

AUTUMN SHOW 2019

Saturday 14th September 2019

Open to the public 2.00pm to 3.30pm

Special awards

Certificate for the best exhibit in vegetable classes
 Certificate for best exhibit in flower classes except dahlias
 Certificate for best exhibits in dahlia classes
 Certificate for best fruit exhibit in fruit classes
 Certificate of Merit for the best exhibit in horticultural classes
 Certificate of Merit for best in classes 1-50
 Certificate of Merit for best exhibit in Homecraft

The judging begins promptly at 11.15am. We therefore request that all exhibitors leave the hall by 11.00am

Each dish to contain one cultivar (variety) only

CLASS

Vegetables

1	7 Runner Beans	
2	4 Potatoes	white
3	4 Potatoes,	coloured (includes part-coloured)
4	3 Carrots	
5	10 Shallots	large
6	10 Shallots	pickling (not over 30mm diameter)
7	3 Onions	under 250g each
8	3 Onions	over 250g each
9	3 Beetroots	leave 25mm (1") of the tops
10	5 Tomatoes	red only
10A	5 Tomatoes	any other colour
11	9 Cherry tomatoes	one variety
12	A truss of tomatoes	can include unripe tomatoes
13	2 Cucumbers	in or outdoor
14	2 Cabbages	with approximately 75mm (3") stalks
15	3 Peppers	sweet
16	3 Courgettes	NOT more than 150mm (6") long
17	2 Lettuces, any type	roots trimmed and washed
18	2 Marrows	culinary size, approximately 350mm long

AUTUMN SHOW 2019 (continued)

20	1 dish of one kind of vegetable	any kind not mentioned above. Quantities as Rule 15, or as convenient if not mentioned therein.
21	An unusually shaped root vegetable	
22	Longest Runner Bean (this year's)	
23	Heaviest Marrow (this year's)	
24	Collection of 3 types of vegetables on a 60cm x 60cm (24" x 24") table To contain 3 different types of vegetables from the following list – quantity given in brackets. Potatoes, coloured or white (5); Runner Beans (9); Peas (6 pods); Tomatoes (5); Tomatoes, cherry (9); Onions (3); Carrots (3); Lettuces (2); Cauliflowers (2); Cucumbers (2)	

Fruit

25	3 Apples, culinary	1 Cultivar only. Must be named
26	3 Apples, dessert	1 Cultivar only. Must be named
27	3 Pears	1 Cultivar only. Must be named
28	6 Plums, dessert	1 Cultivar only. Must be named
29	1 bunch Grapes	(Need not be on a stand)
30	1 dish fruit, any kind not mentioned above	One cultivar. Any suitable quantity

(Note: preserve stalks where possible).

Flowers

31	1 Specimen Rose	large flowered
32	3 Specimen Roses	large flowered. 1 or more cultivars, 1 vase
33	Bowl of Roses for all round effect	any kinds/cultivars. Rose foliage only
34	1 vase, three sprays, cluster flowered Roses	1 or more cultivars.
35	1 vase of Autumn berries	
36	1 vase Herbaceous Perennials	3 or more kinds
37	1 vase Annuals	1 or more kinds/cultivars
38	1 vase Flowers	1 kind, in 1 or more cultivars
39	1 stem Gladiolus	
40	1 Dahlia, over 220mm	in 1 vase
41	3 Dahlias, medium	1 to 3 vases. To include all types
42	5 Dahlias, small	1 to 5 vases. To include all types

AUTUMN SHOW 2019 (continued)

43	3 Dahlias any other type	in 1 vase. To include all types
44	3 Dahlias	pompoms in 1 vase. Not exceeding 83mm
45	3 Dahlias	any section/s, any cultivars. (Novice)
46	3 Chrysanthemums	1 or more cultivars. 1 vase
47	1 Chrysanthemum	any cultivar
48	1 Pot Plant/s flowering	1 cultivar.
49	1 Pot Plant/s foliage	1 cultivar
50	3 Pots Cacti and/or succulents	Maximum 15cm (6") pots.
51	Largest Sunflower head	
52	Any exhibit of interest	

Please check your dahlia blooms for size with the rings available from a steward.

Size limits are:

Any dahlias over 220mm

Medium –not over 220mm

Small – not over 170mm

Miniature – not over 115mm

Pompom – not over 83mm

Floral Art

53	"Strictly Come Dancing"
54	"Pure and Simple"
55	An arrangement in a shell
56	Flowers for pleasure. Not subject to be floral art rules. To be judged by the public

Homecraft

57	A jar of stone fruit jam in a 340g (12oz) jar
58	A jar of soft fruit jam in a 340g (12oz) jar
59	A jar of chutney in a 340g (12oz) jar
60	A jar of lemon curd
61	Orange marmalade tea loaf. recipe given. See page 15.
62	6 Cheese straws – recipe given. See page 15. MEN ONLY

AUTUMN SHOW

Orange Marmalade Tea Loaf

Ingredients

For the cake

- 120g unsalted butter
- 100g caster sugar
- 2 eggs lightly beaten
- 120g plain flour
- 1½ teaspoons baking powder
- 3 tablespoons Seville orange marmalade
- 2 tablespoons milk

Method

6. Preheat oven to 180°C, Fan 160°C, gas mark 4. Butter a 15cm/6" loaf tin, and line.
7. Beat the butter and sugar together until the mixture lightens in colour.
8. Beat in the eggs. Mix together the flour, salt and baking powder well in a separate bowl, and add to the butter, sugar and egg mixture. Fold in the flour. Add the marmalade and milk, and fold in as well.
9. Spoon the mixture into the loaf tin and spread. Bake for about 50 – 55 mins until golden brown and firm to the touch. Allow to cool for 5 minutes then run a round blade knife round the inside of the tin and turn out onto a wire rack.
10. For the glaze, sift the icing sugar into a bowl, add the warm water and mix. Stir in the marmalade. Spoon the mix over the cake, letting it run down the sides.



For the icing

- 1 tablespoons marmalade
- 50 g icing sugar
- 1 tablespoons warm water

Cheese Straws (Men Only)

Ingredients

- 125g butter, softened
- 75g grated Parmesan cheese
- 125g plain flour
- 1/4 teaspoon salt
- a pinch of cayenne pepper
- 4 tablespoons milk



Method

6. Preheat oven to 180°C, Fan 160°C, gas mark 4.
7. In a small mixing bowl, beat butter and Parmesan cheese until well blended.
8. Add the flour, salt and cayenne; mix well. Divide dough in half.
9. On a lightly floured surface; roll each portion into a 45x7cm rectangle. Cut into 7x1cm strips.
10. Place 2cm apart on lightly greased baking trays; brush with milk. Bake for 8-10 minutes or until lightly browned.

AUTUMN SHOW ENTRY FORM

Mark with a cross all classes for which an entry is to be submitted

To be handed in before 10.30am on SHOW DAY

Class Numbers

1	2	3	4	5	6	7	8	9	10	10A	11	12	13	14
15	16	17	18	19	20	21	22	23	24	25	26	27	28	29
30	31	32	33	34	35	36	37	38	39	40	41	42	43	44
45	46	47	48	49	50	51	52	53	54	55	56	57	58	59
60	61	62												

Exhibitor No.

Total number of entries

Name

Address

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Telephone No. email