

AUTUMN SHOW SCHEDULE 21ST SEPTEMBER 2019

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. A plant grown in a pot from an Association supplied plug.
- 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 petal, 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 tomatoes, over 35mm (1½") and under 75mm (3") in diameter.

34. 3 large tomatoes over 75mm (3") in diameter.

35. 5 small fruited or cherry cultivar tomatoes under 35mm (1.5") diameter.

36. 5 plum or novelty tomatoes under 35mm (1.5").

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 variety.

45. A selection of 5 different kinds of single vegetables, 1 of each, arranged in a seed tray approximately 38cm x 23cm (15" x 9").

46. Any other vegetable, Show Secretary will specify quantity. ***See Association Show Rules for points value.***
47. The heaviest marrow.
48. The largest potato.
49. The most unusually shaped vegetable.
50. Top Tray (***See Association Show Rules for details.***)

SECTION 3 - FRUIT

51. 5 dessert apples.
52. 5 cooking apples.
53. 5 pears.
54. 2 bunches 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 Association Show Rules for points value.***)

SECTION 4 - FLORAL ARTS

58. 'Indian Summer' 30.5cm x 30.5cm (12" x 12") An arrangement of own garden flowers and foliage. Accessories permitted.
59. 'The Rugby World Cup' 51cm x 51cm (20" x 20") Flowers and foliage may be purchased. Accessories permitted.

SECTION 5 - DOMESTIC

60. A jar of mixed fruit jam. 300-400ml (12-16oz) **Own recipe.**
61. A jar of piccalilli. 300-400ml (12-16oz) **Own recipe.**
62. Coffee and walnut cake. **Recipe and Association plate supplied.**
63. A fruit flan up to 20cm (8") in diameter. **Own recipe and plate.**
64. A plate of 8 cheese palmiers. **Own recipe and plate.**

SECTION 6 - JUNIOR SECTION

10 YEARS AND UNDER:

65. A picture of an insect, using components from the natural world and displayed on an A4 sheet of card.

AUTUMN RECIPE - SECTION 5 CLASS 62

COFFEE & WALNUT SPONGE CAKE

BEFORE YOU START COOKING:

Pre-heat oven to 170°C or 150°C Fan / Gas Mark 3

Butter and base line with baking parchment, two 18cm (7") sandwich tins. They should be 4cm (1½") deep

Wire cooling rack

INGREDIENTS FOR CAKE

115g (4oz) self-raising flour

1 level teaspoon baking powder

115g (4oz) spreadable butter

2 large eggs

115g (4oz) golden caster sugar

1 rounded tablespoon strong instant coffee powder

50g (2oz) walnuts, very finely chopped

INGREDIENTS FOR FILLING

250g (9oz) mascarpone cheese

1 rounded dessertspoon strong instant coffee powder

1 tablespoon golden caster sugar

1-2 tablespoons milk

8 walnut halves

1 tablespoon golden caster sugar

1-2 tablespoons milk

8 walnut halves

METHOD

1. Sift the flour and baking powder into a large mixing bowl, holding the sieve quite high to incorporate air into the flour.
2. Add the butter, eggs, caster sugar and coffee powder.
3. Using an electric hand whisk, mix to a smooth, creamy consistency for about 1 minute.
4. Fold in the chopped nuts.
5. Divide the mixture between the two prepared tins and level off.
6. Bake near the centre of the oven for about 25 minutes. The sponges are cooked when you press lightly with your finger and the centre springs back.
7. Remove from the oven and after about 30 seconds, loosen the edges with a palette knife and turn them out onto a wire tray. Carefully remove the baking parchment then gently flip them over so that the tops are facing upwards.
8. In a small bowl, combine the mascarpone, coffee powder and caster sugar with one tablespoon of milk. You should have a smooth, spreadable consistency. If the mixture seems stiff, add a little more milk.
9. When the cakes are cold, use half the filling to sandwich them together and the rest on top.
10. Place the walnut halves in a circle around the edge of the cake.