

Ivinghoe Flower & Vegetable Show 2016

Saturday 10 September

Ivinghoe Town Hall

Schedule & Entry Form

Submit entries at Ivinghoe Town Hall from 6.30-8pm on Friday 9 Sept or 9-10.30am on Saturday 10 Sept
Entrants to set up their own entries (Items exhibited at owner's risk)
Judging from 11am-1pm
SHOW OPENS at 2pm
No entries to be removed before 4pm
Items not removed will be auctioned off at 4.15pm
Children's entries free, adult entries 20p each, one entry per person per class

ENTRY FORM

NAME.....

EMAIL.....

TELEPHONE.....

Mark in the grid below the numbers of each class you wish to enter

FLOWER ARRANGERS PLEASE TAKE NOTE OF THE MAXIMUM MEASUREMENTS

Cash prizes will be awarded for the Children's Section only : 1st – 50p, 2nd – 40p, 3rd – 20p
Certificates will be awarded in all other classes for 1st, 2nd and 3rd places

A Silver Cup awarded for highest points gained in each section. Cups engraved with winner's name and held for one year. The Onion Cup is only for Class NO. 10

NUMBERED CLASSES AS FOLLOWS CHILDREN'S SECTION

Age 6 and Under:

1. Make a small clay model (to be no larger than an adult hand)
2. Make a finger puppet
3. A picture of a sunny garden

Age 7 to 12:

4. Make a garden in a seed tray
5. Make a small bouquet
6. Make 5 muffins - see attached recipe

VEGETABLES, FRUIT & PRODUCE SECTION

Rules

- Egg entries must be from entrants own poultry, can be chickens, ducks etc
- 7. 5 white potatoes
- 8. 5 coloured potatoes
- 9. 10 culinary shallots – on a plate
- 10. 5 onions – individually tied
- 11. 5 cherry tomatoes
- 12. 5 tomatoes – one variety
- 13. 3 round beetroot
- 14. 3 carrots – one variety 3" tops
- 15. 5 runner beans
- 16. 5 broad bean pods
- 17. 1 marrow – max 15" (38cm)
- 18. 1 cabbage – any variety, 3" (7.5cm) stalk
- 19. Any other vegetable
- 20. Collection of vegetables – 3 varieties, min 2 of each type
- 21. Basket of mixed herbs
- 22. 4 pears
- 23. 4 eating apples
- 24. 5 plums
- 25. Any other fruit
- 26. ½ dozen eggs

FLOWERS & ARRANGEMENTS SECTIONS

Rules

- All entries to have been grown by the entrant
- Classes 35, 36, 37 and 38 can be made using bought flowers
- Classes 35, 36 and 38 to have a maximum width of 18" (46cm)
- Accessories are allowed for all classes
- 27. Vase of mixed flowers
- 28. 3 annual geraniums
- 29. 3 dahlias
- 30. 3 stems of flowering shrub – 1 variety
- 31. 1 specimen rose
- 32. 6 fuchsia blooms
- 33. 1 flowering pot plant
- 34. A bowl of succulents
- 35. Memories of a summer holiday
- 36. A candlestick table arrangement
- 37. A wine glass arrangement – not larger than 9" (23cm) wide
- 38. A wildflower posy

COOKERY & CRAFT SECTION Rules

- For classes 46 – 48 all to be made in current year and clearly labelled
- For classes 39, 44 and 45 no fresh cream to be used
- All cookery items to be freshly made
- Classes 56 and 57 to have a maximum width of 18" (46cm)
- 39. A Victoria sponge cake – see attached recipe
- 40. A mixed fruit cake
- 41. A savoury quiche
- 42. A gluten free loaf of bread
- 43. A gluten free cake
- 44. A chocolate cake – see attached recipe
- 45. 5 scones – any flavour
- 46. A jar of pickled vegetables (2016)
- 47. A jar of chutney (2016)
- 48. A jar of jam (2016)
- 49. A bottle of homemade flavoured spirit eg. gin/vodka (minimum of 100ml – maximum 500ml)
- 50. A hand embroidered item
- 51. An item of lace or crochet
- 52. A hand knitted article
- 53. A painting in any medium (no larger than 60cm x 60cm)
- 54. A homemade greetings card
- 55. A patchwork cushion
- 56. An item of pottery
- 57. A wood crafted item

Recipes

Cookery & Craft Section

Class 39 – Victoria Sponge Recipe

Ingredients

200g unsalted butter softened plus extra for greasing
200g caster sugar
1tsp vanilla extract
4 medium eggs
200 g self raising flour
About 6 tbsp your choice of jam

Method

Heat oven to 190c/170c fan/gas 5.
Grease and line 2 x 20cm cake tins.
Place butter, sugar and vanilla extract in a bowl and beat to creamy consistency. Slowly beat in eggs, then fold in flour.

Divide mix between cake tins and bake for about 20 minutes until risen and golden brown.

Spread jam on completely cooled bottom sponge and place top second sponge on top.

Cookery & Craft Section

Class 44 – Chocolate Cake

Ingredients

225g butter softened
225g caster sugar
4 medium eggs
175 g self raising flour
50g cocoa powder

For the icing

75g unsalted butter softened
175g icing sugar
45g cocoa powder
10ml milk or warm water

Method

Heat oven to 190c/17c fan/gas mark 5. Grease and line 2 x 20cm cake tins. Cream butter and sugar together until light and fluffy. Slowly beat in eggs and then fold in flour.

Divide mix between cake tins and bake for about 20 – 25 minutes until risen and firm to touch.

Leave to cool completely. To make butter icing beat butter until soft, sift in icing sugar and add enough milk/water then add cocoa powder until smooth. Spread between to sponges.

CHILDREN'S SECTION

Recipe for class 6. Make 5 muffins

Ingredients

2 eggs
125ml vegetable oil
250ml skimmed milk
200g caster sugar
400g self raising flour
1tsp salt
100g chocolate chips (or dried fruit such as sultanas)

Method

Heat oven to 200c/180c fan/gas 6. Line 2 muffin trays with paper cases. In a large bowl beat the eggs lightly with handheld electric mixer for 1 minute. Add the oil and milk and beat until just combined then add the sugar and whisk until you have a smooth batter. Sift in the flour and salt then mix until just smooth. Stir in the chocolate chips or dried fruit if using.

Fill the muffin cases two-thirds full and bake for 20-25 minutes, until risen, firm to the touch and a skewer inserted in the middle comes out clean. Leave the muffins to cool for a few minutes then transfer to wire cooling rack to cool completely.