

EARLSDON FLOWER AND PRODUCE SHOW

ST. BARBARA'S CHURCH HALL
ROCHESTER ROAD EARLSDON

SATURDAY 7th. SEPTEMBER 2024

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 Fruit Section.
Best in Homemade Section	Best in Pot Plants Section.
Best in Garden Flowers.	Best in Dahlia Section.

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

Prize money awarded for first, second and third placings.

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

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

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

GET YOUR SCHEDULE FROM

Earlsdon Carnegie Community Library

The Earlsdon Gardening Club

- : Denis Crowley - 07932971338
- : Molly Whorlow - 024 76679535
- : Earlsdon Allotments
- : Beechwood Allotments
- : Highland Road Allotments
- : Lake View Allotments

Site Shops

Or download from www.earlsdongardening.com

<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 – long minimum length 20cm	A
21A.	2 CUCUMBERS – short (under 20cm)	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
<u>HERBS</u>		
26.	A COLLECTION OF THREE 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 – max 10 fruits	A
31.	PLATE OF SOFT FRUIT - max 20 fruits with stalks on	A
32.	2 ANY OTHER FRUIT	A
<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.	3 ANY OTHER DAHLIA	A
38.	CONTAINER OF BLOOMS - Decoration with natural material optional	B
<u>GARDEN FLOWERS</u> – please name varieties if known		<u>Prize Category</u>
39.	ONE BOWL OF FLOATING FLOWER HEADS Bowl not to exceed 26 cm dia.	A
40.	3 CHRYSANTHEMUM BLOOMS or STEMS (INCURVED or REFLEX or INTERMEDIATE or SPRAY)	A
45.	1 ROSE BLOOM or STEM	A
46.	3 SPIKES GLADIOLI	A
46A.	1 SPIKE GLADIOLUS	A
47.	A VASE OF MIXED GARDEN FLOWERS - no additional foliage	A
48.	LADY'S SPRAY or GENT'S BUTTONHOLE Any flowers with natural decoration	A
50.	SELECTION FROM MY GARDEN -	A
51.	A VASE OF SUNFLOWERS	A
52.	SMALL ARRANGEMENT – in a tin can eg. baked beans	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
60.	1	POT CHILLI PLANT	A

HOMEMADE

61.	APPLE AND GINGER CAKE CHALLENGE - As recipe supplied on back page		D
61A.	SPONGE SANDWICH CAKE - filling optional		C
62.	A DECORATED CAKE		C
63.	A FRUIT CAKE/LOAF		C
64.	6 SMALL DECORATED CAKES		B
65.	6 SCONES		B
65A.	6 BROWNIES		B
66.	A JAR OF JAM or JELLY		A
66A.	A JAR OF MARMALADE		A
67.	A 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.

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

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.

APPLE AND GINGER CAKE

Ingredients

4oz (100gm) butter or soft margarine
4oz (100gm) caster sugar
2 medium eggs, whisked
4oz (100gm) self-raising flour, sifted
2 level teaspoons ground ginger
Icing sugar, for sprinkling

Filling:

6oz (150gm) cooking apples, peeled, cored and chopped
2 level table spoons caster sugar
1 level tea spoon ground ginger

1. Cream fat and sugar together until light and fluffy, then gradually beat in eggs, adding a little of the flour and the ginger.
2. Fold in the remaining sifted flour and put the mixture into two greased and base lined 7in. (17.5cm) sponge tins.
3. Bake in preheated oven at 375F, 190C, 170Fan, Gas Mk5 for about 20 mins until springy to the touch. Cool on wire racks.
4. Cook apples gently, with sugar and ginger to a thick puree. Cool.
5. When the cakes and apples are cold, sandwich the cakes with the apple.
6. Sprinkle icing sugar over top of cake before serving.