

# Autumn Show

**Saturday, 8 September 2018**

## VILLAGE HALL, SWAKELEYS ROAD, ICKENHAM

Entry forms for all exhibits must be submitted by the Thursday prior to the Show.

On Show day: Staging 8.30 am to 11.30 am. Doors open 2.30 pm. Prize-giving 4.30 pm.

### **SPECIAL AWARDS** (to be presented at the AGM)

Aspro 1 Cup	- for most points in Dahlias
Men's Challenge Trophy	- for most points in Men's Challenge Classes over both Shows
Junior's Challenge Award	- for most points in Junior's Challenge Classes over both Shows

## ROSES

1. Rose, 'large flowered': one specimen bloom.
2. Roses, 'large flowered': three specimen blooms, one vase.
3. Roses, 'cluster-flowered'; one vase, two stems, one cultivar.
4. Roses, 'cluster-flowered'; one bowl, any cultivars, not more than nine stems.

## OTHER FLOWERS etc

5. Annuals, one vase, no fewer than two kinds.
6. Annuals, one vase, five blooms, any cultivars of one kind excluding marigolds and asters.
7. A vase of cosmos.
8. Ornamental grasses, one vase.
9. Marigolds, one vase, five blooms.
10. Pansies or violas, five blooms in a bowl. (sand, 'Oasis' etc., may be used to display).
11. Asters, one vase, five stems.
12. Bowl or vase of mixed flowers, any foliage allowed, arranged for effect.
13. Bowl or vase of scented flowers or shrubs, judged primarily for scent.
14. Chrysanthemums, one specimen bloom, any type.
15. Chrysanthemums, one bowl or vase of chrysanthemums, not disbudded.
16. Herbaceous perennials, one vase, three stems, one kind, excluding disbudded chrysanthemums and dahlias.
17. Herbaceous perennials, one bowl or vase, at least three kinds, excluding disbudded chrysanthemums and dahlias.
18. Flowering, fruiting or berried trees and/or shrubs, sprays in bowl or vase.
19. **Collection of flowers, three vases, three distinct kinds, three stems of each kind.**

## DAHLIAS

**Official sizes are between these limits (sizes in mm):**

*Miniature: up to 102; Small: 102 – 153; Medium: 153 – 203; Large: 203 – 254; Giant: 254 and over; Pompom not to exceed 52mm diameter.*

20. One specimen bloom, giant or large, decorative, cactus or semi-cactus.
21. One vase/ three blooms, medium decorative, any cultivar(s).
22. One vase, three blooms, small or miniature decorative, any cultivar(s).

23. One vase, three blooms, medium cactus or semi-cactus.
24. One vase, three blooms, small or miniature cactus or semi-cactus, any cultivar(s).
25. One vase, five blooms, pompom, any cultivar(s).
26. One vase, three blooms, miniature ball, any cultivar(s).
27. One vase, three blooms, waterlily-type dahlia, any cultivar(s).
28. One vase, three blooms, any kind not in above classes, any cultivar(s).
29. One bowl or vase of dahlias, any cultivars, arranged for effect.

**POT PLANTS** Normally one plant per pot unless otherwise stated; pot diameter not to exceed 33 cm (13in).

30. One planted patio pot, 3 or more different plants.
31. One flowering plant.
32. Any three flowering plants.
33. Flowering bulbs or corms or rhizomes, one bowl or pot.
34. One non-flowering begonia. (*i.e. grown primarily for foliage*)
35. One foliage plant, excluding begonia.
36. A pair of matching pot plants.
37. One cactus or succulent plant.
38. One fuchsia.
39. One specimen pelargonium/geranium.

**VEGETABLES** (*Rules 10 & 11 on page 18 apply*)

40. Largest vegetable, one specimen, any kind judged primarily for its size.
- 40a One specimen vegetable, any kind, judged for its quality.
41. Peppers – chilli, six.
42. Peppers – *excluding chilli*, three.
43. Onions, five, grown from sets.
44. Onions, five. *Weight not exceeding 8 oz (227 g) each.*
45. A string of onions (not to exceed 13 onions). *Please see Note 22 on page 21.*
46. Shallots, nine.
47. Cabbage, one pair, with roots washed and trimmed any cultivar.
48. Beet, three, globe, tied, foliage trimmed to 100 mm, any one cultivar.
49. Beet, three, long, tied, foliage trimmed to 100 mm, any one cultivar.
50. Carrots, four, foliage trimmed to 100 mm, any one cultivar.
51. Potatoes, four, white, any one cultivar.
52. Potatoes, four, coloured, any one cultivar.
53. Courgettes, three, not to exceed 150 mm in length.
54. Runner beans, six pods.
55. Marrows, one pair, not to exceed 380 mm in length.
56. Lettuce, one pair, with roots washed and trimmed, any cultivar.
57. Tomatoes, five outdoor grown, any cultivar, with stalks.
58. Tomatoes, five indoor grown, any cultivar, with stalks.
59. Miniature tomatoes, one truss (*e.g. Tiny Tim, Sweet 100*).
60. Truss of unripe or ripening tomatoes, judged primarily for weight.
61. Leeks, one pair with washed roots.

62. Parsnips, three, foliage trimmed to approx. 75 mm, any one cultivar.
63. Sweetcorn, two cobs.
64. French beans, dwarf or climbing, six pods.
65. Any other vegetable, kind or cultivar, not included in above. *(Please note Rule 11 page 18)*
- 65a Bunch of herbs, tied, any kind/s, can be mixed.
66. A weird or misshapen vegetable.
67. **Collection of vegetables, four kinds**, space 75 cm wide. *(Please note Rule 11 page 18)*

### **FRUIT** *(Rules 9 & 11 on pages 17 and 18 apply)*

68. Apples, five culinary, with stalks.
69. Apples, five dessert, with stalks.
70. Pears, five dessert, with stalks.
71. Plums, nine, any one cultivar, with stalks.
72. One dish or plate of soft fruit, one kind, with stalks.
73. Any other kind of fruit not included in the above classes, excluding gourds.
74. **Collection of fruit, three kinds.**

### **FLORAL ART**

**All staged on tabling covered in pale green fabric, against a cream painted wall.**

- 74a For novices, a table arrangement for a children's Tea Party with fresh flowers and foliage, accessories may be used. Space allowed 60cm (24in) wide x 70cm (28in) depth x 90cm (36in) height.
- 74b Bonfire Night, an exhibit to interpret the title. Space allowed 90cm (36in) wide x 70cm (28in) depth x 90cm (36in) height.

*A novice is an exhibitor who has never won a prize in a floral art competition.*

### **DOMESTIC CLASSES**

75. A jar of soft or stoned fruit jam. *(made in current year) - see Note 20 on page 20.*
76. A jar of chutney or relish.
77. Lemon Drizzle Cake.
78. Five meringues, cream or butter cream filled.
79. A cheesecake - any type (cooked or uncooked).
80. Seven small savoury canapés, either all one type or assorted.
81. Two individual pannacottas.
82. A fruit trifle - any type.
83. A sweet or savoury dish made with any number of ingredients grown by the exhibitor.
84. **ROQUEFORT AND POTATO SCONES** made to the following recipe, makes 12, 5 to be shown:

50g (2 oz) Roquefort cheese	1 teaspoon salt
1 dessertspoon chopped fresh sage	¼ teaspoon cayenne pepper
50g (2 oz) cottage cheese with chives	1 teaspoon mustard powder
200g (7 oz) parboiled potatoes	1 large egg
175g (6 oz) self-raising flour	2 tablespoons milk

*Pre-heat the oven to gas mark 5, 375F, (190C).*

Crumble the Roquefort cheese into smallish lumps. Grate the potato into a mixing bowl, then sift in the flour, salt, cayenne and mustard powder and add the cottage cheese and half the Roquefort.

Beat the egg and milk together and add to the rest of the ingredients, then using a palette knife to mix.

Bring all together to form a rough, loose dough. Divide the dough into six and form each piece into a round shape. Place on the baking sheet, and sprinkle with the rest of the Roquefort (pressing it into the dough). Bake the rolls on the centre shelf of the oven for 35 – 40 minutes till golden brown.

85. **MEN'S CHALLENGE CLASS - CAPPUCCINO CAKE** *made to the following recipe*

100g unsalted butter (4 oz) ,  
softened, plus extra for greasing

50g cocoa powder (2 oz)

3 medium eggs

90ml cooled strong espresso  
coffee (3 fluid oz)

175g sifted self-raising flour (6 oz)

1½ teaspoons baking powder

275g caster sugar (10 oz)

*For the filling:*

150ml (5 fluid oz) double cream

1 tablespoon very strong espresso  
coffee and coffee extract

*Preheat the oven to 180°C/fan160°C/gas 4*

Grease and line the base and sides of 2 x 20cm round x 4cm deep cake tins.

Whisk together 6 tablespoons of boiling water and the cocoa powder in a large mixing bowl, to form a smooth paste. Add all the remaining cake ingredients and whisk until the mixture is smooth with a batter-like consistency.

Divide the cake mixture evenly between the cake tins and smooth the surface. Bake for 25-30 minutes or until the cakes are firm and just shrinking from the sides of the tins.

Remove the cakes from the oven and turn out straightaway onto wire racks.

Leave to cool completely.

When ready to assemble the cake, whip the cream until it just holds its shape.

Fold in the cooled coffee and spread the coffee cream over the base of 1 cake.

Top with the other cake and serve, with a cup of your favourite coffee.

(top with chocolate ganache, flavoured with coffee)

**WINE - one bottle.** *(Please note Rule 19 on page 20)*

86. Dry white wine. *(Excluding apple)*

87. Mixed fruit wine.

88. Sweet red wine.

89. Vegetable wine.

90. Apple wine.

91. Rosé wine.

## PHOTOGRAPHIC CLASSES

- 92. A outdoor scene incorporating water.
- 93. A photograph taken during Ickenham Festival Week 2018.
- 93a. A close up of a spider's web.

## JUNIOR OPEN CLASSES - HORTICULTURAL, PHOTOGRAPHIC *etc.*

*Under 16 years of age on 7 April 2018 (age to be stated)*

- 94. A creature made from fruit and/or vegetables.
- 95. A vase of mixed plant material. *(No flowers to be included)*
- 96. An arrangement of flowers, foliage and berries in a vase or bowl.
- 97. A collection of your own horticultural produce - any type.
- 98. A photograph of any horticultural subject.
- 99. A collage in any medium depicting 1 or more garden creatures (Good guys!). *(size not exceed A4)*

## JUNIOR OPEN CLASSES - DOMESTIC

*Under 16 years of age on 7 April 2018 (age to be stated)*

- 100. Five fruit scones *(recipe on request if required)*.
- 101. Five savoury biscuits e.g. cheese straws.
- 102. **JUNIOR CHALLENGE CLASS** made to the following recipe:

### **Flapjacks – makes 12, 5 to be shown**

175g (6oz) Margarine	225g (8oz) Porridge Oats
175g (6oz) Demerara Sugar	
2 Tablespoons Golden Syrup	18 x 27cm (7 x 11 inch) shallow tin

*Heat oven to 160C / 325F/ gas mark 3*

Line the tin with greaseproof paper or baking parchment and grease thoroughly.

Put the margarine into a large pan and add the sugar.

Dip a tablespoon into hot water and use it to add the syrup. (Syrup slides off a hot spoon more easily than a cold one).

Heat the mixture gently until the margarine has melted. Stir with a wooden spoon but do not let the mixture boil.

Take the pan off the heat. Then add the oats. Stir them in really well so that they are covered in the syrup mixture.

Spoon the flapjack mixture into the tin and spread it all over the bottom. Push the mixture well into the corners.

Smooth the mixture with the back of a spoon.

Using oven gloves, put the tin onto the middle shelf of the oven.

Bake the mixture for 25 minutes. The flapjacks are ready when the oats have turned golden brown.

Take the tin out of the oven and leave it for 10 minutes.

Cut the mixture into pieces and leave in the tin until they are cold.