

Forthcoming Events

Saturday 12 <sup>th</sup> November 2016	AGM
Saturday 25 <sup>th</sup> March 2017	Spring Show
Saturday 3 <sup>rd</sup> June 2017	Summer Show
Saturday 27 <sup>th</sup> August 2017	Potato Competition
Saturday 10 <sup>th</sup> September 2017	Annual Show
Friday 11 <sup>th</sup> November 2017	AGM

**COMMITTEE 2016**

**Jason Bleasdale (Chairman) - 861838**

**Mark Ivaldi (Treasurer)**

**Karen Langridge (Secretary) - 866984**

**Jo Bleasdale (Public Relations)**

**David Ketley**

**Malcolm Richardson**

**John Bulford**

**Jacky Smith**

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**www.egclub.org**



**ANNUAL SHOW**

**FLOWERS, PRODUCE, COOKERY,  
ARTS & CRAFTS**

**All welcome: Members & Non Members may exhibit**

**Eynsford Village Hall**

**Sunday 11<sup>th</sup> September 2016**

Staging of Entries 09:00 – 11.00 am

Closed for Judging 11:00 am – 1:00 pm

Show opens 2:30 pm

Prize giving and then auction of produce at 4.15pm

Refreshments will be served from 2:30 pm until 4:00 pm

Admission £1.00, children are free

## Schedule

### Vegetables

- V1 Collection of 5 different kinds of vegetable on a tray no larger than 90cm x 60cm. Number of vegetables as shown in this Schedule 3 to 25 only.
- V2 Collection of 3 different kinds of vegetables – 2 of each kind
- V3 Salad collection **3 kinds**
- V4 Collection of culinary herbs (own container)
- V5 Potatoes – White skin, one variety **3**
- V6 Potatoes – Coloured skin, one variety **3**
- V7 Onions **3**
- V8 Shallots **7**
- V9 Beetroot **3**
- V10 Parsnips **2**
- V11 Carrots **3**
- V12 Pumpkin **1**
- V13 Any Squash **2**
- V14 Runner Beans **6 pods**
- V15 French Beans **6 pods**
- V16 Tomato – Beef **1**
- V17 Tomatoes over 40mm **5**
- V18 Cherry tomatoes **7**
- V19 Chillies 1 or more varieties **3**
- V20 Rhubarb **5 sticks**
- V21 Marrows **2**
- V22 Courgettes **3**
- V23 Sweet Corn (in husk) **2**
- V24 Leeks **2**
- V25 Any other vegetable **1**

### Novelty

- N1 Comical Vegetable **1**
- N2 Longest Runner Bean **1**
- N3 Heaviest Marrow **1**
- N4 Largest Pumpkin **1**

### Fruit

- Fr1 Eating Apples (unpolished) **3**
- Fr2 Cooking Apples (unpolished) **3**
- Fr3 Pears **3**
- Fr4 Soft Berry Fruit **1 plate**
- Fr5 Any Other Fruit **1 plate**
- Fr6 Grapes **1 Bunch**

### Flower Classes

- FL1 \* Dahlias – one variety **3 stems**
- FL2 \* Dahlias – any varieties **5 stems**
- FL3 \* Rose HT specimen **1 bloom**
- FL4 \* Rose one or more varieties **3 stems**
- FL5 Pot Plant Flowering (container maximum 175mm)
- FL6 Pot Plant Foliage (container maximum 175 mm)
- FL7 Specimen Sunflower Head – laid flat **1**
- FL8 \* Vase of flowers raised from seed during preceding 12 months **7 stems**
- FL9 \* Vase of hardy perennial flowers **7 stems**
- FL10 \* Vase of trees and/or shrubs – bloom, berry, decorative foliage **7 stems**
- FL11 Any Fuchsia **3 Stems**
- FL12 Any Marigolds **5 Stems**
- FL13 Pelargonium (geranium) (foliage permitted) **3 stems**

### Arrangements

- A1 An arrangement of fruit, flower or vegetables – bought or grown. Exhibit maximum 60cm in width
- A2 A petite arrangement for a breakfast tray – no more than 10 cm x 10 cm x 10 cm home grown material
- A3 Flower arrangement in an unusual container - max size 60cm x 60cm (flowers / foliage bought or grown)
- A4 A decoration with a theme of “Purple Rain” max size 75cm wide by 90cm high (flowers / foliage bought or grown)

For retention by the entrant

Class No	Tick Box	Class No	Tick Box	Class No	Tick Box	Class No	Tick Box
V1		V25		A1		AC5	
V2		N1		A2		AC6	
V3		N2		A3		AC7	
V4		N3		A4		AC8	
V5		N4		C1		AC9	
V6		Fr1		C2		AC10	
V7		Fr2		C3		AC11	
V8		Fr3		C4		AC12	
V9		Fr4		C5		AC13	
V10		Fr5		C6		AC14	
V11		Fr6		C7			
V12		FL1		C8		A	
V13		FL2		C9		B	
V14		FL3		C10		C	
V15		FL4		C11		D	
V16		FL5		C12		E	
V17		FL6		C13		F	
V18		FL7		C14		G	
V19		FL8		C15		H	
V20		FL9		AC1		I	
V21		FL10		AC2		J	
V22		FL11		AC3		K	
V23		FL12		AC4		L	
V24		FL13					

No. of ENTRIES =

## Cookery, Preserves & Eggs

- C1 Victoria sponge – see recipe
- C2 Custard tarts – see recipe
- 3 on a plate**
- C3 Rock cakes **3 on a plate**
- C4 Bread (handmade)
- C5 Bread (made in a bread maker)
- C6 Meat or vegetable samosa **1 on a plate**
- plate**
- C7 Cornish pasty- see recipe
- C8 A bottle of homemade beer
- C9 A bottle of homemade wine
- C10 One jar of Marmalade
- C11 One jar of Jam
- C12 One jar of Jelly
- C13 One jar of Pickles
- C14 One jar of Chutney
- C15 Three eggs on a plate

N.B Preserves must be correctly sealed & labelled. Eggs must be laid at your home!

## Art and Craft

Exhibits must not have been previously exhibited

- AC1 Knitting or Crochet
- AC2 Patchwork (not exceeding 60cms square)
- AC3 Embroidery including canvas work i.e Tapestry
- AC4 Embroidery – creative
- AC5 Pottery
- AC6 Wood or Metal Work
- AC7 A crafted item in any medium not mentioned above
- AC8 A watercolour
- AC9 An oil painting
- AC10 A picture in any medium other than those listed in the two above
- AC11 An A4 photograph of a single flower

- AC12 An A4 photograph “The Sky’s the Limit”
- AC13 An A4 photograph “Feathered Friends”
- AC14 A Computer manipulated picture “Humorous with a caption” max size A4

## Children’s Classes

### Up to 5 years of age

- A. “Something from the garden”  
A picture (A4 max), painted or drawn, NOT computer produced
- B. Photograph (A4 max)  
“Summer Holidays”
- C. Decorated Vegetable Animal
- D. 3 decorated biscuits

### From 6 to 8 years of age

- E. “Something from the garden”  
A picture (A4 max), painted or drawn, NOT computer produced
- F. Photograph (A4 max)  
“Summer Holidays”
- G. Decorated Vegetable Animal
- H. 3 decorated biscuits

### From 9 to 12 years of age

- I. “Something from the garden”  
A picture (A4 max), painted or drawn, NOT computer produced
- J. Photograph (A4 max)  
“Summer Holidays”
- K. Decorated Vegetable Animal
- L. 3 home-made cup cakes





## RECIPE for Class C1 Victoria Sponge Cake

### **Ingredients**

175g unsalted butter or margarine at room temperature  
175g golden caster sugar  
3 eggs, beaten  
3 drops vanilla extract  
175g self-raising flour  
½ teaspoon baking powder  
1-2 tablespoons of milk, to loosen (if necessary)

### **For the filling:**

½ jar jam of your choice

### **Directions**

- 1.Preheat the oven to 170 C / Gas 3. Grease 2x20cm round loose-based cake tins and line with baking parchment.
- 2.Use an electric hand whisk to beat butter and caster sugar together until pale and fluffy. Whisk in the eggs a little at a time. If it curdles, add 1tbsp of the flour. Mix in the vanilla extract.
- 3.Sift together the flour and the baking powder, then fold this into the creamed mixture with a large spoon. The mixture should drop off your spoon easily. If it is too thick, add 1-2 tablespoons of milk, to loosen.
- 4.Divide the cake mixture between the two prepared tins and bake in the oven for 20-25 minutes, until risen and golden. Allow to cool for 2 minutes in the tins before turning out onto a wire cooling rack and leave to cool completely.
- 5.When the cakes are cool, spread the jam over and then sandwich together and dust the top liberally with icing sugar.

## RECIPE for Class C2 Custard Tarts

### **Ingredients**

Half a 375g pack of sweet shortcrust pastry  
175g (6oz) golden caster sugar  
30g (1oz) plain flour  
2 tbsp cornflour  
Few drops of vanilla extract  
200ml (7fl oz) milk  
3 medium egg yolks  
2 tsps ground nutmeg  
Baking tray

### **Equipment:**

7.5cm (3in) round cutter  
12-hole muffin tin, greased

### **Directions**

- 1.Preheat your oven to 200°C/400°F/Gas Mark 6.
2. Roll out the pastry thinly on a lightly floured surface and cut out rounds. Re-roll trimmings and cut out more rounds until you have 12 in total. Use to line the patty tins, and prick the bases with a fork. Chill while you make the filling.
- 3.Whisk the egg yolks with the caster sugar.
- 4.Mix the flour, cornflour and vanilla with 3 tbsp milk to make a smooth paste. Pour the rest of the milk into the pan and bring to the boil, then add flour mixture a little at a time, whisking to combine. Turn off the heat and whisk into the egg yolks, sugar and vanilla mixture. Return the mixture to the pan and simmer, stirring until thickened and smooth. Cool for 5 mins.
- 5.Spoon this mixture into the pastry cases. Bake above the centre of the oven for 25 mins until the filling is set. Leave to cool in the tins for a few minutes, Sprinkle with nutmeg and then transfer to a wire rack to cool completely.

### **Flowers and Plants**

Pot plants should be well furnished with flower and/or foliage and in a clean pot. Pots and containers are measured across their widest point. The size of any outer decorative container will be included. Flowers are best cut the night before the show and stood in water over night. Clean foliage on the stem of the flower sets off an exhibit well. Use oasis in a vase [whether your own or the ones provided] rather than newspaper and try to arrange symmetrically with the flowers facing the front.

### **Cookery**

Exhibits will be judged on external appearance [colour, shape, uniformity]; internal condition [depth of crust, texture, distribution of ingredients]; flavour and aroma. The majority of marks are given for flavour, as this is the hallmark of home cooking.

### **Preserves**

Marks are given for external standard [container, cover, label appearance]; contents [colour, consistency, texture, quantity] flavour and aroma. Containers should be clean and unblemished. The first thing the judge will look at is the seal – try not to be tempted to test the seal before entering because you could destroy it! Labels should be plain, straight, neat, state contents, and date of making.

### **Crafts**

Judges are looking at design and use of colour, suitability of materials, techniques and workmanship, finish and presentation. Items should be clean and fresh.

### **Art & Photography**

Consideration will be given to eye appeal [focal point]; colour; perspective; balance & composition; tonal value; and use of materials [including presentation].

### **Finally.....**

If you want to get really serious, it is suggested that you get a copy of the *Horticultural Show Handbook* published by the Royal Horticultural Society – the Show Secretary has a copy, which you can always peruse [but not borrow!]

## Annual Show – Hints for Exhibitors



**Encourage your friends and neighbours to enter especially if you know they have a special craft, cookery or growing skill. The more entries we have the more fun it is for everyone.**

### **General**

Read the schedule concerning the class you want to enter carefully. Six items will not do if five are called for.

If in doubt about staging seek advice from one of the stewards who will be on duty on the day of the show.

When you come to stage your entries, the Show Secretary will give you an exhibitor's card for each of your entries. This must be placed just in front of the exhibit with only the class number and your exhibitor's number showing.

### **Vegetable & Fruit Classes**

Quality is always paramount. Try to find samples that are young but fully developed, clean, fresh colour, free from blemish.

Good medium-sized samples will usually be preferred to blemished big ones.

Evenness always scores highly – don't have one big and two medium-sized samples. Straightness of beans, carrots, parsnips will catch the judge's eye.

A few props are permitted. Onions can be stood on rings, shallots on a dish of sand, soft fruit on attractive leaves.

Root vegetables should be washed in water using a soft cloth to remove soil.

Brushing frequently results in bruised and discoloured skin.

Don't shine fruit or use oil to burnish vegetables. Handle fruit as little as possible to retain the waxy bloom.

Judges like to be sure that the entry is home grown. Leaving stalks on fruit and vegetables is a sign of freshness so....

- ⊗ short lengths of clean leaf can be left on carrots, parsnips and beetroots
- ⊗ plums, apples, pears, beans, tomatoes, soft fruit should be picked carefully so that the stalk is left whole
- ⊗ Onions and shallots should be ripe, have the foliage cut off and the cut end tied over. Do not over-peel – white or green patches lose marks.

## RECIPE for Class C7 Cornish Pastry

### **Ingredients (makes 6)**

#### **For shortcrust pastry**

500 g strong bread flour (it is important to use a stronger flour than normal as you need the extra strength in the gluten to produce strong pliable pastry)

120g lard or white shortening

125 g Cornish butter (or normal butter)

1 tsp salt

175 ml cold water

#### **For the filling:**

450g good quality beef skirt, cut into cubes

450g potato (waxy) , diced

25 g swede, diced

200g onion, sliced

Salt & pepper to taste

Beaten egg or milk to glaze

### **Directions**

1. Rub the two types of fat lightly into flour until it resembles breadcrumbs.

2. Add water, bring the mixture together and knead until the pastry becomes elastic. This will take longer than normal pastry but it gives the pastry the strength that is needed to hold the filling and retain a good shape. This can also be done in a food mixer.

3. Cover with cling film and leave to rest for 3 hours in the fridge. This is a very important stage as it is almost impossible to roll and shape the pastry when fresh.

4. Roll out the pastry and cut into circles approx. 20cm diameter. A side plate is an ideal size to use as a guide. Layer the vegetables and meat on top of the pastry, adding plenty of seasoning.

5. Bring the pastry around and crimp the edges together (see our guide to crimping).

6. Glaze with beaten egg or an egg and milk mixture and bake at 165 degrees C (fan oven) for about 50–55 minutes until golden.

## RULES

1. All Entry Forms to be submitted by 8pm on Wednesday 3<sup>rd</sup> September, late Entry Forms will only be accepted at the discretion of the Show Secretary and a 50p fee will be charged. See Entry Form for more details.
2. All fruits, flowers and vegetables in classes V1 to V25, N1 to N4 and Fr1 to Fr6 must have been grown in the exhibitor's own ground. Pot plants must have been in the possession of the exhibitor for at least 3 months and all entries must not have been previously exhibited.
3. Only one exhibit per class may be entered by any one competitor.
4. All exhibitors will, on request, allow members of the Show Committee to visit the place where their exhibits were grown.
5. Staging of the exhibits must be carried out between 09:00am and 10:45am on the day of the Show. After 11:00 am all persons except Show Judges and Officials will leave the area.
6. Any exhibit not according to the Schedule will be disqualified.
7. All Classes shown with an \* must use the vases provided.
8. The Eynsford Gardeners Club does not accept responsibility for any loss or damage to any exhibit.
9. No exhibits to be withdrawn before 03:45pm. All exhibits left after prize giving will be sold or auctioned for the EGC funds.
10. All cups and trophies must be returned one month before the next Show, with the exception of the Children's Cups.
11. Any protests must be handed to the Committee by 03:30pm on the day of the Show, together with a fee of £5, returnable if the protest is upheld.
12. Exhibitor cards provided by the Eynsford Gardeners Club must be placed face down under the exhibit.

## AWARDS

Reg Morgan Cup for Best in Show Exhibit

Reader Cup for most points in Vegetable and Fruit Classes V1 to V25, N1 to N4 & Fr1 to Fr6 incl.

Harold Clark Cup for Best Exhibit in Vegetable and Fruit Classes V1 to V25, N1 to N4 & Fr1 to Fr6 incl.

Committee Cup for Flower Classes FL1 to FL13 incl.

Bob Miles Cup for Best Arrangement in Classes A1 to A4 incl.

Edna Morgan Cup for Cookery, Preserves & Eggs, Classes C1 to C15 incl.

Craft Award for Best Exhibit in Classes AC1 to AC7 incl.

Art Award for Best Exhibit Classes AC8 – AC14 incl.

Rita Bulford Plate – awarded to the competitor gaining the most points in all Classes whilst only gaining one first prize. The winner of this award will be announced at the Autumn Show.

Children's Cups and Prizes

A cup is awarded to the child with the most points in each age group.

Up to 5 years Classes A - D

From 6 to 8 years Classes E - H

From 9 to 12 years Classes I - L

There are no age restrictions for any Classes except for Classes A to L.

**\*\*ONE ENTRY FORM PER EXHIBITOR\*\***

**Please detach this page and send to the Committee with Fee**

20p per Entry - A to L Free

Class No	Tick Box	Class No	Tick Box	Class No	Tick Box	Class No	Tick Box
V1		V25		A1		AC5	
V2		N1		A2		AC6	
V3		N2		A3		AC7	
V4		N3		A4		AC8	
V5		N4		C1		AC9	
V6		Fr1		C2		AC10	
V7		Fr2		C3		AC11	
V8		Fr3		C4		AC12	
V9		Fr4		C5		AC13	
V10		Fr5		C6		AC14	
V11		Fr6		C7			
V12		FL1		C8		A	
V13		FL2		C9		B	
V14		FL3		C10		C	
V15		FL4		C11		D	
V16		FL5		C12		E	
V17		FL6		C13		F	
V18		FL7		C14		G	
V19		FL8		C15		H	
V20		FL9				I	
V21		FL10		AC1		J	
V22		FL11		AC2		K	
V23		FL12		AC3		L	
V24		FL13		AC4			

No ENTRIES = \_\_\_\_ @ 20p each = FEE ENCLOSED £ : p

NAME:

TELEPHONE No:

To be submitted to any member of the committee, posted to Kaz  
Langridge at 68 Pollyhaugh, or e-mailed to [eynsford\\_gc@yahoo.co.uk](mailto:eynsford_gc@yahoo.co.uk)  
no later than 8pm Wednesday 7<sup>th</sup> September 2016.

