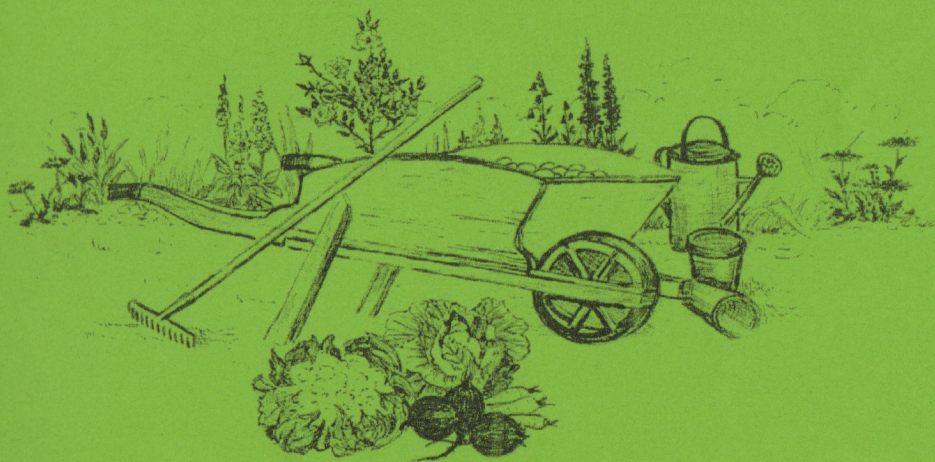


The Wilbrahams and Six Mile Bottom

# VEGETABLE, FLOWER AND PRODUCE SHOW 2019

Memorial Hall, Great Wilbraham  
Saturday 13<sup>th</sup> July, at 3.00 pm



**Teas**

**Raffle**

**AUCTION OF DONATED EXHIBITS AT 4.30 pm**

**ALL PROCEEDS TO HALL FUNDS**

**Admission: Adults £1 Children (under 16) Free**



The Hall will be open for receiving entries on Saturday 13<sup>th</sup> July from 9.00 am to 11.30 am. No exhibits will be accepted after 11.30 am and all exhibitors **MUST** leave the Hall by 11.45 am.

**Exhibitor's entrance fee: 20p per item (adults) & 10p per item (Under-16s)**

**Vegetables**

1. 5 pods of broad beans
2. 5 pods of peas or mangetout
3. Bunch of 5 radishes (one variety)
4. 1 lettuce, root intact (any variety)
5. 3 potatoes (one variety)
6. 5 salad onions with tops on
7. 1 cucumber (any variety)
8. 1 cabbage with 2-3"/5-7.5cm stem
9. 3 carrots, tops trimmed
10. 5 French or dwarf beans
11. 3 bulbs of garlic
12. 3 beetroot, tops trimmed
13. 3 courgettes (4-8"/10-20cm)
14. 3 tomatoes with stem on (same variety)
15. 5 shallots
16. 5 runner beans
17. 3 onions, tops trimmed and tied
18. The longest bean!
19. 5 cherry/baby tomatoes
20. Tray, trug or basket of mixed vegetables, at least 5 different varieties
21. 3 stems each of any 3 varieties of herbs, displayed in water
22. Exhibit of any vegetable not included in the schedule

**Fruit**

23. 7 raspberries
24. 5 strings of blackcurrants
25. 5 strings of redcurrants
26. 7 gooseberries
27. 3 sticks of rhubarb
28. Longest stick of rhubarb
29. Exhibit of any fruit not included in the schedule

**Flowers**

30. A specimen rose (Rose Bowl Award)
31. 5 stems of garden flowers – each different
32. 3 stems of roses, large flowered
33. 5 stems of sweet peas, single colour or mixed
34. 3 stems of cluster-flowered roses
35. 3 stems of flowering shrub (mixed or the same)
36. 3 stems of herbaceous perennial (mixed or the same)
37. 3 stems of foliage plant (mixed or the same)
38. 1 dahlia bloom (any variety, any size)
39. A rose – chosen for scent
40. 3 stems of dahlias (mixed or the same, any size)



- \* See note in 'Rules' section
41. 1 fuchsia **grown from plug plant supplied** (David Waters Memorial Cup)
  42. A potted pelargonium
  43. A flowering pot plant (not a fuchsia or pelargonium)
  44. A foliage pot plant
  45. Cactus/cacti or succulent(s) in any container
- Flower Exhibits (Arrangements)**
46. A miniature exhibit (max overall 4"/10cm)
  47. "Storm in a Teacup"
  48. An exhibit of flowers and fruits
  - \* See note in 'Rules' section
  49. An exhibit of flowers and/or foliage in a kitchen item (any size)
  50. A bowl of flower heads (same variety) floating in water
- Produce**
51. 6 hen or 6 bantam eggs
  52. 1 jar of jam or jelly (any variety)
  - \* See note in 'Rules' section
  53. 1 jar of marmalade (any variety)
  54. 1 jar of chutney/pickle
  55. 1 loaf of bread or 4 bread rolls (any type)
  56. 4 squares of flapjack
  57. 4 scones (any variety)
  58. 4 squares of a vegan bake of your choice (sweet or savoury)
  59. Victoria sandwich (your own recipe) – jam (or similar) filling only
  60. A pie made with homemade pastry (any type)
  61. Bara Brith (tea bread), as per recipe enclosed
  62. Crunchy Top Lemon Cake (all in one recipe), as per recipe enclosed
- Arts and Handicrafts**
63. A drawing or painting (any medium)
  64. An item of patchwork or quilting
  - \* See note in 'Rules' section
  65. Any sewn/stitched item
  66. An item of knitting
  67. An item of crochet, lace, knotwork or beadwork
  68. An item of tapestry or cross stitch
  69. An item of hard handicraft (e.g. woodwork, pottery, metalwork)
  70. Any other craft item not included in the schedule
- Photography**
71. "On the farm"
  - \* See note in Rules' section
  72. "Past its best"
  73. "Looking down"
  74. "Amateur sport"
  75. Portrait of a family friend
- Children's section:**
- Under 5's only**
76. Create a 2D or 3D dinosaur
- Under 12's**
77. Grow a plant from seed (provided by Rosie White)
  78. Make a 3D shell (any medium)
  79. Make a Roman mosaic in a symmetrical pattern on A4 paper
  80. Any craft item you have made
  81. Egyptian-inspired art
  82. A Lego/KNEX model
  83. A drawing or painting of your favourite fruit or vegetable
  84. 3 decorated biscuits or cupcakes



## AWARDS

**FIRST PRIZE: 50p (3 pts)**

**SECOND PRIZE: 30p (2 pts)**

**THIRD PRIZE: 20p (1 pt)**

Special prizes of £1.00 are given for the best exhibit in the Vegetable, Fruit and Flower sections. Also for the best photo taken on a mobile phone, and the best photo recognisably taken in the Wilbrahams or Six Mile Bottom in Photography classes 71-75.

**The following awards will be held for 1 year:**

The **Stephenson Cup** - awarded to the Exhibitor with the Highest Points total in Classes 1-22.

The **Les Potter Cup** - awarded for the Highest Points total in the Fruit section (Classes 23-29)

The **Rose Bowl** - awarded to the Winner of Class No. 30.

The **Brian Fisher Salver** - awarded for the Highest Points total in the Flower section (Classes 30-45)

The **David Waters Memorial Cup** - awarded to the best fuchsia grown from plug plant supplied (Class 41)

The **Social Club Cup** - awarded for the Highest Points total in the Produce section (Classes 51-62)

The **2012 Diamond Jubilee Rose Bowl** - awarded for the Highest Points total in the Arts & Handicrafts section (Classes 63-70)

The **Doris Franklin Cup** - awarded for the Highest Points total in the Photography section (Classes 71-75)

The **Thistle Tankard** - awarded for the Highest Points total in the Under 12's section (Classes 77-84)

The **Junior Cup** - awarded for the Best Exhibit in the Under 12's section (Classes 77-84)

Exhibitors who wish to collect their entries should do so between 4.00 and 4.30 pm. If you are willing to leave your entries for auction, these will be most gratefully accepted and **proceeds will go to the Hall funds.**

**DO NOT MISS THE FRUIT & VEGETABLE AUCTION AT 4.30 PM**

*Any queries - Rosie White on 01223-881293 or [rosiewhite77@hotmail.com](mailto:rosiewhite77@hotmail.com)*



# RULES

1. Number of entries in each class limited to two per exhibitor (except Classes 41 which is limited to one per exhibitor).
2. If there is only one entry in a class, the prize will be left to the judges' discretion. The judges may withhold awards if, in their opinion, exhibits do not reach reasonable standards.
3. Please read and interpret the meaning of the schedule to avoid disappointment or disqualification. The judges' decision is final.

## Notes:

- All exhibitors are on trust that their entries are **MADE BY THEMSELVES OR GROWN IN THEIR OWN GARDEN IN THE WILBRAHAMS OR SIX MILE BOTTOM, except flowers in classes 46-50.**
- Classes 41-45 must have been owned by the Exhibitor for at least 8 weeks.
- Classes 55-62 are to be exhibited on a white paper plate and covered with cling film or a polythene bag.
- Classes 63-70 must be Exhibitor's own work and not previously shown.
- Classes 71-75 can either be exhibited as printed photographs (maximum size 10" x 8") or preferably sent electronically by email to [chris.fell@me.com](mailto:chris.fell@me.com) – deadline midnight Friday 12<sup>th</sup> (day before the Show) - to be displayed at the Show on screen.





### **Recipe for Bara Brith (tea bread) (Class 61)**

#### ***Ingredients:***

6oz (175g) currants  
6oz (175g) sultanas  
8oz (225g) light soft brown sugar  
10floz (300ml) strong hot tea  
10oz (275g) self-raising flour  
1 egg, beaten

#### ***Method:***

- Measure the fruit and sugar into a bowl, pour over the hot tea, cover and leave overnight.
- Pre-heat the oven to 150°C/300°F/Gas Mark 2. Grease and line a 2lb (900g) loaf tin.
- Stir the flour and egg into the fruit mixture, mix thoroughly then turn into the prepared tin and level the surface.
- Bake in the pre-heated oven for about 1 1/2-1 3/4 hours or until well risen and firm to the touch. Allow to cool in the tin for about 10 minutes, turn out and leave to cool on a wire rack.

### **Recipe for Crunchy Top Lemon Cake (all in one recipe) (Class 62)**

#### ***Ingredients:***

4oz (100g) soft margarine  
6oz (175g) caster sugar  
6oz (175g) self-raising flour  
1 teaspoon baking powder  
2 eggs  
4 tablespoons milk  
Finely grated rind of 1 lemon

#### ***For the crunchy topping***

Juice of 1 lemon  
4oz (100g) granulated sugar

#### ***Method:***

- Pre-heat the oven to 180°C/350°F/Gas Mark 4. Grease and line a 7" (18cm) deep round cake tin (or small loaf tin).
- Measure all the ingredients for the cake into a large bowl and beat well for about 2 minutes until smooth and well-blended. Turn the mixture into the prepared tin and level the surface.
- Bake in the pre-heated oven for about 35-40 minutes, or until cooked.
- Whilst the cake is baking, make the crunchy topping. Measure the lemon juice and sugar into a bowl and stir until blended. When the cake comes out of the oven, spread the lemon paste over the top whilst the cake is still hot. Leave in the tin until cold, turn out and remove the paper.

# ENTRY FORM

Name .....

Address .....

.....

Class No.	Exhibit	Fee

Please bring this completed form with your exhibits on the morning of the show