

BARTON-LE-CLAY



HORTICULTURAL SHOW

at

Barton-le-Clay Village Hall

On

SATURDAY 7th SEPTEMBER 2019

At 2.30pm

Admission: 50p (Children free)



Show Rules & Regulations

1. All entries must be submitted to the Parish Office on the printed form together with the entrance fee, not later than Thurs 5th September 2019.
2. Entry for exhibitors not before 9am. All exhibits to be positioned and finally staged by 12 noon. Judging will take place at 12.15pm promptly, and the room will be closed during judging and open to the public at 2.30pm.
3. The Committee reserve the right to inspect any entry or entries in the garden of any exhibitor between the day of entry and the day of the Show.
4. The judges' decision will be final, except in cases where objections have been lodged, when the Committee will adjudicate.
5. No one will be allowed in the room during the judging except the officials on duty.
6. The judges have the power to withhold prizes when exhibits are considered unworthy, and also to disqualify for an infringement of the Regulations.
7. No second prize money will be awarded in any class unless there are at least three exhibits. The judges have the power to award an extra prize for an exhibit of exceptional merit.
8. Exhibitors, when staging their entries, must obtain an Exhibitor's Card, duly filled in by the Committee, to be placed on their exhibits.
9. All exhibits are to be produced by the exhibitor.
10. All root exhibits must be washed.
11. Exhibitors may stage more than one entry in any class.
12. Vases will be provided for all floral entries in Div 5. To protect table coverings all pot plants must stand on a dish or saucer, which exhibitors must provide.
13. No exhibitor is permitted to move another exhibitor's entry. A show steward must be contacted.
14. All exhibitors must adhere to the schedule regarding quantities and sizes. Failure to do so may lead to disqualification.
15. Trophies to be returned to Barton-le-Clay Parish Council, Windsor Parade, Windsor Road, Barton-le-Clay, no later than the last Friday of August.

Entry fee 50p per entry unless otherwise stated. All produce, unless otherwise stated, will be sold after the presentation of cups and awards at 4pm on the day of the show. All prize money must be collected on the day of the Show or from the Parish Office within seven days.

Guide to Exhibitors

This guide has been compiled to help those exhibitors who grow flowers or produce but are deterred from exhibiting in our shows because they do not know what is required. The regulations for showing and the wording of a class should be carefully read before staging, as it is most disappointing for the exhibitor as well as the judge if the card is marked N.A.S. (not according to schedule). Exhibitors Cards should be placed next to their exhibit number-side up.

Vegetables.

These should be clean, fresh, tender and without blemish. Root crops should be carefully lifted and sponged with cold water. Fibrous roots should be carefully removed. Exhibits should be covered to exclude light until required for staging. Uniformity is important.

Beans	straight, firm, crisp and uniform.
Beetroot	tender, firm with small tap roots.
Cabbages	medium sized, firm and free from holes and pests.
Carrots	evenly shaped roots.
Leeks	long stemmed, blanched, not bulbous.
Lettuce	firm with crisp outer leaves and of good colour.
Onions	large, solid, thin necked, clear skinned and well ripened.
Green Salad Onions	young, non-bulbous, white bases, with roots attached.
Potatoes	good shape, not too large, shallow eyed and free from disease.
Shallots	solid, well ripened and thin necked. Size according to the schedule.
Tomatoes	ripe, clean and firm.
Garlic Bulbs	well-shaped, clean, well ripened bulbs with thin necks.
Courgettes	young, tender, of good uniform shape.

Flowers

Freshness is essential. To obtain this, flowers should be cut in the evening or very early in the morning before the show and plunged in water up to their necks. Aim at uniformity when staging. Show vases are available at the show.

Chrysanthemums	Blooms should have depth and breadth and firmness; smoothness with symmetry; freshness with colour and brightness.
Dahlias	Blooms should correspond strictly to the variety exhibited. A dahlia bloom should be fully developed, untarnished, symmetrical and with its particular colour.

Exhibitors should check carefully the internal diameter of any pot to ensure it conforms with the size required by the show schedule. A measurement stamped on the pot may not be accurate.

Fruit

Stage apples, pears and plums with the natural bloom on the fruit, they must not be polished. Fruit should be at least average size for the variety and perfect in colour, form and condition. In culinary fruits size is a merit if quality is not lacking. Stage all fruit with stalks. Uniformity is important.

Domestic Preserves

No commercial markings on jars. Wax discs and cellophane tops **must** be used. Chutney and pickles **must** have vinegar-proof lids. All jars and lids for jams, pickles etc. **must** be new/unused.

Photographic Section

Exhibits may be mounted or unmounted, colour or monochrome.

Minimum size of picture area 4" x 6".

Maximum size of exhibit (mounted or unmounted) 10" x 12".

Image must be all author's own work. No computer manipulation or Enhancement allowed except to straighten or crop for size or composition.

RECIPES

78. Tea Loaf

1 mug (300ml) sultanas, 1 mug Cold Tea, 1 mug (300ml) caster sugar, 2 mugs (600ml) Self-raising flour, 1 egg.

Oven temperature (338°F, 170°C or gas mark 3). Grease a 2lb loaf tin.

Soak 1 mug of sultanas in a mug of cold tea (works best overnight). Put 1 mug of castor sugar, 2 mugs self-raising flour together with the soaked sultanas and liquid into a bowl then mix with one egg. Bake at 170°C Fan for approximately 1½ hours.

79. Lemon Drizzle Cake

170g Self-raising flour, 170g margarine, 170g Caster sugar, 3 eggs, Zest of 2 lemons

Icing sugar mix: 110g Icing sugar, juice of 2 lemons

Preheat oven to 180°C, line a 2lb loaf tin with a paper case Mix all ingredients together until combined. Put mix into cake tin. Cook in oven for 30-40 minutes. Meanwhile put the icing sugar and juice of the lemons in a jug and mix well. As soon as cake comes out of the oven, whilst still in the tin, use a skewer to prick all over right down to the bottom of the cake. Pour over the icing sugar mix slowly (you may not need all the icing sugar mix)



87. Men's Fruit Cake Recipe:

142g (5oz) soft margarine, 142g (5oz) caster sugar, 2 eggs, 340g (12oz) mixed fruit, 226g (8oz) self-raising flour, 1 level teaspoon mixed spice, 6 tablespoons milk.

Oven temperature (300°F, 150°C or gas mark 2). Grease and line a deep 7" (17.78cm) cake tin.

Cream margarine and sugar until light and fluffy. Beat in eggs one at a time, adding a little of the sieved flour with the second egg. Fold in the remaining flour, spice, fruit and milk half at a time. Mix thoroughly. Place in the tin, smooth top. Bake 1 ¾ to 2 ¼ hours.

SCHEDULE OF CLASSES

Open to all

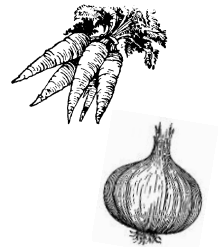
Prize monies (unless otherwise stated): 1st £2.00, 2nd £1.00

CLASS

1. A collection of four types of vegetables taken from the following list:
2 celery, 3 leeks, 3 carrots, 3 beetroot, 3 potatoes, 5 tomatoes, 9 shallots, 3 parsnips, 5 pods of peas, 5 runner beans
To be displayed on a tray 18" x 24" (45cm x 60cm)
Prize money: 1st £5, 2nd £3
2. One vase of flowers and either 2 portions veg (quantity as classes 4 to 33) or 2 portions of fruit (quantity as classes 40 to 47)
Prize money: 1st £3, 2nd £2
3. A vase of flowering stems containing between five and nine stems, two or more kinds.
Prize money: 1st £3, 2nd £2

DIVISION 1 Vegetables

4. Five potatoes, white, one variety
5. Five potatoes, coloured, one variety
6. 9 Runner beans
7. 9 French beans
8. 3 beet with foliage trimmed to 4" (10cm)
9. 5 carrots, same variety, same length, tops trimmed to 4" (10cm)
10. 3 sweet peppers (uniform in size and colour)
11. 5 onions < 250g.
12. 5 onions > 250g
13. 6 onions, green salad.
14. 3 garlic bulbs. Dried stems of approx. 25mm
(Onions and garlic should be exhibited mounted on small individual stands, such as the bottom of paper cups or circles made from toilet /kitchen rolls)
15. 9 shallots – large from 1.5" (3.5cm).
16. 9 shallots – small up to 1.25" (3cm).
17. Collection of 5 kinds of veg, 1 of each, own choice
18. 2 cabbages, stems on
19. 2 lettuce, stems on
20. 2 courgettes 4" - 6" (10 - 15cm), preferably with flowers
21. 5 small tomatoes up to 1.5" (3.5cm), with calyx
22. 5 tomatoes, red, over 1.5" (3.5cm), with calyx
23. 1 truss of tomatoes.
24. Collection of herbs, 4 kinds, 1 bunch of each in a small glass of water
25. A pot of growing chilli peppers, Maximum 10" (25cm) diameter pot
26. Smallest vegetable
27. Most unusual or freakish vegetable.
28. Heaviest marrow
29. A pair of leeks with flags folded back on themselves and tied
30. A pair of sweet corn, with one side of the husk torn back to reveal cob
31. A pair of cucumbers
32. 3 rhubarb stalks with leaf blades trimmed back to approx. 3" (7.5cm) and tied together at the top and bottom to make a bundle
33. 1 Butternut Squash
34. Collection of 3 Gourds



DIVISION 2 - W.I. SECTION (Open to Barton-le-Clay W.I. Members Only)

35. Lavender Shortbread (See recipe)
36. 6 Decorated cup-cakes (to be judged for taste and decoration)

37. Arrangement of herbs.
38. 1 Specimen Rose - judged for perfume
39. Knitted Premature Baby cardigan
40. 'Thank You' Card (*any medium except computerised*)

When no recipe is given please refer to the W.I. website for rules and regulations: www.thewi.org.uk

DIVISION 3 Fruit

All entries to Division 3 to be displayed on a white paper plate which can be provided by the organisers

41. 3 dessert apples, same variety
42. 3 cooking apples, same variety
43. 3 plums, same variety
44. 3 pears, same variety
45. 9 soft fruit, with leaf garnish
46. 5 portions of fruit and veg (*not potatoes, at least 3 to be portions of differing fruit*) to be displayed in a standard seed tray. A portion is deemed to be what can be held in a hand eg. 1 dessert apple or 9 raspberries.
47. 3 portions of any other fruit



DIVISION 4 Children's Classes

Each class will be split into 3 age groups: Pre-school, Lower School And Middle School. (If sufficient entries)

48. Decorate a flower pot.
49. Flower arrangement in a jam jar
50. 5 cookies (*any flavour*)
51. Colouring picture (*picture template supplied*)
52. Animal made from fruit and/or veg



DIVISION 5 Flowers

53. Vase of mixed annual flowers. Minimum of 5 varieties
54. Vase of mixed perennial flowers. Minimum of 3 varieties
55. 6 HT roses, any variety or varieties
56. 1 specimen gladioli
57. 1 specimen rose
58. 1 head of hydrangea
59. 1 specimen chrysanthemum bloom, any type
60. Vase of 3 chrysanthemum blooms, 1 variety
61. Vase of 3 spray chrysanthemums, 1 variety
62. 3 cactus or semi-cactus dahlias
63. 1 specimen dahlia, any type
64. 3 decorative dahlias
65. 3 pom-pom dahlias
66. Pot plant, flowering
67. Pot plant, non-flowering
68. 1 cactus or succulent
69. 1 fuchsia in a pot up to 8" (20cm) diameter
70. 1 geranium/pelargonium in a pot 8" (20cm) diameter



DIVISION 6 Cooking/Crafts

71. Pot of jam, soft fruit
72. Pot of jam, stone fruit
73. Pot of lemon curd
74. Pot of marmalade
75. 6 cheese scones
76. 6 homemade Jam Tarts (*any flavour*)
77. Plate apple pie.
78. Lemon Drizzle cake (**See recipe**)
79. Tea Loaf (**See recipe**).
80. Sea scape picture (*any medium*)
81. 1 jar of pickled onions. (*must be displayed in a screw-top jar*)
82. 1 jar of chutney. (*must be displayed in a screw-top jar*)
83. 1 jar of green tomato chutney (*must be displayed in a screw-top jar*)
84. 3 cooked beetroot (*Displayed on a paper plate*)
85. Crocheted Animal
86. Cross-stitch picture (*max size 5"x7"*)



DIVISION 7

Men's Fruit Cake Competition

87. Fruit cake. (See recipe).

DIVISION 8

Floral Art Section

No artificial plant material may be used in Division 8

89. "Autumn Glory"

An exhibit 75 cm square

90. "Let's Celebrate - Halloween" **To be arranged on site**
No entries will be accepted for this class after the closing date of 5th September

An interpretive exhibit .

Space allowed approx. 60 cm x 45 cm, to fit within supplied niche.
(Maximum height of niche 92.7 cm (36.5")).

92. "Little Gem". A petite exhibit

Maximum space allowed 25 cm wide x 25 cm deep x 38 cm high
To be staged on open tabling.

All tables will be covered with white paper. Niches 60 cm x 45 cm will be supplied for class 90

DIVISION 9

Photographic Section

Age Group: 16 and above

93. Streams and Rivers

94. Transport

Age Group: Under 16's

95. Trees and Flowers



Cups and Awards



Trophies below will be presented at 4pm followed by the auction of produce

The "H.J. Gale Cup" for the best kept Parish Council Allotment.

The "Dingley Dell Trophy" for best Newcomer of Parish Council Allotments

The 'Barton-le-Clay Horticultural Show Cup' for the exhibitor gaining the overall highest number of points.

The 'Barton-le-Clay Horticultural Show Children's Cup' for the exhibitor gaining most points in division 4.

The "Mrs Stanbridge Cup" for exhibitor gaining most points in division 2.

The 'Floral Arrangement Cup' for exhibitor gaining most points in division 8.

Certificates will be given for all other classes

We would like to extend our thanks to all our show Judges and volunteers

