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VEGETABLES

		First	Second	Third
1	Collection of Vegetables , 6 kinds	£10.00	£5.00	£3.00
2	Paulerspury Selection . A basket, trug or box of vegetables for the kitchen (see below)	£5.00	£3.00	£2.00
3	Collection of potatoes , 4 varieties, 3 of each	£3.00	£2.00	£1.00
4	Beetroot, 3	£1.00	£0.70	£0.50
5	Sweetcorn, 3	£1.00	£0.70	£0.50
6	Carrots, long, 3	£1.00	£0.70	£0.50
7	Carrots stump, 3	£1.00	£0.70	£0.50
8	French Beans, 12	£1.00	£0.70	£0.50
9	Lettuce, any variety, 2	£1.00	£0.70	£0.50
10	Heaviest Marrow	£1.00	£0.70	£0.50
11	Pair of Table Marrows not exceeding 15"	£1.00	£0.70	£0.50
12	Onions, transplanted, winter sown, 6	£1.00	£0.70	£0.50
13	Onions, Red, 6	£1.00	£0.70	£0.50
14	Onions, Sets, 6	£1.00	£0.70	£0.50
15	Peas, plate of 6 pods	£1.00	£0.70	£0.50
16	Chillies of one colour, 6	£1.00	£0.70	£0.50
17	Courgettes, long or round, 3	£1.00	£0.70	£0.50
18	Potatoes, coloured, 3	£1.00	£0.70	£0.50
19	Potatoes, white, 3	£1.00	£0.70	£0.50
20	Runner Beans, 9	£1.00	£0.70	£0.50
21	Shallots, Giant, round or long, 12	£1.00	£0.70	£0.50
22	Shallots, Pickling, round or long, 12	£1.00	£0.70	£0.50
23	Tomatoes, 6	£1.00	£0.70	£0.50
24	Cherry Tomatoes, 12	£1.00	£0.70	£0.50
25	Truss of Cherry Tomatoes	£1.00	£0.70	£0.50
26	Pair of Cucumbers	£1.00	£0.70	£0.50
27	Sweet Peppers of one colour, 3	£1.00	£0.70	£0.50
28	Longest Runner Bean	£1.00	£0.70	£0.50
29	Named collection of culinary herbs in a basket #	£1.00	£0.70	£0.50
30	Any Class of Vegetable not listed above	£1.00	£0.70	£0.50

#CLASS 2 Paulerspury Selection: A collection of vegetables for culinary purposes. Herbs allowed.

CLASS 29. Basket will be provided. Telephone José Lepper on (01327) 811288

FRUIT

31	Paulerspury Collection of Fruit, 3 kinds	£5.00	£3.00	£2.00
32	Plate of Currants, 10 strings of one variety	£1.00	£0.70	£0.50
33	Apples, Cooking, 6	£1.00	£0.70	£0.50
34	Plate of cane fruit – one variety (eg Raspberry, Blackberry, Loganberry, Tayberry or other hybrid) 15 Fruits with stalks	£1.00	£0.70	£0.50
35	Plate of Gooseberries, 12	£1.00	£0.70	£0.50
36	A plate of any other fruit	£1.00	£0.70	£0.50

Additional prize: BEST DISH OF FRUIT in Classes 31 to 36, £10.00 in memory of Mr P.Foster

PLEASE NOTE: ENTRIES CLOSE 9.00 p.m. WEDNESDAY 9th AUGUST 2017
ALL EXHIBITS TO BE STAGED IN THE VILLAGE HALL 8.00 a.m. to 10:30 a.m. SATURDAY

CHILDREN'S SECTION (Gardening)(FREE ENTRY)

(Child under 12 years)

		First	Second	Third
37	A Vegetable that you have grown	£1.00	£0.70	£0.50
38	A Sunflower head that you have grown from seed	£1.00	£0.70	£0.50
39	A Face made of vegetables on a plate	£1.00	£0.70	£0.50
40	A Seaside Garden (in a seed tray) **	£1.00	£0.70	£0.50

**This should include predominantly fresh plant material. Seed tray provided at registration on Weds.

See also Classes 99-101 for Children's Handicraft

FLOWERS

41	Paulerspury Vase: 5 -10 stems of mixed flowers.	£5.00	£3.00	£2.00
42	A patio container of growing plant material	£1.00	£0.70	£0.50
43	Pot plant, foliage, max. pot size 8"	£1.00	£0.70	£0.50
44	Pot plant, flowering, max. pot size 8"	£1.00	£0.70	£0.50
45	Fuchsia, maximum pot size 6"	£1.00	£0.70	£0.50
46	Begonia, tuberous, flowering, maximum pot size 8"	£1.00	£0.70	£0.50
47	Vase of scented flowers, not less than 3 varieties	£1.00	£0.70	£0.50
48	Rose, 1 specimen bloom	£1.00	£0.70	£0.50
49	Roses, 3 blooms, 1 vase	£1.00	£0.70	£0.50
50	Floribunda Roses, 3 sprays	£1.00	£0.70	£0.50
51	Dahlias, Decorative, 3 blooms, under 8"	£1.00	£0.70	£0.50
52	Dahlias, Cactus, 3 blooms, under 8"	£1.00	£0.70	£0.50
53	Dahlias, any other, 3 blooms, one variety	£1.00	£0.70	£0.50
54	Lavender, 10 stems	£1.00	£0.70	£0.50
55	Phlox, 3 sprays	£1.00	£0.70	£0.50
56	Cacti or succulent, maximum pot size 8"	£1.00	£0.70	£0.50
57	Annuals, 1 variety, 1 vase	£1.00	£0.70	£0.50
58	Cosmos, 6 Stems	£1.00	£0.70	£0.50
59	Hardy Perennials, Single vase not less than 4 varieties	£1.00	£0.70	£0.50
60	Penstemons, 5 stems	£1.00	£0.70	£0.50
61	Bowl of Sweet Peas	£1.00	£0.70	£0.50
62	Gladioli, 1 spike any colour	£1.00	£0.70	£0.50
63	Gladioli, 3 spikes any colour	£1.00	£0.70	£0.50
64	5 Pansy or Viola heads floating in a glass dish (No stems)	£1.00	£0.70	£0.50
65	4 Begonia blooms with stem (Display board provided)	£1.00	£0.70	£0.50
66	Antirrhinum, 3 stems	£1.00	£0.70	£0.50
67	Hanging pot/basket of growing plant material max. pot size 12"	£1.00	£0.70	£0.50

PAULERSPURY VASE

- A vase of mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different types of plants. Please note: 2 different kinds of plants, not 2 varieties of the same plant.
- **Home-grown** flowers, no silk or dried flowers.
- Stems must be showing flowers and any foliage naturally growing on the stem. No seed heads, berries, bows or additional foliage will be allowed.
- The vase will be viewed from all sides.

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NOVICE CLASSES

		First	Second	Third
68	Any Vegetable as listed in classes 4 to 30	£1.00	£0.70	£0.50
69	Vase of mixed Garden Flowers	£1.00	£0.70	£0.50

FLOWER ARRANGEMENTS

70	A Sporting Exhibit (24"/60cm max)	£5.00	£3.00	£2.00
71	A Miniature Arrangement, (not more than 4"/10cm overall)	£1.00	£0.70	£0.50
72	A Tussie Mussie	£1.00	£0.70	£0.50
73	"Take 5 Blooms" – an arrangement of your choice (18"/45cm max)	£1.00	£0.70	£0.50
74	An Arrangement in a Hat	£1.00	£0.70	£0.50
75	"Sunset" - an exhibit (24"/60cm max.)	£1.00	£0.70	£0.50

DOMESTIC CLASSES

76	Paulerspury Seeded Loaf (handmade)	£5.00	£3.00	£2.00
77	Bottle of Sloe Gin	£1.00	£0.70	£0.50
78	Jar of Jam made with soft fruit	£1.00	£0.70	£0.50
79	Jar of Jam made with stoned fruit	£1.00	£0.70	£0.50
80	Jar of Marmalade	£1.00	£0.70	£0.50
81	Jar of Jelly	£1.00	£0.70	£0.50
82	Jar of Lemon Curd	£1.00	£0.70	£0.50
83	Jar of Chutney (more than 3 months old)	£1.00	£0.70	£0.50
84	Queen Mother's Cake - 6 pieces (as per recipe attached)	£1.00	£0.70	£0.50
85	Showstopper Cake	£1.00	£0.70	£0.50
86	Tarte au Citron (as per recipe attached)	£1.00	£0.70	£0.50
87	Men only – Lemon Drizzle Cake (as per recipe attached)	£1.00	£0.70	£0.50

Additional Prize BEST PRESERVE in Classes 78-83 £10 in memory of Mrs Brenda Slack

HANDICRAFTS and CHILDREN'S CRAFTS

88	A Knitted article	£1.00	£0.70	£0.50
89	An item of Crochet	£1.00	£0.70	£0.50
90	An item of Embroidery or Tapestry	£1.00	£0.70	£0.50
91	A Sewn item	£1.00	£0.70	£0.50
92	A Painting	£1.00	£0.70	£0.50
93	A Drawing (any medium except paint)	£1.00	£0.70	£0.50
94	Art on a Postcard	£1.00	£0.70	£0.50
95	An item made of wood	£1.00	£0.70	£0.50
96	Photograph – "Weather", unmounted (max size 8"x8")	£1.00	£0.70	£0.50
97	Photograph - "On the Farm" - unmounted (max size 8"x8")	£1.00	£0.70	£0.50
98	Any item of Handicraft not listed above	£1.00	£0.70	£0.50
CHILDREN ONLY - FREE ENTRY				
99	6 Biscuits	£1.00	£0.70	£0.50
100	A Decorated Hard Boiled Egg	£1.00	£0.70	£0.50
101	Model of a Machine made from recycled objects (50x50cm max base size)	£1.00	£0.70	£0.50

Please state on your Entry Form the approximate size of entries in any of the Handicraft classes to help in allocating display space.

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RECIPES

Queen Mother's Date and Walnut Cake- Class 84

Ingredients:

225g dried dates, chopped	1 teaspoon baking powder	75g butter
1 teaspoon bicarbonate of soda	50g Walnuts, chopped	1 teaspoon vanilla extract
225g caster sugar	1 teaspoon salt	275g plain flour
		1 large egg beaten

For the topping;

2 tablespoons single cream,	2 tablespoons butter	5 tablespoons brown sugar
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Pre-heat oven to 180°C / 350°F / Gas Mark 4

Grease and line the bottom of a Swiss roll tin (23cmx30cm)

Method

Pour a breakfast cup of boiling water over the dates and add the bicarbonate of soda. Let it stand for the time it takes to complete the following steps. Cream the butter with the sugar in a bowl, then beat in the egg and vanilla. Mix together the flour, baking powder and salt and add to the creamed mixture. Now add all the date mixture and stir well. Pour the mixture into the prepared tin, making sure to spread it to the edges. Bake cake for 35 minutes or until a skewer comes out clean.

To make the topping: Put the butter, brown sugar and cream into a small heavy saucepan and put on a low heat until all the butter has melted. Bring to the boil and then boil gently for 3 minutes stirring all the time. Spread over the warm baked cake. When cool cut the cake into slices and store in an airtight tin

Tarte au Citron – Class 86 (recipe: Mary Berry from the Great British Bake Off)

Ingredients:

<u>For the Pastry:</u>	175g plain flour	100g cold butter(cut into small cubes)
25g icing sugar	1 free-range egg yolk	1 tablespoon cold water

<u>For the Filling:</u>	125ml double cream	5 free-range eggs
225g caster sugar	3 lemons, juice and zest	icing sugar for dusting

Pre-heat oven to 200°C / 400°F / Gas Mark 6

Method

Place the flour, butter and icing sugar into a food processor. Pulse briefly until the mixture resembles breadcrumbs, then add the egg yolk and water. Pulse again until the mixture sticks together in clumps, then tip onto a work surface and gather it into a ball. Knead the pastry just 2 or 3 times to make it smooth.

Grease a 23cm/9in loose-bottomed fluted tart tin. Dust the base with flour and line the tin with the rolled out pastry. Prick the pastry lightly with a fork, cover loosely with cling film and chill for 30 mins. Bake blind for 12-15 mins., until the pastry is set. Trim any overhanging edges and then bake for another 10-12 mins. or until it is golden brown and completely dry. Set aside to cool whilst making the filling. Reduce the oven temp to 170°C / 325°F / Gas Mark 3
In a bowl, whisk the eggs. Add the other filling ingredients and whisk again until they are well combined. Pour the filling mixture into a jug and then into the cooled pastry case. Bake for 30-35 mins or until just set. Dust with icing sugar.

Lemon Drizzle Cake Class 87 (Men Only)

Ingredients:

175g unsalted butter, plus extra to grease	3 lemons	75g sugar cubes
175g caster sugar	4 medium eggs	125g self-raising flour
		50g ground almonds

Preheat oven to 180°C / 160°C (fan oven) / Gas Mark 4.

Grease a 900g loaf tin and line with baking parchment.

Method;

Using a hand-held electric whisk, beat together the butter and caster sugar, until pale and fluffy. Gradually beat in the eggs, followed by the grated zest of 2 of the lemons and the juice of ½ a lemon. Fold the flour and ground almonds into the mixture. Spoon it into the prepared tin and bake for 40-50 mins. Leave to cool. Put the sugar cubes into a bowl with the juice of 1½ lemons and the pared zest of 1 lemon. Soak for 5 mins. and then roughly crush the cubes. Spoon over the warm cake and leave to cool. Store in an airtight container.

RULES

1. SHOW will be held in VILLAGE HALL on SATURDAY 12th AUGUST 2017, 2.00 - 4.15 pm
2. Entrance to the Show – from 2.00pm onward, £1.
3. ENTRIES must be made in the Village Hall, on forms provided with Schedule, on WEDNESDAY 9th AUGUST 2017 from 7.00 p.m. to 9.00 p.m. or beforehand with the Show Secretary.
4. **PLEASE NOTE THAT LATE ENTRIES WILL NOT BE ACCEPTED.**
5. 20p per entry, members and non-members. Members pay a maximum of £2.00 for any number of entries. Entry for children's classes 37 to 40 and 99 to 101 is free.
6. All Horticultural Exhibits to be grown by the Exhibitor. All vegetables should be of edible quality.
7. No duplicate entries – 1 entry per person per class.
8. EXHIBITORS must provide own plates and vases except for classes 29 and 65. Plates should be paper and cling film may be used where advisable/practical.
9. **All exhibitors are required to identify varieties displayed wherever possible.**
10. ALL EXHIBITS TO BE STAGED between 8:00 a.m. and 10.30 a.m. on the morning of the show.
11. Room will be **CLEARED FOR JUDGING** promptly at **10.30** a.m.
12. ALL EXHIBITS MUST BE LEFT IN PLACE UNTIL AFTER THE PRESENTATION OF CUPS AND WILL BE SOLD FOR FUNDS UNLESS REMOVED BEFORE THE AUCTION.
13. Exhibits will be judged by experienced judges.
14. Points awarded for Class 1 will be 9, 6, and 3 respectively.
15. Points awarded for Classes 2, 3, 31, 41, 70 and 76 will be 6, 4 and 2 respectively.
16. All classes are open subject to the restrictions on some awards listed below.
17. Novice Classes (68 & 69) restricted to exhibitors who have not previously won a First Prize in a Vegetable or Flower class in Paulerspury Show.
18. Prizes awarded at the discretion of the Judges, whose decision is final.
19. Three challenge cups - VEGETABLE CUP, FRUIT & FLOWER CUP and DOMESTIC TROPHY - will be awarded to members of Paulerspury Horticultural Society, who gain most points in the respective sections.
20. The JOHN BALLINGER CUP will be awarded for the highest overall points gained in the whole schedule. The winner must have entered at least 3 Flower Classes (41 to 67) to qualify and be a member of Paulerspury Horticultural Society.
21. The CHILDRENS PRIZE will be awarded for most points in Classes 37 to 40 and 99 to 101.
22. The FLORAL ART CUP will be awarded for most points in FLOWER ARRANGEMENTS.
23. The LEPPER CUP will be awarded for the best CAKE in the show (Classes 84, 85 and 87).
24. The TOWCESTER SHIELD will be awarded for the most points in ROSE Classes.
25. The REID CUP will be awarded for most points in DAHLIA Classes.
26. The HARRY TAYLOR TROPHY will be awarded for best in GLADIOLI Classes.
27. The PAULERSPURY ROSE BOWL will be awarded for best exhibit in show.
28. The OPEN CHALLENGE CUP will be awarded for the highest number of points in the show.

ALL TROPHIES ARE HELD FOR ONE YEAR. PLEASE RETURN THEM, CLEANED, BY 31st July 2018