

February 2025

Pillaton Gardening Club

Show Format

The Spring and Summer Shows have the same format, whereby the Schedule is produced and the exhibitor has several weeks to decide what they want to show.

The Schedule will be delivered to all properties in Pillaton in the month before the show. A few will be placed in the telephone box library. Additional copies can be obtained from Mrs C Hoskin : Tel 01579 350063.

The entry form is in the middle of the Schedule and the Rules of Entry are on the last page.

The date stated in the Rules of Entry given for entries to be completed and returned to the Show Secretary is for the purpose of knowing what space is required for each class. Late entries cannot be accepted.

There is no cost involved to exhibit.

Junior classes are a) 7 years and under and b) 8-14 years and must be under 15 on the day of the show.

Juniors can enter adult classes but will be judged as an adult.

Exhibitors can display their entries in the village hall the night before the show (7.30pm – 9pm), or the morning of the show (8am – 9.45am prompt) before judging, which starts at 10am.

Entry cards, vases, water and pansy boards are provided.

Re-useable paper plates are also provided for uniformity of displaying entries.

Card for mounting photographs can also be provided.

Judges are booked from outside the Parish. Their decision is final and they have the right to disqualify any entries that do not conform to the Rules. They are not obliged to leave feedback.

Prize cards are awarded; 1st - 4 points, 2nd - 3 points, 3rd - 2 points, Highly Commended - 1 point.

On Show Day, the hall is open to visitors at 2.30pm. An admission fee is payable. Raffle tickets are available.

Presentation of trophies is at 3.30pm followed by the drawing of the raffle.

All exhibits are to be left in place until after the presentations which is usually around 3.45pm - 4pm.

Please note that all reasonable care will be taken of exhibits but the Committee cannot be held responsible for any damage by accident or otherwise.

Guidelines for Showing

General

Whenever you show and whatever you show, make sure it is as per Schedule.

Rules of Entry are to be found towards the back of the Show Schedule. Make sure you read this carefully.

For example, if the schedule specifies a bunch of wild spring flowers and you include some cultivated flowers in the bunch, it will be disqualified.

All produce to be grown by the exhibitor except floral art materials.

One person may enter no more than 2 entries of the same variety in the same class.

Flowers

All blooms must be fresh, clean and in good condition.

When staging 3 daffodils, note that 1 bloom should be on top and 2 blooms underneath. 3 leaves may also be added, but are optional.

Tips: Pick the flowers a day or two before showing and place either in a vase or a bucket of water.

Moss may be used to stabilise your flower/flowers/foilage in the show container.

Pot plants

Clean pots and remove any dead leaves.

Pot plants are classed by the diameter of the plant size, not the pot size, and need to have been in the exhibitor's care for at least 3 months.

Vegetables

All root vegetables to be clean with the root left as long as possible.

Carrots, parsnips and beetroot to have foliage cut back to no less than 7.5cm/3 inches, but not the roots unless they have forked and the lesser root can be removed.

Leeks are only washed. Do not trim the roots or the top growth.

Onions, shallots and garlic to be dry with tops tied down with raffia or string. Display on a paper plate with a sand base.

Tomatoes to have the calyx still attached.

(cont.)

Vegetables to be displayed on paper plates as appropriate. No doilies are permitted.

Fruit

Leave stalks on apples, plums, raspberries and grapes. If possible, display the name of the variety.

Fruit to be displayed on paper plates as appropriate. No doilies are permitted.

Floral Art

Choose a suitable container and mechanics of keeping flowers upright with pin holder, chicken wire or foam, and make sure they are not visible in the final arrangement.

Plan your arrangements to fit into an imaginary box which is 2.5cm/1 inch smaller than the space allowed (DxWxH).

Choose flowers and foliage that are in scale and that compliment the type of arrangement, ie 'Country Walk' would be natural plant material and 'Romantic Dinner', more sophisticated flowers.

Think about how colour can help to depict a theme and form a link with the container or accessories.

Needlecraft

Items must be newly made and clean.

The inside or rear of the garment must be neatly finished and loose threads removed.

Art

Any name on art work must be covered over before judging takes place.

Stands are provided.

Cookery

To ensure uniform presentation, white paper plates or plain white crockery (both of which can be provided) should be used to display the cookery exhibits. There is also a cookery cloth on which most cookery items can be placed. No doilies or napkins are permitted.

Preserves

Jars to be clean and lids clean and free of rust. Lids to be plain in colour without any brand name if possible.

Jam jars may be sealed with a) wax cellophane, b) plastic or glass clip on lid or c) wax disc with screw on lid.

No cling film allowed.

On opening, if mould is visible, the preserve will not be judged.

Labels must be 5cm x 2.5cm (2"x1"), plain white with black lettering fixed 2.5cm (1") from the base of the jar.

Wine

Alcohol to be exhibited in standard wine bottles. Bottles must be fitted with flanged corks. Labels must be 5cm x 2.5cm (2"x1"), plain white with black lettering fixed 2.5cm (1") from the base of the bottle.

Kit forms are acceptable.

Photography

All photographs are to be mounted on a card no larger than 20cm x 25cm (8" x 10").

This allows the use of drawing pins (supplied) for attachment to the display boards.

Remember that the committee are there to help you and the Shows are as much about sharing each other's ideas as being proud of what we have managed to produce, whether it be plant, vegetable, handicraft, needlecraft, art work, floral art, cooking, preserves, wine or photography.

There is always something new we can learn.