

# DITTON VILLAGE SHOW

SATURDAY 19<sup>th</sup> JULY, 2014



**VEGETABLES**



**FRUIT**



**FLOWER ARRANGING**



**FLORAL ART**



**COOKING**



**CRAFT**



**HELD AT DITTON COMMUNITY CENTRE**

Staging : 8.15am - 11am    Judging : 11.15am    Presentation of awards : 3.30pm

**OPEN TO THE PUBLIC FROM 2.30pm**

**SHOW ORGANISERS:**

Gary and Coral Smith, 5 Cherry Orchard, Ditton  
01732 844892

# **STUFF YOU REALLY NEED TO KNOW**

## **EXHIBITORS ARE URGED TO READ THESE CAREFULLY**

1. The Show is open to anyone
1. Exhibitors may stage **up to two entries per class**, except in Class 1. Entries must be clearly different e.g. not two entries of scones from the same batch.
2. All entries must be the property of the Exhibitor, and the product of his/her own effort.
3. Where a size or quantity is specified, any entry, which exceeds the size, or is the wrong quantity, will be disqualified. **JUST DO WHAT IT SAYS IN THE SCHEDULE!**
4. **ENTRIES** - to be made on the entry form printed as part of this schedule, and returned to 5 Cherry Orchard with the correct entry fees by **NO LATER THAN THURSDAY 17 July**.
5. **ENTRY FEES** - Exhibitors may enter as many classes as they wish. The entry fee for classes 2 – 56 is 20p per entry per class up to a maximum of £3 per exhibitor. There is no entry fee for Class 1.
6. **STAGING** - The entries will be staged in the main hall at Ditton Community Centre. Entries may be staged between 8.15am and 11am, and **Exhibitors are expected to leave the hall by 11am sharp to enable judging to take place.**
7. **JUDGING** - No persons other than the Judges and Officials will be allowed in the show area during judging.
8. **PUBLIC VIEWING** - The Show will be open to the Public from 2.30pm
9. **PRESENTATION OF MAIN AWARDS** will take place at 3.30pm
10. **PRIZE MONEY** may be collected after the presentation of the main awards
11. No exhibits may be removed from the show benches until after the presentation of the awards.
14. **SECTIONS A - C inclusive:**

a	All exhibits will be judged in accordance with the 2008 RHS Show Handbook. The Organiser has a copy of this edition which exhibitors may consult by contacting the Organiser.
b	Two or more persons may not exhibit from the same garden in the same class, and all pot plants must have been in the possession of the Exhibitor for at least three months.
c	The Show is open to any <b>AMATEUR</b> gardener.
d	A limited number of narrow necked vases for the flower classes is available on the day. These are ideally suited to Classes 18, 19, 20, 22 & 24. Exhibitors may use their own vases, and are advised to do so for Classes 21, 23, 25, 26 & 27.

15. **SECTION F:** Entries should not have been shown previously at this Show.

# **JUST DO WHAT IT SAYS IN THE SCHEDULE!**

Class 1	<p><b>CHILDRENS' CORNER</b></p> <p>There is a prize for each age group: Up to 7 years, 8-10 years, and 11-12 years. Age to be on 19th July 2014.</p> <p>Make a plate garden – plate to be no bigger than 28cms</p> <p>This class does <b>not</b> count towards the overall points competition.</p>
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## SECTION A - VEGETABLES

Class 2	<p><b>COLLECTION OF THREE KINDS OF VEGETABLES</b> from the following list, number of specimens to be as on list. Exhibit space 1m frontage. To be staged in tray, parsley garnish allowed.</p>
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	Beans, broad	5	Cauliflower	2	Peas	5
	Beans, French	5	Courgettes	5	Radishes	7
	Beans, runner	5	Cucumbers	2	Rhubarb	3
	Beetroot	3	Lettuce	2	Shallots	5
	Cabbages	2	Marrows	2	Tomatoes	5
	Carrots	5	Onions	5		
	Any other vegetable	3				

Class 3	POTATOES	5 white, 1 variety
4	POTATOES	5 coloured, 1 variety
5	CARROTS	5, 1 variety
6	ONIONS	5, 1 variety
7	BROAD BEANS	5 pods, 1 variety
8	BEETROOT	3, 1 variety
9	LETTUCE	2, 1 variety
10	ANY OTHER VEGETABLE	3, all of same kind
11	HERBS	3 different kinds, each in a separate vase.

## SECTION B - FRUIT

Class 12	CURRANTS	1 dish of 5 sprigs, 1 variety
13	GOOSEBERRIES	1 dish of 5, 1 variety
14	STRAWBERRIES	1 dish of 5, 1 variety
15	RASPBERRIES	1 dish of 5, 1 variety
16	ANY OTHER FRUIT	3, all of same kind
17	FRUIT	A collection of two different kinds of fruit, the number of each kind to be staged to be at the Exhibitor's discretion.

## SECTION C - FLOWERS

Class 18	SWEET PEAS	1 vase, 5 spikes, 1 cultivar
19	SWEET PEAS	1 vase, 5 spikes, mixed cultivars
20	ROSE	1 specimen bloom
21	ROSES	1 vase, 3 blooms
22	ROSES	1 stem, any clustered flowered variety
23	ROSES	1 container cut blooms
24	ANY FLOWER	1 stem (other than a rose)
25	GARDEN FLOWERS	1 vase, 3 stems of one kind. Flowering trees and shrubs are acceptable
26	GARDEN FLOWERS	1 vase, 3 distinct kinds
27	GARDEN FLOWERS	1 mixed vase
28	POT PLANT	1 in bloom, pot not to exceed 15cms diameter
29	POT PLANT	1 to be judged solely on its foliage, pot not to exceed 15cms diameter
30	FUCHSIA	Pot not to exceed 15cms diameter
31	POT PLANT	Any size container
32	A PLANTED CONTAINER	Anything accepted
33	CACTUS or SUCCULENT	1 specimen
34	COLLECTION	Collection of 3 pot plants in bloom. Exhibit space 1m, may be tiered. 2 or more kinds
35	COLLECTION	Collection of 3 pot plants to be judged solely on their foliage. Exhibit space 1m, may be tiered. 2 or more kinds
36	BONSAI	1 specimen
37	ORCHID	1 Growing specimen

## SECTION D – FLOWER ARRANGING

All arrangements have been allowed an area of 61cm x 69 cm – any height

Class 38	SISSINGHURST – a white garden	A traditional or contemporary arrangement.
39	MILK JUG	A traditional or contemporary arrangement in a milk jug – no restriction on the size of the jug.

## SECTION E - COOKING

Class 40	ANY HOME MADE FRUIT JAM	
41	ANY HOME MADE CHUTNEY	
42	BATTENBURG CAKE	Using recipe below
43	VIENNESE FINGERS	Using recipe below
44	5 CHEESE SCONES	
45	A DECORATED CHOCOLATE SPONGE	
46	5 PROFITEROLES	

## RECIPE FOR BATTENBURG CAKE

For the cake:

175g/6oz softened butter

175g/6oz golden caster sugar

3 free-range eggs

175g/6oz self-raising flour

½ tsp vanilla extract

red food colouring

For the covering:

6 tbsp apricot jam

500g/1lb 2oz marzipan

2–3 tbsp icing sugar for rolling

Preheat the oven to 190°C/375°F/Gas 5 and grease a 20cm/8in square, loose-based cake tin with butter.

Take a 30cm x 20cm (12in x 8in) strip of baking parchment and make a 8cm/3in fold in the centre. This will create a division in the cake so that the two differently coloured sponges can be cooked at the same time.

Line the tin with the baking parchment keeping the division in the centre.

Put the butter, sugar, eggs, flour, and vanilla in a food processor and pulse until well combined. Transfer the mixture to a bowl set on scales. Remove half the mixture and put it in a different bowl.

Add a small dab of red food colouring to one bowl and fold it into the mixture until it is well blended.

Spoon the cake mixtures into each side of the prepared tin and smooth the surface with the back of a spoon.

Bake in the centre of the oven for about 25 minutes or until the sponges have risen.

Cool in the tin for five minutes then slide a knife around the outside of each sponge and turn them out onto a wire rack. If the sponges have risen unevenly, press the surface gently until level. Leave them until completely cold.

To assemble the cake first place one sponge on top of the other and trim off the crusty edges so they are both the same size. Cut the sponges in half lengthways to make four long rectangles.

Warm the apricot jam in a saucepan then press through a fine sieve. Brush the long side of one of the sponges with jam and sandwich together with a sponge of a contrasting colour. Do the same with the other two sponges.

Sandwich the two pairs of sponges together like a checker board and brush the top and sides with jam.

Place the marzipan on a surface dusted with icing sugar and roll into a rectangle of about 40cm x 20cm/16in x 10in. It should be large enough to wrap the cake completely, leaving the ends exposed, and be about 5mm/¼in thick.

Turn the cake upside down on the marzipan and brush the underside of the sponges with jam.

Wrap the marzipan around the cake, pressing it gently onto the surface of the sponges, and press the edges together to make a firm join.

Turn back over with the seam underneath, trim a thin slice off each end and place on a serving plate.

## RECIPE FOR VIENNESE FINGERS

4oz (100g) softened butter  
1oz (25g) icing sugar  
4oz (100g) plain flour  
¼ teaspoon baking powder  
2oz (50g) plain chocolate  
broken into pieces

Pre-heat the oven to 190°C/375°F/Gas5. Lightly grease two baking trays. Fit a nylon piping bag with a medium star nozzle.

Weigh the butter and icing sugar into a bowl and beat until pale and fluffy. Sift in the flour and baking powder. Beat well until thoroughly mixed.

Spoon into the piping bag and pipe out finger shapes about 3in (7.5cm) long, spacing them well apart.

Bake for 10-15 minutes or until a pale golden brown. Lift off and cool on a wire rack.

Melt the chocolate slowly in a bowl over a pan of hot water. Dip both ends of each biscuit into the chocolate and leave to set on the wire rack.

(These biscuits MUST be made with butter.)

## **SECTION F - CRAFT**

Class 47	AN EXHIBIT OF HAND KNITTING	
48	A RAG DOLL	
49	AN EXHIBIT OF CROCHET	
50	AN EXHIBIT OF PATCHWORK	
51	AN EXHIBIT OF EMBROIDERY	Any technique
52	PICTURE	Any NON-TEXTILE medium or craft
53	PICTURE or WALLHANGING	Any TEXTILE craft
54	"IT'S BEEN A BIT WET!"	Photograph
55	A Christmas card	Any craft.
56	A CUSHION	Any shape, any size, any craft

# ROLL OF HONOUR

## Award Winners 2013

Best in Vegetable Section	Mike Todd
Best in Fruit Section	Mike Hawksworth
Best in Flower Section	Pat Turner
Best in Floral Art	Peggy Baker
Best in Cooking Section	Naomi Osborne
Best in Craft section	Mike Hawksworth
Exhibitor with most points in cooking section	Naomi Osborne
Len Mace Challenge Cup for most points in vegetable and fruit classes	Mike Hawksworth
Most points in the Craft Section	Lin Atkinson
Runner-up Most Points in Show	Peggy Baker
Most Points in Show	Pat Wickwar
Best exhibit in show	Peggy Baker

### PRIZES

	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
<b>Classes 1, 2, 34 &amp; 35</b>	<b>£3</b>	<b>£2</b>	<b>£1</b>
<b>Classes 3 - 33, 36, 37, 40 - 46</b>	<b>£1</b>	<b>75p</b>	<b>50p</b>
<b>Classes 38, 39, 47 - 59</b>	<b>£1.50</b>	<b>£1</b>	<b>75p</b>

### POINTS

	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
<b>Classes 1, 2, 34 &amp; 35</b>	<b>12</b>	<b>8</b>	<b>4</b>
<b>All other Classes</b>	<b>6</b>	<b>3</b>	<b>1</b>

# ENTRY FORM

**To be returned to 5 Cherry Orchard, Ditton by Thursday 17<sup>th</sup> July**

<b>NAME of EXHIBITOR 1</b>	
<b>ADDRESS:</b>	

**CLASSES ENTERED:**


<b>NAME of EXHIBITOR 2</b>	
<b>ADDRESS:</b>	

**CLASSES ENTERED:**


<p><b><u>ENTRY FEES:</u></b>  <b>Class 1 : No charge</b></p> <p><b><u>Classes 2 – 59:</u></b>  <b>20p per class up to a maximum of £3 per adult, allowing for entry in 15 or more classes.</b></p>	<p><b><u>ENTRY FEES PAYABLE:</u></b>                  Exhibitor 1 : £ :</p> <p>Exhibitor 2 : £ :</p> <p><b><u>TOTAL PAYABLE</u> : £ :</b></p>
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