

COMBERTON ALLOTMENTS & GARDENS ASSOCIATION

COMBERTON SHOW 2023

THE PLATINUM 70th SHOW



480.—CORNELIAN CHERRY.

SATURDAY 16 SEPTEMBER

*All exhibit entry forms must be received
by 8pm Friday 15th September.
Entries are free and can also be emailed.
(See Show rules for details)*

MERIDIAN PRIMARY SCHOOL
3.00pm

Admission: Adults £1.00

Children under 16 yrs Free

SHOW PROGRAMME

8:30am - 10:30am
Staging of Exhibits

11:00am - 2:00pm
Judging. (Closed to the public)

3:00pm
SHOW OPENS

4:30pm
Presentation of Awards

followed by
the removal of Exhibits

AWARDS AND CURRENT HOLDERS

GENTLEMEN'S CHALLENGE CUP - Highest total points in show - **Peter Gladders**
GENTLEMEN'S SILVER CUP - Second highest points in show - **Jo Johaheer & Robin Worship**
LADIES CHALLENGE BOWL - Highest points in show - **Lucy Brady**
LADIES SILVER CUP - Second highest points in show - **Brenda Deboys**
MASTER GARDENER TROPHY - **Peter Gladders**
SILVER CUP - Best vegetable exhibit - **Peter Gladders**
HARRY SEWELL TROPHY - Best three chosen vegetables - **Brenda Deboys**
COMBERTON W.I. HANDICRAFT CUP
Highest total points in Handicraft section - **Mavis Symonds**
EVELYN WATTS TROPHY - Highest points in cookery - **Peter Gladders**
COMBERTON WINE CLUB CUP - Best wine in Show - **Barbara Wallace**
STOREY CUP - Highest total points, Junior - **Megan Hulett**
FRANK HOLLICK BOOK PRIZE - Best in Children's Art Classes - **Summer**
WATTS SALVER - Best Kept Allotment - **Michael & Mavis Parcell**
GERRY HALL TROPHY - Men only cookery - **Steve Webb**
MIKE WINNEY TROPHY - Best Photograph in Show - **Claire Worship**

OFFICIALS

Chairman : **QUIN HOLLICK**, 12 Woottens Close.
Vice Chairman: **ANDREW BAKER**, 28 Bakers Close
Secretary: **ROBIN WORSHIP**, 75 Barrons Way
Committee: **LUCY BRADY**, **DENNIS COE**, **IRIS CONSIDINE**,
JO JOHAHEER, **BEN HOLT**, **MILORAD RADAKOVICH**,
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COMBERTON SHOW RULES 2023

1. The event will be an Open Show, with the exception of the Harry Sewell Trophy Class 131.
2. Entry fees per Exhibit: FREE.
3. **Entry forms on last page of Schedule should be sent to the Show Secretary at 75 Barrons Way, Comberton or can be emailed to combertonshow@gmail.com and must arrive by 8pm Friday 15th September .**
No Entries will be accepted there after, only Pre booked Exhibits will be accepted on the day of the show.
4. Exhibits must be staged after 8:30am and before 10:30am on the day of the Show - **and not removed until after Prize giving.**
5. All exhibits must be numbered by the Show Secretary.
6. *Exhibits must be grown solely by, or be the work of, the exhibitor unless otherwise stated in these rules.*
7. **No 3rd Prize with fewer than 4 entries.**
With the exception of Harry Sewell, Master Gardener and all Children's Classes.
8. The Storey Cup will be awarded to the young person under 16 who gains the highest total number of points in the Show irrespective of whether entered in senior or junior classes.
9. Any queries must be raised prior to Prize-giving and will be considered by Show officials.
10. The decision of the Judges will be final.
11. Prize winners will receive Prize cards and/or Trophies.
12. Exhibits not claimed 15 minutes after close of Prize-giving will be deemed donated to the Association and thereafter sold at the auction.
13. The Committee will not be responsible for loss of, or damage to, any exhibits.
14. Points will be awarded in the ratio of 4:3:2 for the 1st, 2nd and 3rd Prizes respectively.
Points for The Harry Sewell Trophy and Master Gardener 8:6:4
15. Only the Judges, their Stewards and the Committee will be allowed in the Show during judging.
16. All trophies must be cleaned and returned to the Show Secretary **two weeks before the show of the following year.**
17. The Committee reserves the right to decide any further matters not provided in these rules.

The attention of Exhibitors is drawn to the fact that Judges may,
at their discretion, add comments on the exhibit cards.

Tips for Showing Fruit & Vegetables

These are derived from RHS Guidelines for producing and presenting the best specimens. Select specimens of uniform size and shape, however imperfect exhibits may still be better than anyone else's and end up with a prize. Root vegetables should be carefully washed to remove soil. Wash with a soft cloth or sponge with plenty of water. Brushing will damage the skin and spoil the appearance of the skin.

Runner Beans Long, slender, straight. Fresh pods of good colour with no outward signs of seeds.

French Beans Straight, fresh tendersnap pods with stalks of even length and colour with no outward signs of seeds.

Beetroot Take care in washing as any marks will show up clearly. Choose specimens with good skin colour, single tap root trimmed to 5cm (2").

Remove small side shoots. Trim tops to 5cm (2").

Cabbages Choose solid heads of equal size with good waxy bloom. Remove only minimum of discoloured outer leaves. Leave 7.5 cm (3") stalk. Stage with heads to front.

Carrots / Parsnips Soak soil compost before lifting to retain full root. Select for uniform roots of good colour. Avoid green around the top. Trim foliage to approx. 7.5 cm (3")

Courgettes Select young tender, shapely, uniform fruits 10 - 15cm (4" - 6") long. Any colour. Stage flat.

Cucumber Fruits should be well matched, of fresh green colour with flower attached.

Leeks The tops should be trimmed to 61cm (24") and the roots washed.

Lettuce Lift with roots intact late p.m. or early a.m. to avoid wilting. Fresh heads uniform colour. Wash roots, wrap in moist tissue and tie neatly in plastic bag.

Wash inverted to remove soil from between leaves. Remove only damaged leaves. Stage with firm hearts facing outwards.

Onions/Shallots Wash soil away carefully. Firm uniform size. Trim and tie tops. Trim roots.

Potatoes Select medium sized approx. 180g (6 oz) equally matched tubers with shallow eyes. Choose size to fit neatly in palm of hand (round tubers) or nearly across palm (long tubers). Avoid skin blemishes from pest, disease or damage. Wash in clean water using sponge or soft cloth.

Sweet-corn Husks and silks (tassels) must be retained and 2.5cm(1") of stalk attached. One or two husks should be pulled down and tucked under each cob to reveal grain which should be in straight rows of uniform colour.

Tomatoes Should be characteristic of the variety, ripe but firm, of good colour with calyx attached.

Fruit Neat attractive presentation, symmetrical if possible. Pick berries with stalks intact and present in lines. Stalks and calyces should be green and fresh pointing one way. Handle fruit by stalks to retain bloom and do not polish. Select fresh uniform fruits.

SHOW SCHEDULE 1

VEGETABLES

JUDGE: ALAN SHIPP

Class	Quantity
1 French Beans	6
2 Runner Beans	6
3 Beetroot	3
4 Cabbage with 3" (75mm) stalk	Pair
5 Carrots foliage trimmed	4
6 Celery	2 heads
7 Courgettes	3
8 Cucumbers	Pair
9 Garlic	3 Bulbs
10 Leeks greater than 6" girth (150mm)	3
11 Leeks less than 6" girth (150mm)	3
12 Lettuce any variety	Pair
13 Marrows	Pair
14 Onions 8oz (200g) each, or over	3
15 Onions less than 8oz (200g) each	3
16 Parsnips	3
17 Chilli Peppers	3
18 Sweet Peppers	3
19 Sweet Corn	3 Cobs
20 Potatoes Coloured	5
21 Potatoes White	5
22 Shallots	6
23 Squash	2
24 Tomatoes cherry (calyx attached)	6
25 Tomatoes on the vine indoor or outdoor, ripe or unripe	1 Truss
26 Tomatoes (calyx attached)	6
27 Beef Tomatoes (calyx attached)	4
28 Any other Vegetable	Pair
29 The Heaviest Marrow	
30 The Heaviest Pumpkin	
31 The Three Heaviest Potatoes	
32 The Longest Runner Bean	
33 The Longest Cucumber	
34 The Longest Carrot	
35 The Most Unusual Shaped Vegetable	
36 A Bunch of 4 assorted Herbs in a container with water	

HARRY SEWELL TROPHY (CLASS 131)

For residents of Comberton
or holders of allotments in Comberton only.
(Awarded Double Points)

Judge: ALAN SHIPP

The trophy is awarded for a display of
three types of vegetables
chosen from the list below, numbers as indicated.

- 3 Beetroot
- 3 Carrots
- 2 Cabbages
- 6 Runner Beans or French Beans
- 3 Onions (less than 8oz or 200g each)
- 3 Parsnips
- 3 Potatoes (one variety)
- 3 Courgettes
- 2 Squash
- 6 Tomatoes
- 3 Sweet Corn
- 3 Leeks

Vegetables should be displayed within an area
measuring “18 x 24” (460mm x 610mm) maximum.

A base cloth, board or tray is permitted,
but plates, sand, rings etc. will not be allowed.
Parsley is permitted for garnishing but no other foliage is allowed.

Vegetables should be displayed in accordance with
“**Tips for showing vegetables**” shown earlier in this schedule.

Only one entry per person in this class

SHOW SCHEDULE 2

FRUIT

JUDGE: ALAN SHIPP

All Fruit must have stalk attached

51	Apples Dessert	5
52	Apple Cooking	3
53	Pears	5
54	A Plate of Blackberries	12
55	A Plate of Raspberries	12
56	A Plate of Plums	5
57	A Plate of Fruit not otherwise specified	
58	The Heaviest Apple	

FLOWERS

JUDGE: ALAN SHIPP

101	Michaelmas Daisies	3
102	Chrysanthemums outdoor grown	3
103	Carnations or Pinks	3 Blooms
105	Dahlias ball or pom	3
106	Dahlias all other types	3
107	Gladioli	3 Stems
108	Roses	3 Stems
110	Any flower	1 Stems
111	Vase of perennials two or more varieties	10 Stems
112	Vase of annuals two or more varieties	10 Stems
113	Vase of one kind of flower not specified	5 Stems
114	House plant, foliage	
115	House plant, flowering	
116	Cactus with or without spines in a pot or bowl	
117	Succulent other than Cactus in a pot or bowl	
118	Fuchsia pot plant	
119	Pelargonium or Geranium	
120	Plant or Plants in a patio container	

Plants should be well groomed. Dead flowers and foliage should be removed.

COLLECTIONS (see separate pages)

Judge: ALAN SHIPP

- 130 Master Gardener Competition
- 131 Harry Sewell Trophy (Restricted entry.)

MASTER GARDENER COMPETITION

(CLASS 130)

Awarded Double Points

Judge: ALAN SHIPP

The Trophy is awarded for the arrangement of
a vase of **one variety of flower**,
and **three types of vegetables**
chosen from the list below, numbers as indicated.

FLOWERS:

**4 Roses, 2 Gladioli,
3 Dahlia, 3 Chrysanthemum, 9 Annuals.**

VEGETABLES:

**6 Runner Beans, 2 Cabbages, 1 Cauliflower, 3 Carrots,
3 Onions (less than 8oz or 200g each),
6 Potatoes (one variety), 6 Tomatoes, 3 Courgettes.**

Vegetables and flowers should be displayed within an area
measuring “18 x 24” (460mm x 610mm) maximum.

A base Cloth, board or tray is permitted,
but plates, sand, rings etc. will not be allowed.
Parsley is permitted for garnishing but no other foliage is allowed.

Vegetables should be displayed in accordance with
“**Tips for showing vegetables**” shown earlier in this schedule .

Only one entry per person in this class

SHOW SCHEDULE 3

FLORAL ART

JUDGE: SARAH IRISH

141 A Corsage

142 A Flower Arrangement in an unusual Container - max height 12" (300mm)

Rules for Floral Art Section

1. Natural plant material must predominate in all classes
2. Flower and foliage do not necessarily have to be grown by the exhibitor

HANDICRAFT

JUDGE: ANDREW BONNETT

Entries must have been finished in the last 12 Months

200 Painting

201 Drawing

202 Any Handicraft article (Decorative)

Max. dim.45cm

JUDGE: SARAH IRISH

203 Any Handicraft article (Functional)

Max dim. 45cm

204 Needlecraft (eg. embroidery, cross-stitch, etc.)

206 Crochet

207 Hand Knitted Article

208 Hand Made Jewellery

209 Dressmaking, any home-made garment

210 A Soft Toy

211 A Quilted Item

212 A Fabric Bag or Container

213 A Handmade Greetings Card

PHOTOGRAPHY

JUDGE:ROBERT PATMAN

Maximum size including any mount A5 (148mm x 210mm)

220 Photograph "Bridges"

221 Photograph "Through a garden gate"

222 Photograph "Movement"

Class 330 Men Only Cake Set Recipe

SALTED CARAMEL CAKE

Ingredients

225g/8oz baking spread, from the fridge, plus extra for greasing
175g/6oz caster sugar
55g/2oz light muscovado sugar
4 free-range eggs
1 tsp vanilla extract
225g/8oz self-raising flour
1 tsp baking powder
1 tbsp milk
1 x 397g tin caramel
½ tsp fine sea salt

For the icing

250g/9oz unsalted butter, very soft
250g/9oz icing sugar
½ tsp fine sea salt
115g/4oz salted caramel fudge, chopped into small pieces

Method

- 1** Grease and line 2 x 20cm/8in sandwich tins with baking paper. Preheat the oven to 180C/160C Fan/Gas 4.
- 2** Measure the baking spread, sugars, eggs, vanilla, flour, baking powder, milk, 3 tablespoons of the caramel and the salt into a large bowl. Beat for 2 minutes using an electric hand whisk.
- 3** Spoon into the prepared tins and level the surfaces. Bake for 25-30 minutes, until well risen and coming away from the sides of the tins. Remove from the tins and leave to cool on a wire rack.
- 4** Meanwhile, to make the icing, measure the butter and icing sugar into a bowl. Whisk together with an electric hand whisk until pale and creamy. Add the salt and the remaining caramel from the tin and whisk until just mixed. Make sure you don't overbeat as it might split.
- 5** Place one cake on a stand or serving plate and spread a third of the icing over the top. Place the second cake on top. Spread the remaining icing over the top and sides of the cake. Sprinkle with the chopped fudge.

SHOW SCHEDULE 4

COOKERY

JUDGE : ALISON HAMMOND

Please remove food covering before the Judging

- | | | |
|-----|---|----------------|
| 301 | White Loaf Made from 1lb of dough (450gms) | (24 hours old) |
| 302 | Wholemeal Loaf Made from 1lb of dough (450gms) | (24 hours old) |
| 303 | Sour Dough Loaf Made from 1lb of dough (450gms) | |
| 304 | Brown Rolls (Own recipe) | 4 |
| 305 | Chocolate Eclair (Choux Pastry) (Own recipe) | 4 |
| 306 | Victoria Sponge (Own recipe) | |
| 307 | Tea Loaf (Own Recipe) | |
| 308 | Golden Apple Tea Cake (Set Recipe) | |
| 309 | Smoked Mackerel Pâte (Own recipe) | |
| 310 | Cheese Scones (Own recipe) | 4 |
| 311 | Custard Tart (Own recipe) | 4 |

PRESERVES & PRODUCE

JUDGE: ALISON HAMMOND

Tips for Preserves

Jars should be clean, with neat labels.

To eliminate air bubbles in jars of beetroot and pickles etc., insert knife down to bottom of jar.

- | | |
|-----|---|
| 312 | A jar of Pickled Produce |
| 313 | A jar of Chutney |
| 314 | A jar of Marmalade |
| 315 | A jar of Jam any variety |
| 316 | A jar of Curd any variety |
| 317 | A jar of Jelly any variety |
| 325 | A jar of Honey (in a clear squat 1lb Jar) |
| 326 | Six Fresh Eggs (Additional Saucer to be supplied for judging) |

GERRY HALL TROPHY

- | | | |
|-----|--|----------------|
| 330 | Salted Caramel Cake (MEN OVER 16 ONLY) | See Set Recipe |
|-----|--|----------------|

HOME MADE WINES

JUDGE: PETER ALLERTON

- | | |
|-----|---|
| 331 | Bottle of Country Wine Red, Sweet |
| 332 | Bottle of Country Wine Red, Dry |
| 333 | Bottle of Country Wine White, Sweet |
| 334 | Bottle of Country Wine White, Dry |
| 336 | Bottle of Country Wine Flower |
| 337 | Bottle of Wine made from Hedgerow Fruit |

Bottle - clear glass with preferably a flanged cork or screw top, bearing only a white label stating class, description, type of wine (primary ingredients) and year.

Class 354 Set Recipe

CRUNCHY FLAP JACKS

Ingredients

100g (4oz) Margarine/Butter
1 Tablespoon Golden Syrup
100g (4oz) Sugar
50g (2oz) Oats
50g (2oz) Self raising Flour
75g (3oz) Crushed Cornflakes.

Method

1. Set oven to 190° C / 375° F / Gas Mark 5
2. Grease or line a Baking Tin or Ceramic Tin.
3. Melt the margarine/butter and syrup together gently (i.e. low heat!) in a saucepan.
4. Mix the Oats, Flour and Cornflakes in a bowl.
5. Pour over the margarine mixture, and mix well.
6. Spread evenly into greased baking or ceramic tin and press down firmly.
7. Bake in a moderately heated oven for 20 minutes. (it should be bubbling when you take it out)
8. Let it set for 5 minutes, then cut into squares while still warm.
9. Leave to cool.

SHOW SCHEDULE 5

CHILDREN'S CLASSES

Exhibits should be the child's own work

All Exhibit Cards **MUST** state the age of the Child

Please ensure this when collecting the exhibit card prior to staging

COOKERY

JUDGE: ALISON HAMMOND

- | | | |
|-----|---|---|
| 354 | Crunchy Flap Jacks (Set recipe) | 4 |
| 355 | Decorated Rich Tea Biscuit King Charles Theme | 4 |
| 356 | Butterfly Cakes (Own recipe) | 4 |

HANDICRAFT

JUDGE: SARAH IRISH

- | | | |
|-----|---|----------------|
| 357 | A Decorated Bedroom Name Plate (Any Material) | |
| 358 | Any Handicraft | |
| 359 | A Collage depicting Royal Coach & Horses | |
| 360 | A Model. Plasticine, Playdoh or Clay. | |
| 361 | A Vehicle made from recycled materials | Max. dim. 30cm |
| 362 | A Lego or Duplo Model (7 years & under) | Max. dim. 30cm |
| 363 | A Lego or Duplo Model (8 Years and over) | Max. dim. 30cm |
| 364 | A Finger or Sock Puppet | |

VEGETABLES & FLOWERS

JUDGE: SARAH IRISH

- | | | |
|-----|---|--------------|
| 365 | A Person made from Vegetable or Fruit | |
| 366 | A Collection of Flowers and/or vegetation arranged in a jam jar | |
| 367 | Miniature scene (mostly plant material) | 30cm. x 30cm |
| 368 | Any Vegetable from adult classes 1 to 28 | |
| 369 | Largest Sunflower Head | |

PHOTOGRAPHY

JUDGE: ROBERT PATMAN

Maximum size including any mount A5 (148mm x 210mm)

- | | |
|-----|--------------------------|
| 380 | A Photograph "Transport" |
|-----|--------------------------|

CHILDREN'S CLASSES More on next page

Class 307 Set Recipe

Golden Apple Teacake

Ingredients

170g (6oz) Butter
170g (6oz) Golden caster sugar
3 Medium size eggs,
170g (6oz) Self raising flour
55g (2oz) Sultanas
2 Eating Apples
55g (2oz) Demerara Sugar
1tsp ground Cinnamon

Method

Pre-heat the oven to gas mark 4 (350°F) (180°C)
Line and grease a 225mm (9") springform cake tin.
Cream butter and caster sugar together until light and fluffy.
Beat eggs and gradually add to the creamed mixture.
Sift flour and fold in.
Add sultanas and cinnamon.
Peel and core the apples.
Chop apples into small chunks and fold into mixture.
Spoon into tin and smooth surface.
Sprinkle demerara sugar over top.
Bake for 40 minutes until golden brown and firm.
Remove from tin and leave to cool.

SHOW SCHEDULE 6

CHILDREN'S CLASSES continued

ART

JUDGE: ANDREW BONNETT

All Exhibit Cards MUST state the age of the Child

Write your Full Name, age, and picture title on **back** of entry.

All entries for this section are free.

Painting, Drawing, or Print, using any medium, in colour or black and white.

PICK A TITLE FROM BELOW or A SUBJECT OF YOUR OWN

“ My Pet “, “My Football Team”, “Friend and Family Portrait”,

“Mad Hatters Tea Party”, “Climate Change”.

449 CHILDREN'S ART (4 years and under)

450 CHILDREN'S ART (5 to 7 years)

451 CHILDREN'S ART (8 to 9 years)

452 CHILDREN'S ART (10 to 11 years)

453 CHILDREN'S ART (12 to 16 years)

Class 449 Sponsored by The Comberton Play Group

Class 450, 451, & 452 Sponsored by The Meridian Primary School

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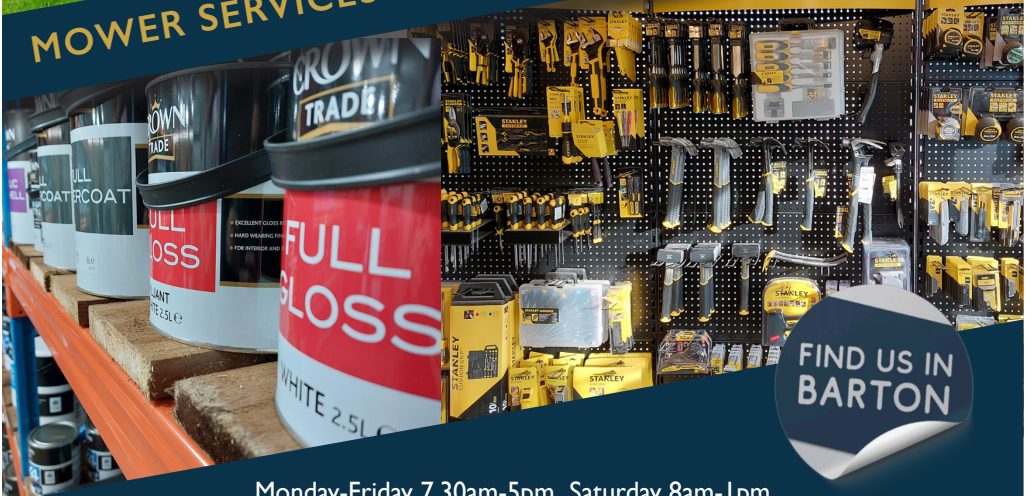
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SHOW ENTRY FORM 2023

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I/WE UNDERTAKE TO COMPLY WITH THE RULES

FAMILY NAME _____.

ADDRESS _____.

TEL. _____

Return Entry Form to Show Secretary 75 Barrons Way, Comberton
or email to combertonshow@gmail.com
with ALL the above information included.

All forms or emails must be received by 8pm Friday 15th September

SHOW ENTRY FORM 2023

[illegible]

I/WE UNDERTAKE TO COMPLY WITH THE RULES

FAMILY NAME _____.

ADDRESS _____.

TEL. _____

Return Entry Form to Show Secretary 75 Barrons Way, Comberton
or email to combertonshow@gmail.com
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All forms or emails must be received by 8pm Friday 15th September