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.


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