

## **ENTRY INFORMATION**

Entry fee: Adults 20p per entry, or £2 any number. Children enter for free.

- All entries will be auctioned at the end of the show, except potted plants and those that have been reserved. (One entry only may be reserved if more than 5 entries. Two entries may be reserved if more than 10 entries).
- All bottles and jars must be labelled on the lid and the side.
- Baked produce to be presented on a paper plate, please see the attached reference sheet for further specific guidance.
- Entries from areas outside the parish are welcome.

## **PRIZE MONEY**

Prize money will be paid on Sunday 14<sup>th</sup> September 5-6pm from the Victory Hall, Broadwell. Any monies not collected will be paid into the show funds.

## **PAPER AEROPLANE CHALLENGE**

This year there will be an all age (adult and Children) paper aeroplane flying distance challenge, with prizes for the winners. The aim is simple, out of a plain sheet of paper create a paper aeroplane that can fly as far as possible. Bring your paper aeroplane along at **3pm** (if you entered your paper aeroplane design in the marquee you will be able to collect it just before 3pm), and spare paper will be available. We encourage you to give it a try!

### **VEGETABLE CLASSES**

- |     |                                           |
|-----|-------------------------------------------|
| 1.  | 3 Red potatoes, any variety               |
| 2.  | 3 White potatoes, any variety             |
| 3.  | 3 Onions from seed                        |
| 4.  | 6 Pods runner beans                       |
| 4a. | 6 French beans                            |
| 5.  | 3 Onions grown from sets                  |
| 6.  | 3 Carrots, any variety, with foliage      |
| 7.  | 6 Shallots, pickling                      |
| 8.  | 3 Beetroot, any variety                   |
| 9.  | 6 Shallots                                |
| 10. | Pair of marrows                           |
| 11. | 3 Courgettes                              |
| 12. | 1 Cabbage, any variety                    |
| 13. | 6 Chillies                                |
| 14. | 1 Cucumber                                |
| 15. | 5 Outdoor tomatoes                        |
| 16. | 5 Greenhouse tomatoes                     |
| 17. | 5 Cherry tomatoes                         |
| 18. | Collection of garden produce, 6 varieties |
| 19. | 3 Sweet peppers, bell or long             |
| 20. | 2 Squash, same variety                    |

### **PRIZE MONEY**

40p.	30p.	25p.
40p.	30p.	25p.
40p.	30p.	25p.
40p.	30p.	25p.
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40p.	30p.	25p.
40p.	30p.	25p.
40p.	30p.	25p.
40p.	30p.	25p.
40p.	30p.	25p.
£1.50p.	£1.00p.	75p.
40p.	30p.	25p.
40p.	30p.	25p.

### **FRUIT CLASSES**

21.	3 Cooking apples	40p.	30p.	25p.
22.	3 Dessert apples	40p.	30p.	25p.
23.	5 Plums	40p.	30p.	25p.
24.	3 Pears, cooking	40p.	30p.	25p.
25.	3 Pears, eating	40p.	30p.	25p.
26.	Saucer of soft fruit	40p.	30p.	25p.

### **FLOWER CLASSES – All cut unless potted is specified**

27.	1 Specimen rose – singular bloom, partially open	35p.	30p.	25p.
28.	3 Roses, can be mixed variety	35p.	30p.	25p.
29.	Arrangement of roses – any variety	35p.	30p.	25p.
30.	Seasonal arrangement of flowers and foliage	35p.	30p.	25p.
31.	3 Ball / Pom Pom Dahlias	35p.	30p.	25p.
32.	3 Dahlias, Cacti or decorative	35p.	30p.	25p.
33.	Best mixed Dahlias	35p.	30p.	25p.
34.	Container / vase of annuals	35p.	30p.	25p.
35.	A Potted Plant, flowering	35p.	30p.	25p.
36.	A Potted Plant, foliage	35p.	30p.	25p.
37.	Container / vase of flowering shrubs, 3 varieties	35p.	30p.	25p.
38.	Container / vase of Chrysanthemums, any variety	35p.	30p.	25p.
39.	Container / vase of perennials	35p.	30p.	25p.
40.	An arrangement using flowers or foliage and a candle	35p.	30p.	25p.
41.	Foliage arrangement	35p.	30p.	25p.
42.	Gents Buttonhole	35p.	30p.	25p.
43.	Ladies Spray	35p.	30p.	25p.

### **LADIES BAKING CLASSES**

44.	Fruit Cake, use recipe provided	£2.	£1.	50p.
45.	3 egg chocolate sponge	£2.	£1.	50p.
46.	Lemon Drizzle Cake, use a 2lb loaf tin	£2.	£1.	50p.

### **GENTLEMENS BAKING CLASSES**

47.	Fruit Cake, use recipe provided	£2.	£1.	50p.
48.	Flapjack with Drizzle, 5 slices from a traybake	£2.	£1.	50p.

### **BREAD CLASSES**

49a.	Loaf of your choice	£2.	£1.	50p.
49b.	White loaf, (can be gluten free) use 2lb loaf tin	£2.	£1.	50p.

### **ADDITIONAL CLASSES**

50.	Jar of Jam	45p.	35p.	25p.
51.	Jar of Marmalade	45p.	35p.	25p.
52.	Jar of Fruit Jelly	45p.	35p.	25p.
53.	Jar of Pickled Onions, not a cellophane top	45p.	35p.	25p.
54.	Jar of Chutney or Pickle	45p.	35p.	25p.
55.	Jar of Pickled Vegetables	45p.	35p.	25p.
56.	A painting, using any medium	45p.	35p.	25p.
57.	Hand knitted or crocheted item	45p.	35p.	25p.
58.	Homemade Soft Toy	45p.	35p.	25p.
59.	Item of Handicraft (inc. Pottery, woodwork etc.)	45p.	35p.	25p.
60.	Item of Hand Sewing	45p.	35p.	25p.
61.	Item of Machine Sewing	45p.	35p.	25p.
62.	6 Eggs, any colour, any variety	45p.	35p.	25p.
63.	<b>Make and decorate a paper aeroplane</b>	45p.	35p.	25p.

### **CHILDRENS CLASSES UP TO 5 and 6-8 YEARS**

64.	5 Decorated Chocolate Apple Lollies (use apple slices)	£1.	75p.	50p.
65.	5 Chocolate Rice Krispie Cakes	£1.	75p.	50p.
66.	Item of Handicraft	40p.	30p.	25p.
67.	Saucer of Flowers, small flower heads on a bed of damp sand	40p.	30p.	25p.
68.	Create a painting with the theme "Harvest"	40p.	30p.	25p.

### **CHILDRENS CLASSES 9-13 YEARS**

68.	5 Brownies, from a tray bake	£1.	75p.	50p.
69.	5 Flapjacks	£1.	75p.	50p.
70.	Item of Handicraft	40p.	30p.	25p.
71.	Unframed photograph with the theme "Harvest"	40p.	30p.	25p.

### **ADDITIONAL CHILDRENS CLASSES UP TO 13**

72.	Create a musical instrument using recycled materials	40p.	30p.	25p.
73.	Create a miniature garden in a tray	40p.	30p.	25p.
74.	Create a salt dough item with the theme "harvest"			
75.	Colouring competition up to 10 years	£1.	75p.	50p.

The child with the most points awarded will receive a £10 cash prize!

### **GIANT VEGTABLES!**

76.	Longest bean	40p.	30p.	25p.
77.	Heaviest Marrow	40p.	30p.	25p.
78.	Heaviest Squash	40p.	30p.	25p.
79.	Heaviest Onion	40p.	30p.	25p.
80.	Spud in a bucket	40p.	30p.	25p.
81.	Best wonkey vegetable	40p.	30p.	25p.

### **Rules**

1. All exhibitors must be of Amateur Status, entries from outside the parish are welcome.
2. Judges' decision is final.
3. Any objection lodged must be accompanied by a fee of 25p prior to 4pm. If the objection is upheld, the fee is refunded. If the exhibitor is at fault, they forfeit all their prize money.
4. All produce must be grown in the exhibitor's own garden, the committee reserves the right to visit any exhibitor's garden.
5. Only the handicrafts and painting will be automatically reserved from the auction.
6. All exhibits except those with reserve stickers will be sold at approx. 4pm. No exhibits to be removed from the show until 3.45pm.
7. One entry only may be reserved if more than 3 entries are made. Two entries only may be reserved if more than 10 entries are made. Refers to entries per person.
8. Reserved entries must be marked with a reserved label before judging.
9. The committee will not be responsible for any loss or damage that may occur.
10. If unable to get a 7"/18cm tin for fruit cake, please ask a committee member.

### **BROADWELL FLOWER SHOW IS RAISING MONEY THIS YEAR FOR Riding For Disabled (RDA)**

If you have any further questions or comments please contact:

- Chairman: Mr. M. Wibberley
- Treasurer: Mrs H. Hargreaves
- Secretary: Mrs. N. Fairburn

## **PRESENTAION GUIDELINES FOR FRUITS, VEGATABLES, FLOWERS**

**Potatoes:** Choose potatoes of the same type (round/kidney) and size. Avoid potatoes with green skins or blemishes. Wash lightly.

**Onions from seed or sets:** Cut stems of onions leaving about 2"/5cm of stem. Bend stem over and tie with raffia. Leave roots intact, only peel off lose skin.

**Runner Beans:** Pick beans that are as straight and as long as possible, leaving a ½" stem on each bean. Try to keep a uniform length.

**Carrots:** Choose same size and shape. Do not cut off tops. Avoid carrots with grub holes or that are green on top. Wash roots.

**Shallots:** Cut stems off leaving enough to bend over and tie with raffia. Choose ripe shallots of the same size, shape and trim roots. Remove loose skin and exhibit on a plate of sand.

**Beetroot:** Dig up carefully to avoid bleeding. Choose 3 beetroot of medium size. Do not cut off leaves. Avoid holes and scabs.

**Courgettes:** Choose courgettes of same size and shape leaving a short stem on each one. Leave dead flowers on the end if possible.

**Cabbages:** Cut leaving a 3"/ 8cm stem. Leaves should also be left intact. Avoid cabbages with holes in leaves.

**Lettuces:** Choose a fully-grown or hearted plant. Do not cut off roots and wash roots for show.

**Cucumbers:** Choose cucumbers which are as long and as straight as possible. Cut leaving a short stem, leave dead flowers on the end if possible.

**Tomatoes:** Choose ripe fruit of same size, cut leaving a short stem on each one. Do not select tomatoes with green blotches.

**Collection of vegetables:** Judged on quality of each vegetable.

**Apples:** Pick good fruit, cut leaving stalks intact. Avoid bruises and blemishes. Clean with a dry cloth.

**Plums:** Use ripe fruits with good skins, leave stalks on. Do not wash off bloom.

**Cut flowers:** Pick blooms with strong straight stems. Flowers should be fully out. Remove buds where single blooms are required.

**Cut flower containers:** Use any container to enhance the presentation.

## COOKERY

### **FRUIT CAKE RECIPE FOR LADIES & GENTS CLASSES 44 & 48**

#### **Ingredients:**

175g/6oz Self-raising Flour,  
100g/4oz Sugar,  
100g/4oz Margarine,  
1 Tsp. Mixed Spice,  
1 Egg,  
350g/12oz Mixed Dried Fruit,  
6 Fl. oz Milk,  
a little Demerara Sugar.

#### **Method:**

1. Preheat oven to 180C / Gas Mark 4. Line and grease a **7"/ 18cm** round cake tin.
2. Sift flour and mixed spice together,
3. Rub in the margarine,
4. Add fruit, sugar, egg and milk. Mix well.
5. Turn into the cake tin and sprinkle top with demerara sugar.
6. Bake at 180C/Gas Mark 4 for 75-90 minutes.

## COOKERY GUIDELINES

Everything is judged on flavour and presentation; consider how you present your baking.

Never use greaseproof tin liners. Line the tin with greaseproof paper. Avoid wrinkles.

Always read the recipe and follow the instructions, paying specific attention to the specified tin size or shape.

**Victoria sponge:** Make using a 3 egg recipe. Weigh eggs and use the same weight of flour, sugar and margarine. Sandwich together with raspberry jam and sprinkle with caster sugar.

**Chocolate sponge:** Use the Victoria sponge recipe, but use 1oz less flour and replace with cocoa. Fill with chocolate butter icing.

**Coffee sponge:** Use the Victoria sponge recipe adding flavours. Fill with coffee butter icing.

**Jams / Preserves:** Always ensure jars and lids are sterile before using or use cellophane tops. Label jar with content and date it was made.

**Pastry:** Use a fluted tin for a sweet filling. Use a plain tin for a savoury filling.

**Traybakes / Small cakes:** Make sure the pieces are cut to the same size in the traybake. Ensure small cakes / rock cakes all match.

On day of show, cover with clingfilm, not too much as this needs to be removed for judging. Cover the cake and the plate for presentation on the day (not as if it is going in the freezer).