

## RULES

1. Exhibitors entry fees 25p per exhibit. Exhibitors may only make one entry per class. **Children are encouraged to enter any class.** The Novice section is for persons who have not exhibited in a previous Kettleburgh Produce Show.
2. Closing date for entries, Wednesday 30<sup>th</sup> August 2017.
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 1<sup>st</sup> September or between 9.00 a.m. and 10.30 a.m. on Saturday 2<sup>nd</sup> 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: 1<sup>st</sup> Prize 50p, 2<sup>nd</sup> Prize 40p, 3<sup>rd</sup> Prize 30p.
9. Points for Cups will be awarded as follows: 5 points - 1<sup>st</sup> place, 4 points - 2<sup>nd</sup> place, 3 points - 3<sup>rd</sup> place, 2 points - Highly Commended.
10. All protests must be taken to a committee member 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").

## SECTION G – PHOTOGRAPHY (max size 7" x 5", 18 x 13 cm)

70. A Family Gathering
71. A Door
72. "Orange"

### **HINTS FOR EXHIBITORS**

- Note carefully the requirements for each class i.e. number of items required, maximum size allowed and other special requirements. Groups of fruit or vegetables should normally be of the same variety and the same size as each other
- Good finish and presentation is very important. Clean, tidy exhibits and plates and vases will help your entry
- Flowers, plants, fruit and vegetables – All plant material should be clean, fresh, free of pests and diseases, bruises and other blemishes. Remove any damaged leaves, dead flowers etc.
- Cookery Classes – Check the size of jars, plates and types of lid, label and covering required. Judges will taste most of the exhibits so flavour is important as well as presentation. Avoid cooling rack marks on the top of cakes. Exhibits should be cool when entered.
- Novice and Children's Classes – More allowances are made by judges in these classes so please enter and encourage your children to do so.

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

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

**NO LATE ENTRIES ACCEPTED**

### **SECTION C - FRUIT**

For The Margaret Norman Trophy (Open)

- |     |                    |     |                                     |
|-----|--------------------|-----|-------------------------------------|
| 45. | 3 Apples (Dessert) | 49. | Plate of 10 Cultivated Blackberries |
| 46. | 3 Apples (Cooking) | 48. | Plate of 10 Raspberries             |
| 47. | 5 Plums            | 50. | Plate of Any Other Fruit            |

### **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 2017)
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/SPIRITS**

66. One bottle fruit spirit (any size bottle)

### **SECTION F – CHILDREN** (please state age on entry form)

67. A garden on a plate or tray (maximum size 12" x 18", 30cm x 45cm)
68. A fruit/vegetable monster
69. A colouring of the Village Sign (copy supplied)

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

## **NOVICE CLASSES**

(for persons entering for the first time)

- N1. A vegetable (one)
- N2. A flower (or flowers on a single stem)
- N3. A small cake (eg cupcake, butterfly cake etc – one only)

## **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. 3 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 (Open) - see conditions on previous page.

## **NOVELTY CLASS (prizes awarded but no points)**

- A. “My Garden Failure” – Don’t be shy, enter your worst or least successful specimen.

## **SECTION B – COOKERY/CRAFT**

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

Please exhibit on paper plates and cover with cling film or a clear plastic bag

- 26. 4 Flapjacks
- 27. 4 Cheesy Muffins (see recipe)
- 28. 4 Cherry Scones
- 29. 4 Chocolate Brownies
- 30. A Victoria Sandwich Cake with jam filling (no sugar on top)
- 31. 6 Cheese Straws
- 32. 4 Shrewsbury Biscuits (see recipe)
- 33. A Shortbread Round
- 34. An Orange Marmalade Cake (see recipe)
- 35. A glass of homemade Cordial (dilute and ready to drink)
- 36. 1 Jar Jelly - any size jar
- 37. 1 Jar Marmalade ) A jar has to be not less than 350g or 12oz size.
- 38. 1 Jar Soft Fruit Jam ) Jam, marmalade or jelly to be covered in waxed
- 39. 1 Jar Stone Fruit Jam ) paper and clear cellophane or metal screw tops (no
- 40. 1 Jar Chutney ) brand names).Plastic, or metal lined lids for chutney.
- 41. 1 Jar Lemon Curd ) Curd - Cover with waxed paper and cellophane.  
) Jars to be labelled with type of preserve and the date  
) made.
- 42. A hand-made card suitable for any occasion

**For recipes see back of schedule.**

**NO LATE ENTRIES ACCEPTED**

## KETTLEBURGH VILLAGE PRODUCE ASSOCIATION

### Annual Produce and Flower Show

Kettleburgh Village Hall on

Saturday 2<sup>nd</sup> September 2017 at 2.30 p.m.

#### **Cheesy Muffins** – Makes 12

7 cherry tomatoes or sun-dried tomatoes  
250g self-raising flour  
80g grated mature cheese  
Small handful fresh chopped mixed herbs  
200ml natural yoghurt  
1 large egg  
3 tablespoons olive oil

Pre-heat oven to 190°C Gas Mark 5. Grease 12 hole muffin tin. Cut tomatoes into small pieces. Sieve flour into bowl and add tomatoes, cheese and herbs. Mix yoghurt, egg and oil together in a jug and then add to flour and mix lightly. Spoon into muffin tin and then bake for 20 – 25 minutes.

#### **Shrewsbury Biscuits** - Makes 20 – 24 biscuits.

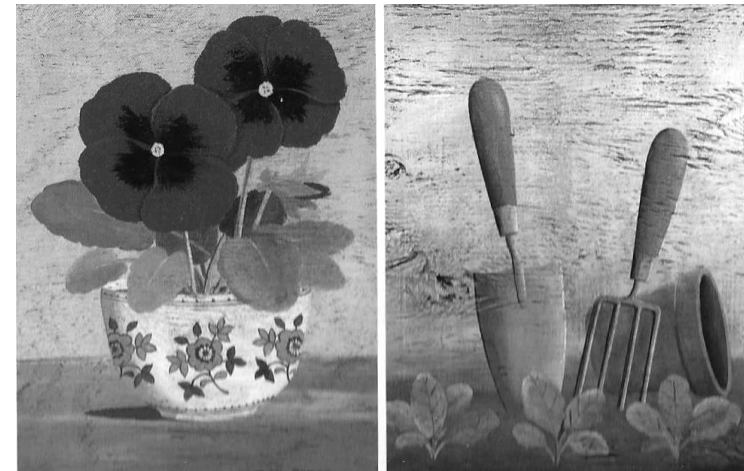
125g butter or margarine; 150g caster sugar; 1 egg yolk  
225g plain flour; grated rind of 1 lemon

Grease two large baking sheets. Cream the fat and sugar until pale and fluffy. Add the egg yolk and beat well. Stir in the flour and lemon rind and mix to a fairly firm dough. Knead lightly and roll out to about 0.5cm (1/4") thickness on a lightly floured surface. Cut into rounds with a 6.5cm (2 1/2") fluted cutter and put on the baking sheets. Bake at 180°C (350°F) Mark 4 for about 15 minutes until firm and a very light brown colour.

#### **Orange Marmalade Cake**

200g unsalted butter  
200g granulated sugar  
3 eggs  
100g wholemeal flour  
100g plain flour  
2 teaspoons baking powder  
3 tablespoons orange juice  
150g orange marmalade

Pre-heat oven to 180°C, Gas Mark 4. Line a 900g loaf tin.  
Cream butter and sugar together until light and fluffy. Beat in the eggs. Fold in the flour and baking powder, **100g** of the marmalade and the orange juice. Put mix into tin and bake for 50 minutes, covering top with foil for the last 15 minutes. Leave to cool on rack. Heat **50g** marmalade and brush on top of cake.



**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**

**NO LATE ENTRIES ACCEPTED**