

AUTUMN SHOW SCHEDULE 8th SEPTEMBER 2018
LIST OF CLASSES

SECTION 1- FLOWERS AND POTTED PLANTS
New to showing? Classes in bold may take less preparation.

1. Dahlias, cactus and semi-cactus types, 3 blooms one or more varieties.
2. Dahlias, ball and pom-pom types, 3 blooms one or more varieties.
3. Dahlias, bedding, collarets, single, water lily and anemone-flowered types, 3 blooms, one or more varieties.
4. Dahlias, decorative – 3 blooms one or more varieties.
5. Pot grown Dahlia – any variety.
- 6. A vase of annuals, 5 stems, one or more varieties.**
- 7. A vase of annuals, 3 stems, one variety.**
- 8. A flowering pot plant, up to and including 13cm (5") pot, excluding plants named in other classes.**
- 9. A flowering pot plant, over 13cm (5") pot, excluding plants named in other classes.**
10. Fuchsia, up to and including 13cm (5") pot.
11. Fuchsia, over 13cm (5") pot.
12. A begonia in a pot.
13. Begonia "Non-Stop" grown in a pot from Association supplied plug plant. Special category for Autumn 2018 with prize.
- 14. Rose, single stem, any variety.**
- 15. Roses, 3 stems large flowered, one or more varieties.**
16. Chrysanthemum, 3 stems, one or more varieties.
17. Chrysanthemum – pot grown – any variety.
- 18. 5 stems of decorative foliage and/or berries.**
- 19. A vase of 3 blooms or stems of one kind of outdoor grown herbaceous perennials, excluding those named above.**
- 20. A vase of garden flowers, not more than 7 stems, one or more varieties, excluding those named elsewhere.**
- 21. A pot or bowl of cacti and/or succulents.**
- 22. A pot or bowl of alpine plants.**
23. A pot grown Orchid.
24. A pot grown Pelargonium – any variety.
25. 3 fuchsia florets, single bloom, 4 petals, one variety.
26. 3 fuchsia florets semi-double, 5 or 7 petals, one variety.
27. 3 fuchsia florets double, 8 or more petals, one variety.
28. A vase of Clematis flowers – 3 stems – one or more varieties.

SECTION 2 - VEGETABLES

29. 5 potatoes.
30. 6 runner beans.
31. 6 French beans.
32. 3 beetroot.
33. 5 medium size tomatoes, over 35mm (1½") in diameter and under 75mm (3") in diameter.
34. 3 large size tomatoes, over 75mm (3") in diameter.
35. 5 small fruited or cherry cultivar tomatoes, under 35mm (1½") in diameter.
36. 5 plum or novelty tomatoes, under 35mm (1½") in diameter.
37. 3 onions, over 10cm (4") diameter, seed or set.
38. 5 onions, under 10cm (4") diameter, seed or set.
39. 12 shallots not over 5cm (2").
40. 3 sweet peppers.
41. 1 cucumber.
42. 4 carrots.
43. 3 courgettes
44. 1 squash, summer or winter.
45. A selection of 5 different kinds of single vegetables, 1 of each, arranged in a seed tray, approximately 38cm x 23cm (15"x9").
46. Any other vegetable. Show Secretary will specify quantity. *See end of schedule for points value.*
47. The heaviest marrow.
48. The largest potato.
49. The most unusually shaped vegetable.
50. Top Tray, *see schedule for details.*

SECTION 3 - FRUIT

51. 5 dessert apples.
52. 5 cooking apples.
53. 5 pears.
54. 2 bunches of grapes.
55. 10 Blackberries (on an Association supplied plate)
56. 10 Raspberries (on an Association supplied plate)
57. Any other fruit. Show Secretary to specify quantity. *See end of schedule for points value.*

SECTION 4 - FLORAL ARTS

There are no height restrictions in Floral Art, but no other part of arrangement may exceed the footprint measurements.

58. "Arrangement in a jug" 30.5cm x 30.5cm (12" x 12")

An arrangement of own garden flowers and foliage. Accessories are allowed.

59. "Lest we forget" 51cm x 51cm (20" x 20")

Accessories and foliage are allowed. Flowers may be purchased.

SECTION 5 - DOMESTIC

60. A plain jar of any stone fruit jam 300ml-400ml (12oz-16oz).

61. 2 leek and bacon turnovers, Association plate supplied - *Recipe supplied in schedule*

62. 5 Eccles cakes, Association plate supplied.

63. A baked item using Bramley apples, served on own plate.

64. Tomato salad with homemade dressing, *in own dish.*

SECTION 6 - JUNIOR SECTION

65. For 10yrs and under - A vegetable person using whole or cut vegetables. To be displayed on a sheet of A5 paper/card. *Natural and/or artificial material allowed.*

66. For 11-16yrs – A pot of growing radishes, from seed. *Pot sizes up to and including 18-20cms (7-8 inch)*

AUTUMN RECIPE 2018

Section 5 Class 61

Leek and Bacon Turnovers – Recipe supplied by Pat Westgate

For the filling:

200g / 8oz leeks 200g / 8oz smoked streaky bacon 1 egg

Method:

1. Separate the rashers and boil in water until cooked. Remove them from the water (do not discard the water as you will be using this to cook the leeks) and lay them on a plate to cool.
2. Chop the leeks quite small (similar to coarsely chopped parsley).
3. Drop the prepared leeks into the bacon water and bring them to the boil, simmer for 5 mins. Strain thoroughly and allow to get cold.
4. Cut off rinds from rashers, then snip or mince the bacon into tiny pieces.
5. Once bacon and leeks are thoroughly cold put both into a bowl and mix with an egg.

For the pastry – make up 8oz short crust pastry as follows:

200g / 8oz self-raising flour good pinch of salt
100g / 4oz butter 1 level dessertspoon of mustard powder

Method:

1. Sieve all dry ingredients together, add butter and rub into crumbs, add cold water and bind together.
2. Roll out pastry to $\frac{1}{8}$ in thick, cut out 6in rounds (using a saucer, saucepan lid or plain edged flan ring). Flip each round over and brush off surplus flour. Paint the whole round with egg yolk and milk beaten together.
3. Take a tablespoon of filling (the size of a large egg) and place on round, fold over and gently press and seal the edges, tamp the sealed edges with the back of a knife.
4. Glaze with the rest of the egg and milk.
5. Place on a greased baking sheet and bake for 10 mins in a pre-heated oven on the second shelf from the top, Gas Mark 9 / 500°F / 260°C.