

GREAT BRIDGEFORD AND DISTRICT GARDEN GUILD

OPEN

HORTICULTURAL SHOW

SUNDAY AUGUST 21st 2011

IN

THE VILLAGE HALL

GREAT BRIDGEFORD

President Mr P Longstaff

Vice Presidents Mrs B Lockitt
Mr C Whitehouse

BOOKING IN, Sunday 8.45 a.m. to 11.30 a.m.
or by prior agreement

ALL EXHIBITORS MUST LEAVE THE HALL BY 11.45 a.m.

Timetable on day of show

11.45 a.m. - 2.15 p.m.	Judging
2.30 p.m.	Doors open to Public
3.45 p.m.	Presentation of Awards
4.15 p.m.	Sale of Produce

Sales table, refreshments, raffle etc.
Raffle to be drawn after sale of produce.

Exhibitors to remove their items not for sale after the Presentation of Awards

Show Contact : D & J Forrester
Tuador,
Eccleshall Road,
Great Bridgeford,
Stafford. ST18 9PS
Tel: 01785 282443

Judges	Section 1,2,3,7	Horticulture	Mr W McCrady
	Section 4	Domestic	Anita Murphy
	Section 5,6	Handicrafts	Janet Timmis

ENTRY FEE 25 pence per entry

SECTION 1 - VEGETABLES

CLASS

- | | | |
|--------------------------------------|---|---------------|
| 1. Dwarf Beans, with stalks | - | Six Pods |
| 2. Runner Beans, with stalks | - | Six Pods |
| 3. Beetroot, round, not trimmed | - | Three |
| 4. Cabbage | - | One |
| 5. Carrots, trimmed | - | Three |
| 6. Leeks, Long Blanched | - | Two |
| 7. Cucumber | - | One |
| 8. Onions, as grown (washed roots) | - | Three |
| 9. Onions grown from sets (trimmed) | - | Three |
| 10. Onions grown from seed (trimmed) | - | Three |
| 11. Tomatoes, small (cherry-type) | - | Plate of Five |
| 12. Tomatoes, regular | - | Plate of Five |
| 13. Marrow | - | One |
| 14. Shallots, Pickling Small | - | Six |
| 15. Shallots, Haite-de-Norte | - | Six |
| 16. Shallots, other than 14 or 15 | - | Six |
| 17. Potatoes, white | - | Five |
| 18. Potatoes, coloured | - | Five |
| 19. Courgettes | - | Two |

SECTION 2

(For Guild members only)

CLASS

- | | | | |
|---|----------------------|--------------|------------------|
| 20. Shallots | - | Four | |
| 21. Runner Beans | - | Four | |
| 22. Potatoes | - | Three | |
| 23. Beetroot, not trimmed | - | Two | |
| 24. Dwarf Beans | - | Four | |
| 25. Roses | - | One Bloom | |
| 26. Pansies (not violas) | - | Three | |
| 27. Gladioli | - | One Spike | |
| 28. Sweet Peas | - | Four Stems | |
| 29. Lady's Spray | - | One | |
| 30. Foliage Pot Plant | - | One | |
| 31. Salad Tray - Choice of 3 from the following 8,
<i>displayed in a standard seed tray dressed with parsley only</i>
<i>numbers to be as in brackets:-</i> | | | |
| Lettuce (1) | Cucumber (1) | Tomatoes (3) | Radish (6) |
| Carrots (2) | Beetroot (1) | Pepper (1) | Spring Onion (6) |
| <i>(trimmed)</i> | <i>(not trimmed)</i> | | |

SECTION 3 - FLOWERS

CLASS

- | | | |
|--|---|--------------|
| 32. Sweet Peas, One Vase | - | Seven Stems |
| 33. Roses | - | Three Blooms |
| 34. Rose | - | Best Bloom |
| 35. Dahlias, Cactus/Semi Cactus | - | Three Blooms |
| 36. Dahlias, Decorative | - | Three Blooms |
| 37. Dahlias, Pom-Pom | - | Three Blooms |
| 38. Dahlias, Ball | - | Three Blooms |
| 39. Dahlias, any other variety | - | Three Blooms |
| 40. Gladioli | - | Three Spikes |
| 41. Vase of assorted flowers (not an arrangement, no oasis/paper)
<i>(Official VPG Green Vase to be used)</i> | | |

PLANT POTS TO BE NO MORE THAN 12" IN DIAMETER

- | | | |
|---|--|--|
| 42. One Flowering Pot Plant
(Excluding classes 45,46,47 and 48) | | |
| 43. One Foliage Pot Plant | | |
| 44. One Cactus or Succulent | | |
| 45. One Geranium Plant, any variety | | |
| 46. One Geranium Plant, Zonal Variegated or Ornamental Foliage (No Flowers) | | |
| 47. One Double Flowered Begonia (Tuberous Rooted) | | |
| 48. One Fuchsia, any type | | |
| 49. Five flowers in a jam jar (no foliage) | | |

SECTION 4 - DOMESTIC

CLASS

ALL FOOD MUST BE COVERED BY CLING FILM

50. Fruit Pie
51. 10 cheese straws
52. Five Fruit Scones
53. Victoria Sponge (6 oz mixture - see recipe)
54. Chocolate and Orange Potato Cake (see recipe)
55. A loaf of white bread (it is acceptable to use a bread maker)

ALL JAM AND CHUTNEY MUST HAVE AIRTIGHT LIDS

56. Jar of Jam - Blackcurrant
57. Jar of Jam - Raspberry
58. Jar of Jam - Strawberry
59. Jar of Jam - Stone Fruit
60. Jar of Marmalade
61. Jar of Lemon Curd/Cheese
62. Jar of Chutney (cooked) - Any Variety
63. Jar of Pickle (uncooked) - Any Variety

SECTION 5 - HANDICRAFTS

CLASS

All photographs to be mounted (but not framed) and taken by the exhibitor

64. Photograph – A beach scene (maximum image size : 10" x 8" / 25cm x 20cm)
65. Photograph – Spring (maximum image size : 10" x 8" / 25cm x 20cm)
66. Photograph – Bridges (maximum image size : 10" x 8" / 25cm x 20cm)
67. Handicraft item made in wood
68. Handicraft item - tapestry
69. Handicraft item - embroidery
70. Handicraft item - counted cross stitch
71. Handmade item - knitted / crocheted
72. Handmade item - sewn
73. A knitted soft toy

SECTION 6 - JUNIOR CLASSES up to and including 16 years

CLASS

74. Six rice crispy cakes in papers cases - **entrant to be less than 6 years old**
75. A potato-cut print (maximum size : A4) - **entrant to be less than 6 years old**
76. An exhibit made from recycled materials - **entrant to be between 6 and 11 years old inclusive**
to measure no more than 30cm in any direction
77. An animal made from vegetables - **entrant to be between 6 and 11 years old inclusive**
78. A photograph (any subject) - **entrant to be between 12 and 16 years old inclusive**
maximum image size: 25cm x 20cm, photograph to be mounted (but not framed) and taken by the exhibitor

SECTION 7

CLASS

79. An animal made from vegetables
80. Biggest specimen of any fruit or vegetable
81. Longest kidney bean - measured by judge

Rules for Exhibitors

1. Exhibits will be judged on their general merit.
2. All exhibits must be grown by the Exhibitor and staged by 11.45 noon on the day of the Show.
3. All food must be covered by cling film.
4. All jam and chutney must have an air tight lid.
5. The pots of potted plants must not exceed 12 inches.
6. Joint entries will be accepted.
7. No exhibits or Prize Cards to be removed before 4 p.m. on the day of the Show.
8. Any exhibit not collected by 4 p.m. on the day of the Show becomes the property of the Committee.
9. All prize money to be collected on the day of the Show.
10. Each exhibitor must put the official entry card **face down** under or by each exhibit.
11. The Committee will not be responsible for any loss or accident that may occur at the Show.
12. The Committee reserves the right to move exhibits after they have been staged in order to make room on the bench for further entries.
13. Any question or matter not provided for by the foregoing conditions shall be decided by any two members of the Committee in attendance at the Show.
14. Exhibits must not have been entered into the Great Bridgeford show in any previous year.

LIST OF AWARDS

<u>ANNUAL SHOW TROPHY</u> Donated by Mr. E. Rowlands for the member gaining the most points at the Show.	2010	D & J Forrester
<u>A SHIELD</u> For the non-member gaining the most points at the Show.	2010	R Bassett
<u>THE GREAT BRIDGFORD PRODUCE GUILD SHIELD</u> For the best Exhibit in the Show.	2010	A Evans
<u>THE GREAT BRIDGFORD PRODUCE GUILD JUBILEE SHIELD</u> For the member gaining the most points in the Vegetable Section - <u>Section 1</u> , Classes 1 - 19	2010	T & B Marsh / J Winnington / P Longstaff
<u>THE BERYL WHITEHOUSE TROPHY</u> Donated by Cyril Whitehouse and Jill Richards for the best vase of cut flowers, Class 41	2010	C Haggett
<u>POINTS CHALLENGE CUP</u> Donated by W. F. & R. F. Woolley for the member gaining the most points in the members section - <u>Section 2</u> , Classes 20 - 31	2010	M Gaywood
<u>ANNUAL CHALLENGE TROPHY</u> Donated by Mr Richard Brown for the member gaining the most points in the Flower Section - <u>Section 3</u> , Classes 32 - 49	2010	D & J Forrester
<u>A TROPHY</u> Donated by R. Hill in memory of D. Hill for the Best Exhibit in the Domestic Section, Classes 50 - 63	2010	A Kingston
<u>THE MABEL ATKIN TROPHY</u> Donated by Pauline Pittard for the Best Exhibit in the Junior Section, Classes 74 - 78	2010	to be awarded for the first time this year
<u>DOMESTIC</u> <u>Section 4</u> , Classes 50 - 63	2010	A Kingston
<u>HANDICRAFTS</u> <u>Section 5</u> , Classes 64 - 73	2010	A Evans / R & D Dixon
<u>THE MYATT TROPHY</u> Donated by Mr C Myatt for the best item made in wood	2010	R Dixon
<u>BEST EXHIBIT IN HANDICRAFTS</u>	2010	A Evans
<u>A ROSETTE</u> For the best exhibit in the show	2010	A Evans

PRIZES First £1.50 Second £1.00

Points system **FIRST** 2 points **SECOND** 1 point **Sections 1, 2, 3, 4 & 5 only**

PLEASE COMPLETE ENTRY FORM ON LAST PAGE

Please also see notes on back of entry form

EXHIBITORS NAME

EXHIBITORS NO

ADDRESS

NO OF ENTRIES

ENTRY FEE

1	2	3	4	5	6	7	8	9
10	11	12	13	14	15	16	17	18
19	20	21	22	23	24	25	26	27
28	29	30	31	32	33	34	35	36
37	38	39	40	41	42	43	44	45
46	47	48	49	50	51	52	53	54
55	56	57	58	59	60	61	62	63
64	65	66	67	68	69	70	71	72
73	74	75	76	77	78	79	80	81

NOTES FOR GUIDANCE

- Unless you know exactly how many entries you are going to make, please stage them first and pay afterwards - it saves having to keep amending entry forms.
- After the presentation of the awards, please remove your entries quickly so that we can get on with the sale of produce. It would help the organisers if you would hand any produce for sale to them, rather than just leaving it on the bench.
- Please do not remove your exhibits until after the presentation of awards.
- You may use your own vases for staging flowers in Section 3 (except where the schedule specifically says otherwise). Vases may not be glass, though.
- Please place your entry card **face down** under or near your entry
- The committee reserves the right to move exhibits after they have been staged in order to make room on the bench for further entries.
- Class 41 - Vase of assorted flowers
the intention is to display a mixture of flowers, rather than an assortment of flowers all of one variety (not a vase containing only galdioli, for example)

CHOCOLATE AND ORANGE POTATO CAKE

120g (4oz)	potatoes, peeled, boiled & mashed
225g (8oz)	Demerara sugar
225g (8oz)	self-raising flour
30g (1oz)	cocoa powder
175g (6oz)	butter
3	eggs, beaten
110g (4oz)	plain chocolate, melted
grated rind and juice of 1 orange	

Preheat the oven to 180°C (Gas Mark 4 / 350°F)

Line and grease 24cm (10") cake tin

In a large bowl, cream the mashed potato, butter and sugar until light and fluffy

Beat in eggs and gradually stir in the melted chocolate and juice and rind of the orange

Lightly fold in the cocoa powder and flour and pour the mixture into the cake tin

Bake in the centre of the oven for 30-40 minutes

VICTORIA SPONGE

168g (6oz)	butter/margarine
168g (6oz)	caster sugar
168g (6oz)	self raising flour
3 standard eggs	(2oz/56g weight)

Cream fat and sugar until light, fluffy and pale in colour

Beat in eggs

Sift flour and fold into mixture

Divide the mixture evenly between two tins (each minimum size 7"/18cm, maximum size 8"/20cm)

Preheat the oven to Gas Mark 4 / 180-190°C / 350-375°F

Bake in the oven for 20 - 30 minutes

Sandwich together with raspberry jam

Dust top with caster sugar