

**SOUTH NEWINGTON
FLOWER AND PRODUCE SHOW
Saturday 1st Aug 1.30 - 4.30pm**



**The Poleaxe, South Newington
Admission £3.00. Children under 12
free**

**Dog show entry £2.50 per dog per
class**

www.southnewington.co.uk/SNFS

Welcome to our Annual Flower & Produce Show

Welcome! The South Newington Flower and Produce Show is a beloved tradition, bringing our village together and welcoming visitors from near and far.

Key dates

April

Time to get planting and jam making.

May onwards

Volunteers needed. Please put your name forward if you can help in such areas as the tea tent, selling raffle tickets, running a stall, children's games etc.

Book your stall if you would like to sell or exhibit at the show.

29th July

Last date for on-line entries.

30th July

Entries night. Village Hall 18.30 to 20.30.

1st August Show day.

- all show entries in the tent by 10.00
- contributions of cakes for the tea tent welcome before 12.00.

HOW TO ENTER

You can enter:

- a. online in advance (preferred)
- b. by filling in the form in this brochure in advance or
- c. in person on Entries night.

Every individual entrant must complete a separate entry form. This ensures that prize points and cups can be awarded to the right person.

Each entry must have an exhibit card. These must be collected and paid for on Entries night.

If you are not able to attend personally on Entries Night you can ask someone else to attend to collect your exhibit cards and pay the entry fee on your behalf. Any member of the Committee will be happy to help.

In advance - On paper form

Complete the paper form in this brochure or downloadable from the website and deliver or post to Gordon Waddell, Manor Cottage, South Newington OX15 4JE (next door to The Duck on the Pond). Submit your form by **28th July**. You or your representative will then need to attend Entries Night to pay and collect your exhibit cards.

In advance - Online

Go to the village website <https://www.southnewington.co.uk/SNFS> and follow the links to the paper entry page. Submit your form by **29th July**. You or your representative will then need to attend Entries Night to pay and collect your exhibit cards.

On Entries Night

Complete the paper form in this brochure and bring it with you together with your entry fee.

CLASSES & EXHIBITS

Classes are open to everyone (except men's cooking and when limited by age).

This year there are 80 classes offering everyone an opportunity to make, bake or grow something to show. Last year we had an impressive 397 entries and we're hoping to beat that this year, making sure that the marquee is bursting with exciting displays. We hope you will be inspired to enter all the classes you can. The more the merrier!

There will be an open exhibition in the Church for you to bring along your own exhibits. The theme this year is '**Sports stories and achievements.**' Please bring along your photographs, stories or artefacts. We would love to see them.

SHOW RULES

The judging of the exhibits is a rigorous process, carried out by independent experts in their field. It is important to read the class specifications very carefully and to make sure your entry is presented according to the rules.

1. All flowers, fruit and vegetables must be grown by the exhibitor in the allotment or garden of which they are the recognised owner or tenant. *Note: this does not apply to the Floral Art, Cookery or Garden on a Plate classes.*
2. Handicrafts and photographs should have been made/taken within the last 12 months by the exhibitor.
3. We encourage exhibitors to take care of the environment. Use of chemical pesticides and artificial fertilisers is discouraged.
4. Where flowers or foliage are bought in, it is preferred that they are locally produced. Only biodegradable oasis is permitted in the flower arranging classes.

5. Please try to avoid using disposable plates for the presentation of exhibits. Unless otherwise stated, only white plates must be used for exhibits. All exhibits must be on a plate, unless stated otherwise in this brochure. Please label your plate or container underneath to ensure it can be returned to you.

6. All entry forms must be submitted and fees paid by 30th July.

7. Prizes will be awarded for each class at the Judges discretion.

8. The decision of the Judge is final and they have the power to withhold a prize if the exhibit does not meet the rules.

9. All exhibits must be staged ready for the judges at 10 am. Judging will begin at 10:15 prompt.

10. Exhibitors can make multiple entries in each class and may be awarded more than one certificate. **HOWEVER, only the highest score in a single class for each exhibitor will count toward cup points.**

11. Exhibits (but not the plates or containers) will automatically be entered in an auction of produce at the end of the show unless we are told otherwise. If you do **NOT** want your exhibit to be sold, please mark your exhibit card with a sticker or clearly written note.

12. No exhibitor is allowed in the marquee while judging is in progress without the consent of a committee member.

LIST OF CLASSES

The schedule below lists all of this year's classes with notes of what the judges will be looking for so please read it carefully.

Prize Cups

*Prize cups are awarded for some classes, they are denoted below with an *. A full list of the cups and last year's winners may be found after the list of classes.*

Cut Flowers

All flowers must be home grown and, unless the class states otherwise, of the same variety. Select flowers of a similar size, preferably in full bloom with strong stems. Retain some foliage on the stems if possible. Avoid drooping heads, discoloured or torn/eaten petals. Present in a vase, jug or other similar container unless otherwise stated.

Class No.	Class	Specification
1	<i>Hydrangea heads</i>	<i>3 blooms.</i>
2*	<i>Dahlias</i>	<i>3 blooms.</i>
3*	<i>Gladioli</i>	<i>3 blooms. Ideally 1/3 of each spike in full flower, 1/3 buds in colour and 1/3 green bud.</i>
4*	<i>Wild and pollinator friendly flowers</i>	<i>Selection. Native species preferred.</i>
5	<i>Fuchsia heads</i>	<i>4 floating in a small dish of water.</i>
6	<i>Marigolds</i>	<i>4 blooms.</i>
7	<i>Seed heads</i>	<i>Mixed seed heads.</i>
8*	<i>Rose</i>	<i>1 specimen bloom.</i>
9	<i>Creative container (not a vase or jug) of mixed garden flowers</i>	<i>Any varieties.</i>

10*	<i>Sweet peas</i>	<i>6 stems of annuals. Select long straight stems in proportion to the size of fully open blooms.</i>
11	<i>Hardy herbaceous perennials</i>	<i>Any variety.</i>
12	<i>Annual flowers raised from seed</i>	<i>1 variety not listed above.</i>

Pot Plants

<i>Class No.</i>	<i>Class</i>	<i>Specification</i>
13	<i>Flowering plant</i>	<i>In flower.</i>
14	<i>Fern or foliage plant</i>	<i>Foliage only, no flowers at time of exhibiting.</i>

Floral Art

Floral arrangements can be up to a maximum size of 60 cm width and height (10 cm for miniature arrangements). No oasis unless it is of the biodegradable type. Traditional forms of support such as flower frogs, chicken wire and tape are encouraged. Flowers need not be home grown but locally grown/sourced flowers and foliage are preferred.

Class No.	Class	Specification
15*	<i>Modern flower arrangement</i>	<i>Using fruit and/or veg. Space sci-fi theme.</i>
16	<i>Arrangement of foliage</i>	<i>No flowers.</i>
17*	<i>Miniature arrangement</i>	<i>Max 10 cm width and height.</i>
18*	<i>Floral arrangement</i>	<i>Sunshine theme.</i>
19*	<i>Flower arrangement</i>	<i>5 single flowers and foliage.</i>

Fruit

Choose undamaged fruits that are similar sized and ripe/ready to eat.

Class No.	Class	Specification
20	<i>Raspberries</i>	<i>6 same variety on a white plate.</i>
21	<i>Any other fruit</i>	<i>1 variety, any number. Present as you wish.</i>

Vegetables

Select uniform size vegetables and present **on a white plate unless otherwise specified**. Unless otherwise specified, they should be of the same variety.

Root vegetables should be roughly the same shape and size. Wash and cut the leaves to about 75 mm above the top of the root; you may tie to make a neat finish.

Beans: choose young, firm beans of the same length and shape. Leave a little stalk on.

Potatoes: choose even tubers of similar shape. Use potatoes that have no scab marks. Wash potatoes without breaking the skin.

Garlic and onions: lift early and allow to dry. Cut stems leaving enough to be able to tie with raffia or string. Slice the roots off close to the bottom of the bulb.

Class No.	Class	Specification
22	<i>Beans, broad</i>	<i>4 pods.</i>
23	<i>Beans, French</i>	<i>4 pods.</i>
24	<i>Beans, runner</i>	<i>4 pods.</i>
25	<i>Beetroot</i>	<i>3 beetroot.</i>
26	<i>Carrots – long rooted</i>	<i>4 carrots.</i>
27	<i>Chilli peppers</i>	<i>4 chillis. Choose chilli peppers of the same size and variety but can be varied colours.</i>

28	<i>Courgettes</i>	<i>4 courgettes. Even sized, ideally 10 to 15 cm each with flowers still attached. Cut leaving a small piece of stem.</i>
29	<i>Garlic bulbs</i>	<i>3 bulbs.</i>
30	<i>Rhubarb</i>	<i>4 stalks. Trim leaves, white base intact.</i>
31	<i>Lettuce</i>	<i>2 lettuces. Same variety, size and shape with firm hearts.</i>
32	<i>Rainbow chard</i>	<i>1 bunch – varied colours. Put stems and leaves in a clear vase of water to retain freshness.</i>
33	<i>Spring onions</i>	<i>4 Spring onions.</i>
34	<i>Onions – grown from sets</i>	<i>4 onions. Red or white. All same variety.</i>
35	<i>Potatoes white</i>	<i>4 potatoes.</i>
36	<i>Potatoes coloured</i>	<i>4 potatoes.</i>

37	<i>Tomatoes</i>	<i>4 tomatoes. Firm even-sized ripe fruit. Leave a little stalk and the calyx on.</i>
38	<i>A pair of vegetables</i>	<i>Same variety, not in another category.</i>
39	<i>The gardener's choice</i>	<i>Minimum of 4 types of vegetable presented as you wish.</i>
40*	<i>Largest marrow</i>	<i>No plate needed.</i>
41	<i>Four varieties of cut herbs</i>	<i>Labelled in small individual containers.</i>
42	<i>Misshapen vegetable</i>	<i>Any type.</i>

Cookery

Unless specified, exhibits should be shown on a white plate. Most marks are awarded for flavour/aroma, but internal condition and overall appearance are also taken into account. Jams, jellies and chutneys: The flavour, consistency and colour are all judged. Jars should be clear glass with a waxed disc and cellophane seal OR lid. If you are happy for your produce to be sold at auction please provide a lid separately to the side. Jars should be a minimum size of 225g (½ lb) and must be labelled showing contents and date of making.

Cakes should be well risen, even in shape and baking.

Class No.	Class	Specification
43	<i>Lemon, orange or lime curd</i>	<i>One flavour.</i>
44	<i>Jam</i>	<i>Any variety.</i>
45	<i>Honey</i>	<i>Clear or set.</i>
46	<i>Marmalade</i>	<i>Any variety.</i>
47	<i>Fruit and/or herb jelly</i>	<i>Any variety.</i>
48	<i>Decorated or iced cake</i>	<i>Any plate/cake stand.</i>
49*	<i>Gentlemen's Baking Gingerbread</i>	<i>Recipe provided. Cut in portions and present on any plate/cake stand.</i>
50	<i>Dundee cake</i>	<i>Traditional recipe with whole blanched almond decoration.</i>
51	<i>Fruit scones</i>	<i>6 on a plate.</i>
52*	<i>Victoria sandwich</i>	<i>Traditional recipe. No cream or icing, caster sugar not icing sugar on top.</i>

53	<i>Fruit infused spirit</i>	<i>1 bottle, named variety.</i>
54	<i>Chutney</i>	<i>Any type.</i>
55	<i>Cookies</i>	<i>6 cookies, any type.</i>
56	<i>Home produced eggs</i>	<i>3 whole on a plate.</i>
57	<i>Home made bread - focaccia</i>	<i>Any flavour.</i>

Crafts

Class No.	Class	Specification
58*	<i>Hand-made article</i>	<i>Can be tapestry, hand embroidery, hand sewn, machine sewn, knitted or crocheted, glass, ceramic, metal or wooden. Made within the last 12 months.</i>
59	<i>Painting/ drawing</i>	<i>Any media, any subject, any size.</i>

Photography

*Cup for Photography Overall**

Classes 60 – 64 must be unenhanced. Judging emphasis is towards content rather than technical prowess.

Classes 65 – 67 can be whole or part enlargement, retouched/enhanced.

Class No.	Class	Specification
60	<i>Transport</i>	<i>7 x 5 inches or 10 inch panorama.</i>
61	<i>Wildlife</i>	<i>7 x 5 inches or 10 inch panorama.</i>
62	<i>Weather</i>	<i>7 x 5 inches or 10 inch panorama.</i>
63	<i>Still Life</i>	<i>7 x 5 inches or 10 inch panorama.</i>
64	<i>Cityscape</i>	<i>7 x 5 inches or 10 inch panorama.</i>
65	<i>Tranquility</i>	<i>7 x 5 inches or 10 inch panorama.</i>
66	<i>Traditional and culture</i>	<i>7 x 5 inches or 10 inch panorama.</i>

67	<i>Portrait</i>	<i>7 x 5 inches or 10 inch panorama.</i>
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Novelty

<i>Class No.</i>	<i>Class</i>	<i>Specification</i>
68	<i>Grow a sunflower</i>	<i>Seeds provided in church porch. The flowers will be measured in your garden on the morning of the flower show. Please provide your address and location of sunflower on your entry form.</i>
69	<i>Grow potatoes</i>	<i>Plant a potato in a 12" diameter pot. Seeds provided in church porch. Bring, still in pots, to show for judging.</i>
70	<i>Garden on a china plate (adult)</i>	<i>Only natural materials, flowers and foliage.</i>

Young People Under 18 years

<i>Class No.</i>	<i>Class</i>	<i>Specification</i>
71	<i>Teenage art</i>	<i>Any form or subject – created by a teenager under 18.</i>
72	<i>Blondies (white chocolate brownie)</i>	<i>6 blondies. Any flavour.</i>

Young People 9 - 13 years

<i>Class No.</i>	<i>Class</i>	<i>Specification</i>
73*	<i>Garden on a china plate (9-13)</i>	<i>Only natural materials, flowers and foliage.</i>
74	<i>4 mini cakes decorated as bees</i>	<i>Bake and decorate, 4 of the same kind.</i>
75	<i>Colouring entry</i>	<i>Picture provided on website.</i>

Young People 5-8 years

<i>Class No.</i>	<i>Class</i>	<i>Specification</i>
<i>76*</i>	<i>Garden on a china plate (5-8)</i>	<i>Only natural materials, flowers and foliage.</i>
<i>77</i>	<i>Three decorated biscuits - decorated as a cat</i>	<i>Decorate, biscuits can be bought.</i>
<i>78</i>	<i>Farm animals - one or more</i>	<i>Made from vegetables which can be cut to shape.</i>

Young People Under 5 years

<i>Class No.</i>	<i>Class</i>	<i>Specification</i>
<i>79</i>	<i>Painting done with a vegetable</i>	<i>Use the vegetable to dip in paint and create a picture.</i>
<i>80</i>	<i>Painting or drawing of a house</i>	<i>Any size.</i>

GINGERBREAD RECIPE

This class, Gentleman's Baking, is for Male entrants only and has a cup awarded. The recipe below must be followed. For submissions, cut the cake into portions and present on any plate/cake stand.

Ingredients

225g/8oz **self-raising flour**
1 tsp **bicarbonate of soda**
2 tbs **ground ginger**
1 tsp ground **mixed spice**
100g/3½oz **butter**,
diced 100g/3½oz black **treacle**
100g/3½oz **golden syrup**
100g/3½oz light **muscovado sugar**
1 free-range **egg**, beaten
275ml/9½fl oz full-fat **milk**

Method

1. Preheat the oven 180C/160C Fan/Gas 4. Line a 30x23x4cm/12x9x1½in traybake tin with baking paper.
2. Mix the flour, bicarbonate of soda, ginger and mixed spice in a large bowl.
3. Gently heat the butter, treacle, syrup and sugar together in a small saucepan until the butter has just melted. Set aside to cool slightly.
4. Pour the butter mixture into the dry ingredients, add the egg and beat with a wooden spoon. Gradually pour in the milk and beat until smooth.
5. Pour into the tin and bake for about 35 minutes, or until dark golden and springy to the touch. Leave to cool in the tin for 10 minutes, then remove from the tin and place on a wire rack to cool completely.

A BIG THANK YOU TO OUR SUPPORTERS:

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http://www.instagram.com/oats_health/

ROWE PORTRAITS

*Grateful thanks to Geoff and Jane Lennox for their generosity
in the printing and publication of this brochure.*

*And to everyone who has kindly donated raffle prizes, allowed
us to use their electricity, stored the marquees, put up the
signs, judged the entries and so much more. The show could
not happen without you.*

2025 SHOW CUP WINNERS

Most Points - Ladies	Nicky Smith
Most Points - Men	David Barbour
Most Exhibits Staged	Nicky Smith
Most Points Young Person under 9	Arthur Sayer
Most Points Young Person 5-8	Oliver Richardson
Most Points Young Person 9-13	Jonah Cassimjee
Floral Art, Best Flower Arrangement	Julia Streeter
Best Cake in Show	Penny Price
Overall Best Exhibit	Jean Tarver
Best in Fruit and Veg	Zoe Colegrave
Dahlias	Sue Davis
Gladioli	No entrants
Wild and Pollinator Friendly Flowers	Stella Darke
Rose	Sue Thomas
Sweet Peas	Claire Swan
Modern Flower Arrangement	Nicky Smith
Miniature Arrangement	Gill Brounger
Floral Arrangement	No entrants
Flower Arrangement	Julia Streeter
Largest Marrow	Candi Giachetti
Gentlemen's Baking	Gary Brooks
Victoria Sandwich	Jean Tarver
Hand-made Article	Natasha Jadrijevich
Photography Overall	Kate Sayer
Garden on a China Plate (9-13)	Zoe Cockerill
Garden on a China Plate (5-8)	Arthur Sayer

If you have a cup, please return it to Nicky Smith: The Barn House, Green Lane, SN by July 19th. Please ensure it is clean and polished.

FLOWER & PRODUCE SHOW 2026 ENTRY FORM
(one per entrant, pls copy if you need more)

Name	
Contact number	
Age if under 18	
Gender	

Class	Class No.	Qty	Fee
<i>eg - Raspberries</i>	<i>20</i>	<i>1</i>	<i>£1.00</i>
Total Entry Fees			

Adult: £1.50 per entry - capped at £15.00

Under 18: £1.00 per entry - capped at £5.00

"The best time to plant a tree was 20 years ago. The second best time is now."

Proverb