

Lavington and District Produce Show 24th August 2024

Market Lavington Community Hall

GROW IT, MAKE IT, BE CREATIVE, TAKE PART!



Open to public view from 2.00 pm

Teas, prize giving, pay-what-you-want-sale
and raffle

HOW TO ENTER & WHAT TO DO

Please read this schedule carefully. Make sure you know the numbers to enter, measurements if appropriate, materials and details provided. (See Rules).

Schedules with entry forms are available from: St Arbuck's, The Old School, library, Museum, Local pubs and Hairdressers or online at lavingtongc.co.uk

Decide which classes you want to enter and complete the **ENTRY FORM** in advance. Club members can enter items in both "Open" and "Member" categories. Entries from none club members are welcome and should be entered in the "Open" categories.

Please submit, if you can, no later than 21st August. To:

email: edwards_david_j@hotmail.com
or post/take to
9 Canada Rise, Market Lavington, SN104AD

(Note: Entries and entry modifications will be accepted on the day but pre-registering helps us get ahead with the necessary administration)

- On the day of the show, ENTRY CARDS for each exhibit/s can be collected at the Community Hall (administration desk) or in advance from Rupert Wade (07377 672419) or Dave Edwards (07531 782941).
- **We recommend that if you have a large number of entries (6+) that you fill out your cards ahead of the Show to save yourself time on the day.** You will be allocated an exhibitor number on the day of the show at the administration desk.
- All exhibits must have a completed entry card to avoid confusion. Items not collected at the end of the show will be made available for attendees to take in a "pay-what-you-want" sale. We will provide stickers to identify items NOT for sale. It is your responsibility to ensure you collect your exhibit AFTER 3.30 pm
- In the children's and young creatives class, the age of the child must be clearly marked on the entry card.
- **No entries will be accepted after 11.00 am on the day of the show.**

TIMETABLE

9.00 – 11.00 am	Exhibits must be brought and staged in the hall
11.00 – 1.00 pm	Exhibitors/assistants must leave the hall. Judging begins
2.00 pm	Open to the public. Sale of raffle tickets
3.30 pm	Presentation of Prizes/Cups/trophies followed by raffle
From 3.30 pm	All exhibits must be collected /removed
4.00 – 4.30 pm	Pay-what-you-want-sale of selected exhibits

RULES

1. Exhibits staged between 9.00 – 11 am. Cards for exhibits available on the day at the Community Hall or in advance from Rupert Wade or Dave Edwards (contact details previous page)
2. Entry fee for each exhibit only 20p, child entries free. Cash or card, pay on arrival at the Hall.
3. Judging between 11.30 am and 1.00 pm. **Open to the public at 2.00pm**
4. No exhibits to be removed before 3.30 pm. Any exhibits remaining after 3.30 pm will be placed in the “sale” to the public unless a “do not sell” sticker is in place.
5. An exhibitor may only exhibit **one entry per class**. Exhibits will be displayed on table tops. Please advise us before the Show if you have a particularly large item so we can discuss appropriate display options.
6. Points awarded for 1st, 2nd, 3rd places, are 3,2,1 respectively. Double points will be awarded for classes in Section 1.9 and M1.15 (Collection of 4 vegetables).
7. Prize money of £10.00 will be awarded for most points in each section of open classes.
8. Open classes Class 4.7 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.

In addition to the Section awards, the following awards will be available.

9. **The Chairman’s cup** will be awarded for the most points in 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 £10 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. **Roger Frost Trophy:** For best single photograph: **Peter Francis Trophy:** for most points in photo section. Photographs to be a maximum picture size of A5.
14. **The Rose Cup** will be awarded to the best exhibit from classes 2.1, (rose) M2.1 (Members’ Rose), M2.2 (Members’ floribunda rose).

Raffle prizes can be collected after presentations

Open Classes

SECTION 1 VEGETABLES – PAT HEATH CUP

<u>Class</u>	<u>Description</u>	<u>Quantity</u>
1.1	Potatoes	4
1.2	Runner Beans	5
1.3	Onions	3
1.4	Shallots	7
1.5	Carrots	3
1.6	Tomatoes (small)	5 on a plate
1.7	Tomatoes (other)	5 on a plate
1.8	Courgette	3
1.9	Any other vegetable	As appropriate
1.10	Collection of 4 vegetables (on tray)	3 of each
1.11	Herbs in a vase of water	5 stems

SECTION 2 FLOWERS – THERESA GALE CUP

2.1	Rose	1 stem
2.2	Vase annuals	5 same species
2.3	Vase perennials	5 same species
2.4	Vase mixed garden flowers	up to 8 kinds
2.5	Dahlias	5 stems
2.6	Flowering indoor pot plant	1
2.7	Non flowering pot plant	1
2.8	Cactus or succulent	1
2.9	Any other flower	As appropriate

SECTION 3 FRUIT

3.1	Apples – cooking	5
3.2	Apples – Dessert	5
3.3	Pears	5
3.4	Blackberries	10
3.5	Any other fruit	As appropriate

SECTION 4 COOKERY – COOKERY CUP

4.1	A jar of fruit jam
4.2	A jar of fruit jelly
4.3	A jar of lemon curd
4.4	A jar of marmalade
4.5	A jar of chutney
4.6	A Lemon drizzle cake (own recipe)
4.7	A Chocolate sponge (recipe included.)
4.8	Cheese scones (5 on a plate)
4.9	A small wholemeal loaf of bread
4.10	A plate of sweet biscuits (own recipe)
4.11	Any sweet (i.e.: confectionary) 8 on a plate

SECTION 5 CRAFT AUDREY WILKES CUP

5.1	Any item of decorative needlework
5.2	Any item in wood
5.3	A painting
5.4	Any other craft not represented above
5.5	Any item of hand knitting or crocheting

Articles in the Craft Section should be in new condition and not previously exhibited.

Please contact us if item is large and may need extra space or special display arrangements

SECTION 6 PHOTOGRAPHY – PETER FRANCIS TROPHY & ROGER FROST TROPHY

Maximum photograph size A5

6.1	My favourite place
6.2	Wildlife
6.3	Water
6.4	Grand design (Natural or home-made)
6.5	My pet

SECTION 7 NOVELTY

7.1	Longest marrow (measured from tip to shoulder in a straight line)
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(JOHN NOAKES MARROW TROPHY)

7.2	Longest runner bean JOHN & JO GILBERT TROPHY
7.3	Weirdest shaped vegetable
7.4	Floral display using a cup and saucer
7.5	Pot of homemade garden compost (max 2l)

Children and Young Adult Classes

SECTION 8 CHILDREN'S CLASSES (up to 10 years)

- 8.1 Tallest sunflower. Photo of child with plant height to be shown on photo.
- 8.2 A themed garden tray (own choice)
- 8.3 Animal made from vegetables
- 8.4 A jam jar of flowers
- 8.5 Drawing of landscape (age 5 and under)
- 8.6 Drawing of a landscape (age 6-10)

SECTION 9 YOUNG CREATIVES (10 - 16 years)

- 9.1 A piece of craft of your choice (eg sewing, knitting, card making etc)
- 9.2 A drawing or painting in any medium

SECTION 10 PHOTOGRAPHY (up to 16 years) Maximum photograph size A5

- 10.1 Celebration
- 10.2 Wildlife
- 10.3 Water
- 10.4 My pet

SECTION 11 COOKERY (Under 10 and 10-16)

Under 10

- 11.1 A plate of sweet biscuits
- 11.2 Cheese scones (5 on a plate)
- 11.3 Chocolate cake (own recipe or use recipe attached)
- 11.4 A plate of any other confectionary

Age 10-16

- 11.5 A plate of sweet biscuits
- 11.6 Cheese scones (5 on a plate)
- 11.7 Chocolate cake (own recipe or use recipe attached)
- 11.8 A plate of any other confectionary

Members' Classes

SECTION 1 Vegetables

<u>Class</u>	<u>Description</u>	<u>Quantity</u>
M1.1	Potatoes	4
M1.2	Runner Beans	5
M1.3	French beans	5
M1.4	Onions	3
M1.5	Shallots	7
M1.6	Carrots	3
M1.7	Beetroot	3
M1.8	Tomatoes (small)	5
M1.9	Tomatoes (other)	5
M1.10	Cucumber	1
M1.11	Lettuce	1
M1.12	Sweetcorn	2
M1.13	Marrow	1
M1.14	Courgette	3
M1.15	Leeks	2
M1.16	Collection of 4 vegetables on a tray	3 of each
M1.17	Herbs in a vase of water	5
M1.18	Any other vegetable	As appropriate

SECTION 2 Flowers

M2.1	Specimen rose	1 stem
M2.2	Floribunda rose	1 stem
M2.3	Vase annuals	5 same species
M2.4	Vase perennials	5 same species
M2.5	Vase of mixed flowers	Max 8 kinds
M2.6	Hydrangea	3 stems
M2.7	Pansies or violas (on plate damp sand)	5 stems
M2.8	Gladioli	3
M2.9	Dahlias	5
M2.10	Vase of variegated foliage	3 stems
M2.11	Flowering indoor pot plant	1
M2.12	Foliage indoor pot plant	1
M2.13	Cactus or succulent	1
M2.14	Fuchsia (grown from members' cutting)	1
M2.15	Any other flower	Displayed as appropriate

SECTION 3 Fruit

M3.1	Apples - cooking	5
M3.2	Apples - dessert	5
M3.3	Pears	5
M3.4	Blackberries	10
M3.5	Plums	5
M3.6	Raspberries	10
M3.7	Any other fruit not above on a plate	

SECTION 4 COOKERY

M4.1	A jar of jelly
M4.2	A jar of fruit jam
M4.3	A jar of marmalade
M4.4	A jar of lemon curd
M4.5	A jar of chutney
M4.6	A hand made loaf (own recipe)
M4.7	A bottle of cordial or fruit juice
M4.8	A lemon drizzle cake or loaf (own recipe)
M4.9	A loaf of bread made in bread maker
M4.10	A plate of sweet biscuits (own recipe)

SECTION 5 CRAFT

M5.1	Any item not included elsewhere
M5.2	Any item of decorative needlework
M5.3	1 photograph Plant Study (Max A5)
M5.4	1 photograph – Holidays (Max A5)
M5.5	A drawing / painting
M5.6	A decorated item (eg: shell, mosaic, decoupage)
M5.7	An item made in wood

***Articles in the Craft Section should be in new condition and not previously exhibited.
Please contact us if item is large and may need extra space or special display arrangements***

SHOW GUIDELINES

All those who said “I’ll have a go” last time; now’s your chance

Staging: try to arrive in good time. Arrive at 10.45 or later will mean that you have to rush to stage more than 1 or 2 exhibits. **No entries will be accepted after 11.00 am on the day of the show.** This is to allow the judges time to examine the entries

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. Beans 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 that 3 match perfectly! Tops trimmed at 7 cm and tied. Roots washed, tap root intact if possible.

Courgettes: Young, similar looking fruits, 12-15 cm 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 3.5 cm in diameter. Retain calyx (stalk). Display on a 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 multiflowered with buds.

Dahlias: 1 flower per stem. No buds.

OPEN CLASS RECIPE Class 4.7

All in one Chocolate sponge with chocolate butter icing

Sponge recipe

110g / 4oz Self-raising flour, sifted

5 ml / 1 tsp baking powder

15 ml / 1 tbsp cocoa powder, sifted

110g / 4oz soft margarine or butter at room temperature

110g / 4oz caster sugar

2 Large eggs

Chocolate butter icing

125g butter at room temperature

150g icing sugar, sifted

30 ml / 2 tbsp cocoa powder, sifted

- Pre-heat oven 170C / 325 F / 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 5-10 ml (1-2 tsp) of warm tap 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 30 mins.
- Leave in the tins 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 warm tap 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.**