















The 67th. **Annual Horticultural**

Schedule

Lambeage Hall, Coverack Saturday 19th. August 2023—Open 2.30pm.

Admission £1, Children Free, No Fee to Exhibit Entries taken 6 - 8pm. Friday evening and 8 - 10am. morning of show We welcome exhibits from visitors on holiday in all classes



President for 2023 – Mrs. Barbara Rogers

Vice Presidents

Dr. G. Ashworth Mrs. L. Cartwright

Mrs. J. Kearsley

Comm. W. & Mrs. J. Frisken

Col. J. & Dr. H. Nias

Mr. & Mrs. G. Clay

Mr. & Mrs. I. Rogers

Mrs. M. Wastie

Mr. & Mrs. H. Tripconey

Mrs. E. Hanley Mrs. P. Murphy

Mr. & Mrs. J. Brocklebank

Chairman – Mrs. Gloria Knight Tel. 01326 280532

Hon. Treasurer - Mrs. V. Tripconey Tel. 01326 281480

Hon. Secretary - Mrs. Patty Murphy Tel. 01326 280261

Committee – Mrs. G. Brocklebank, Mrs. L. Hanley, Mrs. L. Cartwright

RULES

- 1. All exhibits must be the bona fide property of the exhibitor, and excluding Classes

 Nos. 74 78, all exhibits in Vegetables, Fruit and Flowers must be grown by exhibitor in their own gardens.
- **2.** All exhibits staged Friday between 6.00pm. and 8.00pm. & Saturday between 8.00am and 10.00am. This rule will be strictly enforced.
- **3.** No exhibit to be removed without permission of the committee until prizes have been awarded.
- **4.** Up to three exhibits can be entered in each class.
- **5.** The Committee reserves the right to inspect any garden of an exhibitor after receiving an entry.
- **6.** If the entries in any class do not exceed three the Judges will be at liberty to withhold any prize.

- 7. The Judge's decision will be final.
- **8.** Any person lodging a protest against any exhibit must make a deposit of 25p to the Secretary. If the protest is valid the deposit will be refunded.
- **9.** All Classes are open, however, entries will only be accepted from exhibitors resident or visiting Cornwall at the time of the Show.
- 10. Exhibitors to provide their own utensils.
- **11.** The Committee will take ordinary care of exhibits but will not be responsible for any loss or damage.
- 12. Prizes to be awarded at 4.30 p.m. approx.

We ask that winners cups are not taken out of the county and should be returned in good time for next year.

(Replicas will be awarded).

News for 2023 Show

I'm still here! Verna and I had decided that we would retire as Chairman and Treasurer, as we have been involved for so long, it was time to appeal for help to keep the Show alive and thriving. I'm delighted to report that Sue Fraser will take over from Verna, and I will remain as Chairman for now, but hand over the Show Secretary jobs to new recruits.

After our Covid break, we really did wonder if interest for the Show had waned, as has happened with so many village fetes and events. I shouldn't have worried... it was amazing; we had nearly 400 entries and exhibitors and visitors happy and enthusiastic to resume normality.

Many will know of Alec Foreman. Alec died recently after a long illness. My personal memories of him go back around 40 years, although Alec's involvement with the Show goes back almost 70 years, since it began in 1955 when he exhibited as a boy. His father, T.C.Foreman, was a founder member.

I've not sure why, but as a youngish, 'up-country' woman, I was invited to a meeting in the old Sunday School at Ponsongath Chapel by my neighbour, Bill Nurse. Bill was treasurer, Alec Thomas, Chairman, Alec Foreman, Secretary. Bert Ivey and Frank Dawe were committee members. It was quite weird but I liked gardening and was flattered at being asked, so accepted being Secretary... without realising it was a job for life! I've known Alec since that evening.

Alec was a modest man who strove for perfection. He exhibited and judged, his depth of knowledge was exceptional and we relied on him for advice. I understand that he coached his grandson, Ollie, on how to grow potatoes and that he may exhibit

by Gloria Knight

them in memory of his granddad. Alec was a son of the soil, his connection to it, innate and constant; he will be missed.

Coverack Writers' Group, are planning to publish an anthology of, 'Coverack Stories'. This will capture the essence of local life through personal anecdotes and recollections. We've changed the Creative Writing Section from being judged pieces and asking for written memories as a way to chronicle life in the parish.

I had planned on asking Alec about the day a bomb dropped on the village from a German aircraft in 1942; Alec, as a boy, was chatting with lifeboat coxwain, Archie Rowe in his net loft as the bomb exploded; four were killed, but Archie saved Alec's life by protecting him from the blast. If you have a story; funny, sad, personal...please share as it's fascinating keeping history safe through the tradition of story telling. I already have an account of a rescue off the Manacles by David Nicholls and Jeff Boxall.

There are a few changes to the Schedule. Keeping with the times; a vegan cake and flavoured oils and vinegars, and Class 23, includes heritage vegetables. It would be sacrilege to move from our roots and not include pasties, heavy cake, fairings and splits. Children's exhibits were down last year and it would be lovely to have more.

Village shows derived from being selfsufficient; women baked, made preserves, kept chickens and bees and men grew flowers amongst the vegetables in cottage gardens. Our Show still beats with the heart and soul of those country ways and isn't out of place today as traditions live on.... and you are all most welcome to join us.

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SCHEDULE

VEGETABLES

Judge: Mr. Ron Endean

SPECIAL PRIZES

The Hebden Coome Challenge Cup

for the most points obtained in the Vegetable Section by an Amateur grower. Confined to the St. Keverne Parish.

The G.J. James Challenge Cup

for most points in the Flower Section.

T.C. Foreman Memorial Challenge Cup

for the most points obtained in the Onion Classes including Shallots.

The C.H.S Challenge Cup

for the most points obtained in the Cookery Section – Classes 83 to 97.

The Joy Harry Cup

for Best Exhibit in the Cookery Section.

The C.H.S Challenge Cup

for the most points obtained in the Vegetable Section.

The C.H.S Challenge Cup

for the most points in Photography.

The C.H.S Challenge Cup

for most attractive exhibit in Floral Art.

The R. Coad Memorial Challenge Cup

for the most points in Children's Section.

The Mary Thomas Cup

for Best Exhibit in Children's Section.

W.L. Barker Shield

for the best exhibit in Sweet Peas.

The Joan C. Pascoe Challenge Cup

for the best exhibit in Class 54.

The Penmarth Cup

given in memory of H.S. Snell. for the most points in the Dahlia Classes.

The Rose Carey Memorial Cup

for Cookery Section, class 91.

Casley Chapple Memorial Cup

Best Exhibit in the Vegetable Section excluding Class 31.

The Charles Sheen Challenge Cup

for the most points in Floral Art.

Prize for Best Exhibit

in each age group of the Children's Section.

Bert Ivey Memorial Cup

for the most points in Potato Classes.

The C.H.S Challenge Cup

for the most points in the Fruit Section.

Mary Wastie Cup

for the most creative childrens exhibit.

The W.H. Roberts Cup

for the most points over all sections.

The C.H.S Challenge Cup

for most points in preserves classes 98 to 104.

The David and Tricia Bruce Cup

for best exhibit in Fruit Section.

The C.H.S Challenge Cup

for best collection of vegetables Class 31.

The C.H.S Challenge Cup

for best exhibit in Photography.

Alex Thomas Memorial Cup

Best Exhibit in Show excluding Class 31.

The Brenda Daw Cup

for most Points for Cornish Cookery. Classes 89, 90, 92 & 96.

The Norman Whymark Cup

for most Points in tomatoes.

Class

- 1 Beet, globe, 2
- 2 Beans, broad, 4
- 3 Beans, runner, 4
- 4 Beans, dwarf, 4
- 5 Climbing French beans, 4
- 6 Onion, grown from seed, 3
- 7 Carrots long, to exceed 30cms, 3

All Exhibits in Classes 1, 7, 9, 21, 27, 31 to be topped.

- 8 Cucumber, frame, 1
- 9 Carrots small, not to exceed 30cm, 3
- 10 Potatoes, white, 1 kind, 3
- 11 Chillies, 1 kind, 3
- 12 Marrow, 1
- 13 Courgettes not to exceed 15cm, 3
- 14 Potatoes, 1 kind, coloured, 3
- 15 Onions, red, 3
- 16 Lettuce, cabbage, any kind, 1
- 17 Cucumber, ridge, 1
- 18 Onion, grown from sets, 3
- **19** Any vegetable, including heritage varieties, not mentioned in schedule
- 20 Parsley, 5 stems.
- 21 Parsnips, 2

- **22** Peas, pod, 6
- 23 Mangetout or Sugar snap peas, 6
- 24 Rhubarb leaves cut to 7.5cm 3 stalks.
- 25 Cabbage, 1
- **26** Squash, 1, any variety that can be eaten and exhibited at the immature stage.
- 27 Shallots, 6, singles.
- 28 Radish, 6, any kind.
- 29 Potatoes, 3, 1 kind, bi-coloured.
- **30** Potatoes, 3, 1 white, 1 coloured and 1 bi-coloured.
- **31** 'Collection of Vegetables', 5 kinds, up to 3 of each kind. Container not to exceed a space of 90cm x 60cm. Backboard allowed for display.
- **32** Collection of Potatoes, 3 kinds, 3 of each kind, named.
- 33 Shallots, 6, old fashioned red.
- **34** Leeks, 3
- **35** Shallots, pickling size, not more than 3cm, 6
- **36** Sweetcorn, 2 cobs, stripped
- 37 Collection of named herbs.
- **38** Collection of Salad Vegetables. 6 kinds up to 2 of each kind, not to

FRUIT

Judge: Mr. Geoff Tripp

FLORAL ART

Judge: Nicola Williams

- 40 Blackberries, 12 on a plate.
- 41 Apples, dessert, 3
- 42 Tomatoes, 6 red, of any kind.
- 43 Apples, cooking, 3
- **44** Any other kind of fruit.
- **45** Tomatoes, small fruited or cherry, any kind 6.

- 74 'A Cornish Hedgerow', an arrangement using wild flowers, fruit & foliage, not to exceed 30cm x 45cm.
- **75** A modern arrangement, using 5 flowers, to depict Tall Ships Race. 30 x 45cm accessories permitted.
- **76** An arrangement in an unusual container size 30 x 45cm.
- 77 A miniature arrangement not to exceed 10cm x 10cm.
- **78** The Coronation. Not to exceed 30 x 45cm.

FLOWERS

Judge: Mr. Geoff Tripp

- 46 Roses, 1 vase, 3 blooms.
- 47 Pansies, any kind, 5 blooms.
- **48** Sweet Peas, 1 container, mixed, 12 stems.
- 49 1 stem of Cluster Flowering Rose.
- 50 Sweet Peas, 1 vase, 1 kind, 5 stems.
- **51** Single kind of Cut Flowers not mentioned in Schedule, excluding Annuals, 3 stems.
- 52 Gladiolus, 1 stem.
- 53 Hydrangea, 1 stem.
- **54** Vase of mixed garden flowers. (not in oasis)
- **55** Foliage plant in pot.
- **56** Any Annual not mentioned in the Schedule, 5 stems.
- 57 Gladioli, 3 mixed stems.
- 58 Cosmos, 5 stems.
- **59** Blue flowers, 3 different kinds, one stem of each.

- **60** Flowering Shrub, 3 stems.
- **61** Flowering Plant in pot.
- **62** 3 Stems variegated foliage (3 kinds).
- **63** Collection of Dahlias. Not less than 6 kinds, not in oasis, in any container.
- 64 Dahlias, ball type or pom, 3
- 65 Dahlia cacti or semi cacti, 2
- 66 Dahlia decorative, 2
- 67 Carnations, 3 stems.
- **68** A carnivorous plant in a pot.
- **69** Cacti or succulent, non-flowering or flowering.
- **70** Lilies, 3, 1 or more varieties.
- **71** 6 Fuchsia blooms, any kind (floating in water in a clear glass container).
- 72 Pelagonium in pot.
- 73 Fuchsia, 3 stems, 1 kind.

PHOTOGRAPH

Judge: Mr. John Knight

- **79** A view. Landscape or seascape.
- **80** A portrait. An animal or person.
- 81 Coverack its people and places.
- 82 A still life.
- 82a Iconic Cornwall
- 82b Comic make us laugh!

COOKERY & DOMESTIC

Judge: Mary Thomas

- 83 Loaf of White Bread.
- **84** Any Fancy Bread.
- **85** A cake using vegetables as an ingredient. eg. carrots/courgettes.
- **86** Cupcakes fit for a King, 2
- 87 Victoria Sandwich (jam filling).
- **88** A Traybake, any recipe.
- 89 Pasty, glazed or unglazed.
- 90 Heavy Cake.
- 91 Fruit Cake (as recipe see back page).
- **92** Cornish Fairings, 4
- 93 Sausage Rolls, 4.
- 94 A vegan cake/confectionary.

- 95 Muffins 4 of any flavour
- 96 Splits joined as baked, 4
- 97 Plain Scones, 4
- 98 Jar of Jam.
- **99** Jar of Jelly.
- 100 Jar of Marmalade, any citrus fruit.
- **101** Jar of pickled vegetables using a single variety.
- **102** Jar of Chutney.
- 103 Flavoured oil/vinegar in a bottle
- 104 Jar of Citrus Curd.
- 104a Eggs in a box, 6

For the Fruit Cake in Class 91 in the Cookery section - page 7.

Recipe: 6oz.(175g) Sugar, 6oz.(175g) Butter/Margarine, 1 Tablespoon Milk, 12oz.(350g) Mixed Fruit including cherries, 3 eggs, 8oz.(225g) Flour (4 S.R. and 4 Plain), 1 level teaspoon mixed spice.

Method: Cream butter and white sugar. Beat in eggs. Fold in flour and spice. Add milk and fruit. Place in 7 inch round tin and bake at 350° F/ 180° C for a time to suit your oven. Approx. 1-2 hours gas mark 4. These are recommended settings and times, please adjust to suit your own oven.

CHILDREN

Judge: Helen Macfarlane

Prizes: All classes: 1st.- £1, 2nd.- 50p, 3rd.- 25p. £5 voucher for most points overall

Children under 5 years

- **105** Animal mask from a paper plate.
- 106 A crown model or picture.
- **107** A vegetable character.

Children age 5–7 years

- **108** A picture/collage of a Sea Creature.
- **109** A creature made from vegetables and/or fruit.
- 110 A posy of wild flowers.
- **111** Edible Jewellery.
- 112 Decorated cupcake/buscuits 2.

Children age 8–11 years

- 113 A creature made from vegetables.
- **114** A greetings card any media.
- 115 A picture. The Tall Ships Race.
- **116** Miniature garden not to exceed 38cm x 38cm.
- **117** 2 decorated cupcakes or biscuits.
- 118 A collection of wild flowers.

Children age 12 - 15 years

- 119 A photograph of any subject.
- **120** An essay. Your views. "Republic or Monarchy".
- 121 A t-shirt design.
- **122** A collection. Shells/driftwood etc.

CREATIVE WRITING

Do you know someone with a story, recollection or anectote to share about life in Coverack?

Spread the word, write it down for all to enjoy.