

EARLSDON FLOWER AND PRODUCE SHOW

**ST. BARBARA'S CHURCH HALL
ROCHESTER ROAD EARLSDON**

SATURDAY 2nd SEPTEMBER 2023

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

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|---------------------------------|---|
| 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 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 are free.

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

ENQUIRIES to: Denis Crowley – 07932971338 or Rob Spragg – 07766972671

| <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. | 6 RUNNER BEANS – stalks on | A |
| 4. | 6 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. | 2 LEEKS - untrimmed | A |
| 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. | 2 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. | 2 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 |
| 24. | A PAIR OF ANY OTHER VEGETABLE - not included above | A |

HERBS

| | | |
|-----|--------------------------------|---|
| 26. | A COLLECTION OF FIVE CUT HERBS | A |
|-----|--------------------------------|---|

FRUIT 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 – max 10 fruits | A |
| 31. | PLATE OF SOFT FRUIT - max 20 fruits with stalks on | A |
| 32. | 2 EXOTIC FRUIT - decoration with natural material optional | A |

DAHLIAS – 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 |

| <u>CHRYSANTHEMUMS</u> – please name varieties if known | | <u>Prize Category</u> |
|---|--|------------------------------|
|---|--|------------------------------|

| | | |
|-----|---|---|
| 39. | 3 STEMS SPRAY | A |
| 40. | 3 BLOOMS INCURVED or REFLEX or INTERMEDIATE | A |

GARDEN FLOWERS

| | | |
|------|---|---|
| 44. | 3 H.T. ROSES | A |
| 45. | 1 SPECIMEN ROSE | A |
| 46. | 3 SPIKES GLADIOLI | A |
| 46A. | 1 SPIKE GLADIOLUS | A |
| 47. | A VASE OF MIXED GARDEN FLOWERS - no additional foliage | A |
| 48. | LADIES SPRAY | A |
| 49. | GENTS BUTTONHOLE | A |
| 50. | A SELECTION FROM MY GARDEN - Any flowers with natural decoration | A |
| 51. | A VASE OF SUNFLOWERS | A |
| 52. | Miniature arrangement – in a teacup with saucer | A |
| 53. | MY BEST BLOOM – A SINGLE STEM | A |

POT PLANTS

| | | | |
|-----|---|-------------------------|---|
| 55. | 1 | POT FLOWERING PLANT | A |
| 56. | 1 | POT CACTUS or SUCCULENT | A |
| 57. | 1 | POT FOLIAGE PLANT | A |
| 58. | 1 | POT FUCHSIA | A |
| 59. | A | MIXED CONTAINER | A |
| 60. | 1 | POT CHILLI PLANT | A |

HOMEMADE

| | | | |
|------|---|----------------|---|
| 61. | COFFEE AND WALNUT CAKE CHALLENGE - As recipe supplied on back page | | D |
| 61A. | VICTORIA SPONGE SANDWICH - filling optional | | C |
| 62. | A DECORATED CAKE | | C |
| 63. | FRUIT CAKE/LOAF | | C |
| 64. | 6 | FANCY CAKES | B |
| 65. | 6 | BUNS or SCONES | B |
| 66. | JAR OF JAM or JELLY | | A |
| 66A. | JAR OF MARMALADE | | A |
| 67. | JAR OF PICKLE or CHUTNEY – It is recommended chutney should be at least 2/3 months old | | A |

GIANT VEGETABLES

| | | | |
|-----|------------------------------------|--|---|
| 68. | LONGEST RUNNER BEAN | | A |
| 69. | HEAVIEST ONION | | A |
| 70. | HEAVIEST MARROW | | A |
| 71. | LARGEST PUMPKIN - by circumference | | A |

Vases, sand and paper plates are available if required.

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 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.

COFFEE AND WALNUT CAKE

Sponge Cake

175g/6oz soft margarine
175g/6oz caster sugar
175g/6oz SR flour
3 medium eggs
1/2 tsp baking powder
2 tsp instant coffee dissolved
in 3 tsp boiling water
40g/1 1/2 oz chopped walnuts

Buttercream

115g/4oz softened unsalted butter
225g/8oz sifted icing sugar
3 tsp instant coffee dissolved
in 3 tsp boiling water
100g/3 1/2 oz chopped walnuts,
lightly toasted then cooled
Few walnuts to decorate top

Preheat oven to 180C/350F/Fan170/Gas Mark 4.

Brush two 20cm/8in Victoria sandwich tins with oil and line the bases with circles of non-stick baking paper.

Beat margarine and sugar until soft, gradually add eggs, beating well after each addition.

Add a little flour if mixture curdles.

Mix flour with baking powder, fold into mixture, add dissolved coffee and chopped nuts and fold together.

Divide mixture between tins, spread level and bake for approx. 20 mins until well risen.

Leave cakes to cool in tin for 5 mins then loosen edges and turn out onto wire rack.

Peel off lining paper. Leave to cool.

To make buttercream, beat butter, icing sugar and dissolved coffee together until light and fluffy. Use one quarter of mix to sandwich cakes together then spread one third of remaining icing over sides of cake.

Sprinkle chopped nuts over sheet of non-stick baking paper then coat sides of cake in the nuts by holding it on its side and rolling in the nuts.

Transfer to plate and spread remaining buttercream over top of cake.

Decorate with walnuts to your choice.

Prize Money

Category

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