



The 65th.  Annual

Coverack Horticultural SHOW

Schedule

Lambeage Hall, Coverack

Saturday 17th. August 2019— Open 2.30pm.

Admission £1, Children Free, No Fee to Exhibit

Entries taken 6 - 8pm. Friday evening and 8 - 10am. morning of show

We welcome exhibits from visitors on holiday in all classes

Coverack Horticultural Society

President for 2019 – Mrs. Ann Tutton

Vice Presidents

Dr. G. Ashworth

Mrs. L. Cartwright

Mrs. J. Kearsley

Comm. W. & Mrs. J. Frisken

Col. J. & Dr. H. Nias

Mrs. M. Parkes

Mr. B. Roskilly

Mrs. M. Wastie

Mr. & Mrs. H. Tripconey

Mr. M. Wearne

Mrs. Sheila Dixon

Mrs. E. Hanley

Mrs. P. Murphy

Mr. & Mrs. J. Brocklebank

Mr. & Mrs. C. McGregor

Chairman – Mrs. Gloria Knight Tel. 01326 280532

Hon. Treasurer – Mrs. V. Tripconey Tel. 01326 281480

Hon. Secretary – Mrs. Patty Murphy Tel. 01326 280261

Committee – Mrs. G. Brocklebank, Mrs. L. Hanley, Mrs. L. Cartwright

RULES

1. All exhibits must be the bona fide property of the exhibitor, and excluding Classes Nos. 74 – 78, all exhibits in Vegetables, Fruit and Flowers must be grown by exhibitor in their own gardens.
2. All exhibits staged Friday between 6.00pm. and 8.00pm. & Saturday between 8.00am and 10.00am. This rule will be strictly enforced.
3. No exhibit to be removed without permission of the committee until prizes have been awarded.
4. Up to three exhibits can be entered in each class.
5. The Committee reserves the right to inspect any garden of an exhibitor after receiving an entry.
6. If the entries in any class do not exceed three the Judges will be at liberty to withhold any prize.
7. The Judge's decision will be final.
8. Any person lodging a protest against any exhibit must make a deposit of 25p to the Secretary. If the protest is valid the deposit will be refunded.
9. All Classes are open, however, entries will only be accepted from exhibitors resident or visiting Cornwall at the time of the Show.
10. Exhibitors to provide their own utensils.
11. The Committee will take ordinary care of exhibits but will not be responsible for any loss or damage.
12. Prizes to be awarded at 4.30 p.m. approx.

We ask that winners cups are not taken out of the county and should be returned in good time for next year. (Replicas will be awarded).

News for 2019 Show

by Gloria Knight - Chairman

It's time to put plans and plants in place for the Show. The ground has warmed up and our gardens and greenhouses are promising to produce perfect specimens for 17th August. So, gardeners, along with cooks, florists, children, photographers and writers, I hope you'll come up the hill and make our show something special again.

For the past two years we've had 500+ entries and it will be fabulous if we can repeat that number. All classes are open and we welcome entries from locals and visitors, with up to three exhibits in a single class. There are a few minor changes to the schedule, including classes to celebrate historic world events.

We are fortunate to have loyal support from exhibitors and a strong team sharing the responsibility to make it all happen. Although, Verna, Patty, Liz and myself, plan and put it together, the reality is physically staging it, and this is dependent on the essential hands-on team of 'muscle' who set up the hall and the lovely people who mix and match as stewards, raffle ticket sellers and tea makers.

We are the longest running group to use Lambeage, with an unbroken sequence of 65 shows, however, I have a niggling doubt about 2020. For those reading this who are not aware of what is happening, I'll explain briefly. There is a major publicity campaign to raise funds to ensure the future structural integrity of the hall as the foundations are no longer safe. Securing these is the criteria, however, further work is required as the interior needs to be updated with new curtains, and modernised toilets and kitchen.

The committee are working hard to raise the sum needed and work could commence in the autumn, but the time scale for completion is dependent on continued fundraising. Donations can be made through MyDonate on the www.lambeagehall.org.uk website.

I can't resist the historic back story to village life, particularly if there is a *deja vu* connection to the present; the decision to build a hall was conceived at a public meeting in 1919; the purpose of which was to provide a fitting tribute and a meeting place for servicemen who had returned from the war. A committee of villagers was formed to raise funds and when £75 had been collected it was decided to buy the land we know as the Battery, or Lambeage, from the Ellis family.

However, the Committee Chairman, Captain William Gibson, a merchant mariner, was trading in the Pacific. It was his responsibility to sanction the transfer of funds for the land purchase. Three years later; well, China is a long way in a sailing ship and the concept of *d'reckly* is something we all understand, his approval arrived back, and in 1922, plans to build the hall began. A century of being battered by the wind and weather has taken its toll and the community is yet again fundraising for this much-loved village venue.

For this year, at least, the old, wooden hall will be brought to life with the colour of flowers, children's chatter, astounding vegetables and the smell of freshly baked cakes and bread, not forgetting a year of gossip to catch up with! I like to think our show reflects the past in a way that isn't out of place today.

SPECIAL PRIZES

The Hebden Coome Challenge Cup

for the most points obtained in the Vegetable Section by an Amateur grower. Confined to the St. Keverne Parish.

The G.J. James Challenge Cup

for most points in the Flower Section.

T.C. Foreman Memorial Challenge Cup

for the most points obtained in the Onion Classes including Shallots.

The C.H.S Challenge Cup

for the most points obtained in the Cookery Section – Classes 83 to 97.

The Joy Harry Cup

for Best Exhibit in the Cookery Section.

The C.H.S Challenge Cup

for the most points obtained in the Vegetable Section.

The C.H.S Challenge Cup

for the most points in Photography.

The C.H.S Challenge Cup

for most attractive exhibit in Floral Art.

The R. Coad Memorial Challenge Cup

for the most points in Children's Section.

The Mary Thomas Cup

for Best Exhibit in Children's Section.

W.L. Barker Shield

for the best exhibit in Sweet Peas.

The Joan C. Pascoe Challenge Cup

for the best exhibit in Class 54.

The Penmarth Cup

given in memory of H.S. Snell. for the most points in the Dahlia Classes.

The Rose Carey Memorial Cup

for Cookery Section, class 91.

Casley Chapple Memorial Cup

Best Exhibit in the Vegetable Section excluding Class 31.

The Charles Sheen Challenge Cup

for the most points in Floral Art.

Prize for Best Exhibit

in each age group of the Children's Section.

Bert Ivey Memorial Cup

for the most points in Potato Classes.

The C.H.S Challenge Cup

for the most points in the Fruit Section.

Mary Wastie Cup

for the most creative childrens exhibit.

The W.H. Roberts Cup

for the most points over all sections.

The C.H.S Challenge Cup

for most points in preserves classes 98 to 104.

The David and Tricia Bruce Cup

for best exhibit in Fruit Section.

The C.H.S Challenge Cup

for best collection of vegetables Class 31.

The C.H.S Challenge Cup

for best exhibit in Photography.

Alex Thomas Memorial Cup

Best Exhibit in Show excluding Class 31.

The Brenda Daw Cup

for most Points for Cornish Cookery. Classes 89, 90, 92 & 96.

The Norman Whymark Cup

for most Points in tomatoes.

SCHEDULE

VEGETABLES

Prizes: All classes: 1st.- 30p, 2nd.- 20p, 3rd.- 15p.

Judge: Mr. Ron Endean

All Exhibits in Classes 1, 7, 9, 21, 27, 31 to be topped.

Class

- 1 Beet, globe, 2
- 2 Beans, broad, 4
- 3 Beans, runner, 4
- 4 Beans, dwarf, 4
- 5 Climbing French beans, 4
- 6 Onion, grown from seed, 3
- 7 Carrots long, to exceed 30cms, 3
- 8 Cucumber, frame, 1
- 9 Carrots small, not to exceed 30cm, 3
- 10 Potatoes, white, 1 kind, 3
- 11 Chillies, 1 kind, 3
- 12 Marrow, 1
- 13 Courgettes not to exceed 15cm, 3
- 14 Potatoes, 1 kind, coloured, 3
- 15 Onions, red, 3
- 16 Lettuce, cabbage, any kind, 1
- 17 Cucumber, ridge, 1
- 18 Onion, grown from sets, 3
- 19 Any other kind of vegetable not mentioned in schedule
- 20 Parsley, 5 stems.
- 21 Parsnips, 2
- 22 Peas, pod, 6
- 23 Mangetout or Sugar snap peas, 6
- 24 Rhubarb leaves cut to 7.5cm 3 stalks.
- 25 Cabbage, 1
- 26 Squash, 1, any variety that can be eaten and exhibited at the immature stage.
- 27 Shallots, 6, singles.
- 28 Radish, 6, any kind.
- 29 Potatoes, 3, 1 kind, bi-coloured.
- 30 Potatoes, 3, 1 white, 1 coloured and 1 bi-coloured.
- 31 'Collection of Vegetables', 5 kinds, up to 3 of each kind. Container not to exceed a space of 90cm x 60cm. Backboard allowed for display.
- 32 Collection of Potatoes, 3 kinds, 3 of each kind, named.
- 33 Shallots, 6, old fashioned red.
- 34 Leeks, 3
- 35 Shallots, pickling size, not more than 3cm, 6
- 36 Sweetcorn, 2 cobs, stripped
- 37 Collection of named herbs.
- 38 Collection of Salad Vegetables. 6 kinds up to 2 of each kind, not to

FRUIT

Judge: Mr. Alec Forman

Prizes: All classes: 1st.- 30p, 2nd.- 20p, 3rd.- 15p.

- 40 Blackberries, 12 on a plate.
- 41 Apples, dessert, 3
- 42 Tomatoes, 6 red, of any kind.
- 43 Apples, cooking, 3
- 44 Any other kind of fruit.
- 45 Tomatoes, small fruited or cherry, any kind 6.

FLOWERS

Judge: Mr. Geoff Tripp

Prizes: All classes: 1st.- 30p, 2nd.- 20p, 3rd.- 15p.

- 46 Roses, 1 vase, 3 blooms.
- 47 Pansies, any kind, 5 blooms.
- 48 Sweet Peas, 1 container, mixed, 12 stems.
- 49 1 stem of Cluster Flowering Rose.
- 50 Sweet Peas, 1 vase, 1 kind, 5 stems.
- 51 Single kind of Cut Flowers not mentioned in Schedule, excluding Annuals, 3 stems.
- 52 Gladiolus, 1 stem.
- 53 Hydrangea, 1 stem.
- 54 Vase of mixed garden flowers. (not in oasis)
- 55 Foliage plant in pot.
- 56 Any Annual not mentioned in the Schedule, 5 stems.
- 57 Gladioli, 3 mixed stems.
- 58 Cosmos, 5 stems.
- 59 Blue flowers, 3 different kinds, one stem of each.
- 60 Flowering Shrub, 3 stems.
- 61 Flowering Plant in pot.
- 62 3 Stems variegated foliage (3 kinds).
- 63 Collection of Dahlias. Not less than 6 kinds, not in oasis, in any container.
- 64 Dahlias, ball type or pom, 3
- 65 Dahlia cacti or semi cacti, 2
- 66 Dahlia decorative, 2
- 67 Carnations, 3 stems.
- 68 A carnivorous plant in a pot.
- 69 Cacti or succulent, non-flowering or flowering.
- 70 Lilies, 3, 1 or more varieties.
- 71 6 Fuchsia blooms, any kind (floating in water in a clear glass container).
- 72 Pelargonium in pot.
- 73 Fuchsia, 3 stems, 1 kind.

FLORAL ART

Judge: Nicola Sobey

Prizes: All classes: 1st.- 30p, 2nd.- 20p, 3rd.- 15p.

74 'A Cornish Hedgerow', an arrangement using wild flowers, fruit & foliage, not to exceed 30cm x 45cm.

75 A modern arrangement, a green theme using 5 flowers. not to exceed 30 x 45cm accessories permitted.

76 'Blue Moon' max. size 30 x 45cm.

77 A miniature arrangement not to exceed 10cm x 10cm.

78 A dry arrangement, 'D- Day 75th. anniversary' 30 x 45cm.

PHOTOGRAPHY

Judge: Mr. John Knight

Prizes: All classes: 1st.- 30p, 2nd.- 20p, 3rd.- 15p.

79 A view. Landscape or seascape.

80 A portrait. An animal or person.

81 Coverack - its people and places.

82 A still life.

82a Iconic Cornwall

82b Comic - make us laugh!

COOKERY & DOMESTIC

Judge: Dot Rogers

Prizes: All classes: 1st.- 30p, 2nd.- 20p, 3rd.- 15p.

83 Loaf of White Bread.

84 Any Fancy Bread.

85 A cake using vegetables as an ingredient. e.g carrots/courgettes.

86 A Chocolate Gateau.

87 Victoria Sandwich (jam filling).

88 A Traybake, any recipe.

89 Pasty, glazed or unglazed.

90 Heavy Cake.

91 Fruit Cake (*as recipe - see back page*).

92 Cornish Fairings, 4

93 Sausage Rolls, 4.

94 Loaf made in Bread Machine.

95 Muffins - 4 of any flavour

96 Splits – joined as baked, 4

97 Plain Scones, 4

98 Jar of Jam.

99 Jar of Jelly.

100 Jar of Marmalade, any citrus fruit.

101 Jar of pickled vegetables using a single variety.

102 Jar of Chutney.

103 Jar of caramelised onion Chutney.

104 Jar of Citrus Curd.

104a Eggs in a box, 6

For the Fruit Cake in Class 91 in the Cookery section - page 7.

Recipe: 6oz.(175g) Sugar, 6oz.(175g) Butter/Margarine, 1 Tablespoon Milk, 12oz.(350g) Mixed Fruit including cherries, 3 eggs, 8oz.(225g) Flour (4 S.R. and 4 Plain), 1 level teaspoon mixed spice.

Method: Cream butter and white sugar. Beat in eggs. Fold in flour and spice. Add milk and fruit. Place in 7 inch round tin and bake at 350°F/180°C for a time to suit your oven. Approx. 1 – 2 hours gas mark 4. These are recommended settings and times, please adjust to suit your own oven.

CHILDREN

Judge: Helen Macfarlane

Prizes: All classes: 1st.- 50p, 2nd.- 25p, 3rd.- 15p. £5 voucher for most points overall

Children under 5 years

- 105** Animal mask from a paper plate.
- 106** A picture in pencil, paint or collage of a Unicorn.
- 107** A potato head character.

Children age 5–7 years

- 108** A picture/collage of an astronaut.
- 109** A creature made from vegetables and/or fruit.
- 110** A posy of wild flowers.
- 111** Edible Jewellery.
- 112** A greetings card - any media.

Children age 8–11 years

- 113** A creature made from vegetables.
- 114** A greetings card - any media.
- 115** 'The first moon landing Apollo 11' a story of approx. 300 words.
- 116** Miniature garden not to exceed 38cm x 38cm.
- 117** 2 decorated cupcakes or biscuits.
- 118** A collection of named flowers.

Children age 12 – 15 years

- 119** A photograph of any subject.
- 120** Write a story approx. 400 words 'My life aboard a space station'.
- 121** A concert poster designed conventionally or digitally.
- 122** 2 decorated cupcakes.

CREATIVE WRITING

Judge: Emma Ferguson

- 123** Write a 500 word story, 'One small step' - typed on A4
- 124** 'The D - Day landings'. A reportage account, any length.