

Cups and Trophies will be presented for the most points as follows:-

ALWINGTON VILLAGE HALL PERPETUAL CUP Cut Flowers.....	Classes 1 – 19
ALWINGTON & DISTRICT AGRICULTURAL CLUB CUP Fruit & Vegetables.....	Classes 21 – 48
THE ARTHUR & FREDA BAILEY CHALLENGE CUP Pot Plants.....	Classes 49 – 57
THE ALWINGTON VILLAGE HALL CUP Flower Arranging.....	Classes 59 – 63
THE ALWINGTON SKITTLES CUP Cookery .....	Classes 64 – 74
THE ALWINGTON W.I. CUP Photography.....	Classes 75 -80
CLAUDE PINE-COFFIN MEMORIAL CUP Handicrafts.....	Classes 81 – 87
MARGARET PICKARD PERPETUAL MEMORIAL CUP Best in cut flowers.....	Classes 1 - 19
THE EDGAR PARR MEMORIAL CUP Best in Fruit & Vegetables.....	Classes 21 – 48
JOYCE WESTAWAY CUP Best preserve.....	Classes 71 – 74
THE ALWINGTON SHOW CUP Most points exhibitor in Show	
VILLAGE HALL CHILDREN'S TROPHIES PLUS £5 CASH Awarded to overall points winner in each of the children's age group.	

## ALWINGTON ANNUAL HORTICULTURAL SHOW

Will be held at

**ALWINGTON VILLAGE HALL**  
EX39 5AW

**OPEN TO ALL**

**Saturday 17<sup>th</sup> August 2019**

**2.30pm – 4.30pm.**

Admission £1 Children free  
Refreshments available

**Grand Draw & Prize Giving 4.30pm.**

Please bring along your surplus fruit, vegetables & produce to sell on our stall, to raise funds for the Village Hall.

## Schedule of Classes and Prizes

No entries accepted after 6.00pm Wednesday 14<sup>th</sup> August 2019

### Carrot & Courgette Cake

6oz. Soft Brown Sugar      2 Eggs      5tblsp. Cooking Oil  
4oz Carrot - grated      2oz. Courgette - grated  
8oz. SR Flour      ½ tsp. Baking Powder      1tsp. Ground Mixed Spice.

Set oven to 180°C or Mark 4, grease and line an approx. 8 in. round cake tin. Mix together sugar, carrot, courgettes, eggs and oil to a smooth batter. Add the flour, baking powder and spice. Mix thoroughly. Pour into the tin and bake for approx. 30 minutes until a skewer comes out clean.

### Cashew & Coconut Bars

150g. Cashew Nuts, 200g. Dates - stoned. 75g. Desiccated Coconut  
2tblsp. Peanut Butter. 1 Orange-zested and juiced.  
2tblsp. Chai Seeds (optional). 50g. Dark Chocolate - roughly chopped.

Grease and line an 8in. square tin. Blitz the cashew nuts and dates until finely chopped. Add the coconut and blitz again. Add the peanut butter, orange zest and juice and chai seeds. Blitz until the mixture comes together. Spoon the mixture into the tin, levelling the top and pressing into the corners. Chill for at least 30 min. Melt the chocolate allow to cool slightly, then put into a small piping bag. Cut the chilled mixture into bars (makes 14) and remove from the tin. Pipe the melted chocolate on top of each - it will set quickly. Keep chilled in an airtight container for up to 2 weeks.

### Boiled Fruit Cake

1 cup Cold Water.      1 cup Sugar.      3 cups Mixed Fruit.  
6oz. Butter or Margarine.      2 cups SR Flour      2 Eggs

Put water, fruit, fat and sugar in a saucepan. Boil together for 20 min. Allow to cool. Add flour and eggs and mix well. Put in a greased and lined 1lb. loaf tin, bake in the middle of the oven at 150°C for 1½ - 2 hours.

**Potato in a bucket. Class 20. Rules.** Potato to be purchased for 20p from Sue Guest, Sue Leeder or José Burrow by beginning of April. Plant in your own bucket. Bring to the hall by 10.30am. on show day. The potatoes and their weight will be displayed outside the hall. After the show please take away your bucket and contents.

**Section 4. An arrangement** excludes accessories (unless stated otherwise). **An Exhibit** allows accessories.

## RULES OF ENTRY

Entries close at 6.00pm on Wednesday 14<sup>th</sup> August 2019.

The hall will be open from 8.00am on show day (17<sup>th</sup> August 2019) and on Friday 16<sup>th</sup> from 6.30pm. - 7.30pm.

All exhibits must be staged and the hall vacated by 10.30am.

All vases, trays and dishes to be provided by the exhibitor.

No exhibit to be removed until after the prize giving.

The committee will take all possible care of exhibits but can accept no responsibility for any loss or damage.

The entry fee for all classes will be **10p**.  
Prize money will be 1<sup>st</sup> **30p**. 2<sup>nd</sup> **20p**. 3<sup>rd</sup> **10p**.

All entries to be sent to:-

Sue Leeder, 2 Portledge Place, Fairy Cross. 07877 263640 or  
Suzanne Guest, 2 Almshouses, Ford. 451544 or  
Lynne Lane, Fred Bear Cottage, Woodtown. 451370

Entry cards will be displayed on the tables ready for exhibitors.  
Only one entry per class per person.

The Judges decision in all cases will be final.

Section 1, 2 & 3 to be grown by the exhibitor.

Section 4, 5, 6, 7 & 8 must be exhibitors own work.

Any previous winning exhibit must not be shown again, except in section 3.

## SECTION EIGHT – MUST BE CHILD'S OWN WORK, PLEASE.

Note. Please state age of child on the entry form in years and months.

### 4 years and under

88. A self-portrait – pencil drawing.
89. 4 decorated digestive biscuits – biscuits need not be home made.
90. 4 floating flower heads.
91. 4 different grasses.

### 5-7 years

92. A self-portrait – pencil drawing.
93. A garden in a seed tray.
94. 4 decorated digestive biscuits – biscuits need not be home made.
95. A model made from lollipop sticks.
96. An item made from a 2ltr. Milk carton.

### 8-11 years

97. A self-portrait – pencil drawing.
98. A garden in a seed tray.
99. An animal made from fruit.
100. A 'Lego' model – to fit inside a 30cms. Square.
101. A photo, taken by yourself – 'Fun in the sun'.

All trophies (except Children's) to be held for one year and to be returned by 30<sup>th</sup> June to Julie Harper 451760. The committee reserve the right to amend or delete any class/entry if desired without notice.

## SECTION ONE – CUT FLOWERS

### Class

1. One Scented Rose (any condition).
2. Three Roses.
3. 1 Cluster/Floribunda Rose.
4. One Rose.
5. Three Stems Pelargoniums.
6. One Gladiolus.
7. Six Sweet Peas.
8. Four Asters.
9. Four Pansies.
10. Four Cactus Dahlias.
11. Four Pom-Pom Dahlias.
12. Four Marigolds – any variety.
13. One **Bowl** Sweet Peas (NB – not a vase).
14. Four Fuchsia Flower Heads.
15. Three Hydrangeas.
16. Six different Garden Flowers.
17. One Spike or Stem.
18. Single Bloom with Leaf.
19. Four Flowers same variety not in schedule.

## SECTION TWO – FRUIT & VEGETABLES

20. Potato in a bucket (see rules).
21. Three White Potatoes.
22. Three Coloured Potatoes (including tinted).
23. Five Pods of Peas (with 25mm of stalks).
24. Five Runner Beans.
25. Five Broad Beans.
26. Five French Beans.
27. 3 Sticks of Rhubarb (Top foliage cut leaving 75mm).
28. Three Carrots – any variety (Top foliage cut leaving 75mm).
29. Three Onions – sets trimmed.
30. Six Spring Onions (washed but do not trim).
31. Four Tomatoes – with stems (calyx).
32. Five Cherry Tomatoes – with stems (calyx).
33. One Lettuce – any variety.

## SECTION TWO CONTINUED

34. Three Beetroot (Trim foliage to 75mm).
35. One Marrow.
36. Four Sprays of Parsley - in a **small jar**.
37. Four Stems of Mint - in a **small jar**.
38. Four Stems of Mixed Herbs - in a **small jar**.
39. One Cucumber - any variety.
40. A Vegetable Disaster.
41. Three Courgettes.
42. Longest Runner Bean.
43. Three Vegetables - one of each.
44. Three Sweet Peppers.
45. A saucer or plate of Soft Fruit.
46. Three Chillies.
47. Three Fruit same variety not in schedule.
48. Three Home Produced Eggs.

## SECTION THREE - POT PLANTS, MAX 8" POTS

49. One Begonia.
50. One Begonia - Fibrous.
51. One African Violet.
52. One Fuchsia - double or single.
53. One Pelargonium (Geranium).
54. Impatiens.
55. Cactus or Succulent.
56. Any flowering Houseplant other than above.
57. One Foliage Plant.

## SECTION FOUR - FRESH FLOWER ARRANGEMENTS

58. Novice Class. An arrangement in a mug.  
Novice is someone who has never won a class in section four.
59. An arrangement in a tea pot, max. 18" wide x 24" high.
60. An arrangement in an egg-cup, max 6" x 6" x 6"
61. An arrangement of berries, seed pods and foliage (no flowers) in a basket, max. 18" x 18" x 18".
62. An arrangement of 3 flowers, max 12" x 12" x 24" high.
63. An exhibit illustrating 'Party Time', 18" x 18" x 24" high.

## SECTION FIVE - COOKERY

64. A Wholemeal Loaf - baked in a 1lb. loaf tin.
65. Carrot and Courgette Cake - see recipe.
66. 4 Cashew & Coconut Bars - see recipe.
67. Victoria Sandwich - approx. 8"/20 cms., jam in middle, caster sugar on top.
68. A Sausage Plait, using puff pastry, 8" long.
69. Boiled Fruit Cake - see recipe.
70. An Individual Pizza - Max. 6" round.
71. A Jar of Chutney (excluding Runner Bean 'Chutney').
72. A jar of Jam or Jelly.
73. A jar of Marmalade.
74. A jar of Lemon or Lime Curd.

## SECTION SIX - PHOTOGRAPHY - Taken by the exhibitor.

ALL photographs to be backed and not to exceed 10"x8" including mounts.

75. Waterfall.
76. Weather.
77. 'Mud, Glorious, Mud'.
78. Wild animal(s)/ Animal(s) in the Wild.
79. Sunset.
80. A Study in Black and White.

## SECTION SEVEN - HANDICRAFTS

81. A Cushion Cover.
82. Knitted Matinee Jacket for a Premature Baby.\*
83. A Crochet Place Mat.
84. A Fascinator.
85. A Child's Birthday Card.
86. A Mobile Phone Case (any medium).
87. A Collage of Pasta and/or Seeds.

\*If you would like to donate your jacket to the premature baby unit at NDH please do not use pink or blue wool. We can arrange delivery if required.