

## Decorative Classes

*Note: Purchased flowers and foliage can be used in these arrangements 2,3&4 although the building-up of the exhibit must be of the exhibitor's own arrangement. All classes may incorporate accessories. Maximum width allowed not more than 24" or 60cms.*

1. An arrangement of home-grown flowers.
2. An arrangement in orange.
3. A Mad Hatters Tea Party.
4. An arrangement interpreting a film title.

## Flowers

*Note: In these classes the flowers must be grown by the exhibitor.*

5. One specimen Rose bloom.
6. A bowl of Roses - any variety or varieties.
7. Vase of 3 stems of Roses - any variety or varieties.
8. Vase of 3 stems of Roses, one variety - bud, bloom and blown - one flower head on each stem.
9. Vase of 3 stems of Cosmos.
10. One Specimen Dahlia bloom - any variety.
11. Vase of 3 heads Dahlias – any one ball variety.
12. Vase of 3 heads Dahlias – any one cactus variety.
13. Vase of 3 heads Dahlias - any other single variety not mentioned.
14. Vase of not more than 10 stems of Dahlias – any variety or varieties.
15. Vase of 6 stems of hardy perennials, 2 stems each of 3 varieties.
16. Vase of up to 10 annuals, any varieties except dahlias.
17. Vase of 3 stems salvias.
18. Vase of 3 stems climbing plants - any variety or varieties.
19. Vase of 3 stems Michaelmas Daisies - any variety or varieties.
20. Vase of 3 stems flowering shrubs (not roses) - any variety or varieties.
21. Vase of 3 stems berries - any variety or varieties.
22. Vase of 3 stems of flowers – from corms, bulbs or rhizomes.
23. Largest Sunflower Head – more than one entry per household allowed.
24. Vase of grasses - any variety or varieties, bamboos included.
25. Vase of 3 Hydrangea Flowers – any variety or varieties.

## Fruit

**Note:** *In these classes the produce must be grown by the exhibitor.*

26. 5 Culinary Apples - one variety.
27. 5 Dessert Apples - one variety.
28. A plate of not more than 20 Edible Berries including hulls - one or more varieties.
29. 5 Pears - one variety.
30. 5 stoned fruit - one variety.

31. 2 Fruits - one variety not already mentioned.

## **Vegetables**

*Note: In these classes the produce must be grown by the exhibitor.*

32. Collection of 5 salad vegetables displayed as grown – shown on a plate.

33. 2 Sweetcorn cobs.

34. 3 Onions.

35. 7 Shallots.

36. 3 Beetroot.

37. 2 Cucumbers.

38. 5 ripe Tomatoes (not small).

39. 7 small, ripe Tomatoes.

40. Tomatoes on a vine - at any stage of ripening.

41. 3 Potatoes - any colour or variety.

42. 3 Carrots.

43. 5 Runner beans

44. 2 Marrows ideally of equal length not exceeding 38cm or 15” in length.

45. 2 Courgettes 4”-6”, or 10-15cms in length, ideally with flowers.

46. 5 beans, not runner.

47. 3 Sweet peppers.

48. 3 Chilli peppers.

49. 2 Squash ideally of equal size/length.

50. Collection of named herbs - displayed in a vase.

51. 2 Vegetables of any variety - not already mentioned.

52. Longest Runner Bean.

53. Strangest shaped vegetable or fruit- more than one entry per household allowed.

54. Heaviest Pumpkin.

55. Master Gardener – 6 (items all different, comprising; 3 vegetables, 2 flowers in a vase and 1 fruit on a plate.

56. Largest Tomato.

57. Special Autumn Competition - Largest crop from potato purchased at Spring Show. This will be a main crop seed potato, of a particular variety, purchased from a leading supplier. Your potato (one per family member) should be grown in a container no larger than 5 gallons. This, together with its undisturbed contents, should be brought along to the Autumn Show. During judging, the contents of each bucket will be tipped out, sieved and the potatoes weighed. The heaviest crop will be the winning entry.

## **Home Produce**

58. A French apple tart.

59. 3 gingerbread men.

60. 3 sausage rolls.

61. A coffee and walnut cake – see recipe below.

62. Focaccia bread.

63. A jar of marmalade.

64. A homemade alcoholic drink.

## RECIPE FOR COFFEE AND WALNUT CAKE (MARY BERRY) CLASS 61

### Ingredients

100g softened butter  
100g caster sugar  
2 large eggs  
100g self-raising flour  
1 level teaspoon baking powder  
50g chopped walnuts  
1 tablespoon coffee essence

### For the filling & topping

75g softened butter  
225g sifted icing sugar  
2 teaspoons milk  
2 teaspoons coffee essence  
8 walnut halves to decorate

### Method

1. Pre-heat oven to 160C/140Cfan/Gas3.
2. Grease 2 x 18cm (7in) sandwich tins and line the base of each tin with baking parchment.
3. Measure all the cake ingredients into a bowl and beat until thoroughly blended and smooth.
4. Divide the mixture between the sandwich tins and level the surface.
5. Bake for 35-40 mins or until well risen and the top of the cake springs back when lightly pressed with a finger.
6. Leave to cool in the tins for a few minutes then turn out, peel off parchment and finish cooling on a wire rack.
7. To make the filling and topping, beat together the butter, sifted icing sugar, milk and coffee essence in a bowl until smooth.
8. When the cakes are completely cold sandwich together with half of the filling.
9. Use the rest for the top of the cake.
10. Decorate with walnut halves.