

**LAVINGTON AND DISTRICT
PRODUCE SHOW
2017**



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**MARKET LAVINGTON COMMUNITY HALL
SATURDAY 26th AUGUST 2017**

**Open to public view from 2.00-3.30pm along with teas
Followed by prize giving, auction and raffle**

Rules

1. Exhibits to be staged between 9.00-11.00am. Exhibitors cards available in advance from Rupert Wade Tel. no. 813527
2. 15p entry fee for each exhibit, children entries free.
3. Judging between 11.30am and 1.00pm. Open to the public at 2.00.
4. No exhibits to be removed before 3.30pm, those remaining will be auctioned.
5. An exhibitor may only exhibit one entry per class.
6. Points awarded for 1st, 2nd, 3rd places are 3, 2 and 1 respectively. Double points shall be awarded for Classes 9 and 115.
7. Prize money of £1.00 shall be awarded for most points in each section of open classes.
8. Open classes – Class 29 is a decorated all in one chocolate sponge cake. Recipe provided. Decorations to be made on **TOP** of cake only. All items to be edible. Decorating makes up 50% of the marks
9. The Chairman's cup will be awarded to the most points in the Open Classes. Points awarded in the novelty class are excluded.
10. The Gardening Club Plate will be awarded for the most points in Members' Classes and a £2.00 gift voucher for section winners.
11. RHS Banksian Medal will be awarded for the highest number of place points in the whole of the horticultural classes in the show. Points awarded in the novelty class are excluded.
12. Best Horticultural Exhibit Trophy will be awarded to the best exhibit in the flower, vegetable and fruit sections in both open and members classes.
13. Photographs to be a maximum picture size A5

The raffle will be drawn after the auction

OPEN CLASSES

SECTION 1 VEGETABLES – PAT HEATH CUP

Class	Description	Quantity
1	Potatoes	4
2	Runner Beans	5
3	Onions	3
4	Shallots	7
5	Carrots	3
6	Tomatoes (Cherry)	5 on plate
7	Tomatoes (Other)	5 on plate
8	Any other vegetable	As appropriate
9	Collection of 4 vegetables on a tray	3 of each
10	Herbs in a vase of water	5 stems

SECTION 2 FLOWERS – THERESA GALE CUP

11	Rose	1 stem
12	Vase annuals	5 same species
13	Vase perennials	5 same species
14	Vase mixed garden flowers	Up to 8 kinds
15	Dahlias	5 stems
16	Flowering pot plant	1
17	Non flowering pot plant	1
18	Cactus or succulent	1
19	Any other flower	As appropriate
19a	Patio container	1

SECTION 3 FRUIT – GROVE FARM PLATE

20	Apples - Cooking	5
21	Apples – Dessert	5
22	Pears	5
23	Blackberries	10
24	Any other fruit	As appropriate

SECTION 4 COOKERY – COOKERY CUP

25	A jar of fruit jam
26	A jar of fruit jelly
27	A jar of lemon curd
28	A lemon drizzle cake (own recipe)
29	A Chocolate sponge cake (recipe given)
30	A jar of chutney
31	A jar of marmalade

OPEN CLASSES Cont'd

SECTION 4 COOKERY (cont'd)

Class	Description	Quantity
32	Cheese scones	5 on plate
33	A small wholemeal loaf of bread	
34	A loaf of bread made in bread maker	
35	Any sweet	8 on plate

SECTION 5 CRAFT – AUDREY WILKES CUP

36	Any item of decorative needlework
37	An item in wood
38	A painting
39	Any other craft not represented above
39a	An item of hand knitting

Articles in the Craft Section should be in new condition and should not have previously been exhibited.

SECTION 6 PHOTOGRAPY – PETER FRANCIS TROPHY Maximum photograph size A5

40	Four seasons
41	Wildlife
42	Monument
43	Celebration

SECTION 7 NOVELTY

44	Longest marrow – measured from tip to shoulder in a straight line – JOHN NOAKES MARROW TROPHY
45	Weirdest shaped vegetable
46	Floral display using a cup and saucer
47	A pot of homemade garden compost, max.2ltrs

SECTION 8 CHILDREN’S CLASSES FOR UNDER 12s

48	Tallest sunflower. Photo of child with plant height to be shown on photo.
49	Garden on a tray
50	Animal made from vegetables
51	A jam jar of flowers
52	A piece of handwriting

MEMBERS CLASSES
for members of Lavington and District Gardening Club

SECTION 1 VEGETABLES

Class	Description	Quantity
101	Potatoes	4
102	Runner beans	5
103	Onions (unpeeled)	3
104	Shallots	7
105	Carrots	3
106	Beetroot	3
107	French beans	5
108	Tomatoes – Cherry	5
109	Tomatoes – Other	5
110	Lettuce	1
111	Sweetcorn	2
112	Marrow	1
113	Courgettes	3
114	Leeks	2
115	Collection of 4 Vegetables	3 of each
116	Bunch of different herbs	5
117	Any other vegetable	As appropriate
118	The longest runner bean	

- The JOHN AND JO GILBERT TROPHY

SECTION 2 FLOWERS

121	Specimen rose	1 stem
122	Vase annuals	5 same species
123	Vase perennials	5 same species
124	Floribunda rose	1 stem
125	Hydrangea	3 stems
126	Pansies or violas, displayed in plate of damp sand	5 stems
129	Vase of mixed flowers	Max. 8 kinds
130	Gladioli	3
131	Dahlias	5
132	Flowering indoor plant	
133	Foliage indoor plant	
134	Variegated foliage	3 stems
135	Cactus or succulent	
136	Fuchsia	
137	Patio container	
138	Any other flower	Displayed as appropriate

MEMBERS CLASSES Cont'd

SECTION 3 FRUIT

141	Apples – cooking	5
142	Apples – dessert	5
143	Pears	5
144	Blackberries	10
145	Plums	5
146	Raspberries	10
147	Any other fruit not above	A plate

SECTION 4 COOKERY

151	A pot of jelly
152	A pot of fruit jam
153	A pot of marmalade
154	A bottle of cordial or fruit juice
155	A lemon drizzle cake or loaf (own recipe)
156	A loaf of bread handmade or in bread-maker (own recipe)
157	A plate of sweet biscuits (own recipe)

SECTION 5 CRAFT

161	Any item not included elsewhere
162	Any item of decorative needlework
163*	1 Photograph Plant Study
164*	1 Photograph Gardenscape
165	A Drawing / painting
166	A decorated item (eg; shell, mosaic, decoupage)
167	An item made in wood

*** Maximum size of photograph A5**

Articles in the Craft Section should be in new condition and should not have previously been exhibited

SHOW GUIDELINES

All those who said I'll have a go last year, now's your chance

Staging, try to arrive in good time. Arriving at 10.45am or later will mean that you have to rush to stage more than 1 or 2 exhibits.

Potatoes Similar in size and appearance, skins washed and unbroken. Display on a plate.

Onions Similar in appearance, ripe skins, not excessively peeled. Tops trimmed, doubled over and tied with string or raffia, use support to stop from toppling.

Shallots As onions, display on plate or dish of sand for support.

Beans, runner and French. Peas. Young, well grown pods, similar in appearance. Bean seeds should NOT have started to swell in pods. Retain stalks. Beans displayed on a black background. Peas displayed on a plate.

Beetroot, Carrots, Parsnips. Similar in appearance, but don't dig a whole row to find 3 that match perfectly. Tops tied at 7cms. Roots washed, tap root intact if poss.

Courgettes Young, similar looking fruits 12-15cms long.

Sweetcorn Unpeeled – tassels / silks intact.

Lettuce Roots can be left or removed. Wash to remove soil. Damaged outer leaves can be removed. Should not be limp.

Leeks Roots washed and trimmed. Remove outer layer to display good blanched stem. Retain tops which may be tied.

Tomatoes Similar in appearance. Cherry tomatoes should be less than 3.5cms in diameter. Retain calyx (stalk). Display on plate.

Fruit Similar in appearance, free from blemishes, not over ripe. Retain stalks. Don't polish apples. Leave bloom intact on plums and grapes.

Herbs Culinary herbs, young and fresh, no flowers or buds. 1 stem of each. Chives can be a small bunch. Display in a glass of water.

Flowers

Specimen Rose – 1 stem no buds clean foliage.

Annuals/Perennials 5 flowers means 1 per stem. 5 stems means each stem can be multi flowered with buds.

Dahlias 1 flower per stem. No buds.

OPEN CLASS RECIPE

Class 29 – All in one Chocolate sponge with chocolate butter icing

Sponge recipe

110g / 4oz Self-raising flour, sifted
5mls / 1 tspn baking powder
15mls / 1tbspn cocoa powder, sifted
110g / 4oz soft margarine or butter at room temp.
110g / 4oz caster sugar
2 large eggs

Chocolate butter icing

125g butter at room temp
150g icing sugar sifted
30mls / 2 tbsps Cocoa powder sifted

Pre-heat oven 170C / 325F / Gas 3. Grease and line 2 sandwich tins
Sift flour, baking powder and cocoa powder into a large bowl. Add all other ingredients.

Whisk until thoroughly combined.

The mixture should drop off the end of a wooden spoon. If not add 5-10mls (1-2 tspns) of tap warm water and whisk again

Divide the mixture between the tins and level off with a palette knife

Bake on the centre shelf of oven for about 30mins

Leave in the tin for 1 minute before turning out, removing papers and leaving to cool on a wire rack.

Icing - Sieve together icing sugar and cocoa powder and beat/whisk together with the butter. The icing should be easily spreadable, if not add some tap warm water as required. There's enough icing to sandwich the cake and ice the top.

Decorations to be made on TOP of cake only. All items must be edible.

Decorations make up 50% of the marks.