

ENTRIES CLOSE AT 8 PM ON WEDNESDAY 22nd JULY
(ONLINE ENTRIES CLOSE AT 4 PM)

NO LATE ENTRIES WILL BE ACCEPTED

ALL EXHIBITS TO BE IN PLACE BY 8.30 AM ON
SATURDAY MORNING

(Cars must leave the showground by **8.00 am**)

ON SUNDAY

CARS WILL NOT BE ALLOWED ONTO THE
SHOWGROUND TO COLLECT EXHIBITS BEFORE 6 PM

Make your entries online

Go to

www.heckingtonshow.org.uk/do-it-online

Front cover by

Rosie Ibbs

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VEGETABLES

THE HECKINGTON SHOW LINCOLNSHIRE CHAMPIONSHIP

Prizes awarded for the heaviest/longest vegetable in Classes 1 - 5

Size will be the main consideration

Classes 1 -5: 1st £3.00, 2nd £2.00, 3rd £1.00

Class 6: 1st £6.00, 2nd £4.00, 3rd £2.50

- | | | |
|---|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------|
| 1 | Parsnip - Heaviest | H THORLBY CUP (Holder:
Brian Sewell) |
| 2 | One Onion, without tops - Heaviest | R P WATTS CUP (Holder:
Neil Pattison) |
| 3 | One Carrot - Heaviest | I THORLBY CUP (Holder:
Alan Skelton) |
| 4 | One Potato - Heaviest | BOURNE CUP (Holder:
Neil Pattison) |
| 5 | One Green Runner Bean - Longest | RUNNER BEAN CUP
(Holder: Chris Spencer) |
| 6 | Tray of Vegetables - 4 kinds. 3 of
each kind (foliage can extend beyond
the tray). To be judged to R.H.S.
system (p.42). Entry Fee only 25p | HECKINGTON MILL
TROPHY (Holder: John
Jaques) |

VEGETABLES

F W PINCHBECK CUP - for most points. Holder: Don Ridley

PRESIDENT'S CUP - for most points in veg, flowers, roses and pot plants. Holder: John Jaques

BANKSIAN MEDAL—for the winner of most prize money in all Horticultural Classes. Holder: Brian Sewell

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00

- 7 Potatoes - white - 4 tubers of 1 variety
- 8 Potatoes - other than white - 4 tubers of 1 variety
- 9 Salad potatoes - white - 4 tubers of 1 variety
- 10 Salad potatoes - other than white - 4 tubers of 1 variety
- 11 6 tubers of distinct/heritage potatoes - not less than 3 varieties
- 12 Onions - 5 without tops - each onion to weigh less than 225 g
- 13 Onions - 5 without tops - each onion to weigh more than 250 g
- 14 Onion collection- 3 over 250g, 3 under 225g
- 15 Blanched leeks - 3
- 16 Broccoli - 2 heads—1 variety
- 17 Tomatoes—10 cherry with calyx
- 18 Tomatoes - 5 not cherry—with calyx
- 19 Green cabbage - 2 heads - 1 variety

- 20 Dwarf Beans - 6 pods
- 21 Shallots - 12 Pickling - 1 variety, not to exceed 1" (2.5 cm) in diameter
- 22 Shallots- 12 Large - 1 variety
- 23 Runner beans - 6 pods
- 24 Broad beans - 6 pods
- 25 Green peas - 6 pods
- 26 Cauliflower - 2 heads
- 27 Vegetable marrow - 2 -not to exceed 15" (38 cm)
- 28 Carrots - long - 5 - with tops not to exceed 4" (10 cm)
- 29 Carrots - stump-rooted - 5 - with tops not to exceed 4" (10 cm)
- 30 Parsnips - 3 - with tops not to exceed 4" (10 cm)
- 31 Beetroot - globe - 5 - with tops not to exceed 4" (10 cm)
- 32 Turnips - 5 - with tops not to exceed 4" (10 cm)
- 33 Lettuce - 2 heads of 1 variety
- 34 Cucumber - 2
- 35 Courgettes - 5 approx.10-20 cm in length
- 36 Garlic - 5 bulbs
- 37 Any other vegetable - not in classes 7 - 36 (please name the vegetable)
- 38 TOP TRAY 2020 (there is no special prize this year due to lack of sponsorship, please see rules page 44)

VEGETABLES (Novice Classes)

These classes are open to novices only, ie anyone that has not previously won a prize in any show.

CHALLENGE CUP – For the best overall entry.

All Classes– 1st £2.00, 2nd £1.50, 3rd £1.00

50 Dwarf beans—6 pods (should be straight, uniform in length and some stalk attached)

51 Bunch of radish—5 with tops

52 ‘Little and Large’ vegetables - 2, of 1 variety

2020 ALLOTMENT CHALLENGE

Open to allotment holders, minimum of 3 or more to be named. Full rules on page 43

1st £30, 2nd £20, 3rd £10

60 A tray of vegetables

HECKINGTON RESIDENTS (AND HECKINGTON GARDENING CLUB MEMBERS)

C M M FORD CUP - awarded to the exhibitor gaining most points in the Section. Holder: Brian Sewell

DAVID HOPKINS TROPHY - to be awarded to winner of Class 114

Class 101: 1st £3.00, 2nd £2.00, 3rd £1.00

Classes 102 - 119: 1st £2.00, 2nd £1.50, 3rd £1.00

101 Mini collection of vegetables, 3 kinds - 3 of each kind, in a basket or trug to be judged for variety, condition and presentation

102 Shallots - 12

103 Carrots - 5 - tops no more than 4" (10 cm)

104 Onions - 5

105 Cabbage - 2 heads of 1 variety

106 Beetroot - 5 - globe or cylindrical, tops no more than 4" (10 cm)

107 Green peas - 6 pods

108 Cherry tomatoes - 10 with calyx

109 Tomatoes - 5 not cherry, with calyx

110 Runner beans - 6 pods

111 Any variety of potato - 4 tubers

112 Courgettes - 5

113 Marrow - longest (a size based class only)

- 114 Annual sweet peas - mixed colours - 10 spikes
- 115 1 delphinium
- 116 Dahlias - vase - any variety
- 117 Gladioli - 1 spike
- 118 Vase of 3 hydrangea
- 119 One perfect bloom - any variety
- 120 Flowering pot plant

Entries can be made online

Go to www.heckingtonshow.org.uk/do-it-online

FLOWERS

C H TRIMINGHAM CUP - for the best exhibit in all Flower Sections (except Floral Art). Holder: John Jaques

BRIAN CARTER CUP - for the best single bloom in the Show. Holder: John Jaques

All Classes: 1st £2.00, 2nd £1.50, 3rd £1.00.

200 TOP VASE 2020 (there is no special prize this year due to lack of sponsorship, please see rules page 45)

201 Gladioli - 1 spike

202 3 medium or small decorative dahlias

203 3 medium or small cactus dahlias

204 3 pom-pom dahlias - must not exceed 2" (5 cm) in diameter

205 1 large cactus or decorative dahlia - over 6" (15 cm)

206 3 small ball dahlias

207 Perpetual carnations - Vase of 3 - 1 variety

208 3 hydrangea

209 1 delphinium

210 One perfect bloom - any variety

All sweet peas should be annual sweet peas

211 1 vase of sweet peas - any variety or varieties - 12 stems

212 Three vases of sweet peas, 5 stems in each, using 3 distinct varieties, each variety to be staged separately

213 1 bowl of sweet peas - 24 stems - sweet pea foliage only

214 One specimen bloom of sweet pea, any variety

215 Any other flower not mentioned

ROSES

THE FRANK CANT CUP - awarded to the exhibitor gaining most points in the Rose Classes. Holder: John Jaques

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00.

250 One specimen bloom. Large flowered (H.T.) roses. Any variety

251 One stem cluster flowered (Floribunda) roses. Any variety

252 Vase of 3 stems large flowered (H.T.) roses. One variety

253 Vase of 3 stems large flowered (H.T.) roses. Two or more varieties

254 Vase of 3 stems cluster flowered (Floribunda) roses. One or more varieties

255 "Cycle of Bloom".

3 stems, one variety. One "bud" stage, one "perfect" stage, one "full blown bloom" stage. Staged vertically in one vase. In the "perfect" stage, bloom should be half to three quarters open. In the "full bloom" stage, bloom should be full

256 Bowl of not more than 5 stems. Large flowered (H.T.) roses, one or more varieties.

POT PLANTS

TURNER ROSE BOWL - awarded to the outstanding exhibit in the Pot Plant Section. Holder: Adrain Tippett

STERADENT AWARD - In 2020 to be awarded to the winner of Class 281. Holder: Peter Goodwin

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00.

280 Alpine - 1 plant - any variety

281 Fuchsia - bush - 1 plant - any cultivar

282 Orchid—1 pot— maximum diameter 30 cm

283 Foliage plant - except fern

284 Fern - 1 plant - any variety

285 Geranium - zonal - 1 plant - any variety

286 Streptocarpus- 1 pot

287 Herbs - 3 varieties in one container, max diam 30 cm

288 Canna lily - 1 pot

289 Flowering plant - 1 - except any above

290 Cactus or succulent - 1 pot

291 Begonia - 1 plant - any cultivar

292 Any other pot plant

FLORAL ART

THE LLOYD'S BANK ROSE BOWL - awarded to the winner of the Pedestal. Holder: Andrew Key

THE DENNIS BOWL - awarded to the arranger gaining most points in the Section. Holder: Julie Gillott

Class 300: 1st £40, 2nd £30, 3rd £20, 4th £15, 5th £10

Classes 301 - 308: 1st £10, 2nd £8, 3rd £6, 4th £4, 5th £2

Theme : Heroes and Villains

300 PEDESTAL - 'Heroes and Villains'

A pedestal or free standing exhibit to be staged on a dais, 4ft x 4ft, which will be covered in a pale green fabric (supplied). Please put a card with your exhibit naming your 'hero' and 'villain'.

301 101 Dalmations and/or Cruella de Vil Space allowed 2ft 6ins (76cm).

302 Batman and/or The Joker

A bouquet of flowers. May be in a container of water for the show but must be able to be held and will be judged as such.

303 Dorothy and/or The Wicked Witch of the West Space allowed 2ft 6ins (76cm).

304 Robin Hood and/or The Sheriff of Nottingham

An exhibit featuring foliage only. Space allowed 2ft 6ins (76cm).

305 Sherlock Holmes and/or Professor Moriarty Space allowed 2ft 6ins (76cm).

306 Peter Pan and/or Captain Hook

A petite exhibit, between 4 and 9 ins (10 and 23 cm) in size.

307 NOVICE CLASS Snow White and/or the Evil Queen

An arrangement of garden flowers. Space allowed 2ft (61cm)

open only to exhibitors who have not won a First prize in this show.

308 JUNIOR CLASS Little Red Riding Hood and/or the Wolf Space allowed 2ft (61cm). Open to anyone 16 years old and under.

**EXHIBITS TO BE JUDGED ACCORDING TO N.A.F.A.S.
SCHEDULE OR DEFINITIONS.**

Classes 301 - 305 and 308: height allowed 3ft. (90 cm)

Own backgrounds may be used.

All tables will be covered in pale green plastic.

Exhibits for all Classes (except 302, 306, 307 & 308) to be made up on the showground.

Class 302, 306, 307 & 308 may be brought made-up.

WINE & HOMEBREW

P G ASPLEN & C H INGHAM CUP - awarded to the competitor gaining most points. Holder: Philip Cotton

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00.

Only TWO entries per person in any one class

500 Fruit wine - red, dry or sweet (please specify on label)

501 Fruit wine - white, dry or sweet (please specify on label)

502 Flower wine—dry or sweet (please specify on label)

503 Rosé wine

504 General liqueur (eg flavoured gins, fortification allowed)

505 Mead (sweet)

506 Mead (dry)

507 Any wine from a kit

508 Cider (please specify on the label the style of cider i.e. sweet or dry)

509 Beer (any bitter, stout, or lager, please specify on the label the style of beer)

510 Novice class. Any wine, beer or cider made by someone who has not previously won a prize in any show.

WINE RULES

1. FORTIFICATION: All wines must have been made by the exhibitor by the process of fermentation and fortification by any other method is not allowed.
2. BOTTLES: All wine should be exhibited in clear glass shouldered bottles, preferably punted, of approx. 26.5 fluid ozs (750 ml) capacity and should be filled so that the distance between the bottom of the cork and the surface of the wine does not exceed 3/4" (9-10 cm).
3. CORKS: Preferably flanged white cork tops should be used.
4. LABELS: A plain white label, approximately 3/4" (9-10cm) by 2 1/2" (6.5 cm) should be used. This should be placed so that its bottom edge is 1" (2.5 cm) from the bottom of the bottle. Only Class and Exhibitor's Number to be written on the label.

LIQUEUR RULES

1. Bottles to be labelled with one of the following general liqueur types – fruit, herb, chocolate/coffee or cream.
2. Liqueurs to be presented in clear sauterne style half bottles (37.5cl) with a white topped stopper if possible.

BEER AND CIDER RULES

1. Beer and cider should be presented in clear glass bottles , normally 1pt or 500ml with crown caps.
2. Beer and cider must be primed in the bottle.
3. **Only Class and Exhibitor's Number to be written on the label unless otherwise specified.**
4. No Grolsch bottles as these can explode on opening

COOKERY

WRIGHT CUP - In 2020 awarded to winner of Class 606. Holder: Yvonne New

CHALLENGE CUP - COOKERY - for the most points in the cookery section (603-621). Holder: Tracey Goode

MARGARET BUSH TROPHY - In 2020 awarded to winner of Class 620. Holder: Sue Feary

HOMEMADE HOUSE TROPHY - for the item from classes 603-621 the judges would most like to take home. Holder: Tracey Goode

Classes 600-621: 1st £3.00, 2nd £2.00, 3rd £1.00.

PLEASE BRING ENTRIES ON PAPER/PLASTIC PLATES

PLEASE PUT EXHIBITOR'S NAME ON UNDERSIDE OF PLATE – IT MUST NOT BE VISIBLE

NO PROFESSIONALS MAY ENTER

Bread

600 White bread - loaf tin - use of bread maker **not** allowed

601 Bread - any recipe (please state) any shape- use of bread maker allowed

602 Bread - any recipe (please state) any shape -use of bread maker **not** allowed

Sweet

603 Dish of 6 truffles

- 604 Plum Bread
- 605 Grantham Gingerbread
- 606 Shortbread
- 607 6 mince pies
- 608 6 fruit scones
- 609 4 pieces of tiffin
- 610 4 brownies
- 611 Banana bread
- 612 Battenberg cake
- 613 Victoria sandwich - 7" (18 cm) tin 2 cakes sandwiched with raspberry jam, dusted with caster sugar
- 614 Swiss roll with jam filling
- 615 Most delicious chocolate cake—to be judged mostly on flavour
- 616 Your favourite cake—please label your cake
- 617 Bakewell tart

Savoury

- 618 Sausage rolls
- 619 Vegetarian quiche

Decorated cakes judged on decoration only

- 620 4 cup cakes
- 621 Celebration cake - A Musical inspired cake eg Wizard of Oz, Cats etc

FRIENDS OF HECKINGTON MILL TROPHY for most points in the wholemeal flour classes. Holder: Karen Jordan/ Andree Hall

4 Wholemeal Flour Classes sponsored by the ‘Friends of Heckington Mill’

Flour for these 4 Classes can be obtained at Heckington Mill.

Please see website for opening times heckingtonwindmill.org.uk

NO PROFESSIONALS MAY ENTER

All Classes : 1st £3.00, 2nd £2.00, 3rd £1.00

622 6 Wholemeal Rolls

Recipe: 8 ozs (225g) wholemeal flour, 8 ozs (225g) strong white flour, 2 level tsp salt, 1 tsp butter, 1/2 pt (300 ml) hand-hot water, 2 level tsp dried yeast, 1 level tsp brown sugar.

Method: Mix thoroughly together flours and salt, rub in butter. Prepare yeast by putting in measuring jug hand-hot water, yeast and sugar, stir and leave until there is a good head of froth. Add this to the flour and either knead for 5 or 6 minutes by hand or in a food mixer for 3 minutes. The dough should be smooth and leave the sides of the bowl clean. Leave to rise for about 1 hour – the dough should have doubled in size. Turn dough from bowl and cut into portions and shape into rolls. Place on a well greased baking sheet and leave to rise until again doubled in size. Heat oven to 425°F/Mark 7 and bake for 20-25 minutes until they sound hollow when tapped underneath.

623 6 Rich Scones

Recipe: 8 ozs (225 g) flour (1/2 wholemeal, 1/2 SR), 2 ozs (50 g) margarine, 2 ozs (50 g) caster sugar, 1 tsp baking powder, 1 egg, 2 tbsp milk, pinch of salt.

Method: Add baking powder and salt to flour and rub in marg. Stir in sugar. Mix in beaten egg and milk to a soft dough. Roll out and cut into rounds, brush with egg and milk. Bake at 400°F/Mark 6 for 15 minutes.

624 Oatmeal Soda Bread

Recipe: 200g wholemeal flour, 100g white flour, 50g medium oatmeal(or porridge oats ground in a blender, 20g butter, 1 tsp sodium bicarbonate, 1/2 tsp salt, 1 tsp sugar, 200g buttermilk and 200g milk (or 150g plain yogurt mixed with 250g milk in place of buttermilk and milk)

This makes 1 loaf cooked in a round 20 cm tin or a square 18 cm tin. Have the tins and oven ready before you mix ingredients. Don't overmix and get it in the oven quickly.

Method: Have the milk and buttermilk (or yogurt) out of the fridge and if necessary slightly warmed in the microwave (to 20C) Heat the oven to 200C. Line tins with baking parchment or grease them well with butter. Cut a piece of baking foil large enough to cover the tin and butter one side of it. Mix the flour and oats in a large bowl. Cut the butter into small pieces and rub into the flour to breadcrumbs. Add the bicarb, salt and sugar and mix in. Combine the milk and buttermilk or yogurt then mix the wet and dry ingredients quickly and thoroughly. Put the batter into the tin and smooth out the top with a palette knife. Bake for 25 mins with the foil cover on, then remove it and cook for another 20 to 25 minutes. Leave to cool in the tin for a minute and then turn out onto a wire rack.

625 Shortbread

Recipe: 12 ozs (350 g) wholemeal (or mixed with plain white) flour (for a crunchy effect 4 ozs (110 g) semolina can be substituted), 8 ozs (225 g) butter, 4 ozs (110 g) soft brown sugar, caster sugar sprinkle, pinch of salt.

Method: Cream the butter and brown sugar together. Add flour and salt gradually until all is mixed in. Grease a Swiss Roll tin with a little butter. Press in the mixture, then prick all over with a fork. Bake at 350°F/ Mark 3 for 30 minutes. Sprinkle with caster sugar and cut into shapes or fingers whilst still hot. Allow to cool and harden before removing from tin.

PRESERVES

THE GOODIN PRESERVE TROPHY for best in show. Holder: Sandra Patman

All Classes : 1st 3.00, 2nd £2.00, 3rd £1.00

All Classes : use a plain white label showing date produced, & a wax disc.

1 entry per exhibitor in each Class. Approx quantities 1 lb (450 g)

700 1 lb (450 g) Chutney - fruit or vegetable based

701 1 lb (450 g) Blackcurrant Jam

702 1 lb (450 g) Strawberry Jam

703 1 lb (450 g) Raspberry Jam

704 1 lb (450 g) Lemon Curd

705 1 lb (450 g) any other kind of jam - to be named

706 1 lb (450 g) Marmalade

707 A jar of pickled nuts, fruit or vegetables.

708 A fruit cheese - to be named on the label

HONEY

BENSON - SILVERWING HONEY CUP for most points in honey classes.

Holder: Simon Croson

GRACE BROWN MEMORIAL TROPHY for best exhibit in the Honey section. Holder: Mark Wells

All Classes : 1st 3.00, 2nd £2.00, 3rd £1.00

720 2 jars Light honey

721 2 jars Medium honey

722 2 jars Dark honey

723 2 jars Granulated honey

724 A frame/comb of Granulated/Liquid honey

725 A rolled candle

726 A wax cake (7-9oz)

727 A dipped candle

728 A moulded candle

729 Wax blocks (5 1oz blocks)

Please use a grading glass

HANDICRAFT

SKETCHLEY VASE - awarded to the outstanding exhibit in the Handicraft Section. Holder: Rosemary Woods

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00

EXHIBIT TO BE A SINGLE ITEM ONLY.

NO ENTRIES WILL BE ACCEPTED FROM PROFESSIONALS

- 740 A hand woven article, any yarn
- 741 A hand knitted article in 3 or 4 ply wool, no toys
- 742 A hand knitted article in double knitting wool, no toys
- 743 A hand knitted article using hand spun wool
- 744 Any article in crochet
- 745 A hand or machine sewn article
- 746 A cushion cover made using any method
- 747 A patchwork article
- 748 An item made with handmade felt
- 749 A cross stitch article
- 750 An article of embroidery- no cross stitch
- 751 Something made from recycled material (max A4 base)
- 752 An article in bead work

753 A piece of handmade pottery

754 A picture made from pebbles, max A4 size

755 A garden on a plate

Entries can be made online

Go to www.heckingtonshow.org.uk/do-it-online.

WOODWORK

ALLENBY TROPHY - awarded to the outstanding exhibit in the Woodwork Section (includes Under 16s). Holder: Geoff Stead

All Classes : 1st 2.00, 2nd £1.50, 3rd £1.00

NO ENTRIES WILL BE ACCEPTED FROM PROFESSIONALS

780 Any article in turning

781 Any article in bench work

782 Any article in carving

783 Any other article in wood

There is an Under 16's section for woodwork see page 32

ART

An exhibit should be **less than two years old** and has not won a first prize at a previous Heckington Show. Exhibit to be a single item only. No prints allowed in Art.

All classes to be exhibitors own individual work. **Please put medium used on the back, 802-804.**

CHALLENGE CUP -In 2020 for class 800, Pen and Ink drawing. Holder: Sarah Wheatley

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00

800 Pen and ink drawing

801 Pencil drawing

802 Landscape in any medium

803 Still life in any medium

804 Portrait (animal or human) in any medium

805 A sculpture in any medium, not to exceed 30 cm² on base.

806 Adult colouring competition. Use the childrens picture for class 450 (centre page) and embellish as you wish. (Put your name on the back)

PLEASE PUT YOUR NAME ON THE BACK and cover any signature on the front

(For the Under 16's Art please go to page 36)

NO EXHIBITS BY POST PLEASE

PHOTOGRAPHY

WOOLWICH PLAQUE - for the best exhibit in the Photography Section.
(includes Under 16's, classes 490-494, see page 37) Holder: Ralf Galloway

ENLARGEMENTS:

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00

ONLY ONE ENTRY IN ANY ONE CLASS

OPEN TO ALL

Black and white or colour prints, unless specified

Minimum size 5 x7 in (127 x 178 mm)

Maximum size 20 x 16 in (508 x 406 mm).

May be mounted but NO framed photographs allowed.

EXHIBITOR'S NAME TO BE PUT ON BACK OF PHOTOGRAPH

900 Any photograph - Black and White

901 'Heroes'

902 'Sunrise or Sunset'

903 'Water'

904 'Wildlife'

UNDER 16'S SECTION

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Entry for all Under 16's classes is 15p /entry

(Under 16s may enter the adult classes but entrance for these is 25p)

Entry and payment may be made online:

Go to www.heckingtonshow.org.uk/do-it-online.

VEGETABLES and FLOWERS

Entrants must be 16 or under on the first day of the show

ENDEAVOUR TROPHY - for the exhibitor gaining most points overall.

Holder: Joe Trofer-Cook

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

400 Dwarf beans - 5 (uniform length and width)

401 Radish -3 (the biggest, all of the same size, with 3 cm of foliage)

402 Spring onions -3 (the roots trimmed and leaving 15 cm of green top)

403 Potato -3 of any one variety (same size and weight and clean/good to eat)

404 Vegetable tray– 3 different vegetables and 3 of each (tray/board not to exceed 45x60 cm)

405 1 Vase of any 6 flower blooms grown by the exhibitor (any varieties)

COOKERY

11 YEARS AND UNDER

JUNE FAULKNER CHALLENGE TROPHY – For competitor with most points. Holder: Matilda Baldock

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

ALL RECIPES LEFT TO EXHIBITOR

PLEASE PUT YOUR NAME ON THE UNDERNEATH OF THE PLATE

410 A chocolate sponge cake— any filling, no decoration

411 4 decorated cup cakes

412 4 flapjacks

413 4 shortbread fingers

414 4 cheese straws

415 4 chocolate nests

416 3 jam tarts

417 A biscuit emoji - no larger than 15 cm tall

418 A gingerbread person, decorated

419 Savoury pizza decorated as an insect(s) eg spider, butterfly, ladybird (a bought pizza base may be used)

16 YEARS AND UNDER

LADIES TROPHY - Boy or Girl with most points. Holder: Emily Collins

HECKINGTON VILLAGE MAGAZINE CHALLENGE TROPHY -

In 2020 awarded to winner of Class 425. Holder: Isabelle Hall

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

ALL RECIPES LEFT TO EXHIBITOR (except 421 and 430)

PLEASE PUT YOUR NAME ON THE UNDERNEATH OF THE PLATE

420 6 pieces of fudge

421 Heckington Windmill soda bread (recipe below)

422 4 decorated biscuits - homemade

423 4 chocolate brownies

424 4 muffins - any flavour

425 Homemade pancake(s) made into an animal or animal face

426 4 cheese scones

427 3 different small cakes presented on a plate

428 4 emoji decorated cupcakes

429 A quiche with a homemade pastry (max 20 cm)

430 6 'Millstone Crunch' flapjacks (recipe below)

Soda Bread (from Paul Hollywood's Bread Book)

Recipe: 250g plain wholemeal flour, 250g plain white flour plus extra for dusting, 1 tsp bicarbonate of soda, 1 tsp salt, 420ml buttermilk (or plain yogurt)

Method: Mix both flours together with the bicarbonate of soda and salt. Add buttermilk or yoghurt and mix to form a sticky dough. Tip dough onto a floured surface and gently roll and fold the dough for a minute, do not knead. Shape into a ball and flatten gently with your hand.

Place on a baking tray lined with baking parchment and dust with the white flour. Using a knife score the loaf deeply, dividing it into quarters, set aside for 30 minutes.

Bake at 200C for 30 minutes and leave to cool completely.

Millstone Crunch Flapjacks

Recipe: 100 g wholemeal flour, 200 g porridge oats, 200 g margarine, 200 g Demerara sugar, a pinch of salt.

Method: Melt the margarine in a large saucepan and remove from the heat. Add the remaining ingredients and mix well. Spread evenly in a swiss roll tin or similar but do not press down too firmly.

Bake in a moderate oven for about 15 minutes until just starting to brown. Cool in the tin and when almost cold cut into fingers

WOODWORK

ALLENBY TROPHY - awarded to the outstanding exhibit in the Woodwork Section including the Adult Woodwork classes.

Holder: Geoff Stead

All Classes : 1st 2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

440 Age 12 and under, any item of woodwork

441 Age 16 and under, any item of woodwork

HANDICRAFT

F W PINCHBECK PRESIDENTS CUP - winner of Class 450. Holder:
Rosie Cawley

NICKOLS CUP - awarded to the boy or girl winning most points in 8 yrs
and under. Holder: Harriet Lennard

BUSH TROPHY – awarded to the boy or girl winning most points in 12
yrs and under. Holder: Tilly Weatherbed

S & S THORPE CUP - awarded to the boy or girl winning most points in
16 yrs and under. Holder: Evie Weatherbed

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

Class 480: 1st £20.00, 2nd £10.00, 3rd £5.00, 4th & 5th £2.00

5 YEARS AND UNDER

450 Colouring competition

Drawing of **‘The Seaside’** featured in the centre of this schedule to be
coloured in and decorated in any medium . Please put your name and age
on the back of the picture.

451 A decorated wooden spoon

452 A pirate or princess hat

453 A posy of garden flowers in a container decorated by you

8 YEARS AND UNDER

- 454 Garden on a plate
- 455 A space rocket made out of recycled material (max base A4)
- 456 Decorated hard boiled egg, in an egg cup
- 457 A hero or villain mask made from a paper plate
- 458 A handprint insect (max size A4)
- 459 Handwriting - a joke with a decorated border (max size A4)
- 460 Construct a papier mache animal face (max base A4)
- 461 'A Desert Island' painting or collage (max size A4)

12 YEARS AND UNDER

- 462 Construct a person or animal made from pebbles (max base size A4)
- 463 Sunglasses made from card and decorated
- 464 Construct a beach scene in a shoe box
- 465 Create a hero or villain from recycled materials (max base size A4)
- 466 Design (draw) your perfect bed (max A4)
- 467 Something made from popcorn (with support)
- 468 A Disney character as a hand puppet (name it please!)
- 469 Decorate a wellie using any fabrics or materials
- 470 Create a wind chime
- 471 Handmade 'pop up' birthday card (max size A4)

16 YEARS AND UNDER

- 472 Any article in fabric
- 473 Make an animal from pom poms
- 474 Make a lampshade from recycled materials (max A4 base)
- 475 A decorated plant pot
- 476 Customise a pair of flip flops
- 477 Three decorated pebbles
- 478 Upcycle an egg box to your own design
- 479 Any other handmade article

ALL AGES UP TO AND INCLUDING 16**480 2020 Horticulture Show Schedule**

Design a bold, eye catching cover for next year's show

‘A display of vegetables’

(may be a collage but must be capable of being copied, your own artwork or digitally produced).

Maximum size A4 (has to be reduced to A5 for the cover)

Please put your name and age on the back of your design

ART

Please follow rules for Adult ART section page 26

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

481 Any subject in any medium - 16 years and under

482 Any subject in any medium - 12 years and under

483 Any subject in any medium - 8 years and under

PLEASE PUT YOUR NAME AND MEDIUM USED ON THE BACK

PHOTOGRAPHY

Black and white, or colour prints of max size 7x5 in (17.5x12.5 cm).

Only 1 entry per class

All Classes : 1st £2.00, 2nd £1.50, 3rd £1.00, 4th & 5th £0.50

490 'Pet(s)' - 10 yrs and under

491 'Horizons' - 12 yrs and under

492 Any subject - 12 yrs and under

493 'An historical site' - 16 yrs and under.

494 Any subject, black and white only - 16 yrs and under

PLEASE PUT YOUR NAME ON THE BACK

GROUP ARTWORK

Classes 880– 883 open to groups: school groups, playgroups and groups of children and adults involved in named organisations or homes e.g. Brownies. A piece of artwork contributed to by some or all members of a group.

(Prize money to be won by the organisation/group and not the individuals)

All Classes : 1st £50.00, 2nd £30.00, 3rd £20.00

A collage and/or painting, max size 841 x 1189 mm (A0)

‘Heroes and Villains’

880 Key Stage 1 and younger

881 Key Stage 2

882 Age group 12 - 16 years

883 Adults and over 16’s

PLEASE PUT THE NAME OF THE GROUP AND CONTACT NAME AND NUMBER ON THE BACK OF THE ART WORK

(There is no entrance fee for Group Art Work classes)

PLEASE ENSURE ALL GROUPS HAVE ENTERED BY WEDNESDAY TO ALLOW SPACE TO BE ALLOCATED

NO EXHIBITS BY POST

JUDGES 2020

WINE & HOME BREW Mr C Hill

VEGETABLES Mr J Lawrance, Mr D Newman, Mr J Mellors, Mr P Ievins, Mr I Birch

TRADE STANDS Ms S White, Ms C Smith, Mr G Petheram

FLOWERS & POT PLANTS Mr & Mrs P Scholey

FLORAL ART Mrs A Barnes

ART Mrs S Banks

PHOTOGRAPHY Mr J Whaler

COOKERY Mrs A Snookes, Mrs S White, Mrs J Smith, Mrs A Gates, Mr C Twelves

PRESERVES Ms A Claridge

WOODWORK Mr J Allenby, Mr D Allenby

HONEY Mr R Jones

HANDICRAFT Mrs A Wood, Mrs J Lubin

UNDER 16 HANDICRAFT Ms T Angus, Mrs D Scott-Golding, Ms G Bailey, Mrs P Mellor

How do I enter?

Online: Until 4pm on Wednesday 22nd go to www.heckingtonshow.org.uk/do-it-online Please note there should be one entry form per person. **Do not enter twice.**

By Post: to arrive by Tuesday 21st to Jane Bowtell (see p48)

NO EXHIBITS BY POST PLEASE

By Hand: the Village Hall on Wednesday 22nd between **5.30 and 8pm**

NO entries after 8pm on Wednesday can be accepted.

Entrance Fees: Adult classes 25p/entry

U16 classes 15p/entry

All cheques and postal orders should be made out to Heckington and District Agricultural Society. For small amounts by post please pay when you collect your exhibitor tickets.

Number of entries allowed:

Art and Photography (with the exception of Group Art) only **one** entry per class is allowed.

Wine and Homebrew only two entries per class.

In all other classes exhibitors may make as many entries as desired in any one class, but only two will rank for prizes.

Please note Group Art work (classes 880-883) and the Allotment Challenge (class 60) are the only classes where group work is allowed.

There will be **no** free admission tickets this year.

RULES

1. Exhibits may be placed in the marquee between 6.00 pm and 9.00 pm on Friday 24th July and from 7.00 am to 8.30 am on Saturday 25th July.

Floral Art classes may be set up on the afternoon of Friday 24th July.

The exhibitor must place the label provided with their exhibit.

The Horticulture Committee will not be answerable for loss or damage to exhibits or containers.

ALL EXHIBITS TO BE IN PLACE BY 8.30 AM ON SATURDAY MORNING. CARS MUST LEAVE THE SHOWGROUND BY 8.00 AM

2. An exhibit which has won a first prize at a previous Heckington Show is not eligible to compete.

3. All exhibits must be grown in the exhibitor's own garden, allotment or glasshouse. Two or more persons may not exhibit from the same garden, allotment or glasshouse. The Committee reserve the right to inspect the exhibitors' gardens etc. This applies to all classes except those in which the plant material need not have been grown by the exhibitor.

4. All exhibits in the Cookery, Wine and Handicraft sections must have been made by the exhibitor.

5. NO ENTRIES FROM PROFESSIONALS WILL BE ACCEPTED.
(Except Vegetables, Honey, and Photography)

6. The Judges and Committee's decision is final and they shall have the power to vary the number of prizes according to merit. In the event of a tie for a Cup it shall be held an equal amount of time by each exhibitor.

7. Judging will commence promptly at 9.30 am on Saturday. No one shall be present in the tent during the judging except Committee Members, Stewards and Judges.

8. Prize money will be paid out between 3 pm and 5 pm on Sunday.

Presentation of Cups and Trophies will be made at 3.30 pm on Sunday.

9. All Trophies are Perpetual Challenge Trophies and cannot be won outright. Trophies taken from the showground by the holder become the holders responsibility.

10. Exhibits or Prize Cards MUST NOT be removed before 5.00 pm on Sunday.

11. Failure to observe these rules will disqualify the offender from receiving a prize. All objections must be made in writing to the Secretary by 5 pm on the day of judging.

12. By taking part in the show exhibitors agree to be photographed.

13. Points awarded are 1st - 5: 2nd - 3 : 3rd - 1

Floral Art and Under 16s points 1st - 5: 2nd - 4: 3rd - 3: 4th - 2: 5th – 1

14. R.H.S POINTS SYSTEM (To be used to judge Class 6).

Beans-long pod	15	Potatoes	20
Marrows	15	Cauliflowers	20
Beans-runner	18	Turnips	15
Onions	20	Celery	20
Red beet	15	Shallots	18
Parsnips	20	Leeks	20
Peas	20	Carrots	20
Cabbage	15	Presentation	10

Class 60, 2020 Allotment Challenge

COMPETITION RULES

1. A minimum of three people from an allotment, with names to be provided, may enter with a tray of vegetables.
2. Vegetables must be displayed within a tray or board area measuring 18 in x 24 in / 45 x 60 cm without bending any vegetable part. No vegetable part must exceed the size of the tray or board. A black cloth is allowed and parsley allowed for effect but no other foliage or additions such as rings or plates.
3. Carrots and parsnips must have trimmed tops to 7.5 cm/ 3 in. Peas and beans must have some stalk attached. Tomatoes must have a calyx attached.
4. There must be 4 different vegetables of any kind and three of each kind.
5. Points will be awarded for size shape and colour, condition, uniformity and unusual vegetables will be marked favourably.
6. The winners will receive £30, second prize £20 and third prize £10.

Class 38, Top Tray 2020

Rules

1. The top tray class is for a collection of three types of vegetables taken from a list below with the quantity of each given in brackets: carrots (3), cauliflower (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), french beans (6 pods), sweetcorn (2), pepper (3), cucumber (2), courgettes (3), red beet (3), aubergine (2).
2. Each type of vegetable will be judged out of 20 points with 7 points for size, shape and colour; 7 points for condition, and 6 points for uniformity. The overall mark will be out of 60.
3. All vegetables are to be displayed within a tray or board of 45 x 60 cm (18 x 24 in) without bending any part of the vegetables. Where a tray has a lip these are the internal measurements.
4. A black cloth is permitted and the tray may be painted. Parsley is allowed for garnish but no other foliage or accessories, such as plates, sand, rings etc. Onion tops may be tied or whipped using raffia or string.

Notes:

- Carrots and parsnips must have foliage trimmed back to 7.5 cm (3 in).
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces.
- The tray or board must not be cut at all, eg no holes for standing onions.
- Judges may handle the exhibits, open pods etc to check for quality.

Class 200, Top Vase 2020

Rules

1. 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 (genera not variety) of plants.
2. The display is judged out of 35 points, with 25 points for colour, form, condition, quality and freshness, and 10 points for the overall presentation. The vase will be viewed from all directions.
3. Stems used in the display must be showing flowers only, no seed heads or berries will be allowed.
4. The vase can be any shape and size and made of any material but must be in proportion to the display (no marks are awarded for the vase).
5. No accessories and additional foliage are allowed (foliage growing from and attached to the flowering stem is permitted). Packing material to keep the stems in place is allowed.

Notes:

- Flowering stems can be taken from any flowering plant.
- The different kinds of plants need to be taken from different genera.
- Use only fresh, home-grown flowers. No dried or silk flowers are allowed.
- A vase, by definition, is any vessel that can be used to hold cut flowers and is taller than it is wide.
- The display has to be viewed all round.

CUPS AND TROPHIES

Allenby Trophy - For the outstanding exhibit in adult and U16 Woodwork

Banksian Medal - For the winner of most prize money in all Horticultural Classes

Benson - Silverwing Honey Cup - For most points in Honey

Bourne Cup - For Championship Potato Class

Brian Carter Cup - For the best single bloom in the Show

Bush Trophy - For most points in 12 and under Handicraft

C H Trimmingham Cup - For the best exhibit in the Flower Section

CMM Ford Cup - For most points in the section for Heckington Residents

Challenge Cup—For the best exhibit in Vegetable Novice Section

Challenge Cup - For the winner of Class 800, Pen and ink drawing, in Art

Challenge Cup - For the most points in the Cookery Section (603-621)

David Hopkins Trophy—A trophy that celebrates endeavour throughout the Horticulture show, moving each year (2020 Heckington Residents class 114)

Dennis Bowl - For the most points in Flower Arrangement Section

Earl and Lawrence Cup - For the best Trade Stand

Endeavour Trophy—For the most points in Under 16 Vegetable and Flowers

F W Pinchbeck Cup - For the most points in the Vegetable Section

F W Pinchbeck, Presidents Cup - For the winner of 5 years and under Colouring competition

Frank Cant Cup - For the exhibitor gaining most points in Rose Classes

Friends of Heckington Mill Trophy - For the exhibitor winning most points in Classes 622-625

Goodin Preserve Trophy—For the best Preserve in the show

Grace Brown Memorial Trophy—For best exhibit in Honey Classes

H Thorlby Cup - For Championship Parsnip Class

Heckington Mill Trophy - For the outstanding exhibit of Class 6 A tray of Vegetables

Heckington Village Magazine Challenge Trophy -For winner of Class 425, 16 years and under Cookery

Homemade House Trophy—Awarded to best exhibit in cookery classes 603-621

I Thorlby Cup - For Championship Carrot Class

June Faulkner Challenge Trophy - For most points in 11 and under Cookery

Ladies Trophy - For most points in 16 years and under Cookery

Lloyds Bank Rose Bowl - For the winner of the Pedestal Class of Floral Art

Margaret Bush Trophy - For the winner of Class 620 in Adult Cookery

Nickols Cup - For the most points in 8 years and under Handicraft

P G Asplen & C H Ingham Cup - For most points in Wine and Home Brew

President's Cup - for the most points in Veg, Flowers, Roses and Pot Plants

R P Watts Cup - For Championship Onion class

Runner Bean Cup - For Championship Runner Bean class

S & S Thorpe Cup - For most points in 16 years and under Handicraft

Sketchley Vase - For the best exhibit in the Handicraft section

Steradent Award - For the winner of Class 281 in the Pot Plant section

Turner Rose Bowl - For the outstanding exhibit in the Pot Plant section

Woolwich Plaque - For the best exhibit in Adult and U16 Photography

Wright Cup - For the winner of Class 606 in Adult Cookery

Contacts

For postal entries and general enquiries

Jane Bowtell (Horticulture Secretary)

10 Hale Road

Heckington

Sleaford

Lincolnshire

NG34 9JW

horticulture@heckingtonshow.org.uk

01529 462966

NB Postal entries must arrive by Tuesday 21st July