

**FREE
Take me**

LECHLADE ANNUAL FLOWER & PRODUCE SHOW

Memorial Hall, Lechlade

Saturday 7th September 2024

How to take part

Enter by Tuesday 3rd September

HOW TO ENTER

- 1) Choose your classes (pages 4-8)
- 2) Complete entry form (page 11)
- 3) **By Tuesday 3rd September** deliver your entry form and fee to:
Audrey Barnes, 1 Roman Way, Lechlade, GL7 3BS.

Late entries will not be accepted

KEY TIMINGS

Tuesday 3rd September: Last date for entering the Show

Saturday 7th September:

9:30 – 11:00 am	Bring your exhibits to the Memorial Hall You will be shown where to stage them Opportunity to buy raffle tickets – great prizes
11:00 am	Leave the exhibition area
11:15 am	Judging begins
2:00 pm	Show open to the public and exhibitors Opportunity to buy raffle tickets – great prizes Teas and home-made cakes
4:00 pm	Prize giving and raffle prize draw
4:30 pm	Take home your exhibits when stewards allow.

For further information about the Show please contact any of the following members of Lechlade Gardening Club:

Neal Cotton (Chairman) 01367 252495
Barbara McNaught (Secretary) 01367 252286
Audrey Barnes 01367 252242
Sue Brooks 07805 828297
Rosemary Callender 01367 253309
Christopher Chadwick 01367 252358
Christine Edwards 07593 942190
Ros Godden 01367 250322
Jenny Stewart 07877 489012

2023 Flower & Produce Show Winners

Trophy	Section	Current Holder
Chairman's Cup	For person with most points in the Show	Ian Griffiths
Lechlade Gardening Club Cup	Flowers and Herbs	Trudie MacDonald
Allcourt Meadow Cup	Photograph on Allcourt Meadow	Iain McLeod
Barclays Bank Rose Bowl	Flower Arrangement	Sarah Cole
Ruth Gilliard Cup	Plant in a Pot	Barbara McNaught
David Bindon Cup	Craft	Audrey Barnes
Cotswold Wine Company Salver	Drinks	Claire Brown
Crowdy & Rose Cup	Photography	Sally Cornwell
Cutler & Bayliss Cup	Vegetables	Ian Griffiths
Lechlade and District Lions Cup	Craft	Sue Brooks
Lewington Trophy	Children	Hannah Chamberlain
Jim Ludlow Cup	Fruit	Richard Smith
Moore Allen & Innocent Cup	Domestic	Sheila Bennett
John Sheffield Trophy	Photography	Sally Cornwell
WI Rose Bowl	For the Lechlade WI member with most points in the Show	Ros Godden

2023 winners must return their trophies to Neal Cotton, chair, by 31 July 2024.

THANK YOU FOR PROVIDING RAFFLE PRIZES FOR THE 2023 SHOW:

Bampton Garden Plants	Health Box	New Inn
Blue & Boheme	Hilliers Garden Centre	No Labels
Budgens	Lakes Bar & Kitchen	Tangles
Cotswold Wildlife Park	Lechlade Co-op	Trout Inn
Cutler & Cashin	Lechlade Motor Company	
Garden Club Member	Monica's Fish Bar	

Section A Vegetables

Cup donated by Cutler & Bayliss

See page 15 for tips on exhibiting your veg (taken from the RHS Show Handbook, 2016).
Each exhibit to consist of one variety, unless otherwise stated.

Class

- 1A 3 Beetroot
- 2A 3 Carrots
- 3A 2 Courgettes 10 – 20 cm in length
- 4A 2 Leeks intermediate, 15 – 35 cm base to button, max 5 cm in diameter
- 5A 3 Onions
- 6A Heaviest onion
- 7A 4 Potatoes, white all over
- 8A 4 Potatoes, coloured (includes white potatoes with coloured eyes)
- 9A 6 Runner Beans
- 10A 6 French Beans
- 11A 4 Shallots
- 12A 1 Garlic bulb
- 13A 2 Cucumbers
- 14A 3 Spring Onions
- 15A 2 Sweetcorn
- 16A 3 Large tomatoes, (e.g. Beefsteak) 7 cm diameter or over, with calyx
- 17A 5 Medium tomatoes approx 6 cm diameter with calyx.
- 18A 5 Cherry tomatoes up to 3.5 cm diameter with calyx
- 19A A truss of 5 or more tomatoes
- 20A 2 Sweet peppers
- 21A 3 Hot (chilli) peppers
- 22A 2 Squash
- 23A Any Brassica (1 exhibit for large types, eg cabbage/cauliflower; 5 for small types eg Brussels sprouts)
- 24A Longest runner bean
- 25A Heaviest marrow, pumpkin or squash
- 26A Selection of four or more types of vegetable in a standard black seed tray
- 27A Any mis-shaped vegetable

Section B Fruit

Cup donated by Jim Ludlow

Each exhibit in classes 1B – 7B to consist of one variety

Class

- 1B 3 Apples, Cooking with stalks
- 2B 3 Apples, Dessert with stalks
- 3B 3 Pears with stalks
- 4B Heaviest apple
- 5B 10 Blackberries with stalks, displayed on a plate
- 6B 10 Raspberries with stalks, displayed on a plate
- 7B Any other fruit not on schedule
- 8B Bowl (max 30 cm diameter) of 3 or more different kinds of fruit. Several of each allowed.

Section C Flowers & Herbs

Cup donated by Lechlade Gardening Club

Ruth Gillard Trophy, donated by the Gillard family, for the best plant in a pot
(classes, 24C – 27C)

Class

- 1C Dahlia, over 8" / 20cm in diameter, 1 bloom
- 2C Dahlia, pompon or ball, 1 bloom
- 3C Dahlia, collarette or single, 1 bloom
- 4C Dahlia, any other variety, 1 bloom under 8" / 20cm
- 5C Dahlias, pompom or ball, 3 blooms
- 6C Dahlias, collerette or single, 3 blooms
- 7C Dahlias, same variety & colour (not pompom, ball, single, collerette), 3 blooms
- 8C Dahlias, mixed varieties (any size or colour permitted), 3 blooms
- 9C Any other corm, bulb, rhizome or tuber (not dahlia), 3 stems of the same variety, any colour or colours
- 10C Rudbeckia, 3 blooms of the same variety
- 11C Perennials (not dahlias or rudbeckia), 3 – 5 stems single variety and colour
- 12C Perennials (not dahlias) mixed varieties and colours
- 13C Geranium/pelargonium, 3 blooms/stems
- 14C Cosmos, the same variety and colour, 5 blooms
- 15C Cosmos, mixed varieties and colours, 5 blooms
- 16C Annuals (not Cosmos), same variety and colour, 3 – 5 stems
- 17C Annuals, mixed varieties and colours
- 18C Hydrangea, 1 bloom
- 19C Grasses and/or seedheads, mixed varieties
- 20C Rose, best perfumed, 1 bloom
- 21C Roses, cluster flowered (floribunda) 1 spray
- 22C Roses, 1 specimen bloom
- 23C Herbs, 5 different kinds in one vase
- 24C A Foliage Plant* in a pot up to 20 cm in diameter
- 25C A Flowering Plant* in a pot up to 20 cm in diameter
- 26C Cacti or succulents* – one or more varieties in a pot up to 20 cm in diameter
- 27C CLUB CHALLENGE FOR MEMBERS OF LECHLADE GARDENING CLUB:
Fuchsia* in a pot up to 20cm in diameter (using plug plant provided by the club)

**Pot plants must have been in the exhibitor's possession for more than three months.*

Tips for Exhibitors

- Floral foam (eg Oasis) may not be used.
- Provide your own vase. Choice of vase/container should not detract from the blooms.
- Choose blooms with strong straight stems. Remove damaged leaves, stems, flowers.
- Generally flowers should face the same direction.
- Show the variety name if known. If needed stewards can provide card for labels.
- Pompon and Ball Dahlias should be a full ball; no fallen/missing florets near the stem.
- Stems/sprays may include multiple flowers and/or unopened flower buds.
- Remove surplus blooms/buds if the class specifies a set number, eg 1, 3 or 5 blooms.
- If a number of blooms is not specified, the greater the variety of **good quality** specimens the better.
- Plant in a pot: the plant should be well rounded. Pot size must not exceed 20cm.

Section D Flower Arrangement

Rose Bowl donated by Barclays Bank plc

Shop bought material may be used in this Section. Use fresh material.

Floral foam (eg Oasis) may not be used.

Class

- 1D Paris
- 2D Hedgerows
In 1D and 2D accessories may be used; maximum space allowed 60 cm x 60 cm, height in proportion to your arrangement.
- 3D A floral arrangement in a tea pot
- 4D Floating Flowers
- 5D **Petite Arrangement** (not to exceed 25 cm x 25 cm x 25 cm)
- 6D **A Miniature Arrangement** (not to exceed 10 cm x 10 cm x 10 cm)

Section E Domestic

Cup donated by Moore Allen & Innocent

All labels should state content and date.

Jars should be sealed with a twist top lid (not screw top).

Class

- 1E Jar of jam – sweet or savoury
- 2E Jar of marmalade
- 3E Jar of chutney or pickles
- 4E Jar of jelly – sweet or savoury
- 5E Jar of fruit curd

Classes 6E – 16E to be exhibited on a plate with transparent cover

- 6E Date and Walnut Cake – use recipe on page 13
- 7E MALE STAR BAKER – Gingerbread – use recipe on page 14. Exhibit 2 pieces each approx 10 cm x 5 cm
- 8E 4 Savoury Scones
- 9E 4 Biscuits – sweet or savoury
- 10E A Carrot cake
- 11E Any type of tray bake. Exhibit 2 pieces each approx 10 cm x 5 cm
- 12E Shortbread. 2 pieces
- 13E Handmade loaf of bread
- 14E Machine made loaf of bread
- 15E A fruit tart
- 16E A vegetable quiche

Section F Drinks

Salver donated by Cotswold Wine Company

All drinks to be exhibited in a clear glass bottle

- 1F Flavoured Gin
- 2F Flavoured Vodka
- 3F A non-alcoholic drink
- 4F A sparkling/fizzy drink

Section G Classes for Children

Trophy donated by Gill Lewington

*In this Section there is a £1 first prize in each Class (except 13G – see below).
Certificates and rosettes are given for 1st, 2nd, and 3rd.*

Class

Age 4 and under (on date of the Show)

- 1G Potato printing. Size A4 maximum
- 2G Decorate 3 biscuits. Biscuits can be shop bought

5 – 7 years old

- 3G An edible necklace (string does not need to be edible)
- 4G A picture of a face made from pasta. Size: A4 max
- 5G A creature made with fruit, vegetables or other plant material
- 6G A greeting card
- 7G A painting or drawing of your family. Size: A4 max

8 – 12 years old

- 8G A friendship bracelet
- 9G Make 4 cupcakes and decorate them
- 10G A collage made from plants eg fresh or dried seeds, flowers, leaves, bark, stems. Size : A4 max.
- 11G A greeting card
- 12G An item made with recycled materials.

Edible Growing Competition for all Children under 16 (on date of the Show)

£5 first prize, £3 second prize, £2 third prize. This class is sponsored by the Gloucestershire Federation of Gardening Societies.

- 13G Cress growing in a recycled container (maximum 25cm x25cm).

Photography for Children under 16

Entries should be unmounted, maximum size 10 cm X 15 cm

Section, Class Number, Name, Address and Age should be written on reverse.

Any title may be put on a card available on the day.

Class

- 14G Sport
- 15G An Animal
- 16G A Flower or Flowers

CHILDREN MAY ALSO ENTER ADULT CLASSES (and pay the children's fee of 10p for each class). Points awarded in adult classes will count towards adult trophies, not the Lewington Trophy

Children's Photography Subjects for 2025:

Holidays; Swan (or swans) on the River; Pets

Section H Photography

Cup, donated by Crowdy & Rose, for person with most points in section 1H – 8H

John Sheffield Trophy, donated by Lechlade Photographers, for the Best Photograph in the Show (includes classes 14G – 16G; 1H – 8H)

Allcourt Meadow Cup, donated by Allcourt Meadow Trustees, for best photo of Allcourt Meadow (class 8H)

N.B. PHOTOGRAPHY CLASSES ARE NOT OPEN TO PROFESSIONALS

Entries should be unmounted, maximum size 10 cm x 15 cm

Section, Class Number, Name, and Address should be written on reverse.

Any title may be put on a card available on the day.

Class

- 1H Whatever the Weather
- 2H Through a Window
- 3H It's Funny
- 4H Feeding Time
- 5H Holiday Highlights
- 6H Monochrome
- 7H Up the Garden Path
- 8H A picture taken on or of Allcourt Meadow. **OPEN TO ALL AGES**

Photography Subjects for 2025:

A local event; Puddles; Shed or sheds; Bridge or Bridges; Bird or birds
Water craft; People at work

Section J Crafts

Cup donated by Lechlade Lions for person with most points in the section

David Bindon Cup for the best item in classes 11J, 12J and 13J

Items previously exhibited in the Lechlade Annual Flower & Produce Show are not eligible.

*Use plain white card to **state if item is your own design or made from a kit**, and note any special points of interest, e.g. painted background, additions to basic kits, items recycled etc.*

Class

- 1J Embroidery, cross-stitch or tapestry article
- 2J A felted item
- 3J A piece of hand crafted lace, crochet, or tatting
- 4J Handmade jewellery
- 5J A collage or mosaic in any medium (max size 30 cm x 42 cm (A3))
- 6J A greeting card or item of paper craft
- 7J A knitted article
- 8J Article of clothing that is not knitted
- 9J A quilted item
- 10J Calligraphy (max size A3)
- 11J Any hand crafted article made from metal, pottery or glass
- 12J Any hand crafted article made from wood, eg carving, turning, pyrography
- 13J An article crafted from recycled material



Tel: 01367 253586 or 07974 081526
www.lechladecraftbarn.com

Lechlade Craft Barn

Craft Workshops in Lechlade

Karen would like to wish all entrants good luck for the Produce Show.

If you are looking for crafty inspiration take a look at the workshops, kits and supplies we have to offer or join us for our weekly Crafternoon social afternoon at the Craft Barn. For more details visit the website.

Follow us on social media!



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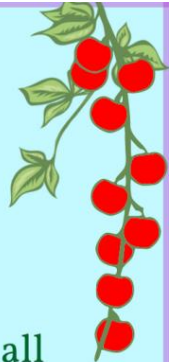
St John's Bridge, Lechlade, GL7 3HA

Tel: 01367 252313

www.thetroutinn.com

Penny and her team would like to wish all entrants *jolly good luck* for the show.

While waiting for your produce to grow, why not relax with a beer in our wonderful riverside garden!



LECHLADE FLOWER & PRODUCE SHOW ENTRY FORM

Deliver your completed entry form and payment to
Audrey Barnes, 1 Roman Way, Lechlade, GL7 3BS
by Tuesday 3rd September 2024.

Classes are open to all persons regardless of membership, except where stated

Class Number	Class Number	Class Number	Class Number

PAYMENT

Cash or cheques made payable to Lechlade Gardening Club

I have enteredclasses @.25p per class. Total paid:

I am 16 or under and have enteredclasses @10p per class. Total paid:
(Children entering Adult Classes pay only 10p for these as well)

I hereby declare that the above entries conform to the rules of the Show (see page 12)

NAME (Block Capitals).....

AGE (on date of Show) (If entering a Children's Class).....

ADDRESS.....

.....

PHONE NUMBER.....

Further copies of the entry form can be obtained from any Committee member or online at www.lechladegardeningclub.org.uk. Photocopies are also accepted.

RULES

1. Classes are open to all persons unless otherwise stated.
2. Adult entries – 25p per item entered.
3. Children's entries – 10p per item entered (this includes entries in Adult classes).
4. Items exhibited in previous years are not eligible.
5. All exhibits must be grown or made by the exhibitor with the exception of materials for flower arrangements.
6. Adult help may be given to exhibitors in the Children's Classes but the help must be appropriate to the age of the child.
7. Only one entry per person in any one class.
8. Entries may be disqualified if size is not adhered to.
9. Exhibits to be staged between 9:30 and 11:00 am.
10. No exhibits to be removed until after the raffle, or allowed by Show organisers.
11. All exhibits to be removed by exhibitors by 5.00pm.
12. The club accepts no responsibility for any loss or damage.

Prizes

13. Certificates are awarded for 1st, 2nd and 3rd place in Adult Classes.
14. Rosettes and certificates are awarded for 1st, 2nd and 3rd place in Children's Classes.
15. Judges may decide not to award certificates or rosettes in every Class.
16. In the Edible Growing Competition (class G13) a £5.00 first prize, £3.00 2nd prize and £2.00 3rd prize will be awarded in addition to certificates.
17. In other classes a prize of £1.00 will be awarded for each 1st place certificate. Prize money should be collected by the end of the Show. Any monies not claimed will be placed into Lechlade Gardening Club funds.
18. In each Section a trophy, to be held for one year, will be awarded to the person with the highest aggregate points in that Section. Some sections also have additional trophies.
19. A rosette will be awarded for the best exhibit in each Section, except photography where a Trophy will be awarded for the best photograph in the Show (classes 14G-16G; 1H-8H)
20. The Chairman's Cup will be awarded for the highest points total.
21. The Lechlade Women's Institute Rose Bowl will be awarded to the Lechlade W.I. member with the highest points total.
22. Lechlade Women's Institute Rose Bowl remains the property of Lechlade W.I.
23. All other trophies remain the property of Lechlade Gardening Club.

The Judges' decisions will be final.

Class 6E (Open to all) RECIPE

Date and Walnut Cake

Cake ingredients

- 8 oz (225g) chopped dates
- 1 tsp Bicarbonate of Soda
- 3 oz (75g) butter
- 10 oz (275g) plain flour
- 1 tsp baking powder
- ½ tsp salt
- 8oz (225g) sugar
- 1 large beaten egg
- 2 oz (50g) chopped walnuts
- 1 tsp vanilla essence

Topping ingredients

- 5 Tablespoons brown sugar (can be light or dark)
- 2 oz (50g) butter
- 2 Tablespoons milk or cream

- Extra walnuts for decoration

1. Preheat the oven to Gas 4, 160C (fan oven) or 180C.
2. Line a baking tin with parchment. A 22cm square tin is ideal (or 24cm round tin)
3. Pour 250ml boiling water over the dates and add the bicarb.
4. Rub the butter into the flour and add the baking powder and salt
5. Add the sugar, egg, walnuts and vanilla
6. Add the date mixture and mix well
7. Pour into a baking tin
8. Bake in a moderate oven for 35 minutes
9. Cool for about 10 minutes then turn onto a wire cooling rack. Carefully remove the lining paper.

For the topping

10. Melt together the butter, sugar and milk or cream and boil gently for 3 minutes stirring all the time.
11. Spread the warm topping over the cool cake, allow to set slightly then decorate with walnuts.

Exhibit on a china plate or on a board and protect with a transparent cover
You may need to adjust temperatures and timings to suit your oven.

Class 7E (Open to men only) MALE STAR BAKER

Nigella's Sticky Gingerbread

150 grams unsalted butter	250ml full-fat milk
125 grams dark muscovado sugar	2 large eggs, beaten
200 grams golden syrup	1 teaspoon bicarbonate of soda, dissolved in 2 Tablespoons warm water
200 grams black treacle	300 grams plain flour
2 teaspoons fresh ginger, finely grated (or use sliced stem ginger or crystallised ginger)	
1 teaspoon ground cinnamon	

1. Preheat the oven to 170°C gas mark 3.
2. Ideally use a roasting tin or baking dish (approx 30x20x5cm) . Line with parchment or foil. If using foil, grease it. Avoid loose-bottomed tins as the very liquid batter will leak out.
3. In a saucepan melt the butter, sugar, golden syrup, treacle, ginger and cinnamon over a lowish heat
4. Remove from heat and add the milk, eggs and the bicarb dissolved in its water
5. Sieve the flour into a bowl then add the liquid ingredients from the saucepan
6. Beat until well mixed (it will be a very liquid batter)
7. Pour into the tin and bake for $\frac{3}{4}$ - 1 hour until firm and risen. Be careful not to overcook as it is nicer a little stickier and will continue cooking as it cools
8. Cool the cake in the tin then turn onto a wire rack

Exhibit 2 pieces each approx 10 cm x 5 cm on a china plate or on a board and protect with a transparent cover.

You may need to adjust temperatures and timings to suit your oven.



LECHLADE
Gardening Club

*Proud organisers of the 20th Annual Flower & Produce Show**

A friendly club with a stimulating programme of talks, demonstrations and garden visits to inspire new and seasoned gardeners. See Lechlade Gardening Club website or Facebook page for details

Visitors always welcome.

PREPARATION OF EXHIBITS IN SECTION A – VEGETABLES

White paper plates and sand will be available on request

Unless otherwise stated exhibits in any Class should be the same cultivar (variety) and of uniform size, shape and colour.

Where necessary wash exhibits carefully with a soft cloth or sponge and plenty of water.

Class

- | | |
|--------------|--|
| 1A | Lift with care, wash gently. Remove small fibrous roots but leave tap root complete. Trim foliage to approx 7.5 cm. Stage on white paper plate |
| 2A | Lift with care, soak in water to clean. Trim foliage to approx 7.5 cm. Make sure shoulders are not turned green by exposure to light by covering with soil while growing. Stage on bench |
| 3A | Stage on bench with flowers attached or alongside |
| 4A | Leave roots intact and wash clean of soil. Remove outer leaves if necessary but do not over skin. Tie green tops with twine. Stage on bench |
| 5A/6A | Neatly trim roots to basal plate, neatly tie necks. Do not over skin. Stage on white paper plate. Rings or collars may be used for staging |
| 7A/8A | Lift and sponge carefully. Stage on white paper plate |
| 9A/10A | Of same length, cut with stalk, exhibit on bench or on black cloth provided |
| 11A | Trim roots to basal plate, tie tops with twine, stage as separate bulbs (not clusters), on paper plate on dry sand or rice piled to raise centre slightly |
| 12A | Clean off soil fragments, allow the bulb to dry, remove roots and stage whole bulb with approximately 2.5 cm of the stem intact. Do not divide into cloves |
| 13A | Cut with stalks and flower attached if possible, stage on bench |
| 14A | Wash well and stage on bench with foliage and roots attached |
| 15A | Display with green husks but remove some to reveal approx ¼ of the grain from tip to base. Stalks should be trimmed. Stage on bench |
| 16/17/18/19A | Same Variety and Colour. Select firm fruit that is not over ripe. Exhibit on a paper plate, calyx uppermost. Sand or rice may be used for display. 19A may include some unripe tomatoes |
| 20A/21A | Stage on paper plate |
| 22A | Stage on bench |
| 23A | Stage on bench for single exhibits eg cauliflower. For small types eg Brussels Sprouts or tenderstem broccoli, stage 5 on a paper plate |
| 24A/25A | Stage on bench |
| 26A | Must be contained within standard black seed tray and not over-hanging sides |
| 27A | Stage on bench |

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