# 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 Pot Plants Section.
Best in Garden Flowers Section.
Best in Children's Section.
Best in Children's Section.
Best in Children's Section.
Best in Children's Section.
Best in Chrysanthemum Section.
Best in Fruit Section.
Best in Dahlia Section.
Best in Homemade Section

# 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

<sup>\*</sup> Points awarded as follows: 1<sup>st.</sup> 3 points, 2<sup>nd.</sup> 2 points, 3<sup>rd.</sup> 1 point.

<u>VEGE</u>	ETAE	BLES – please name varieties if known	Prize Category
1.	3	ONIONS - dressed	В
2.	3	ONIONS AS GROWN - max total weight 1 Kg	Α
3.	9	RUNNER BEANS – stalks on	Α
4.	9	FRENCH BEANS – stalks on	Α
5.		CARROTS long - foliage cut to 10 cm	Α
5A.		CARROTS stump rooted - foliage cut to 10 cm	А
6.		PARSNIPS - foliage cut to 10cm	A
7.		LEEKS - untrimmed	В
8.		POTATOES coloured	A
9.		POTATOES - white - can include those with cold	
9A.		PAIR OF BAKING POTATOES	A
12.		LETTUCE - with clean roots	A
13.		BEETROOT - foliage cut to 10 cm	A
14.		COBS OF SWEETCORN - cobs exposed	A
15.		PAIR OF TABLE MARROWS	A
16.		COURGETTES	A
16A.			
10A.		PAIR OF EDIBLE PUMPKINS or SQUASH TOMATOES	A A
18.		CHERRY TOMATOES – max 3.5 cm dia	A
19.		SHALLOTS - dressed	A
20.		BULBS OF GARLIC - trimmed	A
20A.		ELEPHANT GARLIC - trimmed	A
21.		CUCUMBERS	A
22.		SWEET PEPPERS	A
		CHILLI PEPPERS	A
23.		SELECTION FROM MY GARDEN' -	С
	veg	getables &/or fruit. max tray size 40 cm x 60 cm	
HERE	38		
26.		COLLECTION OF FIVE CUT HERBS	А
	_		
		ave stalks on, do not polish & please name varieti	
27.		DESSERT APPLES	Α
28.		COOKING APPLES	Α
29.		PEARS	Α
30.		_ATE OF STONED FRUIT - any variety	Α
31.		_ATE OF SOFT FRUIT - max 20 fruits with stalks	
32.	2	EXOTIC FRUIT - decoration with natural materia	l optional B
DAHI	IAS	<ul> <li>please name varieties if known</li> </ul>	
33.		GIANT or LARGE	А
34.		BLOOMS DECORATIVE	A
35.		BLOOMS CACTUS	A
36.		BLOOMS BALL	A
37.		BLOOMS POMPON	A
38.		ONTAINER OF BLOOMS -	В
50.		ecoration with natural material optional	Ь
		mai natara material optional	

<u>CHRY</u>	<u>'SANTHEMUMS</u> – please name varieties if known <u>Prize Categor</u>	У
39.	3 STEMS SPRAY	Α
40.	3 BLOOMS INCURVED or REFLEX or INTERMEDIATE	Α
CADE	NEW ELOWEDS	
	DEN FLOWERS	۸
44.	3 H.T. ROSES	Α
45.	1 SPECIMEN ROSE	Α
46.	3 SPIKES GLADIOLI	Α
46A.	1 SPIKE GLADIOLUS	Α
47.	A VASE OF MIXED GARDEN FLOWERS - no additional foliage	Α
48.	LADIES SPRAY	Α
49.	GENTS BUTTONHOLE	Α
50.	A SELECTION FROM MY GARDEN -	Α
	Any flowers with natural decoration	
51.	A VASE OF SUNFLOWERS	Α
52.	Miniature arrangement – in a teacup with saucer	Α
53.	MY BEST BLOOM – A SINGLE STEM	Α
	PLANTS	
55.	1 POT FLOWERING PLANT	Α
56.	1 POT CACTUS or SUCCULENT	Α
57.	1 POT FOLIAGE PLANT	Α
58.	1 POT FUCHSIA	Α
59.	A MIXED CONTAINER	Α
60.	1 POT CHILLI PLANT	Α
НОМЕ	EMADE	
61.	VICTORIA SPONGE SANDWICH - filling optional	С
61A.	MOIST CARROT AND SULTANA CAKE CHALLENGE -	Ď
0171.	As recipe supplied on back page	٦
62.	A DECORATED CAKE	С
63.	FRUIT CAKE/LOAF	Č
64.	6 FANCY CAKES	В
65.	6 BUNS or SCONES	В
66.	JAR OF JAM or JELLY	A
66A.		A
67.	JAR OF PICKLE or CHUTNEY –	A
07.	It is recommended chutney should be at least 2/3 months old	^
	it is recommended charmey should be at least 2/3 months old	
CHILE	DREN'S CLASSES	
68.	A DECORATED HARD BOILED EGG – shell on	Α
CIVI	T VECETARI ES	
	T VEGETABLES	۸
69. 70	HEAVIEST ONION HEAVIEST MARROW	A
70.		A
71.	LARGEST PUMPKIN - by circumference	A

#### **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 anv 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	Catego	ry		
_	Α	1 <sup>st.</sup> £1.50p	2 <sup>nd.</sup> £1	3 <sup>rd.</sup> 50p
	В	1 <sup>st.</sup> £2.50p	2 <sup>nd.</sup> £1.50p	3 <sup>rd.</sup> £1
	С	1 <sup>st.</sup> £3	2 <sup>nd.</sup> £2.50p	3 <sup>rd.</sup> £2
	D	1 <sup>st.</sup> £10	2 <sup>nd.</sup> £5	3 <sup>rd.</sup> £3