

29th July 2023

1.00 to 4.00 pm

St Thomas Church Hall

9am to Benching of

11am Exhibits

11.10am Judging

to

(Hall Closed)

12.30pm

1pm Show Opens

3pm Presentation of Trophies

3.30pm Raffle Draw



Summer Show 2023 - Classes (page 2)

VEG	ETABLE CLASSES
1	3 matching potatoes
2	3 Pea Pods
3	6 pods runner beans
4	6 French beans
5	4 radishes
6	A bunch of mixed herbs in water eg. Vase/jar (labelled)
7	3 matching beetroot, any variety, with 2" stalks
8	3 matching carrots (with 8cm stalks)
9	Wonky vegetable or fruit (judged on wonkiness quotient)
10	3 onions same variety (any stem and tied or not)
11	4 shallots
12	2 bulbs garlic
13	5 tomatoes, any variety (same or mixed), calyx attached
14	A cabbage (with 8cm stalk)
15	2 Cucumbers (any variety, with stalk)
16	3 sticks rhubarb
17	3 courgette same or different varieties
18	From my garden – a collection of garden produce
	displayed in a curious container, max size 25x25 cm
19	A head of lettuce
20	2 patty pan squash, any colour
CHIL	DRENS CLASSES - age to be displayed
10 Y	ears & Under
21	Anything that you've grown yourself.
22	A hand written illustrated poem, to be judged on handwriting and presentation. To fit on A4 paper
23	A garden on a dinner plate
24	A vegetable Robot
25	3 decorated mini cakes
11-1	6 Years
26	Anything that you've grown yourself.
27	A vegetable creature
28	A handwritten illustrated poem. (As Class 22)
29	5-a-day Pizza: a home-made pizza topped with veggies



Summer Show 2023 - Classes (page 2)

COO	COOKERY & TASTE OF PRODUCE		
To be judged on flavour by judges and members of the public.			
Please provide 250-500g. Provide a list of ingredients and recipe			
30	Seasonal vegetable dish (tasted cold)		
31	Mini filo pastry with fruit, any shape		
32	A bottle of alcoholic beverage that you've made.		
33	A bottle of non-alcoholic beverage that you've made		
34	A sugar free 'cake' or brownies (
	sweetened with natural syrup or fruit)		
35	Flavoured Gin in any container		
36	small jar of allotment/garden jam		
37	small jar of allotment/garden Chutney		
38	Any flavoured loaf of homemade bread		
39	A jar of any pickled vegetables		
40	Bottle of homebrew ale		

ADUI	_T CRAFT CLASSES
41	"My Plot" framed photograph of your allotment (max 40x30cms)
42	Photograph – 'Before and after on the plot'
43	Photograph – 'Wildlife on the plot'
44	Hand made Bird Box
45	Something repurposed
46	A portrait photo titled "The Gardener"
47	A coloured Photograph of a tree
48	Any hand crafted item (Not included in any of the above classes)
FLOWERS	
49	3 gladioli, any colour
50	An arrangement of flowers over 10cm
51	An arrangement of flowers under 10cm
52	6 Stems sweet peas, single or double.
53	3 Roses – Any colour/variety, may be mixed
FRUIT	
54	6 Raspberries on a plate
55	6 Gooseberries on a plate
56	6 Strawberries on a plate
57	6 strings of currants, any kind, may be mixed
58	A plate of any other fruit

JUDGING WILL BASED ON OVERALL HEALTHY-LOOKING PRODUCE AND NOT ON ANY RHS OR OFFICIAL HORTICULTURAL RULES

- 1. No entry will be accepted after 11am Saturday 29th July 2023
- 2. All classes are open to STAA plot holders and their families and there will be a £1 charge for non-members
- 3. All flower, vegetable and fruit exhibits must have been produced in the exhibitors own garden or allotment
- 4. A competitor may win more than one prize in any class to a maximum of 3
- 5. Exhibits will be received between 9.00am and 11am am on the day of the show. All exhibits must be staged and the hall cleared of exhibitors by 11 am. Judging will commence at 11.10am. Admission to the hall will not be allowed until the judging is completed.
- 6. Exhibitors must provide their own containers for presentation. All baked items must be presented on a doily. All cooked produce must be covered with cling film or cloche.
- 7. Items previously exhibited in STAA show are not eligible.
- 8. Exhibits must be removed between 3pm and 4pm (or else will be consumed or donated!)

Any Questions? Email stthomasallotmentsassociation@gmail.com