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 – 55 THE ALWINGTON VILLAGE HALL CUP Flower Arranging.....Classes 57 – 61 THE ALWINGTON SKITTLES CUP Cookery .....Classes 62 – 71 THE ALWINGTON WI CUP Photography.....Classes 72 - 76 CLAUDE PINE-COFFIN MEMORIAL CUP Handicrafts.....Classes 77 – 81 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 68 – 70

THE ALWINGTON SHOW CUP Most points exhibitor in Show

VILLAGE HALL CHILDREN'S TROPHIES 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 17th August 2024

2.30pm - 4.30pm.

Admission £1, Children free Refreshments available

Grand Draw & Prize Giving 4.30pm.

# **Schedule of Classes and Prizes**

No entries accepted after 6.00pm Wednesday14<sup>th</sup> August 2024

#### Cherry Madeira Cake

| 175g. Softened Butter | 3 Large Eggs         | 175g Caster Sugar      |
|-----------------------|----------------------|------------------------|
| 220g. S.R. Flour      | 1 tsp. Baking Powder | 1 tsp. Vanilla extract |
| 150g. Glacé Cherries  |                      | <b>^</b>               |

Heat oven to 180°C or Mark 4. Grease and line a 2lb/900g loaf tin (or use a liner). WASH the glacé cherries under the tap, dry and then roll lightly in S.R. flour. Cream the butter and sugar until light and fluffy. Add one egg at a time beating well (if it curdles just keep adding a tablesp. of flour). Add Vanilla extract. Next add baking powder and flour, mix well. Finally tip in the flour rolled cherries – mix through. Put mix in the prepared tin, smooth the top and bake on the middle shelf for approx..1 hour. Test with a skewer, if it comes out clean it's baked. Remove from oven and cool on a wire rack.

#### Chocolate Cookies.

114g butter.57g caster sugarhalf teasp. vanilla essence57g chopped plain chocolate114g plain flour.

Pre heat oven to 190°C or Mark 5. Cream butter, sugar and vanilla essence until light and fluffy. Add chocolate and stir in flour. Put in 18 - 20 teaspoons of mixture on a baking sheet ensuring well spaced. Bake for 15 - 20 minutes. Leave on tray for a few minutes before moving to a cooling rack.

**Potato in a bucket.** Class 20. Rules. Potato to be purchased for 20p from James Clarke, Sue Leeder or Alison Browning by beginning of April. Plant in your own **bucket** (not a potato sack or planter). 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 14th August 2024.

The hall will be open from 8.00am on show day (17<sup>th</sup> August 2024) and on Friday 16<sup>th</sup> from 6.30pm. – 7.30pm. All exhibits must be staged and the hall vacated by 10.30am. Saturday. 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 **20p**. Prize money will be 1<sup>st</sup> **40p**. 2<sup>nd</sup> **30p**. 3<sup>rd</sup> **20p**.

All entries to be sent to:-Sue Leeder, 2 Portledge Place, Fairy Cross.07877 263640 ORJames Clarke, Sansuns, Tom's Lane, Ford.451667 ORAlison Browning, Woodtown.451931

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

The Judge's 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.

- <u>4</u> years and under
- 87. A decorated paper plate.
- 88. A finger print picture.
- 89. An edible necklace
- 90. Drawing of an animal.

#### 5-7 years

- 91. A 3D picture (max. A4)
- 92. Own photo of an animal.
- 93. A picture made with buttons (max. A4)
- 94. Potato print picture (max. A4)
- 95. A garden in a seed tray. (Max. 36cms. x 22cms.)

#### 8-11 years

- 96. A 3D picture (max. A4)
  97. Own photo of an animal.
  98. A picture made with buttons (max. A4)
  99. Potato print picture (max. A4)
  100. A garden in a Seed Tray. (Max. 36cms. x 22cms.)

All trophies (except Children's) to be held for one year and to be returned by 30<sup>th</sup> June 2025 to Julie Harper. The committee reserve the right to amend or delete any class/entry if desired without notice.

#### <u>SECTION ONE – CUT FLOWERS</u>

#### 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 **<u>Bowl</u>** 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 stalks).
- 24. Five Runner Beans (with stalks).
- 25. Five Broad Beans (with stalks).
- 26. Five French Beans (with stalks).
- 27. 3 Sticks of Rhubarb (Top foliage cut leaving 75mm).
- 28. Three Carrots any variety (Top foliage cut leaving 75mm).
- 29. Three Onions tied with raffia or similar.
- 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. (not exceeding 15"/33cms.)
- 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 (max. length 6"/152cms.)
- 42. Longest Runner Bean.
- 43. Three Vegetables one of each.
- 44. Three Sweet Peppers.
- 45. 12 specimens of any Soft Fruit.
- 46. Three Chillies.
- 47. Three Fruit same variety not in schedule.
- 48. Three Home Produced Eggs (one will be cracked by the judge).

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

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

# SECTION FOUR – FRESH FLOWER ARRANGEMENTS

- 56. Novice Class .A Bright and Bold arrangement.(max. 12"x 12"x 18" high.)
- Novice is someone who has never won a class in section four.
- 57. An arrangement using traditional support (no oasis) (max.10"x 10" x 15 high.)
- 58. A pale & cool arrangement. (max. 18"x18"x 24"high)
- 59. A Posy hand tied not exceeding 9".
- 60. An arrangement in a tea or coffee pot. (12"x12"x 15"high)

## 61. An exhibit depicting the sea-side. (15" x 15" x 18" high). <u>SECTION FIVE – COOKERY</u>

- 62. A Loaf of Bread (not cooked in a tin).
- 63. 6 Cheese Scones
- 64. 6 Chocolate Cookies (see recipe).
- 65. Victoria Sandwich approx. 8"/20 cms., own choice of jam in middle, caster sugar on top.
- 66. Cherry Madeira Cake see recipe.
- 67. A Tea Loaf own recipe.
- 68. A Jar of Chutney (including Runner Bean 'Chutney').
- 69. A jar of Strawberry Jam
- 70. A jar of Orange Marmalade.
- 71. Home-made Lemonade.

# <u>SECTION SIX – PHOTOGRAPHY</u> – Taken by the exhibitor.

ALL photographs to be backed and not to exceed 10"x 8" including mounts.

- 72. Clouds.
- 73. Can you see what it is? a close up photo. (Please put answer on the back.
- 74. Flora and Fauna.
- 75. An action shot.
- 76. A Study in Black and White.

# SECTION SEVEN – HANDICRAFTS

- 77. A 'Thank-you' card.
- 78. A needle case.
- 79. A diorama (3D. picture) (base no larger than 30cms square)
- 80. A Christmas decoration to hang on the tree.
- 81. A Painting or drawing any medium, not exceeding A3, excluding frame.

#### **Alwington Horticultural Show 2024 – Entry Form**

Please circle the classes you wish to enter. Complete a separate entry form for each member of the family.

7 8 9 10 11 12 13 14 15 16 17 1 2 3 4 5 6 19 20 21 22 23 24 25 26 27 28 29 30 31 32 18 34 35 36 37 38 39 40 41 42 43 44 45 46 47 33 49 50 51 52 53 54 55 56 57 58 59 60 61 62 48 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 87 88 89 90 91 92 93 94 95 96 97 98 99 100

I wish to enter classes as circled and agree to be bound by the Conditions of Entry as printed in the schedule.

NAME.....Phone No....

ADDRESS..... Total money enclosed.....

#### ENTRY FEES 20p PER CLASS PLEASE DO NOT STICK MONEY TO THIS ENTRY FORM

#### For children's classes please state age below -

Years.....Months.....

Please return your form by 6pm. Wednesday 14<sup>th</sup> August 2024 to:-Alison Browning, Hockridge, Woodtown OR Sue Leeder, 2 Portledge Place, Fairy Cross OR James Clarke, Sansuns, Toms Lane, Ford.

#### Alwington Horticultural Show 2024 – Entry Form

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| 1  | 2 3 | 4  | 5  | 6  | 7  | 8  | 9 1 | 0 1 | 1 1 | 2 1 | 3 1 | 4 1 | 5 10 | 5 17 |
|----|-----|----|----|----|----|----|-----|-----|-----|-----|-----|-----|------|------|
| 18 | 19  | 20 | 21 | 22 | 23 | 24 | 25  | 26  | 27  | 28  | 29  | 30  | 31   | 32   |
| 33 | 34  | 35 | 36 | 37 | 38 | 39 | 40  | 41  | 42  | 43  | 44  | 45  | 46   | 47   |
| 48 | 49  | 50 | 51 | 52 | 53 | 54 | 55  | 56  | 57  | 58  | 59  | 60  | 61   | 62   |
| 63 | 64  | 65 | 66 | 67 | 68 | 69 | 70  | 71  | 72  | 73  | 74  | 75  | 76   | 77   |
| 78 | 79  | 80 | 81 |    |    |    |     |     |     |     |     |     |      |      |
| 87 | 88  | 89 | 90 | 91 | 92 | 93 | 94  | 95  | 96  | 97  | 98  | 99  | 100  |      |

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