

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE

AUTUMN PRODUCE SHOW

AT THE LACEY GREEN VILLAGE HALL – SUNDAY 1st SEPTEMBER 2024

VEGETABLE SECTION.

- Class 1 – 3 ONIONS, from seed or sets – **over 250g**
Class 2 – 3 ONIONS, from seed or sets – under 250g
Class 3 – 9 SHALLOTS
Class 4 – 5 POTATOES **coloured** of one variety but of any shape
Class 5 – 5 POTATOES **white**, one variety but of any shape.
Class 6 – 9 FRENCH BEANS any one variety other than runners
Class 7 – 6 RUNNER BEANS with stalks.
Class 8 – 3 CARROTS, any one variety with foliage trimmed to 3" (7.5cm)
Class 9 – 2 LEEKS any one variety - with roots
Class 10 – 2 CUCUMBERS any one variety
Class 11 – An UNUSUAL or MISSHAPEN vegetable
Class 12 – 3 BEETROOT any one variety
Class 13 – 3 PEPPERS (not Chillies) any one variety
Class 14 – 5 CHILLIES any one variety
Class 15 – 3 COURGETTES any one variety
Class 16 – 10 TOMATOES **small-fruited round cherry cultivars**, with calyces
Class 17 – 10 TOMATOES **small-fruited other than round** with calyces
Class 18 – 5 TOMATOES, **ordinary cultivars**, with calyces.
Class 19 – COLLECTION of cut & named culinary HERBS 5 kinds in one vase
Class 20 – any VEGETABLE not otherwise listed - show minimum of 2
Class 21 – one of each of **5 different kinds of VEGETABLES** (5 items in total) from the following –
Coloured potato, White potato, Red onion, White onion, Carrot, Runner Bean, Lettuce, Beetroot,
Pepper, Parsnip, Cabbage, Bunch of 5 Radishes. (Each kind carries the same points value for judging).

FRUIT SECTION.

- Class 22 – 4 APPLES, culinary, (any one variety)
Class 23 – 4 PEARS, (any one variety)
Class 24 – 5 PLUMS, GAGES or DAMSONS (any one variety)
Class 25 – 4 APPLES, dessert, (any one variety)
Class 26 – ONE DISH or PLATE home grown FRUIT or NUTS of one kind (excluding those in Classes 22 – 25).
Class 27 – COLLECTION of home-grown FRUIT and/or NUTS at least 3 kinds.

DOMESTIC SECTION *Please note that all exhibits in these classes must be covered with cling film. Recipes overleaf

- Class 30* - **Tashkent Onion Bread**
Class 31* - **Roasted Vegetable Tart – Gluten Free**
Class 32* - **Almond, Blueberry and Marzipan Cake**
Class 33* - **Halloumi Scones**
Class 34* - **Flapjacks**
Class 35 - 1 Jar of new season JAM – minimum (370g).
Class 36 - 1 Jar of new season JELLY – minimum (370g).
Class 37 - 1 Jar of MARMALADE, any fruit(s) – minimum (370g). (New season)
Class 38 - 1 Jar CHUTNEY or RELISH – minimum (250g). (Made since previous show)

FLOWER SECTION

- Class 40 – Single ROSE any kind.
Class 41 – ROSES (large flowered) – a vase of 3 blooms of single or mixed variety.
Class 42 – ROSES (cluster – flowered) – vase of 3 sprays or stems, single or mixed variety.
Class 43 – Vase of ANNUALS, 5 stems of any one kind.
Class 44 – Vase of ANNUALS, at least 3 varieties, but no more than 9 stems (see overleaf).
Class 45 – FLOWERING SHRUB, three stems
Class 46 – Vase of mixed PERENNIALS –9 stems minimum of 3 varieties
Class 47 – Vase of PERENNIALS, one distinct kind, 5 stems.
Class 48 – 3 DAHLIAS of any kind
Class 49 – One POT GROWN FUCHSIA, maximum pot size 7 ins (18 cms).
Class 50 – **The Linda Taylor Class:** One POT PLANT or PLANTS, in flower (except Fuchsias: see overleaf) – max height 1 metre with pot.
Class 51 – One POT PLANT or PLANTS, foliage only (non-flowering: see overleaf) –max height 1 metre with pot.
Class 52 – ST.CLEMENTS – a vase of ORANGE and YELLOW flowers.
Class 53 – SMALL FLORAL ARRANGEMENT, Overall dimensions not to exceed 7 ins (18 cms). }Home grown
Class 54 – FREE STYLE FLORAL ART (no more than 24 ins/ 60cms in any direction) }blooms/foliage/fruit
Class 55 – Miniature Garden in a seed tray
Class 56 - Tallest Sunflower – from stem at soil level to top of flower head. May be raised in a pot or the ground

All Classes FREE to Non-Members under 17 years old.

NOTES ON SHOW SCHEDULE – SUNDAY 1st September 2024

PROGRAMME: All entries to be staged in the Village Hall from 12.00pm to 2.00pm. Judging of exhibits from 2.00pm to 4.00pm
Public viewing from 4.00pm to 5.00pm
No exhibits to be removed before 5.00pm. Hall cleared 5.00pm. Please check for any updates on this timing!

ENTRY FEES: All classes 20p per item unless **under 17 yrs.** then **FREE** . Only one entry per person per class.

PRIZES: "SPECIAL" rosettes for best entry in each section. Rosettes for 1st and 2nd in each class. A special prize will be awarded for the best exhibit from an entrant under 17 yrs. old

RULES: A copy of the Rules governing the Show will be on display.

JUDGES: To be arranged by the Committee. Decisions by Judges will be final.

CUPS AWARDED: Details of cups and awards are available to read on the Village website.

DEFINITIONS AND GUIDANCE ON CLASS ENTRIES.

Classes 22 to 27 Exhibitors should ensure that when required stalks are left on exhibits.

Classes 43 and 44 For the purposes of this show, Annuals are defined as 'Flowers grown from seed sown since 1/9/23

Classes 49 to 51 Plant(s) must have been in the Exhibitor's possession for at least 2 months. Can be grown indoors or outdoors.

Classes 52 to 54 All blooms must be grown by the entrant.

NOTES AND HINTS ON THE PREPARATION OF EXHIBITS.

REMEMBER – UNIFORMITY OF EXHIBITS WILL ALWAYS CATCH THE JUDGE'S EYE.

Cabbage and Cauliflower – show with approx. 3" (7.5 cms) of stalk remaining. **Beans** – Cut from vine with scissors leaving some stalk attached. **Beetroot, Carrot, Parsnip** – Cut off tops leaving 3" (7.5 cms). Ensure that all the root is intact. **Onions and Shallots** – Tops should be tied and roots neatly trimmed back to the Basal plate. Potatoes – Wash tubers carefully with a soft cloth or sponge.

Radish – Do not remove foliage. Tomatoes- Should not be over ripe, do not remove calyces. **Fruit** where possible retain the stalks

RECIPES FOR THE DOMESTIC SECTION. (All tin sizes are approximate 1"/ 2.5cm larger or smaller allowed)

Class 30 Tashkent Onion Bread: *Ingredients:* 225g white bread flour; 55g wholemeal flour; 1½ tsp dried yeast; 1tsp caster sugar; ½ tsp salt. Mix together in a bowl then add 4floz/118mls warm milk and water mixed and 3floz/66mls vegetable oil plus enough water to make a soft dough. Knead until elastic, leave to rise until doubled in size. Make the topping: 1 small onion and 1 clove of garlic finely chopped plus ½ tsp cumin and ½ tsp nigella seed (or sesame or poppy). To finish – 1 beaten egg and 120g melted butter. ***Method:*** Once dough has risen knock back and divide into two. Shape into flat discs 7 inches across. Brush with water and allow to rest 30m minutes. Flatten centre 5 ins and prick all over leaving a one-inch higher rim of dough round the edge. Brush the centre with egg and sprinkle with the onion and seed mix. Bake for 25-35 minutes until golden brown at 180°C Gas mark 4. Remove from oven and paint with the melted butter. Makes 2, show 1.

Class 31 Roasted Vegetable Tart – Gluten Free *Ingredients:* 750g Potatoes raw peeled & grated; 2 medium egg yolks; 1 medium red pepper, sliced; 1 medium courgette cut into 1cm rounds; 1 medium onion, thinly sliced; 28g fresh Basil; 3 medium eggs whole; 150g half fat crème fresh; 150ml semi-skimmed milk; 50g light feta cheese crumbled. ***Method:*** Pre-heat oven to 200C, fan 180C, gas 6. Put potatoes in a sieve over a bowl - sprinkle with salt and leave 10 mins to drain. Grease sides of a 20cm spring form cake tin and line bottom with baking paper. Tip potatoes onto a clean tea towel and squeeze out any further moisture. Put in a bowl and stir in the egg yolks, then transfer the mixture to the lined cake tin. Spread the mixture over base and about 5cm up the sides. Bake for 35-40min or until golden brown, then set aside to cool. Put pepper, onion and courgette on a roasting tray and cook for 30-35min, turning over half way through, until golden brown and softened. Allow to cool. Reduce the oven temperature to 160C, fan 140C, gas mark 3. Lightly whisk crème fresh, milk and the whole eggs in a bowl, then stir in the cooled roasted vegetables, feta and basil. Season to taste. Pour mixture into the cooled potato crust and cook for 45-50min, until just set. Leave to cool for 15min before removing from the tin.

Class 32 Berry and Marzipan Loaf Cake *Ingredients:* 175g golden caster sugar; 175g butter softened; 3 eggs; 150g self-raising flour; 75g ground almonds; 125g marzipan cut into small cubes; 75g blueberries; 75g raspberries; 25g flaked almonds. ***Method:*** Preheat oven to 180°C/160° Fan/Gas 4. Grease and line a 900g (2lb) loaf tin. Cream butter and sugar until fluffy, beat in eggs one at a time until combined. Sift in flour and sprinkle in ground almonds, fold into mix. Add marzipan and berries until just combined. Spoon into tin and smooth top, scatter on flaked almonds. Bake for 1 hour and 10 mins or until a skewer comes out clean. If browning too quickly cover with foil half way through. Leave to cool 10 mins then transfer to wire rack to cool completely.

Class 33 Halloumi Scones *Ingredients:* 225g self-raising flour; 1½ tsp baking powder; ½ tsp salt; ½ tsp English mustard powder; 50g butter diced; 1tbs black mustard seeds; 2tsp caraway seeds 125g grated halloumi plus extra to sprinkle; 1 medium egg beaten; 90-100mls milk; 2tbs sesame seeds; cayenne to dust. ***Method:*** Heat oven to 220°/Fan 200°/gas 7. Grease baking tray. Sift flour, add baking powder in large bowl and rub in butter. Stir in mustard seeds, caraway and halloumi. Gently stir in egg and enough milk to make a soft dough. Turn onto floured surface and roll out to 2cm thick. Cut into rounds using a 6cm cutter. Place on tray and brush with milk, sprinkle with sesame and extra halloumi. Bake 10-15 mins until golden. Remove from oven and dust with cayenne. Makes approx. 6 show 3.

Class 34. Flapjacks. *Ingredients:* 250g butter; 250g soft brown sugar; 450g porridge oats; 4tbs golden syrup. ***Method:*** Melt butter in a saucepan, add sugar and stir. Turn off heat and add golden syrup and oats. Stir well. Transfer to greased baking tin 20x20cm and press down into corners. Bake for approx. 20-25 minutes in preheated oven 180C/160C fan/gas 4 Cut into oblongs when still warm and allow to cool in the tin. Makes 12. Show 5