

# **Bradford on Avon Flower & Produce Show 2021**

***If you grow it, show it!***

Fruit, Flowers, Vegetables,  
Craft and Produce

St Margaret's Hall, Bradford on Avon  
Sunday 5 September, 2021  
2-4pm

Admission free

Supported by Bradford on Avon Town Council



# Welcome to the Bradford on Avon Flower Show 2021

It is said that in former times our town used to celebrate a flower show. Those few older townsfolk who claim to remember tell of a joyous occasion which took place in St Margaret's Hall on a Sunday in September, a day on which the sun always shone and an array of shining produce was exhibited before wondering crowds.

We can forgive their misty-eyed exaggerations, because long ago the show simply stopped and there has been no word about it since, only silence and forgetting and darkness. Out in the town's vegetable gardens and allotments only rampant weeds sprout and the occasional gigantic marrow rots.

Now, dear friends, we are over-excited to announce that this legendary flower show of ours will return. The doors of St Margaret's Hall will creak open, a lost caretaker or two will emerge blinking into the light, and the joy will be unbounded.

The categories you once knew and loved are still here, barely changed. The 'longest carrot', the 'largest marrow', the 'apples, cooking 3', the 'tomatoes, 5, small fruited cultivar (under 35mm), calyx on', the 'animal made from vegetables' – all have survived. You will be also be delighted to see the 'longest piece of bindweed' back again after a remarkable debut in 2019.

Speaking of 2019, that innocent era, we have to mention the craft entries – they were magnificent! We call upon the arts and crafts geniuses of Bradford on Avon, young and old, to revive their skills and amaze us once more!

We must all have hope. Yes, it is possible that at 8 o'clock on the evening of Saturday 4 September we will discover that public gatherings have been banned, but we will simply hold a gigantic Zoom call in which each entrant takes five minutes to present his or her entry followed by live scoring by the judges; it will last approximately 17 hours and will be an electrifying event.

We in the committee, already beside ourselves with unseemly excitement, can't wait to see you on that Zoom call\*. Or in St Margaret's Hall. And until then, as Bob Dylan himself teaches us, 'may your hands always be busy'...

*The Bradford on Avon Flower Show Committee*

[\* Er, this won't happen]

# Schedule

## Section I: Fruit and Vegetables

*Please include an indication of the variety/cultivar, if known, with your display. All exhibits should include one variety only, unless otherwise indicated.*

1. Bradford on Avon Potato Challenge Cup:  
Five potatoes on a plate, similar size, one variety
2. Runner beans, 6
3. French beans, 6
4. Onions, 3 (onions should be tied or whipped with string or raffia)
5. Shallots, 6
6. Beetroot, 3
7. Courgettes, 3, no longer than 8in
8. Tomatoes, 5, ordinary cultivar, calyx on
9. Tomatoes, 5, small fruited cultivar (under 35mm), calyx on
10. Cucumber, indoor
11. Cucumber, outdoor
12. Carrots, 3, trimmed
13. Sweetcorn, 2 cobs
14. Squash, edible
15. Vegetables, collection of 5 different kinds, 1 specimen of each
16. Salad vegetables, collection of 5 different kinds, 1 specimen of each
17. Chillies, 5 (please include name of variety, if known)
18. Apples, cooking, 3
19. Apples, dessert, 3
20. Pears, 3
21. Plums, 4 (stalks on)
22. Raspberries, 12 on a plate (stalks and calyces on)

**“What is a weed? A weed is a plant whose virtues  
have not yet been discovered”**

**Ralph Waldo Emerson**

23. Tastiest apples, dessert, 3
24. Herbs, fresh, culinary, 5 in water (more than 5 types of herb will be disqualified)
25. Largest cabbage – any variety
26. Longest runner bean
27. Biggest marrow
28. Longest carrot
29. Tastiest tomatoes (please include name of variety, if known)
30. Heaviest tomato
31. Hottest chilli (please include name of variety, if known)
32. Most amusing vegetable – rude as you like!
33. Hedgerow selection – 5 foraged edible fruits/herbs/vegetables
34. Home-made compost – in container, maximum size 1 litre

*The Avonfield Cup will be presented to the exhibitor gaining most points in the fruit and vegetable classes.*

## Section 2: Children (12 and under)

35. Animal made from vegetables
36. Miniature garden in a recycled container, max 12in diameter/width
37. Miniature flower arrangement in an eggcup
38. Painted or decorated stone or pebble
39. Largest sunflower head (measured by diameter)

*Please include child's age on entry form*

## Section 3: Craft (all ages)

40. Fashion accessory made of recycled materials
41. Greetings card made from recycled materials
42. Any item of woodwork
43. Bird box made from recycled materials
44. Any item of hand-made embroidery
45. Any item of hand-made tapestry
46. Any item of hand-made patchwork
47. Any item of machine-made patchwork
48. Knitted or crocheted hot water bottle cover, with fruit/veg embellishment
49. Any cross-stitch item

- 50. Knitted or crocheted baby garment
- 51. Soft toy – knitted, crocheted or sewn, any material

*The Ms B Avon WI Craft Cup will be presented to the exhibitor gaining most points in the craft classes.*

## Section 4: Flowers and Ornamentals

*Please include an indication of the variety/cultivar, if known, with your display.*

- 52. Cut flowers – 1 vase of 5 stems, different varieties
- 53. Roses – 1 vase of 5 stems, 1 or more varieties
- 54. Rose – 1 vase of 1 specimen bloom
- 55. Hydrangeas – 1 vase of 3 blooms, any variety
- 56. Shrubs, flowering – 1 vase of 3 different kinds, overall width not to exceed 18in
- 57. Shrubs, non-flowering – 1 vase of 3 different kinds, overall width not to exceed 18in
- 58. Pelargonium – in pot not to exceed 8in diameter
- 59. Pot plant – specimen in flower (pot not to exceed 8in diameter)
- 60. Pot plant – foliage specimen (pot not to exceed 8in diameter)
- 61. Succulent (pot not to exceed 8in diameter)
- 62. Ornamental grasses – 3 stems of one variety

## Dahlias

**If you are unsure about the classification of your dahlia exhibits, please refer to the *RHS Horticultural Show Handbook*.**

- 63. 1 vase of 1 specimen, medium, large or giant blooms (over 170mm diameter)
- 64. 1 vase of 3 single-flowered blooms
- 65. 1 vase of 3 blooms, any kind, excluding giant
- 66. 1 vase of 3 blooms, ball or pompon

**“It will never rain roses: when we want to have  
more roses we must plant more trees”**

**George Eliot**

## Novelty flower classes

- 67. Sweetest smelling rose
- 68. Most artificial-looking flower
- 69. Longest piece of bindweed

*A trophy will be presented to the exhibitor gaining most points in the flower classes.*

## Section 5: Floral art

*All exhibits will be judged from the front. Exhibits are to include plant material, with or without accessories. Plant material may be bought. No artificial plant material to be used. Artificially coloured plant material, bases, drapes and background may be used.*

- 70. **Love story:** Petite exhibit – width, depth and height of arrangement not to exceed 25cm
- 71. **Silver** – width and depth not to exceed 50cm
- 72. **The End of Summer** – width and depth not to exceed 50cm

*A trophy will be presented to the exhibitor gaining most points in the floral art classes.*

## Section 6: Cookery

- 73. Marmalade – 1 jar, fresh fruit
- 74. Jam – 1 jar, any variety
- 75. Jelly – 1 jar, any variety
- 76. Lemon curd – 1 jar
- 77. Chutney (smooth) – 1 jar
- 78. Ginger cake – own recipe
- 79. Traditional Victoria sandwich – 3 eggs, 8in tin, raspberry jam (men only)
- 80. Cake containing vegetable – any recipe (must be labelled to indicate type of vegetable used, eg, courgette, carrot, beetroot)

**“Oh, I adore to cook. It makes me feel so  
mindless in a worthwhile way”**

**Truman Capote**

- 81. Gluten-free cake
- 82. Battenburg cake
- 83. Chocolate brownies, 3
- 84. Flapjacks – 3, plain
- 85. Home-made fudge – any flavour
- 86. Cheese scones, 3
- 87. Pork pie
- 88. Bread – hand-made, wholemeal or white
- 89. Bread rolls, 3 – hand-made, wholemeal or white

*Please note: a slice will be cut from each cake – and eaten by the judges!*

*A trophy will be presented to the exhibitor gaining most points in the cookery class and the Town Council Jam Cup will be presented for the best jar of jam, jelly or marmalade.*

## Section 7: Drinks

- 90. Sloe gin – 1 bottle
- 91. Any other liqueur, fruit or forest, eg plum brandy, blackberry vodka – 1 bottle

## Section 8: Produce

- 92. 3 eggs on a plate – one to be broken by the judges
- 93. 6 eggs in a box – judged on appearance
- 94. Honey – 1 jar

**“I’ve come to appreciate cooking over the years. It’s an art,  
I’m convinced of it, just as noble as painting or poetry. It’s  
not appreciated simply because the product  
disappears so quickly”**

**Kazuo Ishiguro**

# Top tips for tip-top exhibits

## General hints

- Read the show schedule carefully – use the information provided and, if in doubt, contact the show secretary for clarification – email [nicola.jr@icloud.com](mailto:nicola.jr@icloud.com) or call 07903 533550.
- Give yourself enough time to stage exhibits and check that you have entered the right number of specimens. Write any labels – naming varieties/cultivars etc – at home to save time on show day – it always takes more time than you expect to set up.
- Arrange your exhibits as attractively as possible – in a close competition, good presentation can make the difference between a first prize and a highly commended.
- Use plain white plates to exhibit your entries – paper or china.
- Take spares along in case of last-minute disasters.
- Don't apply polish of any kind to vegetables, fruit or eggs – the natural bloom should be preserved as much as possible.
- Definitions of fruit and vegetables are according to RHS guidelines.

## Cookery

- Jams and jellies must be sealed with either a twist top lid, or waxed disc and clear film top.
- Entries must be labelled with plain white labels showing contents and date made. Jars must be plain glass, with no brand markings.
- Chutneys must be at least three months old, and presented in jars with either a vinegar-proof plain plastic-lined twist top or a plastic top. Ingredients must be finely chopped or minced, although sultanas may be left whole.
- No cloth 'mob caps' please – they slow the judge down too much.
- Victoria sandwich cakes should be dusted with caster sugar, not icing sugar.
- To avoid rack marks on your Victoria sandwich, cover the cake rack with a folded tea towel before turning out your cake.
- Make sure you stick to the specifications in the schedule, eg, raspberry jam in your Victoria sandwich, correct number of fruits or vegetables – these things matter!

## Flowers

- Think about which plants may be ready to exhibit about two months ahead of time. Removing side shoots on roses and dahlias will help the development of the central flower. Keep the soil moist at all times in the period leading up to the show.
- Make sure there are no blemishes on your exhibits.
- If several specimens are required for an entry, try to make sure they are as uniform as possible.
- Label specimens accurately – if the plants have been grown from seed or bought

from a garden centre the cultivar should be known and indicated on a label alongside the exhibit.

- If you are unsure about the classification of your flower exhibits, please refer to the *RHS Horticultural Show Handbook*.

### **Floral art**

- We are keen to encourage a wide variety of skills including floral art, using natural plant material, whether from experienced or first-time entrants. The following notes will help you to present your work to its best advantage.
- Work and present within the space provided.
- The stewards will endeavour to give space and clear view to each entry, but this is of course dependent on the number of entries and availability of tabling.
- The interpretation of the class title, the balance and rhythm of the design, and colour and condition of the plant material, will all be considered and appreciated at judging time. The judge's decision is final.

### **Vegetables**

- The judges will be looking for vegetables which are similar in size and length.
- All vegetables should be properly prepared – roots should be washed with a soft sponge and plenty of water to prevent skin damage. Scrubbing with a brush will damage the skin.
- Potatoes should be medium-sized, shapely, clean, clear-skinned tubers with few and shallow eyes.
- Tomatoes should be fresh, ripe but firm, well-developed fruits, blemish-free and with calyces attached.
- Onions and shallots should have skins on.
- A black base cloth may be used to display collections of fruit or vegetables.

### **Fruit**

- Choose large, shapely, solid fruits **with stalks intact** and clear unblemished skin.

### **Produce**

- Eggs should have a small air sac, the albumen (white) should not 'overspread', the yolk should be raised and there should be no embryo development.

For further hints and tips, refer to the *RHS Horticultural Show Handbook* for expert advice on showing vegetables, flowers and produce ... and remember: the judges' decision is final!

*Points will be awarded as follows: 1st prize – 4 points; 2nd prize – 3 points; 3rd – 2 points; and, at the discretion of the judge, highly commended – 1 point*

# Rules

1. All entries must be made on the form on page 11 of this schedule, or the online form available at [www.bradfordonavontowncouncil.gov.uk](http://www.bradfordonavontowncouncil.gov.uk), and handed in to the Tourist Information Centre or Town Council offices by 5pm on Thursday 2 September.
2. Entries to be staged at St Margaret's Hall on Sunday 5 September between 8.30am and 10.30am.
3. Judging will start at 10.30am and the hall will be open to the public after exhibits have been judged, from 2 to 4pm.
4. **One entry only** per exhibitor per class.
5. Exhibits in all classes **MUST** be the work of the exhibitor.
6. The judges' decision is **FINAL** in all cases.
7. Exhibitors must provide their own vases/white plates/black fabric (see Top Tips, p8).
8. The committee will take every possible care of all exhibits but will not be liable or held responsible for any breakages or damage to said exhibits.
9. Exhibitors **MUST** live in Bradford on Avon parish, or Avoncliff, or be pupils at one of the town's schools or nurseries.
10. The trophies are the property of Bradford on Avon Town Council and are to be held for one year only, and must be returned to the Town Council offices not later than 12 August 2022 in a clean condition.
11. Exhibits are to be cleared between 4 and 4.30pm – **BUT NOT BEFORE 4pm, please.** It spoils visitors' enjoyment of the show if exhibits are taken away early.
12. Any objections should be delivered in writing to the show secretary before 4pm on the day of the show. They will be considered carefully and answered within 48 hours. It is hoped, however, that in the spirit of local friendly competitiveness, this process will not be needed.

**Awards will be presented from 3.15pm**

All enquiries to the show secretary at [nicola.jr@icloud.com](mailto:nicola.jr@icloud.com) or 07903 533550

**“All gardeners know better than other gardeners”**

**Chinese proverb**

Refreshments, in aid of Save the Children, will be served  
from 2 to 4pm

# Bradford on Avon Flower & Produce Show 2021

## ENTRY FORM

This form must be completed by writing each class number entered, one in each square, as in the examples shown.

**PLEASE SUBMIT A SEPARATE FORM FOR EACH ENTRANT.**

The form should be returned to the Tourist Information Centre or the Town Council offices by 5pm on Thursday 2 September.

An online version of this form is available at  
[www.bradfordonavontowncouncil.gov.uk](http://www.bradfordonavontowncouncil.gov.uk)

eg 59	eg 4						

Please fill in the details below, USING BLOCK CAPITALS.

Full name: ..... Phone no: .....

Email: .....

Address including postcode: .....

.....  
 .....



The Hub@BA15  
Church Street  
Bradford on Avon  
BA15 1LS  
Tel: 01225 920748

Email: [boacommunityhub@gmail.com](mailto:boacommunityhub@gmail.com)  
Website: [www.boahub.ac.uk](http://www.boahub.ac.uk)

The Hub is a registered charity and run by volunteers from the community.

It seeks to provide services which include the foodbank, debt and welfare benefit advice, access to computers, a safe place with the opportunity for a chat and a time to be listened to. We seek to support people with advice (some from recommended websites) and signpost to other organisations.

If you or anyone you know could benefit from any of the above please contact the Hub between 10am and 1pm Monday to Friday.

We would be interested to expand our services, which can only be done with your help - so any suggestions would be appreciated.



## Community Emergency Volunteers

The Bradford on Avon Community Emergency Volunteers (CEVs) are a group of volunteers drawn from our local community who wish to help others during times of severe weather, civil emergency, or at large scale events in the town and are supported by the Town Council.

With our strong partnerships with the emergency services and other agencies, our aim is to be an important link in the chain of community resilience, and fully integrated into the emergency plan for the town.

If you are able to volunteer for a minimum of one four-hour shift per week, please get in touch via the Town Council website:

<https://bradfordonavontowncouncil.gov.uk/join-the-boatc-community-emergency-volunteers/>