

Alfrick & Lulsley Horticultural Show and Fete

Saturday, 3 September 2011 at 12.30 pm – Alfrick Playing Field

Preliminary Schedule – for advance information only

Entry forms and WI Recipes are in the Main Schedule, which will be available soon

Main Show web address: www.alfrickandlulsley.org/show

Show Enquiries: Carol Bradley 01886 884372 carol.bradley2@virgin.net or

Daphne Fowler 01886 884690 dwfowler@waitrose.com

ALL entry forms and fees, to be submitted by 9.00 pm on Thursday 1 September 2011

SECTION A – Novice (Open to exhibitors who have not previously won a first prize for a similar flower or vegetable class in any Section of the Show)

- 1 An unusually shaped vegetable
- 2 3 Onions, with tops on, not dressed or tied
- 3 2 Lettuce
- 4 3 Flower stems of the same variety
- 5 A vase of sweet peas

SECTION B – Vegetables (Open to residents of Alfrick & Lulsley, Leigh, Bransford and Suckley)

- 6 3 Potatoes
- 7 3 Red onions
- 8 9 Runner beans
- 9 3 Beet, round
- 10 3 Carrots, stumped
- 11 3 Courgettes
- 12 Truss of cherry tomatoes
- 13 3 Sweet peppers, any colour

SECTION C – Vegetables (Open)

- 14 Versatile Gardener Competition
An arrangement of one vase of mixed flowers and 3 each of 3 different kinds of vegetables, displayed within an area measuring no more than 2' x 2'
- 15 4 Potatoes, white, any shape
- 16 4 Potatoes, coloured, any shape
- 17 9 Shallots, pickling
- 18 4 Onions, dressed
- 19 3 Carrots, long
- 20 3 Beet, round
- 21 9 Runner beans
- 22 2 Parsnips
- 23 5 Tomatoes
- 24 9 French beans
- 25 2 Leeks
- 26 A pair of marrows
- 27 6 Chilli peppers
- 28 3 Salad vegetables (different kinds)
- 29 A presentation of vegetables within a box measuring no more than 2' x 2'
- 30 Any other root vegetable (2 of the same kind)
- 31 Any other vegetable grown above ground (2 of the same kind)

SECTION D – Fruit (Open)

- 32 9 Stone fruit of the same variety
- 33 5 Cooking apples of the same variety
- 34 5 Dessert apples of the same variety
- 35 10 Soft fruits on a plate, all the same kind
- 36 Any other fruit(s), all the same kind

SECTION E – Flowers (Open to residents of Alfrick & Lulsley, Leigh, Bransford and Suckley)

- 37 A vase of mixed annuals
- 38 5 Stems of penstemon
- 39 6 Flower heads of fuchsia (double), same variety
- 40 6 Flower heads of fuchsia (single), same variety
- 41 3 Stems of sedum – any colour
- 42 A collection of foliage

SECTION F – Flowers (Open)

- 43 3 Hybrid tea roses in one container
- 44 A specimen rose
- 45 3 Stems of floribunda roses in one container
- 46 A vase of roses – can be mixed
- 47 3 Decorative dahlias, in one container
- 48 3 Cactus or semi-cactus dahlias, in one container
- 49 3 Ball or small ball dahlias, in one container
- 50 3 Pompon dahlias, in one container
- 51 A container of mixed dahlias, not less than 6 blooms, not more than 12
- 52 A patio pot planted with summer bedding
- 53 Pot plant, fuchsia. Pot not to exceed 9"/23cm
- 54 Pot plant, geranium. Pot not to exceed 9"/23cm
- 55 Pot plant, flowering (other than geranium or fuchsia). Pot not to exceed 9"/23cm
- 56 Pot plant, foliage. Pot not to exceed 9"/23cm
- 57 A display of flowers grown from bulbs
- 58 A vase containing 5 different kinds of flowers, excluding shrubs
- 59 Your favourite single bloom
- 60 A mixed collection of berries and/or seed heads on stems in a vase
- 61 Single stem of a multibloom not appearing elsewhere in this Schedule
- 62 5 Pansies, heads only, on a plate or dish of water
- 63 A collection of 4 culinary herbs
- 64 5 Stems of perennial rudbeckia (1 flower only on each stem), same colour and variety
- 65 5 Single sprigs of heather in your own container

SECTION G – Home Made Wine, Cider or Perry (Open)

- 66 Bottle of red wine
- 67 Bottle of white wine
- 68 Bottle of rosé wine
- 69 Bottle of fruit spirit or liqueur
- 70 Bottle of home made cider or perry

Dog Show details will be in the Main Schedule
Enquiries to Bridget Lewis Tel: 01886 832659 email: g.120@btinternet.com

SECTION H – Honey – (Open)

- 71 2 1lb Jars of liquid honey, any colour
- 72 2 1lb Jars of granulated or creamed honey
- 73 A frame of honey for extraction
- 74 A piece of beeswax between 112 and 224 grams
- 75 A bottle of mead
- 76 A honey cake (to given recipe) *

*Recipes for items marked with * will be with the main Schedule and on the website*

SECTION I – W.I. (Open to all ages)

- 77 4 Hen eggs on a saucer, plus one extra saucer
- 78 A gingerbread cake *
- 79 A Victoria sponge (own recipe)
- 80 An almond torte *
- 81 5 Portions of banana & walnut slice *
- 82 5 Chocolate Brazil biscuits *
- 83 A mushroom and onion quiche made with shortcrust pastry, maximum diameter 9"/23cm *
- 84 A plaited cheese slice *
- 85 Irish soda bread *
- 86 A jar of home-made gooseberry jam *
- 87 A jar of home-made mincemeat (own recipe)
- 88 A jar of home-made beetroot and ginger chutney *
- 89 An article of handicraft (e.g. wool/needlework, pottery, spinning, sugarcraft)
- 90 A picture made from dried material (e.g. seeds/pasta/pulses) A4 maximum
- 91 A knitted teddy (to given pattern) to be donated to needy children
- 92 A fresh flower arrangement in a sugar bowl
- 93 A fresh flower arrangement depicting a song title, overall maximum size 12"x12"x16" high

SECTION J – Arts and Crafts

(Open to children under 8 years)

- 94 Make and decorate a head from Play Doh or plasticine
- 95 A cooked pizza using a ready made base and 3 different toppings
- 96 Decorate a paper plate using paint, crayons or felt tipped pens, maximum 10" diameter
- 97 A small vase or jar of flowers

SECTION K – Arts and Crafts

(Open to children 8-11 years, inclusive)

- 98 Make a Halowe'en mask
- 99 5 Squares of Prince William's groom's cake (to given recipe)
- 100 Design a logo for your favourite sports team on A4 paper. Draw freehand, not aided by computer graphics.
- 101 A vegetable that you have grown

SECTION L – Youth Section

(Open to 12-16 years old, inclusive)

- 102 2 Naan breads (to given recipe) + home made dip
- 103 An article of handicraft (wool/needlework, wood/metal work, pottery, etc.)
- 104 A portrait of someone special, any medium
- 105 An abstract picture based on a sunset, any medium

SECTION M – Local Art (Open to residents of Alfrick & Lulsley, Leigh, Bransford and Suckley).

All art exhibits must be ready to hang.

- 106 A local stone building, any medium

SECTION N – Art (Open)

All art exhibits must be ready to hang.

- 107 A sporting still life, any medium
- 108 Trees, any medium
- 109 A village scene, any medium

SECTION O – Photography (Open)

Photographs should not exceed 20½ cm x 15½ cm (8" x 6") in size. The name and telephone number of the exhibitor should be stated on the underside.

- 110 Steps or stairways
- 111 Local wildlife
- 112 Reflections
- 113 Weather
- 114 Party time

SECTION P – Schools & Children's Groups

(under 12 years)

Open to local primary schools and groups. The entry must be the work of a class or group of children, and should be ready to hang. There is a £50 prize and each group entering will receive a donation of £10 towards the cost of materials.

- 115 A picture or collage showing **Bugs & butterflies**

Recipe for Section K, Class 99:

Prince William's groom's cake (Chocolate biscuit cake)

A 300g/11oz packet of Rich Tea biscuits
170g/6oz golden syrup 400g/14oz plain chocolate
85g/3oz butter 140g/5oz raisins

Line a 12" x 8"/30cm x 21cm shallow tin with cling film. Put the biscuits in a plastic bag and bash them until they are a mixture of crumbs and postage stamp-sized pieces. Put the syrup, chocolate and butter in a pan and heat gently until melted. Stir in the broken biscuits and the raisins. Transfer the mixture into the tin, refrigerate until set, then cut into 12 squares.

Recipe for Section L, Class 101: Naan bread

For the dough:

250g/9oz plain white flour 2 tsp sugar
½ tsp salt ½ tsp baking powder
110-130ml/3½-4½ fl oz milk

2 tbsp vegetable oil, plus extra for greasing

For the topping – choose from: seeds, (e.g. nigella, poppy, sesame), chopped garlic, chopped fresh coriander.

Sift flour, sugar, salt and baking powder into a bowl. In another bowl mix together the milk and oil. Make a well in the centre of the flour mixture and pour in the liquid mixture. Slowly mix together by working from the centre and incorporating the flour from the edges to make a smooth, soft dough. Add more milk if too dry. Knead well for 5 minutes, adding a little flour if the dough is too sticky. Place the dough into an oiled bowl, cover with a damp tea-towel and leave in a warm place for 10-15 minutes. Form into 8 balls. Preheat the grill to medium and place a heavy baking sheet on the upper shelf to heat. Roll the dough balls out thinly, sprinkle over your chosen topping and press into the surface of the dough. Place the naans on the hot baking sheet and grill for 3-4 minutes or until lightly browned. Before eating, brush with butter and serve hot.

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