

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE

AUTUMN PRODUCE SHOW

AT THE LACEY GREEN VILLAGE HALL – SATURDAY 3rd SEPTEMBER 2022

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* - Ale Bread
Class 31* - Coronation Pies
Class 32* - Courgette and Lime Cake
Class 33* - Hazelnut and Chocolate Macaroons
Class 34* - Cinnamon and Raisin Jumble Loaf
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 – **The Linda Taylor Class:** 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 3rd September 2022

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 1/9/21

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 Ale Bread: *Ingredients:* 450g strong white flour; 450g wholemeal bread flour; 15g salt; 2tsp chopped fresh thyme; 1tsp ground fennel seeds; 14g dried yeast; 15g caster sugar; 300ml bottle of bitter ale; 1 tbsp sunflower oil. ***Method:*** Combine flours, salt, fennel and thyme in a bowl and make a well in the centre. Dissolve yeast and sugar in warmed ale then whisk in oil. Pour into well add enough warm water to form a sticky dough. Knead until smooth. Place in covered bowl to double in size (approx. 1 hour). Knock back and divide into 2 loaves in 1lb loaf tins. Heat oven to 200°C/ gas 6. Prove again for 30 mins or until springy to touch. With a sharp knife make three diagonal cuts across the top of the loaves. Pour a glass of water into a roasting pan in the bottom of the oven and cook loaves on the middle shelf for approx. 20 – 30 minutes. Transfer to wire rack to cool. Show one loaf.

Class 31 Coronation Pies: *Ingredients:* Pastry – 350g white flour; 175g butter plus cold water to mix. Filling – 1tbsp olive oil; one chopped onion; 2tbsp medium curry powder; 3tbsp mango chutney; 140g cooked diced chicken breast; 140g soured cream; knob of butter, 1 egg beaten, 2tbsp flaked almonds. ***Method:*** Make short crust pastry and leave to rest. Make filling. Cook onion in oil until soft. Stir in curry powder and cook 1 minute. When cooled add chutney, chicken, soured cream and season. Heat oven to 200°C/Gas 6. Cut 24 strips of baking parchment to fit a 12-hole muffin tin or deep small tart tins. Grease with butter and criss-cross paper in tins leaving ends to enable removal. Roll pastry thinly and stamp out circles for the base and lids to cover. Spoon filling into the pastry lined tins. Wet lid rims and place on top pressing in place. Make a hole(s) for the steam to escape, brush with beaten egg and scatter with almond flakes. Bake for 20-25 minutes until golden. Remove to wire rack to cool. Makes 12-14 small pies. Show 6

Class 32 Courgette and Lime Cake: *Ingredients:* 3 medium eggs; 125ml vegetable oil; 150g caster sugar; 225g self-raising flour; ½ tsp bicarb; ½ tsp baking powder; 250g finely grated courgette; grated zest of one lime. Icing: 400g cream cheese, 175g icing sugar; 2tbsp lime juice; 1tbsp lime zest; 40g chopped pistachios. ***Method:*** Heat oven to 180°C/Gas 4. Grease and line two 21cm sandwich tins. Beat eggs, oil and sugar together until creamy. Sift in flour, bicarb and baking powder and beat well. Stir in courgette and lime zest. Divide into cake tins and bake 25-30 mins. Remove from oven and turn out onto a wire rack. Peel off paper and leave to cool. Icing – beat cream cheese until smooth, sift in icing sugar and stir in lime juice. Assemble cake. Sandwich together with 2/3 of the icing and use remaining to cover top of the cake. Sprinkle with pistachios and lime zest.

Class 33 Hazelnut Macaroons: *Ingredients:* 125g ground hazelnuts; 150g caster sugar; 2 egg whites; 1tsp vanilla extract; 50g plain chocolate in 1cm chunks; whole nuts to decorate. ***Method:*** Combine hazelnuts and sugar. In separate bowl whisk egg whites until white and frothy, not too stiff, fold into nuts and sugar and when combined add vanilla and chocolate. Place tablespoons of mixture on lined baking tin leaving room to spread. Place whole nut in centre. Bake in preheated oven at 180°/Gas 4 for 10-15 mins until lightly coloured. Cool on the sheet and then remove from baking paper . Show 6

Class 34 Cinnamon and Raisin Jumble Loaf: *Ingredients:* 500g strong white bread flour; 1 x 7g sachet dried yeast; 7g salt; 2 tsp caster sugar; 250ml milk; 50g unsalted butter diced; 1 medium egg; 75g raisins. Filling: 65g light brown muscovado sugar; 1tsp flour; 1tbs ground cinnamon; milk for brushing. 1 x 900g loaf tin greased with butter and lined with a long strip of baking paper. ***Method:*** Make dough – mix flour ,yeast, salt and sugar. Gently warm milk and butter until melted. When lukewarm add beaten egg and mix. Add liquid to dry ingredients and mix well to make a soft dough. Knead well. Add raisins and knead to incorporate. Return to bowl and rise until doubled in size (approx. 1 hour). Knock back and turn onto floured board. Pat into a rectangle roughly 2cm thick. Cover and leave to rest 5 mins. Make filling – mix sugar, cinnamon and flour in small bowl. Roll dough to 30 x 40m cm. Brush with milk and sprinkle filling evenly leaving 1cm along long edge. Roll up the dough from long edge and pinch together to seal. With sharp knife slice roll across into 2cm slices and then halve each slice across to make semi-circles. Arrange a layer in the bottom of the tin dough side down. Place the rest higgledy-piggledy on top so they are touching. Leave to rise until doubled in size, brush top with milk and bake in pre-heated oven at 180°C/ Gas 4 for 35 mins. Cool on a wire rack.