

GREAT BRIDGEFORD VILLAGE
OPEN HORTICULTURAL & CRAFT SHOW

SUNDAY AUGUST 20th 2023

IN

THE VILLAGE HALL
 GREAT BRIDGEFORD

Show Organiser: Angie Williams

BOOKING IN, Sunday 8.15 a.m. to 11.00 a.m.
 or by prior agreement

ALL EXHIBITORS MUST LEAVE THE HALL BY 11.15 a.m.

Timetable on day of show

11.15 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

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 : Angie Williams
 5 Jasmine Road
 Great Bridgeford
 Stafford
 ST18 9PT
 Tel: 01785 282634
 Email: angiewilliams@live.co.uk

Judges	Section 1,2,6	Vegetables	Mr David Forrester
	Section 2,3	Flowers	Mrs Helen Harrison
	Section 4	Domestic	Gail Wray & Paul Taylor
	Section 5	Handicrafts	Janet Markwell

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, trimmed to 3" / 75mm	-	Three
4.	Carrots, trimmed	-	Three
5.	Cucumber	-	One
6.	Onions – under 8oz/250g (trimmed)	-	Three
7.	Onions, as grown (washed roots)	-	Three
8.	Onions – over 8oz/250g (trimmed)	-	Three
9.	Lettuce, any variety	-	One
10.	Tomatoes, small (cherry-type)	-	Plate of Five
11.	Tomatoes, regular	-	Plate of Five
12.	Marrow	-	One
13.	Shallots, Pickling Small	-	Six
14.	Shallots	-	Six
15.	Sweet peppers	-	Two
16.	Potatoes, white	-	Five
17.	Potatoes, coloured	-	Five
18.	Courgettes	-	Two
19.	Broad Beans, in their pods	-	Four
20.	Any vegetable not listed above	-	One

SECTION 2

(For Guild members only)

CLASS

21.	Shallots	-	Four
22.	Runner Beans	-	Four
23.	Potatoes	-	Three
24.	Beetroot, trimmed to 3" / 75mm	-	Two
25.	Dwarf Beans	-	Four
26.	Roses	-	One Bloom
27.	Pansies (not violas)	-	Three
28.	Gladioli	-	One Spike
29.	Sweet Peas	-	Four Stems
30.	Flower heads (all one variety) to be staged using the tray provided	-	Six

SECTION 3 - FLOWERS

CLASS

GLASS VASES MAY NOT BE USED

31.	Sweet Peas, One Vase	-	Seven Stems
32.	Roses	-	Three Blooms
33.	Rose	-	Best Bloom
34.	Dahlias, Cactus/Semi Cactus	-	Three Blooms
35.	Dahlias, Decorative	-	Three Blooms
36.	Dahlias, any other variety	-	Three Blooms
37.	Gladioli	-	Two Spikes
38.	Vase of assorted flowers (not an arrangement, no oasis/paper/string/ties/wires etc.) <i>(Official VPG Green Vase to be used)</i>	-	
39.	Five single blooms in a jam jar (no added foliage)	-	

PLANT POTS TO BE NO MORE THAN 12" (30cm) IN DIAMETER

40.	One Flowering Pot Plant (Excluding classes 44,45,46 and 47)		
41.	One Foliage Pot Plant		
42.	One Cactus		
43.	One Succulent		
44.	An orchid		
45.	One Double Flowered Begonia (Tuberous Rooted)		
46.	One Fuchsia, any type, in a pot 5" (13cm) in diameter or less		
47.	One Fuchsia, any type, in a pot greater than 5" (13cm) in diameter but no more than 12" (30cm)		

SECTION 4 – DOMESTIC

CLASS

ALL FOOD MUST BE COVERED

48. Fruit Pie
49. Five Savoury Rolls (all one type e.g. sausage rolls)
50. Five Fruit Scones
51. Victoria Sandwich (6 oz mixture - to given recipe)
52. Quiche Lorraine
53. Five Petticoat Tails (to given recipe)
54. A Cake that Includes a Vegetable – please specify the vegetable used on an accompanying label
55. Barra Brith (to given recipe)

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 – Soft Fruit (other than classes 56, 57 and 58)
60. Jar of Jam – Stone Fruit
61. Jar of Marmalade
62. Jar of Lemon Curd/Cheese
63. Jar of Chutney (cooked) - Any Variety

SECTION 5 - HANDICRAFTS

CLASS

64. Handicraft item made in wood
65. Handicraft item - patchwork
66. Handicraft item - embroidery
67. Handicraft item - counted cross stitch
68. Handmade item - knitted / crocheted
69. Handmade item - sewn
70. Handmade soft toy

SECTION 6

CLASS

71. Biggest specimen of any fruit or vegetable
72. Longest kidney bean - measured by judge

Rules for Exhibitors

1. Exhibits will be judged on their general merit.
2. All exhibits must be grown or made by the Exhibitor and staged by 11am on the day of the Show.
3. All food must be covered.
4. All jam and chutney must have an air tight lid.
5. The pots of potted plants must not exceed 12 inches (30cm) in diameter.
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 4.15 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. **Exhibits must not have been entered into the Great Bridgeford show in any previous year.**
14. 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.

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 Sections 2 and 3 (except where the schedule specifically says otherwise).
Vases may not be glass, except the jam jar, class 39.
The Guild can provide vases for use on the day.
- 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.
- An entry will be disqualified if it is "not according to schedule", for instance, has the wrong number of items (e.g. five runner beans where the schedule calls for six, or four blooms where the schedule specifies three)
- Class 7 - onions, as grown (washed roots)
The onions should show their brown, outer skin (i.e. they should not be peeled) the washing of the roots should be thorough, to leave no trace of soil
- Class 30 – Six flower heads.
The Guild will provide (on the day) a 'floater vase' in which to display the flower heads and gell to support them. This is approximately 5" square x 1.3/4" deep (12 cm square x 4.4 cm deep)
- Class 38 - 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 gladioli, for example)
- Classes 26, 32, 33, 39 and others
A flower bud is counted as a bloom, even if it is not open
- In Section 4, where a recipe is specified, the ingredients should not be varied. For example, the Victoria Sandwich should not have a cream filling, nor should icing sugar be used instead of caster sugar
- Exhibitors are asked to certify that their entries have been grown or made by themselves. For potted plants, this means that they must have been in the exhibitor's possession for at least six months.

Please note that, if award winners wish to have their name engraved on their trophy, this will have to be at their own expense.

LIST OF AWARDS

ANNUAL SHOW TROPHY

Donated by Mr. E. Rowlands
for the member gaining the most points at the Show.

A SHIELD

For the non-member gaining the most points at the Show.

THE GREAT BRIDGFORD PRODUCE GUILD SHIELD and Rosette

For the Best Exhibit in the Show.

THE GREAT BRIDGFORD PRODUCE GUILD JUBILEE SHIELD

For the member gaining the most points
in the Vegetable Section - Section 1, Classes 1 - 20

THE CYRIL WHITEHOUSE TROPHY

Donated by Jill Richards for the Best Vegetable in the Show
Classes 1 – 25, 70 and 71

POINTS CHALLENGE CUP

Donated by W. F. & R. F. Woolley for the member gaining
the most points in the Members Section - Section 2, Classes 21 - 30

ANNUAL CHALLENGE TROPHY

Donated by Mr Richard Brown for the member gaining
the most points in the Flower Section - Section 3, Classes 31 – 47

THE BERYL WHITEHOUSE TROPHY

Donated by Cyril Whitehouse and Jill Richards for
the best vase of cut flowers, Class 38

DOMESTIC

Section 4, Classes 48 - 63

A TROPHY

Donated by R. Hill in memory of D. Hill for the
Best Exhibit in the Domestic Section, Classes 48 – 63

THE MABEL ATKIN TROPHY

For the most points in Section 5, Classes 64 - 70

BEST EXHIBIT IN HANDICRAFTS

Section 5, Classes 64 - 70

THE MYATT TROPHY

Donated by Mr C Myatt for the best item made in wood

PRIZES

first £1.50

second £1.00

Points system

Sections 1, 2, 3, 4 & 5 only

FIRST 2 points

SECOND 1 point

EXHIBITORS NAME
(in capitals, please)

EXHIBITORS NO

ADDRESS *

NO OF ENTRIES

ENTRY FEE

***I certify that these exhibits
were grown or made by me,***

SIGNATURE

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

Please see the Notes for Guidance on page 4.

* Your address will only be used to deliver any prize money that you are owed and to send you a schedule for next year's show. If you don't want your address to be stored by the Guild, please leave blank.

BARA BRITH

375g (12oz)	mixed dried fruit
25g (1 oz)	caster sugar
150ml (¼ pint)	hot strong black tea
2 tablespoons (30ml)	marmalade
2	standard eggs (2oz/56g weight each)
200g (7oz)	self-raising wholemeal flour
1-2 teaspoons	ground mixed spice
2 tablespoons (30ml)	skimmed milk

- 1) Place the fruit and sugar in a large bowl and pour over the tea
- 2) Cover and leave to soak for at least 6 hours or overnight
- 3) Preheat the oven to Gas Mark 4 / 180°C / 350°F
- 4) Lightly grease a 2lb loaf tin
- 5) Beat the eggs
- 6) Stir the remaining ingredients into the soaked fruit and mix well
- 7) Spoon the mixture into the prepared tin
- 8) Bake in the oven for 1-1½ hours or until skewer inserted in the centre comes out clean
- 9) Allow to cool in the tin for 10 minutes before turning out to cool completely on a wire rack

VICTORIA SANDWICH

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

- 1) Cream fat and sugar until light, fluffy and pale in colour
- 2) Beat in eggs
- 3) Sift flour and fold into mixture
- 4) Divide the mixture evenly between two tins
(each minimum size 7"/18cm, maximum size 8"/20cm)
- 5) Preheat the oven to Gas Mark 4 / 180-190°C / 350-375°F
- 6) Bake in the oven for 20 - 30 minutes
- 7) Sandwich together with raspberry jam
- 8) Dust top with caster sugar

FIVE PETTICOAT TAILS ON A PLATE

100g (4oz)	butter, softened
50g (2oz)	caster sugar (plus extra for dredging)
150g (5oz)	plain flour
50g (2oz)	ground rice

- 1) Preheat the oven to 170°C (160°C fan) /325°F/Gas Mark 3
- 2) Cream the butter and sugar together until pale and fluffy
- 3) Gradually stir in the flour and ground rice
- 4) Draw the mixture together and press into an 18cm (7") round sandwich tin
- 5) Prick well all over and pinch up the edges with a finger
- 6) Bake for about 40 minutes until pale straw in colour
- 7) Dredge with caster sugar and leave in the tin
- 8) When cold, cut into 8 triangles

Store in an airtight container