

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 30th August 2023. Late entries may be accepted at the discretion of the Committee..
3. All produce must have been grown by the exhibitor, pot plants must have been in the possession of the exhibitor for at least 3 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 1st September or between 9.00 a.m. and 10.30 a.m. on Saturday 2nd 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 (5 pods), Tomatoes (5). 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)

70. My Favourite Tree
71. Keeping Cool
72. The Veg Patch
73. Sky

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.

SECTION D - FRUIT

For The Margaret Norman Trophy (Open)

- | | | | |
|-----|--------------------|-----|-------------------------------------|
| 44. | 3 Apples (Dessert) | 47. | Plate of 10 Cultivated Blackberries |
| 45. | 3 Apples (Cooking) | 48. | Plate of 10 Raspberries |
| 46. | 5 Plums | 49. | 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 2023)
- 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. 4 French Marigolds
- 61. 5 Fuchsia (Individual blooms, any no. of varieties) displayed in a dish
- 62. One vase mixed foliage for all round effect (max width 60cm (2ft)
- 63. Kettleburgh Vase Class (Open) See conditions on earlier page
- 64. A floating floral arrangement in a glass bowl

SECTION F – WINE/SPIRITS

- 65. One bottle fruit spirit (any size bottle)

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

- 66. Picture of a basket of fruit and veg to colour (picture available with schedule)
- 67. A fruit/vegetable creature
- 68. "I grew it myself" – a plate of fruit/veg or a vase of flowers grown by the entrant (with perhaps just a little bit of help)
- 69. "I made it from a paper plate" – what can you make? A mask, model, collage, etc.

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. 3 Potatoes (White)
2. 3 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. 1 Cucumber
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 Tomato
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 Gingerbread baked in loaf tin (see recipe)
25. 4 Cheese Scones
26. A Lemon Drizzle Cake (see recipe)
27. 4 Shortcrust Sausage Rolls
28. A Chocolate Sponge Cake with any buttercream filling (no sugar on top)
29. 6 Cheese Straws
30. 4 pieces of Flapjack
31. A Shortbread Round
32. 4 pieces of Chocolate Brownie
33. A glass of homemade Cordial (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
36. 1 Jar Soft Fruit Jam) or 12oz size. Jam, marmalade or
37. 1 Jar Stone Fruit Jam) jelly to be covered in waxed paper
38. 1 Jar Chutney) and clear cellophane or metal screw) tops (no brand names). Plastic or) metal lined lids for chutney. 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 handmade toy (any method of construction) max size 2ft x 2ft (60 x 60 cm)
42. A hand-made card

KETTLEBURGH VPA 2023 – SHOW RECIPES

Gingerbread Recipe

230g (8oz) self raising flour, 1 teaspoon bicarbonate soda, 1 tablespoon ground ginger, 1 teaspoon ground cinnamon, 1 teaspoon ground mixed spice, 110g (4oz) butter chilled and diced, 110g (4oz) black treacle, 110g (4oz) golden syrup, 110g (4oz) light muscovado sugar, 280ml (10fl oz) milk, 1 large beaten egg. Greased and lined 900g (2lb) loaf tin. Preheat oven to 180°C/350°F/ Gas Mark 4. Sift all dry ingredients except sugar into a bowl and rub in butter. Melt syrup and treacle and leave to cool slightly. Dissolve sugar in milk over a low heat. Whisk milk into flour mixture, then whisk in treacle, then egg. Mix will be like a thin batter. Pour into tin and bake for 45-60 minutes. During baking cake will rise and then sink. Leave to cool completely in tin. Turn out and peel off lining. Wrap in greaseproof paper and foil and keep a couple of days before slicing.

Lemon Drizzle Cake

Cake:- 6oz (170g) self raising flour (sieved), 4oz (115g) caster sugar, 4oz (115g) margarine, 2 large eggs, grated zest of one large lemon, milk as required. **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 lemon zest. Gradually add eggs and flour beating well. Add one or two teaspoons of milk to make a dropping consistency. Place in a lined 2lb loaf tin and cook for approximately 35 – 45 minutes. When cooked prick all over hot cake. Spoon lemon topping mixture over surface of cake. Leave to cool before removing carefully from tin.

KETTLEBURGH VILLAGE PRODUCE ASSOCIATION

Annual Flower and Produce Show

Kettleburgh Village Hall on

Saturday 2nd September 2023 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