

2016 WINNERS

VEGETABLE CATEGORY

Roots and Stem Veg

- 1 Dave and Jenny Gilbert – small beetroots, perfectly formed
- 2 Robyn Boynton Lavelle
- 3 Liz Rigge

Brassicas – no entries

Alliums

- 1 Nick and Janet Baylis – beautifully presented garlic
- 2 Gavin Collins
- 3 Dan Read

Peppers

- 1 Karen Saywell – uniform and appetising

Tubers – no entries

Potatoes

- 1 Ruth Walker – large, uniform, free from blemishes
- 2 Dave and Jenny Gilbert
- 3 Hilary Sims – **Carol can you check name – plot 51. May be Sins.**

Sweetcorn

- 1 Ashley Catto – impressive size
- 2 Ruth Walker

Squash

- 1 Dan Read – large colourful vegetables
- 2 Dave and Jenny Gilbert
- 3 Karen Saywell

Other

- 1 Denise Warren
- 2 Jo Millar

Legumes

- 1 Gill Hiley – unusual variety and colouring of beans
- 2 Ben, Max and Freya Wilkins Berghall
- 3 Chris Knight

Cucubrits

- 1 Phil Alexander – another unusual specimen – Bolivian cucumbers
- 2 Jenny Bourne – Bolivian cucumbers (achocha)
- 3 Denise Warren

Lettuce

- 1 Nick and Janet Baylis – nice Iceberg type

Tomatoes

- 1 Phil Alexander – large uniform red tomatoes
- 2 Hilary Griffiths
- 3 Chris Knight

Chilli Peppers

- 1 Nick and Janet Baylis – deep red, plump and shiny
- 2 Phil Alexander
- 3 Steve Todd

FRUIT CATEGORY

Apples

- 1 Hilary Griffiths – great looking, very sweet, good in size and in great condition
- 2 Amy Sims – wonderful flavour and even size
- 3 Brian Harper Lewis – the sweetest of the three but let down by the differences in size

Pears – no entries

Stone Fruit – no entries

Small Plate of Soft Fruit -

- 1 Gavin Collins – cape gooseberries. Not only difficult to grow but even in size, in perfect condition and good to taste
- 2 Phil Alexander – champagne raspberries. Even in size, in great condition and great tasting
- 3 Liz Rigge – ripe and excellent flavour

FLOWERS

- 1 Flora Souper – a very natural arrangement – lovely mix of flowers and shapes
- 2 Boula Rice – a lovely tight arrangement with different flower heights and colours reminiscent of a bouquet
- 3 Chris Knight – vibrant colours in a tight arrangement like a posy

CAKES

General comment – all excellent, a hard decision with the chutney judges being called in to help.

- 1 Berty Clayton – redcurrant meringue cake. Well presented, good use of summer fruits. Taste of redcurrants worked really well with the sweetness of the meringue and biscuit base.

2 Freya Read – chocolate cake. Good concept, lovely appearance (wow!). Good chocolate taste and very imaginative surprise inside. Nice moist bake.

3 Bethan Griffiths – cup cakes. Very nice, lovely sponge, nice almond flavour in the icing. Well presented.

JAMS

1 Dan Read – intense blackcurrant flavour with real fruit. Great raspberry aroma and flavour.

2 Ruth Walker – excellent raspberry flavour.

3 Jackie Pethebridge – aroma of blackberry and flavour of pear. Good spice flavour on the mixed fruit.

CHUTNEYS

1 Jenny and Dave Gilbert – smokey tomato and spiced plum. Both delicious with intense flavours. Worthy winners.

2 Jackie Petherbridge – green bean and tomato. Beans cooked well, flavoursome and rich. A close call between second and third

3 Ruth Walker – beetroot and orange, rhubarb orange and apricot. Love the beetroot, fabulous combinations