

KETTLEBURGH VILLAGE PRODUCE ASSOCIATION

**LARGE PRINT VERSION AVAILABLE FROM
CLAIRE NORMAN ON 01728 724372
IF REQUESTED**

Annual Produce and Flower Show

Kettleburgh Village Hall on

Saturday 1st September 2012 at 2.30 p.m.



Admission: Adults 50p, Children 20p

Presentation of Prizes at 4.30 p.m.

Teas and Raffle

Auction of Produce and Draw following Presentation of Prizes

**Many thanks to Mr L Swann of Swann's Nursery at Bromeswell for
the use of the photocopier to produce this schedule**

NO LATE ENTRIES ACCEPTED

RULES

1. Exhibitors entry fees 20p per exhibit. Exhibitors may only make one entry per class. Children are encouraged to enter any class.
2. Closing date for entries, Wednesday 29th August 2012.
3. All produce must have been grown by the exhibitor, pot plants must have been in the possession of the exhibitor for at least three months.
4. All entries in the cooking class must be home made.
5. Exhibits can be accepted between 7.30 p.m. and 9.00 p.m. on Friday 31st August, or between 9.00 a.m. and 10.30 a.m. on Saturday 1st September.
6. No-one will be allowed in the show whilst entries are being judged, except those appointed by the Committee.
7. 3 prizes will be awarded for 5 or more entries. 2 prizes will be awarded for 3-4 entries. 1 prize will be awarded for less than 3 entries. A Highly Commended Prize may be awarded in Section A.
8. Prize Money: 1st Prize 50p, 2nd Prize 40p, 3rd Prize 30p.
9. Points for the Cup will be awarded as follows: 5 points - 1st place, 4 points - 2nd place, 3 points - 3rd place, 2 points - Highly Commended.
10. All protests must be taken to the Secretary by 3.30 p.m. accompanied by 50p which is refundable if complaint is upheld.
11. All exhibits will be at the sole risk of the owners.
12. All exhibits to remain staged until 4.00 p.m. after which time all produce not removed by 4.30 p.m. will be sold for the benefit of Kettleburgh VPA funds.
13. No produce may be sold privately in the Hall.
14. The Judges decision will be final.

KETTLEBURGH TRAY RULES AND REGULATIONS

1. The Kettleburgh Tray is for a collection of three types of vegetables from the following eight. The quantity of each vegetable is given in brackets: Carrots (3), Cauliflower (2), Onions (3), Peas (6 pods), Parsnips (3), Potatoes (3), Runner Beans (6 pods), Tomatoes (6). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will therefore be out of a total of 60.
2. All vegetables are to be displayed for effect. The vegetables must be displayed within an area of 45cm x 60cm (18" x 24") without bending any part of them. No part of any exhibit should exceed the size of the tray. A tray or board measuring 45cm x 60cm (18" x 24") can be used to display the vegetables or the area can be simply marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm x 60cm (18" x 24").

Communications and Entry Forms to the Secretary
 Mrs C Norman, 2 Redroofs, The Street Kettleburgh (01728 724372) or
 Mr P Arbon, 1 The Oaks, Brandeston (01728 685304)

KETTLEBURGH VILLAGE PRODUCE SHOW 2012 ENTRY FORM

ENTRY FEE 20p PER CLASS

Class No.	Class No.	Class No.	Class No.	Class No.
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TOTAL ENTRY FEE ENCLOSED _____ @ 20p = _____

I HEREBY DECLARE THAT THE ABOVE EXHIBITS HAVE BEEN GROWN OR MADE BY ME, EXCEPT WHERE OTHERWISE ALLOWED.

Signed:Print Name

Address:

.....

Date:

**IMPORTANT: THE CLOSING DATE FOR ENTRIES IS
 WEDNESDAY 29th August 2012**

NO LATE ENTRIES ACCEPTED

SECTION D - FLOWERS

For The Brown Perpetual Challenge Cup (Open) and The Balaam Cup (Open)
A trophy in memory of Mr G Goddard will be given for the Best Rose Exhibit

51. 3 Stems of Floribunda (Cluster) Roses
52. 3 Hybrid Tea (Single Stem) Roses
53. 3 Dahlias over 12½cm (5")
54. 3 Stems Annuals (one kind) (Grown from seed sown in 2012)
55. 3 Dahlias under 12½cm (5")
56. 3 Stems Perennials (one kind) (Not already specified in any other class)
57. Pot plant in flower
58. Pot Plant (Foliage)
59. 3 Stems Chrysanthemums (spray)
60. 3 Gladioli
61. 4 French Marigolds
62. 5 Fuchsia (Individual blooms, any number of varieties) displayed in a dish
63. One vase mixed foliage for all round effect (max width 60cm (2ft)
64. Kettleburgh Vase Class (Open)
See conditions on earlier page
65. A floating floral arrangement in a glass bowl

SECTION E – WINE/GIN

66. One bottle wine (any colour)
67. One bottle fruit gin (any size bottle)

SECTION F - CHILDREN

We hope to revive this section in future years should there be sufficient interest.

SECTION G – PHOTOGRAPHY

71. The Best of British
72. Summertime

3. A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories such as plates, sand, rings, etc will be allowed. Onion tops may be tied or whipped using raffia or string.
4. The winner of the Kettleburgh Tray Class will receive a £3.00 prize, the runner up £2.00 and the third place £1.00.

Notes for Exhibitors and Judges:

Carrots and Parsnips must have foliage trimmed back to 7.5cm (3"). Peas and beans must be displayed with some stalk attached. Tomatoes must be displayed with calyces.

KETTLEBURGH VASE RULES AND REGULATIONS

1. The Kettleburgh Vase class is for a mixed vase of flowering stems containing a total of between 5 and 10 stems, taken from a MINIMUM of two different kinds of plants. Please note that it is two different KINDS of plants; two varieties of the same plant are NOT two kinds.
2. The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the plants in the vase. The vase will be viewed from all directions. Judging of the flowers should be to the normal rules used for other classes.
3. Stems used in the display must be showing flowers only, no seed heads or berries are allowed.
4. The vase can be any shape and size and made from any materials, but must be in proportion to the display. No marks are awarded for the vase itself.
5. No accessories whatsoever - such as bows and additional foliage - will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, will be allowed. Packing material - including Oasis - to keep the stems in place is allowed.
6. The winner of the Kettleburgh Vase class will receive a £3.00 prize, the runner up £2.00 and the third place £1.00.

Notes For Exhibitors and Judges: Flowering stems can be taken from ANY flowering plant. The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet williams - which are all dianthus - would not be classed as different kinds. A vase is any vessel that can be used to hold cut flowers and which is taller than it is wide.

NO LATE ENTRIES ACCEPTED

SECTION A - VEGETABLES

For The Hill Perpetual Challenge Cup (Open)
The Pulham Challenge and Runners-Up Trophies (Kettleburgh Entries Only)

1. 5 Potatoes (White)
2. 5 Potatoes (Coloured)
3. 2 Lettuces
4. 5 Onions (Sets)
5. 3 Red Beet (Globe)
6. 2 Courgettes
7. 5 Runner Beans
8. 5 Shallots
9. 2 Cabbages (Green)
10. 3 Carrots
11. 2 Leeks
12. 5 Tomatoes
13. 2 Sweet Peppers
14. 2 Parsnips
15. 2 Cucumbers
16. 5 French Beans (Dwarf)
17. Any other vegetable (2 of any vegetable not mentioned in above schedule)
18. A truss of small fruited or cherry type Tomatoes
19. Mixed bunch of herbs in water
20. The longest Runner Bean
21. The heaviest Marrow
22. 3 heaviest Potatoes
23. Kettleburgh Tray Class (Open) - See conditions on previous page.

SECTION B - COOKERY

For The Mitchell Challenge Cup (Open) and the Levy Cup (Kettleburgh Entries Only)

Please exhibit on paper plates (plates will be provided)

26. 4 Flapjacks
27. 4 Suffolk Rusks (2 tops and 2 bottoms) (any recipe allowed)
28. 4 Fruit Scones
29. Lemon Cake (see recipe)
30. A Chocolate Sandwich Cake with any Buttercream filling (no sugar on top). **THIS CLASS OPEN TO MEN ONLY**
31. 4 Bread Rolls
32. 4 Ginger Nuts (see recipe)
33. A Shortbread Round
34. Apple Cake (see recipe)
35. A glass of homemade lemonade
36. A Jar Jelly - any size jar
37. 1 Jar Marmalade)
38. 1 Jar Soft Fruit Jam)
39. 1 Jar Stone Fruit Jam) A Jar has to be not less than
40. 1 Jar Chutney) 350 gram or 12oz size
41. 1 Jar Lemon Curd)

See insert for recipes

SECTION C - FRUIT

For The Margaret Norman Trophy (Open)

45. 5 Apples (Dessert)
46. 5 Apples (Cooking)
47. 5 Plums
48. Plate of 10 Raspberries
49. Plate of 10 Cultivated Blackberries
50. Plate of Any Other Fruit

NO LATE ENTRIES ACCEPTED

Suffolk Rusks

8oz self raising flour, 3oz butter or margarine or mix of butter/lard, pinch salt, 1 egg.

Sieve salt and flour, rub in fat, mix with egg and enough milk or water to make smooth dough. Roll out lightly about 1" thick and cut in rounds. Bake at 230°C (450°F, Gas Mark 8) for 10 minutes. Remove from oven and split in half using a fork. Put on baking sheet with cut sides up. Bake at 190°C (375°F, Gas Mark 5) for about 15 minutes until crisp and golden.

(Any rusk recipe allowed. Recipe given for guidance only)

Gingernuts

110g SR flour; 1teasp ground ginger; 1 teasp. bicarbonate of soda; 40g granulated sugar; 50g margarine; 2 tbsp. golden syrup.

Lightly greased baking sheets. Heat oven to 190 degrees C

Sift flour ginger & bicarb into bowl. rub in margarine, add sugar. Add syrup to form stiff paste. Divide mixture into 16 round balls. Place on baking sheet(s) widely spaced to allow for spreading. Flatten slightly and bake for 10-15 mins. Cool for 10mins on baking sheets

Lemon Cake

Cake:- 5oz (145g) self raising flour (sieved), 4oz (115g) caster sugar, 4oz (115g) margarine, 2 large eggs, grated zest of one large lemon. **Topping:-** 2oz (55g) caster sugar, juice of one large lemon – mix together and put on one side, warm when needed
Preheat oven to 170°C. Cream margarine and sugar together, add eggs and lemon zest, add flour gradually. Place in greased loaf tin and cook for approx. 35 minutes. When cooked prick all over hot cake. Spoon lemon topping mixture over surface of cake. Leave in tin to cool overnight. Remove carefully from tin.

Apple Cake

150g butter, 2 medium cooking apples, 150g brown sugar, 2 eggs, 300g flour,
2 tsp baking soda, 1 tsp mixed spice, 1 tsp cinnamon, 1/2 tsp nutmeg, 1/2 tsp salt,
200g sultanas or raisins, 100g chopped walnuts. 8" or 9" diameter deep cake tin.

Preheat the oven to 180C. Melt the butter and allow to cool.

Grate the apple into a bowl, add the sugar and butter and mix well. Add the egg and mix well. Sift all dry ingredients together, add to the bowl and mix well, finally fold in the fruits and the nuts. Pour into a prepared cake tin and bake for 45 - 60 minutes.

Remove from the oven, allow to cool in the cake tin for 5 minutes, then place on a cooling rack.