

2018 WINNERS

VEGETABLE CATEGORY

Root and Stem Veg

1. Hilary Griffiths for luscious looking beetroot with deep uniform inner colour
2. Jerry Halovsky for gymungous kohlrabi with crisp and crunchy interior
3. Bertie Clayton for lovely uniform beetroot

Brassicas

1. Ashley Catto for a large well-shaped white cabbage with a tight-knit structure
2. Ruth Walker for a symmetrical tightly-packed red cabbage
3. Anne Wingrove for a well-shaped round white cabbage

Cucurbits

1. Hugh and Juliet Bailey for lovely interesting cucurbits with a great flavour
2. Nick and Janet Baylis for uniform, crisp, tasty green courgettes
3. Christine Knight for nice regular cucumbers with a good flavour

Tomatoes

1. John Miller for beautifully-variegated Tigerella tomatoes with an outstanding flavour which won the Trevillion Cup for being the **BEST IN SHOW**
2. Paul Smoothy for regular small fruit on the vine with a sweet flavour
3. Nick and Janet Baylis for uniform fruit with a good flavour

Chilli Peppers

1. Paul Smoothy for perfectly-matched crisp green chillis
2. Nick and Janet Baylis for lovely uniform crisp green chillis
3. Jenny Bourne for attractive fruity smelling and tasting red chillis

Peppers

1. Karen Saywell for lovely deep green regular-sized peppers
2. Jean Blanc for regular-sized green peppers with a nice flavour
3. Jerry Halovsky for good flavoured green peppers

Tubers

1. Jean Blanc for very impressive large if not entirely uniform sweet potatoes
2. Jenny Michell for salsify which is hard to grow.

Potatoes

1. Nick and Janet Baylis for regular-sized nice-skinned potatoes

2. Hilary Griffiths for nice clean-skinned potatoes with a uniform shape
3. Ruth Walker for nice spuds though not totally uniform

Squash

1. Patrick Neelan for lovely uniform and interesting curling stone squash
2. Hugh and Juliet Bailey for very large and uniform squash
3. Karen Saywell for perfectly-formed and coloured squash

Leafy Veg

1. Ruth Walker for great-coloured lettuce

Legumes

1. Jenny Michell for crisp, juicy, uniform runner beans
2. Nick and Janet Baylis for super lovely-coloured borlotti beans
3. Andrew Norman for sweet tender French beans

Alliums

1. Dave and Jenny Gilbert for regular, even garlic bulbs with fat cloves and great colour
2. Buala Rice for fine regular onion bulbs with a strong and pungent smell
3. Nick and Janet Baylis for beautifully-presented garlic which was not totally regular in size

Other

1. Jerry Halovsky for lovely, uniform, large aubergines
2. Karen Saywell for good aubergines
3. Patrick Neelan for interesting cucumelon

Sweetcorn – no entries

FRUIT CATEGORY

Apples

1. Fred Peters for large red cookers with a lovely tartness and good texture and white flesh
2. Ruth Walker for large red eaters with a very good flavour and uniformity
3. Hilary Griffiths for yellow eaters with good flavour but slight uneven size

Pears – no entries

Stone Fruit

1. Rose Miller for plums with a good consistency and pleasant sweetness

Small Plate of Soft Fruit

1. Amy Sims for physalis with excellent flavour and no blemishes
2. Martin Scotton for large blackberries with a sweet flavour which lacked in intensity somewhat
3. Jenny Michell for small blackberries with a pleasant taste but slightly grainy texture

Other

1. Amy Sims for yellow quince with a good flavour and size
2. Jean Blanc for slightly unevenly-sized melons which are difficult to grow
3. Dave Gilbert for green quince which looked wonderful but were a bit underripe

FLOWERS

Mixed Pollinator-friendly arrangement

1. Jenny Bourne for a very good and wide variety of flowers that would appeal to pollinators
2. Jenny Michell for an attractive arrangement of colourful flowers that appeal to pollinators
3. Buala Rice for a good display of flowers including garlic chives

3 stems

1. Suzannah Lipmann and Katie Peplow for 3 beautiful and even-sized examples
2. Christine Knight for good even-sized blooms with a little damage at the rear of one flower
3. Dave Allen for good blooms but of uneven sizes

JAMS

1. Dan Read for blackcurrant jam with a wonderful taste and texture and bramble jam with a subtle flavour and excellent consistency
2. Jackie Petherbridge for a plum jam with a real taste of the fruit and excellent texture and mirabelle jam with a delicious taste
3. Hilary Griffiths for summer fruits and pear jam with a great taste and consistency and peach and raspberry with a good colour and nice texture

CHUTNEYS

1. Jackie Petherbridge for an absolutely delicious pumpkin chutney and ratatouille chutney with an excellent flavour. Both have absolutely delicious and unique flavours and great consistencies.
2. Cecile Ferrari for apple chutney with a great flavour and surprising but not overpowering chilli note
3. Ruth Walker for beetroot and orange chutney with well-balanced flavours and both elements standing out well and rhubarb orange and almond

CAKE

Fruit Category

1. Hilary Griffiths for a fantastic raspberry and apricot sponge cake which was wonderfully decorated
2. Jenny Gilbert for a nice-looking strongly flavoured apple cake

3. Sybil Peters for a delicately-flavoured apple cake with a lovely topping

Veg Category

1. Jenny Gilbert for a beetroot and seed cake with a great taste and strong lemon icing
2. Bethan Griffiths for a beautifully-decorated but slightly inconsistent cactus cake