

**LAVINGTON AND DISTRICT  
PRODUCE SHOW  
2019**



**MARKET LAVINGTON COMMUNITY HALL  
SATURDAY 24<sup>th</sup> AUGUST 2019**

**Open to public view from 2.00-3.30pm along with teas  
Followed by prize giving, auction and raffle**

## Rules

1. Exhibits to be staged between 9.00-11.00am. Exhibitors cards available in advance from Rupert Wade Tel. no. 813527
2. 15p entry fee for each exhibit, child entries free.
3. Judging between 11.30am and 1.00pm. Open to the public at 2.00pm.
4. No exhibits to be removed before 3.30pm, those remaining will be auctioned.
5. An exhibitor may only exhibit one entry per class.
6. Points awarded for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> places are 3, 2 and 1 respectively. Double points shall be awarded for Classes 9 and 115.
7. Prize money of £1.00 shall be awarded for most points in each section of open classes.
8. Open classes – Class 30 is a decorated all in one chocolate sponge cake. Recipe provided. Decorations to be made on **TOP** of cake only. All items to be edible. Decorating makes up 50% of the marks.
9. The Chairman's Cup will be awarded for the most points in the Open Classes. Points awarded in the novelty class are excluded.
10. The Gardening Club Plate will be awarded for the most points in Members' Classes and a £2.00 gift voucher for section winners.
11. RHS Banksian Medal will be awarded for the highest number of place points in the whole of the horticultural classes in the show. Points awarded in the novelty class are excluded.
12. Best Horticultural Exhibit Trophy will be awarded to the best exhibit in the flower, vegetable, and fruit sections in both open and members' classes.
13. Photographs to be a maximum picture size A5.
14. The Rose Cup will be awarded to the best exhibit from classes 11, 118, and 121.

**The raffle will be drawn after the auction.**

## OPEN CLASSES

### SECTION 1 VEGETABLES – PAT HEATH CUP

Class	Description	Quantity
1	Potatoes	4
2	Runner Beans	5
3	Onions	3
4	Shallots	7
5	Carrots	3
6	Tomatoes (small)	5 on plate
7	Tomatoes (Other)	5 on plate
8	Any other vegetable	As appropriate
9	Collection of 4 vegetables on a tray	3 of each
10	Herbs in a vase of water	5 stems

### SECTION 2 FLOWERS – THERESA GALE CUP

11	Rose	1 stem
12	Vase annuals	5 same species
13	Vase perennials	5 same species
14	Vase mixed garden flowers	Up to 8 kinds
15	Dahlias	5 stems
16	Flowering pot plant	1
17	Non flowering pot plant	1
18	Cactus or succulent	1
19	Any other flower	As appropriate
20	Patio container	1

### SECTION 3 FRUIT – GROVE FARM PLATE

21	Apples - Cooking	5
22	Apples – Dessert	5
23	Pears	5
24	Blackberries	10
25	Any other fruit	As appropriate

### SECTION 4 COOKERY – COOKERY CUP

26	A jar of fruit jam
27	A jar of fruit jelly
28	A jar of lemon curd
29	A lemon drizzle cake (own recipe)
30	A Chocolate sponge cake (recipe given)
31	A jar of chutney
32	A jar of marmalade

## OPEN CLASSES Cont'd

#### **SECTION 4 (cont'd) COOKERY**

<b>Class</b>	<b>Description</b>	<b>Quantity</b>
33	Cheese scones	5 on plate
34	A small wholemeal loaf of bread	
35	A loaf of bread made in bread maker	
36	Any sweet	8 on plate

#### **SECTION 5 CRAFT – AUDREY WILKES CUP**

37	Any item of decorative needlework
38	An item in wood
39	A painting
40	Any other craft not represented above
41	An item of hand knitting

**Articles in the Craft Section should be in new condition**

#### **SECTION 6 PHOTOGRAPY – PETER FRANCIS TROPHY Maximum photograph size A5**

42	Four seasons (set of 4 photos)
43	Wildlife
44	Water
45	Grand design (Natural or man-made)

#### **SECTION 7 NOVELTY**

46	Longest marrow – measured from tip to shoulder in a straight line – <b>JOHN NOAKES MARROW TROPHY</b>
47	Longest runner bean <b>The JOHN AND JO GILBERT TROPHY</b>
48	Weirdest shaped vegetable
49	Floral display using a cup and saucer
50	A pot of homemade garden compost, max.2ltrs

#### **SECTION 8 CHILDREN'S CLASSES.**

51	Tallest sunflower. Photo of child with plant height to be shown on photo.
52	Themed garden tray eg.dinosaur, Harry Potter or own choice
53	Animal made from vegetables
54	A jam jar of flowers
55	Drawing of landscape, 5 and under

**MEMBERS CLASSES**  
**for members of Lavington and District Gardening Club**

**SECTION 1      VEGETABLES**

<b>Class</b>	<b>Description</b>	<b>Quantity</b>
101	Potatoes	4
102	Runner beans	5
103	Onions (unpeeled)	3
104	Shallots	7
105	Carrots	3
106	Beetroot	3
107	French beans	5
108	Tomatoes (small)	5
109	Tomatoes – Other	5
110	Lettuce	1
111	Sweetcorn	2
112	Marrow	1
113	Courgettes	3
114	Leeks	2
115	Collection of 4 Vegetables	3 of each
116	Bunch of different herbs	5
117	Any other vegetable	As appropriate

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**SECTION 2      FLOWERS**

118	Specimen rose	1 stem
119	Vase annuals	5 same species
120	Vase perennials	5 same species
121	Floribunda rose	1 stem
122	Hydrangea	3 stems
123	Pansies or violas, displayed in plate of damp sand	5 stems
124	Vase of mixed flowers	Max. 8 kinds
125	Gladioli	3
126	Dahlias	5
127	Flowering indoor plant	
128	Foliage indoor plant	
129	Variegated foliage	3 stems
130	Cactus or succulent	
131	Fuchsia	
132	Patio container	
133	Any other flower	Displayed as appropriate

## MEMBERS CLASSES Cont'd

### SECTION 3 FRUIT

134	Apples – cooking	5
135	Apples – dessert	5
136	Pears	5
137	Blackberries	10
138	Plums	5
139	Raspberries	10
140	Any other fruit not above	A plate

### SECTION 4 COOKERY

141	A pot of jelly
142	A pot of fruit jam
143	A jar of marmalade
144	A jar of lemon curd
145	A hand made loaf, (own recipe)
146	A bottle of cordial or fruit juice
147	A lemon drizzle cake or loaf (own recipe)
148	A loaf of bread made in bread-maker (own recipe)
149	A plate of sweet biscuits (own recipe)

### SECTION 5 CRAFT

150	Any item not included elsewhere
151	Any item of decorative needlework
152*	1 Photograph Plant Study
153*	1 Photograph - Snow
154	A Drawing / painting
155	A decorated item (eg; shell, mosaic, decoupage)
156	An item made in wood

**\* Maximum size of photograph A5**

**Articles in the Craft Section should be in new condition and should not have previously been exhibited**

## SHOW GUIDELINES

**All those who said I'll have a go last year, now's your chance**

**Staging, try to arrive in good time. Arriving at 10.45am or later will mean that you have to rush to stage more than 1 or 2 exhibits.**

**Potatoes** Similar in size and appearance, skins washed and unbroken. Display on a plate.

**Onions** Similar in appearance, ripe skins, not excessively peeled. Tops trimmed, doubled over and tied with string or raffia, use support to stop from toppling.

**Shallots** As onions, display on plate or dish of sand for support.

**Beans, runner and French. Peas.** Young, well grown pods, similar in appearance. Bean seeds should NOT have started to swell in pods. Retain stalks. Beans displayed on a black background. Peas displayed on a plate.

**Beetroot, Carrots, Parsnips.** Similar in appearance, but don't dig a whole row to find 3 that match perfectly. Tops tied at 7cms. Roots washed, tap root intact if poss.

**Courgettes** Young, similar looking fruits 12-15cms long.

**Sweetcorn** Unpeeled – tassels / silks intact.

**Lettuce** **Roots can be left or removed. Wash to remove soil. Damaged outer leaves can be removed.** Should not be limp.

**Leeks** Roots washed and trimmed. Remove outer layer to display good blanched stem. Retain tops which may be tied.

**Tomatoes** Similar in appearance. Small can be cherry, pear or plum less than 3.5cms in diameter. Retain calyx (stalk). Display on plate.

**Fruit** Similar in appearance, free from blemishes, not over ripe. Retain stalks. Don't polish apples. Leave bloom intact on plums and grapes.

**Herbs** Culinary herbs, young and fresh, no flowers or buds. 1 stem of each. Chives can be a small bunch. Display in a glass of water.

### **Flowers**

**Specimen Rose** – 1 stem no buds clean foliage.

**Annuals/Perennials** 5 flowers means 1 per stem. 5 stems means each stem can be multi flowered with buds.

**Dahlias** 1 flower per stem. No buds.

## **OPEN CLASS RECIPE**

### **Class 29 – All in one Chocolate sponge with chocolate butter icing**

#### **Sponge recipe**

110g / 4oz Self-raising flour, sifted  
5mls / 1 tspn baking powder  
15mls / 1tbspn cocoa powder, sifted  
110g / 4oz soft margarine or butter at room temp.  
110g / 4oz caster sugar  
2 large eggs

#### **Chocolate butter icing**

125g butter at room temp  
150g icing sugar sifted  
30mls / 2 tbsps Cocoa powder sifted

- Pre-heat oven 170C / 325F / Gas 3. Grease and line **2** sandwich tins
- Sift flour, baking powder and cocoa powder into a large bowl. Add all other ingredients.
- Whisk until thoroughly combined.
- The mixture should drop off the end of a wooden spoon. If not add 5-10mls (1-2 tspns) of tap warm water and whisk again
- Divide the mixture between the tins and level off with a palette knife
- Bake on the centre shelf of oven for about 30mins
- Leave in the tin for 1 minute before turning out, removing papers and leaving to cool on a wire rack.

#### **Icing -**

- Sieve together icing sugar and cocoa powder and beat/whisk together with the butter.
- The icing should be easily spreadable, if not add some tap warm water as required.
- There's enough icing to sandwich the cake and ice the top.

**Decorations to be made on TOP of cake only. All items must be edible.**

**Decorations make up 50% of the marks.**