

GITTISHAM FLOWER & PRODUCE SHOW SCHEDULE

To be held at the Parish Hall on Saturday 1st August 2020

Potato bucket weigh in at 3:15pm

The show will open at 2:30pm

Teas and raffle

Admission: Adults 50p; Children 5-16 years 10p

Entrance fee Sections A,B,C 10p: Children's entries free

Special potato class £1 – payable when your seed potato is collected

Sections A,B,C no prize money. Section D prizes 1st = £1, 2nd = 50p, 3rd = 25p

McCann Junior Cup for most points by a competitor age 12-16 in Sections A,B,C

Awards for Best in Show in Sections A and B

The show is open to all residents of Gittisham parish, which includes Gittisham Vale and Hayne Farm estate. We also welcome entries from those who no longer live in the parish, those who actively support the parish, and those with close links to the parish.

Children must be aged 3-11 on Saturday 25th July 2020

Juniors must be age 12-16 on Saturday 25th July 2020

Children are welcome to enter Sections A,B,C upon paying the entry fee.

- All exhibits must have been made or grown by the exhibitor
- Entries must be made in writing on the Entry form enclosed by marking **X** in the appropriate box on the form
- Entry forms must be accompanied by the correct entrance fees.
- Entries must reach Sarah and Len Abbott, 4 Church Mead, Gittisham EX14 3AH by Saturday 25th July 2020

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NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE

- Only one exhibit per person per class
- The decision of the judges will be final and binding
- Entries will be received at the Parish Hall between 0900 and 1045 on show day, and must remain staged until after the presentation of prizes.
- No exhibit should be named (including children's exhibits)

SECTION "A" VEGETABLES

Class

1. 3 White potatoes
2. 3 Coloured potatoes
3. 1 Cabbage (any variety)
4. 1 Lettuce (any variety)
5. 5 Spring Onions
6. 5 Onion sets
7. 6 Shallots
8. 6 Sprays of Parsley
9. 3 Beetroot
10. 3 Carrots (any variety)
11. 6 Pods of Broad beans
12. 6 Pods of Peas
13. A pair of Cucumbers
14. 5 Tomatoes
15. 5 Cherry tomatoes
16. 3 Courgettes under 6"
17. 6 Runner beans
18. 2 Parsnips
19. 3 Sticks of Rhubarb
20. 4 different culinary herbs (not parsley) in a jam jar
21. The longest runner bean

SECTION "B" FLOWERS

Classes 24-28 to be presented in a clear glass jar (NOT A VASE)

22. Any foliage plant (pot not exceeding 8")
23. 5 pansy heads floating in clear water in a clear glass bowl
24. 1 Spike Gladioli
25. 3 Dahlias
26. 6 Stems of Sweet peas
27. 4 stems of different cut flowers
28. 1 Specimen Rose
29. An arrangement of garden flowers not exceeding 16" or 40cm in any direction.

SECTION "C" HOMECRAFT

- 30 Cherry cake in a round 8" or 20cm tin – as attached recipe
- 31 5 Cheese Scones
- 32 5 Chelsea Buns
- 33 Jar of Strawberry Jam
- 34 Jar of chutney (any variety)
- 35 A close up photo of a single flower (photo not exceeding 6"x8")
- 36 A handmade knitted or crochet garment
- 37 Homemade Child's Toy
- 38 A Homemade Birthday Card
- 39 MEN ONLY – A Dundee Cake (recipe attached)

SPECIAL CLASS: Potatoes in a bucket – potatoes can be collected from Sue and David Fallows, Parkers East Gittisham 01404 850922

SECTION "D" CHILDREN'S CLASSES

Up to 6 years

- 40 A Painting or Drawing of a cat
- 41 A Decorated Hard-boiled Hens Egg
- 42 4 Chocolate Crispy Cakes

6 – 11 years

- 43. A Photo of a Tree (max photo size 6"x8")
- 44. A Garden on a Dinner Plate
- 45. A Gingerbread Family of Four

Cherry Cake

175 gm (6 oz) Self-Raising Flour	3 Large Eggs
175 gm (6 oz) Butter	Pinch of Salt
175 gm (6 oz) Castor Sugar	Few Drops Vanilla Essence
110 gm (4 oz) Ground Almonds	A Little Milk to Mix
225 gm (8 oz) Glace Cherries	

Cream butter and sugar, add the dry ingredients with the eggs and sufficient milk to make a medium soft consistency. Add chopped cherries.

Cook in a 20 cm (8 inch) round tin at 160° C (Conventional) for 90 minutes.

Allow to cool in the tin for 30 minutes before turning out.

Rich Dundee Cake

110g (4oz) self raising flour.	3 Eggs beaten
175g (6oz) unsalted butter softened	Pinch salt.
110g {4oz} plain flour.	1tbsp milk
450g (1lb) mixed dried fruit	1 tsp mixed spice.
175g (6oz) soft light brown sugar	25g(1oz) blanched whole almonds

- 1 Preheat oven to fan 160° C, conventional 180° C gas 4.
- 2 Grease and line the base of a deep 20cm (8in) cake tin with baking parchment.
- 3 Sift the flours, salt and mixed spice into a bowl and set aside.
- 4 Using an electric whisk, cream sugar and butter together until light and fluffy.
- 5 Gradually add the beaten eggs and milk with a little of the flour after each addition.
- 6 Whisk in the remainder of the flour until all the ingredients are combined, and then stir in the dried fruit.
- 7 Pour the mixture into the tin and level the surface
- 8 Decorate the surface of the cake with almonds.
- 9 Bake for 1 hour, and then reduce oven temperature to fan 130° C conventional 150° C, gas 2. Bake for a further hour.
- 10 Cool on a wire rack.

Gittisham Flower & Produce Show Saturday 1st August 2020

ENTRY FORM

Please place an X in the square showing the number of class(es) you intend to enter.

When completed please return this Entry Form, with the correct Entry Fees, as shown on the schedule to: Sarah and Len Abbott, 4 Church Mead, Gittisham EX14 3AH on or before Saturday 25th July 2020

No entries will be accepted after this date

Each entrant must complete a separate entry form

Please do not name any exhibit – even the children’s

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45					

Entrant’s name.....

Address.....

Total entry fee enclosed.....

Or, if child, state child’s age.....

Additional entry forms available, if required, from Sue Fallows, Parkers East, Gittisham, EX14 3AS 01404 850922 or sfsuefallows@gmail.com