

AUTUMN SHOW 2011

at Heckfield

TROPHIES

THE MILD MAY CUP will be awarded to the member gaining most points in the Show. There will be awards for the Best in Show in each Section.

ENTRY FEE: 20p per entry

Prize money: 1st prize £2, 2nd prize £1, 3rd prize 50p.

All Floral Art classes and class 31 1st prize £5, 2nd prize £3, 3rd prize £2

SECTION 'A' FLOWERS

Judge – Les Waldren

1. Dahlias, decorative, 3 blooms, one variety or mixed
2. Dahlias, cactus or semi-cactus, 3 blooms, one variety or mixed
3. Dahlias, ball, 3 blooms, one variety or mixed
4. Dahlias, pompon, 5 blooms, one variety or mixed
5. Dahlias, any other type including collarette and water-lily, 3, one variety or mixed
6. Dahlia, one specimen, small, miniature or pompon
7. Dahlia, one specimen, medium, large or giant
8. Chrysanthemums, 3 blooms, one variety or mixed
9. Chrysanthemums, 3 sprays, 3 single stems to show clear above the top of the vase, one variety or mixed
10. Chrysanthemums, 3 stems, any variety
11. Chrysanthemums, one specimen, any type or variety
12. Roses, large flowered, 3, one variety or mixed
13. Roses, large flowered, one specimen bloom
14. Rose, cluster flowered, one specimen spray
15. Cut flowers, one vase, 4 kinds, 2 stems of each kind
16. Vase of mixed Annuals
17. Michaelmas Daisy, one spike
18. Vase of berried shrub, tree or autumn foliage
19. Vase of any one kind of flower not mentioned above

SECTION 'B' POT PLANTS

Judge – Les Waldren

20. Pot plant, flowering (not Fuchsia), diameter of pot not to exceed 14 cm
21. Pot plant, flowering (not Fuchsia), diameter of pot over 14 cm but less than 22 cm
22. Fuchsia, diameter of pot not to exceed 22 cm
23. Pot plant, foliage, diameter of pot not to exceed 14 cm
24. Pot plant, foliage, diameter of pot over 14 cm but less than 22 cm
25. Cactus, diameter of pot or pan not to exceed 32 cm
26. Succulent, diameter of pot or pan not to exceed 32 cm

SECTION 'C' FRUIT AND VEGETABLES

Judge – Les Waldren

27. Apples, cooking, 5
28. Apples, dessert, 5
29. Dish of soft fruit, numbers optional
30. Dish of any other fruit, numbers optional

N.B. All brassicas to be shown with a 5 to 8 cm stem

31. Collection of 3 vegetables, 2 of each, maximum frontage 40 cm
32. Collection of 5 single vegetables, maximum frontage 40 cm
33. Potatoes, white, 5 of any one variety
34. Carrots, 3 of any one variety
35. Potatoes, coloured, 5 of any one variety
36. Onions, 3, over 250 gm
37. Onions, 3, under 250 gm
38. Runner beans, 5
39. Marrows, 2
40. Shallots, 9
41. Leeks, 2
42. Squash, 2
43. Tomatoes, 5
44. Cherry tomatoes, 5
45. Any other vegetable, numbers optional

SECTION 'D' ARTS & CRAFTS

Art

46. A Watercolour painting, any subject
47. An Acrylic / Oil painting, any subject

Photography

48. 'Harvest Time'
49. 'Friend or Foe in the Garden'
50. 'Yesterdays Building/s'
51. 'In the Wheelbarrow'

Entries may be mounted or framed and must not exceed A5 (21cms x 15cms)

Craft

- 52. An item of craft, wood or metal
- 53. An item of craft, textile (sewing, knitting, etc)
- 54. Any other item of handicraft not stated above

SECTION 'E' FLORAL ART

To be judged in accordance with NAFAS Competitions Manual, 2nd Edition, 2009.

ADVANCED

- 55. "AUTUMN INSPIRATION" An exhibit - Height optional
- 56. "COLOURFUL COCKTAILS" An exhibit - Height optional

INTERMEDIATE

Open to exhibitors who have not won three firsts against other exhibitors except in Novice or one first in Advanced.

- 57. "AUTUMN SPLENDOUR" An exhibit - Height optional

NOVICE

Open to exhibitors who have not won three firsts in Novice against other exhibitors or one first in any other floral art class, whether restricted or not.

- 58. "AUTUMN BASKET" An exhibit - Height optional

The space allowed for exhibits in all classes will be 75 cm width by 60 cm depth, on open staging. Tabling and backing will be black. All measurements are approximate. Exhibits may be brought already assembled.

Summary of rules is inside the back cover.

SECTION 'F' COOKERY

Judge – Michelle Bassil

(See cookery notes at end of section on page 12)

- 59. A decorated Chocolate Cake
- 60. Fruit Crumble

61. Jar of Jam
62. Jar of Jelly
63. Cheese and Mustard Bites to recipe

Recipe: - 85g fresh white breadcrumbs, ½ small onion finely chopped, 25g semolina, 115g grated cheese, 1 large egg beaten, 1 tsp dried thyme, 1 teasp. wholegrain mustard, 1 tbsp olive oil, parsley for garnish.

Method:- Preheat oven to 200°C, fan 180°C, gas 6. Mix all the ingredients, except the oil & parsley, in a small bowl. Season well then knead with your finger tips until the mixture sticks together. Form into 8 evenly shaped logs. Brush each one with the olive oil, place on a baking sheet and cook for 25mins until crisp and golden. Serve garnished with the parsley.

64. Gingerbread
65. Fruit Cake to own recipe, baked in a tin approx 18cms (7ins)
66. Apple Cake to recipe

To be baked in a greased 8-9" (20-23cm) cake tin.

Recipe: - 8oz (225g) self raising flour, 4oz (110g) butter, 2 medium eggs (beaten), 1lb (450g) cooking or dessert apples peeled, cored and chopped, ¼ teasp. Mixed Spice, pinch of salt, 4oz (110g) caster sugar, 1oz (25g) soft brown sugar,

Method:- Sift the flour, mixed spice and the pinch of salt into a mixing bowl.

Cut the butter into the flour and rub into a breadcrumb consistency.

Mix in the apples, caster sugar and eggs. Turn into the cake tin.

Level off the top and sprinkle with the brown sugar.

Bake at 200 °C/400 °F/Gas Mark 6 for 30-40 minutes. Allow to shrink before turning out.

Cookery notes

All cakes, biscuits and savouries etc must be placed in the clear face bags that will be provided.

Jam, jelly and chutney jars must have no commercial markings.

Jams and jellies can have a plain twist top, a new pliable press-on-top or a wax disc covered with a cellophane top. No disc is needed with a twist or plastic top.

Chutneys and all vinegar preserves must have lids that prevent evaporation and do not corrode, i.e. twist tops with plastic lining, or pliable plastic on a traditional jar. Do not use a cellophane cover

Buffet Meal provided. Please bring your own beverage. There will be a small charge. For catering, please ring Val Payne on 01189883594 by Thursday 23rd September or tell Jenny Butler when posting or ringing your entries

YOU ARE REQUESTED TO REMOVE ALL YOUR EXHIBITS WHEN YOU LEAVE