

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE

ANNUAL PRODUCE SHOW

AT THE LACEY GREEN VILLAGE HALL – SATURDAY 5th SEPTEMBER 2020

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* - Courgette Polpette
Class 31* - Sausage Taleggio Brioche Roll
Class 32* - Chocolate Beetroot Cake
Class 33* - Poppy Seed Rolls
Class 34* - Baklava
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 5th September 2020

PROGRAMME: All entries to be staged in the Village Hall from 1.00pm to 2.00pm. Judging of exhibits from 2.00pm to 4.00pm
Public viewing from 4.00pm to 4.45pm. Cups presented 4.45pm.
No exhibits to be removed before 5.00pm. Hall cleared 5.00pm.

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 Courgette Polpette: 2tbs olive oil; 500g courgettes diced; zest of ½ lemon; 1 egg beaten; 2tbs parmesan; 60-70g mozzarella diced; 1tbs chopped parsley; 1 chopped garlic clove; salt and pepper. Preheat oven 200°C/gas 6. Oil a baking tray. Heat oil in large pan and fry courgettes until golden. Cool a little and mix with all other ingredients. Season to taste. Place walnut size balls on baking sheet, cook for approx. 15 mins. Makes about 12, show 6.

Class 31 Sausage Taleggio Brioche Roll 3g fast action yeast; 5g sugar; 200g strong white flour; ½ tsp salt; 35ml warmed milk; 2 eggs beaten plus extra for glaze; 125g unsalted butter cubed at room temperature. **Filling:** 6 sliced shallots; 200g smoked bacon lardons; 3 sausages no skins; 100g leaf spinach; 50g chopped sun dried tomatoes; 50g breadcrumbs; bunch fresh basil chopped; 100g mature cheddar grated; 100g taleggio sliced. **Method:** Make brioche dough, rise until doubled in size. **Filling:** fry shallots, add bacon and sausage meat and cook for 10 mins. Blanche spinach and dry – mix into sausage mix with tomatoes, breadcrumbs and herbs then add cheeses. Season. Knead brioche dough and roll to 35cm sq about 1cm thick. Place on non-stick paper and put filling on bottom third. Roll up to encase filling. Place on baking tray, brush with half the egg and put in fridge to prove for 40 mins. Heat oven to 180°C/gas4. When risen brush on rest of egg and bake for 40 mins until golden and crisp. For full instructions go to:

<https://www.deliciousmagazine.co.uk/recipes/sausage-and-taleggio-brioche-roll/>

Class 32 Chocolate Beetroot Cake: 200g cooked beetroot; 150g dark chocolate chopped; 1tbs freshly grated ginger; 125g plain flour; 3 eggs; 1½ tsp baking powder; pinch salt; 150g caster; 200g unsalted butter at room temperature. **Mascarpone Icing:** 100g mascarpone cheese; 200g full fat cream cheese; 75g icing sugar sifted; 1 orange. **Method:** Process beetroot to a puree; heat oven to 180°C/ gas 4. Put chocolate and beetroot into a bowl and melt. Mix it well and add the ginger – cool. Sift flour, baking powder and salt into a bowl. Separate the eggs. Whisk yolks with butter and sugar until pale. Whisk egg whites separately until stiff. Fold yolk mixture into the flour and then fold in the whites. Stir in the beetroot/chocolate mixture. Pour into a greased and floured 18.5cm cake tin and bake for 50 minutes until skewer comes out clean. Stand in tin for 15 mins and then turn out onto a rack to cool. **Icing:** mix sugar into cream cheese and mascarpone – add a squeeze of orange juice and ice the cake. Grate orange zest over the cake to finish.

Class 33 Poppy Seed Rolls: 450g strong white bread flour; 15g yeast; 280ml warm milk; 15g salt; milk and poppy seeds for topping. **Method:** cream yeast with 2 tablespoons of tepid water. Put flour in a large bowl and warm. Mix in salt and then yeast and enough milk to make a soft dough. Leave to rise until doubled in size. Prepare a floured baking sheet. Knock down dough and knead for a minute. Divide into 12 balls and place on baking sheet. Cover and rise for 15-20 minutes. Brush tops with milk, sprinkle with poppy seeds. Make two cross cuts on top of each roll. As they open put rolls into a pre-heated oven at 220°C/ Gas 7 for 15 minutes. then lower to 190°C/Gas 5 and leave for another 5-10 minutes. Remove from tray and cool on wire rack. Makes 12 – show 6

Class 34 Baklava: ½ Packet of filo pastry; 150g ground almonds; 50g chopped pistachios; 50g caster; grated rind of 1 orange & ½ lime; 6 green cardamom pods' seeds ground; ¼ tsp cinnamon; 75g unsalted butter melted; **Syrup:** 100mls water; ½ tbs lemon juice; 150 g caster; 1tbs rosewater. **Method:** combine almonds, pistachios, sugar, rinds & spices in a bowl and set aside. Preheat oven to 180°C/gas 4. A dish or tin 15cm square lined with non-stick parchment. Brush base with melted butter and using ¼ of the sheets of filo layer them into the dish overlapping the sides to hold filling, brushing each layer with melted butter. Add nut mixture and firm in place. Using another ¼ packet of filo layer on top of filling, buttering each. Overlap sheets from bottom layer. Using sharp knife cut across top layers of pastry to form 12 squares. Bake 25-30 mins until golden. Make syrup: put water, lemon juice and sugar into pan and dissolve sugar then boil rapidly without stirring until you have a thick syrup. Add rosewater and pour the syrup over the baklava when it is still hot. Allow to cool in the tin before cutting through the bottom layers. Makes 12 pieces – show 6.