

MANIOTOTO A & P ASSOCIATION

SCHEDULE FOR HORTICULTURAL AND INDUSTRIAL DIVISIONS

~Wednesday 21st February 2018~



Music Makes the World Go Round

Secretary

Sarah Paterson

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RANFURLY

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President: Mrs L O'Neill 0272723658

Secretary: Sarah Paterson 4449716

Committee

M Anderson, A Blakely, K Clarke, A Cotton, N Crutchley, S Edwards, L Duncan, M Hall, R Hutton-Atkins, P Inder, L McDonald, J Paterson, Jo Paterson, R Paterson, A Pont, S Scott, D Smith, M Smith, F A Thompson and D Whyte.

Entry guidelines

The Maniototo A & P Horticultural and Industrial Committee welcomes entries from within and outside of the Maniototo. Entries subject to the rules & regulations of the society. If you have any questions around how to enter or about what the guidelines are please don't hesitate to call the steward of that category or the President. Multiple entries are allowed in all sections except for baking. There is a novelty section to create a bit of fun around vegetable growing as well as a baking category for men. In Home Industries if you can't find a section for your article you can enter the UNSCHEDULED category.

Please post or e-mail your entries to the Secretary. Entries may also be dropped off to the office at Maniototo Area School. **Entries close Sunday 18th February 2018 at 6.00pm.** All emailed entries will be replied to upon receipt. Entrants are encouraged to ring to double check entry is received if they do not receive a confirmation email from Sarah. Exhibits accepted on Tuesday 20th from 3.00pm and are to be staged by 6.00pm the night before show. Due to judging no late entries will be accepted after this.

All judges are independently sourced, and all judge's decisions are final. No discussion will be entered into once judging is completed.

Please feel free to put your ideas and input into future shows into our suggestion box at the stadium on the day. We would love to hear from you.

Prizegiving

Sheenan Trophy

Aggregate of Show

Miss Jane Mawhinney Trophy

Aggregate Runner-up

Trophies and special prizes awarded to aggregate winners of each section. School Shield for winning aggregate for Maniototo schools in Primary Section. Presentation of trophies will be held in conjunction with Sheep and Wool Trophies in the stadium at 4.00pm. **All exhibits to be collected at this time please**

Cups and Trophies 2017

Cut Flowers

- Mrs B A Todd Trophy Winner Aileen Preston
- Mrs Eileen Duncan Rose Bowl Premier Bloom Margot Hall

Roses

- Mrs A Preston Trophy Outstanding Entry Aileen Preston

Floral Art

- Miss M Duncan Trophy Winner Marilyn Swinbourn
- Mr W Gibson Tray Runner-up Lisa Heaps

Vegetables

- Mr & Mrs W Duncan Cup Winner Joyce Greer
Kit Preston
- Mr & Mrs R Duncan Cup Outstanding Entry Emma Crutchley

Jams and Preserves

- S MacKenzie Trophy Winner Helen Keen
- Mrs J Carson Cup Outstanding Entry Helen Keen

Baking

- Cadbury Tray Winner Helen Keen
- Mrs T Lindsay Tray Outstanding Entry Helen Keen

Chocolate

- Mrs J Smith Tray Outstanding Entry Freddie Hore

Industrial and Craft

- Ranfurly Drapery Tray Winner Joyce Greer
- Dawson Cup Runner-up Margaret Hore
Francie Morrow
- Miss M Mawhinney Tray Outstanding Entry Danelle Paterson

Photography

- S Kewish Cup Outstanding Entry Francine Hore

Feature Section (Scarecrow)

- Mrs M Kearney Cup Winner Sue Scott
Sarah, Hugo, and Bede Paterson

Aggregate (overall points) Winner

- Sheenan Trophy Most Points Overall Aileen Preston

Aggregate (overall points) Runner-up

- Miss J Mawhinney Tray Runner-up Helen Keen

School Sections

- R Helm Trophy Year 3 Phoebe Hore
- Stewart Sheenan Cup Year 4 Vanessa Paterson
- Carr Cup Years 5-6 Jock Duncan
- Blue Cup Years 7-8 Charlotte Paterson
- F Roberts Cup Baking Years 7-8 Charlotte Paterson
- School Shield School Years 1-8 St John's School

ADULT SECTIONS

CUT FLOWERS

STEWARD – Mrs Jo Paterson 444 7716

Flowers are to be grown in the Maniototo area by the exhibitor and must be staged in vases supplied. Due to the nature of this category, cut flower entries will be accepted up to **11.30am on Tuesday 20th February 2018**. Please see useful hints for flower exhibitors at back of schedule.

1	Aster	3 blooms any variety
2	Daisies Shasta	2 varieties, 1 of each
3	Dahlia	1 decorative 15cm and over
4	Dahlia	1 decorative 11 - 15 cm
5	Dahlia	1 decorative under 11cm
6	Dahlia	1 pompom under 5cm
7	Dahlia	1 Cactus under 11cm
8	Dahlia	1 Cactus over 11cm
9	Dahlia	1 of each, 2 colours
10	Dahlia	1 ball
11	Dahlia	Not scheduled
12	Gaillardia	3 any variety
13	Geranium	1 any colour
14	Gladiolus	3 colours, 1 spike of each
15	Gladiolus	1 spike any colour
16	Gladiolus	3 spikes, 1 colour
17	Gladiolus	3 spikes, small type any variety
18	Hollyhock	1 single shown flat
19	Hollyhock	1 double shown flat
20	Lillium	1 stem of blooms
21	Marigold	African 3
22	Marigold	French 3
23	Phlox Drummondii	3 stems
24	Scabious	2 perennial
25	Stock	1 stem of blooms
26	Sweet Pea	3 colours, 1 of each
27	Vase of flowers	1 colour, 4 varieties, 1 stem of each
28	Cut annuals	4 stems any
29	Cut perennials	4 stems any
30	Decorative arrangement of mixed flowers	
31	Flower	Not scheduled 1 stem
32	Flowering shrub	1 stem

Please note this entry must be grown by the child

33 Children Year 8 & under, flower 1 stem

FLORAL ART

STEWARD - Mrs F A Thompson 444 9686

This year the theme for floral is 'Music Makes The World Go Round'. Please keep the novelty container to no higher than 30cms and no longer than 50cms.

- 34 Novelty Container – anything goes
- 35 Floral – Musically Themed

Succulents

- 36 Sample of Succulents on display, no bigger than 30 cm high/30cm wide

ROSES

STEWARD - Mrs F A Thompson 444 9686

Exhibitors, where possible, name your roses for the public's benefit.

Definition of classification of roses are as follows:

An Exhibition rose is from ½ to ¾ open

A Decorative rose is from ¼ to ½ open

A Fully open rose is just that – at least ¾ open

Retain foliage to roses.

Definition of a 'Bloom' for roses: 1 rose on each stem

Stem or cluster means more than one flower and including side buds

- 37 Rose 1 Exhibition bloom
- 38 Rose 1 Decorative bloom
- 39 Rose 3 Decorative blooms, 3 different colours shown in 1 vase
- 40 Rose 1 Fully open Bloom – any colour
- 41 Rose 1 Branch Floribunda – 1 stem, 3 or more florets open
- 42 Rose 1 Bloom red
- 43 Rose 1 Bloom pink
- 44 David Austen Rose 1 Stem (must be named.)
- 45 Iceberg Rose 1 Branch
- 46 Perfumed Rose 1 Stem any variety
- 47 Lucy's Rose 1 Stem (Tasman Bay variety, fundraiser for Ranui House, Christchurch by the Falconer family and Maniototo Lions.)

VEGETABLES

STEWARD - Mrs N Crutchley 976 8594

All vegetables must be grown in the Maniototo by the exhibitor and be the **best table vegetable**. Biggest is not necessary best as younger vegetables often taste better. Aim for uniform size with groups of vegetables if you can.

- 48 Beans broad 6 pods
- 49 Beans butter 6 pods
- 50 Beans French 6 pods
- 51 Beans scarlet runner 6 pods
- 52 Beetroot 3 turnip rooted
- 53 Beetroot 3 long
- 54 Broccoli 1 head
- 55 Cabbage 1 table

56	Cauliflower	1 head
57	Carrots	3 short
58	Carrots	3 over 16cm
59	Courgettes or Zucchini	3
60	Cucumber	1
61	Cucumber	1 telegraph type
62	Lettuce	1
63	Marrow	1
64	Onions	3
65	Onions	3 red
66	Parsley	1 bunch
67	Peas	6 pods
68	Potatoes	3 pink or red
69	Potatoes	3 white
70	Rhubarb	3 stalks
71	Silver beet	3 full stems
72	Tomatoes	3
73	Vegetables unscheduled	State width & length when entering
74	One collection of vegetables shown on tray, outside measurement no larger than 51cm x 61cm.	
75	One collection of Culinary Herbs	
76	Eggs	4 even sized and colour
77	OPEN novelty section	A creation of fruit, berries and/or vegetables (open to all ages)

JAMS & PRESERVES

STEWARD - Mrs Julie Paterson 444 9119

Jam and Jelly jars to be clean, labelled and covered with cellophane covers. Metal and/or plastic lids for pickles and relish will be accepted. All entries must be in glass jars. **Please note:** Vegetable pickle is cooked like relish and pickle vegetable is done in brine.

78	Apricots in syrup	1 quart jar
79	Raspberry jam	1 jar
80	Apricot jam	1 jar
81	Strawberry jam	1 jar
82	Jam unscheduled	1 jar
83	Apple jelly	1 jar
84	Jelly other than apple	1 jar
85	Citrus marmalade	1 jar
86	Fruit salad jam	1 jar
87	Tomato relish	1 jar
88	Pickled vegetables	1 jar
89	Chutney beetroot	1 jar
90	Chutney other than beetroot	1 jar
91	Sauce, tomato	1 bottle
92	Sauce, other than tomato	1 bottle
93	Lemon honey	1 jar

BAKING

STEWARD – Mrs M Anderson 4449308

Please provide clear plastic bags for covering entries. One entry per exhibitor in each class. Please note that Baking and Chocolate are separate sections. Baking can be frozen then thawed.

94	Lemon brownie	2
95	Ginger loaf	1
96	Shortbread	4
97	Cereal	A cereal bowl of homemade cereal
98	Pikelets	4
99	Home-made bread	1 machine/hand-made basic variety.
100	Gingernuts	4
101	Plain sponge	1 no filling, no icing sugar
102	Scones	4 plain, made with cream or butter, cut square
103	Small Iced Cake	Musically themed (Cake not judged)
104	The Recipe	4 of your best slices following the recipe below

Ed Sheeran's Ginger Crunch

Base

- 225g melted butter
- ½ c golden syrup
- 1 c soft brown sugar
- 1c shredded coconut
- 1c Jumbo rolled oats
- ½ c sesame seeds
- 1 ½ c wholemeal wheat flour
- 1 Tbsp ground cinnamon
- 1 Tbsp ground ginger



Line a shallow baking tray, melt butter and golden syrup together before adding the remaining ingredients. Mix well. Will be a sticky and soft mixture. Press into tin and bake til golden. (25-30mins) fan-bake 160 degrees.

Topping

- 100g melted butter
- 3 Tbsp golden syrup
- 1 ½ c icing sugar
- 1 tsp ground ginger

Melt butter and golden syrup together, add remaining ingredients and spread evenly over the cooled base.

CHOCOLATE

STEWARD - Mrs M Anderson 444 9308

Chocolate Baking Prize. One entry per person. Please enter three of the four choices

105	Chocolate Chippie biscuits	4
106	Chocolate Brownie	4
107	Chocolate Cake	1 with plain icing, no filling
108	Truffles	4

CRAFT – HOME INDUSTRY

STEWARD - Mrs S Scott 444 9287

All work must be the actual work of the exhibitor and not entered in the Maniototo show before. Work must not be washed. **Please note:** We would love to have your entry, if you don't find that your beloved article fits into any of the categories, please include it in 'Article not scheduled'. Please also state the size of items entered into categories 109 -118.

109	Patchwork item other than tablecloth or bed quilt	
110	Patchwork quilt	
111	Patchwork quilt, commercially quilted	
112	Soft toy not knitted or crocheted	
113	One piece of tapestry work	
114	Crochet or knitted cotton article 20-50	
115	Article of needlework not otherwise stated	
116	Something new from something old	
117	Cross stitch article	
118	Cross stitch article framed	
119	Article not scheduled	
120	Handmade card or picture	3 entries per person
121	Page of Scrapbooking	3 entries per person
122	Home-made jewellery	
123	Home-made Christmas Decoration	
124	Home-made Bag	

WOOLLEN GOODS

STEWARD - Mrs S Scott 444 9287

A sample of yarn and ply should be included with each entry. All work must be the actual work of exhibitor.

125	Child's hand knitted jumper or cardigan, handspun or commercial yarn	
126	Knitted garment, machine or hand knitted	
127	Hand knitted article for a baby	
128	Adult hand knitted jumper or cardigan, handspun or commercial yarn	
129	Crochet article	
130	Hand woven article in wool	
131	Hand spun, hand dyed article	
132	Accessory, gloves, bag, socks, scarf – knitted, woven, felted	
133	Knitted toy, woolen	
134	Article not scheduled, state size when entering	
135	2 hand spun skeins wool, plain	
136	2 hand spun skeins, hand dyed wool	

PHOTOGRAPHY

STEWARD - Mrs D Whyte 444 9544

One entry per exhibitor in each class. Photos must not have been entered in show before. Photo size either 6x4 inches or 5x7 inches and must be mounted on card not bigger than 10x8. Please put your name on back of photo.

ADULTS

137	Photography	People
138	Photography	Sports
139	Photography	Seasons
140	Photography	Landscape
141	Photography	Sunsets/sunrises
142	Photography	Animals
143	Photography	Unscheduled

CHILDREN - Yr 8 and below

144	A Happy Photo
145	Selfie Photo

FEATURE SECTION

STEWARD – Mrs L McDonald 444 9047

Get your creative side in action and build/sew/carve/weld up a unique creation reflecting music. This could be inspired from an instrument or a song - anything goes!

Must be free standing and be no more than 2m high and 600cm wide.

146	Open
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SCHOOL & NON SCHOOL SECTIONS

(includes sections done at school and those which can be done from home)

Theme this year is 'Music Makes the World Go Round'

Work for the 'school' sections should be completed at school. **All student works will be displayed and judged.** School, class and pupil's name need to be on the back please. All entries must be in their current year at the date of the Show. The Secretary does not need to be notified of school shield entries. The school shield is competed for by year 6 and under pupils from any Maniototo school. Titles are optional on school entries.

Years 7 and 8 School Section - Aggregate Prize.

No points for entry and each class or school must have earned a maximum of 3 points for the Aggregate Prize. Class entries to be A3 size.

Non-School Entries and Secondary Section.

Entries close with Secretary on the Sunday evening prior the Show. First and second prizes in all non-school sections for overall points.

All exhibits must please be staged by 6pm the night before show.

PRE SCHOOL

STEWARD - Mrs S Edwards 444 9776

Both sections for pre-schoolers must be their own work and done at home.

- 147** A decorated paper plate in theme
- 148** Decorated pot in theme (no larger than 20cms high x 15cms wide)

YEAR 1 & 2

STEWARD - Mrs S Edwards 444 9776

Year 1 SCHOOL SECTION

149 Acrylic painting using theme on A3 paper.

Year 1 NON - SCHOOL SECTION

150 'Trash to Treasure' Musical Instrument

151 Decorated pot in theme (no larger than 20cms high x 15cms wide)

Year 2 SCHOOL SECTION

152 Acrylic painting using theme on A3 paper.

Year 2 NON - SCHOOL SECTION

153 'Trash to Treasure' Musical Instrument

154 Vegetable Creation

YEAR 3 & 4

STEWARD - Mrs A Blakely (027 712 0026)

Year 3 SCHOOL SECTION

155 Acrylic painting using theme on A3 paper

Year 3 NON - SCHOOL SECTION

156 'Trash to Treasure' Musical Instrument

157 Vegetable Creation

158 Banana Muffins (Using the Recipe below)

Chocolate Banana Muffins

2 c flour
1 tsp baking powder
1 tsp baking soda
½ c sugar

1/2 c chocolate chips
1/2 c cooking oil
1 c milk
1 egg
1 tsp vanilla essence
1 c (2/3) mashed bananas (the older the banana the more flavour)

Mix dry ingredients together in a bowl. In another bowl mix wet ingredients then add bananas. Tip liquid into dry ingredients and fold together until flour dampened. Don't over-mix.

Spray 12 medium muffin pan with non-stick spray. Put about 1/4 cup mixture in each cup.

Bake 200 degrees C for 12 to 15 minutes until muffins spring back when pressed in centre.

Year 4 SCHOOL SECTION

159 Acrylic painting using theme on A3 paper

Year 4 NON - SCHOOL SECTION

160 'Trash to Treasure' Musical Instrument

161 Vegetable Creation

162 Banana Muffins (Using the Recipe, see year 3 section)

YEAR 5 & 6

STEWARD Mrs M Smith 4449567

SCHOOL SECTION

163 Acrylic painting on A3 paper using theme

NON - SCHOOL SECTION

164 'Trash to Treasure' musical instrument

165 Vegetable Creation

166 Banana Muffins (using the Recipe, see year 3 section)

167 Article unscheduled (anything you've made yourself)

YEAR 7 & 8

STEWARD Mrs R Paterson 444 9319

SCHOOL SECTION

168 Pen, black pencil or charcoal (no colouring pencil) sketch on A4 paper using theme

NON- SCHOOL SECTION

Blue Cup for most points overall.

Mrs F Roberts Cup for most points in baking.

178 'Trash to Treasure' musical instrument

179 Vegetable Creation

179 Ed Sheeran's Ginger Crunch (using the recipe, see baking section)

181 Article unscheduled (anything that you have made yourself)

Some useful hints for flower exhibitors

How to condition cut flowers and present them for showing.

It is important to have them conditioned properly to prevent wilting. This means cutting them with sharp secateurs and placing them into water as soon as you cut them.

- ❖ Cut the flowers, roses and woody shrubs in the cool of the morning 24 hours prior to showing.
- ❖ Immerse the flowers/branches into a container of cold water to at least half way up the stems and place them into a cool dark place.
- ❖ Some plants benefit from special techniques of cutting and care.
 - Asters- stand in a solution of approx. 1 litre of cold water and 1 teaspoon of sugar.
 - Carnations and Dianthus- cut between the joints for better water uptake.
 - Dahlias- strip lower leaves, dip stem ends into near boiling water for 1 minute then place into the bucket of cold water up to the neck of the flower for several hours.
 - Delphiniums and Lupins- try to force water into the hollow stems, place your finger over the end and immerse the stem into deep water. When cutting to the require length do this underwater and plug the end with a piece of wet tissue.
 - Gladioli- cut when the flowers are open, soak in water with a little sugar for several hours before arranging or showing blooms.
 - Iris-dip into boiling water for 3 mins or burn the ends then soak them in deep cold water.
 - Lilies-cut on a slant to prevent curling and soak in deep water with a little sugar added.
 - Lilac-crush the woody stems, always keep the leaves nearest the blossoms, the flowers obtain water through those leaves.
 - Peonies-cut most of the leaves off and soak in deep water with a little sugar added.
 - Petunias-add a little vinegar to the water.
 - Poppies-(Iceland variety) burn the stem ends and place in deep water.
 - Prunus-select mature stems, young stems will always wilt, crush the stem ends and place in deep water.
 - Flowering Shrubs-cut when in bud, place in deep water and take indoors to open, this may be up to a week prior to showing.
 - Roses- take a bucket of warm water to the garden when cutting roses and place cut roses into the water immediately. To condition them, dip the ends in boiling water for 60 seconds and then soak them in cold water for several hours.
 - Sweet Peas- plunge the end of the stems into boiling water for a few seconds and then soak them in cold water for several hours.

The reason for using warm water for conditioning some flowers is that the warm water breaks the air bubble that is formed when the flower is cut and allows the flower to drink.

Showing Cut Flowers

Remember, balance blooms. Good staging, freshness and true to colour.

- Asters- (double), no centre showing, no buds, leaves remain on the stem.
- Calendulas- take note of the colour required on the schedule, same size, no buds, leaves remain.
- Carnations-scheduled colour, same size, no buds, strong stems.
- Dahlia- strong straight stems, head should look straight ahead, not up or hanging down.
- Gaillardia- strong stems with some leaves.
- Geranium- good round head of flowers and buds with a tidy underside.
- Gladioli- straight, balanced and no gaps.
- Petunia- single or double with plain or frilled edge.
- Phlox drummondii- flower head and buds.
- Roses- floribunda, a good balanced all round truss containing flowers and buds.
- Roses- exhibition bloom, flower has a tight centre a good long stem and unblemished foliage.
- Stock-a single stem with no laterals.
- Sweet Peas- good strong stems, scheduled colour or colours.
- African Marigold- perfectly round shape, no centre showing.
- Flowering Shrub- one branch with foliage and flowers, well-staged to give balance and show to the best advantage.

Flowers can be 'dressed' for staging. Spent flowers can be removed from floribunda-type heads and also remove spent or damaged petals from the front and the back of the flower. Remove spent and damaged foliage.

Staging and Showing Vegetables

Vegetables must be fresh and clean, do not use a brush to scrub them.

- Beans and Peas- must have a stalk intact on the ends with a uniform number of seeds in each pod.
- Carrots, Parsnips and Beetroot-leave the root on as well as three inches of leaf.
- Fruit- uniformity of size, colour and shape.
- Onions- trim the roots slightly, tidy up skin, leave 8-20cms of top which may be tied neatly with a rubber band.
- Parsley- a clean curly tight clump.
- Potatoes- should fit into the palm of your hand and be a uniform shape colour and size.
- Rhubarb-leave a small piece of the green leaf on the top. Pull the stalk from the crown when harvesting and leave the white piece attached to the stalk.
- Tomatoes-leave calyx (stalk) on, have uniformity of colour, shape and size.

Acknowledgement: *The Maniototo Gardeners Book*. From the Maniototo Garden Club.

