

# 70th ASHILL FLOWER SHOW

## 1948 ~ 2018

### Saturday 28<sup>th</sup> July 2018

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 25<sup>th</sup> July..
  - 4 Prizes will be awarded to 1<sup>st</sup> (£1), 2<sup>nd</sup> (50p) and 3<sup>rd</sup> (30p) for classes 1 to 50 and 1<sup>st</sup> (50p), 2<sup>nd</sup> (30p) and 3<sup>rd</sup> (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.
- In the event of a tie the Prize will be awarded to the person with the highest number of 1<sup>st</sup> places.
- 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: Mr Tony Retter. Mrs Linda May and A.N.Other

## 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 an afternoon 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**

# C L A S S E S



## VEGETABLES AND FRUIT

- 1 Four Runner Beans
- 2 Four French Beans
- 3 Longest Runner Bean
- 4 Four Potatoes
- 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 4 varieties of Vegetables- 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 Banana Cake (Recipe)- MEN ONLY
- 19 Lemon Meringue Pie
- 20 7" (18cm) Coffee & Walnut Sponge
- 21 Sticky Gingerbread loaf - (recipe)
- 22 Five Carrot Biscuits (1948 recipe)
- 23 Five Cheese Scones
- 24 70<sup>th</sup> Anniversary Celebration Cake
- 25 Loaf of Bread - any grain (not made in a Bread Maker)
- 26 Jar of Lemon Curd (min 12oz jar)
- 27 Jar of Soft Fruit Jam (min 12oz jar)
- 28 Jar of Marmalade (min 12oz jar)
- 29 Jar of Chutney (min 12oz jar)
- 30 Bottle of flavoured Spirit (Screw Top)
- 31 Mounted Photograph - "Tree(s)" Max 7"x5". NOT Framed

### HANDICRAFTS

- 32 Handmade 70<sup>th</sup> Anniversary Greetings Card
- 33 A Poppy - Any medium

## 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 using Garden Flowers - (No Oasis or Oasis dishes to be used)
- 48 "Remembrance" - An Exhibit not exceeding 60cmx60cm. Height unlimited
- 49 "Platinum Anniversary" - A Petite Exhibit not exceeding 25cm in width, depth and height
- 50 A Scented Posy - An Exhibit 25cm x 25cm



**70 years**  
**1948 ~ 2018**



## CHILDRENS CLASSES

### 3 to 7 YEARS

- 51 Create a hat fit for a King or Queen using recycled materials
- 52 Grow your own Cress Head
- 53 A Fruit/Vegetable Animal
- 54 A Jam Jar of Garden Flowers
- 55 Make and Decorate 4 Yummy Cupcakes

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### 8 to 14 YEARS

- 56 Computer designed A4 Poster for this Show (Winning entry to be used for next year (2019))
- 57 Grow 6 Radishes in a pot
- 58 Flower arrangement in an unusual container
- 59 4 equal pieces of decorated Tray Bake
- 60 Mounted Photograph - "Feathered Friends" Max 7" x 5" - NOT framed

## RECIPES

### "ALL IN ONE" SPICED BANANA CAKE - MEN ONLY

225g (8oz) Self raising Flour  
10 ml (2 teaspoon) Baking Powder  
2 ripe Bananas  
175g (6 oz) Caster Sugar

225g (8oz) Butter or margarine - softened  
2 medium Eggs  
2 teaspoon Mixed spice

#### METHOD

Preheat the oven to Fan 160C Convection 180C Gas mark 4. Grease and line 8in/20cm round cake tin.

Beat all the ingredients together. Spread into prepared tin.

Bake for 40 minutes. Reduce temperature to 170 C/Mark 3 and bake for a further 20 mins until skewer inserted into the middle comes out clean. Leave to cool in the tin for 10 min before turning out.

### STICKY GINGERBREAD LOAF

100g Golden Syrup  
½ Teaspoon mixed Spice  
75g Light Brown Muscavado Sugar  
Lemon Zest  
75 - 100g finely chopped Ginger Preserve

1 teaspoon Ground Ginger  
75g Butter  
½ Teaspoon bicarb of soda  
75 ml Milk

100g Black Treacle  
½ Teaspoon Cinnamon  
150g Plain Flour  
1 beaten Egg

Lightly grease and line loaf tin 20 x 20cm. Preheat the oven. 170c. Gas mark 3. Fan 150c

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

Sift flour & spices into a 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.

### CARROT BISCUITS (1948 Recipe)

1 oz Margarine  
A few drops of Vanilla Flavouring  
4 oz of Self Raising Flour

2 oz of granulated sugar plus a little extra  
3 oz of grated carrot

Cream fat and sugar until light and fluffy. Beat in flavouring and carrot. Fold in flour. Form into 12-15 small balls. Place each ball on a baking tray and flatten. Sprinkle with sugar. Bake at Fan 180c, convection 200c (400f) Gas mark 6, for 15 to 20 mins.

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**

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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 25<sup>th</sup> JULY 2018**

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