



The 66th.  Annual

# Coverack Horticultural SHOW

## Schedule

**Lambeage Hall, Coverack**

**Saturday 20th. August 2022 — 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*

**President for 2022** – Mrs. Angela Clay

## **Vice Presidents**

Dr. G. Ashworth	Mr. & Mrs. I. Rogers
Mrs. L. Cartwright	Mrs. M. Wastie
Mrs. J. Kearsley	Mr. & Mrs. H. Tripconey
Comm. W. & Mrs. J. Frisken	Mrs. E. Hanley
Col. J. & Dr. H. Nias	Mrs. P. Murphy
Mr. & Mrs. G. Clay	Mr. & Mrs. J. Brocklebank

**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 2022 Show

by Gloria Knight

In 2019, I optimistically wrote that we had the longest unbroken record of using Lambeage for a village event. A sequence of 65 Shows and anticipating our 66th in 2020, however, none of us need reminding of sleepwalking into the toxic void that the past three years has impacted on our lives.

Someone wrote, 'To every thing there is a season', we've survived the metaphorical season and are looking forward. As the poem continues, 'a time to plant and a time to pluck up which is planted', seems an inspirational, literal message to get out into our gardens and grow beautiful flowers and produce, which in turn, will rekindle our show.

Verna, Patty, Liz and myself had a chat; 'should we, shouldn't we, have a show?' Of course, the answer was 'Yes'. And while it's weird getting my brain back into thinking about the organisation of staging another after the enforced 'break', our combined wish is to revive our community event on the route back to normality.

Here's the back story of the current Show. The forerunner, The Horse and Dog Show was disbanded in 1951; this had been part of village life since the 1920's. Tractors replaced horses and old ways disappeared with the introduction of intensified farming methods; hence, the demise of traditional shows. In April, 1955, 'a sprinkling of local gardeners met to discuss the revival of the previous defunct village show'. I have the MInutes from that meeting; handwritten in a yellowing, school exercise book. The secretary wrote, in a cursive script...

'A meeting was held to discuss the formation of a society to continue the show in place of the one that had been disbanded. The new show would be without animals but would keep sections in horticulture and cookery'.

The Schedule format isn't far removed from 66/68 years ago. There's no longer a Dairy section with honey, scalded cream and butter, or knitted gloves and a crocheted bed jacket. The trussed chicken and dough cake have been updated to focaccia and decorated cup cakes; although it would be sacrilege to move from our roots and not have classes for a pasty, heavy cake, fairings and splits.

I refer to the quote about seasons; village shows derived from the necessity to be self sufficient; women cooked, baked, made preserves, kept chickens and bees and men grew vegetables amongst the flowers in cottage gardens. Our village show is just as relevant now as the culmination and simplicity of a community coming together remains as the heart and soul of country life and it delights me that our show isn't out of place as this tradition lives on.

### **NB. A PERSONAL NOTE.**

Both Verna and myself have decided that this will be our last Show. I've been involved since 1980; first as Secretary and then Chairman for 30 years, Verna is close behind me. It's time for younger folk to succeeded us as the last thing we want is the event to cease because nobody wants to take on the roles. Neither 'jobs' are onerous and ghosting us for the run-up to 20th August makes sense. *Please call me and I'll help all I can.*

## 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

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. Geoff Tripp

- 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

- 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: Lorraine Wickens

- 74** 'A Cornish Hedgerow', an arrangement using wild flowers, fruit & foliage, not to exceed 30cm x 45cm.
- 75** A modern arrangement, in blue & yellow using 5 flowers. not to exceed 30 x 45cm accessories permitted.
- 76** An arrangement in an unusual container size 30 x 45cm.
- 77** A miniature arrangement not to exceed 10cm x 10cm.
- 78** Platinum Jubilee arrangement not to exceed 30 x 45cm.

## PHOTOGRAPHY

Judge: Mr. John Knight

- 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: Mary Thomas

- 83** Loaf of White Bread.
- 84** Any Fancy Bread.
- 85** A cake using vegetables as an ingredient. e.g carrots/courgettes.
- 86** A Cake fit for a Queen
- 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.- £1, 2nd.- 50p, 3rd.- 25p. £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 Sunflowers.
- 107** A potato head character.

### Children age 5–7 years

- 108** A picture/collage of the Queen.
- 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** A Celebration a story of approximately 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 'How has TikTok influenced you'.
- 121** A concert poster designed conventionally or digitally.
- 122** 2 decorated cupcakes.

## CREATIVE WRITING

- 123** Write a 500 word story, 'Escape' - typed on A4
- 124.** A reportage account, any length. 'The day I met a Queen'