

## AUTUMN SHOW CLASSES - SATURDAY 7<sup>TH</sup> SEPTEMBER 2019

### Decorative Classes

Purchased flowers and foliage can be used in these arrangements though the building-up of the exhibit must be of the exhibitor's own arrangement and may incorporate accessories. Maximum width allowed not more than 24" or 60cms.

1. An arrangement using seed-heads and grasses .
2. An arrangement of home-grown flowers.
3. An Autumn hand-tied bouquet.
4. A vase of wild flowers - children aged 13 and under.

### Flowers

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. Flowering pot plant (\*Pot not to exceed 10". Must have been in exhibitor's possession for at least 6 months).
17. Vase of 3 stems annuals - any variety or varieties.
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 –

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**

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 (not green).
40. Tomatoes on a vine - at any stage of ripening.
41. 3 Potatoes - any colour or variety.
42. 3 Carrots.
43. 1 Cabbage.
44. 2 Marrows ideally of equal length not exceeding 15” in length.
45. 2 Courgettes 4”-6”, or 10-15cms in length, ideally with flowers.
46. 5 Runner beans.
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 - 5 items all different, comprising 2 vegetables, 2 flowers in a vase and 1 fruit, assembled on a plate not more than 12 inches, or 30cms in diameter.
56. Largest Tomato.
57. Special Autumn Competition - Largest crop from potato purchased at Spring Show.  
Special Autumn Competition – Class 57 The crop of one seed potato as purchased at the 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 coffee and walnut cake.
59. 5 chocolate-chip cookies.
60. 3 goat's cheese and red onion tartlets.
61. Apple, ginger and honey cake – see recipe below
62. 3 jam tarts – children under 13 only.
63. A bag of chocolate truffles.
64. A jar of chutney.
65. A homemade alcoholic drink.

### RECIPE FOR APPLE, GINGER AND HONEY CAKE CLASS 61

#### Ingredients

200g softened butter  
75g caster sugar  
175g clear honey  
3 eggs  
250g self-raising flour  
1 tbsp ground ginger  
1 tsp cinnamon  
1 apple, cored cut into 1cm pieces

#### TOPPING

1 Apple, cored and sliced  
50g honey

#### Method

Oven 160oC/gas mark 3  
Cream butter and sugar together until light and fluffy.  
Beat in the honey. Add the eggs, one at a time.  
Fold in the dry ingredients, adding a pinch of salt.  
Stir through the apple chunks.  
Spoon the mixture into a lined and buttered 20cm, deep round cake tin and arrange the apple slices on top.  
Bake for an hour – 1 hour 15mins, until firm and a skewer comes out clean.  
Cool in the tin.

Remove from the tin.

Warm the remaining 50g honey and spoon or brush over the cake.