

69th ASHILL FLOWER SHOW

Saturday 5th August 2017

To be held in the Village Hall

RULES

- 1 Only ONE entry per class per person.
- 2 Entry fee: Adults 20p per entry (children free).
- 3 Entry forms, together with fees, in a sealed envelope to Mrs Rosalie Fleet, Courtlands, Ashill, by 5.00 pm on Wednesday 2nd August.
- 4 Prizes will be awarded to 1st (£1), 2nd (50p) and 3rd (30p) for classes 1 to 50 and 1st (50p), 2nd (30p) and 3rd (20p) for classes 50 to 60.
- 5 **Entries may be staged on Friday between 7.00 and 8.30 pm and on Saturday between 8.00 and 9.45 am (no later).**
- 6 Plates, containers to be supplied by the competitor.
- 7 All produce and flowers, with the exception of those used for floral arrangements, must be grown by the exhibitor.
- 8 The show will open at 2.30 pm. Entrance: 50p on the door (children free).
- 9 No exhibit to be removed before 4.00 pm.
- 10 Presentation of prizes at 3.45 pm:
 - The Edwards Rose Bowl to the overall winner in classes 1 to 50
 - The Tidball Shield to the overall winner in the Children's Section
 - The Mollie Tucker Trophy to the winner of the Flower Section
 - The Retter Cup to the winner of the Best Single Rose
 - The Frank Clarke Trophy to the winner of the Fruit and Vegetable Section
 - The Quick Plate to the winner of the Cookery and House Crafts Section.
- 11 The judges may withhold prizes where entries do not appear to be of sufficient merit.
- 12 The decision of the judges is final.

The judges of the show are Mrs Margret Stacey, Mr Tony Retter and Mrs Linda May.

ENTRY FORM OVERLEAF

Give It A Go!

If you've never entered a flower show, why not have a try?

Sometimes a class will have only a few entries giving you a good chance of a winning a prize!

If you don't enter this time come along at 2.30 pm to see the exhibits. It might give you inspiration for next year or you can simply

enjoy a lovely cream tea.

Extra schedules are available from Rosalie on 841357

Tips for Participants

If you've never entered before don't be deterred. The show is primarily intended to be a bit of fun for everyone and we don't require Chelsea Flower Show standards or exhaustive knowledge of the RHS Show Handbook!. These notes should, however, give you some pointers and help you prepare for show day.

Vegetables and fruit

Entries should be as identical as possible in size, shape and colour.

Wash all root vegetables gently but do not scrub.

Onions, shallots - Do not overskin to reveal ridges and white flesh near roots. Neatly trim roots. Leave short length of top turned over and neatly tied or taped. Setting them on sand on a plate can help them stand upright.

Beetroot/Carrots - should be trimmed, leaving to no more than 7.5cm (3") of stalk

Tomatoes - Should be shown with the calyx attached.

Cookery/Craft

Sweet items should be displayed on a fancy doyley.

Jams and marmalades should be labelled correctly, i.e., the type of fruit and the exact date of when they were made.

Covers for vinegar preserves must prevent evaporation so cellophane is not suitable.

Suitable covers are tight fitting twist tops with protection on the inside surface.

Jars, bottles and their tops should not carry any trade names, always paint over them.

All food exhibits should be covered, in a clear bag if possible.

Floral Art

When the term "exhibit" is used - accessories are allowed

Don't worry if your produce is not perfect- enter it anyway; you may be lucky, and anyway it's the taking part that counts. **GOOD LUCK**

CLASSES

VEGETABLES AND FRUIT



- 1 Four Runner Beans
- 2 Four French Beans
- 3 Longest Runner Bean
- 4 Four Potatoes - kidney
- 5 Three White Onions from Sets trimmed
- 6 Three Red Onions from sets - trimmed
- 7 Five Shallots - trimmed
- 8 One Lettuce
- 9 Four Cherry Tomatoes
- 10 Four other Tomatoes
- 11 Three Beetroot
- 12 One Cucumber
- 13 Three Carrots
- 14 Three Courgettes
- 15 A display of Vegetables- at least Four varieties in a shallow box not exceeding 60cmx60cm (24"x24")
- 16 Four different Culinary Herbs
- 17 Small dish of any other Fruit (one Variety)

COOKERY AND HOUSE CRAFTS



- 18 All in one Victoria Sponge with Jam filling (Recipe)- MEN ONLY
- 19 Lemon Tart
- 20 Six Meringue Shells
- 21 Sticky Gingerbread loaf - (recipe)
- 22 Five Flapjacks
- 23 Five Decorated Cupcakes
- 24 Five Chocolate Brownies
- 25 Three Scotch Eggs
- 26 Marble Cake (recipe)
- 27 Loaf of Bread - any grain (not made in a Bread Maker)
- 28 Jar of Lemon Curd (min 12oz jar)
- 29 Jar of Soft Fruit Jam (min 12oz jar)
- 30 Jar of Marmalade (min 12oz jar)
- 31 Jar of Chutney (min 12oz jar)
- 32 Mounted Photograph - "Gates" Max 7"x5". NOT Framed
- 33 Handmade Greeting Card

FLOWERS AND FLORAL ART

- 34 Three Antirrhinum
- 35 Six Sweet Peas (not perennial)
- 36 One Single Bloom Rose
- 37 Three Roses - Hybrid Tea
- 38 Three Stems of any other rose (one variety)
- 39 Three Stems of Border Carnations or Pinks
- 40 Four different Perennials
- 41 Three Ball Dahlias
- 42 Three Cacti or Semi-Cacti Dahlias
- 43 Three Decorative Dahlias
- 44 Vase of Flowers - at least 6 different varieties
- 45 Four Pansies
- 46 Three Gladioli
- 47 Arrangement in a Wine Glass
- 48 "Woodland Walk" -An Exhibit not exceeding 60cmx60cm. Height unlimited
- 49 "Pastel Palette" - An Exhibit not exceeding 60cmx60cm. Height unlimited
- 50 "Reflections" An exhibit.No restrictions

CHILDRENS CLASSES

3 to 7 YEARS

- 51 Largest Dock Leaf
- 52 A Collage using natural materials (leaves, twigs, shells etc.)
- 53 A miniature Garden on a plate
- 54 A mini Beast made from Play Dough
- 55 4 Decorated Digestive Biscuits



8 to 14 YEARS

- 56 An original piece of artwork (painting, sketch, collage, photograph)
- 57 A planted Welly (any size)
- 58 An Animal made from junk
- 59 Four decorated Cupcakes
- 60 Handmade Bookmark



RECIPES

"ALL IN ONE" VICTORIA SANDWICH CAKE - MEN ONLY

175g (6oz) Self raising Flour

175g (6oz) Soft Butter

5 ml (1 teaspoon) Baking Powder 175g (6oz) Sugar

3 medium Eggs, beaten

Filling

3 - 4 tablespoons raspberry or strawberry Jam. Caster sugar for sprinkling on the top.

Preheat the oven to 190oC (350oC) Mark 5. Grease and line the bases of two 18cm (7") sandwich tins with a circle of baking parchment.

Place the butter, sugar, eggs, flour and baking powder into a large mixing bowl. Using either an electric handheld whisk or a wooden spoon beat the mixture for 2 minutes until smooth.

Divide the mixture between the two tins and smooth the surface smoothing over using palette knife.

Place in the centre of the oven for about 20 minutes until well risen and the cakes spring back when lightly pressed in the Centre.

Loosen the edges with a palate knife and leave to cool in the tins for 5 minutes.

Turn out (the right way up) onto a wire rack and leave to cool. When the cakes are cold sandwich together with jam and sprinkle the top with caster sugar.

STICKY GINGERBREAD LOAF

100g Golden Syrup

½ Teaspoon mixed spice

75g light brown or muscavado sugar

lemon zest

1 beaten egg

1 Teaspoon ground ginger

75g Butter

½ Teaspoon bicarb of soda

75-100g finely chopped ginger preserve

100g Black Treacle

½ Teaspoon cinnamon

150g plain flour

75ml milk

Lightly grease and line loaf tin 20 x 10cm. Preheat the oven 170C. Gas mark 3, fan 150c.

Gently melt butter, sugar and syrup in a small saucepan. Allow to cool.

Sift flour and spices into mixing bowl. Make a well in the centre and add treacle mix, egg, milk and lemon zest. Beat well with a wooden spoon until mixture is smooth and glossy. Dissolve bicarb of soda in 1 tablespoon of hot water. Add to cake mixture with the chopped ginger and mix thoroughly. Pour into prepared tin and bake for 50 - 60 minutes or until cake is firm to touch.

MARBLE CAKE

225g/8oz Butter or Margarine

4 Medium Eggs

Finely grated rind and juice of 1 orange

225g/8oz Caster sugar

225g/8oz self-raising Flour, sifted

25g/1oz cocoa powder. Sifted

For the Topping

Zest and rind of 1 orange

1 tbsp. Granulated Sugar

1 tbsp. granulated sugar. Preheat the oven to 190C/Fan 170C/Gas Mark 5. Lightly oil and line base of 20.5cm/8" round cake tin with greaseproof or baking paper.

Cream butter/margarine and sugar together until light and fluffy. Beat the eggs together. Beat into the creamed mixture a little at a time, beating well between each addition. Fold in the flour.

Divide the mixture equally between two bowls. Beat the grated orange rind into one of the bowls along with a little of the orange juice. Mix the cocoa powder with the remaining orange juice until smooth. Then add to the other bowl and beat well.

Spoon the mixture into the prepared tin in alternate spoonful's. When all the cake mixture is in the tin take a skewer and swirl it in the two mixtures (do not overdo it as the desired effect is to have blocks of different coloured sponge.) Bake in a preheated oven for 50 minutes or until cooked. Allow to cool.

For the topping place orange zest, Juice and granulated sugar in a small saucepan and heat gently until sugar has dissolved. Bring to boil and simmer gently for 3-4 minutes, until juice is syrupy. Pour over cooled cake.

ASHILL FLOWER SHOW
ENTRY FORM
ENTRY FEES: 20p per Entry
Classes 51 to 60 - FREE
I wish to enter Classes as marked below
1 entry form per person please

NAME

ADDRESS

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Age (relates to classes 51 to 60 only)

To be completed and returned with the appropriate entry

Amount enclosed (Fee of 20p per class) by

WEDNESDAY 2nd AUGUST 2017

To: Mrs R Fleet, Courtlands, Ashill EX15 3NH