

Paulerspury Horticultural  
Society



2019

**Make Bake Grow  
Show**

Saturday

10<sup>th</sup> August 2019

2.00p.m.

in

Paulerspury Village Hall

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# THE SOCIETY

PRESIDENT: Denis Reeves  
CHAIRMAN: Andy Bartlett 811814  
SECRETARY: Jane Sawbridge 811109  
TREASURER: Elaine Mozdzyński 810297  
SHOW SEC: Andy Bartlett 811814

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Meetings are held at Paulerspury Village Hall on the second Thursday of the month (excluding August) at 7.30 pm (unless stated otherwise).

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Subscription : £2.00 per annum

Membership Secretary: Jane Sawbridge

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TALKS ☼ GARDEN VISIT ☼ SHOW ☼ DISCOUNTS ON SEEDS

## Show and Grand Draw Sponsors 2019

Jackie Oliver & Co. - Estate Agents  
The Barley Mow Paulerspury

## Show Judges 2019

Domestic	Lesley Underwood
Handicrafts	Carole Wood
Flowers/Flower Arrangements	Trish Osborne
Vegetables	Terry Godfrey

This schedule is also available on the Paulerspury Village website or by email from the Show Secretary (brameld@live.co.uk)

**VEGETABLES****Prize Fund supported by Jackie Oliver & Co. - Estate Agents**

		<b>First</b>	<b>Second</b>
1	<b>Collection of Vegetables</b> , 6 kinds	£10.00	£5.00
2	<b>Paulerspury Selection</b> . A basket, trug or box of vegetables for the kitchen (see below)	£6.00	£3.00
3	<b>Collection of potatoes</b> , 4 varieties, 3 of each	£4.00	£2.00
4	Beetroot, 3	£2.00	£1.00
5	Chillies of one colour, 6	£2.00	£1.00
6	Carrots, long, 3	£2.00	£1.00
7	Carrots stump, 3	£2.00	£1.00
8	French Beans, 12	£2.00	£1.00
9	Lettuce, any variety, 2	£2.00	£1.00
10	Heaviest Marrow	£2.00	£1.00
11	Pair of Table Marrows not exceeding 15"	£2.00	£1.00
12	Onions, transplanted, winter sown, 6	£2.00	£1.00
13	Onions, Red, 6	£2.00	£1.00
14	Onions, Sets, 6	£2.00	£1.00
15	Peas, plate of 6 pods	£2.00	£1.00
16	Courgettes, long or round, 3	£2.00	£1.00
17	Most Amusing Misshapen Vegetable – " <i>Worst in Show</i> "!!	£2.00	£1.00
18	Potatoes, coloured, 3	£2.00	£1.00
19	Potatoes, white, 3	£2.00	£1.00
20	Runner Beans, 9	£2.00	£1.00
21	Shallots, Giant, round or long, 12	£2.00	£1.00
22	Shallots, Pickling, round or long, 12	£2.00	£1.00
23	Tomatoes, 6 (with stalks)	£2.00	£1.00
24	Cherry Tomatoes, 12 (with stalks)	£2.00	£1.00
25	Truss of Cherry Tomatoes	£2.00	£1.00
26	Pair of Cucumbers	£2.00	£1.00
27	Sweet Peppers of one colour, 3	£2.00	£1.00
28	Longest Runner Bean	£2.00	£1.00
29	Named collection of culinary herbs in a basket	£2.00	£1.00
30	Any Class of Vegetable not listed above	£2.00	£1.00

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

**FRUIT**

31	<b>Paulerspury Collection</b> of Fruit, 3 kinds	£6.00	£3.00
32	Plate of Currants, 10 strings of one variety	£2.00	£1.00
33	Apples, Cooking, 6	£2.00	£1.00
34	Plate of Cane Fruit – one variety (eg Raspberry, Blackberry, Loganberry, Tayberry or other hybrid) 15 Fruits with stalks	£2.00	£1.00
35	Plate of Gooseberries, 12	£2.00	£1.00
36	A plate of any other fruit	£2.00	£1.00

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

**CHILDREN'S SECTION (Gardening)(FREE ENTRY)**

(Child under 12 years – please give age on entry form)

		<b>First</b>	<b>Second</b>
C37	A Vegetable that you have grown	£2.00	£1.00
C38	A Sunflower Head that you have grown from seed	£2.00	£1.00
C39	5 Tree Leaves - Presented and Named on a Piece of A4 Paper	£2.00	£1.00
C40	A Bug Hotel (max size – 30cm x 30cm x 30 cm)	£2.00	£1.00

**See also Classes 99-101 for Children's Handicraft****FLOWERS**

41	<b>Paulerspury Vase:</b> 5 -10 stems of mixed flowers.	£6.00	£3.00
42	A patio container of growing plant material	£2.00	£1.00
43	Pot plant, foliage, max. pot size 8"	£2.00	£1.00
44	Pot plant, flowering, max. pot size 8"	£2.00	£1.00
45	Fuchsia, maximum pot size 6"	£2.00	£1.00
46	Begonia, tuberous, flowering, maximum pot size 8"	£2.00	£1.00
47	Vase of scented flowers, not less than 3 species	£2.00	£1.00
48	Rose, 1 specimen bloom	£2.00	£1.00
49	Roses, 3 blooms, 1 vase	£2.00	£1.00
50	Floribunda Roses, 3 sprays	£2.00	£1.00
51	Dahlias, Decorative, 3 blooms, under 8"	£2.00	£1.00
52	Dahlias, Cactus, 3 blooms, under 8"	£2.00	£1.00
53	Dahlias, any other, 3 blooms, one variety	£2.00	£1.00
54	Lavender, 10 stems	£2.00	£1.00
55	Phlox, 3 sprays	£2.00	£1.00
56	Cacti or succulent, maximum pot size 8"	£2.00	£1.00
57	Annuals, 1 variety, 6 stems.	£2.00	£1.00
58	Cosmos, 6 stems	£2.00	£1.00
59	Hardy Perennials, Single vase not less than 4 species	£2.00	£1.00
60	Penstemons, 3 stems	£2.00	£1.00
61	Bowl of Sweet Peas	£2.00	£1.00
62	Gladioli, 1 spike any colour	£2.00	£1.00
63	Gladioli, 3 spikes any colour	£2.00	£1.00
64	5 Pansy or Viola heads floating in a glass dish ( <i>No stems</i> )	£2.00	£1.00
65	4 Begonia blooms with stem ( Display board provided)	£2.00	£1.00
66	Antirrhinum, 3 stems	£2.00	£1.00
67	Hanging pot/basket of growing plant material max. pot size 12"	£2.00	£1.00

**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**.

**NOVICE CLASSES**

		<b>First</b>	<b>Second</b>
68	Any Vegetable as listed in classes 4 to 30	£2.00	£1.00
69	Vase of mixed Garden Flowers	£2.00	£1.00

**FLOWER ARRANGEMENTS**

70	<b>Cinema Reflections - An Exhibit</b> to reflect a named film (24"/60cm max)	£6.00	£3.00
71	An Arrangement on a Candlestick with a candle	£2.00	£1.00
72	An Arrangement in a Thimble	£2.00	£1.00
73	An Exhibit inspired by a Hobby (18"/45cm max)	£2.00	£1.00
74	A Green Arrangement (18"/45cm max)	£2.00	£1.00

**DOMESTIC CLASSES**

75	<b>Soda Bread</b> (as per recipe on P6)	£6.00	£3.00
76	Bottle of Sloe Gin	£2.00	£1.00
77	Bottle of Other Fruit-flavoured Spirit	£2.00	£1.00
78	Jar of Jam made with soft fruit	£2.00	£1.00
79	Jar of Jam made with stoned fruit	£2.00	£1.00
80	Jar of Marmalade	£2.00	£1.00
81	Jar of Jelly	£2.00	£1.00
82	Jar of Lemon Curd	£2.00	£1.00
83	Jar of Chutney (more than 3 months old)	£2.00	£1.00
84	Simnel Cake (as per recipe on P6)	£2.00	£1.00
85	A Party Cake (judged on appearance and taste)	£2.00	£1.00
86	6 Cheese and Chive Scones, (own recipe)	£2.00	£1.00
87	Men only – Chocolate Beer Cake (as per recipe on P6)	£2.00	£1.00

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

**HANDICRAFTS and CHILDREN'S CRAFTS**

(please give age on entry form)

88	A Knitted Article	£2.00	£1.00
89	An item of Sugarcraft	£2.00	£1.00
90	An item of Embroidery or Tapestry	£2.00	£1.00
91	A Sewn item	£2.00	£1.00
92	A Painting	£2.00	£1.00
93	A Drawing ( any medium except paint)	£2.00	£1.00
94	Art on a Postcard	£2.00	£1.00
95	An item made of wood	£2.00	£1.00
96	Photograph - "Transport", unmounted (max size 8"x8")	£2.00	£1.00
97	Photograph - "A Bird in Flight" unmounted (max size 8"x8")	£2.00	£1.00
98	Any item of Handicraft not listed above	£2.00	£1.00
	<b>CHILDREN (U12 Yrs) ONLY - FREE ENTRY</b> – Please give age on entry form		
C99	6 Rock Cakes	£2.00	£1.00
C100	A Painting /Drawing of Beach Huts	£2.00	£1.00
C101	An Item of Handicraft	£2.00	£1.00

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

## RECIPES

### Soda Bread – Class 75

#### Ingredients

200g strong plain flour  
175g wholemeal flour

200ml plain yoghurt  
5g salt  
8g bicarbonate of soda

100ml milk  
2 tbsp oats

#### Method:

Preheat the oven to 200°C/ Fan 180°C/Gas 6. Line a baking tray with grease proof paper and sprinkle 1 tbsp of the oats on the tray. Sift the flour into a large mixing bowl with the salt and bicarbonate of soda. In a jug, mix the milk and yoghurt. Make a well in the centre of the flour mix. Gradually pour in the yoghurt and milk, mixing steadily, but briefly, until combined. Lightly flour a work surface, tip out your dough and shape and pat the dough into a round (do not overwork it). Slash the top of the dough with a cross about 1cm deep. Put the loaf on the baking sheet and sprinkle it with the remaining oats. Bake for 30-35 mins until nut brown and knobbly. Display on a board.

### Simnel Cake– Class 84

#### Ingredients:

225g softened butter  
225g light muscovado sugar  
225g S/R flour

4 large eggs  
grated rind of 2 lemons  
100g currants  
225g sultanas

50g chopped candied peel  
2 level tsp ground mixed spice  
100g red or natural glace cherries

#### For the filling and topping:

450g almond paste or marzipan

1 large egg beaten (for glaze)  
2 tbsp apricot jam

#### Method:

Preheat the oven to 150°C/Fan130°C/Gas 2. Grease a 20cm/8" deep round cake tin and line it with baking parchment. Cut the cherries into quarters and rinse under running water. Drain and then dry thoroughly on kitchen paper. Measure all the cake ingredients into a mixing bowl and beat well until thoroughly blended. Place half the mixture into the tin and level the surface. Roll out one third of the almond paste into a 20cm circle and place it on top of the cake mixture. Spoon the remaining cake mix on top and level the surface. Bake for 2½ hrs until well risen, evenly brown and firm to the touch. (Cover with foil after 1hr if the top is browning too quickly.) Leave to cool in the tin for 10 mins, then turn out, peel off the parchment and cool on a wire rack. When cool, brush the top with warmed apricot jam and roll out half the remaining almond paste to fit the top. Press on firmly and crimp the edges to decorate. Mark a criss-cross pattern on the top with a sharp knife. Form the remaining almond paste into 11 balls. Brush the top of the cake with beaten egg and arrange the balls around the edge of the cake. Brush the balls with egg and then place the cake under a hot grill to turn the almond paste golden brown

### Chocolate Beer Cake - Class 87 (Men Only)

#### Ingredients:

175g self raising flour  
¼ level tsp baking powder  
1 level tsp bicarbonate of soda  
275g soft dark brown sugar

50g cocoa powder, sifted  
110g spreadable butter  
200ml sweet stout (Guinness, Murphy's or similar)  
2 large eggs, beaten

#### Icing:

110g dark chocolate (min 70% cocoa solids)  
50g spreadable butter  
110g icing sugar

2 tbsp sweet stout  
25g walnut pieces finely chopped  
8 walnut halves to decorate

#### Method:

Preheat the oven to 180°C. Grease and line the base of two 8"/20cm sponge tins. Sift the flour, baking powder and bicarbonate of soda into a large mixing bowl. Add all the other ingredients, except the stout. Using an electric whisk, combine them for about one minute into a smooth creamy consistency. Stir in the stout, a little at a time. Divide the mixture between the two tins and bake for 30-35 mins

**For the Icing:** Melt the chocolate with the stout in a bowl above a pan of simmering water. Remove from heat, beat in the butter, cool slightly then beat in the icing sugar with an electric whisk. To one third of the icing, add the chopped walnuts. Allow to cool and use this icing to sandwich the two sponges. Spread the remaining icing on the top of the cake and decorate with a circle of walnut halves

PAULERSPURY HORTICULTURAL SOCIETY SHOW 2019

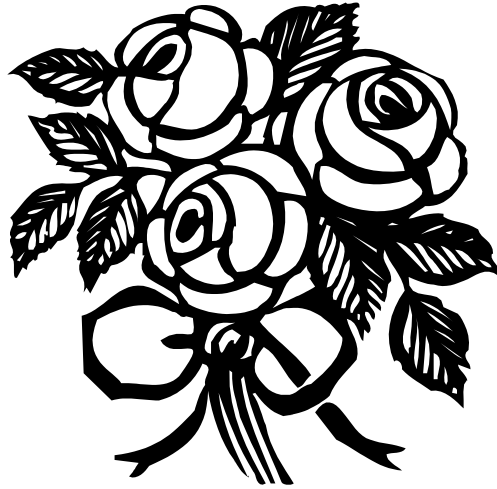
1. SHOW will be held in VILLAGE HALL on SATURDAY 10<sup>th</sup> AUGUST 2018, 2.00 - 4.15 pm  
Adult Entrance £1
2. ENTRIES must be made in the Village Hall, on forms provided with the Schedule, on WEDNESDAY 7<sup>th</sup> AUGUST 2019 from 7.00 p.m. to 9.00 p.m. or beforehand with the Show Secretary.
3. **PLEASE NOTE THAT LATE ENTRIES WILL NOT BE ACCEPTED.**
4. 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.
5. All Horticultural Exhibits to be grown by the Exhibitor. All vegetables should be of edible quality.
6. No duplicate entries – 1 entry per person per class.
7. EXHIBITORS must provide own plates and vases except for class 65. Plates should be paper and cling film may be used where advisable/practical.
8. **All exhibitors are required to identify varieties displayed wherever possible.**
9. ALL EXHIBITS TO BE STAGED between 8:00 a.m. and 10.30 a.m. on the morning of the show.
10. Room will be **CLEARED FOR JUDGING** promptly at **10.30** a.m.
11. ALL EXHIBITS MUST BE LEFT IN PLACE UNTIL AFTER THE PRESENTATION OF CUPS AND WILL BE SOLD FOR FUNDS UNLESS REMOVED BEFORE THE AUCTION.
12. Exhibits will be judged by experienced judges.
13. Points awarded for Class 1 will be 9, 6, and 3 respectively.
14. Points awarded for Classes 2, 3, 31, 41, 70 and 76 will be 6, 4 and 2 respectively.
15. Points for all other classes will be 3, 2 and 1 respectively. Prize money will be awarded to 1<sup>st</sup> and 2<sup>nd</sup> place as shown in the schedule.
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 the 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 the 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 2020**

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PLEASE NOTE: ENTRIES CLOSE 9.00 p.m. WEDNESDAY 7th AUGUST 2019  
**ALL EXHIBITS TO BE STAGED IN THE VILLAGE HALL 8.00 a.m. to 10:30 a.m. SATURDAY**

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Meetings of the Horticultural Society are open to all and are held monthly in Paulerspury Village Hall, so do come and join us if you are not already a member. Full details of the evenings are given on posters around the village, in the newsletter and on the village website.

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