

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE
ANNUAL PRODUCE SHOW SPONSORED BY THE WHIP PUBLIC HOUSE
AT THE LACEY GREEN VILLAGE HALL – SATURDAY 1ST SEPTEMBER 2018

VEGETABLE SECTION.

- Class 1 – 3 ONIONS, from seed or sets.
Class 2 – 9 SHALLOTS
Class 3 – 5 POTATOES **coloured** of one variety but of any shape
Class 4 – 5 POTATOES **white**, one variety but of any shape.
Class 5 – 9 FRENCH BEANS any one variety
Class 6 – 6 RUNNER BEANS with stalks.
Class 7 – 3 CARROTS, any one variety with foliage trimmed to 3" (7.5cm)
Class 8 – 2 LEEKS any one variety - with roots
Class 9 – 2 CUCUMBERS any one variety
Class 10 – An UNUSUAL or MISSHAPEN vegetable
Class 11 – 3 BEETROOT any one variety
Class 12 – 3 PEPPERS (not Chillies) any one variety
Class 13 – 5 CHILLIES any one variety
Class 14 – 3 COURGETTES any one variety
Class 15 – 10 TOMATOES **small-fruited and novelty cultivars**, with calyces
Class 16 – 5 TOMATOES, **ordinary cultivars**, with calyces.
Class 17 – COLLECTION of cut & named culinary HERBS 5 kinds in one vase
Class 18 – any VEGETABLE not otherwise listed - show minimum of 2
Class 19 – one of each of **5 different kinds of VEGETABLES** (5 items in total) from the following –
Red 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 21 – 4 APPLES, culinary, (any one variety)
Class 22 – 4 PEARS, (any one variety)
Class 23 – 5 PLUMS, GAGES or DAMSONS (any one variety)
Class 24 – 4 APPLES, dessert, (any one variety)
Class 25 – ONE DISH or PLATE home grown FRUIT of one kind (excluding those in Classes 21 – 24).
Class 26 – 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* - Lemon Tart
Class 31* - Amaretti Biscuits
Class 32* - Ham and Cheese Patties
Class 33* - Spanish Rustic Bread
Class 34* - Victoria Sponge Jam only filling - own recipe using 3 eggs
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

PHOTOGRAPHIC SECTION (a single unframed picture no larger than A4 size) the winner of these classes will be decided by public vote

- Class 60 – Holiday time! – free interpretation
Class 61 – Poetry in Motion – free interpretation

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

NOTES ON SHOW SCHEDULE – SATURDAY 1st September 2018

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. Please leave exhibits for our sponsors where possible.

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

NEW MEMBERS:

Members joining on the day of the show will immediately be eligible to exhibit.

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:

BILL CLEAVER MEMORIAL AWARD for best exhibit in produce sections of the show. PLOWMAN CUP – for exhibitor with most points in the Vegetable Section. FLORAL CUP – for exhibitor with most points in the Flower Section - The CONNIE BAKER CUP for best rose exhibit. MARSHALL CUP – for exhibitor with most points in the Fruit Section. DOMESTIC SALVER – for exhibitor with most points in the Domestic Section. HUGHENDEN CUP – most overall points in the combined Produce Sections. JUBILEE CUP – For member with most points who have not previously been Cup winners.

DEFINITIONS AND GUIDANCE ON CLASS ENTRIES.

Classes 21 to 26	Exhibitors should ensure that when required stalks are left on exhibits.
Classes 44 and 49	For the purposes of this show, Annuals are defined as ‘Flowers grown from seed sown since 1/9/17’
Classes 50 and 51	Plant(s) must have been in the Exhibitor’s possession for at least 2 months.
Classes 53 to 54	All blooms must be grown by the entrant.
Classes 49-51	Pot plants may be grown indoors or outdoors

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 Lemon Tart Pastry: 8oz Plain Flour, 2oz Sugar, ½ tsp Salt, 2 Egg Yolks, beaten, 4oz softened butter. **Filling:** 2 Large eggs, 5oz Ground Almonds, 6 Lemons, 3 ½ oz Caster Sugar, 3 ½ fl. oz Whipping Cream, 6 ½ oz Granulated Sugar. **Method:** Pastry Mix the plain flour, sugar, salt and 2 beaten egg yolks to a sandy consistency. Beat in the softened butter. Chill for 1 hour then roll out and line a tart tin of approx. "8"-9" (22cm) diameter. **For the filling:** Beat together the eggs, ground almonds, caster sugar and whipping cream. Grate in the rind of 4 lemons and add the juice of two. Put the filling into the pastry case and bake at 180-190°C/ Gas 4-5 for about 25 minutes until cooked. Slice the two untouched lemons thinly, discarding the pips. Put the slices into a pan, cover with water and simmer gently until soft. Remove the pith from the other two lemons and also slice thinly, adding these into the pan and continue cooking. Drain the slices. Make a syrup by dissolving the granulated sugar in 3 ½ fl oz (100ml) water in a shallow pan; when clear, bring to boiling point, then simmer gently for 2- 3 minutes; slip in the lemon slices and cook for 15 minutes until candied. Arrange the intact slices on the tart. the syrup should be thick but, if not, boil down and then brush on as a glaze.

Class 31 Amaretti Biscuits 2 large egg whites, 200g caster sugar, ½ tsp almond extract, 300g ground almonds. Preheat oven to 190°C/Fan 170°C/Gas 5. Line 2 large baking trays with baking parchment. Whisk egg whites in a large bowl until foamy. Gradually whisk in the caster sugar a tablespoonful at a time. Whisk in almond extract, fold in ground almonds with metal spoon. Spoon mixture into piping bag fitted with large plain nozzle. Pipe blobs of mixture onto trays. Wet your finger and smooth top of each biscuit but don’t flatten. Bake one tray at a time for 16-18 minutes until crisp and lightly browned. Cool on tray for 5 minutes then transfer to wire rack. Store in airtight tin. Makes about 36, show six.

Class 32 Ham and Cheese Patties. Pastry: 75ml lukewarm water, ½ tsp sugar, 3.5g fast acting yeast, 225g plain flour plus extra for dusting, 85ml milk, 1 tsp salt, 17g melted butter, 1 egg beaten. (1/2 for dough mix. 1/2 for glazing & sealing.) **Filling:** 1 small onion, 1 clove garlic, 60g chopped smoked ham, 35g Jarlsberg cheese grated, 1 tbsp. chopped parsley, 1 tsp caraway seeds, salt and pepper, 1tsp oil for greasing tray. **Pastry:** make starter – pour lukewarm water into bowl, add sugar and yeast and stir in 50g of the flour. Mix well and leave to rise for 2-3 hours and then add milk, salt, and the rest of the flour the butter and egg and knead into a relatively firm dough. Leave to rise for another 2 hours. Meanwhile make the filling. Heat oil and cook onion gently until translucent. Add garlic and cook for another two minutes Stir in ham, parsley, cheese, caraway seeds. Season to taste and set aside to cool. Preheat oven to 200°C/Fan 180°C/Gas 6. Roll out dough thinly on floured surface and cut out circles with 3½ inch pastry cutter or glass. Place spoonful of filling on each, brush edges with beaten egg and fold in half. Squeeze edges together and brush with beaten egg. Place on greased baking tray and bake for 12-15 mins until golden. Cool on wire rack. Makes 18 Show 6.

Class 33 Spanish Rustic Bread. Begin 24 hours before cooking. **Starter Dough:** 150ml warm water, 1 tsp sugar, 3 tsp fast action dried yeast, 125g strong white bread flour. **Bread Dough:** 200ml warm water, 1 tsp sugar, 1 tsp fast action dried yeast, 225g strong plain flour, 100g strong wholemeal four, 1tsp salt, 1 tbsp. olive oil plus extra for greasing. **Starter:** pour water into bowl and stir in sugar. Add yeast and leave in warmth for 10 mins. Add flour, cover with clingfilm and leave at room temperature for 24 hours. **Bread dough:** Pour water into a medium bowl and stir in sugar and yeast. Leave in warm place for 10 mins. Stir flours and salt together in large bowl and make well in centre. Add the starter dough, oil and recently made yeast and water mixture. Mix with a spoon and then your hands to make a slightly sticky dough. Transfer to work surface and knead for 10 minutes until smooth and elastic. Place in an oiled bowl and cover leaving to rise until doubled in size. Loosen dough and tip onto floured surface – stretch gently until it’s about 30cm long – fold in half and stretch again. Repeat twice more. Shape into a long loaf shape and slash the top a few times with sharp knife. Dust with flour and place on greased and floured tray. Leave to rise in warmth until it feels light and puffy (about 45-60 mins). Heat oven to 240°C/Fan 220°C/Gas 8. Bake for 20-25 mins or until golden brown and crusty. Cool on wire rack.