

A Guidebook to
Penshurst Village Hall
Flower Show



Saturday 17th July 2010

In the village hall – Doors open 2pm

WELCOME TO THE SHOW !

Welcome to this year's Penshurst Village Hall Flower Show and to our new booklet to accompany our traditional Schedule.

The Flower Show has been an institution in our village for a great many years. We know that in 1912 for example, it was held in the Baron's Hall at Penshurst Place and on that occasion, the prizes were awarded by Lady De L'Isle and Lady Hardinge. In the past, the Show has also been held in Penshurst Park, and sometimes in conjunction with the Village Fete. Nowadays it is held every year in July, at the Village Hall.

For many years, through to the 1950's, the Show was organised by the Gardeners' Association in Penshurst and classes were grouped as: Open, Amateurs, Cottager & Allotment Holders, Flowers, Cookery & Domestic, Miniature Gardens & Flower Arranging for the children.

As one can see, the Flower Show has changed, and over time has seen the introduction of new or different ways of doing things, all to keep it as one of the most popular village events in Penshurst.

This booklet has been designed in response to many in the village who have told us that they would be keen to enter exhibits but feel they need a bit more information and advice than is given on the Schedule.

We do hope you will find this booklet of help and that it will spur you on to enter the 2010 Show and many more after!

Mandy Curran

Lead Organiser

CONTENTS

WELCOME TO THE SHOW !	1
CONTENTS	2
2010 FLOWER SHOW COMMITTEE	3
HOW DO I EXHIBIT AT THE FLOWER SHOW?	3
WHAT HAPPENS ON THE DAY?	4
ADMISSION PRICES	4
CUPS & TROPHIES	5
PRIZES	5
HOW CAN I GET THAT 1ST PRIZE?	5
GUIDANCE NOTES ON CLASSES	6
HOMEGROWN FLOWERS AND PLANTSCLASS 1 -11.....	6
HOMEGROWN PRODUCECLASS 12 - 31.....	7
COOKERYCLASS 32 – 41.....	8
PHOTOGRAPHYCLASS 42-43.....	9
HANDICRAFTCLASS 44-46.....	9
FLOWER ARRANGINGCLASS 47 – 51.....	10
FAMILY CLASSCLASS 52.....	10
CHILDREN’S CLASSCLASS 53 – 56.....	12
RECEPTION CLASSCLASS 57.....	12
YEARS 1 & 2 (AGE 5-7)CLASS 58-61.....	12
YEARS 3 & 4 (AGE 7-9)CLASS 62-65.....	12
YEARS 5-7 (AGE 10-12)CLASS 66 -70.....	13
RECIPES	13
WALNUT OATIES	13
BANANA LOAF	13
GLOSSARY	14
HELP / QUERIES	14
HOW DID WE DO?	15
AT A GLANCE	15

2010 FLOWER SHOW COMMITTEE

Penshurst Village Hall Flower show is a non-profit making sub-committee of the Village Hall Management Committee and run entirely by volunteers from the Parish.

Mandy Curran	- Lead Organiser
Ben Moore	- Photography classes, marketing & publishing
Caroline Sturdey	- Refreshments
Christine Rose	- Handicraft classes, Produce stall, Raffle
Cory Furness	- Fruit & Vegetables classes
Dorothy Faircloth	- Produce stall, Raffle,
George Apps	- General liaison, Cups & Trophies
John Moore	- General liaison, Administration
Kate Tuke	- Eggs class, Treasurer
Mandy Curran	- Cookery classes
Pat Sellings	- Flower Arranging classes
Rob Sellings	- Fruit & Vegetables classes

HOW DO I EXHIBIT AT THE FLOWER SHOW?

The Penshurst Village Hall Flower Show is open to anyone. You will need a 2010 Schedule to enter items in the show. These will be distributed by hand locally by the committee approximately 6 weeks before the Show. Spare copies of the Schedule are also held at the Forge Stores. Alternatively, if we missed you and you would like a Schedule please phone Cory Furness on 871193 and we will get one to you. The Schedule lists all this year's classes, a summary of exhibitors notes together with the cups and prizes available to win plus that all-important Entry Form!

To enter items simply complete the entry form at the bottom of the schedule, pop it into a sealed envelope with the entry fees and hand it into the Forge Stores no later than 5pm on Thursday July 15th. Though not preferred, we will accept a small number of Late entries on the day which are charged double. This year's entry fees remain at 20p per entry in the adult classes and 5p per entry in the Children's classes.

Individuals can make more than one entry in the same class, so please do enter what you can - there are some marvellous Trophies and Prizes to be won!

Please also consider donating some gifts for the Produce Stall and Raffle. Unfortunately, we cannot accept any home-made cookery or preserves, however, fruit & vegetables, plants and shop-bought raffle items will be gratefully received.

If you have any queries at all, whether about the classes, presentation or just a general enquiry then contact Cory Furness in the first instance on 871193 who will be pleased to help and point you in the right direction.

WHAT HAPPENS ON THE DAY?

On the morning of the Show the Village Hall will be open from 9am until 10.45am for you to bring your entries. A committee member will write out an entry card for each of your exhibits before helping you to stage them if necessary. After 10.45am the judging starts so no further entries can be accepted. The doors then re-open at 2pm for you to see how your entries have fared and of course to view all of the other exhibits.

There will also be ample opportunity to buy raffle tickets or peruse the produce stall before enjoying an afternoon tea! This year we will be using the library as our tea room – the perfect surroundings to enjoy a range of delicious homemade cakes and a refreshing cuppa!

At 4pm, the Certificates and Cups will be awarded, followed by a Raffle and Auction. The Auction consists of entry items donated by exhibitors for anyone to bid for - if you do not want your entries auctioned please remove them before the bidding starts, but not before 3.45pm, as people will still be viewing them until that time. Proceeds from the raffle and auction support the flower show and the village hall. Regretfully, we are unable to auction any cookery entries due to food hygiene restrictions so please take these home with you.

Donations in advance towards the Produce Stall and Raffle will be most welcome but again, we cannot accept any home-made cookery or preserves. However, fruit & vegetables, plants and shop-bought raffle items will be gratefully received.

ADMISSION PRICES

This years admission prices are £1 for adults - children are free.



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WHAT COULD I WIN?

CUPS & TROPHIES

Cups and Trophies are awarded at 4pm and are retained by the winner for 1 year up until the next Show. These should be returned to any committee member in the week running up to the next Show. An explanation of the cups and trophies available are:-

- **Hardinge Cup** - Most points in Homegrown Flowers & Produce Classes 1-30
- **James Lowe Memorial Rose Bowl** - Best Rose in Classes 1 & 2
- **Grace Cup** - Best Exhibit in Homegrown Flowers & Plants Classes 1-11
- **Lionel Seale Cup** - Best Exhibit in Homegrown Vegetable Classes 12-25
- **Geoffrey Tankard** - Best Exhibit in Homegrown Fruit Classes 26-30
- **Lydall Cup** - Most points in Cookery Classes 32-41
- **Woodhams Trophy** - Best Exhibit in Handicraft Classes 44-46
- **Women's Institute Vase** - Most points in Flower Arranging Classes 47-51
- **Special Prize** - Awarded in Eggs Class 31 & Family Class 52
- **Under Fives Cup** - Classes 53-56
- **Special Cup** - Class 57
- **Junior Cup** - Classes 58-61
- **Children's Cup** - Classes 62-65
- **Senior Cup** - Classes 66-70

PRIZES

Apart from the Cups and Trophies listed above, winners of the adult Classes will be awarded certificates, while winners of the children's Classes will receive 50p for first prizes, 40p for second prizes and 30p for third prizes. Cup winners in Classes 53 - 70 will also receive a gift voucher.

HOW CAN I GET THAT 1ST PRIZE?

If you've never entered the Show before, here are a few pointers to secure that much coveted '1st !

- Planning and preparation is key - make sure you get your entry forms in on time and your exhibits to the village hall before 10.45am on the day of the Show – “you have to be in it to win it!”
- Read the Schedule! It will tell you the key information about each Class. This is the criteria the judge will use and failure to observe this will result in your entry being disqualified
- The presentation of an entry is important
- The decisions made by the judges are final
- Use this booklet to help you through the entire entry process, particularly the guidance notes below

- Ask us for help if you are unsure about anything
- Despite what we are led to believe with produce, big is not always best – consistency is all important
- Prizes for 1st, 2nd and 3rd are not always awarded in every class since entries are judged according to a ‘standard’ for that class and as such may, in rare occasions, result in none of the entries reaching this required standard - sometimes only a 2nd, or a 3rd is awarded!
- Write clearly and legibly on your entry forms
- The Flower Shower is not affiliated to any Horticultural or Flower Showing Organisation – as such our rules and conditions may vary to other Shows

GUIDANCE NOTES ON CLASSES

The official 2010 Schedule lists all this year’s classes together with a summary of exhibiting criteria. Find below full guidance notes on each Class and how to display your entries. Explanations on judging criteria are also provided. These are not rules as such, just pointers to help your entry to win!

See also the ‘Glossary’ towards the rear of the booklet if there is a term you are unsure of.

HEMIGROWN FLOWERS AND PLANTS

CLASS 1 -11

James Lowe Memorial Rose Bowl - **Best Rose in Classes 1 & 2**

Grace Cup - **Best Exhibit in Homegrown Flowers & Plants Classes 1-11**

Hardinge Cup - **Most points in Homegrown Flowers & Produce Classes 1-30**

CLASS	EXHIBIT	REQUIREMENTS
1.	Roses, single HT	1 bloom, in own vase/container
2.	Roses, floribunda	3 sprays
3.	Annuals	5 stems, can be mixed varieties
4.	Sweet peas	5 stems, can be mixed colours
5.	Dahlias	3 stems, one variety
6.	Pinks	5 stems
7.	Perennials, herbaceous	3 stems, one variety
8.	Summer flowering bulbs	single stem
9.	Shrubs, flowering	3 stems from one plant
10.	Garden pot, planted	maximum 12” diameter pot
11.	Hanging basket	any diameter permissible

- Entries for Classes 1-9 must all be home-grown
- Vases will be provided unless otherwise stated
- Where possible avoid using multi-flowered stems with ‘dead heads’
- Try to avoid using damaged or blemished flowers
- Class 4: Sweet Peas - Judges are looking for straightness of stem with maximum flowers

- Class 5: Dahlias - Judges are looking for uniformity of flower shape & size, blemish-free blooms and straightness of stem
- Class 7-9: Judges may look for interesting or unusual specimens with good, even or strong colour, and uniformity in shape and size
- Class 11: Hanging baskets will be displayed on terracotta pots supplied by the Flower Show
- Some people use newspaper or 'Oasis' to help their stems stay upright

Homegrown Produce

CLASS 12 - 31

Lionel Seale Cup - **Best Exhibit in Homegrown Vegetable Classes 12-25**

Geoffrey Tankard - **Best Exhibit in Homegrown Fruit Classes 26-30**

Hardinge Cup - **Most points in Homegrown Flowers & Produce Classes 1-30**

Special Prize - **Awarded in Eggs Class 31**

CLASS	EXHIBIT	REQUIREMENTS
12.	Potatoes	5, same variety and size
13.	Carrots	bunch of 5, same variety, foliage trimmed to 5 inches and tied
14.	Peas	10 pods, same variety, should be cut from plant
15.	Cabbage	1 head
16.	Onions	3, grown from sets, pulled from garden and tied in a bunch
17.	French beans (dwarf)	10, same variety and uniform
18.	Shallots	10, tops tied over, set on sand, on a plate
19.	Beetroot	3, tops cut to 5 inches, tied in a bunch
20.	Courgettes	3, display with flowers attached
21.	Lettuce	1 head
22.	Broad beans	5, same variety and size
23.	Homegrown culinary herbs	minimum of 3, in a jam jar
24.	Any other vegetable	not listed in Classes 12-22
25.	Collection of vegetables	5 varieties, on a cloth in a tray 12" x 18" No trugs
26.	Raspberries	10 on a plate, with stalks
27.	Gooseberries	10 on a plate, with stalks
28.	Currants (red, white or black)	5 bunches on a plate, with stalks
29.	Rhubarb	5 sticks, foliage trimmed to 9"
30.	Any other fruit	not listed in Classes 26-29
31.	Eggs	6 in an egg tray

- Any variety may be grown unless otherwise stated
- Produce should be displayed on the table unless otherwise stated that a plate (or other vessel) should be used

- Where produce is grouped, size and shape should be as uniform as possible and skins should be unblemished
- Judges will be looking for uniformity, colour and freshness
- Class 19: Beetroot – a segment will be cut during judging
- Class 14, 17, 22: Peas & Beans – are sometimes tasted for freshness and should be straight and identical in size and have some stalk attached. Pods are often split open to visually check for compactness
- Raffia or bass ties look good but any material can be used
- Class 25: Collection of vegetables is judged on its visual impact and quality of the display. They should be staged on a dark coloured cloth, lining a tray 12” x 18” both of which the exhibitor must supply.
- Foliage should not be incorporated into the display unless stated
- With fruit, the bigger the better, as long as it hasn't 'gone over'
- Class 31: Eggs are judged using 5 categories 1) Quality of presentation including even colour. 2) Shell Quality. 3) Even size. 4) Quality of each yolk including colour. 5) Quality of albumen which should be firm. An egg will be broken open to judge the last two criteria

COOKERY

CLASS 32 – 41

Lydall Cup - Most points in Cookery Classes 32-41

CLASS	EXHIBIT	REQUIREMENTS
32.	Marmalade	in a lb/400gm jar
33.	Jam	in a lb/400gm jar
34.	Chutney	in a lb/400gm jar
35.	Homemade jelly	in a lb/400gm jar
36.	Walnut Oaties	5 on a plate, use Recipe supplied
37.	Savoury Herb Scones	5 on a plate
38.	Coffee sponge cake	7-8” approx, filled with coffee buttercream, not iced but may be dusted with icing sugar
39.	Cheese straws	5 on a plate
40.	Plain white loaf	on a plate, hand made or machine (please state which)
41.	Banana loaf	on a plate, use Recipe supplied

- Jam and marmalade 'kits' are not permitted
- The exterior of the jar should be clean
- A label stating the type of preserve (e.g. 'Raspberry Jam') is sufficient, no 'date' is required
- Any type of lid is permitted (e.g. metal, waxed disc or plastic) but metal lids should be plain (without the original manufacturers commercial text)
- Jellies may be sweet or savoury
- Class 36 & 41 - the supplied recipe MUST be used (see 'Recipe' section)

- Savoury herb scones – must include a herb and can include cheese (e.g. cheddar and chive, basil and ricotta)
- Plain white loaf can be machine or handmade – please state which.
No ready-made bread mixes permitted

PHOTOGRAPHY

CLASS 42-43

CLASS	EXHIBIT	REQUIREMENTS
42.	“It makes me laugh”	max 6”x8” mounted on card
43.	“Country lanes and Byways”	max 6”x8” mounted on card

- ‘Abstract’ Class 42 may be freely interpreted by the photographer
- Colour, monochrome and special finishes (e.g. sepia) are all permitted
- Maximum photograph dimensions are 6” x 8”
- Mounting card may be any colour and maximum A4 dimension

HANDICRAFT

CLASS 44-46

Woodhams Trophy - Best Exhibit in Handicraft Classes 44-46

CLASS	EXHIBIT	REQUIREMENTS
44.	Handicraft	any handmade item made in the last year
45.	Knitting or crochet	any item made in last year
46.	Fabric and Threads	any item made in last year

- Children are able to enter individually into all handicraft classes and their age should be stated on each entry
- Examples of Handicraft items include wood-turned objects, macramé, metal work, pottery, basketry or any handmade item which does not come into the knitting, crochet or sewing classes
- If very large items are being entered, please mention this on the entry form so that an adequate space can be allocated
- Items produced with a knitting machine are not permitted
- Examples of Fabric and Threads includes any form of sewing such as tapestry, embroidery, or needle work of any kind. The reverse should be as neat as the front
- All entries for the Handicraft Classes should be the work of one individual and completed within the last year before the Show
- The judge will be looking for an idea of how much work has gone into the making of the item; its design, execution and finish. Skill, presentation and neatness (including the back of the exhibit) is also important

Women's Institute Vase - Most points in Flower Arranging Classes 47-51

CLASS	EXHIBIT	REQUIREMENTS
47.	Flower Arrangement	miniature, 4" over all
48.	Arrangement of 5 blooms & foliage	within 24" x 24" x 24"
49.	"By the riverside"	within 24" x 24" x 24"
50.	Flower arrangement in a cup and saucer	
51.	Floating Flowers (no foliage)	flowers must be floating, max 12" dish diameter, 3" depth

- Wild flowers must not be used since they must not be picked
- Flowers can be shop bought for all flower arranging classes
- Class 47 : 'Miniature' - the flowers should be small and ensure total dimensions are within 4" in all 3 directions (width, height, depth) including the 'vase'!
- Class 49 : 'By the Riverside' - can have accessories as long as they come within the overall dimensions
- Remember to keep the arrangement inside the stated dimensions (i.e. make the arrangement slightly undersize as flowers will drop)
- Any foliage can be used as long as you keep to the stated amount of flowers in the schedule

FAMILY CLASS

CLASS 52

Special Prize - Awarded in Class 52

CLASS	EXHIBIT	REQUIREMENTS
52.	Group of vegetable animals	max 4 animals – give child ages

- Please state the age of the child on each entry



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Under Fives Cup - Classes 53-56

CLASS	EXHIBIT	REQUIREMENTS
53.	Miniature Flower garden	circular, not exceeding 9" diameter
54.	Funny Face Biscuits	3 on a plate
55.	Model	of Transport
56.	Painting - "Where I live"	give age of Artist on front

- Please state the age of the child on each entry

RECEPTION CLASS

CLASS 57

Special Cup - Class 57

CLASS	EXHIBIT	REQUIREMENTS
57.	Painting or pastel picture of own garden plot	

- Please state the age of the child on each entry

YEARS 1 & 2 (AGE 5-7)

CLASS 58-61

Junior Cup - Classes 58-61

CLASS	EXHIBIT	REQUIREMENTS
58.	Handicraft	made in last year, show age
59.	Collage based on nature	
60.	Picture made by printing using natural objects	maximum A4 size
61.	Radish – own grown	2 presented in a yoghurt pot

- Please state the age of the child on each entry

YEARS 3 & 4 (AGE 7-9)

CLASS 62-65

Children's Cup - Classes 62-65

CLASS	EXHIBIT	REQUIREMENTS
62.	Painting – African theme	give age of Artist on front
63.	Mr Cresshead in a painted egg cup	
64.	Growing marigolds	5 in a 6" / 2 litre pot
65.	Handicraft	made in last year, show age

- Please state the age of the child on each entry
- Class 63: 'Mr Cresshead' – The egg cup should be decorated (with a face and/or a body) before sowing the cress seed directly into compost inside the egg cup. Water as necessary.

YEARS 5-7 (AGE 10-12)

CLASS 66 -70

Senior Cup - **Classes 66-70**

CLASS	EXHIBIT	REQUIREMENTS
66.	Growing lettuce 'Cut & come again' variety	3 in a 6" / 2 litre pot
67.	Photograph of my friend/s	max 6" – 8" mounted on card
68.	Painting – African theme	give age of Artist on front.
69.	Model of a garden	max A4 size using a variety of materials
70.	Handicraft	made in last year, show age

- Please state the age of the child on each entry

RECIPES

WALNUT OATIES

Ingredients

4 oz / 110g Butter
 4 oz / 110g Caster sugar
 1 egg (size 3) beaten
 6 oz / 175g Self Raising flour
 2 oz / 55g Walnut pieces
 2 oz / 55g Rolled oats

Method

1. Cream the butter and sugar until pale, then beat in the egg.
2. Sift the flour and fold it into the mixture with the walnut pieces and rolled oats.
3. Place heaped teaspoons of the mixture on greased baking sheets.
4. Bake at 180° C (160°C fan ovens) / Gas mark 4 for 20 minutes until golden brown.

BANANA LOAF

Ingredients

3½ oz / 95g Butter
 8 oz / 220g Sugar
 2 Bananas
 1 egg beaten
 4 tbsp Milk
 1 tsp Bicarbonate of Soda
 6 oz / 175g Plain Flour
 ½ tsp Baking Powder

Method

1. Beat together the butter and sugar. Mash the bananas with the egg and mix this with the butter/sugar. Beat well.
2. Dissolve the bicarbonate of soda in the milk and stir into the mixture.
3. Sieve the flour with the baking powder and stir this into the mixture. Mix well.
4. Bake in a greased loaf tin at 180° C / Gas mark 4 for 45-60 minutes on a low shelf.

GLOSSARY

Annuals	Plants that go through their entire life cycle in one season and are commonly sown in the spring.
Flower or bloom	Any flower head springing from a single stem.
Foliage	Leaves on stems.
Jelly	Clear preserves made from boiled fruit which have set due to the action of Pectin (rather than gelatine).
Perennials, herbaceous	Plants with soft or succulent green stems (as opposed to brown and woody) that die back to the ground in winter, new growth emerging in spring.
Rose, Floribunda	Bush roses with multiple flower heads in clusters.
Rose, HT	Hybrid Tea roses are classic long stemmed roses with one flower head.
Shrubs, flowering	Woody perennial plants producing flowers.
Sprays	Single branches or stems bearing multiple flower heads.

HELP / QUERIES

If you have any queries at all, whether about the classes, presentation or just a general enquiry then contact Cory Furness in the first instance on 871193 who will be pleased to help and point you in the right direction.

and finally....

...we would like to thank our judges, auctioneer, visitors and everyone involved in the Prize-Giving. Thank-you also to our advertisers for supporting the production of this booklet and lastly not forgetting all the exhibitors, without whom there simply would be no show!

See you next year!

HOW DID WE DO?

The continued success of the Flower Show rests with all our exhibitors. We hope you all did well and achieved at least one prize. Your success means that we, the committee, must be doing something right as well! However, could we have done more to help you?

As you know, this year we have launched this users Guidebook to sit alongside the Schedule to help all exhibitors, especially novices and newcomers through all stages of showing at Penshurst. We would dearly invite your feedback so that we can ensure that next year's Show is even better! Can you tell us...

- if this was your first year exhibiting at our Show
- how your entries fared
- how our Show compares to other village shows you may have entered
- did you use this guide booklet and how did you find it?
- is there any other way you think we can help or improve the Show?

To give us your feedback, simply:-

- leave a note or speak to one of us at the show
- phone Cory Furness on 871193

AT A GLANCE

Thursday July 15th – 5pm : Closing date for entry forms to the Forge Stores

Saturday 17th July – The Flower Show

- 9 am** : Produce stall opens
: Raffle tickets available to purchase
- 9 am to 10.45 am** : Exhibitors to bring entries to the village hall
- 10.45 – 2 pm** : Judging (doors closed)
- 2.00 pm** : Doors open – Public viewing
: Afternoon tea & homemade cakes served in the Library
- 3.45 pm** : Exhibitors to collect their entries prior to the auction
: Raffle ticket sales close
- 4.00 pm** : Certificates and Cups ceremony
- 4.30 pm (approx)** : Auction
- 4.45 pm (approx)** : Raffle