

Bedwelty Show
Saturday 20th August 2022
at Llancaiach Fawr Manor, Gelligaer Road, CF46 6ER



Horticultural and Homecraft Schedule

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Exhibitors please note, all persons attending the show must pay on the gate. For this reason, all entry fees for classes within this schedule have been waived.

Prizes in all classes: 1st £3.00, 2nd £2.00, 3rd £1.00

1. GENERAL RULES AND REGULATIONS

- a) All classes are open to all exhibitors unless otherwise stated.
- b) All exhibits in the flower and vegetable sections must have been grown by the exhibitor. All exhibits in other sections must have been made by the exhibitor, must be the bona fide property of the exhibitor and not previously exhibited at the Show.
- c) No entries will be accepted unless on an official entry form.
- d) The entry form must be properly filled in, duly signed by the exhibitor, and sent to the Horticulture Secretary on or before **Wednesday 17th August 2022**.
- e) There are no Exhibitor concessions: all must pay on the gate. For this reason, all classes in this schedule are **free to enter**
- f) No late entries accepted for whatever reason.
- g) Entry fee free
- h) The Committee reserves the right to cancel any class and return the entry fee/s thereof, up to three days before the show.
- i) All entries must be staged **before 9.30am on the 20th August 2022**, and must remain on view at the exhibition until **4.30pm**. Any person removing an exhibit before such time will forfeit any prize to which they may be entitled.
- j) All exhibits must be claimed at 5.00 pm or will be left at owner's risk.
- k) Exhibitors' class cards / numbers must be collected from the Horticultural Marquee situated on the showground **between 8.00am and 9.15am on the morning of the show**.
- l) All Exhibitor Cards must be placed face downwards in front of, and in close proximity to, the exhibit to which it refers.
- m) No exhibitor shall touch or move any exhibit which is not their own, where a problem exists e.g., insufficient space for their own exhibit, they must contact a steward to resolve it.
- n) The Horticultural Marquee must be cleared, with the exception of the officials, by 10.00am when judging will commence.
- o) The judges' will have the power to put the prize money together and divide it, if in their opinion there is equality of merit.
- p) No prize will be awarded unless the judge considers there is sufficient merit.
- q) The judge's decision is final.
- r) **Presentation of trophies will be at 4.00pm, followed by distribution of prize money.**
- s) Non receipt of prize money should be notified to the Horticulture Secretary by the end of the day.
- t) All trophies are the property of Bedwellty Agricultural Society and must be competed for annually. Winners will sign to acknowledge receipt of trophies and their agreement to return them to the Secretary by **19th August 2023**.
- u) The Horticultural Committee and the Executive Committee of the Society cannot be held responsible for the loss or damage to the exhibitors' property or for any error of description in the schedule or for any accident occurring through, or to, any exhibitor or his/ her servant or any other person attending the show.
- v) The Horticultural Committee reserve unto themselves the sole and absolute right to interpret these or any other prescribed rules and regulations and conditions of the prize list and to determine any questions or dispute in regard to any matter connected with the show not provided for.
- w) All exhibitors acknowledge their acceptance of the above rules when they enter any class.
- x) All classes are open to all ages, except Classes 59 and 60, which are only open to exhibitors aged 16 and under.

Notes for Exhibitors and Judges:

Carrots and Parsnips must have foliage trimmed back to 7.5cm (3inches)

Pea and beans must be displayed with some stalk attached.

Tomatoes must be displayed with calyces (the green flower bud case)

Judges may handle exhibits, open pods etc. to check quality.

The tray, board or staging must not be cut or mutilated in any way, such as cutting holes for standing onions in. Judges should use their discretion when judging the Top Tray class, bearing in mind that the entries may come from inexperienced exhibitors

Please note that the display should be viewed all round.

The point's awards should be clearly marked by the judges on the exhibitor's cards.

Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.

Failure to abide by any of the rules will lead to disqualification.

2. FLOWER SECTION (CLASSES 1-27)

Judge: Mr Graham Morris (Glynneath)

- Class 1. 3 Vases of 3 Stems of Dahlias (any variety or varieties)
- Class 2. 3 Medium Decorative Dahlias
- Class 3. 3 Small Decorative Dahlias
- Class 4. 3 Miniature Dahlias - Decorative or Cactus
- Class 5. 3 Medium Cactus or Semi-Cactus Dahlias
- Class 6. 3 Small Cactus or Semi-Cactus Dahlias
- Class 7. 3 Small Dahlias (Ball)
- Class 8. 3 Miniature Ball Dahlias
- Class 9. 3 Pompom Dahlias
- Class 10. 6 Dahlias Arranged for Effect
- Class 11. One Vase of Sweet Peas - 6 spikes
- Class 12. One Vase of Gladioli - 3 spikes
- Class 13. One H.T. Rose
- Class 14. A Display of Succulents, one container, maximum size 10 inches
- Class 15. Cactus or Succulent
- Class 16. Vase of Annual Flowers
- Class 17. Vase of Perennial Flowers
- Class 18. 6 Pansies
- Class 19. Pot Fuchsia (maximum pot size 7 inches)
- Class 20. Pot Plant in Bloom (excluding Fuchsia and Orchid), maximum pot size 10 inches
- Class 21. Pot Plant in Foliage (maximum pot size: 10 inches)
- Class 22. A Vase of 5 Stems of Carnations and/or Pinks
- Class 23. A Collection of 2 Vases of Cut Flowers and a Pot Plant in Bloom
- Class 24. Pot Orchid
- Class 25. Gents Buttonhole
- Class 26. Ladies Corsage
- Class 27. Garden News Top Vase – as per rules below

The Ivan Brimble Cup: Awarded to the Best Exhibit in the Dahlia Classes 1 to 10

The E.J. Williams Memorial Cup: Awarded to the Winner of class 11

The John Evans Trophy: Awarded to the Best Exhibit in classes 16 & 17

3. FLORAL ART SECTION (CLASSES 28-30)

Judge: tbc

- Class 28. Down the Garden Path. An exhibit to include fresh plant material. Space allowed 60cm wide x 60cm depth (height optional).
- Class 29. Door Wreath. An exhibit using dry material. Space allowed 60cm wide x 60cm depth (height optional).
- Class 30. The trinket box. Space allowed 6 inches square.

4. NOVICE FLOWER AND VEGETABLE SECTION (CLASSES 31-34)

Judge: Mr Graham Morris (Glynneath)

Open to anyone who has not won a first prize in Floral Art at this Show. These classes are open to any exhibitor who has not won a first prize for growing produce in similar classes at a previous show e.g., a previous winner in a vegetable class, who has not previously won a flower prize may enter Class 31, and a previous winner in flower class, who has not previously won a vegetable prize, may enter Class 32.

- Class 31. A Vase of Garden Flowers
- Class 32. A Pot Plant in Bloom
- Class 33. Pot Plant Foliage
- Class 34. 3 Vegetables of Same Kind

5. VEGETABLE SECTION (CLASSES 35-58)

Judge: Mr Graham Morris (Glynneath)

- Class 35 Collection of Potatoes - 3 named varieties, 3 of each named variety per dish
Class 36 Collection of 9 Onions- 3 onions from seed, 3 onions from sets and 3 large shallots
Class 37 3 White Potatoes - one variety (variety to be named).
Class 38 3 Coloured/Part Coloured Potatoes - one variety (variety to be named).
Class 39 3 dressed Onions from **seed**, to be dressed with natural raffia.
Class 40 3 dressed Onions from **sets**, to be dressed with natural raffia.
Class 41 6 Shallots - Pickling - not exceeding 30mm diameter, to be dressed with natural raffia.
Class 42 6 Shallots - large, to be dressed with natural raffia.
Class 43 3 Round Beets- to be shown with a 3-inch stem.
Class 44 3 Parsnips - to be shown with a 3-inch stem.
Class 45 3 Carrots – **long**, to be shown with a 3-inch stem.
Class 46 3 Carrots – **stump root** - to be shown with a 3-inch stem.
Class 47 1 Vegetable Marrow
Class 48 3 Leeks
Class 49 9 Runner Beans
Class 50 2 Heads of Cabbage - to be shown with a 3-inch stem.
Class 51 3 Red Tomatoes
Class 52 2 Cucumbers
Class 53 Heaviest Marrow
Class 54 Longest Runner Bean - green condition.
Class 55. Heaviest Onion- roots to be trimmed. Foliage to be trimmed to 3-inch. Specimens to be washed.
Class 56. A Collection of Culinary Herbs - 5 kinds to be displayed in separate vases, approximately 150 mm high by 65 mm at the mouth.
Class 57 Garden News Top Tray - as per rules page 13 below.
Class 58 Best Pumpkin

The R.C.Williams Memorial Cup: Awarded to the Winner of the Champion Potato (Class 35)

The Mal Jones Cup: Awarded to the Winner of the Collection of 9 Onions (Class 36)

The Cefn Fforest Communities Partnership Cup: Awarded to the Winner of 9 Runner Beans (Class 49)
Gwent Branch of the N.V.S. Has donated a plaque and sponsored the Prize Money for 5 Red Tomatoes (Class 51)

The Peter Williams Cup: Awarded to the Winner of the Collection of Culinary Herbs (Class 56)

The National Vegetable Society Medal: Awarded for the Best Vegetable Exhibit.

6. JUNIOR FLOWER & VEGETABLE SECTION (CLASSES 59-60)

Judge: Mr Graham Morris (Glynneath)

These 2 classes are only open to exhibitors 16 and under

- Class 59 A Vase of Flowers
Class 60 3 Vegetables of Any One Kind

7. PRODUCE SECTION (CLASSES 61-74)

Judge: Mrs Mary Williams

Exhibitors in Classes 61 and 71 must use recipe provided in Schedule. Exhibits to be covered with cling film.

- Class 61 Teisen Lap (see recipe in schedule)
- Class 62 Battenburg Cake (see recipe in schedule)
- Class 63 4 Corned Beef and Potato Pasties
- Class 64 A 2lb White Loaf of Bread (made by hand)
- Class 65 Load of Bread made in a bread maker (any size)
- Class 66 6 Sausage Rolls (shortcrust pastry)
- Class 67 Carrot Cake
- Class 68 Victoria Sandwich (7-8 inches/175 - 200mm diameter, raspberry jam filling)
- Class 69 6 Welsh Cakes
- Class 70 6 Pieces of Shortbread
- Class 71 Bakewell Tart (see recipe in schedule)
- Class 72 6 Plain Scones
- Class 73 6 Decorative Cup Cakes
- Class 74 Savoury Quiche

The Ann Michie Plate: Awarded to the winner of 6 Welsh Cakes (Class 69)

7b. MEN ONLY COOKERY SECTION (CLASSES 74a-74c)

Judge: Mrs Mary Williams

- Class 74a Your Favourite Cake
- Class 74b Four Sausage Rolls (shortcrust pastry)
- Class 74c Loaf of bread (made by hand)

8. WINE & PRESERVE SECTION (CLASSES 75-85)

Judge: Mr Julian Tanner

The labels displayed on the bottles should be clear and precise with description.

- Class 75 A Bottle of Home-Made White Sweet
- Class 76 A Bottle of Home-Made Red Sweet
- Class 77 A Bottle of Home-Made Red Dry
- Class 78 A Bottle of Home-Made White Dry
- Class 79 A Bottle of Home-Made Rose
- Class 80 Jar of Blackcurrant Jam
- Class 81 Jar of Strawberry Jam
- Class 82 Jar of Marmalade
- Class 83 Jar of Raspberry Jam
- Class 84 Jar of Chutney
- Class 85 Jar of Pickled Onions

Please provide a spoon for judge's use.

The Mrs. E.I. Edwards Memorial Cup:

Awarded to the Exhibitor gaining the most points in Classes 61 to 85.

The John A. Richards Insurance Tredegar Shield: For the best in show from the Produce, Wine and Preserve Sections (Classes 61 to 85)

All jams to be in plain jars (no trade jars or lids), *full, properly sealed with a wax disc & cellophane* and labelled with variety and date. Failure to adhere to this may result in marks being deducted. Chutneys and Pickled Onions should have been produced no earlier than the previous autumn and should be in plain jars as for jams.

Wine to be exhibited in a clear bottle with a white topped flanged cork. The labels displayed on the bottles should be clear and precise with description and production date.

9. HANDICRAFT SECTION (CLASSES 86-96)

Judges: TBC

ALL items to be clean, recently made and not shown at this Show before.

- Class 86 A Decorative Item for the Home Using Upcycled and/or Recycled Materials
- Class 87 A Hand Made Greetings Card (Any occasion, with envelope)
- Class 88 A Bag of Any Type - any Medium
- Class 89 An Item of Knitting
- Class 90 A Handmade Pin Cushion
- Class 91 A Piece of Counted Cross Stitch – any medium
- Class 92 A Crochet Item
- Class 93 A Painting or Drawing – any medium, framed or unframed. This class will be split into three categories, portrait, landscape and animals.
- Class 94 A Bookmark – any medium
- Class 95 An Item of Hand Made Jewellery
- Class 96 An Item Made from Felt or Felting

The Bedwellty Ladies Committee Trophy: Awarded to Exhibitor gaining most points in Classes 86 to 96.

The Coed Cymru Trophy: Awarded to the Best Exhibit of Class 96.

10. PHOTOGRAPHY SECTION (CLASSES 97-101)

Judges: Mr Richard Morris

Photographs must be no bigger than A4 and may be unmounted or framed. Please note frames should not contain glass.

- Class 97 Our Fur and Feathered Friends
- Class 98 At the Seaside
- Class 99 Sunset or Sunrise
- Class 100 Black and White Photograph, any subject
- Class 101 Plant Life

A Plaque: Awarded to the Best Overall Photograph in these Classes.

11. NOVICE AND OPEN STICK SECTION (CLASSES 102-125)

Judge: TBC

Novice Stick exhibitors are allowed to win this section twice, then the exhibitors are expected to compete in the Open Section but would be still allowed to enter in any two Novice Classes for 2 years.

- Class 102 Novice Walking Stick from Wood
- Class 103 Novice Walking Stick from Horn
- Class 104 Novice Thumb Stick
- Class 105 Novice Knob Stick
- Class 106 Novice Shepherd's Crook from Wood
- Class 107 Novice Shepherd's Crook from Horn
- Class 108 Open Lady's Walking Stick

- Class 109 Open Natural Untrimmed Walking Stick
- Class 110 Open Walking Stick Polished from One Piece of Wood
- Class 111 Open Walking Stick with Handle from Horn
- Class 112 Open Walking Stick from More Than One Piece of Wood
- Class 113 Open Shepherd's Crook from One Piece of Wood
- Class 114 Open Shepherd's Crook from Horn
- Class 115 Open Shepherd's Crook from More than One Piece of Wood
- Class 116 Open Thumb Stick from Blackthorn
- Class 117 Open Thumb Stick from Wood Other Than Blackthorn
- Class 118 Open Thumb Stick from Horn
- Class 119 Open Decorated Stick from Wood
- Class 120 Open Decorated Stick from Horn
- Class 121 Open Market Stick from Wood
- Class 122 Open Market Stick from Horn
- Class 123 Open Knob Stick
- Class 124 Open Shepherd's Crook Suitable for a Child
- Class 125 Open A Stick from Any Other Material

12. HONEY SECTION

Judge: TBC

- Class 126 Two 454g Jars of Light Honey
- Class 127 Two 454g Jars of Dark Honey
- Class 128 Two 454g Jars of Naturally Granulated Honey or Creamed Honey
- Class 129 One Comb of Honey Suitable for Extraction
- Class 130 One Cake of Beeswax (400g – 500g weight and not less than 25mm thick) OR any other beeswax exhibit
- Class 131 An Item of Homemade Beekeeping Equipment not commercially available
- Class 132 Honey Cake to an agreed set recipe (see below)
- Class 133 Honey Fudge to an agreed set recipe (see below), 8 pieces to be presented in a dish
- Class 134 Bottle of Mead, any type
- Class 135 Any Photo to do with Bees or Beekeeping
- Class 136 NOVICE: Any exhibit suitable for inclusion in Classes 132 to 134. Open to any novice who has not won a prize at any show

13. RECIPES (Classes 61, 62, 71)

Class 61 TEISEN LAP RECIPE

Ingredients: 4oz. Plain flour - 2 oz. Castor Sugar, 1 and 1/2 Level teaspoon of baking powder, 2oz. Currants, A few drops of vanilla essence, 2 Eggs, 3oz. Margarine.

Method: Beat the margarine and sugar together until light and fluffy, add flavouring, beat in eggs, and fold in flour and baking powder sieved together, and currants. Mix well and turn into a greased and floured 7 1/2in. sandwich tin.

Bake at 400 °F, 200 °C, Gas Mark 6 for 20 minutes.

Class 62 BATTENBURG CAKE RECIPE

Ingredients: For the cake; 75g really soft butter, 175g golden caster sugar, 3 medium eggs, 50g ground almond, 140g self-raising flour, 1/2 tsp baking powder, 1/2 tsp almond extract, pink food colouring (we used 1 tube Dr. Oetker gel food colouring in hot pink). To decorate; 100g apricot jam, icing sugar, for dusting, 500g pack white marzipan.

Method: Heat oven to 180C/160C fan/gas 4. Using a double layer of foil, make a barrier down the center of a 20cm square tin (or use a Battenberg tin), then line each compartment with 2 pieces of baking parchment. Put all the cake ingredients except the food colouring in a large mixing bowl and blend with an electric hand whisk until smooth. Tip half the cake mixture into one side of the

tin. Quickly mix the food colouring into the remaining cake mixture. When you have a smooth and vivid pink colour, scrape this mixture into the other side of the tin, then spread both mixtures to the edges of their sections. Bake for 25-30 mins until a skewer comes out clean. Cool in the tin for 15 mins, then transfer to a wire rack to cool completely.

Place the cakes on a chopping board and trim the sides of each one to give you a straight edge. Cut each one in half lengthways to give you 2 pink and 2 plain rectangular sponges, using a ruler if you want to be really exact. If the sponges are a little taller than they are wide, trim some sponge from the tops as well – this will ensure you have a perfect square when you come to assemble the cake.

Heat the apricot jam in a small pan or the microwave, then sieve it. Lightly dust a work surface with a little icing sugar, then roll out a quarter of the marzipan to a rectangle roughly 20 x 10cm. Brush the surface with the warm apricot jam, then place 1 plain sponge and 1 pink sponge side by side on top, brushing the middle of the cakes with a little jam to stick them together. Brush the top of the cakes with more jam, then place the remaining sponges on top, with more jam in between, in a chequerboard pattern.

Roll out the remaining marzipan to a rectangle roughly 20 x 25cm. Brush any remaining jam over the outside of the assembled cake. Using a rolling pin to help, lift the marzipan over the cake. Smooth it over the top and sides, and press gently into the corners so it wraps the cake tightly. Trim any excess marzipan about 1cm from the sides of the cake, and trim a thin slice off either end to neaten. To finish, crimp the marzipan around the base by pinching with your finger and thumb.

Class 71 BAKEWELL TART RECIPE

Ingredients: For the pastry; 200g plain flour, 1 tbsp icing sugar (plus extra to decorate), 125g butter, 1 egg yolk. For the filling, 180g butter, softened, 180g caster sugar, 3 eggs, 180g ground almonds, 1 tsp almond extract, 200g raspberry conserve, 25g flaked almonds

Method: Sieve the flour and icing sugar into a bowl. Rub in the butter. Add the egg yolk and 2 tsp water and mix to a firm dough. Roll out onto a lightly floured board and use to line a deep 23cm loose-based, fluted tart tin. Chill for 15 mins.

Heat the oven to gas 4, 180°C, fan 160°C. Bake the pastry case 'blind' for 15 mins. Remove the paper and baking beans and cook for a further 10 mins until the pastry is dry and a light golden colour. Remove from the oven and leave to cool.

For the filling, beat together the butter and sugar. Beat in the eggs, one at a time, then stir in the ground almonds and almond extract. Spread the jam over the base of the pastry case. Spread the almond filling evenly on top, then sprinkle over the flaked almonds. Bake for 35–40 mins until the filling is firm and golden brown on top. Allow to cool completely in the tin. Carefully remove from the tin and dust with icing sugar.

Class 132 HONEY CAKE RECIPE

Ingredients: 170g/6oz clear honey, 140g/5oz butter, 85g/3oz light muscovado sugar, 2 eggs, beaten, 200g/7oz self-raising flour, sieved, water. For the icing: 55g/2oz icing sugar, 1 tbsp clear honey, hot water.

Method: Preheat oven to 180C/350F/Gas 3 and butter and line the bottom of a 7in/18cm cake tin. Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted. Remove from the heat and mix in the eggs and flour. Spoon into the cake tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin. Cool slightly in the tin before turning out onto a wire rack. While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water. Trickle over the cake in whatever design takes your fancy.

Class 133 HONEY FUDGE RECIPE

Ingredients: 2 oz butter, 2 tablespoons honey, 4 tablespoons water, 1 lb granulated sugar, 8 tablespoons condensed milk.

Method: Place all the ingredients into a heavy pan and stir over a low heat until the sugar has dissolved. Bring to a boil and for about 10 minutes until a little of the mixture dropped into cold water forms a soft ball when rolled between finger and thumb. Leave to cool until just warm. Beat well until the mixture becomes thick and creamy and pour at once into a buttered, flat tin. Cut into squares when set.

GARDEN NEWS TOP VASE COMPETITION RULES

a) The Top Vase class is for a vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of two different kinds of plants. Please note that it is two different **kinds** of plants, two varieties of the same plant are **not** two kinds.

b). The display is judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 points for the overall presentation effect of the flowers in the vase. The vase will be viewed from all directions. Judging of flowers should be as per the normal rules used for the other classes.

c). Stems used in the display must be showing flowers only, no seed heads or berries will be allowed.

d). The vase can be any shape and size and made from any material but must be in proportion of the display. No marks are awarded for the vase itself.

e). No accessories such as bows, and additional foliage will be allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem is allowed. Packing material - including florists' foam - to keep the stems in place is allowed.

Notes for Exhibitors and Judges:

- Flowering stems can be taken from ANY flowering plant.
- The different kinds of plant need to be taken from different genera. For instance, Pinks, Carnations and Sweet William - which are all Dianthus - would not be classed as different kinds.
- Use only fresh, home-grown flowers. No dried or silk flowers allowed.
- A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.
- The Garden News Top Vase Class is open for anyone to enter. It is not intended purely for growers who regularly display in single species classes at shows.
- Judges should use their discretion when judging the Top Vase class, bearing in mind that the entries may come from inexperienced exhibitors.
- Please note that the display should be viewed all round.
- The points awarded should be clearly marked by the judge on the exhibitor's card.
- Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by the show officials.

Failure to abide by any of the Rules will lead to disqualification.

GARDEN NEWS TOP TRAY COMPETITION RULES

a). The Garden News Top Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets:- Carrots (3), Cauliflowers (2), Onions (3), Parsnips (3), Peas (6 pods), Potatoes (3), Runner Beans (6 pods), Tomatoes (6), Pepper (3), Red Pepper (3), Sweet Corn (2), French Beans (6 pods), Cucumber (2), Courgettes (3), Aubergines (2).

- b). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: - 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will be out of a total of 60.
- c). All vegetables are to be displayed for effect.
- d). The vegetables must be displayed with an area measuring 45cm by 60cm (18in x 24in), without bending any part of them.
- e). No part of the exhibit may exceed the size of the tray. A tray or board measuring 45cm by 60cm (18in x 24in) can be used to display in vegetables, or the area can simply be marked on the staging.
- f). Where a tray has a lip or edge, it is the internal measurement that must not exceed 45cm by 60cm (18in x 24in).
- g). A black cloth is permitted, and the tray may be painted.
- h). Parsley is allowed for garnishing, but no other accessories, such as plates, sand, rings and so on, will be allowed.
- i). Onion tops may be tied or whipped using raffia or string.

Notes for Exhibitors and Judges:

Carrots and Parsnips must have foliage trimmed back to 7.5cm (3in)

Pea and beans must be displayed with some stalk attached.

Tomatoes must be displayed with calyces (The green flower bud case)

Judges may handle exhibits, open pods etc to check quality.

The tray, board or staging must not be cut or mutilated in any way, such as cutting holes for standing onions in.

Judges should use their discretion when judging the Top Tray class, bearing in mind that the entries may come from inexperienced exhibitors

Please note that the display should be viewed all round.

The points awarded should be clearly marked by the judge on the exhibitor's card.

Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.

Failure to abide by any of the Rules will lead to disqualification.

SPECIAL AWARDS & DISPLAY

The Sunningdale Nurseries Trophy:

Awarded to the best exhibit in the growing classes.

The E. Cromwell Jones Memorial Cup:

Awarded to the exhibitor gaining the most points in the whole of the horticultural classes.

The Horticultural Committee would like to thank:

- The Sponsors: who have made a donation
- The Judges: who have given their time & expertise
- The Exhibitors: for taking the time to exhibit

Diolch yn fawr

**PLEASE NOTE:
ALL EXHIBITORS MUST USE
THE PUBLIC CAR PARK
ENTRANCE.**

NO ENTRY WILL BE
ALLOWED THROUGH THE
MANOR GATE.

THIS RULE WILL BE
STRICTLY APPLIED

Bedwelty Agricultural Show
Horticulture Section 2022 Entry Form

All classes are **free** to enter

CLASS NO.	DESCRIPTION	CLASS NO.	DESCRIPTION
Total Number of Entries			

Name	
Address	
Telephone Number	
Email address	

- All postal entries to be made on the official form by Wednesday 17th August 2022.
- A limited number of entries will be accepted on the day.

Please return to: Sue Stankiewicz, Blaenant Wen Farm, Bedlinog, Treharris,
CF46 6SN. Telephone: 07508 642656
Email: **stankiewiczsue007@gmail.com**