

Illustration by Daisy Downs

SATURDAY
8th August
2.00 pm

EAST KNOYLE
VILLAGE HALL

According to NASA, the sun will keep shining for another 5 billion years. Whilst, this year, places in the UK didn't see the sun for a record number of days we always know that the sun will, eventually reappear! We thrive in the sun; we feel better when it's sunny; its warmth is comforting. Without it, our planet would not exist. Earth would just be another rock in the solar system. So, this year's theme for the Flower and Vegetable Show is "sunshine". We have chosen it because this year's winter and springtime seem to have dragged on and on. Sunshine is something to look forward to. The Show will take place on the 8th of August which, fingers crossed, will be high summer, when the sun shines and it's warm or even hot. Sitting outside on a hot summer's day with a cup of tea and slice of homemade cake is quintessentially English. Please come and join us for what is, a gathering of EK inhabitants wanting to take part and enjoy what is now, a fixture of the Village calendar.

Bill Willmott, Chairman

Organising Committee

Please contact a member of the committee if you have any questions, or if you might consider volunteering to help with preparations for the show or organising on the day.

Diana Makgill (President)
Martin Brown (Secretary)
Jo Cumberlege
SJ Harbord

Venetia Wright
Simon Godfrey

Bill Willmott (Chairman)
Eric Brunner (Treasurer)
Helen Lever
Zoey Charles

SCHEDULE of EVENTS

Friday 7th August – 16:00 to 19:00: Registration of exhibits - Village hall, Medieval Room

Entry form* to be submitted and exhibitor cards collected** and early show exhibits accepted.

Saturday 8th August – 08:30 to 10:30

Remaining exhibits should be taken to the Village Hall between 08:30 and 10:30.*

No exhibits will be accepted after 10:30

Important Note:

* Entry forms are attached to this show programme and are also available at Wrens shop.

**Every exhibit must be accompanied by an official Show Exhibitor Card provided by the Show Stewards. Each card will indicate the exhibitor's individual Show Number and Class Number. Exhibitors are responsible for placing their card by their exhibit with their number uppermost.

The programme for Saturday will be as follows:

11:00 – 14:00	Judging (Hall closed to exhibitors and public while judging takes place)
14:00	Show opens to the public. Tea and cakes available on the lawn
15:00 approx.	Presentation of cups and prizes followed by raffle
16:15	Exhibits not for sale are removed
16:30	Sale of exhibits begins

Prizes and Trophies

The Harry Seymour Cup – Best in Show (for the most overall points accumulated in all show categories).

Donated by Mr and Mrs Seymour.

The Adrian Lever Cup – Runner Up for Best in Show. Donated by Helen Lever in memory of her father.

The Simon Master Cup – To the winner of the rose classes (i.e. An accumulation of points from Classes 1, 2 and 3).

Donated by Mrs Master.

The Douglas Morris Cup – For the best 5 stems of mixed herbaceous perennials of different varieties in a vase (Class 4). Donated by the East Knoyle branch of the Royal British Legion.

The Battle Trophy – For the most points accumulated in the Flower category (Classes 1 to 12). Donated by Ben and Christine Battle.

The Mackain-Bremner Cup – For the best Flower Arrangement (Class 12). Donated by Dawn Mackain-Bremner

The Anthony Claydon Memorial Cup – For the exhibit judged to be the most outstanding in the Vegetable category (Classes 13 to 26). Donated by Mrs Claydon.

The 100 Yards Cup – For the exhibit judged to be the most extraordinary in the Novelty Vegetable classes (Classes 27 to 31).

The Caroline Hyde Cup – For the most points accumulated in the Home Produce category (Classes 32 to 41). Donated by Mr and Mrs Hyde.

The Charlie Cumberlege Cup – For the exhibit judged to be the best jam or jelly in the Home Produce category (Classes 32 and 34).

The Helen Lever Cup – For the best exhibit by a 3 or 5 year-old (Class 42). Donated by Helen Lever.

The Village Hall Shield – For the most points accumulated overall in the 6 to 9 year-old children's category (Classes 43 to 45). Donated by Friends of the Village Hall.

The Garden Club Shield – For the most points accumulated overall in the 10 to 14 year-old children's category (Classes 46 to 48). Donated by members of the Garden Club.

The Hunter Cup – To the winner of the photography competition. Donated by Charles and Theresa Hunter.

Certificates will be awarded as follows – For any class with more than three entrants: 1st Prize (red), 2nd Prize (blue), 3rd Prize (yellow). In addition, "Highly Commended" certificates may be awarded at the judge's discretion.

Judges – The judges will not be residents of East Knoyle.

Next year's Show

Next year's show is provisionally scheduled for 14th of August. The theme will be:

Life in the Countryside

SCHEDULE of CLASSES

Flowers

1. 3 roses; single blooms
2. A bowl of mixed roses
3. One single stemmed rose
4. 5 stems of mixed **herbaceous*** perennials of different varieties in a vase
5. 5 stems of mixed annuals of different varieties in a vase
6. 3 dahlias; same variety or mixed
7. A display of sweet peas
8. An arrangement of any type of flower in an eggcup
9. 3 hydrangea flower stems in a vase
10. Sunflowers; 3 blooms
11. A pot plant (includes cacti & succulents) in a pot no bigger than 15cm diameter (must have been in the competitor's possession for a minimum of 3 months)
12. A flower arrangement on the theme of "Sunshine", not exceeding 60cm in height or width. Bought flowers and materials may be used.

* A herbaceous perennial is a plant which dies down completely in winter. Woody plants such as hydrangeas or roses are NOT acceptable.

Vegetables

13. 4 general-purpose onions not exceeding 250gms, dressed and tied with raffia
14. 4 red onions, not exceeding 250gms, dressed and tied with raffia
15. 9 shallots, not exceeding 30mm in diameter, dressed and tied with raffia
16. 3 carrots; any stump rooted variety, tops trimmed to 75mm
17. 5 white potatoes
18. 6 pea pods of any variety, shown on a plate
19. 3 globe beetroot, trimmed
20. 3 courgettes not exceeding 20cm in length
21. A pair of cucumbers
22. 6 runner bean pods
23. 6 French bean pods
24. A truss of cherry tomatoes
25. 5 standard tomatoes on a plate; leave stalks on
26. A basket of mixed vegetables

Novelty Vegetables

27. The heaviest marrow
28. The longest runner bean
29. The longest carrot; as grown, with foliage intact
30. The heaviest tomato; leave stalk on
31. The most bizarrely shaped vegetable

Home Produce

For Home Produce classes all ingredients **MUST** be listed either on the jar or on a separate piece of paper (with the exception of classes 45 and 46).

32. Jar of jam of any fruit
33. Jar of marmalade of any flavour
34. Jar of jelly, made from any fruit
35. Jar of chutney of any flavour
36. Focaccia bread cut to approximately 10cm square – hand made
37. 3 fruit scones - hand made
38. A savoury flan, approx. 20cm in diameter
39. 4 cupcakes decorated with icing of any sort
40. Gentlemen's Challenge; A Victoria sponge (see recipe on page 5)
41. Technical Challenge: a "Sunshine" cake. (see recipe on page 5)

Children's Classes

For all children's classes, the exhibitor's age **MUST** be clearly stated on all exhibits, if necessary on a separate piece of paper placed next to the exhibit.

Ages 3 to 5

42. A drawing or painting with the sun in it (max. size A4)

Ages 6 to 9

43. A flower arrangement in a jam-jar
44. A Potato head character made from fruit and/or vegetables
45. A painted/decorated pebble on the theme of "sunshine"

Ages 10 to 14

46. Handwriting challenge: A short poem of your choice, copied out and illustrated on a sheet of paper (max. size A4)
47. A flower arrangement in a Jam Jar
48. A decorated cake

Yet again, we are hugely grateful to Mike Hodgeson for producing the very colourful banner that's been on the shop in the weeks prior to the show.
Thank you Mike

Class 49 - Special Award

Open to all children aged from 5 to 14

49. A poster for next year's show; maximum A4 size, in any medium. The Theme for the poster is to be "Life in the Countryside" The winner will also receive a special prize of £15.

Note – to qualify for this class, all competitors MUST have entered AT LEAST one additional class (from 42 to 48 inclusive).

Photographic Classes – Sponsored by The Clouds Partnership

- Entries are limited to two photographs per person per class.
- First prize rosettes will be awarded to the winners of each class.
- All photographs must have been taken by the exhibitors themselves.
- Entries must be unmounted and no larger than 5"x7" or 13cm x 18cm.
- The photographer's number, name and contact details must be clearly written on the back of the photograph. Failure to do so may result in the image being displayed in the wrong class.
- The photograph that is judged as the best overall by public vote from all the classes (50 - 54) will be awarded the Hunter Cup.

Children under 15

50. A sunny day

Adults

51. Sunshine

52. "Forms of nature"

53. Something unusual, funny, strange or unexpected (but not rude!)

54. Animals

--RECIPES

With thanks to St Mary of Berry

Gentlemen's Challenge: A Classic Victoria Sponge Cake

This year our occasionally talented gentlemen bakers are challenged to produce a Victoria sponge cake.

Ingredients

For the cake:

4 free-range eggs

225g/8oz caster sugar, plus a little extra for dusting the finished cake

225g/8oz self-raising flour

One tsp baking powder

225g/8oz baking spread at room temperature, plus a little extra to grease the tins. Baking spread is a margarine that is suitable for baking. Check the label. You can use softened butter as well.

To serve:

Good quality strawberry or raspberry jam

Method

Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.

Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter. Mix together until well combined with an electric hand mixer (you can also use a wooden spoon), but be careful not to over mix.

Put a damp cloth under your bowl when you're mixing to stop it moving around. The finished mixture should fall off a spoon easily. Divide the mixture evenly between the tins: this doesn't need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.

Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch.

Set aside to cool in their tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.

To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. Top with the second cake, top-side up. Sprinkle over the caster sugar.

Technical Challenge: A Sunshine Cake

Ingredients:

225g/8oz self-raising flour	100g/3½oz carrot, peeled and coarsely grated
175g/6oz caster sugar	100g/3½oz overripe banana, mashed
1 tsp baking powder	100g/3½oz courgettes, coarsely grated
4 large free-range eggs	75g/2¾oz chewy dried banana slices, broken into pieces
225ml/8fl oz sunflower oil, plus extra for greasing	

For the icing:

100g/3½oz butter, softened	100g/3½oz full-fat cream cheese
1 tsp vanilla extract	225g/8oz icing sugar

Method

Preheat the oven to 180C/160C Fan/Gas 4. Grease two loose-bottomed 20cm/8in sandwich cake tins and line the bases with baking paper.

Place the flour, sugar and baking powder in a large bowl. Beat the eggs in a separate bowl, then add the oil, carrot, banana and courgettes to the eggs and stir. Add the wet ingredients to the dry ingredients and whisk together using an electric whisk until combined.

Divide the mixture between the two tins and bake for 25–30 minutes, or until well risen and lightly golden.

Leave to cool in the tins for 10 minutes, then turn out onto a wire rack to cool completely. The cakes will shrink back a little when cooling.

To make the icing, place the butter and cream cheese in a large bowl and whisk with an electric whisk until combined. Add the vanilla and half of the icing sugar and whisk again until combined. Add the remaining icing sugar and whisk until light and fluffy.

Spread half of the icing over one cake. Sandwich the cakes together, then spread the remaining icing on the top and swirl. Arrange dried banana slices in a ring or spiral pattern on top of the cake. Cut into slices to serve.

GENERAL RULES for the SHOW

1. All classes are open to everyone resident in East Knoyle and the children and grandchildren of residents (irrespective of where the children live). Individuals may enter as many classes as they wish but may only have **one entry** per class.
2. **The cost of entry is £3 for up to 10 classes. A further 10 (or fewer) class entries will be charged an additional £3. Children's entries are free.** Payment is made on submission of the completed entry form (see paragraph 3 below).
3. **Forms and Paperwork:**
 - 3a. **Entry forms** can be found at the back of this brochure. Exhibitors should complete these forms, listing all classes entered, and hand them to a member of the organising Committee at the Village Hall between 17:00 and 19:30 on Friday 7th August together with the entry fee.
 - 3b. **Exhibits** should be taken to the Village Hall, either between 16:00 and 19:00 on the evening before the show (Friday), or between 08:30 and 10:30 on the morning of the show (Saturday).
4. Exhibitors will be given an **exhibitor card** for each of their entries. This will show the exhibitor number and class number. This card should be placed adjacent to the entry as directed by a steward. No name or owner identification marks should be visible. The steward will record prizes awarded by the judge.
5. Unless the show schedule specifically states otherwise, any plant, flower, vegetable, or any other product exhibited in the competition must be the property of the person in whose name it is entered. It must have been grown or made by the exhibitor, been in their possession, or cared for by him/her for at least two months (and in the case of pot plants, three months) prior to the date of the show.
6. In the flower arrangement classes (8 and 12), purchased materials may be used.
7. All exhibits will be regarded as having been donated to the organising committee for sale, except in the Pot Plant and Cactus classes, thus allowing the exhibits to be sold at the end of the show.
8. **Exhibitors who wish to reclaim their exhibits should place a RED DOT (available from the stewards) on the front of their exhibit cards.** The disposal of unsold exhibits will be at the discretion of the committee.
9. An exhibit may be cut or opened by the judges for inspection and/or tasted. Any competitor who refuses to permit this will be automatically disqualified.
10. As explained in Paragraph 1, in the flower and vegetable classes, an exhibitor may only make one entry per class. In other words two or more persons may not compete separately in the same class with produce from the same garden or allotment. For this purpose the term 'Exhibitor' includes all **adult** members of the family unit living at the same address. If members of a household wish to share the credit and prizes, then the exhibits should be entered in joint names. Except in the vegetable classes, children may enter the same classes as their parents with their own exhibits if they have made them themselves, e.g. jams, cakes, flower arrangements, etc.
11. In the children's classes, the work **must be solely the effort of the exhibitor. No assistance should be given in constructing or assembling the exhibit.**
12. Exhibitors should provide their own containers. All cakes should be placed on a disposable plate or cake board. The organisers cannot be held responsible for loss of plates or vases – it is the responsibility of the exhibitor to ensure that their utensils and containers are collected.
13. Exhibitors must comply with the show stewards' directions, who shall determine the placing of all exhibits. **Entries that do not conform to the rules will be disqualified, therefore please read them carefully.**
14. Judging will begin at 11:00 and while in progress only accredited show officials will be allowed to remain in the hall.
15. The judges' decisions are final. Judges finding themselves in doubt about any matter shall be at liberty to consult with the show's Chairman who will be the sole arbiter in matters pertaining to the application of the rules for the show. If there is a dispute over entries that cannot be resolved before judging commences, then the show Chairman has the right to annul the class. The exhibits will remain on the show bench but will not be judged.
16. The cups, trophies and prizes will be awarded on the following basis:
 - 1st in class – 4 points; 2nd in class – 3 points; 3rd in class – 2 pointsIn any class where there are less than three entries, prizes will be awarded at the discretion of the judge.
17. All cups and trophies are the property of the *East Knoyle Flower and Vegetable Show*. The winner may retain the cup or trophy for one year but it should be returned to the show Chairman in good clean condition when asked for.
18. Reasonable care will be taken of all exhibits, but the show committee cannot be held responsible for any loss or damage.

And finally... The organisers have planned the show using guidelines set out in the "Horticultural Show Handbook", the official RHS guide to organising, judging and competing in a show. That is the source of the above rules. They are certainly not all-inclusive but aim to form the basis of a fun day.

**EAST KNOYLE FLOWER & VEGETABLE SHOW 2026
ENTRY FORM**

Name.....

Address.....

Age if child under15.....Tel No:.....

Please return the form to the organising committee – between 16:00 and 19:30 on Friday 7th August in the Village hall. Please indicate clearly if any of your exhibits are **NOT for sale**.

Class	Description	Entry Fee	For sale?
Adult = £3.00 up to 10 Entries Children = free			

**EAST KNOYLE FLOWER & VEGETABLE SHOW 2026
ENTRY FORM**

Name.....

Address.....

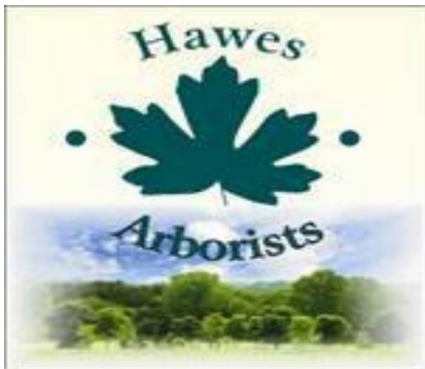
Age if child under15.....Tel No:.....

Please return the form to the organising committee – between 16:00 and 19:30 on Friday 7th August in the Village hall. Please indicate clearly if any of your exhibits are **NOT for sale**.

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Adult = £3.00 up to 10 Entries Children = free			

SPONSORS & RAFFLE DONORS

The organising committee are extremely grateful for the help we receive every year from local businesses and individuals. They have all given and continue to give generously, either in the form of cups, donations, prizes and sometimes all three, without which we would simply not be able to run the show.



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WITCHMARK

The Partners of The Clouds Partnership are pleased to sponsor the photography classes at this year's Flower and Vegetable Show.