



Sharing the best in Gardening

Foxton Village Show

Saturday 9th September 2023
Foxton Village Hall at 2:00pm



Vegetables • Fruit • Flowers • Preserves • Cakes
Plants • Photography • Crafts • Young Foxton Section
Arts & Crafts Demonstrations

Admission: Adults, £1 – Children 13 and under, FREE
Everyone is welcome to attend the show

Foxton Gardens Association

Officers

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Peter Mead

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Miles Dent, Tony Orchard

Chair and Hon. Secretary

Steve Tongish

Hon. Treasurer

Rebecca Rajendra

Committee

Julie Bamborough, Erica Clark, Ian Constable, Kathy Dixon, Anna Elliott, Rachel Harrison, Jill Hockley, Paul Kimsey, Peter Mead, Eeson Rajendra, Linda Smith

New FGA committee members are welcome

Contact the FGA at contact@foxtongardens.org for more information about joining our village committee.

Our Sponsors

The FGA committee would like to extend a special thanks to the local businesses that support the Foxton Village Show with their advertisements.

Foxton Village Shop – Frog End Pet Supplies – Leech & Sons – Phil Chapman
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All residents of Foxton are automatically members of the Foxton Gardens Association and are invited to enter exhibits in the Village Show.

Please submit your entry forms by **7.00 pm Thursday 7th September** to:

Jill Hockley, 6 Illingworth Way
Linda Smith, 11 Shepreth Road
Steve Tongish, 1 Hardman Road

The entry fee is 25p per exhibit. Please submit one entry form per person. Teenagers are welcome to enter any class. There is no charge for children entering class I. Children entering an exhibit in classes A–H must submit an entry form and pay 25p for each entry.

Please stage your exhibits in the Village Hall on Saturday 9th September between 9.00 am and 11.00 am. All exhibitors must complete display setup by 11.00 am.

NO ENTRIES CAN BE ACCEPTED ON THE DAY.

Judging takes place between 11.30 am and 1.30 pm. Prize giving will commence at 3.30 pm with prizes being presented by Janet Muir, Headteacher of the Foxton Primary School. The prize giving will be followed by the raffle.

After the show any exhibits not reclaimed by exhibitors will be donated to a local charity.

You may enter a maximum of **two** exhibits in any one class, **preferably of different varieties**. The number of prizes awarded will be at the sole discretion of the judge. Where the prize is for the longest, heaviest, or tallest exhibit, only one prize will be awarded. The judge may award commendation cards when justified.

The Foxton Village Show is organised by Foxton Gardens Association. Guidelines for exhibitors and judging criteria can be found on the Foxton Gardens website.

www.foxtongardens.org

Schedule of classes

A. Vegetable section

Judge: Brian Talman

Rules: All exhibits in this section must have been grown by the exhibitor. Exhibitors are encouraged to name the variety of vegetable or fruit on the exhibition card, but this will not be considered for the judging.

Preparation of the exhibits: All vegetables must be clean, and the tops of beet, carrots and parsnips trimmed to 8 cm. In class A1 the use of cabbage leaves etc. as a setting is permitted and the exhibition card is to be placed within the container. All other exhibits shall be placed on or near their exhibition cards.

Class

1. A display of between four and six different seasonal vegetables in a container no larger than 60 cm by 30 cm. The exhibitor can choose the number of each vegetable type to be included in the container.
2. Beetroot, cylindrical, globe, three (see rules above)
3. Cabbages, green or red - two
4. Carrots - five (see rules above)
5. A bunch of six culinary herbs in water
6. French beans - eight
7. Leeks, blanched - four (tops should be untrimmed)
8. Marrow - one, for quality
9. Marrow, heaviest
10. Onions, globe - four
11. Onion, heaviest, any variety
12. Onions, flat - four
13. Shallots - eight
14. Parsnips - three (see rules above)
15. Potatoes, white - five
16. Potatoes, coloured - five
17. Potato, heaviest, any variety - one
18. Runner beans - eight
19. Runner bean - longest
20. Tomatoes, outdoor - five, normal type, stalk and calyx attached
21. Tomatoes, outdoor, truss
22. Tomatoes, indoor - five, normal type, stalk and calyx attached
23. Tomatoes, truss, cherry type
24. Tomatoes - ten, cherry type, stalk and calyx attached
25. Pumpkin, heaviest
26. Squash, summer, or winter - one
27. Cucumber - one
28. Lettuces - two
29. Salad leaves, mixed - one dish
30. Peppers / Chillies - three, of any one variety
31. Garlic - four
32. Courgettes - three



33. Spring onions - six
34. Rhubarb - three sticks
35. Spinach, beet, chards - 15 leaves
36. Sweetcorn - two
37. Any root vegetable of one variety, not in classes shown - three
38. Any other vegetable (not root), of one variety - three
39. A seasonal vegetable of unusual or humorous shape

B. Flower section

Judge: Lee Browne

Rules: All exhibits must have been grown by the exhibitor.

Class

1. Three distinct types of flowers, each in separate vases, three stems in each vase
2. Asters, five stems, any variety or varieties
3. Chrysanthemums, any type or variety, three stems in a vase
4. Dahlias Pom, five stems in a vase
5. Dahlias, any other type or variety, five stems in a vase
6. Michaelmas daisies, four stems, any variety or varieties
7. Five stalks of mixed foliage
8. Roses, three stems, any variety or varieties
9. Penstemon, any type or variety, five stems in a vase
10. Rose, one specimen, any variety
11. One stem of five different kinds of flower, excluding those listed above
12. Any other annual, five stems in a vase
13. Any other perennial, three stems in a vase



C. Fruit section

Judge: Brian Talman

Rules: All exhibits must have been grown by the exhibitor. Do not remove stalks. Apples, pears, and stone fruit are not to be polished and are not to be accompanied by leaves. Berries must be displayed with stalks.

Class

1. Apples, any dessert, five of one variety
2. Apples, any cooking, five of one variety (including crab apples)
3. Pears, five of one variety
4. Plums, a dish of one variety
5. Damsons, a dish of one variety
6. A dish of any other stone fruit of one variety (including greengages)
7. Figs, five
8. Grapes, one bunch
9. A dish of one kind of any other edible fruit - minimum 100g
10. A selection of decorative gourds
11. A display of three kinds of fruit in season in a suitable basket. The exhibitor can choose the number of each fruit type to be included in the basket.
12. Berries of any variety - minimum 10 pieces (displayed with stalks)

D. Flower exhibit section

Judge: Lee Browne

Rules: Wildflowers, foliage and berries may be included in this section. Class 1 will be displayed within niches 80 cm high by 55 cm wide. Arrangements for Class 1 should be between 50 – 70cm high and 30 – 40cm wide and should make good use of the space provided by the niche.

Class

1. An arrangement of flowers with a "Coronation" theme
2. A table centre piece with the theme of "Ice"
3. A flower arrangement in a basket not to exceed 40cm
4. A hand tied posy that is no taller than 30cm



E. Pot plant & speciality section

Judge: FGA adjudication

Rules: This section may include plants purchased or received as a present but if so, they must have been cultivated by the exhibitor for at least four months before the show.

Class

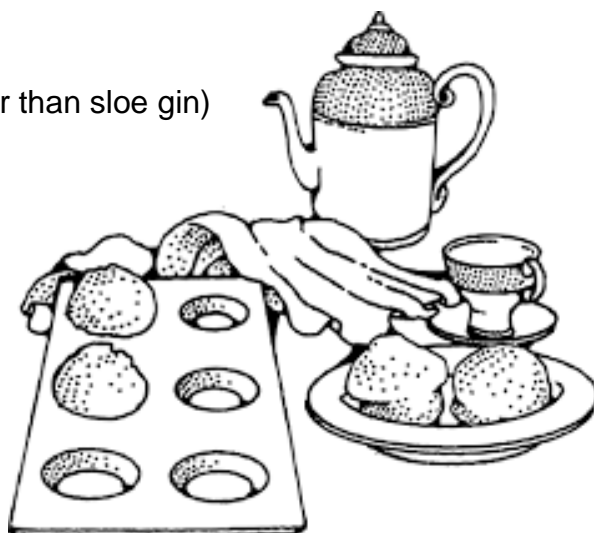
1. One or more geraniums in a pot
2. One fuchsia in a pot
3. One or more flowering begonias in a pot
4. A container of mixed edible plants and/or herbs
5. Any foliage plant, in a pot over 15 cm diameter, including non-flowering begonias
6. A mixed planter, any size providing it can be carried
7. Any flowering plant not listed above
8. A succulent plant or plants of any variety in a pot no larger than 20 cm

F. Homemade produce section

Judge: Heather Scally

Class

1. A jar of soft-fruit jam
2. A jar of stone-fruit jam
3. A jar of fruit jelly
4. A jar of marmalade
5. A jar of lemon curd
6. Victoria Sponge using your own recipe - Men only class
7. Six short breads
8. Six muffins of any variety – sweet or savory
9. Hairy Bikers spiced apple cake using recipe on page 9
10. A loaf of bread, brown or white
11. A loaf of bread, brown or white using a bread machine
12. A jar of pickled or marinated vegetables of any variety
13. A jar of chutney
14. A bottle of home-made wine
15. A bottle of home-made beer
16. A bottle of sloe gin
17. A bottle of fruit flavoured spirit (other than sloe gin)
18. Six hens' eggs



G. Photography section

Judge: André Neves

Rules: Maximum size of photographic print: 8" by 6". Photographs in all these categories can be digital or non-digital.

Class

1. A photo capturing the theme of "Royalty"
2. A photo capturing the theme of "Music"
3. A photo capturing the theme of "Trees"
4. A photo capturing the theme of "Wildlife"
5. A photo capturing the theme of "Sport"

H. Craft section

Judge: Heather Neil

Rules: Items must have been made by the exhibitor and not previously exhibited.

Class

1. A painting – Any medium
2. An example of hand embroidery or tapestry
3. An example of hand knitting or crochet
4. An example of sewing
5. An example of a handcrafted origami
6. An example of an item crafted from wood

I. Young Foxtan section

Judges: Pip Deas, Janet Wilkins, Margaret Mead

Juniors to be judged in three groups: under 5; 5–8 years; and 9–11 years.
Registration cards will be provided.

Class

1. An animal made of vegetables or fruit
2. A decorated or painted pebble
3. A miniature garden of your own design
4. Flower and/or foliage in a jam jar



Hairy Bikers Spiced Apple Cake – Homemade produce section, Class 9

Ingredients:

Oil, for spraying
750g Bramley cooking apples
1 tbsp fresh lemon juice
Finely grated zest of ½ lemon
250g self-raising flour
1 tsp baking powder
1 tsp ground cinnamon
1 tsp ground mixed spice
2 large eggs
100g demerara sugar, plus 2 tbsp
200ml semi-skimmed milk
100ml sunflower oil
½ tsp sifted icing sugar, for dusting



Method:

1. Preheat the oven to 190°C/Fan 170°C/Gas 5. Line a 23cm spring-clip cake tin with baking parchment. Mist the base and sides with oil.
2. Peel the apples and cut them into quarters. Remove the cores and cut the apples into thin slices – you'll need about 500g prepared weight. Put the apple slices in a bowl and toss with the lemon juice and zest.
3. Mix the flour, baking powder, cinnamon and spice in a large mixing bowl. Whisk the eggs with the 100g of sugar, the milk and sunflower oil in a separate medium bowl using a large metal whisk. Then pour the wet ingredients into the dry ingredients, stirring lightly until combined – use the whisk to break up any stubborn lumps. Toss the lemony apples through the cake batter until evenly mixed and pour the mixture into the prepared tin.
4. Sprinkle the 2 tablespoons of sugar evenly over the top and bake the cake in the centre of the oven for 1 hour until it is well risen and golden on top. Test the cake by inserting a skewer into the centre – it should slide easily through the apples in the middle and come out clean.
5. Leave the cake to cool for 10 minutes before removing it from the tin and carefully peeling off the baking parchment. Dust with sifted icing sugar and serve warm or cold with a little single cream or half-fat crème fraiche.
6. This cake is deliciously moist, so it's best to keep it wrapped in foil and eat it within a couple of days. It is quite large, so if you want to keep yourself from being tempted to eat too much, you could cut the cake into quarters and freeze some for another time. Wrapped tightly, it will freeze well for 3 months. Defrost the cake fully before serving and warm it through in a low oven or a microwave if you like.

Trophies and Prizes

All cups remain the property of Foxton Gardens Association.

The Queen's Silver Jubilee Shield (donated in 1977) will be presented to the exhibitor gaining most points in the show.

The Mark Howard Memorial Cup will be presented to the Foxton resident with the best kept front garden (judged in July).

The Cecil Briggs Cup (donated in 1951) will be presented to the exhibitor gaining the highest number of points in the vegetable section.

The Mabel Lyon Cup (donated in 1957) will be presented to the exhibitor gaining the highest number of points in the flower section.

The Lady Newns Cup (donated in 1984) will be presented to the exhibitor gaining the highest number of points in the home-made produce section.

The Royal Horticultural Society Banksian Medal will be awarded to the winner of the highest total of prizes for the horticultural sections A, B, C and E. The Banksian Medal cannot be won again by the same exhibitor until 2 years have elapsed.

The Pat Edis Memorial Trophy (donated in 1991) will be presented to the exhibitor who displays the best single exhibit in the vegetable section.

The Maud Ochs Plate will be presented to the exhibitor who displays the best single exhibit in the home-made produce section.

The Peggy Lyons Cup will be presented to the exhibitor gaining the highest number of points in the fruit section.

Stan Fiddy Memorial Cup will be presented to the exhibitor gaining the highest number of points in the flower exhibit section.

The Bobby Holmes Cup will be presented to the exhibitor who displays the best single exhibit in the fruit section.

The Cambridge Motel Trophy will be presented to the exhibitor who displays the best single exhibit in the photography section.

Trophies and Prizes

A cup will be presented to the exhibitor gaining the highest number of points in the photography section.

Cups will be presented to the exhibitors gaining the highest number of points and the best single exhibit in the pot plant section.

Cups will be presented to the exhibitors gaining the highest number of points and the best single exhibit in the flower arranging section.

Cups will be presented to the exhibitors gaining the highest number of points and the best single exhibit in the craft section.

A pewter tankard will be presented for the best-kept allotment.

Prizes will be awarded for the most points in each age group of the Young Foxton section.



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