

KINGTON ST. MICHAEL



**FLOWER,  
PRODUCE &  
CRAFT  
SHOW**



**SATURDAY 6TH AUGUST  
2022**

**3 PM IN THE VILLAGE HALL**

**FUN AUCTION OF PRODUCE AT 4 PM**

**ADMISSION TO SHOW BY DONATION**

## HELPFUL HINTS

Class No.	
1 and 2	Display on dark cloth
18-23	Display with fruit leaves
50 & 55	Cool cake in tin for a while to avoid cooling rack marks on the cake when it is turned out.

### PRIZES:

1st: 80p, 2nd: 50p

### POINTS AWARDED:

1st: 3 points, 2nd: 2 points, 3rd: 1 point

## RULES

1. Entry fee for each class **35p**
2. Only one entry per exhibitor is allowed in any class.
3. Entry forms and fees (**35p** per class) to be returned by **TUESDAY, 2nd August 2022.**
4. Entries after the above date **60p** each class.  
**NO ENTRIES accepted after 12 noon Thursday, 4th August 2022.**
5. Exhibits accepted at the Hall from 9.00 to 10.45 am Saturday 6th August 2022  
**(No exhibits will be accepted after 10.45 am.)**
6. All entries strictly according to the Schedule.
7. All entries must be the exhibitor's own work. No identification of exhibitor should be evident on the entry.
8. Vegetable, fruit and flower entries must be grown in exhibitor's own garden or allotment, with the exception of Section D.
9. Exhibits must not be watered on the show bench.
- 10. The decision of the Judges to be final.**
11. Three entries or less in any one class, only one cash prize given but points awarded.
12. Children are welcome to enter any classes (except Class 55) but children's cups will be awarded on points achieved in the children's classes only.
13. No responsibility accepted for any loss or damage to exhibits.
14. Open to local exhibitors (living within 5 mile radius or having an allotment in the village) and to Kington St. Michael WI members and their families.  
(All entries at the discretion of the organisers.)

### Completed entry forms and fees (see rules 3 & 4 above) to:

Mrs. Janet Elms, 1 The Orchard, K.S.M. (tel: 750423)

or

Mrs. Jenny Hayne, 51 The Ridings, K.S.M. (tel: 750443)

Donated entries will be sold by auction at 4 p.m.

*NB: The Show is organised by Kington St. Michael W.I. and funds their Christmas function in the village for retired people.*

35.	A hydrangea head	1
36.	Pot plant - Fuchsia	1
37.	Pot plant - flowering (excluding Fuchsia)	1
38.	Pot plant - foliage	1
39.	Pot plant - cactus or succulent	1
40.	Insectivorous plant	1
41.	Planted container – foliage	1
42.	Planted container – flowering	1
43.	Planted container – cactus or succulent	1
44.	Pot of fibrous rooted Begonias	1

#### SECTION D FLORAL ART

##### Class No.

45.	Arrangement in a candlestick - max. 50 cm in any dimension	
46.	Bowl of floating garden flowers - max. 30 cm in any dimension	
47.	Arrangement for a Platinum Party - max. 40 cm in any dimension	
48.	A foliage only arrangement - max. 50 cm in any dimension	
49.	'Small is beautiful' - max 20 cm in any dimension	

#### SECTION E HOME BAKING AND PRESERVES

##### Class No.

50.	Victoria sandwich - traditional recipe - 2 or 3 eggs - raspberry jam filling - caster sugar on top	1
51.	Potato, cheese & onion pasty (shortcrust pastry)	1
52.	WI Fruity Breakfast Muffins (to given recipe)	3
53.	Florentines	3
54.	Cheese straws	5
55.	Date & walnut loaf cake (to given recipe) <b>Class open to men only</b>	1
56.	Eggs - hen	6
57.	Eggs - duck	6

**Preserves (58-66) to be labelled and dated. No commercial markings on jars or lids.**

58.	Jam - Raspberry	1 pot
59.	Jam - Blackcurrant	1 pot
60.	Jam - Strawberry	1 pot
61.	Jam - any other variety	1 pot
62.	Jelly - any variety	1 pot
63.	Lemon Curd - <b>Cover with waxed disc &amp; cellophane (no metal lids)</b>	1 pot
64.	Marmalade - homemade	1 pot
65.	Chutney - any variety	1 pot
66.	Pickle - any variety	1 pot

#### SECTION A VEGETABLES

##### Class No.

1.	Runner Beans (see helpful hints)	6
2.	French Beans (see helpful hints)	6
3.	Onions - (Display on sand and tie tops)	3
4.	Carrots (Display with 7.5 cm of tops left on)	3
5.	Potatoes	3
6.	Beetroot (Display with 7.5 cm of tops left on)	3
7.	Shallots - (Display on sand and tie tops)	6
8.	Tomatoes	3
9.	Tomatoes - cherry (any colour)	5
10.	Cucumber - greenhouse or ridge	1
11.	Lettuce	1 head
12.	Courgettes	3
13.	Peppers	3
14.	Spring Onions (with green)	5
15.	Example of one other vegetable, not listed above	1
16.	Selection of vegetables on a seed tray	1
17.	Selection of cut culinary herbs in water	1 container

#### SECTION B FRUIT

##### Class No.

18.	Strawberries(see helpful hints)	5 berries
19.	Raspberries (see helpful hints)	10 berries
20.	Gooseberries (see helpful hints)	10 berries
21.	Blackcurrants (see helpful hints)	5 strigs
22.	Redcurrants (see helpful hints)	5 strigs
23.	Other soft berried fruit (see helpful hints)	10 berries

#### SECTION C FLOWERS AND PLANTS

##### Class No.

24.	Antirrhinums	1 vase
25.	Sweetpeas (arranged for effect, any container, small amount of foliage permissible)	1 vase
26.	Mixed annuals	1 vase
27.	Assorted dahlias	5 blooms
28.	Pelargoniums/geraniums (1 or more varieties)	3 stems
29.	Gladiolus	1 spike
30.	Lily	1 stem
31.	Mixed perennials (Perennials do not include shrubs.)	1 vase
32.	Hybrid tea rose (large flowered)	1 vase
33.	Floribunda rose (cluster flowered)	3 sprays
34.	Specimen hybrid tea rose (large flowered)	1

## TROPHIES AWARDED

- \* Overall winner
- \* Vaughan (Top lady apart from overall winner)
- \* W.I. Trophy (Top man apart from overall winner)
- \* Novice Cup (First-time adult winner of any cup)
- \* I.K. Alderman (Home Baking and Preserves)
- \* Hughes Cup (W.I. member with most points)
- \* Betty Wiggins Rose Bowl (replaces W.I. Vase) (Floral Art)
- \* Woodward Cup (Photography)
- \* John Gilbert Cup (Children (under 5 yrs.))
- \* Singer Cup (Children 5-10 yrs.)

## PAST OVERALL WINNERS

1974	Mr. J. Glanville
1975	Mr. P. Cobbold
1976	<i>Event had to be cancelled</i>
1977-1983	Mr. P. Cobbold
1984-1987	Mr. A. Tanner
1988	Mr. L. Pike
1989	Mr. A. Tanner
1990-1991	Mrs. O. Tyrrie
1992-1994	Mrs. P. Singer
1995	Mrs. O. Tyrrie
1996	Mr. G. Elms
1997-2008	Mrs. P. Woodward
2009	Mrs. L. Williams
2010-2011	Mrs. P. Woodward
2012	Mrs. J. Hayne
2013-2014	Mrs. P. Woodward
2015	Miss C. Broomsgrove
2016-2018	Mrs. P. Woodward
2019	Mrs. P. Woodward
2020 & 2021	<i>Event had to be cancelled</i>

## OTHER TROPHY WINNERS IN 2019

Vaughan Cup	Dot Ings
W.I. Trophy	Bruce Low
Novice Cup	Anita Morrin
I.K. Alderman	Dot Ings
Hughes Cup	Jenny Hayne
W.I. Vase	Claire Broomsgrove
Woodward Cup	Andrew Fussell
John Gilbert Cup	Not awarded
Singer Cup	Harry Fussell

## SECTION F

### PHOTOGRAPHY

PRINT SIZE 15 cm x 10 cm

All prints to be mounted on a piece of plain card  
no larger than 17.5 x 12.5cm

#### Class No.

- 67. Photo with caption
- 68. A door
- 69. Trees
- 70. Lockdown
- 71. A photo to make us smile

## SECTION G

### HANDICRAFTS

(N.B. Items must have been made by the exhibitor and must not previously have been exhibited in KSM Show. Paintings and pictures must be original artwork and, if mounted no larger than 50 x 40cm. No identification to be visible on any of these entries.)

#### Class No.

- 72. An original piece of woodwork, carved or turned 1
- 73. Any knitted item 1
- 74. Any sewn item 1
- 75. An article made from recycled material 1
- 76. An embroidered item 1
- 77. A handmade cushion cover 1
- 78. Painting - watercolour 1
- 79. Picture in any medium 1
- 80. A pastel, charcoal or pencil drawing 1
- 81. A limerick beginning 'Oh what a year it has been!'..... 1

## SECTION H

### CHILDREN AGED 5—10 years old

#### Class No.

- 82. A decorated flower pot 1
- 83. Caterpillar — a colourful drawing/painting (max. A4) 1
- 84. Beast made from fruit/vegetable (max. 25cm in any dimension) 1

## SECTION I

### CHILDREN AGED Under 5 years old

#### Class No.

- 85. Collage of a bee (max. A4) 1
- 86. Mustard & cress head growing in an egg shell 1
- 87. A decorated pebble 1

**WI FRUITY BREAKFAST MUFFINS** – makes 12

**Topping:** 15g rolled oats 30g soft, light brown sugar

**Muffins:** 250g plain flour 50g rolled oats 120g soft, light brown sugar 2 tps baking powder 1 tsp. flaked salt  
250 ml unsweetened plant milk (oat, soy or almond) 65 ml vegetable oil 2 tps grated orange zest  
1 tsp vanilla extract 1 small red apple cored & diced 200g fresh or frozen berries such as blueberries, blackberries,  
raspberries.

**Method:** Pre-heat oven 200 degrees C/ 180 C fan/ gas 6

Topping: mix oats and brown sugar and set aside

Muffins: mix together dry ingredients - flour, oats, sugar, baking powder & salt. In separate bowl mix together plant  
milk, vegetable oil, orange zest, & vanilla extract and add to dry ingredients. Do not over mix. Fold in berries & apple.  
Spoon mixture into cupcake liners in muffin tin, fill nearly to top. Sprinkle with topping.

Bake muffins 30 – 35 minutes until topping is golden brown. Remove from oven and cool.

**DATE AND WALNUT LOAF CAKE**

110g chopped dates 55g soft spread 1tsp bicarbonate of soda 225g self raising flour 225ml boiling water  
55g chopped walnuts 170g soft light brown sugar 1 egg beaten

**Method:** Line 900g (2lb) loaf tin. Oven 170 C/150 C fan/ gas 3 Bake 60 to 75 minutes depending on oven.

Test with a skewer, will come out clean when done.

Put dates and spread in a basin with boiling water & bicarbonate of soda. Mix to make sure spread has melted  
and dates plumped up. Cool.

Combine self raising flour, walnuts and sugar then add cooled date mixture.

Mix well and add beaten egg. Spoon mixture in to prepared tin

Bake as per temperatures and timings. Leave to cool on a wire rack.

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