

**Papplewick Gardening Club**

**9<sup>th</sup> Annual  
Flower and Produce  
Show**

To be held in the Village Hall  
Papplewick

**Sunday 14<sup>th</sup> August 2011**

2pm onwards

(Presentation of prizes 3.30pm)

**Competitors must be members of  
Papplewick Gardening Club**

*With the exception of the  
Children's Section*

## VEGETABLES

### Three of your best:

- 1) Runner Beans
- 2) Shallots
- 3) Potatoes
- 4) Standard Tomatoes

### Two of your best:

- 5) Beetroot (tops cut to 4")
- 6) Carrots (tops cut to 3")
- 7) Onions (dressed, top tied down) under 225g
- 8) Onions (dressed, top tied down) over 225g
- 9) Courgettes

### Five of your best:

- 10) Dwarf French Beans
- 11) Small Tomatoes (stalks on)
  
- 12) Cucumber - one only
  
- 13) Any other vegetable not previously listed
  
- 14) Basket of mixed vegetables (**no props**)

*(A 'Best in Show' Award will be presented to an exhibitor in the above category)*

## HERBS

5 cut and tied bunches in water  
(Container will be provided)

## FLOWERS

- 1) Roses - single stem of Floribunda or H.T.
- 2) Sweetpeas - bunch of 5
- 3) Gladioli - single stem
- 4) Asters - bunch of 5
- 5) Dahlia - bunch of 3 (same variety)
- 6) Glass vase of mixed garden flowers  
(not floral arrangement)
- \*7) Summer outdoor container

(\*The winner of this category will be awarded with the Dick Bramley Shield)

## FRUIT (All fruit with stalks on - displayed on plate supplied)

- 1) Apples - Plate of 2
- 2) Stoned fruit - Plate of 3
- 3) Soft fruit - Plate of 7
- 4) Pears - plate of 2

## POT PLANTS

- 1) Fuchsias
- 2) Pelargoniums
- 3) Lilies
- 4) Begonias
- 5) Flowering House Plant
- 6) Foliage House Plant

## HOME MADE PRODUCE

- 1) Jam
- 2) Lemon Curd
- 3) Marmalade
- 4) Pickles
- 5) Chutney

## BAKING

- 1) Six slices of Flapjack (as per recipe) see page 4
- 2) Six Cupcakes (as per recipe) see page 5

## EGGS

Six of any variety

## FLAPJACKS

125G BUTTER  
125G DEMERARA SUGAR  
5 TABLESPOONS GOLDEN SYRUP  
225G PORRIDGE OATS  
1 TSP GINGER (OPTIONAL)

(Square or Round baking tin approx.20 cms)

1. Melt butter in a large pan
2. Stir in the sugar and syrup
3. Add the oats and ginger. Mix well.
4. Press the mixture evenly into greased baking tin
5. Bake for 20 minutes at 190°C, 375°F or Gas Mark 5
6. Cool in tin for 15 minutes then cut into triangles or fingers
7. Cool completely before turning out

DISPLAY SIX PIECES ONLY

## CUPCAKES

110G SELF RAISING FLOUR  
1 TSP BAKING POWDER  
110G SOFT MARGARINE  
110G CASTER SUGAR  
2 LARGE EGGS

(paper cases and baking tin)

1. Sift flour and baking powder together.
2. Place all ingredients in a bowl and mix thoroughly.  
*or* Place all ingredients in a food processor and mix  
  
(The mixture should drop off a spoon easily)
3. Half fill paper cases with the mixture
4. Bake at 190°C, 375°F Gas Mark 5 for about 20 minutes  
or until firm.
5. Decorate as you wish using butter cream. Additional  
decoration allowed.

### Butter Cream:

50g butter or margarine  
50g icing sugar  
Flavouring and Colouring (as desired)

DISPLAY SIX CAKES ONLY

**CHILDREN'S SECTION**

2 Prizes in each category  
4 - 7 years and 8 - 11 years

**'A Flower Picture'**

On a bed of oasis – in a seed tray

(Accessories allowed)

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Please complete and bring your entry form along with you on the day.  
Exhibitors No. issued on the day (Sunday 14<sup>th</sup> August 2011)

**Cost per entry 20p**

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For further information please contact

The Show Secretary  
Ray Fifoot 01623 465678

Or

Kay Walster ( Chairman ) 0115 964 0286

Our sincere thanks go to all the Committee Members of the Gardening  
Club for their help in organizing this event.

John Townsend (Vice Chairman)  
Margaret Green (Outings Co-ordinator)  
Mary Hird  
Joan Sharp  
Jo Turner

**SHOW RULES**

1. The show is open to all members of the public for viewing, but only members of the **Papplewick Gardening Club** may exhibit flowers and produce.
2. Exhibits must be staged between 9.00 am - 11.00 am on **Sunday 14<sup>th</sup> August 2011**.
3. Cultivars should be named if known.
4. Competitors may enter more than one entry per class but should an individual receive more than one allocation of points, only the highest will be counted towards the trophy.
5. Judging will take place from 11.30 am on Sunday 14<sup>th</sup> August.
6. Points awarded           1<sup>st</sup> - 5 points  
  2<sup>nd</sup> - 3 points  
  3<sup>rd</sup> - 2 points

Presentations will take place at 3.30 pm

The Papplewick Gardening Club Annual Show Rose Bowl will be awarded to the exhibitor who gains the most points. In the event of a tie, the winner will be the exhibitor with the most **first** prizes.

The winner of the 'Best In Show' award will be presented to an exhibitor in the Vegetable section.

The 'Dick Bramley' shield will be awarded to the winner of the Summer Outdoor Container.

7. Any person who wishes to lodge an objection should do so in writing before 2.30pm on the day of the show with a deposit of £1. If the objection is upheld, it will be returned, otherwise it will be forfeited.
8. All competitors must take their own exhibits home with them at the end of the show or place on the 'Produce for Sale' table after the presentation of the prizes (all proceeds to charity).

