

Rules and Guidelines relating to the Nash Home and Gardens Show 2024

1. An exhibitor can only enter one exhibit in a particular class.
2. Classes are open to all, except children's art and Lego, but age will be taken into consideration.
3. All entry forms and entry fees must be received by Ruth at 34A High Street by 22nd August.
4. Exhibitors must provide their own plate, cup or vase to display their exhibit, but Nash H & G Committee cannot be held responsible for the safe keeping of an exhibitor's property.
5. Entry fees are 50p per class for adults, 20p per class for children.
6. The "Home & Garden" gazebo will be open between 10.00am and 11.00am for exhibitors to stage their exhibits. **All exhibits need to be in place by 11.00am.**
7. Report to a steward on arrival to receive a numbered card which must be displayed by your exhibit.
8. Exhibitors will be able to remove their exhibits after 4.00 pm.
9. Tomato Class: Try to choose a uniform set of fruit. Leave the stalk on and present the fruit on plain china or paper plate with the stalk up.
10. Bean Class: Aim to get beans of a uniform length and colour and free of blemish. Snip the beans off the vine with scissors. Leave a short length of vine attached to the bean. Arrange in a row on the table with the stalk at the top.
11. Root Vegetable Class: Wash the vegetables with a soft cloth and water to remove any soil. Leave a short length of stalk attached to the vegetable and tie off neatly with string. Display in a circle on a plain china or paper plate.
12. Potato class: wash the potatoes with a soft cloth and dry. Try to pick matching size/shape, display on a plain china or paper plate.
13. Apples should have a stalk attached and be polished but not washed.
14. Flower Arrangement Classes: The flowers must be already arranged prior to entry into the gazebo.
15. Victoria Sandwich Class: The recipe is the exhibitor's choice but the cake should be no bigger than 20cm in diameter with a raspberry jam filling and no cream, with caster sugar sprinkled on top. It should be presented on a plain china or paper plate.
16. Shortbread and scones should be presented on a plain china or paper plate.
17. Jam, Marmalade and Chutney/Pickle Classes: The preserves should be in clean jars either 340g or 454g size. The jars filled nearly to the lid, should be labelled with the type of preserve and the date it was made. A metal lid or transparent film cover can be used but a waxed disc should be next to the preserve.
18. Lemon curd should be shown with a cellophane not metal lid.
19. Drinks to be presented in a bottle no bigger than 500ml.
20. Craft Class: soft or hard, e.g. knitting/crochet/needlework, wood, metal etc, made by you in the last year.
21. Photography Classes: Digital photographs, ideally between 1-2mbytes (pick best resolution) to be emailed to Pam at pamking199@gmail.com by 22nd August, with entry forms and fees to Ruth at 34A High Street also by 22nd August.

To be awarded a prize, photos must be printed for display on the day.

N.B. Certificates for the winner and runner up in each class only will be awarded.

NASH PRODUCE SHOW

on
Saturday 31st August 2024
2—4pm

As last year we are going to base the show in the village hall carpark, with teas, coffees and cakes available for purchase. It's time to be thinking about your entries ... will you have veggies to show; which photos to enter; finishing your craft; practicing your baking... we need your entries in by 22nd August at the latest to Ruth at 34A High Street, Nash.

....then on the day, come and see the best that Nash has to offer, bring your friends, relax ...

If you can help with set up on the morning, or packing away afterwards, please contact Pam King text 0788 4044301 or pamking199@gmail.com

