

Hints and information.

- 1) Victoria Sandwich. Turn out onto an uncreased teatowel and then back onto a cooling tray to avoid indentations on top of the cake.
Use raspberry jam. Use caster sugar and not icing sugar to dust the top of the cake.
- 2) Jams and Jellies.
Use a waxed paper disc on the surface of the preserve.
Jars and lids must not have any advertising.
Label with name of fruit and full date when made including day
e.g. 1st. July 2017.
- 3) Please collect vases and exhibits immediately after the prize giving.
- 4) The Committee would appreciate it if competitors left their exhibits and cookery to make up raffle prizes.
- 5) Chutney and Pickles must have been matured for at least two months.
- 6) Flowers and herbs must be displayed in water.

Judges.

Judges are from The Leicester and Leicestershire Horticultural Judges Guild.
Names will be posted in the hall on Show Day.

Additional Awards

- 1 The George Elkington Shield, donated by the Gardening Club, will be awarded to the individual gaining the most points in classes 1-44.
- 2 The W.I. Shield will be awarded to the individual gaining the most points in classes 47 - 58.

Points for both these awards are as follows:
1st Prize 5 points
2nd Prize 4 points
3rd prize & H.C. 3 points
Entry 1 point
- 3 The Audrey Pittom Shield and the National Vegetable Society Card for the Most Meritorious Exhibit to be awarded for the best exhibit in classes 16-35.
- 4 National Vegetable Society Silver Medal will be awarded to the winner of class 38.
Prizes of £3, £2 and £1 will be awarded to 1st, 2nd and 3rd in this class.
- 5 A Certificate will be awarded for the best exhibit in the Flower classes 1-10.
- 6 A Certificate will be awarded for the best Pot Plant of the Show in classes 11-15.

Entry Fees

Each Entry	20p	
Prizes:	1st	£1.50
	2nd	£1.00
	3rd:	50p

Any Queries: - please phone 01788 890635

Barby Produce Show Schedule

Sunday 9th September 2018
In Barby Village Hall
Open to the public from 2.30pm - 4.00pm

Presentation of Prizes at 4.00pm

1. Open to Barby and Onley residents, and also specially invited guests living outside the Villages who have contributed in the past to the success of the show
2. Entry forms and fees to be submitted with exhibits.
3. Exhibits must be staged between 9.15 & 11.30 a.m. on the day of the competition.
4. Judging will begin at 11.45am
5. The Public will not be admitted to the Hall until 2.30p.m.
Entry: Adults 50p.
6. Entries must have been produced or made solely by the exhibitor.
7. Each exhibitor may enter one exhibit in each of classes 11- 64, but two exhibits will be accepted in each of classes 1-10 and 65 - 67.
8. Tomatoes will be classed as vegetables in this show.
9. All plates, vases and stands etc., are to be provided by exhibitors.
10. Barby Gardening Club cannot be held responsible for any damage to or loss of exhibits or articles.
11. The Judge's decision will be final
12. Prize giving will be at 4.00 p.m. on the day of the competition.
13. The number of prizes awarded in any class is at the judges' discretion, depending on the quantity and quality of the entries.

Also please see Hints and Information.

Classes

Flowers

- 1 A Specimen Rose
- 2 3 Roses (mixed)
- 3 3 Dahlias- over 90mm diameter blooms
- 4 3 Dahlias- under 90mm diameter blooms
- 5 5 Annual Asters
- 6 A Gladiolus
- 7 3 Chrysanthemum blooms
- 8 3 Stems of spray Chrysanthemums
- 9 5 Stems of one variety of any flower not already scheduled
- 10 A vase of mixed garden flowers of not less than 6 distinct kinds, not more than 3 of each kind

Pot Plants-these must have been in the exhibitor's care for more than 8 weeks

- 11 A Fuchsia plant- flowering or foliage- single plant
- 12 A pot plant - flowering (single plant- not fuchsia or orchid)
- 12a An Orchid - flowering
- 13 A pot plant - foliage (single plant- not fuchsia)
- 14 A potted cactus or succulent (single plant)
- 15 A planted patio container

Vegetables

- 16 3 Potatoes of any one variety
- 17 3 Onions from sets - dressed, over 75mm.
- 18 3 Onions from sets - dressed to pass through a 75mm ring
- 19 3 Onions from seed - dressed
- 20 A Marrow - 400mm maximum length
- 21 3 Courgettes - 150mm maximum length
- 22 3 Tomatoes - with calyxes
- 23 A truss of small tomatoes
- 24 A Cucumber
- 25 9 Shallots - pickling, dressed, to pass through a 30mm ring
- 26 9 Shallots - dressed, larger than pickling
- 27 3 Carrots, tops trimmed
- 28 3 Beetroot, globe with tops - to pass through a 75mm ring
- 29 A Cabbage with stem

Produce Show Schedule 2018.

Entries not strictly as scheduled will be DISQUALIFIED

Please read very carefully

- 30 A Lettuce with stem and roots.
- 31 5 Runner beans-with stems
- 32 A Cob of sweet corn
- 33 A Pepper
- 34 3 Leeks - with flags and roots
- 35 Any vegetable not already scheduled
- 36 Collection of 6 culinary herbs-named
- 37 Collection of 6 salad vegetables of 3 distinct kinds
- 38 Collection of 12 vegetables of 5 distinct kinds
- 39 A Stem of any cut garden flower WITH 1 vegetable

Fruit

- 40 3 Apples - cooking (distinct variety - with stems)
- 41 3 Apples - dessert (distinct variety - with stems)
- 42 5 Plums (distinct variety-with stems)
- 43 Soft Fruit e.g. Raspberries, Loganberries, suggested quantity is 12 with stalks
- 44 Any variety of fruit not already scheduled

Novelty Classes (first prize only)

- 45 Most bizarrely shaped vegetable
- 46 Longest bean

Cookery – please cover food items 47-50 with cling film

- 47 A Victoria Sandwich (See hints)
- 48 6 Dried Fruit Rock Cakes
- 49 Lemon Drizzle Cake (to the recipe (tin size 2lb or 1kg)
- 50 6 squares of Gingerbread
- 51 A Jar of Lemon Curd (See hints/information – 2)
- 52 A Jar of Jam (See hints/information - 2)
- 53 A Jar of Chutney or Pickle – not cabbage or onions (See hints/information - 5)

Flower Arranging –may be bought or garden flowers

- 54 A Table Decoration for a Golden Wedding (max 12" (300mm) across x 6" (150mm) high)
- 55 A miniature Arrangement (125mm overall, 5")

Handicrafts

- 56 A corsage or buttonhole for a bride's mother (any medium)
- 57 A knitted or crochet Scarf
- 58 A decorated Flower Pot (any medium) not more than 9" (22.5cm) overall

Children's Classes -under 12

All entries must clearly show the child's age

- 59 Design and make a Lego Monster
- 60 A Computer designed card
- 61 4 decorated Fairy Cakes

Photographic Classes

Photographs must have been taken by the exhibitor and not exceed 6" X 8" (15 X 20cms)

- 62 Weather
- 63 Contrasts
- 64a **Under 16s class-** show age of child Sport
- 64b **Under 11s class-** show age of child Water

Art - framed or unframed

- 65 Any subject-monochrome - any appropriate medium
- 66 Any subject- colour- any appropriate medium
- 67 A Collage.

Recipe – Lemon Drizzle Cake

175g (6oz) caster sugar 1 level tsp of baking powder
175g (6oz) self-raising flour 2 eggs
110g (4oz) butter or margarine 3tbs milk

For the drizzle, the juice of 1 lemon and 3tbs of sugar
Set the oven to 190degC ,375deg F, gas mark 4

1. Put the ingredients in a bowl and beat for 3 mins until the air is incorporated and well mixed.
2. Put the mixture in a lined loaf tin and cook for 1 hour at gas mk4 or 180deg C
3. Squeeze the lemon, add 3 tbs of sugar to the juice and mix well
4. When the cake is cooked and whilst hot in the tin, make holes in the cake and pour the mixture into the holes
5. Leave the cake until it is cold before removing it from the tin