Goodworth Clatford Garden Society

FLOWER SHOW

The Goodworth Clatford Villlage Club Bank Holiday Monday 25th August 2025

Fete opens 1.00pm, Flower Show opens 2.00pm

Including Cookery, Art and
Photographic Sections
Free Entry for all Exhibits
Donations Appreciated to Support
Local Village Projects



Winner of Front Garden Award 2024

Welcome to the 2025 Garden Society Flower Show

This year, why not make something, bake something, grow something - or create something to make this a super August Bank Holiday Show for all the family.

SOCIETY OFFICIALS

Chairman: Claire Henderson

Show Secretaries: Sue Hall **Fete Organiser:** Jane Drew

FLOWER SHOW PROGRAMME

9.00 am - 10.30 am Late Entries

9.00 am – 11.00 am Staging of Exhibits

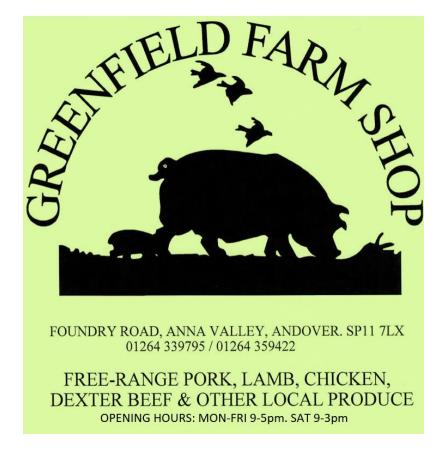
11.00 am Judging Starts

2.00 pm Flower and Vegetable Show

OPEN to the Public

3.30 – 4.30 pm Collect Prizes + Remove Exhibits4.00 pm Presentation of Challenge Cups,

4.30 pm Event Closes



For this year, we have provided the FLOWER SHOW ENTRY FORM within this Schedule, please print it out as indicated – forms available from Claire.

As a Society, we do not have an Annual Subscription. Consequently, all residents within the Parish of Goodworth Clatford are automatically Members of the Society and able to submit entries.

We would like to thank all those who have supported us to produce this Show Schedule by providing the advertising .

SECTION A - VEGETABLES

VEGETABLES - should be clean, tender, fresh and without coarseness or blemishes and with trimmed foliage or calyx as appropriate

(* Please state variety if known)

- **1.** Four white potatoes
- **2.** Four of any other type of potato
- **3.** Three carrots –any type
- **4.** Five onions, tops tied, roots shortened, loose skin removed
- **5.** Three globe beetroots
- **6.** Six runner beans
- **7.** Six French beans
- 8. Any unusually shaped vegetable
- **9.** Three courgettes any one colour with or without flowers
- **10.** Six cherry tomatoes* (not exceeding 35 mm diameter) with calyx
- 11. Five tomatoes* (over 35mm in diameter) with calyx
- **12.** A Truss of Tomatoes* (no limit on number of fruit & not all needed to be ripe)
- **13.** One Squash or pumpkin any type
- **14.** Three Peppers any colour
- **15.** Bunch of three varieties of herbs
- **16.** Six shallots (trimmed & knotted foliage, displayed on sand)
- **17.** Two cucumbers (a matching pair), greenhouse or ridge
- **18.** The longest runner bean
- **19.** 3 Sweercorn

SECTION A – Fruit

Fruit – should have its natural bloom preserved and the presence of the stalk/calyx is essential. Large leaves should be removed

- 20. Five Plums
- **21.** Three Dessert Apples
- **22.** Three Cooking Apples
- **23.** Three Pears (any variety)
- **24.** Dish (15 20cm) of berried fruit (one variety or mixed)
- 25. Dish (15 20cm) of any other fruit

Note: Fruit does not necessarily have to be in a fully ripened state

SECTION B - FLOWERS

FLOWERS - should be in the most perfect stage of their possible beauty and be fresh and free from damage

- 26. Three Ball Dahlia stems see Notes
- 27. Three Cactus Dahlia stems any colour combination
- 28. Three Decorative Dahlia stems see Notes
- **29.** Three Pom-pom Dahlia stems **see Notes**
- **30.** Five Dahlia blooms (no buds) mixed varieties **see Notes**
- **31.** Five stems of mixed Sweet Peas
- **32.** Five stems of French Marigolds
- **33.** Five single stems of Cosmos mixed colours any type
- **34.** Five Fuchsia blooms single variety **see Notes**
- **35.** Five Fuchsia blooms mixed varieties **see Notes**
- **36.** Roses three blooms different varieties
- 37. Bowl of Roses
- **38.** One single Rose with natural foliage
- **39.** Flowers six blooms all of different varieties
- **40**. One potted flowering plant max pot size 20cm (8")
- **41.** One cactus in flower max pot size 20cm (8")
- **42.** One stem of an unusual plant

NOTES

Classes 26–29 A stem can only have one opened flower on it (no buds)

Class 26 Ball Dahlia (flower heads 2" and greater)

Class 28 Decorative Dahlia is a specific type of Dahlia Class 29 Pom-pom Dahlias (flower heads under 2")

Class 30 To include at least 3 different varieties from Classes

Classes 34-35 Display boxes will be provided on the day of the show



GOODWORTH CLATFORD VINEYARD

From grape to glass - a truly great English Quality Sparkling wine







Available from Clatfords Village Store or directly from the vineyard. Vineyard tours can also be arranged.

hello@goodworthwine.com Telephone: 01264 366 233 www.goodworthwine.com

SECTION C - FLORAL ARRANGEMENT

43. Mixed Display – Using any three colours with foliage, maximum width of 12" (30cm)

NOTE: This Exhibit:

- a. Need not necessarily have been grown by the exhibitor
- b. Must not have been worked under instruction

SECTION C - COOKERY

Judging is based on presentation, taste and appearance

Notes: Please keep plate diameters to the minimum for presentation. Add dates of production to all preserves.

- **44.** A bottle of elderflower cordial
- **45.** One jar of lemon curd
- **46.** One jar of soft fruit jam
- **47.** One jar of stone fruit jam
- **48.** One jar of marmalade
- **49.** One jar of jelly
- **50.** A bottle of alcoholic drink
- **51.** One jar of chutney
- **52**. Tea bread own recipe
- 53. A Quiche, not exceeding 20cm diameter
- **54.** A Soda Bread Loaf
- **55.** 6 Cheese Straws, your recipe, your size
- 56. Six Decorated Cup Cakes with only decorations made by you
- **57**. A Lemon Drizzle Cake, your recipe baked in a 2lb loaf tin
- **58.** Six plain scones, your recipe
- **59.** Six shortbread biscuits, your recipe, your size

60. Chocolate Spice Cake

Ingredients:

4 oz margarine (not soft type)

7 oz caster sugar

6oz self-raising flour

2 oz plain chocolate

2 eggs

1/4 tsp ground cloves

1/2 tsp cinnamon

1/2 tsp mixed spice

1/2 tsp salt

8 tsp milk

Method

- 1. Preheat the oven to 180 degrees Celsius and line an 8-inch square tin.
- 2. Cream together sugar and marge in a bowl.
- 3. In a separate bowl melt the chocolate and set it aside to cool.
- 4. Blend in the cooled melted chocolate and 2 egg yolks into the creamed sugar and marge mix.
- 5. Mix salt and spices with the flour and then stir into the wet ingredients, alternating with the tsps. of milk.
- 6. Whip the egg whites until they form stiff peaks.
- 7. Gently fold the beaten egg whites into the cake mix.
- 8. Place the mixture into the cake tin and put in the oven.
- 9. Cook for 45 minutes (you can check if cooked by putting a knife into centre and if it comes out clean then it is cooked).

SECTION D – ART & PHOTOGRAPHY

- **61.** A Painting in Oil, Watercolour or Other Media
- **62.** A Drawing in Pencil or Other Media
- **63.** A Photograph A SINGLE PERSON
- **64.** A Photograph MORE THAN ONE PERSON
- **65.** A Photograph DOMESTIC ANIMAL / ANIMALS
- **66.** A Photograph WILDLIFE ANIMAL/ ANIMALS
- **67.** A Photograph BIRD / BIRDS
- **68.** A Photograph RIVER VIEW
- **69**. A Photograph LANDSCAPE
- **70.** A Photograph HUMOROUS

MAX
Size
for all
7" x 5"

- **71**. A Photograph ACTION
- **72.** Any other Handicraft eg: Needlework, Quilt, Woodwork

NOTE: All entries in classes 61 - 72 must have been created or taken by the exhibitor and not recently exhibited in Goodworth Clatford.





The Royal Oak welcomes you!

Your favourite charming village pub offers everything from cake and coffee to Lunch, Dinner, Sunday Roasts and that's just for starters.

Now open every day (except Tuesdays), serving up sourdough pizzas, summer salads, our infamous burgers, home smoked Pastrami, juicy

grilled steaks, Saturday brunch & more

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vegetarian & vegan options. We can also cater for any dietary requirements.

Our Sunday roasts are to die for, so let us do the cooking and washing up for you! (Booking highly advisable)

We're also happy to cater for your events, such as meetings, wakes, birthdays and even weddings. We have our own marquee & hog roast



We now offer a takeaway menu, so please see our menu online, or pop into the bar – just call & collect

QUIZ NIGHT - Every other Wednesday, see our outdoor notice board for our next one!



Social media -

Instagram: @theroyaloakclatford

Facebook: The Royal Oak, Goodworth Clatford

Contact us:

Royal Oak, Longstock RD, Goodworth Clatford, Andover

Phone - 07958 592021

SP11 7QY

Email - hello@royaloakclatford.co.uk

FLOWER SHOW ENTRY FORM

NAME (Mr/Mrs/Miss)	
ADDRESS	
<u> </u>	
l am a WI Memher·	Please Tick

Entry Forms to be handed in to the Show Secretary at the Village Club between 10.00 am and 12.00 pm on Saturday 23th August 2025 or any time prior to that day to Claire Henderson, Dovedale, Barrow Hill, Goodworth Clatford, or at the village shop.

Late Entries will be accepted between

9.00 am and 10.30 am on the morning of the show, all Entries are Free.

To ease the task of the Show Secretary, please make every effort to hand your Entry Forms in on the Saturday

You will need ONE Entry Form for each person exhibiting in the Show.

Further Entry Forms are available on request from Claire Henderson as above.

You will need ONE Entry Form for each person exhibiting in the Show. No entries will be accepted without a completed entry form. Further Entry Forms are available on request.

PLEASE PUT A CIRCLE AROUND
EACH CLASS NUMBER THAT YOU WISH TO ENTER

SECTION A - Vegetables

01 02 03 04 05 06 07 08 09 10

11 12 13 14 15 16 17 18 19

SECTION A - Fruit

20 21 22 23 24 25

SECTION B - Flowers
26 27 28 29 30 31 32 33 34

35 36 37 38 39 40 41 42

SECTION C - Floral Arrangement 43

SECTION C - Cookery

44 45 46 47 48 49 50 51 52 53

54 55 56 57 58 59 60

SECTION D - Art and Photography
61 62 63 64 65 66 67 68 69 70 71 72

All entry fees are free, donations for local Goodworth Clatford projects would be gratefully received.

YOUR TOTAL NUMBER OF ENTRIES.....

PLEASE REMEMBER TO REMOVE YOUR EXHIBITS BETWEEN 3.30 pm - 4.30 pm

The Clatfords' Village Store & Post Office



Your community shop packed with delicious local produce & great value.

Fresh fruit & vegetables, cakes & biscuits, local meat, everyday essentials, cards & gifts, newspapers, prescriptions, dry cleaning & fresh fish on Thursdays. Postage & parcels, banking & foreign currency.

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Picture courtery of the Andover Advertiser