

RULES

1. Exhibitors entry fees 25p per exhibit. Exhibitors may only make one entry per class. **Children are encouraged to enter any class.**
2. Closing date for entries, Wednesday 4th September 2019. Late entries may be accepted at the discretion of the Secretary.
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 and craft classes must be made by the exhibitor.
5. Exhibits can be accepted between 7.00 p.m. and 8.30 p.m. on Friday 6th September or between 9.00 a.m. and 10.30 a.m. on Saturday 7th 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 may be awarded.
8. Prize Money: 1st Prize 50p, 2nd Prize 40p, 3rd Prize 30p.
9. Points for Cups 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 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 4.15 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 H – PHOTOGRAPHY - No larger than A4 size (210 x 297 mm or 8.3 x 11.7 in)

74. Rear view
75. Through the window
76. Garden creature(s)
77. Opposites – a pair of photographs

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. Jars should be plain, clean and well-filled.
- Children's Classes – More allowances are made by judges in these classes so please encourage your children to enter.

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 ON 01728 724372 IF REQUESTED**

SECTION D - FRUIT

For The Margaret Norman Trophy (Open)

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

SECTION E - 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. 1 Rose judged for perfume
54. 3 Dahlias over 12½cm (5")
55. 3 Stems Annuals (one kind) (Grown from seed sown in 2019)
56. 3 Dahlias under 12½cm (5")
57. 3 Stems Perennials (one kind) (Not already specified in any other class)
58. Pot plant in flower
59. Pot Plant (Foliage)
60. 3 Stems Chrysanthemums (spray)
61. 3 Gladioli
62. 4 French Marigolds
63. 5 Fuchsia (Individual blooms, any no. of varieties) displayed in a dish
64. One vase mixed foliage for all round effect (max width 60cm (2ft))
65. Kettleburgh Vase Class (Open) See conditions on earlier page
66. A floating floral arrangement in a glass bowl

SECTION F – WINE/SPIRITS

67. One bottle fruit spirit (any size bottle)

SECTION G – CHILDREN (please state age on entry form)

68. 4 pieces of a no-bake cake e.g. chocolate crunch, rocky road, rice crispy cake
69. A decorated hat
70. A photo of my pet (or one I would like)
71. A vegetable monster
72. A floral collage
73. A flower (or flowers on a single stem) that I have grown

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.

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. 1 Lettuce
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

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

24. A Banana and Fruit Loaf Cake (see recipe)
25. 4 Butterfly Cakes
26. 4 Fruit Scones
27. 4 Iced Cherry and Coconut Bars
28. A Coffee and Walnut Sponge Cake
29. 6 Cheese Straws
30. 4 pieces of Flapjack
31. A Shortbread Round
32. 4 pieces of Chocolate Brownie
33. A glass of homemade Lemonade (dilute and ready to drink)
34. 1 Jar Jelly - any size jar
35. 1 Jar Marmalade) A jar has to be not less than 350g or 12oz size.
36. 1 Jar Soft Fruit Jam) Jam, marmalade or jelly to be covered in waxed
37. 1 Jar Stone Fruit Jam) paper and clear cellophane or metal screw tops (no
38. 1 Jar Chutney) brand names).Plastic, or metal lined lids for chutney
39. 1 Jar Piccalilli) and piccalilli.
) Jars to be labelled with type of preserve and the date
) made.

For recipes see back of schedule

SECTION C – CRAFT

40. A hand knitted or crocheted item
41. A pin cushion
42. A card for a new baby
43. A card with a floral design
44. A hand-made toy (any method of construction eg woodwork, knitting, sewing (maximum size 60 cm x 60 cm)

Banana and Fruit Loaf Cake Recipe

125g (4oz) Butter
250g (8oz) Self-raising flour
175g (6oz) Caster sugar
125g (4oz) Sultanas
60g (2oz) Chopped walnuts
125g (4oz) Chopped glace cherries
2 Large eggs, beaten
500g (1lb) Bananas (weight with peel) peeled and mashed
1kg (2lb) Loaf tin

Grease and line tin with greaseproof paper. Preheat oven to 160°C, 140°C fan, Gas Mark 3. Put flour in a bowl and rub in the butter until like fine breadcrumbs. Mix in sugar, sultanas, walnuts and cherries. Add eggs to mashed bananas, then add to mixture and stir until well blended. Spoon into tin. Bake in oven for 1 to 1 ¼ hours until risen and firm to the touch. Leave to cool in tin and then on rack.

Iced Cherry and Coconut Bars Recipe

Pastry: 90g (3oz) Fat (margarine/lard/butter)
180g (6oz) Plain flour
Water to mix

Filling: 175g (6oz) Caster sugar
125g (4oz) Desiccated coconut
125g (4oz) Sultanas
90g (3oz) Glace cherries, chopped
2 Large eggs, beaten
2 Level tablespoons self-raising flour
1 Tablespoon lemon juice

Shallow tin approx. 30cm x 20cm (12" x 8")

Glaze icing to decorate

Make the pastry. Roll out and line a tin – chill whilst making filling. Mix all filling ingredients together. Spread evenly over the pastry. Cook at 200°C, Gas Mark 6 for 15 minutes. Lower the heat to 180°C, Gas Mark 4 for a further 15 minutes or until golden brown. Cool in the tin. Cut into slices and drizzle with icing to decorate.

KETTLEBURGH VILLAGE PRODUCE ASSOCIATION

Annual Produce and Flower Show

Kettleburgh Village Hall on

Saturday 7th September 2019 at 2.30 p.m.



Admission: Adults 50p Children 20p

Presentation of Prizes at 4.15 p.m.

Teas and Raffle

Auction of Produce and Draw following Presentation of Prizes