

CLATFORD VALLEY GARDENING CLUB

SCHEDULE

FLOWER, VEGETABLE, FRUIT AND PRODUCE SHOW

To be held in Upper Clatford Village Hall

SATURDAY AUGUST 20th 2022

All entries from the Parish and members welcome
All entries must be grown or produced by the exhibitor
Any exhibits not meeting the specifications will be disqualified

10am - 11.45am Exhibits to be staged and doors will be closed promptly at 11.45 am. Strictly no late entries.

12.00am - 2pm Hall closed for judging

2pm - 4pm Public viewing

4pm Prize giving

4.30pm All items to be removed and hall cleared

Viewing	Adults £1
Admission	Children Free

Tea and refreshments will be available



SECTION 1 - VEGETABLES

V1	Runner bean	6 beans with stalks judged on uniformity AND quality
V2	French bean	6 beans with stalks judged on uniformity AND quality
V3	Beetroot	3 of uniform size with tops trimmed to 3 ins. Root left intact.
V4	Carrots	3 of uniform size with tops trimmed to 3 ins. Root left intact. Do not tie.
V5	Onions	3 of uniform size. Cut rootlets completely off. Trim tops to 1 inch, folded and tied with raffia not string. Display on plastic plates and sand which will be provided.
V6	Shallots	5 of uniform size and displayed as on sand as V5.
V7	Potatoes (white)	4 potatoes of a uniform size (roughly to fit into the palm of the hand). Should be perfectly white with NO coloured bits
V8	Potatoes (coloured)	4 potatoes as above. NOTE: ANY bits of colour on an otherwise white potato make it a coloured potato.
V9	Courgettes	3 of approximately 6 ins for quality and uniformity. Stalk left on. Flower not required.
V10	Garlic	3 bulbs for quality and uniformity. Roots removed as for onions , and stalk not to exceed approximately 1 inch. DON'T FOLD OVER
V11	Culinary herbs	3 bunches of different herbs in a 1lb jam-jar. Judged on freshness and quality. NO FLOWERS
V12	Tomatoes	3 of one named variety of round ripe tomatoes for uniformity and quality. Display with calyx uppermost. Can be any colour.
V13	Tomatoes (cherry)	1 complete truss with no tomatoes missing. Any colour.
V14	Cucumber	1 cucumber, dark and straight - with stem.
V15	Pepper (Capsicum)	1 with calyx, any colour. For quality
V16	Chilli pepper	3 of same variety for uniformity and quality
V17	Any other vegetable	Any vegetable not in schedule. 1 for quality
V18	Longest carrot	
V19	Longest runner bean	
V20	Largest onion	Onions will be determined by weight. Leaves attached.
V21	Misshapen vegetable	Any vegetable. This is a fun entry and will not be awarded any points
V23	Top Tray	A collection of 3 vegetables taken from the following list: 3 Carrots,3 Onions,3 Potatoes,6 Runner Beans,6 French Beans, 4 Tomatoes,3 Courgettes, 3 Beetroot Displayed on a card measuring 24ins X 18ins which will be provided. Parsley is allowed for garnish, but no other accessories are allowed such as rings or plates. Judging is on size, shape, quality & uniformity as well as overall appearance & balance of display.
V24	Potato Weigh-in	This class is NOT included in the points as it is for fun only. Who can grow the heaviest crop of potatoes from one tuber (provided) in the plastic bag (also provided) wins.

The 'Vegetable of the show' will be chosen by the judge

SECTION 2 - FRUIT

F1	Cooking Apples	3 of one variety for uniformity and quality. Stalks on and facing down. No leaves
F2	Dessert apples	3 of one variety for uniformity. Stalks on, facing down, eye uppermost No leaves
F3	Plums	3 of one variety for uniformity & quality. Unpolished. Stalks on. Display on their side
F4	Pears	3 of one variety. Stalks on. Display on their side
F5	Raspberries	1 small dish. 10 fruits. Calyx attached
F6	Blackberries	1 small dish. 10 fruits. Calyx attached.
F7	Blueberries	1 small dish. 10 fruits. Calyx and stalk attached.
F8	Any other fruit	1 small dish. Maximum 10 fruits

The 'Fruit of the Show' will be chosen by the judge

SECTION 3 - FLOWERS

B1	Flower arrangement not in vase	Title of the arrangement is "A Jubilee Arrangement" (your own interpretation) Maximum overall 12in x 12in Floral foam is not allowed
B2	Arrangement with foliage only	An all foliage arrangement in a novelty container. To be viewed all around. The foliage needs to be in scale with the container. Any support such as wire or floral foam can be used.
B3	Dahlias	Any 3 dahlias (any variety or colour)
B4	Medium vase of mixed cut flowers	Vase maximum size 9 in x 4in, and minimum 6" x 3" Please note flowers only, no extra foliage
B5	Roses with leaves attached	3 of any variety and colour
B6	Single rose with leaves attached	1 of any variety and colour
B7	Single garden bloom	ANY variety of garden flower except rose or dahlia. Can be multi headed
B8	Petite flowers	Mixed flowers in an egg cup. Flowers need to be in scale with the egg cup
B9	Sweet peas	A variety of colours

The 'Flower of the show' will be selected by the judge

SECTION 4 - PRODUCE - please read carefully

P1	Victoria sponge	7ins/ 18cm tin to recipe (see page 5)
P2	Orange and sultana tray bake	To recipe (see page 5) six pieces only to be presented
P3	A Jubilee biscuit	Own recipe.
P4	Jar of jam	1lb jar approx. Label with contents & day/month/year of making. Cellophane top only
P5	Jar of marmalade	1lb jar approx. Label with contents & day/month/year of making. Cellophane top only
P6	Jar of chutney	1lb jar approx. Label with contents & day/month/year of making. Should be at least 3 months old. Cellophane top only
P7	Jar of pickles	1lb jar approx. Label with contents & day/month/year of making. Cellophane top only

The 'Produce of the show' will be chosen by the judge

SECTION 5 - CHILDREN'S CLASS

C1	A Jubilee garden in a seed tray
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The best item in the children's section will be chosen by the judge

Points shall be awarded as follows:

1st - 3 points, 2nd - 2 points, 3rd - 1 point

In all sections the judges may withhold any points through lack of competition, merit, or infringement. The judges' decisions shall be final.

RECIPES

Victoria Sandwich

6oz (175g) butter
 6oz (175g) caster sugar
 3 large eggs
 6oz (175g) self-raising flour
 3 tablespoons raspberry jam
 Caster sugar

Pre-heat oven to gas mark 5 (375 degrees F, 190 degrees C)

Grease two 7" (18cm) sponge tins and base line with greaseproof paper.

Cream butter and sugar together until pale and fluffy.

Beat the eggs together and add to mixture a little at a time, beating well between each addition.

Add sieved flour, about a quarter at a time, and fold in with a metal spoon.

The mixture should drop off the spoon when tapped on the side of the bowl. If not add a little hot water.

Divide the mixture equally between the two tins.

Place on a shelf in the oven. They should take 25-30 minutes to cook.

Turn out onto a wire tray to cool.

When cool sandwich together with raspberry jam and sift a little caster sugar over the surface.

Orange and sultana tray bake

8oz (225g) softened butter
 8oz (225g) caster sugar
 10oz (275g) self-raising flour
 2 level teaspoons baking powder
 4 large eggs
 2 tablespoons milk
 10oz (275g) sultanas
 Grated rind of 2 oranges
 Demerara sugar, to sprinkle

Pre heat oven to 180 degrees C/Fan 160 degrees C/ Gas 4
 Grease a 30 x 23 cm (12 x 9 in) tray bake or roasting tin, then line with baking parchment

Measure all the cake ingredients except the demerara sugar into a large bowl and beat until well blended. Turn the mixture into the tin and level the top.

Bake for about 25 mins then sprinkle the top with demerara sugar and return to the oven for a further 10-15 mins or until the cake has shrunk from the sides of the tin and springs back when pressed in the centre with your fingertips. Leave to cool in the tin, then cut into pieces