



Schedule of the 136th Annual Show

to be held at

HORRINGER COMMUNITY CENTRE

on

Monday 10th JULY 2023

19.30 pm

Friday 30th June - All completed entry forms must be returned to:

Polly Barfoot

c/o 7 The Chestnuts, Horringer, Bury St Edmunds, IP29 5SD

or email pollybarfoot@aol.com

SHOW RULES

1. All flowers, fruit and vegetables must be grown by the Exhibitors except for flower arranging classes.
2. **No Exhibitor may stage more than ONE entry in any Class.**
3. All exhibits in sections 5 must have been in the possession of the exhibitor for the preceding two months.
4. All entries in sections 5 to 9 must be the exhibitors own work.

NOTES FOR EXHIBITORS OF FLOWER, FRUIT AND VEGETABLE CLASSES

Flowers and Ornamental plants

For assessing the merits of most exhibits of flowers and some exhibits of pot plants condition and uniformity are the important criteria.

Condition: An exhibit is in good 'condition' when the material of which it consists is in the most perfect stage of its life.

Uniformity: An exhibit is 'uniform' when items of which it consists are alike in age, size and form.

To avoid confusion note that **Herbaceous perennials** are *non woody* plants that die back to the ground at the end of a growing season. In the spring, the plant will produce shoots from its root system and develop its aboveground green stems and leaves. Plants such as Lavender, Fuchsias and Buddleia are not therefore herbaceous perennials.

Assessing the merits of fruit and vegetables.

For fruit and vegetables, condition, size, colour and uniformity are usually the main criteria taken into consideration.

ENTRY SECTIONS & CLASSES

SECTION 1 - FRUIT - THE COLLINS TROPHY

Class

- 1 Gooseberries, 12 - any variety.
- 2 Blackcurrants – 100 grams (approx.) 4 oz.
- 3 Redcurrants, (strings) – 100 grams (approx.) 4 oz.
- 4 Raspberries, (stalks attached) 12.

SECTION 2 - VEGETABLES - THE SILVER CHALLENGE CUP -

Class

- 5 Carrots, any variety 5.
- 6 Beans (Runner, French, Broad, any variety), 6 pods.
- 7 Lettuce, any variety, 1.
- 8 Peas, 6 pods.
- 9 Potatoes (any colour or any shape), 5.
- 10 Courgettes, 4 (4" – 6" optimum).
- 11 Tomatoes, 4 (any variety).
- 12 Cucumber, 1 (any variety)
- 13 Radishes, bunch of 6 with tops (any variety).
- 14 Rhubarb, 3 sticks, eating quality – leaves trimmed.
- 15 Beetroot, 3, any variety with tops.

SECTION 3 - FLOWERS (except roses) - THE BRABROOK CUP

Class

- 16 Annuals mixed 1 container.
- 17 Antirrhinums, 3 spikes.
- 18 Dahlias, 6 blooms – any variety.
- 19 Herbaceous perennials, any variety, max 9 blooms.
- 20 Pinks, 3 sprays, any variety.
- 21 1 Hosta Leaf.
- 22 Annual sweet peas, with own foliage if desired – 1 container.

SECTION 4 - ROSES - THE SILVER ROSE BOWL

Class

- 23 A pink or red rose, on stem with own foliage.
- 24 A white or yellow rose, on stem with own foliage.
- 25 Roses, 3 single stems.
- 26 Fragrant rose, 1 stem.

SECTION 5 - POT PLANTS, SUCCULENTS Etc. - THE LAINSON CUP

Class

- 27 A fuchsia in a pot – any variety.
- 28 An Orchid.
- 29 A pot fern or foliage plant.
- 30 A pot cactus or succulent.
- 31 Flowering shrubs, 3 stems – any varieties.
- 32 A pelargonium in a pot – any variety.

33 Herbs gathered in a container (4 varieties).

SECTION 6 - FLORAL ART - THE FLORAL ART CUP & FRIARY CUP

Class

- 34 An arrangement using only green and white colours.
- 35 "Going Green" – an arrangement in a recycled container.
- 36 An arrangement in a basket suitable for a child to carry.

SECTION 7 - PRESERVES Etc. - THE CENTENARY CUP

Class

- 37 Jar of jam, 1 lb or 12 oz.
- 38 Jar of fruit jelly.
- 39 Jar of fruit curd.
- 40 Jar of marmalade, 1lb or 12 oz.
- 41 Jar of chutney or pickles.

SECTION 8 - COOKING - THE JOAN WHITING MEMORIAL TROPHY

Class

- 42 Fruit scones, 4.
- 43 Lemon Madeira cake (recipe provided).
- 44 A white loaf of bread, made by any method.
- 45 Shortbread, 4.

SECTION 9 – PHOTOGRAPHY - The National Trust Trophies

Class

- 46 Coronation.
- 47 A yellow flower.
- 48 An action shot.
- 49 Natural fauna.
- 50 Mural art or graffiti.

SECTION 10 - CRAFTS - THE BANK CUP

Class

- 51 An article of knitting, embroidery or canvas work.
- 52 A birthday card.
- 53 A pencil drawing, max 17" x 13" including frame.
- 54 A framed painting in any medium, max 18" x 14" including frame
- 55 An article made from wood, ceramics or pottery.

Enquiries concerning entries to:

**Polly Barfoot
E: pollybarfoot@aol.com
M: 07971 149919**

LEMON MADEIRA CAKE

For the cake

200g plain flour
1 tsp baking powder
150g unsalted butter cut into small pieces and softened
Finely grated zest of 2 lemons
2 tablespoons lemon juice
150g granulated sugar
4 eggs

Icing

150g icing sugar
1 ½ tablespoons lemon juice

Cake

2lb loaf tin lightly greased and lined.

Method

Preheat the oven to 180°C/gas mark 4.
Sift the flour and baking powder together.
Beat the butter with the lemon zest to a cream.
Add the sugar and continue to beat until the mixture is very light and creamy.
Add the eggs one at a time, adding 1 tbsp of the flour with each and beating thoroughly before adding the next egg.
Fold in the remaining flour using a large metal spoon, then fold in the lemon juice.
Spoon the mixture into the prepared tin and spread out lightly and evenly with the back of the spoon.

Bake in the oven for about 50 minutes until the cake is well risen and springy to the touch.

Leave in the tin for 10 minutes before turning out onto a wire rack to cool.

For the icing, sift the icing sugar into a bowl. Beat in the lemon juice a little at a time until the icing is glossy and fairly stiff. Spread thickly on top of the cake.