



# **ADDINGTON & TROTTISCLIFFE FLOWER, PRODUCE AND CRAFT SHOW**

**SATURDAY 7th SEPTEMBER 2019**

**AT ADDINGTON VILLAGE HALL**

**\*Entries to hall between 9am - 11am\***

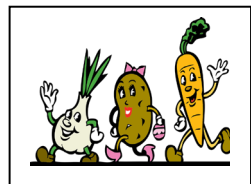
**An amateur event open to everybody**

**No one need feel their efforts**

**are not good enough**

**SHOW OPENS AT 2PM**

**Refreshments \*\* Raffle**



**A sale of donated produce**

**Followed by presentation of cups**

**+ Prize for lucky schedule winner +**

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Please read the information at the end of this schedule

## ENTRY FORM

Name: ..... Tel No: .....

Address: .....

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Bring your entries to Addington village hall from 9 to 11 am

Section	No	Description	No of entries	Fee (25p per entry)
Total Fees:				

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# SCHEDULE OF CLASSES

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## Section A: Flowers

1	Chrysanthemums	3 blooms	£1
2	Cosmos	3 stems	£1
3	Dahlias – any variety	3 blooms	£1
4	One stem of any variety not mentioned in schedule		£1
5	Seed head & berries	5 stems	£1
6	Rose	1 bloom	Lander Cup
7	Roses	3 blooms	Tanyard Bowl
8	Sweet Peas	6 stems	Lord Plunket Cup
9	Fuchsias	3 sprays	£1
10	Assorted border flowers	6 stems	£1

**Trottscliffe Rose bowl for highest points**

## Section B: Floral Art

12	Pot plant flowering		£1
13	Pot plant foliage		£1
14	Orchid		£1
15	Vase of mixed garden flowers		£1
16	Miniature arrangement not exceeding 4 inches		Watering Can
17	Table centre arrangement suitable for a special birthday		Miss Chomeley Cup

**Addington Vase for highest points**

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## **Section C: Vegetables**

18	Beetroots with 3" top	3	£1
19	Carrots	5	£1
20	Potatoes	5	£1
21	Onions, tied tops	3	£1
22	Shallots, tied tops	5	£1
23	Runner beans with stalks	5	£1
24	Tomatoes with stalk	5	£1
25	Cherry Tomatoes with stalk	5	£1
26	Courgettes	3	£1
27	Any vegetable not scheduled		Pilgrims Cup
28	Cucumber	1	£1
29	Chillies	5	£1
30	3 different vegetables	1 of each	£1

### **Rev. Johnson Cup for highest points**

## **Section D: Fruit**

31	Pears	3	£1
32	Berries with stalks	10	£1
33	Apples – dessert	3	£1
34	Apples – cooking	3	£1
35	Plums	6	£1
36	Damsons	10	£1
37	Any other piece of fruit not scheduled		£1

### **Fruit Trophy for highest points**

### **Miss Hardy Cup for highest points in Sections A, B, C&D**

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## **Section E: Cookery**

38	Almond & Cherry Cake (see recipe on back)		£1
39	Cottage Loaf	1 Loaf	£1
40	Cheese Scones	2" cutter	Silver Plate
41	Bakewell Tart	Shallow dish	£1
42	Marmalade Loaf Cake (Recipe on back of schedule)	Men only	Greywethers cup
43	Flap Jack	6 pieces	£1
44	Victoria Sandwich filled with jam only		£1
45	Brownies	6 pieces	£1
46	Decorated Cup Cake	6 cakes	£1
47	Shortbread	6 pieces	£1
48	Jelly	1 Jar	£1
49	Jam	1 Jar	£1
50	Marmalade	1 Jar	£1
51	Chutney	1 Jar	£1

**Frank Reeves Trophy for highest points**

## **Section F: Handicrafts**

52	Handmade Apron		£1
53	Knitted or crocheted toy (pattern available)		£1
54	Painting or sketch	In any medium	£1
55	Item of cross stitch/ tapestry/embroidery		£1
56	Item of patchwork/ quilting		£1
57	A photograph of the Sea at sunset		£1

**Silver Bowl for highest points**

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# FLOWER FRUIT & VEGETABLE SHOW RULES

## Rule 1

All fruit, vegetables and flowers, except classes 12-17, must be grown by the exhibitor (no commercial growers) on their own ground and entered in the exhibitor's name. Exhibitors are asked to provide their own containers which must be reclaimed after the show.

## Rule 2

The decision of the judges will be final

## Rule 3

Entrance fees: 25p per entry per class. There is no charge for the under 16's class

## Rule 4

All exhibitors must fill in a card for each entry. Which will be provided on the day (or downloaded from the Trottiscliffe website) with their name and exhibit class number. Card to be placed face down with their exhibit. Exhibitors can enter more than one entry in any class but only the best placed entry will gain points for the section award.

## Rule 5

Exhibits to be staged from 9am to 11am on the day of the show. To avoid disqualification exhibitors must leave the hall by 11am

## Rule 6

All prizes will be award at the discretion of the judges. No cash prize will be given where a first is not awarded. All trophies will be awarded for a period of one year.

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In all sections points will be awarded as follows

**1<sup>st</sup> - 5 points**

**2<sup>nd</sup> - 3 points**

**3<sup>rd</sup> - 1 point**

The show will be open to the public at 2pm. Awards will be presented after the sale of produce at 3pm.

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## RECIPES

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### Almond & Cherry Cake

200g plain flour                      1 teaspoon baking powder

200g butter softened                      200g castor sugar

100g ground almonds 4 eggs

100g glace cherries                      1 teaspoon almond extract (flavouring)

Preheat a cool oven 140c/ gas mk1. Grease a 19cm round cake tin and line base with greaseproof paper and grease it. Sift flour and baking powder into a bowl and add butter, sugar, ground almonds, eggs and flavouring. Mix with a wooden spoon and then beat for 2 minutes (1 min with electric whisk) until mixture is smooth and glossy. Rinse sugar off cherries, dry on kitchen towel then cut in halves and add to mixture

Put mixture into cake tin and level with back of a spoon. Bake in centre of oven for 2 to 2.5 hrs. Test cake by pressing with fingers. If cooked it will spring back. Leave in tin for 15 mins to cool. Then turn out and allow to cool completely. This cake will store in a tin for up to 3 weeks

### Men's Marmalade Loaf Cake

200g self-raising flour                      175g caster sugar

175g/ 6oz soft butter                      1/2 teaspoon baking powder

3 medium eggs                                      zest of 2 oranges plus tsp juice

100g thick cut Seville marmalade    150g soured cream

**For topping:** 2 tbsp. thick marmalade, 50g icing sugar & 3 tsp orange juice

Preheat oven to 170C/ Gas 3. Grease and line a loaf tin (10x20x7cm) with baking paper. Beat the butter, sugar and zest until light and fluffy. Gradually add beaten eggs with a spoonful of flour. Mash marmalade with a fork to loosen then fold into mixture with remaining flour, baking powder and cream. Place into tin and level mixture. Bake in centre of oven for about 1hr until golden and a skewer comes out clean. Remove from oven and spread 2 tsp of marmalade on top. Mix the remaining tsp of marmalade, icing sugar and orange juice to make a thick pouring icing and drizzle over the top.

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