

# BANBURY Flower & Produce Show

Sunday 18th August 2019  
Banbury Market Place

Exhibit your skills:  
Fruit, Vegetable and Flower Growing - Baking and Preserve Making - Crafting -  
Floral Art - Photography and Children's Creations

7.00 - 8.45 am

Staging of exhibits

9.00 - 11.15 am

Judging of exhibits

11.30 am

Public viewing onwards

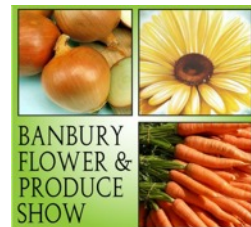
3.30 pm

Trophy presentation



The Banbury Flower & Produce Show is once again sponsored by  
Honorary Burgess Rosemarie Higham.

Banbury  
**Food  
& Drink  
Festival**



Banbury Town Council

## Banbury Flower & Produce Show - Categories

- Category 1 Fruit & Vegetables
- Category 2 Cakes & Preserves - Sections: Under 16's , Amateur, Professional
- Category 3 Cut Flowers & Potted Plants
- Category 4 Floral Art
- Category 5 Children's Variety - Sections: Under 5's , 6 - 10 years, 11 - 16 years
- Category 6 Crafts
- Category 7 Photography - Sections: Under 16's , Adult

**Please ensure to read and abide by the show rules and use the helpful guidelines within this booklet**

### Category 1 Fruit & Vegetables - you may exhibit a maximum of 10 exhibits.

1. Onions, 227g and under	4	20. Beans, dwarf	6
2. Onions, 227g and over	4	21. Beans, runner	6
3. Shallots, up to and including 25mm	6	22. Collection of 4 vegetables within Category 1 (1 of each, 4 on the table)	4
4. Shallots, over 25mm	6	23. Any other vegetable not stated in Category 1	2
5. Potatoes, white	4	24. Apples, dessert	3
6. Potatoes, other than white	4	25. Apples, culinary	3
7. Courgette's	3	26. Pears, any variety	3
8. Carrots, tops trimmed to 4"	3	27. Plums, with stalks	6
9. Leeks, with blades	2	28. Blackberries, with stalks	10
10. Tomatoes, small fruit/cherry cultivars with calyx	6	29. Any other berries, one variety	10
11. Tomatoes, medium/large with calyx	4	30. Any other fruit not stated in Cat. 1	2
12. Lettuce, with roots (same/mixed variety)	2	31. Collection of named culinary herbs (1 of each herb, 4 on table in total)	4
13. Cabbage, can be mixed	2	32. <b>'Gardner's Choice' (size up to 25")</b> Fruit and/or Vegetables in a Trug Basket All items must be inside trug / no limit on content but must be clearly inside.	1
14. Beetroot, tops trimmed to 4"	3	33. Giant Vegetable (includes all in category 1)	1
15. Parsnips, tops trimmed to 4"	2		
16. Peppers, any variety & colour	2		
17. Sweetcorn	2		
18. Cucumber	1		
19. Marrows	2		

## GUIDELINES

Your exhibits will be judged on a number of elements depending on the exhibit:-

### **CATEGORY 1**

**Fruit & Vegetables:- Condition - Freshness - Size - Shape - Form - Colour - Variation and Uniformity.**

**The** condition of exhibits is important and includes how clean and fresh they are, and how they are trimmed. Many vegetables are perishable, take measures to avoid shrivelling.

**Vegetables** should be clean and bright in appearance - ensure to prepare them before displaying. Clean vegetables by gently washing or wiping with a soft clean cloth. Brushing lightly with a soft brush is sufficient.

**Vegetables** should be neatly and properly trimmed. Remember to tie the tops of onions and ensure to leave calyx/roots where stated.

**All** fruit and vegetables should be free of insects and diseases. Be careful of damage when removing your exhibit from ground or other. Transport your exhibits in cloth or paper to avoid any further damage.

**Ensure** your exhibits in each display are of a similar size, shape, colour (uniformity). Remember the bigger the size exhibit is not always deemed the best.

**Select** the shape most typical to the variety. Vegetables should be all the same variety, unless otherwise stated.

**Giant Vegetable** will be judged on condition and then size.

## Category 2 Cakes and Preserves - you may exhibit a maximum of 10 exhibits.

34.	Victoria Sandwich, 8" (Raspberry jam filling only)	1	47.	Pot of homemade Strawberry Jam/Jelly	1
35.	Fruit Cake , 8"	1	48.	Pot of homemade Raspberry Jam/Jelly	1
36.	'My Favourite Cake 8" - <b>must Display Recipe</b> (Exhibitors Choice, excludes 34 & 35)	1	49.	Pot of homemade other Jam/Jelly	1
37.	Apple Pie , 8" (pastry base & top. Full/lattice top optional)	1	50.	Pot of homemade Chutney or Pickle	1
38.	Chocolate Brownies	3	51.	Pot of homemade Curd, any flavour	1
39.	Homemade Soft Sweets (Exhibitors Choice) - <b>must display recipe</b>	6	52.	Pot of Mincemeat	1
40.	Decorated Cup Cakes - own theme (judged on decoration only)	3	52a.	Pot of Marmalade	1
41.	Fruit Oven Scones <b>(Must use recipe provided)</b>	3			
42.	Homemade Biscuits - <b>must Display Recipe</b> (Exhibitors Choice)	3			
43.	Savoury Flan 8" - <b>must Display Recipe</b>	1			
44.	Cheese Straws	3			
45.	Sausage Rolls or Vegetarian Option	3			
46.	Flavoured Loaf of Bread (1 lb loaf tin - <b>display flavour</b> )	1			

### **Recipe for fruit scones at back of booklet**

*The Cake and Preserve category is separated into Under 16's, Amateur and Professional.*

*If you enjoy baking and preserve making at no profit, please enter Amateur.*

*If you are a professional, i.e. make a profit from your trade (incl. family/friends) please complete the relevant section on the entry form.*

### **CATEGORY 2**

**Cakes :- Colour - Shape - Texture - Ingredient Distribution - Quality - Flavour and Aroma**

**Preserves :- Colour - Consistency/Texture - Flavour - Cover - Label and Presentation**

**Cakes** should be well risen, even in shape and colour. In proportion width to length. No lining paper left on for display.

**Avoid** cooling racks by turning out onto a clean tea-towel. Sprinkle caster sugar on top, not icing sugar.

**Cut** sweet scones with a fluted cutter.

**Remember** to display the recipe where requested. Also only display the number of exhibits stated.

**Only** cake boards can be used for Class 37, decorated cake. All other exhibits to be placed on paper plates provided.

**On** opening a jar the judge will look for a complete seal, this is the traditional 'pop' that is heard on twisting off the lid. Twist top or plastic cover will pop when opened, if there is a true seal.

**Covers** for vinegar preserves must prevent evaporation and not be liable to corrosion, twist tops should have a plastic lining. It is not advisable to use old lids as good seals are not always achieved. Lids must be of a good fit. Jams can be covered with a metal lid or wax disc and cellophane cover. Fruit Curds should always be covered with a wax disc and cellophane cover. Do not use really old tops. It is recommended that chutneys and pickles should be at least 3 months old before opening, as need time to mature.

**Fill** jars to 1/8 inch from top as this allows for shrinkage. Fruit should be evenly distributed, colour should be bright, even and characteristic. Flavour true to type, full and well balanced. Avoid air bubbles. Label with content and date (day, month and year). Add mild or hot to chutney description. **DO NOT** place your name on the jar as this may result in the exhibit being excluded from judging.

## Recipe for Category 2 - Class 41 Fruit Oven Scones

### WI Anne Harrison's Rich Scones

#### Ingredients

**340g (12 oz) Plain Flour**

**25g (1 oz) Sugar**

**110g (4 oz) soft Margarine**

**1 Egg**

**1 slightly rounded teaspoon Bicarbonate of Soda**

**55g (2 oz) Sultanas – for fruit scones**

**¼ pint (150ml) Milk**

**2 heaped teaspoons (use a large teaspoon) Cream of Tartar**

#### Method

1. Turn oven on oven to 200°C (or slightly above) or Gas mark 7
2. Put flour and margarine into a bowl, sieve in cream of tartar and bicarbonate of soda, and rub together until it resembles fine breadcrumbs
3. Stir in sugar and mix well (if making fruit scones add the fruit at this point)
4. Make a hollow in the centre – add the egg and sufficient milk to bind all together. It should be soft and springy – not firm and solid
5. Turn onto a floured surface and roll out to approximately 3cm deep, it should not be too thin
6. Cut out the scones with a sized cutter of your choice – the best scones come from the first rolling so cut out very close together
7. Place on a greased tray, a non stick tray or on a tray with a reusable silicone liner and place on a high shelf in the oven
8. Bake for approximately 10 minutes, until the tops are slightly golden and base lightly coloured – if brown more at one side than the other turn tray half way through baking. Do not overcook – scones are still quite soft when done but firm up as they cool

### **Category 3 Cut Flower and Potted Plants - you may exhibit a maximum of 10 exhibits**

53.	Chrysanthemums, spray	3	68.	Marigolds, mixed any variety	3
54.	Chrysanthemums, bloom, any variety	1	69.	Hydrangea, any variety	1
55.	Dahlia, any variety / specimen	1	70.	3 stems, mixed flowers	3
56.	Dahlia, decorative / specimen	3	71.	Any other flower not stated in Category	3
57.	Dahlia, cactus / semi cactus, any variety	3	72.	Pot of Fuschias (max.pot size 30cm)	1
58.	Dahlia, pompom, any variety	5	73.	Pot of Lillies (max.pot size 30cm)	1
59.	Dahlia, other	3	74.	Vase of mixed flowers, any variety	1
60.	Gladioli, specimen spike	1		(vase size no more than 12" in height)	
61.	Gladioli, spikes, any variety	3	75.	Vase of shrubs/foilage, any variety	1
62.	Geranium, any variety	3		(vase size no more than 12" in height)	
63.	Sweet Peas, any variety	3	76.	Pot Plant, any other flower not stated in	1
64.	Annual Asters	3		category 3 (space allocated 24" x 24")	
65.	Sunflowers	3	77.	Succulent or Cactus (space allocated 12" x 12")	1
66.	Rose, any variety	1			
67.	Roses, mixed any variety	3			

## Category 4 Floral Art - you may exhibit a maximum of 10 exhibits

78. A floral arrangement in a Kitchen implement or container  
(space allocated 18" x 18")
79. An arrangement using a single colour of flowers plus foilage in a vase - **no other materials**  
(space allocated 18" x 18")
80. A floral arrangement entitled "The Heart"  
(space allocated 18" x 18")
81. Ladies Or Gents Buttonhole
82. "A Special Place" A floral arrangement staged on a wooden base. To be judged & viewed all round.  
(space allocated 18" x 18")
83. A floral arrangement in a Teacup and Saucer  
(space allocated 10" x 10")
- Other decorative materials can be used for classes 78, 80, 81, 82 and 83.

### Categories 3 & 4

Own vases are not included in the judges scoring. Vases are available on the day if required but must be left in the marquee at the end of the show.

## Category 5 Children's Variety - you may show 1 exhibit per class for age group

### 5 years and under

84. Animal made from a selection of fruit and/or vegetables. 1
85. Hand painted paper plate 1
86. A4 picture made from Pasta 1  
Indicate picture title

### 11 - 16 years

90. Hand-made Greeting Card max size, 7" x 5" 1
91. Hand-made Face Mask (up to 12" x 12") 1
92. Animal made from a selection of vegetables, fruit, pasta, and/or seeds 1

### 6 - 10 years

87. Animal made from a selection of fruit and/or vegetables 1
88. 'Footwear Frenzy'. 1  
Using flowers to create a floral exhibit in one piece of child's footwear.  
Other decorative material can be used
89. Decorated Gingerbread Family of 4 4  
(Judged on decoration only - gingerbread can be purchased)

## Category 6

### Crafts - you may exhibit a maximum of 6

93. An item of Needlework or Knitting  
(space allocated 18" x 18", height optional)
94. 1 Piece of hand-made jewellery  
(space allocated 10" x 10")
95. Hand-crafted hardware item in wood, metal or pottery. (space allocated 18" x 18", height optional)
96. Paper Craft. A greeting card, or piece of artwork, etc  
(space allocated 12" x 12", height optional)
97. Homemade Soft Toy  
(Space allocated 12" x 12", height optional)

## Category 7

### Photography, you may exhibit a maximum of 6

98. 'Aged'  
Photo size 7" x 5" in colour or black & white
99. 'Signs'  
Photo size 7" x 5" in colour
100. 'Transportation'  
Photo size 7" x 5" in colour

Prior to event, exhibitor **must mount** photograph onto A4 white card ready to be displayed.

Photographs must be taken by exhibitor and you must be the owner of the photographs.

## Rules

Categories 1, 2, 3, 4 and 6 - Each exhibitor can enter up to 10 exhibits in total for each category.

Category 7 - each exhibitor can enter a maximum of 6 photographs.

(You may exhibit 2 of each in any class)

Persons from the same household cannot enter into the same category (excluding children category 5 and Under 16's sections for categories 2 and 7). Exhibitors are encouraged to enter up to the maximum allowed in classes as each category trophy is awarded for maximum points received. The more exhibits the more points.

Please check the schedule carefully to ensure you comply with the requirements of the class you are entering into, please read guidelines to help you.

Entries which do not have the correct numbers may result in your exhibit being excluded from judging.

Exhibits must not exceed the sizes stated, where applicable, to avoid disqualification.

All exhibits in the flower & vegetable classes (but not floral art) must have been grown on land owned / rented and cultivated by the exhibitor.

All photographs in category 7 must have been taken by the exhibitor and must be the owner of the photographs. Proof may be required.

Each category will be monitored whilst judging takes place, all scores are recorded. Judges award 1st, 2nd, 3rd and highly commended, where applicable. Rosettes will identify the aforementioned placements.

It is important to enter in advance as we need to calculate space required for each class. **There is sometimes uncertainty as to whether produce will be good enough on the day, please still enter anyway as it is better to allow more space when laying out a class than to not have enough.**

There is no charge to enter exhibits. No forms will be accepted on show day. Exhibitors must set up between 7.00 and 8.45am. No admittance will be permitted after the marquee has closed for judging. Exhibits can be removed at 4.30pm following closure of the event.

The committee reserves the right to relocate exhibits for better visual effect after judging has taken place, thereafter no exhibit, or part exhibit, may be altered or removed before completion of the awards ceremony.

Collect your exhibit labels upon arrival at the marquee. Labels must be folded and placed next to your exhibit, your name must not be visible. Naming your exhibit and its variety increases the educational value of the show. Do not touch other exhibits on display.

All shields are the property of Banbury Town Council and will be retained by the winning exhibitor and returned one month before each annual show.

Banbury Town Council takes no responsibility for any loss or damage to Exhibits, Vases or Containers.

Forms to be submitted no later than 4pm on THURSDAY 15th August 2019 to Banbury Town Hall or by e-mail to [info@banbury.gov.uk](mailto:info@banbury.gov.uk).

The judges decision is final.

# ENTRY FORM

## Category 1 - Fruit & Vegetables

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24  
25 26 27 28 29 30 31 32 33

## Category 2 - Cakes & Preserves - Under 16

34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 52a

## Category 2 - Cakes & Preserves - Amateur

34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 52a

## Category 2 - Cakes & Preserves - Professional

34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 52a

## Category 3 - Cut Flowers & Potted Plants

53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72  
73 74 75 76 77

## Category 4 - Floral Art

78 79 80 81 82 83

## Category 5 - Children's Variety

84 85 86 87 88 89 90 91 92

## Category 6 - Crafts

93 94 95 96 97

## Category 7 - Photography Please specify how many entries for each class

Under 16 98 ..... 99 ..... 100 ..... Adult 98 ..... 99 ..... 100 .....

Name \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_ Tel \_\_\_\_\_

Email \_\_\_\_\_

Age \_\_\_\_\_ (For all categories under 16 years - Cat 2, 5 and 7 only)

**YOUR PRIVACY NOTICE IS OVERLEAF, IT MUST BE COMPLETED IF ENTERING INTO THE SHOW**

**Return, along with your completed privacy notice to the Town Hall or [info@banbury.gov.uk](mailto:info@banbury.gov.uk)  
Closing Date: Thursday 15th August 2019**

## Privacy Notice for the Produce Show

Banbury Town Council is the Data Controller under the new data protection law and will use the information you provide on this form to manage the Produce Show.

The legal basis for processing this data is your consent to do so. You can withdraw your consent at any time by notifying us. Our contact details to do so, or for any other queries, are Banbury Town Council, The Town Hall, Bridge Street, Banbury, OX16 5QB.

We will keep your data for three years plus the current financial year, which runs from 1<sup>st</sup> April to 31<sup>st</sup> March. Your information will not be shared further.

Individuals have a number of rights under data protection law, including the right to request their information. You also have a right to make a complaint about our handling of your personal data to the Information Commissioner's Office <https://ico.org.uk/>. Information you provide will only be used for the stated purpose. Further information about the processing of your data can be found on our website at <http://www.banbury.gov.uk/>

You can contact the Town Council's Data Protection at Banbury Town Council, The Town Hall, Bridge Street, Banbury, OX16 5QB, by email at [info@banbury.gov.uk](mailto:info@banbury.gov.uk) or by telephone on 01295 250340.

Name:

Address

Tel:

Email:

Age:

**If you are aged 13 or under** your parent or guardian should fill in their details below to confirm their consent:

Name:

Address

Tel:

Email:

Please confirm your consent below. You can grant consent to any or all of the purposes listed. You can withdraw or change your consent at any time by contacting the Council Office.

### **KEEPING IN TOUCH**

- Yes please, I would like to receive communications by post.
- Yes please, I would like to receive communications by telephone.
- Yes please, I would like to receive communications by email.