

Quinta Viewpoint Allotments

Fruit, Vegetable & Home craft Show

2nd Annual Show

9th August 2025

St Anne's Hall

143 Babbacombe Rd, TQ1 3SR

Tombola, Plant's, Seeds and Cake Stall

Tea, Coffee And Soft Drinks

Jumble

Grand Raffle including fabulous prizes from

The BABBACOMBE INN
Gift voucher to treat yourself

The Chopping Board Café
Enjoy a delicious eat-in or takeaway

King of The Grill
2 Pizzas any Size

CREATED. BY CHLOE & JAMYE
A Voucher for a Fabulous Cut & Blow dry

BEN MEI
Cantonese Take Away

Free Entry to Kents Cavern
A Truly prehistoric Experience

Doors Open To The Public From 11:30am

Admittance Adults £1.50 Under 11 Free With Adult
Unaccompanied Children Or 11 To 15 75p

Contact The Show Secretary Cath Thomas

The.qvashow@gmail.com



Scan me to go to <https://quintaviewpoint.wixsite.com/qvashow>

Show Rules

1. The Show will be governed in the main by the R.H.S. Show Handbook, which can be examined on application to the Show Secretary.
2. The Show Committee reserves the right to refuse any entry and in the event of such refusal is not to be required to give any reason or explanation. Any obviously infested, un-cleaned, dangerous or commercially grown entry will be refused.
3. Entries will be taken as detailed on schedule or entry forms. An Entry fee of 25p per class entered is payable except for the Children's sections. No entries will be accepted after the times publicized.
4. Exhibitors may be amateurs or professionals and all categories are open to members and young children. However, professional gardeners may only enter exhibits from their allotment and all exhibitors must have been principally responsible for growing and tending to the exhibit without employee, other members or other household members' help. The sole exceptions are for flower-arrangements where wild-grown blooms and foliage may be incorporated into the display and children's classes where some age-appropriate parental or teacher assistance is allowed.
5. An exhibitor may only enter one entry into each sub-class. In households where there is more than one exhibitor, the rules in (4) above about principal responsibility apply.
6. Class cards are issued when exhibits are staged and must be placed with each exhibit, (name hidden). Exhibitors are encouraged to label horticultural exhibits with the name of the variety/cultivar.
7. Each fruit or vegetable exhibit must consist of one cultivar (variety) only unless the schedule for the class specifies a mixed variety entry (for example a trug, tray or Shallow box of mixed vegetables). The numbers of specimens must be as designated for the class otherwise the entry will be disqualified as "not according to schedule".
8. Staging of exhibits may commence at 8.00am and must be completed by 10.30am on the day of the show, when all but the judges and officials must leave the hall. The Committee may direct the placing of all exhibits. Exhibits and prize cards must remain on display until 4 pm the Show closes at 4.30pm, when all exhibits must be collected. Exhibits may not be altered in any way once judging of the class has commenced, including when the Show is open to the public. The Committee will dispose of any exhibits not collected by 4.30pm.
9. For each sub-class (other than children's classes) one first prize, one second prize and one third prize may be awarded. Judges may withhold prizes where the standard is too low, or where there are insufficient entries. There shall be no cash prizes. See also (13, 14 & 15) below.
10. Any exhibit that does not conform to the wording of the schedule will be disqualified as "not according to schedule".
11. The decisions of the judges as to the relative merit of the exhibits, or their adherence to the schedule, will be final. Any complaints on any other matters should be made in writing and directed to the Committee no later than one week following the Show.
12. The Committee will not be responsible for any loss or damage to exhibits or exhibitors personal property before, during or after the Show and the Show Committee or Society will not be liable for compensation for loss of damage.
13. First prize scores 5 place points, second prize 3 place points, third prize scores 1 place point.
14. The Committee, at its discretion, may offer suitable prizes, or prize draws for winning entries, for Children's and non-horticultural other Sections, as publicized
15. Vase a vessel, as of glass, porcelain, earthenware, or metal, usually higher than it is wide, used chiefly to hold cut flowers.

1	1 Cauliflower	Stalk Trimmed To 50mm, Cut Leaves To Outside Of Curd.	
2	1 Courgette	Staged Flat On Show Bench. (Small With Flower)	
3	1 Cucumber	Staged Flat On Show Bench.	
4	1 Green Cabbage	Stalk Trimmed To 50 Mm.	
5	1 Heaviest Marrow		
6	1 Red Cabbage	Stalk Trimmed To 50mm.	
7	1 Small Marrow	To Be Approx. 350mm In Length.	
8	1 Specimen Of Any Other Vegetable Not Specified In Vegetable Classes.		
9	1 Sweetcorn	With Silks Attached.	
10	2 Leeks	Blanched Or Self Blanching,	
11	2 Parsnips	Tops Trimmed To 75mm.	
12	3 Beetroot Globes	Top Trimmed To 75mm On Plate.	
13	3 Carrots	Tops Trimmed To 75mm.	
14	3 Onions Over 8oz	Staged On Dry Sand On Plate.	
15	3 Onions Under 8oz	Staged On Dry Sand On Plate. (Check Weights).	
16	3 Peppers Sweet	Staged On Paper Plate.	
16a	3 Peppers Chili	Staged On Paper Plate.	
17	4 Coloured Potatoes	Staged On Paper Plate.	
18	3 Tomatoes Large or (Beefsteak)	Medium-Large, Staged On Plates With Calyces Attached.	
19	4 White Potatoes	Staged On Paper Plate.	
20	5 Pickling Shallots	Must Not Exceed 30mm In Diameter.	
21	5 Shallots	Large Staged On Dry Sand.	
22	4 Dwarf Beans	Staged Flat On Show Bench.	
23	4 Runner Beans	Staged Flat On Show Bench.	
24	7 Cherry Tomatoes	Staged On Plate.	
25	7 Raspberries	Staged On Plate.	
26	1 Bloom & Vegetable Of Any Variety	Staged Flat On Show Bench Or Bloom May Be In A Vase.	
27	1 Vase Of 2 Spikes Of Gladioli	Any Variety. Vase Provided By Exhibitor	
28	1 Vase Of 3 Blooms Of Dahlias	Any Cultivar. Vase Provided By Exhibitor	
29	1 Vase Of 3 Stems Of Spray Chrysanthemums.	Vase Provided By Exhibitor	
30	1 Vase Of 5 Bloom Of Sweet Peas, Same Colour.	Vase Provided By Exhibitor	
31	A Collection Of 4 Kinds Of Veg; One Of Each Kind, Staged On Your Tray With Sides (Max Size 22 Ins X 16 Ins).		

Schedule of Rules

1. All exhibitors ***must be Members, Children, Grandchildren or Joint Members***, of Quinta Viewpoint Allotments (QVA).
2. All exhibits in all classes above **must** have been grown or produced from plants grown on the QVA site.
3. Exhibits to be entered between 08.00 – 10am and staged by 10.30am.
4. Judging will commence at 11:00am when the venue will be vacated until 1.00pm.
5. The show committee will not be responsible for any loss or damage to exhibits or property of the exhibitor.
6. In case of dispute, the judges or committee's decision is final and entries are accepted only on this condition.
7. All exhibits are to be cleaned and in sound condition; free from soil and foliage pests and diseases.
8. Entry is restricted to one per exhibitor per class.
9. No exhibits are to be removed before 16:00 without the express permission of the show committee.
10. All exhibits remaining after 16:30 will be offered for sale or donated to the local food bank.
11. Any person exhibiting any produce belonging to another and entering it as their own or exercising any artifice to deceive the judges or otherwise attempting to gain prizes by unfair means shall forfeit all claims to such prizes as may be awarded to them and the show committee reserve themselves power to refuse future entries from any such exhibitor.
12. An exhibit grown as a joint enterprise on a plot by 2 members, may be entered by either tenant.
13. Presentation of certificates at 15:30 by a representative of Quinta Viewpoint Allotments.

Name	Plot Number	Exhibitor No	(official use only)	E&OE
Class	Cookery			
No	Description	Comment		
C01	Victoria Sponge	Made with 3 Large eggs and fruit jam (jam to have been produced by exhibitor).		
C02	Quiche Lorraine	Made to Quiche Recipe supplied.		
C03	6 Biscuits / Cookies	Any type.		
C04	4 Scones	Fruit or Cherry.		
C05	4 Scones	Cheese.		
C06	Fruit Cake	Max Diameter 200mm (8").		
C07	Lemon Drizzle Cake	Max Diameter 200mm (8").		
C08	Carrot Cake	Loaf or Max Diameter 200mm (8").		
C09	4 Muffins	Any flavour		
C10	6 Cup Cakes	Decorated on a plate		
C11	3 sausage rolls	About 4" 100mm on a plate		
C12	Small fruit pie	Saucer sized		
C13	Jar of Fruit Jam	1lb jar no brand name Dated and labelled		
C14	Jar of Chutney or Relish	1lb jar no brand name Dated and labelled		
C15	Loaf of bread Small Loaf Tin	400g (1lb).		
C16	Loaf of bread Other Cob etc.	Any type or		
C17	3 Hen Eggs	staged on dry sand on plates.		
C18	3 Duck Eggs	staged on dry sand on plates.		

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Name _____ Plot Number _____ Exhibitor No _____ (official use) E&OE

Class	Description	Class	Description	Class	Description

Children's Section / Under 16s

Note:- Children or Grandchildren of Members may enter the under 16 years class state members plot Number.

	2 Categories, under 10 years & Over 10 years, no entry fee	Note: Under 16s may also enter classes in any Sections above but will be judged against the standards set for adult entries.
No	Description	Comment
U01	Mustard and cress	On damp kitchen paper or in an egg shell.
U02	A cactus or succulent in a pot	Must have owned for 6 months.
U03	A houseplant in a pot - owned for >6 months.	Other than cactus or succulent.
U04	1 x Squash of any kind.	Grown by yourself
U05	Photograph of a flower, vegetable or fruit	Not edited or manipulated printed on 6" x 4"
U06	Drawing and colouring of a scarecrow	Up to A4 size
U07	Any vegetable or fruit you have grown yourself	At home or on the allotments
U08	A vegetable or fruit "person" or "animal"	Shop bought items allowed.
U09	A photo of you next to your sunflower!	Please tell us how tall you are.
U10	3 Cupcakes (Decorated)	Decorated on a plate
U11	3 Brownies	Same size on a plate
U12	3 sausage rolls	About 4" 100mm on a plate

Entry Form 2024

Class	Description of Entry	Under 10	Over 10

Name:.....Age:.....Exhibitor No _____ (official use) E&OE

Creative and Fun

No	Description	Comment
H01	Home-made wine, cider, ale, cordial or flavoured spirit	From Foraged or using self-grown fruit, vegetables or herbs.
H02	Photograph of a flower, vegetable or fruit	Not edited or manipulated printed on 6" x 4"
H03	Photograph of a garden or your allotment	Not edited or manipulated printed on 6" x 4"

Quiche Lorraine Recipe

A deep quiche with a crisp, light pastry case and delicate flavours Eat hot or cold.

Use a **20cm (8")** Flan Tin

Ingredients For the filling:

175g (6oz) unsmoked streaky bacon rashers, rinds removed, cut into strips
1 onion, peeled and chopped
60g / 2oz **Gruyère**, *grated*
60g / 2oz **Cheddar**, *grated*
2 large eggs
250ml (9fl oz) single cream
Salt and freshly ground black pepper

For the pastry:

175g (6oz) plain flour, plus extra for dusting
85g (3oz) hard block margarine or chilled butter, cut into cubes

Method

- **Step 1** First make the pastry: tip the flour into a large mixing bowl. Add the margarine or butter and rub in gently with fingertips until the mixture resembles fine breadcrumbs. Add 3 tablespoons cold water until the pastry comes together in a ball.
- **Step 2** Roll out the dough on a lightly floured surface and use it to line a 20cm (8in) loose-bottomed flan tin. Ideally, use a fluted tin.
- **Step 3** Chill in the fridge for 30 minutes. Meanwhile, preheat the oven to 220°C. Prick the pastry case all over with a fork, to prevent air bubbles forming during baking. Line the base and sides with baking parchment and weigh it down with baking beans. Place on a baking sheet and bake for 10 minutes. Remove the beans and paper and bake the empty case for a further 10 minutes, or until the base is lightly browned. Trim the overhanging pastry.
- **Step 4** Reduce the oven temperature to 180°C. Crisp the bacon in a pan over a medium heat for 10 minutes. Transfer to the cooled pastry case with a slotted spoon. Leave the juices in the pan.
- **Step 5** Place the onion in the pan and cook over a medium heat for 8 minutes or until golden. Add to the quiche Lorraine and top with the cheese.
- **Step 6** In a bowl, combine the eggs, cream, salt and pepper, then pour into the quiche. Bake for 25-30 minutes until golden and just set. Be careful not to overcook the quiche, or the filling will become tough and full of holes.

Free Entry to Kents Cavern
A Truly prehistoric Experience

The BABBACOMBE INN
Gift voucher to treat yourself

BEN MEI
Cantonese Take Away

CREATED. BY CHLOE & JAMYE
A Voucher for a Fabulous Cut & Blow dry

The Victoria Sponge was named after Queen Victoria, who regularly ate a slice of sponge cake with her tea, each afternoon!

The Buckingham Palace Pastry Chef's are delighted to share this traditional recipe.

Ingredients sponge:

3 eggs Large
150g caster sugar
150g unsalted butter
150g sieved self-raising flour
1/2 tsp. of vanilla essence
Jam (strawberry or raspberry home made)



Ingredients buttercream:

150g softened unsalted butter
220g sieved icing sugar
1/3 vanilla pod or vanilla essence

Method Sponge:

Preheat the oven to 180C (375F, gas mark 4)
Grease and line two 8 inch cake tins (if you only own one tin, you can bake the sponge and slice in half)
Cream the caster sugar, vanilla essence and softened unsalted butter until light and fluffy
In a separate bowl whisk the eggs
Gradually add the beaten eggs, a little at a time, to avoid the mixture curdling
Sieve the flour and fold into the mixture
Divide the cake mix between the two **20cm (8")** cake tins and smooth
Place on the middle shelf of the oven and bake for approximately 20 minutes, until the cake appears golden brown
Insert a skewer and ensure it comes out clean
Remove the sponges from their tins and leave to cool

Method Buttercream:

Cream the softened butter with the sieved icing sugar and seeds from the vanilla pod (or vanilla essence)

Assembling the cake:

Ensure that both sponges are completely cold before spreading a layer of jam onto the surface of one sponge
Spread a thick layer of buttercream on top of the jam (if you prefer this can be done first)
Gently place the second sponge on top and gently press down
Sprinkle with icing sugar and serve with a pot of fresh English tea!

Watch the video <https://youtu.be/1ZSYDMpoKAo>

King of The Grill
2 Pizzas any Size

adds

**And Much Much
More So Come &
Join In The Fun**

Jumble

The Chopping Board Café
Enjoy a delicious eat-in or takeaway

bric-a-brac

Quinta Viewpoint Allotments Members Registration form for the

2nd Annual Fruit, Vegetable & Home craft Show Saturday 9th August 2024
St Annes Hall 143 Babbacombe Rd, TQ1 3SR

Name		Plot number	
Telephone No.			
Email:			

I wish to enter the classes marked below with an 'X'. I agree to abide by the rules. I am agreeable for my personal information to be used for the Show administration. I understand photos of my enters may be taken for the website, WhatsApp or media.

Signature.....

Fruit, Vegetable & Flower Classes 25p entry fee for each class entered. section Total £

1	2	3	4	5	6	7	8
9	10	11	12	13	14	15	16
16a	17	18	19	20	21	22	23
24	25	26	27	28	29	30	31

Cookery Classes. 25p entry fee for each class entered. section Total £

C1	C2	C3	C4	C5	C6	C7	C8
C9	C10	C11	C12	C13	C14	C15	C16
C17	C18						

Children's Classes. are Free please enter members plot number.

Age	Under 10	Over 10	Plot number
U1	U2	U3	U4
U5	U6	U7	U8
U9	U10	U11	U12

Creative and Fun Class. 25p entry fee for each class entered. section Total £

F1	F2	F3	Total Entry Fee £
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Please return your entry form to the show secretary 26 Corfe Crescent Torquay TQ2 7QX or use the on-site postbox or email to theQVAshow@gmail.com by Wednesday 6th August 2025 Entry's on the day will be accepted if space is available but not guaranteed.