

# LYDEARD ST. LAWRENCE

# HORTICULTURAL SHOW

Saturday 13<sup>th</sup> August 2022

## 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



### FOR EXHIBITORS

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

[VILLAGE WEB PAGE EVENTS](#)

OR COPIES CAN BE FOUND IN THE POST OFFICE

Show Secretary:

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

Telephone No: 01984 667375 [liz.mccconnell50@gmail.com](mailto:liz.mccconnell50@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	Courgettes	3
8	Peas in their pods	6
9	Potatoes Coloured	3
10	Potatoes White	3
11	Tomatoes (not cherry)	4
12	Tomatoes Cherry	6
13	Selection of five different vegetables chosen from the list above	5
14	Longest Runner Bean	1
15	Any other vegetable	1
16	Any misshapen vegetable	1
17	4 different herbs each in its own container in water	1 stem of each
18	Raspberries	6
19	Plums	3

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

Class	FLOWERS	Quantity
20	Foliage arrangement (NO FLOWERS) in one vase, can include seeds and fruits	1
21	Sweet peas minimum of two varieties in one vase	6 stems
22	Dahlias all the same variety in one vase	3 stems
23	Roses all the same variety in one vase	3 stems
24	Fuchsias up to 3 different varieties in one vase	3 stems
25	Carnations all the same variety in one vase	6 stems
26	Cosmos up to 2 different varieties in one container	3 stems
27	Flowering shrubs 3 different varieties in one vase (not hydrangea)	2 stems of each
28	Summer flowers in one vase	1

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

Class	CHILDREN	Age
29	Harvest on a plate (plate not exceeding 27cm diameter)	Up to 10
30	Poster of a planet using any medium (not exceeding A4)	Up to 10
31	Drawing of a farm animal (not exceeding A4)	Up to 10
32	Poem about the beach	Up to 10
33	Drawing of a leaf	Up to 16
34	Face mask made from any materials of choice	Up to 16
35	Photograph of footwear	Up to 16

## **DIVISION D** The Reed Bowl awarded for the highest number of points The Routley Cup awarded to Class 38 winner

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

Class	BAKING	Quantity
36	Home made Victoria Sponge	1
37	Home made chocolate brownie	6 pieces
38	Home made Quiche Lorraine using specified flan tin MEN ONLY (see mandatory recipe details below)	1
39	Home made fruit scones	3
40	Home made loaf of bread any variety (not from machine)	1
41	Home made shortbread	6 pieces
42	Home made marmalade	1 jar
43	Home made jam any fruit	1 jar
44	Home made savoury pie (not exceeding 10cm diameter)	1 pie

## **DIVISION E** Honeydowns Decanter awarded for the highest number of points

Class	CRAFT	Quantity
45	Any handicraft item made from textiles	1
46	Any handicraft item made from wood	1
47	Picture drawn by hand showing a summer theme (not exceeding A3)	1

## QUICHE LORRAINE RECIPE



### Ingredients:

175g unsmoked streaky bacon rashers, rinds removed, cut into strips  
1 onion, peeled and chopped  
125g Gruyère cheese, grated  
2 large eggs  
250ml single cream  
Salt and freshly ground black pepper  
175g plain flour, plus extra for dusting  
85g hard block margarine or chilled butter, cut into cubes

### Instructions:

First make the pastry:

Tip the flour into a large mixing bowl.

Add the margarine or butter and rub in gently with the fingertips until the mixture resembles fine breadcrumbs.

Add three tablespoons of cold water until the pastry comes together in a ball.

Roll out the dough on a lightly floured surface and use it to line a 20cm loose-bottomed flan tin. Ideally, use a fluted tin.

Chill in the fridge for 30 minutes.

Meanwhile, preheat the oven to 220°C/gas mark 7.

Blind bake the pastry case by pricking it all over with a fork, to prevent air bubbles forming.

Line the base and sides with baking parchment and weigh it down with baking beans.

Place on a baking sheet and bake for 10 minutes.

Remove the beans and paper and bake the empty case for a further 10 minutes, or until the base is lightly brown.

Trim the overhanging pastry.

Reduce the oven temperature to 180°C/gas mark 4.

Crisp the bacon in a sauté pan over a medium heat for 10 minutes.

Transfer to the cooled pastry case with a slotted spoon. Leave the juices in the pan.

Place the onion in the pan and cook over a medium heat for eight minutes, or until golden.

Add to the quiche and top with the cheese.

In a bowl, combine the eggs, cream, salt, and pepper, then pour into the quiche.

Bake for 25 to 30 minutes until golden and just set.

Be careful not to overcook the quiche, or the filling will become tough and full of holes.

# RULES FOR EXHIBITORS

40p 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 38 The Routley Cup

Division E The Honeydowns Decanter

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 Secretary by **8pm Friday 12<sup>th</sup> August 2022**

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 or equivalent

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

No exhibit is allowed that has previously been exhibited

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