

# DITTON VILLAGE SHOW

SATURDAY 25th JULY, 2015



**VEGETABLES**



**FRUIT**



**FLOWERS**



**FLOWER ARRANGING**



**COOKING**



**CRAFT**



**HELD AT DITTON COMMUNITY CENTRE**

Staging 8.15am - 11.00am Judging 11.00am 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
2. 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.
3. All entries must be the property of the Exhibitor, and the product of his/her own effort.
4. 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!**
5. **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 23rd July**.
6. **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.
7. **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 required to leave the hall by 11am sharp to enable judging to take place.**
8. **JUDGING** - No persons other than the Judges and Officials will be allowed in the show area during judging.
9. **PUBLIC VIEWING** - The Show will be open to the Public from 2.30pm
10. **PRESENTATION OF MAIN AWARDS** will take place at 3.30pm
11. **PRIZE MONEY** may be collected after the presentation of the main awards
12. 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 25th July 2015.</p> <p>Make a pizza face on a 15cm (6") plate using edible materials.</p> <p>This class does <b>not</b> count towards the overall points competition.</p>
---------	--

## SECTION A - VEGETABLES

Class 2	<p><u>COLLECTION OF THREE KINDS OF VEGETABLES</u> 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>
---------	--

	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 15cm diameter
29	POT PLANT	1 to be judged solely on its foliage, pot not to exceed 15cms diameter
30	FUCHSIA	Pot not to exceed 15cm 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	Magna Carta	A traditional or contemporary arrangement.
39	A Cottage Garden	A traditional or contemporary arrangement.

## SECTION E - COOKING

Class 40	ANY HOMEMADE FRUIT JAM	
41	ANY HOMEMADE CHUTNEY	
42	½lb JAR HOMEMADE LEMON CURD	
43	BAKEWELL TART	Using recipe below
44	ICED GINGERBREAD	Using recipe below
45	5 CHEESE STRAWS	
46	AN INDIVIDUAL CHEESECAKE	

## RECIPE FOR BAKEWELL TART (Mary Berry's Traditional Puddings and Desserts 2009)

For the pastry:

175g/6oz plain flour  
45g/1½oz chilled butter, cubed  
45g/1½oz chilled white vegetable  
fat, cubed  
About 2 tbsp cold water  
Milk for glazing

19cm/7½ in loose-bottomed fluted flan tin

For the filling:

125g/4oz butter  
125g/4oz caster sugar  
1 egg, lightly beaten  
125g/4oz cornflour or semolina  
½ tsp almond extract  
2 tbsp raspberry jam  
Icing sugar for sprinkling

1 To make the pastry put the flour into a large bowl and rub in the vegetable fat until the mixture resembles fine bread crumbs. Mix in enough water to make a soft pliable dough. Roll out the pastry on a lightly floured work surface and use to line the flan tin. Reserve the trimmings for decorating the tart. Chill the tart in the refrigerator for 30 minutes.

2 Melt the butter in a saucepan, stir in the caster sugar, and cook for about 1 minute. Remove from the heat and leave to cool a little. Gradually stir in the egg, cornflour or semolina, and almond extract.

3 Spread the jam evenly over the bottom of the pastry case and pour the almond mixture on top.

4 Roll out the reserved pastry trimmings and cut into strips that will fit across the tart. Arrange the strips to form a lattice attaching them to the pastry case with a little milk.

5 Bake on a hot baking tray in a preheated oven at 200°C (400°F, Gas 6) for 45-50 minutes until the filling is well risen and golden and springs back when lightly pressed with a finger. If the tart is browning too much cover loosely with foil.

6 Remove the tart from the oven and sprinkle with icing sugar.

---

## RECIPE FOR ICED GINGERBREAD WITH STEM GINGER (Mary Berry's Ultimate Cake Book 1994)

100g(4oz) Margarine

½ tsp bicarbonate of soda

100g(4oz) Light muscavado sugar

2 tbsp milk

2 eggs

150g (5oz) Black treacle

For the icing:

150g (5oz) Golden syrup

175g (6oz) Icing sugar

225g (8oz) Plain Flour

3 tbsp Stem ginger syrup

1 tsp Ground ginger

3-4 tsp water

1 tsp mixed spice

1 x 2.5cm (1in) Piece stem ginger

1 Pre-heat the oven to 160°C/325°F/Gas3. Lightly grease and base line an 18cm (7in) deep square cake tin with greased greaseproof paper.

2 Measure the margarine, sugar, eggs, treacle and syrup into a bowl and whisk together until thoroughly mixed. Sift the flour with the spices and fold into the mixture. Add the bicarbonate of soda to the milk and then stir this into the mixture. Pour into the prepared tin.

3 Bake into the preheated oven for one hour. Reduce the oven temperature to 150°C/300°F/Gas2 and bake for a further 15-30 minutes until well risen and firm to the touch. Allow the cake to cool in the tin for about 10 minutes, then turn out and leave to cool completely on a wire rack.

4 For the icing, sift the icing sugar into a bowl and add the stem ginger syrup and water. Mix to give a smooth icing. Thinly shred the stem ginger and add to the icing. Pour the icing over the cake and leave to set before cutting into squares.

## SECTION F - CRAFT

Class 47	AN EXHIBIT OF HAND KNITTING	
48	A SOFT DOLL	Knitted or sewn
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	"THE SEA"	Photograph
55	A CARD for a NEW BABY	Any craft.
56	A CUSHION	Any shape, any size, any craft

### Award Winners 2014

Best in Show in Vegetable Section	Brian Fryer
Best in Show in Fruit Section	Mark Webb
Best in Show in Flower Section	Brian Fryer
Best in Show in Flower Arranging	Peggy Baker
Best in Show in Cooking Section	Naomi Osborne
Best in Show in Craft Section	Sheila Farmer
Most Points in Cooking Classes	Naomi Osborne
Most Points in Vegetable and Fruit Classes (The Len Mace Challenge Cup)	Mike Hawksworth
Overall Runner-up in Show	Peggy Baker
Overall Winner with Most Points in Show	Brian Fryer

### 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 23<sup>rd</sup> July**

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

**CLASSES ENTERED:**


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

**CLASSES ENTERED:**


<b>ENTRY FEES:</b> <b>Class 1 : No charge</b>  <b>Classes 2 – 56:</b> <b>20p per class up to a maximum of £3 per adult, allowing for entry in 15 or more classes.</b>	<b>ENTRY FEES PAYABLE:</b> Exhibitor 1 : £ :  Exhibitor 2 : £ :  <b><u>TOTAL PAYABLE</u> : £ :</b>
---	---