

# LYDEARD ST. LAWRENCE

# HORTICULTURAL SHOW

Saturday 8<sup>th</sup> September 2018

## PROGRAMME

VILLAGE HALL OPENS AT 2.00pm  
TO VIEW ALL THE ENTRIES AND PRIZE WINNERS

TEA & BISCUITS WILL ALSO BE AVAILABLE

PRIZES AWARDED FROM 2.30pm

FOLLOWED BY AUCTION OF DONATED PRODUCE



### FOR EXHIBITORS

DETAILS AND ENTRY FORM CAN BE FOUND USING THE LINK BELOW:

<http://lydeard-st-l.co.uk/events.html>

OR COPIES CAN BE FOUND IN THE POST OFFICE AND CHURCH

Show Manager:

Liz McConnell, Honeydowns, Nethercott Lane, Lydeard St. Lawrence, TA4 3SQ

Telephone No: 01984 667375 email: <mailto:liz.mcconnell50@gmail.com>

## **DIVISION A** The Hannaford Bowl awarded for the highest number of points

Class	VEGETABLES	Quantity
1	Beans Runner	6
2	Beans Other	6
3	Beetroots	3
4	Carrots	3
5	Leeks	3
6	Onions	3
7	Spring Onions	6
8	Parsnips	3
9	Potatoes Coloured	3
10	Potatoes White	3
11	Tomatoes (not cherry)	4
12	Tomatoes Cherry	6
13	Display of 4 different vegetables chosen from the list above	4
14	Longest Runner Bean	1
15	Any other vegetable	1
16	Mis- sharpened vegetable	1
17	4 different herbs shown separately in water	1 stem of each
18	Apples any variety	3
19	Pears any variety	3

## **DIVISION B** The Triggol Bowl awarded for the highest number of points

Class	FLOWERS	Quantity
20	Foliage arrangement in one vase can include seeds and fruits	1
21	Summer flowers in one vase	1
22	Dahlias in one vase	3 stems
23	Flowering shrubs 3 different varieties in one vase (not hydrangea)	2 stems of each
24	Fuchsias up to 3 different varieties in one vase	3 stems
25	Japanese anemone in one vase	3 stems
26	Hydrangeas in one container	2 stems
27	Roses in one vase	3 stems
28	Sweet peas minimum of two varieties in one vase	6 stems

## **DIVISION C** The Spring Flowers Bowl awarded for the highest number of points

Class	CHILDREN	Age
29	Flowerpot decoration winter theme (pot not exceeding 27cm diameter)	Up to 10
30	Painted pebble	Up to 10
31	Photograph of something green (not exceeding A4)	Up to 10
32	Cartoon character - any medium	Up to 10
33	Pressed flowers (not exceeding A4)	Up to 16
34	A family of decorated eggs	Up to 16
35	Wearable, edible necklace made from garden produce (thread may be inedible)	Up to 16
36	Any handmade item	Up to 16

## **DIVISION D** The Reed Bowl awarded for the highest number of points The Routley Cup awarded to Class 39 winner

All cooking to be shown on plates that must not exceed 25cm diameter and entries must be wrapped in cling film. All jam, marmalade and chutney must be shown in jars 225g - 450g

Class	BAKING	Quantity
37	Home made decorated cup cakes	3
38	Home made chocolate brownie	6 pieces
39	Home made Bakewell Tart using 23cm fluted flan tin MEN ONLY (see mandatory recipe details below)	1
40	Home made fruit scones	4
41	Home made loaf of bread any variety (not from machine)	1
42	Home made cheese straws	6 pieces
43	Home made marmalade	1 jar
44	Home made jam any fruit	1 jar
45	Home made chutney at least two months old	1 jar
46	Home made sausage rolls	6 pieces

## **DIVISION E** Glass Bowl awarded for the highest number of points

Class	CRAFT	Quantity
47	Any handicraft item with a musical note theme	1
48	Compose a poem with a harvest theme	1
49	Flowerpot person (maximum height 60cm)	1

## BAKEWELL TART RECIPE



### For the jam:

200g raspberries  
250g jam sugar

### For the sweet shortcrust pastry:

225g plain flour  
150g chilled butter  
25g icing sugar  
1 large egg, beaten  
2 tbsp cold water

### For the filling:

150g butter, softened  
150g caster sugar  
150g ground almonds  
1 large egg, beaten  
1 tsp almond extract

### For the icing:

300g icing sugar  
1 tsp almond extract  
3 tbsp water  
pink food colouring gel

### Instructions:

1. To make the jam

Place the raspberries in a small deep-sided saucepan and crush them with a masher.

Add the sugar and bring to the boil over a low heat until the sugar has melted.

Increase the heat and boil for 4 minutes.

Remove from the heat and carefully pour into a shallow container.

Leave to cool and chill to set.

## 2.To make the pastry flan

Measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs.

Stir in the icing sugar. Add the egg and water, mixing to form soft dough.

Roll out the dough on a lightly floured work surface and use to line a 23cm fluted flan tin.

Leave in the fridge to chill for 30 minutes.

Preheat the oven to 200C/Fan 180C/Gas 6.

Line the pastry case with non-stick baking paper and fill with baking beans.

Bake blind for 15 minutes, then remove the beans and paper and cook for a further 5 minutes to dry out the base.

## 3.For the filling

Spread the base of the flan with 4 tbsp of raspberry jam.

Cream the butter and sugar together until pale and fluffy.

Add the ground almonds, egg and almond extract and mix together.

Spoon the mixture into the pastry case and level out with a palette knife.

4.Reduce the oven temperature to 180C/fan 160C/gas 4 and bake for 25 – 35 minutes, until golden and a skewer inserted in the centre, comes out clean.

Remove from the oven and leave on a wire rack to cool.

## 5.To make the icing

Sift the icing sugar into a bowl.

Stir in the almond extract and cold water to make a smooth, fairly thick icing.

6. Place 3 tbsp of the icing in a separate bowl and add the pink food colouring gel to make a raspberry coloured icing.

Spoon the icing into a small piping bag fitted with a no. 2 plain nozzle.

7. When the tart has cooled, spoon the icing on top, spreading evenly.

Pipe parallel lines of pink icing over the white icing, then drag a cocktail stick through the line to create a feathered effect.

Leave to set.

# RULES FOR EXHIBITORS

25p per class entry

Division C free entry

Children may enter any of the other classes but must pay the fee for entries

Money Prize per class:	1 <sup>st</sup> 50p	2 <sup>nd</sup> 30p	3 <sup>rd</sup> 20p
Point Values:	1 <sup>st</sup> 3	2 <sup>nd</sup> 2	3 <sup>rd</sup> 1

Point Prizes awarded for highest points achieved in:

Division A The Hannaford Bowl

Division B The Triggol Bowl

Division C Spring Flower Bowl

Division D The Reed Bowl

Class 39 The Routley Cup

Division E The Glass Bowl

Highest total of points across all division The Boyce Tray

Best individual Show exhibit Chairman's Cup

All entry forms must be submitted, with the entry costs, to the Show Manager by 8pm Friday 7<sup>th</sup> September 2018

All competitors must collect their competitor's cards on the day from the secretary before staging their exhibits

All exhibits must be staged between 8.30am and no later than 10.00am on show day

Entries not positioned ready for judging between the allotted times will not be included

Judging will commence at 10.15am

Show will open at 2.00pm - 4.00pm with prize giving at 2.30pm

To avoid disqualification please adhere to the exhibit requirements:

Check the number of items to be shown in a class

Check the size of containers where detailed

Wash all root vegetables

It adds interest, if the exhibitors name the varieties of vegetables and fruits

All plants in pots should be properly staked

Pots should be clean and a plant should only be shown in the pot in which it has grown

No exhibitor may stage more than one entry in each class

All exhibits in divisions A & B must have been grown by the exhibitor

No two exhibitors may show exhibits grown in the same garden in the same class

All food items must be covered with a single layer of cling film

Cookery should not be displayed still warm from the oven

Jams and marmalades should be in clean jars with wax discs and cellophane covers or screw top lids, dated and labelled

Exhibits may be cut open for examination and tasting, jars may be opened for sampling

No unauthorised person may be present during the Judging process

The Judges shall not make any awards in classes where the exhibit is deemed unworthy of a prize. Where there are fewer than 3 entries any awards may be withheld at the Judges discretion.

The Judges' decision shall be final on the relative merit of the exhibits

No entries can be removed before prize giving has been completed

Winners of cups & trophies shall enter into an undertaking to return the same to the Show Manager in all respects in similar condition as when delivered to him or her two weeks prior to the next Show

No cups or trophies can be won outright

The Committee will not be responsible for any damage, which may occur to exhibits or containers

Prize money not collected by the end of the day will be deemed a gift to the Show