

# **GARDEN & PRODUCE SHOW**

For entries from residents of  
**PENNARD & OTHER LOCAL PARISHES**

Organized by  
**PENNARD GARDEN SOCIETY**

on

**SATURDAY 9<sup>th</sup> AUGUST 2025**

at

**PENNARD COMMUNITY HALL**

at

**2:00 pm**

## **JUDGES**

**FLOWERS & VEGETABLES :- T.B.A**

**PRODUCE SECTION :- Mrs. Myra Thomas**

**CRAFTS/CHILDREN :- Margaret Thomas**

**PHOTOGRAPHY :- Clive Jenkins**

**THE CUPS WILL BE PRESENTED AT 3:30pm**

**ADMISSION 50p CHILDREN FREE**

**LATE ENTRIES WILL NOT BE ACCEPTED**

## **GARDEN URN OR POT SECTION**

1. Urn or pot 14"-18" diameter, planted with Garden Flowers

## **FRUIT & VEGETABLE SECTION**

2. Container of mixed edible garden produce 12" x 6"
3. 3 Onions from seed
4. 6 Shallots
5. 3 Courgettes
6. 4 French beans
7. 4 Runner beans
8. 2 Leeks
9. 3 Carrots
10. 3 Red Beetroot
11. 4 medium/large Tomatoes
12. 4 novelty Tomatoes
13. Truss of medium/large Tomatoes
14. Truss of small Tomatoes
15. 2 Cucumbers
16. 3 Potatoes
17. 3 Chillies
18. Heaviest Marrow
19. Longest Runner bean
20. 4 Pods of Peas
21. Collection of 3 distinct kinds of Vegetables, 2 of each kind
22. 3 Dessert Apples
23. 3 Cooking Apples
24. 8oz/200g Soft Fruit
25. 6 Stoned Fruit
26. Bunch of Grapes 8oz/200g
27. Most unusually shaped Vegetable or Fruit
28. Broad Beans
29. Rhubarb

## **FLOWER SECTION**

30. Container of Mixed Flowers – Max 10" across the top
31. Container of Flowers-one kind, 3 to 5 stems (excluding classes 30, 32-34)
32. 3 Dahlias – Pompom – under 2"
33. 3 Dahlias - Decorative
34. 3 Dahlias – Cactus and/or Semi Cactus
35. Single Rose, any variety
36. 3 Heads of Hydrangea
37. 6 stems Sweet Peas
38. Container of mixed Herbs

39. Pot of Orchids
40. Pot Plant in flower,max 10" diameter pot,(excl. classes 39&41&43-44)
41. Pot Plant, foliage only,max 10" diameter pot,(excl. Class 42)
42. Pot of Cactus or Succulent, max 10" diameter pot
43. Pot of Fuchsia, max 10" diameter pot
44. Pot of Streptocarpus

## **PRODUCE SECTION**

50. Your favourite jar of Jam. (jar not less than ½ lb 227gms).
51. Your favourite jar of Chutney. (jar not less than 1/2lb 227gms).
52. Jar of Fruit Curd (jar not less than 1/2lb 227gms).
53. Jar of Fruit Jelly (use a 1/2lb 227gm jar).
54. Lamington Cakes (recipe in schedule).
55. 3 Cheese Scones.
56. 3 Welsh Cakes..
57. Boiled Friut Cake (recipe in schedule).
58. 6" round savoury Quiche.
59. 3 Gluten free Fairy Cakes.

## **PHOTOGRAPHY SECTION**

60. Garden
61. Landscape/Seascape
62. Pet
63. Wildlife

## **CRAFT SECTION**

70. Mini Scarecrow from recycled material (Max. Height 3 ft).
71. Knitting or Crochet item.
72. Painting of a Gower landscape.
73. Depiction of Worms Head in any Medium

## **CHILDRENS SECTION \*\***

80. Animal out of Vegetables
81. Picture made of sea shells
82. Design and make a garden gnome (max height 30cm)
83. Make and fill an up-cycled flower planter.
84. Design and make a garden wind chime.

# RULES

1. The show is open to all members of the Society and all residents of the Community of Pennard and other local Parishes.
2. Only one entry per Class for each exhibitor.
3. Exhibits must be the property of the exhibitor and must have been grown in his/her own garden or allotment or have been in his /her possession for at least 2 months, except classes in the Product Section.
4. All exhibits, personal property, etc. shall be left at the risk of the exhibitors and the Society shall not be liable for any loss or damage from any cause whatsoever.
5. On the relative merits of the exhibits the decision of the Judges shall be final.
6. Cups are for annual competition and cannot be won outright. They must be returned to the Society one week before the following year's show.
7. Points will be awarded as follows:  
1<sup>st</sup> – 4 points; 2<sup>nd</sup> – 3 points; 3<sup>rd</sup> – 2 points
8. The hall will be open from **9:00am Saturday 9<sup>th</sup> August and all entries must be in by 10:00am.** Staging must be complete by **11:00am.**
9. All entry forms and entry fees must be handed to one of the following **before 6:00pm on Thursday 7<sup>th</sup> August 2024.**

**Ian Colloff, 11 Linkside Drive, Pennard**

**Jan Jones, 15 Heatherslade Rd, Southgate**

**Alan Bush, 32 Beaufort Gardens, Kittle**

**Margaret McDonald, 90 Pennard Drive, Pennard**

**\*\* Classes Childrens classes are free to enter. There are two age groups: Under 8 and 8 to 14. Medals & certificates will be awarded to child prizewinners and a cup will be presented to the child with the highest number of points in each of the age groups. All child entrants will receive a participant ribbon.**

# PENNARD GARDEN SOCIETY

## GARDEN & PRODUCE SHOW – Saturday 9th August 2025 – ENTRY FORM

	Name of Class	Variety/Type		
<b>GARDEN URN OR POT SECTION</b>				
1	Urn or pot 14"-18" diameter, planted with Garden Flowers			
<b>FRUIT &amp; VEGETABLE SECTION</b>				
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<b>FLOWER SECTION</b>				
30	Container of Mixed Flowers – Max 10" across the top			
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52	Jar of Fruit Curd (jar not less than 1/2lb 227gms).			
53	Jar of Fruit Jelly (use a 1/2lb 227gm jar).			
54	Lamington Cakes (recipe in schedule).			
55	3 Cheese Scones..			
56	3 Welsh Cakes.			
57	Boiled Fruit Cake. (recipe in schedule)			
58	6" round savoury Quiche.			
59	3 Gluten free Fairy Cakes.			
<b>PHOTOGRAPHY SECTION</b>				
60	Garden			
61	Landscape/Seascape			
62	Pet			
63	Wildlife			
<b>CRAFT SECTION</b>				
70	Mini Scarecrow from recycled material (Max. Height 3 ft).			
71	Knitting or Crochet item.			
72	Painting of a Gower landscape..			
74	Depiction of Worms Head in any Medium			
<b>CHILDRENS SECTION</b>				
80	Animal out of Vegetables			
81	Picture made of sea shells			
82	Design and make a garden gnome (max height 30cm)			
83	Make and fill an up-cycled flower planter			
84	Design and make a garden wind chime			

**Maximum 1 entry per Class, ENTRY FEE 25p per Classes (1-74).All forms and fees must be handed to one of the following by 6pm Thursday 7<sup>th</sup> August.**

**Ian Colloff, 11 Linkside Drive, Pennard**

**Jan Jones, 15 Heatherslade Rd, Southgate**

**Alan Bush, 32 Beaufort Gardens, Kittle**

**Margaret McDonald, 90 Pennard Drive, Pennard**

**ENTRIES MUST BE AT THE COMMUNITY HALL BY 10am ON SATURDAY 9<sup>th</sup> AUGUST**

**LATE ENTRIES CANNOT BE ACCEPTED STAGING MUST BE COMPLETED BY 11am**

**NAME** \_\_\_\_\_ **Tel:** \_\_\_\_\_

**ADDRESS** \_\_\_\_\_

Tick here if the entrant is under 14 \_\_\_\_\_ or under 8 \_\_\_\_\_

## **Class 54: Lamington Cakes: please ensure that you follow the recipes exactly.**

### **Sponge**

3 eggs  
150gm unsalted butter  
150 gm castor sugar  
179 gm self raising flour  
25 ml milk

### **Chocolate Icing**

240 gm icing sugar  
15 gm unsalted butter  
75ml milk  
30 gm cocoa powder

### **Covering;**

125 gm desiccated coconut

### **Method**

1. Preheat the oven to 180 C (160 C fan). Grease & flour a 20cm x 20 cm (8 x 8 in) square tin, line base with baking paper.
2. Make a sponge in the usual manner.
3. Pour mixture into prepared tin. Bake for about 25 minutes or until the sponge springs back when touched lightly in the center and comes away from the side of the tin. Turn cake onto a wire rack to cool, leaving overnight, making it easier to handle.
4. Trim all the edges and cut into 9 equal squares minimum 2 x 2 inches maximum 2.25 x 2.25 inches.
5. To make the chocolate icing, sift the icing sugar and cocoa powder into a large bowl, melt the butter and milk together, add to sugar and cocoa mixture and stir until icing is smooth and thick enough to coat the back of a spoon.
6. Divide mixture into 2 small bowls and only put half of the coconut in another bowl. (This will save a lot of mess and time).
7. Using 2 forks, dip each piece of cake briefly into the icing until the cake is coated in icing. Hold over the bowl to drain off any excess (or put onto a wire rack to remove the excess).
8. Toss cake gently in the coconut. Transfer cake to a wire rack, stand until set.

9. **Choose 3 to enter.**

**Good luck**

## **Class 57: Boiled Fruit Cake.**

### **Ingredients**

1 lb Mixed Dried Fruit  
¼ lb Butter or Margarine  
2 Medium Eggs  
2 Cups of Self Raising Flour  
1 Cup Water  
1 Cup Sugar  
1 Level Teaspoon of Bicarbonate of Soda

### **Method**

- . Put sugar, butter, bicarbonate of soda and fruit, with water, in a saucepan
- . Boil slowly for 15 minutes, then allow to cool
- . Beat in eggs and flour
- . Bake in the oven, on the second shelf from the bottom, in a greased tin for 2½ hours at 300F/150C or Gas Mark 2