# Norton, Leigh & District 71st Horticultural Show

## VEGETABLES, FRUIT, FLOWERS, WINE, PRESERVES & CAKES



Courgette Superhero 1<sup>st</sup>: Jessica Beeson

# To be held at NORTON VILLAGE HALL SATURDAY 11 AUGUST 2018

## Doors open at 2.30pm

Prizes will be presented by
Michael Phelps
at 3.30pm including an auction of donated class exhibits
in aid of Children in Need

Admission 50p (Children Free)

#### **RULES AND REGULATIONS**

1. Entrance fees: All other Classes: 10p Children's Classes: free

2. All entries to be received by:

Sue Phelps, Yew Tree Farm, Norton Jo Robson, Daniels Orchard, The Leigh Anna Turner, Hammonds Mead, Church Lane, Prior's Norton Helen Smith, Pound Farm, Sandhurst

## NOT LATER THAN TUESDAY 7 AUGUST 2018. NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE.

- 3. No exhibitor may make more than one entry in each Class.
- 4. Prizes may be withheld at the discretion of the judges if, in their opinion, the entry does not warrant a prize.
- 5. The Committee will not hold themselves responsible for the loss or damage to exhibits or exhibitor's property however arising.
- 6. Entries may be staged from 7.00pm to 8.00pm on Friday 10 August (by appointment only via the Secretary) and from **8.30am to 10.30am** on the day of the Show, after which the hall will be cleared. Judging commences at **10.35am**.
- 7. All exhibits must bear a Class card, obtainable from the Secretary. These cards will be placed with the exhibits when staged.
- 8. No exhibit to be removed until after the Prize Giving.
- 9. The Committee reserve to themselves the right to visit the garden, orchard or allotment of an exhibitor for the purposes of inspection and the making of show entries by an exhibitor is considered acknowledgement of this right. The Committee will also consider any complaint made in writing to the Chairman or Secretary before 3.30pm on the day of the Show.
- 10. Any persons attempting to gain a prize by unfair means shall forfeit all claims to the prizes that may have been awarded.
- 11. All exhibitors MUST comply with the Schedule. The Committee have the power to settle any dispute arising for which these rules do not provide. The Judge's decision is final.
- 12. Please note judges in the following Sections will be adhering to specific guidelines: Vegetables/Fruit: RHS (Royal Horticultural Society); Flower Arranging: NAFAS (National Association of Flower Arrangement Societies); Cookery and Preserves: WI (Women's Institute)
- 13. Exhibits awarded 'Highly Commended' will be credited with ½ point.
- 14. No entries, whatsoever, to be entered after the Entry Date (Tuesday before Show) or on the day of the Show with the exception of Misshapen Vegetable.

#### **CUPS**

**PRESIDENT'S CUP** – presented to the winner of the highest number of points throughout the Schedule

**LADIES' CUP** - given by Mrs Norton Walker and awarded to the Lady with the highest number of points throughout the Show

**CHAIRMAN'S ROSE BOWL** – presented to the exhibitor with the highest number of points in Classes 48 - 51 inc

MRS C E PRICE - MEMORIAL CUP – presented to the winner of Class 36

**THE DAVIES CUP** – presented to the winner of Classes 37 – 44 inc

FRANK BRIDGE MEMORIAL CUP – presented to the winner of Class 1

MISS FINLAY CHILDREN'S CUP – for children 0 – 7 years only – presented to the exhibitor with the highest number of points in Classes 73 - 75

**JOY PERKIN CUP** – for children 8 – 12 years only – presented to the exhibitor with the highest number of points in Classes 70 - 72

£10 Prize – sponsored by Chris Walker – for children aged 13 - 16 years only - presented to the exhibitor with the highest number of points in Classes 67 - 69

**CHALLENGE CUP** – given by Mrs H M Poulton to the exhibitor of the highest number of points in Classes 56 - 65 inc

C E HADLEY MEMORIAL CUP – presented to the winner of Class 9

**CLIVE ROWLANDS MEMORIAL CUP** – presented to the winner of Class 42

**HARRY WILKS CHALLENGE SHIELD** – presented to the winners of the Team Competition



#### PRIZE MONEY

Class	1 <sup>st</sup> (3 points)	2 <sup>nd</sup> (2 points)	3 <sup>rd</sup> (1 point)
1	£3.00	£2.50	£2.00
7	£2.50	£2.00	£1.50
16	10p per inch	-	-
27, 40, 65 & 66	£5.00	£1.00	50p
52	£3.00	£1.00	50p
61	£10.00	£1.00	50p
67 - 68	£1.00	70p	50p
69	£5.00	70p	50p
70 - 75	£1.00	70p	50p
76	£3.00	70p	50p
77 & 78	£5.00	£1.00	50p
Others	£1.50	£1.00	50p

#### **JUDGES**

VEGETABLES AND FRUIT
POT PLANTS AND FLOWERS
CAKES AND PRESERVES
FLOWER ARRANGEMENTS
GIN, HOMEBREW/KIT & LIQUEUR
CHILDREN'S SECTION
PHOTOGRAPY CLASSES 77, 78 & 79
<b>Class 76 (Courgette Emergency Professional)</b>

Mr Rod Wells
Mr Robert Champion
Mrs Beryl Griffiths
Mrs Beryl Griffiths
Mr Rob Wilkinson
Miss Fran Bussey
Mr Jack Boskett
Mrs Karen Beeson

#### **LIFE MEMBERS**

Mrs M Beale	Mrs A Da	vies	Mrs S Archer
Mr I	K Poulton	Mr M	I Phelps

#### **COMMITTEE MEMBERS**

Mrs K Beeson	Mrs J Robson	Mrs A Turner	Mrs H Smith
Miss J Beeson	Mrs P Griffiths	Mrs S Phelps	Mr O Hidson
Mrs J Broughton	Mrs M Chandler	Mrs C Trapnell	Mrs J Smith
_	Mrs S Wagstaff	Mrs T Otto	

#### **AUCTION OF DONATED CLASS EXHIBITS**

Exhibitors are asked to consider donating Class Exhibits towards Produce Boxes which will be auctioned during Prize Giving - all money raised will be donated to the Charity nominated by the Prize Giver. If you wish to participate, please see a Show Steward at the time of staging your exhibit for the appropriate labelling/red sticker.

#### PLANT/PRODUCE STALL

Any excess plants/produce would be gratefully received as tombola prizes at the Show.

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The Committee recommend that exhibits are NOT displayed on china plates etc in case of breakages or accidental loss and exhibitors are responsible for their own produce.

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#### **SECTION A**

Vegetables and Fruit – Sponsored by Chris Walker Overall Points Winner: Vegetables (Classes 1-26) - "Nature in Art" Season Ticket

Best Overall Exhibit (excluding Classes 1 & 7) in the Vegetable Classes 1 – 26 - £5 Garden Centre Voucher sponsored by Martin Robson £5 for Class 27 (under 21 years) – sponsored by Sid Chandler

- 1. Collection of 6 kinds of vegetables, space allowed 61 x 61cms numbers as for Classes in Schedule, (named)
- 2. Potatoes, coloured, 5 tuber, (<u>named</u>)
- 3. Potatoes, white, 5 tuber, (named)
- 4. Beet, 3, globe with approx 75mm of leaf stalk (tied)
- 5. Carrots (one colour), 3, long pointed with approx 75mm of leaf stalk (tied)
- 6. Carrots (one colour), 3, other than long pointed (eg stump rooted) with approx 75mm of leaf stalk (tied)
- 7. "5-a-Day" Collection of 5 kinds of fruit and/or vegetables, space allowed 46 x 46cms. Numbers as for Classes in Schedule
- 8. Onions, 5, 250g or under
- 9. Onions, 5, grown from sets
- 10. Onions, 3, globe, Spring sown only, over 250g
- 11. Shallots, 5, size and shape to count
- 12. Shallots, 9, pickling, maximum 30mm diameter
- 13. Cucumber, 1, grown under glass or outdoors (named)
- 14. Sweetcorn, 2
- 15. Runner beans, 9 pods with stalks
- 16. Longest Marrow-sponsored by Sarah Wagstaff
- 17. French beans, 9 pods with stalks
- 18. Courgettes, 3, 100-200mm in length or, for round cultivars approx 75mm in diameter
- 19. Heaviest Potato
- 20. Parsnips, 3 with approx 75mm of leaf stalk (tied)
- 21. Pair of Leeks
- 22. Any vegetable not scheduled one single specimen
- 23. Tomatoes, 6, ripe, medium approx 65mm in diameter
- 24. Tomatoes, 1 truss, grown outdoors
- 25. Tomatoes, 9, small fruited or cherry, 35mm maximum in diameter
- 26. Celery, 2, green or blanched (tied)
- 27. 21 years & under Class any Class above (excluding 1, 7, 16 & 28) numbers as for Classes in Schedule
- 28. Misshapen vegetable (bring along and enter on the day!)

## £5 for Best Overall Exhibit of Fruit (Classes 29 – 32) - sponsored by Mary Chandler

- 29. Dessert apples, 6, <u>named</u>, stalks intact
- 30. Culinary apples, 6, <u>named</u>, stalks intact
- 31. Dessert pears, 6, <u>named</u>, stalks intact
- 32. Soft stone fruit, 6
- 33. Dish of mixed fruit nuts allowed
- 34. 4 x Cut herbs in a vase (with no more than 15cm neck diameter\*) (named)
- 35. Soft 'stoneless' fruit one kind on a paper plate
- \*diameter from outside edge to outside edge at the widest part of the pot



#### **SECTION B**

Cut Flowers and Pot Plants – Sponsored by Colin Withers £5 for Best Overall Exhibit (Classes 37 – 47) – sponsored by Oliver Hidson £5 for Class 40 – sponsored by Ann-Marie Whelan

From your own garden/allotment:

- 36. A bowl (not vase) of mixed Roses (6 stems)
- 37. 1 beautiful bloom single stem (flower or shrub)
- 38. 1 spike of Gladiolus
- 39. 1 vase of perennial flowers 1 variety
- 40. Sweet Pea, 9 stems, mixed
- 41. 3 stems of mixed Fuchsias
- 42. Dahlias, 3 decorative or 3 cactus
- 43. 1 rose stem floribunda any variety
- 44. A jug of mixed flowers (not flowers from shrubs) from your garden or allotment, space allowed 40 x 40cms, height not limited

(Classes 45 - 47: Plants must have been in possession of exhibitor for at least 6 months)

- 45. A pot plant, flowering, pot not to exceed 25cms\*
- 46. A pot plant, foliage, pot not to exceed 25cms\*
- 47. Succulent in a pot, not to exceed 25cms\*
- \*diameter from outside edge to outside edge at the widest part of the pot

#### Flower Arrangements – Sponsored by Vera Topham £5 for Best Overall Exhibit (Classes 48 – 51) – sponsored by Bob Broughton

- 48. Exhibit of flowers & foliage etc, front view effect, space allowed 61 x 61cms, height unlimited "In the Kitchen"
- 49. An arrangement foliage only (no flowers or accessories) space allowed 46 x 46 x 46cms
- 50. An arrangement in a box (no accessories) space allowed 30 x 30 x 30cms
- 51. 21 years and under: arrangement incorporating an egg box using flowers and foliage (no accessories) space allowed 46 x 46 x 46cms

#### **SECTION C**

## Sponsored by Colin Wiltshire £5 for Best Overall Exhibit (Classes 52 – 55) – sponsored by Staverton Building Supplies

- 52. Bottle (min 35cl) of homemade Sloe Gin sponsored by Jeremy Phelps
- 53. Bottle (min 35cl) of homemade Liqueur any flavour
- 54. Bottle (max 1 litre) of homemade Cider, Beer or Perry (homebrew or kit)
- 55. Bottle (max 1 litre) of homemade wine (homebrew or kit)

# Cakes and Preserves – Sponsored by Steve Troughton Best Overall Exhibit (Classes 56 – 65) – £5 Garden Centre Voucher sponsored by Martin Robson £5 for Class 65 – sponsored by Ann-Marie Whelan £5 for Class 66 (under 21 years) – sponsored by Jean Smith

Classes 56-60 there are to be no trade names on jars or lids

- 56. 1 jar of jam, soft or stone fruit (wax disk and cellophane top or a new twist top)
- 57. 1 jar of lemon curd (wax disk and cellophane top)
- 58. 1 jar of chutney, any kind (lids: vinegar-proof not cellophane)
- 59. 1 jar of marmalade, any kind (wax disk and cellophane top or a new twist top)
- 60. 1 jar of jelly, any kind (wax disk and cellophane top or a new twist top)

Classes 61 - 66 should be covered by cling film

- 61. Males Only: 4 x Chocolate Muffins using British Flour, displayed on a paper plate sponsored by Western Arable Ltd
- 62. Over 21's: 4 x Stem Ginger Shortbread (recipe enclosed)
- 63. Apple and Sultana Cake (recipe enclosed)
- 64. 4 x Viennese Whirls (recipe enclosed)
- 65. Traditional Victoria Sandwich (own recipe, max 3 eggs, raspberry jam filled no larger than 8")
- 66. 21 years and under: 4 x Stem Ginger Shortbread (recipe enclosed)

#### **SECTION D**

#### Children aged 13 - 16 years only Sponsored by TJH Contracting Ltd £3 for Best Overall Exhibit (Classes 67 & 68) - sponsored by Anne Hidson

#### £5 for Best Exhibit (Class 69) – sponsored by Martin Griffiths

- 67. A fresh flower buttonhole
- 68. Object made from wood (max 30cm x 30cm, height unlimited)
- 69. Colour Pencil Drawing (still life of a vegetable or fruit or flower). Winner to be used on front cover of next year's Schedule, 3" x 3"

#### Children 8 - 12 years only Sponsored by Mark & Jayne Hanks £3 for Best Overall Exhibit (Classes 70 – 72) - sponsored by Pam Griffiths

- 70. A model made of vegetables and fruit
- 71. Decorated pebble
- 72. 4 fairy cakes depicting animals on paper plate

## Children aged 0 - 7 years only Sponsored by Des Beeson Child's Holiday Workshop for Best Overall Exhibit (Classes 73–75) - sponsored by Nature in Art

- 73. Flowers in a mug
- 74. Tin foil sculpture
- 75. 2 decorated cress-heads in eggshells

#### **SECTION E**

#### **Miscellaneous Open Classes**

- £3 for Best Exhibit in Class 76 sponsored by Karen Beeson
- £5 for Best Exhibit in Class 77 sponsored by Nature In Art
- £5 for Best Exhibit in Class 78 sponsored by Nature in Art
- 76. Courgette (not marrow) dressed as an Emergency Professional! max 15" x 15"
- 77. 1 photograph "On Top of the World" (max 6" x 4")
- 78. 1 photograph depicting Tree Knot/s (max 6" x 4")
- 79. 1 black & white photograph "Architecture" (max 6" x 4")

#### **TEAM COMPETITION - Harry Wilks Challenge Shield**

80. Team of 4 Exhibitors (at least one person must be under 16 years and at least one who has not entered the Show within the last 5 years).

To enter, each member of the Team must nominate on their Entry Form the Class whereby any Points awarded in the Show Competition will <u>also</u> count towards their Team's Competition total. One person cannot be part of two teams. In the event of a tie, the team with the highest number of individual "First" places (if necessary "Second" places and so on) will prevail.

### **ENTRY FORM**

#### NORTON, LEIGH AND DISTRICT HORTICULTURAL SHOW 2018

All exhibitors must fill in this form and deliver it to one of the following members not later than Tuesday 7 August 2018

Helen Smith, Pound Farm, Sandhurst; Jo Robson, Daniels Orchard, The Leigh; Anna Turner, Hammonds Mead, Prior's Norton; Sue Phelps, Yew Tree Farm, Norton

Class No:	Class No:	Class No:	Class No:	Children's Class No:
Team Compet	tition (Free Ent	ry)		
Names (at least one under	of the 4 Members in r 16 and one who has	* /	above which <u>you</u> <u>your</u> Team En Class can be n	the Class No from <u>u</u> are nominating as try Class. A single nominated by more the rof the team.
			Class No:	
Name of Exhib	oitor:			
Address:				
Amount enclose	ed: £	Email:		
Age at Show, if	under 21 years:	Tel No:		
misshapen vege	table), take my/a	enter late entries a any other exhibitor understood the Ru	r's entries away	until after Prize
Signed				

### **OUR SPONSORS**

Grateful thanks to the following sponsors for their support:

Des & Karen Beeson Bob Broughton Sid & Mary Chandler Martin & Pam Griffiths Mark & Jayne Hanks Oliver & Anne Hidson Jeremy Phelps Martin Robson Jean Smith Vera Topham Steve Troughton Sarah Wagstaff Chris Walker Ann-Marie Whelan Colin Withers Colin Wiltshire

Nature in Art Staverton Building Supplies TJH Contracting Ltd Western Arable Ltd



### **RECIPES**

#### **STEM GINGER SHORTBREAD**

200g unsalted butter, softened 100g caster sugar, plus extra for sprinkling 260g plain flour 40g rice flour, ground rice or cornflour ½ teaspoon ground ginger good pinch of salt 50g chopped glacé ginger

#### Method

Beat softened butter in bowl until creamy, gradually add sugar and mix until lighter in colour and fluffy. Sift flour with rice flour (or ground rice or cornflour), ground ginger and salt into the bowl with butter mixture. Add chopped ginger and work all the ingredients together with your hands until thoroughly combined. Form the dough into a log shape about 20cm long and wrap in clingfilm and chill for 20-30 mins or until firm. Preheat the oven to 170°C/325°F/gas 3. Unwrap the log and slice across into 20 rounds using a sharp knife. Bake for about 20 mins or until firm but not coloured. Remove from the oven and sprinkle with caster sugar. When completely cool, store in airtight container.

#### **APPLE AND SULTANA CAKE**

200g salted butter, softened, plus extra for greasing 200g light brown muscovado sugar 1 large lemon, zested 1½ tsp ground cinnamon ½ whole nutmeg, grated 3 eggs

200g self raising flour
4 Cox apples, 2 peeled and grated,
2 peeled, cored, quartered and cut into slices the thickness of a pound coin
2 bulging handfuls sultanas handful flaked almonds

#### Method

Preheat the oven to 180C/gas mark 4. Grease and line a loose-bottomed cake tin, no larger than 23cm, with baking parchment. Using electric beaters, combine the butter, sugar, lemon zest and spices. Add the eggs, one at a time, then beat in the flour. Fold in the grated apple and sultanas, then pour into the tin. Arrange the apple slices on top of the cake, scatter with the almonds and bake for 65-70 minutes. Cool in the tin for 20 minutes before serving.

#### **VIENNESE WHIRLS**

For the biscuits:

250g very soft unsalted butter

50g icing sugar

225g plain flour

25g cornflour

For the filling:

Raspberry jam

100g unsalted butter, softened

200g icing sugar, plus extra for dusting

½ tsp vanilla extract

#### Method

Preheat the oven to 190C/Fan 170C/Gas 5. Line 3 baking sheets with non-stick baking parchment and using a round cutter as a guide (no larger than 5cm), draw 8 circles on each sheet of paper, spaced well apart. Turn the paper over so the pencil marks are underneath. Put butter and icing sugar into a bowl and beat well until pale and fluffy. Sieve in the flour and cornflour and beat well. Spoon the mixture into a piping bag fitted with a medium star nozzle. Pipe 24 swirled rounds (not rosettes), inside the circles on the baking sheets. Bake in the centre of the oven for approx 10 – 13 mins, until a pale golden-brown colour. Cool on the baking tray for 5 mins then transfer to a cooling rack to cool and harden. For the filling: measure the butter into a bowl and sift the icing sugar on top. Add the vanilla extract and beat until very light and smooth. Spoon into a piping bag fitted with a large star nozzle. Spoon a little jam onto the flat side of 12 of the biscuits and place jam-side up on a cooling rack. Pipe the buttercream over the jam and sandwich with the remaining biscuits. Dust with icing sugar to decorate.



Any questions, ie how to present your produce for Show, please contact any of the Committee Members below who will be happy to help.

#### **Show Committee**

**Chairman**: Mrs Jean Smith, Norton Court Farm, Norton

01452 730265

**Vice Chairman:** Mrs Helen Smith, Pound Farm, Sandhurst

01452 730218

**Show Secretary**: Miss Jess Beeson 07894 037843

**Treasurer:** Mrs Jo Robson, Daniels Orchard, The Leigh

01242 680257

We are always looking for like-minded members of the community to join us – new members are always welcome. Each year we have 3 meetings, 1 Plant Sale and, of course, the Annual Show. Full details from anyone above.