

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE

ANNUAL PRODUCE SHOW

AT THE LACEY GREEN VILLAGE HALL – SATURDAY 4th SEPTEMBER 2021

VEGETABLE SECTION.

- Class 1 – 3 ONIONS, from seed or sets – **over 250g**
Class 2 – 3 ONIONS, from seed or sets – under 250g
Class 3 – 9 SHALLOTS
Class 4 – 5 POTATOES **coloured** of one variety but of any shape
Class 5 – 5 POTATOES **white**, one variety but of any shape.
Class 6 – 9 FRENCH BEANS any one variety other than runners
Class 7 – 6 RUNNER BEANS with stalks.
Class 8 – 3 CARROTS, any one variety with foliage trimmed to 3" (7.5cm)
Class 9 – 2 LEEKS any one variety - with roots
Class 10 – 2 CUCUMBERS any one variety
Class 11 – An UNUSUAL or MISSHAPEN vegetable
Class 12 – 3 BEETROOT any one variety
Class 13 – 3 PEPPERS (not Chillies) any one variety
Class 14 – 5 CHILLIES any one variety
Class 15 – 3 COURGETTES any one variety
Class 16 – 10 TOMATOES **small-fruited round cherry cultivars**, with calyces
Class 17 – 10 TOMATOES **small-fruited other than round** with calyces
Class 18 – 5 TOMATOES, **ordinary cultivars**, with calyces.
Class 19 – COLLECTION of cut & named culinary HERBS 5 kinds in one vase
Class 20 – any VEGETABLE not otherwise listed - show minimum of 2
Class 21 – one of each of **5 different kinds of VEGETABLES** (5 items in total) from the following –
Coloured potato, White potato, Red onion, White onion, Carrot, Runner Bean, Lettuce, Beetroot,
Pepper, Parsnip, Cabbage, Bunch of 5 Radishes. (Each kind carries the same points value for judging).

FRUIT SECTION.

- Class 22 – 4 APPLES, culinary, (any one variety)
Class 23 – 4 PEARS, (any one variety)
Class 24 – 5 PLUMS, GAGES or DAMSONS (any one variety)
Class 25 – 4 APPLES, dessert, (any one variety)
Class 26 – ONE DISH or PLATE home grown FRUIT of one kind (excluding those in Classes 22 – 25).
Class 27 – COLLECTION of home-grown FRUIT, at least 3 kinds.

DOMESTIC SECTION *Please note that all exhibits in these classes must be covered with cling film. Recipes overleaf

- Class 30* - Bread – your favourite lockdown loaf – 1lb size
Class 31* - Tomato Tart
Class 32* - Coffee and Walnut Cake (This is Jill Langlois's recipe and is dedicated to her memory)
Class 33* - Double Ginger Crackle Biscuit
Class 34* - Gateau de Pithiviers
Class 35 - 1 Jar of new season JAM – minimum (370g).
Class 36 - 1 Jar of new season JELLY – minimum (370g).
Class 37 - 1 Jar of MARMALADE, any fruit(s) – minimum (370g). (New season)
Class 38 - 1 Jar CHUTNEY or RELISH – minimum (250g). (Made since previous show)

FLOWER SECTION

- Class 40 – Single ROSE any kind.
Class 41 – ROSES (large flowered) – a vase of 3 blooms of single or mixed variety.
Class 42 – ROSES (cluster – flowered) – vase of 3 sprays or stems, single or mixed variety.
Class 43 – Vase of ANNUALS, 5 stems of any one kind.
Class 44 – Vase of ANNUALS, at least 3 varieties, but no more than 9 stems (see overleaf).
Class 45 – FLOWERING SHRUB, three stems
Class 46 – Vase of mixed PERENNIALS –9 stems minimum of 3 varieties
Class 47 – Vase of PERENNIALS, one distinct kind, 5 stems.
Class 48 – 3 DAHLIAS of any kind
Class 49 – One POT GROWN FUCHSIA, maximum pot size 7 ins (18 cms).
Class 50 – One POT PLANT or PLANTS, in flower (except Fuchsias: see overleaf) – max height 1 metre with pot.
Class 51 – One POT PLANT or PLANTS, foliage only (non-flowering: see overleaf) –max height 1 metre with pot.
Class 52 – ST.CLEMENTS – a vase of ORANGE and YELLOW flowers.
Class 53 – SMALL FLORAL ARRANGEMENT, Overall dimensions not to exceed 7 ins (18 cms). }Home grown
Class 54 – FREE STYLE FLORAL ART (no more than 24 ins/ 60cms in any direction) }blooms/foliage/fruit
Class 55 – Miniature Garden in a seed tray
Class 56 - Tallest Sunflower – from stem at soil level to top of flower head. May be raised in a pot or the ground

All Classes FREE to Non-Members under 17 years old.

NOTES ON SHOW SCHEDULE – SATURDAY 4th September 2021

PROGRAMME: All entries to be staged in the Village Hall from 12.00pm to 2.00pm. Judging of exhibits from 2.00pm to 4.00pm
Public viewing from 4.00pm to 5.00pm
No exhibits to be removed before 5.00pm. Hall cleared 5.00pm. Please check for any updates on this timing!

ENTRY FEES: All classes 20p per item unless **under 17 yrs.** then **FREE** . Only one entry per person per class.

PRIZES: "SPECIAL" rosettes for best entry in each section. Rosettes for 1st and 2nd in each class. A special prize will be awarded for the best exhibit from an entrant under 17 yrs. old

RULES: A copy of the Rules governing the Show will be on display.

JUDGES: To be arranged by the Committee. Decisions by Judges will be final.

CUPS AWARDED: Details of cups and awards are available to read on the Village website.

DEFINITIONS AND GUIDANCE ON CLASS ENTRIES.

Classes 22 to 27 Exhibitors should ensure that when required stalks are left on exhibits.

Classes 43 and 44 For the purposes of this show, Annuals are defined as 'Flowers grown from seed sown since 1/9/18'

Classes 49 to 51 Plant(s) must have been in the Exhibitor's possession for at least 2 months. Can be grown indoors or outdoors.

Classes 52 to 54 All blooms must be grown by the entrant.

NOTES AND HINTS ON THE PREPARATION OF EXHIBITS.

REMEMBER – UNIFORMITY OF EXHIBITS WILL ALWAYS CATCH THE JUDGE'S EYE.

Cabbage and Cauliflower – show with approx. 3" (7.5 cms) of stalk remaining. Beans – Cut from vine with scissors leaving some stalk attached. Beetroot, Carrot, Parsnip – Cut off tops leaving 3" (7.5 cms). Ensure that all the root is intact. Onions and Shallots – Tops should be tied and roots neatly trimmed back to the Basal plate. Potatoes – Wash tubers carefully with a soft cloth or sponge. Radish – Do not remove foliage. Tomatoes- Should not be over ripe, do not remove calyces.

RECIPES FOR THE DOMESTIC SECTION. (All tin sizes are approximate 1"/ 2.5cm larger or smaller allowed)

Class 30 Lockdown Loaf – your own favourite recipe in a 1lb loaf (or equivalent)

Class 31 Tomato Tart: Ingredients: Pastry:170g Plain Flour; 85g Butter; 50g grated Gruyere; Pinch of salt; Cold water to bind. Filling: 8-12 Tomatoes – a mix of colours if poss. 2 tbs Dijon mustard; 2 tbs polenta; 1 tbs thyme leaves; 1 tbs olive oil; Salt & Pepper. **Method:** Rub butter into the sifted flour and salt until it resembles breadcrumbs, mix in the grated cheese, add water to bind. Leave to rest in fridge for 30mins. Roll out pastry to fit a 23cm flan ring and "blind bake". Filling: Slice the tomatoes 5mm thick & lay out on a rack, sprinkle a little salt over them & leave for 20mins to render excess water. Pat the slices dry with kitchen paper. Spread the mustard over the base of the part cooked tart, then sprinkle the polenta over the mustard. Arrange the tomato slices in the tart and season with a little pepper and the thyme leaves. Drizzle the olive oil over the tomatoes & bake the tart for approx. 20mins.

Class 32 Jill's Coffee and Walnut Cake: Ingredients: 250g SR flour with half a tsp baking powder sifted together; 200g caster sugar; 3 eggs; 3 tbs milk; 175g butter; 1½ tbs coffee granules, 75g chopped walnuts and a few whole walnuts to decorate. Butter Icing: 125g soft butter; 1 heaped tsp coffee granules; 175g icing sugar. Line 2 180mm round sandwich tins. Dissolve coffee in 1tbs of hot water and leave to cool. Cream sugar and butter together, beat in eggs one at time with coffee and a little flour, add the remaining flour, chopped walnuts and enough milk to a soft dropping consistency. Divide equally between tins and bake 190C Gas 5 for 30mins. Beat icing sugar, butter and dissolved coffee together. Sandwich the 2 rounds together with some of the coffee butter cream and use the remainder and the whole walnuts to decorate top.

Class 33 Double Ginger Crackle Biscuit: Ingredients: 4cm piece fresh root ginger; 115g unsalted butter diced; 85g black treacle; 350g self-raising flour; pinch salt; 1tsp bicarb of soda; 1tbs ground ginger; 200g caster sugar; 1 medium egg; 40g demerara sugar. **Method:** Heat oven to 170°C/Gas 3. Peel and grate ginger. Measure 2 rounded tsp of the ginger into a pan and add butter and black treacle; melt gently. Stir until smooth and set aside to cool. Sift flour salt, bicarb and ground ginger into a bowl. Add caster sugar and mix well. Make a well in the centre and pour in beaten egg and melted mixture, stir well. Press and knead with hands to make a smooth dough. Divide into 25 walnut size balls. Place on lined baking sheets and flatten lightly. Sprinkle with demerara sugar. Bake for 14-16 minutes. Remove and leave to cool and firm for 5 mins. Transfer to a cooling rack. Show 6

Class 34 Gateau de Pithiviers: Pastry: Quick Puff. 250g cold butter; 300g plain flour + dusting; 1 tsp salt; approx. 160ml cold water. **Method:** Cut the butter into cubes & add to flour & salt in a bowl. Work butter into flour loosely, do not overwork, you need to see bits of butter. Add water and bring dough together. Wrap in film and chill for 20mins. Roll dough to 20x50cm. Fold top third down to Centre and bottom third up & over. Give a quarter turn and roll out into a rectangle again. Repeat 4/6 times. Cut pastry in two & roll out half; cut out 26cm circle. Place on a baking tray & chill. **Filling:** 150g Ground almonds; 50g Granulated sugar; 75g softened butter; 50g plain flour; 3 eggs; 2 tbs Amaretto or few drops of almond extract; icing sugar to dust. **Method:** mix ground almonds, sugar, flour, butter, 2 eggs & amaretto/almond. Spoon mixture onto chilled pastry circle, level surface leaving 5cm border of pastry. Chill again for 20mins. Roll out remaining pastry, cut another circle slightly larger than first. Take first circle from fridge & brush beaten 3rd egg over border. Lay 2nd circle over first & smooth down over filling. Press firmly on edges to seal, trim to neaten. Scallop edges. Brush with beaten egg, score the top lightly to resemble curved spokes of a wheel. Chill for 1hr. Preheat oven to 190c/170c fan Gas 5. Glaze pie again, bake 30-40 mins until golden. Dust with icing sugar.