# Lawhitton Parish Horticultural Show

## SCHEDULE OF EXHIBITS

All profits to the Village Hall

Lawhitton Village Hall
Saturday
19th August 2023

OPENING at 2.30 pm

Admission: Adults £1.00 Children Free

Entry forms with fees to Cic by Wednesday 16th August
at Chy

Each entry 20p.
No late entries will be accepted.

Only one entry per person per class.

Exhibits must be removed at end of show.

# Programme of Events

| | | |
|---|---|---|
| 8.00am to 9.45am | - | Staging of Exhibits |
| 10.00am | - | Judging |
| 2.30pm | - | Show Opening |
| 2.30pm to 3.45pm | - | Tea will be served |
| 3.45pm | - | Raffle Draw after tea. |

## Rules

1. Eligibility: Entry is restricted to persons living in the Parish of Lawhitton also includes Stourscome. Open classes – anyone outside stated area.
2. No more than one entry per person per class.
3. Each exhibit must have been in the possession of the Exhibitor for not less than two months prior to the show.
4. All Photography exhibits must be the unaided work of the Exhibitor and completed in the twelve months prior to the show.
5. Acceptance of entries: The committee reserve the right to refuse any entry, and in the event of a refusal it is not required to give any reason, or explanation. Individual named entries only accepted.
6. Constitution of an exhibit: Where a number of plants, flowers, fruits, or vegetables are specified in the schedule the exhibit must be disqualified if this number is not adhered to. If the stewards notice errors before judging they may bring the error to the attention of the exhibitor.
7. Presentation: Details of the presentation requirements for each class may be obtained from the committee on entering.
8. The size of the pot: Where the pot size is specified only pots of the stated size may be used unless a choice is given.
9. Protests: Any protest must be made in writing and delivered to the Secretary within 1 hour of the opening of the show to the public.
10. Liability for loss: All exhibits and personal property etc. shall be at the risk of the exhibitor. The hall committee shall not be liable for any loss or damage from any cause whatsoever. Should the show not be held for any reason no exhibitor shall have any claim on the organisation.
11. Classification of exhibitors: No differentiation will be made for amateur gardeners and those who employ gardeners either full or part-time.
12. Write your name on a card.
13. All entries placed on a table with name card upside down underneath the entry.

**ALL RULES MUST BE STRICTLY ADHERED TO**

# SCHEDULE – All exhibits to be produced within the past 12 months. Except **Handicraft.**

## Section 1 – Vegetables

**CLASS**

1. 4 Runner Beans – leave stems on.
2. 4 French Beans – leave stems on.
3. 3 Potatoes. All same variety.
4. 4 Onion from sets – roots trimmed & tops tied.
5. 3 Carrots – same variety. Tops to be trimmed to 3"/8cm.
6. 4 Shallots, any variety-roots trimmed & tied.
7. 3 Round Beetroot – foliage trimmed to 3". 8cm.

**CLASS**

8. 5 Cherry tomatoes – with stems.
9. 2 Courgettes – with flower if possible.
10. Selection of Herbs. Soft/Hardwood. Annual/Perennial.
11. 5 Tomatoes. Stem on.
12. 2 Cucumbers.
13. 3 Stick of Rhubarb. Pulled, leaves trimmed to 3"/8cm.
14. 3 Chillies. Any colour any size.

## Section 2 – Fruit

**CLASS**

15. 8 Raspberries – hull in.
16. 8 Blackberries – hull in.

**CLASS**

17. 8 Blueberries.
18. 4 Desert Apples. dessert

All fruits to be on a plate not to exceed 8"/20cm.

## Section 3 – Flowers

**CLASS**

19. 1 Agapanthus.
20. 3 Stems of Hydrangea. 1 Species,
21. Small vase of Sweet Peas. Min. 5.
22. Vase of Geranium/Pelargonium flowers.

**CLASS**

23. 6 Fuchsia Heads. On a black board within 9" square.
24. 1 Single Rose.
25. Vase of home-grown flowers, any combination.

## Section 4 – Handicraft

**CLASS**

26. Any handicraft item. Any medium, made at any time, something you are proud of.

## Section 5 – Cookery

**CLASS**

27. Quiche Lorraine. 7"-8".
28. 5 Shrewsbury Biscuits.
29. Swiss Roll. 3 eggs. Jam filled. Approx. 8" x 12".

**CLASS**

30. Old fashioned Coffee Cake. Recipe enclosed.
31. 1 Jar of any kind of Jam.
32. 1 Jar of any Marmalade.
33. 1 Jar of any Chutney.

## Section 6 - Photography

**CLASS**

34. Close up Study – any one flower head.
35. Anything Blue.
36. Vision of Spring.

**CLASS**

37. Anything on Four legs.
38. Farming Theme.
39. Picture of a pet.

Colour Photographs unless stated. All photographs to be mounted on light weight cardboard, e.g., cereal packet. To fit into 9" square.

*Juniors could Google for inspiration.*

The Judge will taste all food.

## Section 7 – Age 7 years and under

**CLASS**

40. Drawing of my Family.

**CLASS**

41. Handmade Crown for the Coronation.

## Section 8 Age 8 – 11 years.

**Class**

42. A handwritten Poem.

**Class**

43. A fantasy garden on a tray.

## Section 9 – Age 12 to 15 years

**CLASS**

44. 3 Decorated buns/fairy cakes.

**CLASS**

45. Pencil drawing of Lawhitton Church.

## Section 10 – Open Class

not restricted to a 9" square.

**CLASS**

46. Mixture of Succulents in a container. Not cacti.
47. Planted patio container. No more than 14"
48. Longest runner bean.
49. 1 of each – Fruit & Veg. & Flower. Any variety – displayed on a plate.

## Section 11 – Men only class.
## Class; recipes on a separate sheet.

50. Traditional Cornish pasty.
51. 3 Rock Cakes.

**Section 5. Cookery.Section.**

## CLASS-30. Old Fashioned Coffee Cake.,

Heat oven to 180'C/ 350F. gas mark 4.
Grease and line 2x18 cm/7inch sandwich tins.

**Ingredients**

175 g/6 oz margarine.
175 g/ 6 oz. light muscovado or caster sugar.
175 g.6 0z. self raising flour.
1 tsp. baking powder.
3 eggs.
3 tsp of instant coffee. Dissolved in 2 tsp. boiling water.

**For the frosting.**

75 g/3 oz. soft butter.
150 g Icing sugar.
3 tsp. Instant coffee dissolved in hot water.
50 g / 2 0z. dark chocolate.

1. Beat all ingredients together in a mixing bowl or a food processor.
2. Divide the mixture between the 2 tins.
3. Bake for 20 mins. Take out of the oven and leave for a few minutes then loosen the edges and turn out onto a wire rack, peel off the paper. Leave to cool.

**Make the Frosting:**

1. Put the butter and half the icing sugar in a mixing bowl, add the dissolved coffee and beat until smooth. Gradually mix in the remaining icing sugar until smooth and creamy.
2. Spread half the frosting over the top of one cake, place the second cake on top and spread the top with the remaining icing.
3. Pipe or drizzle the melted chocolate on top.

This cake can be stored in and airtight tine for 2-3 days,

# LAWHITTON HORTICULTURAL SHOW ENTRY FORM

NAME.....Competitor No.....

ADDRESS/PHONE NO:

| Class No. | Class Name |
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Total Number of entries ..... at 20p per entry = £.....

Please use reverse if needed