



Goring Heath Parish Charity

**AUTUMN 2022 SHOW  
ENTRY FORM**

Please use the form below for your entries.

Number of entries: \_\_\_ I enclose fees (50p per entry): \_\_\_

Name : \_\_\_\_\_ Tel No : \_\_\_\_\_

Address : \_\_\_\_\_

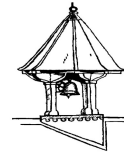
\_\_\_\_\_ Age of child : \_\_\_\_\_

All entry forms should be given to a member of the committee from Wednesday 7 September and no later than 4.30pm on Friday 9 September. Late entries only at the discretion of the committee. See overleaf for contact details.

Please circle below the number of each class you are entering.

Section	Class															
A	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A	17	18	19	20	21	22	23	24	25	26						
B	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42
C	43	44	45	46												
D	47	48	49													
E	50	51	52	53	54											
F	55	56	57	58	59	60										
G	61	62	63													

Please make sure that you read the schedule carefully. For copies of schedule or entry form please go to <http://www.whitchurchonthames.com/diary.php> or [www.goringheath.com](http://www.goringheath.com)



*Goring Heath Parish Charity  
Regd No 1056772*

Goring Heath and Whitchurch

# Autumn Show



Saturday 10 September 2022

2.30 pm to 4.00 pm

Goring Heath Parish Hall

**OPEN TO ALL RESIDENTS OF GORING HEATH AND WHITCHURCH**

Entry Forms should be given to a Committee member from Wednesday 7 September and no later than 4.30pm on Friday 9 September.

**PROGRAMME**

Exhibitors' staging	9.00 am – 10.15 am
Judging	commences at 10.30 am
Open for public viewing	from 2.30 pm
Presentation of Trophies	3.30 pm
Raffle	3.45 pm approx

**\* Refreshments available all afternoon \***

Entry forms and schedules can be downloaded from

[www.whitchurchonthames.com/diary.php](http://www.whitchurchonthames.com/diary.php)

and

[www.goringheath.com](http://www.goringheath.com)

**RULES OF ENTRY**

1. Entry Forms 50p per entry must reach the organisers, as detailed in this schedule. Late entries are at the discretion of the Committee.
2. Entry is open to residents of Whitchurch and Goring Heath, plus children attending schools and allotment holders within the two Parishes.
3. An individual may only make one entry per class.
4. Two or more persons may not exhibit separately in the same class in the Flower and Fruit and Vegetable Sections from the same garden or allotment.
5. Exhibitors in all Sections are expected to be local amateurs.
6. Exhibits in the Flower and Fruit and Vegetable Sections must have been grown by the exhibitor in his/her own garden or allotment.
7. Exhibits must be staged on the day of the Show between the times stated in this schedule. No exhibit may be removed before the end of the Show.
8. The Committee will not be held responsible for any loss or damage, although every care will be taken to avoid it.
9. Accessories in the Flower Arranging Class must not predominate over plant material.
10. Exhibits in the Baking and Preserves Section must be homemade.
11. The decisions of the judges are final. If there are three or fewer entries in one class, prizes may be awarded or not, at the discretion of the judges.
12. All items should be exactly as described in the schedule or they may be disqualified.
13. Trophies may be held until the following Show. Winners are asked to return them to the organiser one month before the following show.
14. Children's ages must be included on the entry form.

## HELPFUL HINTS

- ✓ Have you read your schedule carefully?
- ✓ Vegetables should be as even in size, as unblemished and as clean as possible.
- ✓ Basket, trug or container of vegetables as gathered. Vegetables to be shown as if freshly dug from the ground. Vegetables should not be washed, trimmed or prepared in any other way.
- ✓ Potatoes ~ to be gently washed and shown on plates.
- ✓ Tomatoes ~ to be shown with calyx on.
- ✓ Carrots ~ to be shown with leaves trimmed to 75mm / 3ins and neatly tied. Can be washed.
- ✓ Onions ~ to be shown with tops bent and tied & roots trimmed.
- ✓ Runner Beans ~ to be shown with stalks on.
- ✓ French Beans ~ as above.
- ✓ Beetroot ~ to be shown with leaves trimmed to 75mm / 3ins and neatly tied. Can be washed.
- ✓ Courgettes ~ to be shown with or without flowers on.
- ✓ Rhubarb ~ to be shown with leaves trimmed to 75mm / 3ins and the bottom white "heel" left on.
- ✓ Apples ~ to be shown with stalks on and variety named.
- ✓ Strawberries, Blackberries, Raspberries, Loganberries ~ to be shown with stalks on.
- ✓ Flowers should be unblemished (bugs earn no points!) and stalks or stems should be kept as long as possible.
- ✓ Pot plants should be displayed in clean pots and any dead material removed.
- ✓ Do not be shy and please ask for help from any committee member.



## TROPHIES AND PRIZES

- ☀ **The Allotment Cup** will be awarded to the Competitor with the most points in Section A (Vegetables and Fruit).
- ☀ **The Betty Hayter Memorial Cup** will be awarded to the Competitor with the most points in Section B (Flowers).
- ☀ **A Floral Arrangement Trophy** will be awarded to the Competitor with the most points in Section D (Flower Arranging).
- ☀ **A Handicraft Trophy** will be awarded to the Competitor with the most points in the Handicraft Classes.
- ☀ **An Art Trophy** will be awarded to the Competitor with the most points in the Art Classes
- ☀ **An Arts and Crafts Trophy** will be awarded to the Competitor with the most points in Section E for Art and Handicraft.
- ☀ **A Cup** and rosettes will be awarded to the winner/s of Section F (Children up to 12 years of age).
- ☀ **Baking and Preserves Cup** will be awarded to the Competitor with the most points in Section G.
- ☀ **The Photography Cup** will be awarded to the Competitor with the most points in Section H.
- ☀ **The Douglas Allardyce Memorial Rose Bowl** will be awarded to the most outstanding exhibit in the Vegetable, Fruit and Flower Sections A and B.
- ☀ **The Whitchurch Hill Trophy** will be awarded to the Competitor with the most points overall.

**SECTION A  
FRUIT AND VEGETABLES**



**Judge – David Woodage**

See Helpful Hints

1. Three onions, over 250g, any one variety
2. Three onions, 250g or under, any one variety
3. Seven shallots, any one variety
4. Five potatoes, any one white variety
5. Five potatoes, any one coloured variety
6. Three carrots, one variety
7. Five runner beans, with stalks, any one variety
8. The longest runner bean, with stalk
9. Five French beans, with stalk, any one variety
10. Five tomatoes, one variety, excluding cherry type
11. A ripening truss of cherry tomatoes
12. Three tomatoes, mixed variety
13. Three beetroot, one variety
14. The heaviest marrow
15. Three courgettes, one variety, max length 150mm / 6ins
16. Three peppers or chillies, hot or sweet, any one variety
17. A basket or other container of four different vegetables, *as gathered*
18. Three dessert apples, one variety
19. Three culinary apples, one variety
20. Five plums, one variety
21. Any other fruit, not included elsewhere, number optional
22. Twelve blackberries, with stalks
23. Dish of six of any one variety of soft fruit, with stalks
24. Any amusingly shaped vegetable or fruit
25. Any other vegetable, not included elsewhere, number optional
26. Vase of mixed herbs ~ use of the vases provided is obligatory

**SECTION G  
PHOTOGRAPHY**



**Judge – Debbie Leach**

Entries may be in black & white or colour. Maximum size A4 (29.7cm x 21cm / 11.7" x 8.3" excluding mount. You may only enter one photograph per class.

61. Photo showing 5 of the same subject
62. Reflections
63. Wildlife

Betty Butler  
Crays Pond  
01491 681780, 07955182684  
[bettybutler851@gmail.com](mailto:bettybutler851@gmail.com)

Sally Bergmann  
Elsinor, Hill Bottom  
Whitchurch Hill  
07585195669

Liz Gibson  
Nurses Cottage, Bridle Road  
Whitchurch Hill, 0118 984 2012  
[liznursescott@talktalk.net](mailto:liznursescott@talktalk.net)

### For the filling and topping

7 oz (200g) low fat soft cheese  
2 tsps clear runny honey  
1 tsps lemon juice  
Nuts to decorate

### Method

Set oven to 180C, 160 Fan/ Gas 4. Grease and line a 8 inch (20cm) deep cake tin.

Measure all the dry ingredients into a large mixing bowl.

Add the oil, grated carrots and eggs one at a time, beating after each one. Add vanilla extract and mix well. Pour into prepared tin.

Bake in pre-heated oven for approximately 1 hour 10 minutes – 1hour 15 minutes, or until well risen, golden brown and firm to touch. Allow to cool completely in the tin.

For the topping, mix together the cheese, honey and lemon juice to taste. Spread evenly over the top of the cake and decorate with the nuts.

Store in the fridge for up to 2 weeks.

## SECTION B FLOWERS



### Judge – David Woodage

Please note that exhibitors should use the vases provided.

27. A vase of three hybrid tea rose blooms, mixed or of one variety
28. A vase of three floribunda sprays, mixed or of one variety
29. One hybrid tea rose bloom
30. A vase of three mixed specimen chrysanthemum blooms
31. A vase of three stems of spray chrysanthemums
32. A vase of three pelargonium heads
33. A vase of three dahlia blooms, one variety
34. A vase of three mixed dahlia blooms
35. One specimen dahlia bloom
36. A flower, single stem (other than dahlia or rose) in a decorative vase of your own choice, both to be judged
37. A vase of four stems of different herbaceous perennials
38. A vase of four different annual blooms
39. A pot or bowl of any flowering plant, in the exhibitor's possession for at least 3 months – maximum pot size 24cms / 10ins diameter
40. Fuchsia, one bush variety in a pot (max 20cms / 8ins diameter)
41. A container, suitably planted, up to 30cms / 12ins
42. An unusual container, appropriately planted

## SECTION C FLOWER ARRANGING



### Judge – Theresa Elsome

To be viewed from the front, dimensions not to exceed 16ins/40cms. Bought flowers may be used

43. Hedgerow arrangement in a basket not exceeding 16"

- 44. Autumn colours in a tea pot
- 45. Egg cup miniature arrangement not exceeding 4"

**SECTION D  
ARTS AND CRAFTS**



**Judge – Chris Martin**

**HANDICRAFT**

- 46. An item of cross-stitch
- 47. Something made of wood, not exceeding 24"
- 48. A birthday card

**ART**



No item larger than A3

- 49. Still Life
- 50. View from a Window
- 51. Autumn Leaves

Competitors are responsible for supplying their own equipment to display their entries, unless otherwise stated

**SECTION E  
CHILDREN (UP TO 12 YEARS)**



**Judge – Debbie Leach**

Children's ages must be written on exhibitors' cards

- 52. A vegetable monster
- 53. Friendship bracelet

- 54. Four iced fairy cakes

**SECTION F  
BAKING AND PRESERVES**



**Judge – Regula Adams**

Preserves must be presented in plain jars (filled to within 6mm of top), covered with either a plain sealed metal lid or a plastic/paper cover and labelled.

- 55. Victoria Sandwich with Red Jam and sugar sprinkled on top
- 56. Carrot cake (recipe provided)
- 57. Ginger Biscuits
- 58. 1lb Jar (454g) of fruit jam
- 59. Jar of fruit jelly
- 60. Jar of chutney (any flavour)

**SPICED CARROT CAKE**

**Ingredients**

- 8oz (225g) self-raising flour
- 9oz (250g) caster sugar
- 1.5 tsps baking powder
- 2 oz (50g) roughly chopped walnuts (optional)
- 2 tsps ground cinnamon
- 1.5 tsps ground ginger
- 7.5 fl oz sunflower oil
- 8 oz (225g) carrots, grated
- 3 eggs
- 0.5 tsps vanilla extract