

# 71st ASHILL FLOWER SHOW

## Saturday 3<sup>rd</sup> August 2019

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 31<sup>st</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 8.00 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, Mrs Alison Chappell, Mrs Margaret Stacey

### 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 four varieties of Vegetables - in a shallow box not exceeding 60cmx60cm (24"x24")
- 16 Four different Culinary Herbs
- 17 Small bowlful (min 5" diameter) of Fruit (One Variety)

## COOKERY AND HOUSE CRAFTS

- 18 Bara Brith (Teabread)  
(Recipe)- **MEN ONLY**
- 19 Lemon Tart
- 20 7" (18cm) Classic Victoria sponge. (Jam Filling, dusted with caster sugar)
- 21 Apple Cake (own recipe)
- 22 Five Ginger Oat Crunch Biscuits (recipe)
- 23 Five Cheese Sables (recipe)
- 24 Five Vegetarian savoury rolls with homemade short Crust pastry
- 25 Loaf of Bread - any (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 - "Bridge(s)"  
Max 7"x5". NOT Framed
- 32 Handmade Anniversary Greetings Card
- 33 Any Hand Sewn item

## 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 Three stems of Flowering Shrub (one variety)
- 45 Four Pansies
- 46 Three Gladioli
- 47 Arrangement using Garden Flowers in your favourite vase/container -  
No **Oasis** to be used
- 48 "An English Country Garden" -An Exhibit not exceeding 60cmx60cm. Height unlimited
- 49 "Citrus Accents" - An Exhibit not exceeding 60cm x 60cm. Height unlimited
- 50 Wedding Cake Topper - to be displayed on a cake board representing the size of Wedding Cake

**CHILDRENS CLASSES ON NEXT PAGE**

### 3 to 7 YEARS

- 51 Decorate four digestive biscuits
- 52 A collection of grasses in a jam jar
- 53 Headwear made from papercraft
- 54 A handmade greetings card
- 55 A handmade bracelet - use either thread, loom bands or beads

### 8 to 14 YEARS

- 56 Make and decorate four Cupcakes
- 57 A rainbow of flowers - an arrangement using fresh flowers
- 58 A 3D model of Ashill Church - using recycled materials
- 59 Four Broad beans grown on blotting paper
- 60 A collage inspired by the local landscape using natural materials

## RECIPES

### **BARA BRITH (traditional Teabread)**

- |                                  |   |
|----------------------------------|---|
| 175g (6oz) currants              | 300 ml ( $\frac{1}{2}$ pint) strong hot tea |
| 175g (6oz) sultanas              | 275g (10oz) self-raising flour              |
| 225g (8oz) light muscavado sugar | 1 large egg, beaten                         |

#### **METHOD**

Measure the fruit and sugar into a bowl, pour over the hot tea, cover, and leave overnight. Preheat the oven to 150c/130c Fan/Gas 2. Lightly grease a 900g (2lb) loaf tin then line the base with baking parchment. Stir the flour and egg into the fruit mixture, mix thoroughly then turn into the prepared tin and level the surface. Bake in a preheated oven for about  $1\frac{1}{2}$  hours or until well risen and firm to the touch. A skewer inserted into the centre should come out clean. Leave to cool in the tin for 10 minutes then turn out, peel off the parchment and finish cooling on a wire rack. Serve sliced and buttered.

### **GINGER OAT CRUNCH BISCUITS**

- |   |   |
|---|---|
| 150g ( $5\frac{1}{2}$ oz) butter, diced if cold | 50g ( $1\frac{3}{4}$ oz) semolina                           |
| 1 tbsp. golden syrup                            | 100g ( $3\frac{1}{2}$ oz) porridge Oats (standard or Jumbo) |
| 175g (6oz) granulated sugar                     | 2 teaspoon Ground Ginger                                    |
| 75g (2 $\frac{1}{3}$ oz) self-raising flour     |   |

Preheat the oven to 180c/160c Fan/Gas 4. Line 3-4 baking trays with baking paper or silicone mats, or line 2 trays and cook in batches. Measure the butter, golden syrup and sugar into a large saucepan. Heat gently until the sugar is dissolved and everything is well combined. Remove from the heat and add the flour, semolina, oats and ginger. Stir until well incorporated then tip onto a baking tray, flatten out and leave to cool for 10 mins. Scoop up teaspoonfuls of the mixture (which will be quite crumbly and buttery) and roll into 36 little balls. Place on the prepared baking trays, well-spaced apart and push down slightly to flatten. Bake for about 15 mins or until lightly golden-brown. Leave to cool on the baking trays, and then store in an airtight container when completely cold.

### **CHEESE SABLES**

- |  |  |
|--|--|
| 150g ( $5\frac{1}{2}$ oz) plain flour            | 150g ( $5\frac{1}{2}$ oz) Butter cut into small pieces |
| 150g ( $5\frac{1}{2}$ oz) Strong Cheese. Grated. | 1 egg yolk.      Sesame seed for sprinkling            |

Preheat the oven 200c/400f/Gas mark 6. Lightly grease several baking trays (cookie sheets). Mix flour and cheese together in a bowl. Add the butter to the cheese and flour mixture with your fingers until combined. Stir in the egg yolk and mix to form dough. Wrap the dough and leave to chill in refrigerator for about 30 mins. On a lightly floured surface roll out the cheese dough thinly. Cut out 6cm ( $2\frac{1}{2}$  inch) rounds, re-rolling the trimmings to make 35 rounds. Place the rounds on the prepared baking trays and sprinkle the sesame seeds over the top. Bake in a preheated oven for 20 mins. Until the sables are lightly golden. Transfer the sables to a wire rack and leave to cool before serving.

2019 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 .....

.....

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 31<sup>st</sup> JULY**

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