

EARLSDON FLOWER AND PRODUCE SHOW

ST. BARBARA'S CHURCH HALL
ROCHESTER ROAD EARLSDON

SATURDAY 3rd SEPTEMBER 2022

STAGING	7.30am - 11.00am. (No entries can be accepted after 11.00am.)
JUDGING	11.15am - 1.15pm.
OPEN TO THE PUBLIC from	2.30pm Entry Free
PRESENTATIONS, RAFFLE	3.45pm - 4.15pm.
AUCTION	4.15pm.

PRINCIPAL AWARDS

R.H.S. BANKSIAN MEDAL	Highest horticultural points overall. *
Alan Watson Vase	Best in show.
Best in Vegetable Section.	Best in Chrysanthemum Section.
Best in Pot Plants Section.	Best in Fruit Section.
Best in Garden Flowers Section.	Best in Dahlia Section.
Best in Children's Section.	Best in Homemade Section

* Points awarded as follows: 1st. 3 points, 2nd. 2 points, 3rd. 1 point.

**Any member of the general public may exhibit and
all class entries re free.**

Show organisers :- The Earlsdon Gardening Club,
Earlsdon Allotment Society, Beechwood & Highland Road Allotment Society
and Lake View Allotment Society.

ENQUIRIES to: Denis Crowley – 024 76679811
Sue Wanley – 024 76673186

<u>VEGETABLES</u> – please name varieties if known		<u>Prize Category</u>
1.	3 ONIONS - dressed	B
2.	3 ONIONS AS GROWN - max total weight 1 Kg	A
3.	9 RUNNER BEANS – stalks on	A
4.	9 FRENCH BEANS – stalks on	A
5.	3 CARROTS long - foliage cut to 10 cm	A
5A.	3 CARROTS stump rooted - foliage cut to 10 cm	A
6.	3 PARSNIPS - foliage cut to 10cm	A
7.	3 LEEKS - untrimmed	B
8.	5 POTATOES coloured	A
9.	5 POTATOES - white - can include those with coloured eyes	A
9A.	1 PAIR OF BAKING POTATOES	A
12.	2 LETTUCE - with clean roots	A
13.	3 BEETROOT - foliage cut to 10 cm	A
14.	2 COBS OF SWEETCORN - cobs exposed	A
15.	1 PAIR OF TABLE MARROWS	A
16.	3 COURGETTES	A
16A.	1 PAIR OF EDIBLE PUMPKINS or SQUASH	A
17.	5 TOMATOES	A
18.	8 CHERRY TOMATOES – max 3.5 cm dia	A
19.	7 SHALLOTS - dressed	A
20.	3 BULBS OF GARLIC - trimmed	A
20A.	1 ELEPHANT GARLIC - trimmed	A
21.	2 CUCUMBERS	A
22.	2 SWEET PEPPERS	A
22A.	6 CHILLI PEPPERS	A
23.	'A SELECTION FROM MY GARDEN' - Vegetables &/or fruit. max tray size 40 cm x 60 cm	C

<u>HERBS</u>		
26.	A COLLECTION OF FIVE CUT HERBS	A

<u>FRUIT</u> Leave stalks on, do not polish & please name varieties if known		
27.	5 DESSERT APPLES	A
28.	5 COOKING APPLES	A
29.	3 PEARS	A
30.	PLATE OF STONED FRUIT - any variety	A
31.	PLATE OF SOFT FRUIT - max 20 fruits with stalks on	A
32.	2 EXOTIC FRUIT - decoration with natural material optional	B

<u>DAHLIAS</u> – please name varieties if known		
33.	1 GIANT or LARGE	A
34.	3 BLOOMS DECORATIVE	A
35.	3 BLOOMS CACTUS	A
36.	3 BLOOMS BALL	A
37.	5 BLOOMS POMPON	A
38.	CONTAINER OF BLOOMS - Decoration with natural material optional	B

CONDITIONS OF ENTRY

All exhibits must have been produced, grown or made by the exhibitor. The Committee reserves the right to inspect any exhibitor's garden. All exhibits, but not containers etc., will become the property of the organising Societies and will be auctioned at the end of the show, (Except Children's Classes and Pot Plants which may be withdrawn if wished).

When staging, exhibitors **must not move or touch any exhibits other than their own**, but may request a Show Steward to do so.

**STAGING TO BE COMPLETED BY 11 AM. WHEN THE ROOM WILL BE CLEARED OF ALL EXHIBITORS FOR JUDGING TO COMMENCE.
THE JUDGES' DECISION SHALL BE FINAL.**

Any contingency not covered by the above will be dealt with by the Show Secretary whose ruling is final.

MOIST CARROT AND SULTANA CAKE

3 medium carrots (about 250g total unpeeled weight)

3 large eggs

100ml sunflower oil, plus extra for greasing

100g soft light brown sugar

200g SR flour

100g sultanas

Finely grated zest of 1/2 large well-scrubbed orange

1 tsp ground cinnamon

1/2 tsp grated nutmeg

1/2 tsp baking powder

Decoration:

2 tsp icing sugar

Finely pared or grated zest of 1/2 well-scrubbed orange

Preheat oven to 190C/Fan 170/Gas 5. Grease a 23cm round loose-based cake tin with a little oil and line the base with baking parchment. Peel the carrots and grate them with a medium-fine grater - you should have about 200g of grated carrot.

Beat the eggs in a large bowl with a large metal whisk. Add the sunflower oil and sugar and whisk until well combined. Stir in the grated carrot, then add the flour, sultanas, orange zest, spices and baking powder. Stir together until just combined. Pour into the prepared cake tin and smooth the surface.

Bake in the centre of the oven for 25-30 minutes or until the cake is well risen and feels springy to the touch. Leave to cool in the tin for 5 minutes then turn out and remove the lining paper. Leave to cool fully on a wire rack then transfer to a serving plate. Sift the icing sugar over the cake and scatter grated or pared orange zest on top. This cake will keep well in the fridge for up to 3 days.

Prize Money

Category

A	1 st .	£1.50p	2 nd .	£1	3 rd .	50p
B	1 st .	£2.50p	2 nd .	£1.50p	3 rd .	£1
C	1 st .	£3	2 nd .	£2.50p	3 rd .	£2
D	1 st .	£10	2 nd .	£5	3 rd .	£3