



ADDINGTON & TROTTISCLIFFE

Flower, Produce and Craft Show

Saturday 1st September 2018

at Trottiscliffe Village Hall

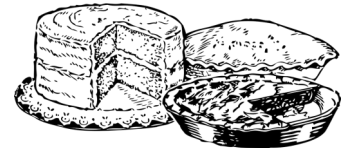
Entries to hall between 9:00 - 11:00 am

An amateur event open to everybody

No one need feel their efforts
are not good enough

Show opens at 2:00 pm

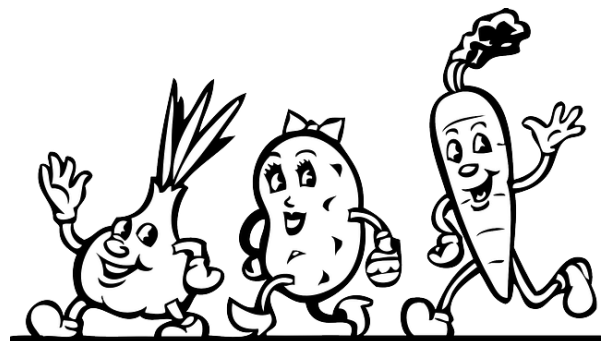
Refreshments ** Raffle



A sale of donated produce

Followed by the presentation of cups

Prize for lucky schedule
(restricted to exhibitors)



SCHEDULE OF CLASSES

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 heads and 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	Japanese anemones	3 stems	£1
10	Fuchsias	3 sprays	£1
11	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 the Royal Wedding	Miss Chomeley Cup

Addington Vase for highest points

Section C: Vegetables

18	Beetroot 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 stalk	5	£1
24	Tomatoes with stalk	5	£1
25	Cherry Tomatoes with stalk	5	£1
26	Courgettes	3	£1
27	Any vegetable not scheduled		Pilgrim Cup
28	Cucumber	1	£1
29	French beans with stalk	5	£1
30	3 different vegetables, 1 or each		£1

Rev. Johnson Cup for highest points

Section D: Fruit

31	Pears	3	£1
32	Berries with stalk (raspberries, blackberries, strawberries, etc.)	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		£`

Fruit Trophy for highest points

Miss Hardy Cup for highest points in Sections A, B, C and D

Section E: Cookery

38	Coffee and Walnut Cake		£1
39	Soda Bread	1 loaf	£1
40	Fruit scones	2" cutter	Silver Plate
41	Fruit Pie	Shallow dish	£1
42	Lemon Drizzle Cake (recipe on back schedule)	MEN ONLY	Greywethers Cup
43	Flap Jack	6 pieces	
44	Victoria Sandwich filled with jam only		
45	Chocolate Cake		
46	Rich Apple Fruit Cake (recipe on back schedule)		£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	

Frank Reeves Trophy for highest points

Section F: Handicrafts

52	Handmade Oven Glove		£1
53	Knitted or Crocheted poppy	Pattern Available	£1
54	Painting (any medium)		£1
55	Item of cross stitch/tapestry/embroidery		£1
56	Item of patchwork/quilting		£1
57	A photograph of your garden		£1

Silver Bowl for highest points

FLOWER, FRUIT & VEGETABLE SHOW RULES

Rule 1

All fruits, 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: 25 p per entry per class (adults). No charge for 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 Trottiscliffe website, with their name and exhibit class number. Card to be placed face down with exhibit. Exhibitors can enter more than one entry in any one class, but only the best placed entry will gain points for the section award.

Rule 5

Exhibits to be staged from 9:00 am to 11:00 am on the day of the show. Top avoid disqualification, exhibitors must leave the hall by 11:00 am.

Rule 6

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

In all sections, points will be awarded as follows:

1st — 5 points 2nd — 3 points 3rd — 1 point

The show will be open to the public at 2:00 pm. Awards will be presented after the Sale of Produce at 3:00 pm.

A donation will be made to Water Aid.

RECIPES

Rich Apple Fruit Cake

340 g / 12 oz mixed fruit	1 apple, peeled and chopped
227 g / 8 oz sugar	a handful of chopped nuts
227 g / 8 oz margarine	1 dessert spoon almond essence
340 g / 12 oz self-rising flour	3 large eggs
100 g / 1/2 tub glace cherries	

Place the fruit in a large saucepan, cover with water, bring to the boil and simmer for 10 minutes. Then pour off the liquid. Place the rest of the ingredients into the saucepan with the fruit and mix together well. Place into a greased and lined tin. Sprinkle the top with flaked almonds. Cook at 180 C for approximately 90 minutes. Enjoy.

Lemon Drizzle Cake

Set oven to 180 C/ Gas 4

Grease and line a 2 lb loaf tin

This is an all-in-one mixture. Into a large bowl put:

170g/6 oz self rising flour

170g/6 oz castor sugar

170g/6 oz soft butter or baking spread

1 level teaspoon baking powder

Finely grated rind of one lemon

3 eggs

Mix together all ingredients (an electric hand mixer can be used) until smooth and well combined. Put into the prepared loaf tin and bake for 45-50 minutes. The cake should shrink from the sides of the tin and a knife come out clean when inserted. While still hot feed the cake with lemon drizzle. Remove from tin when cooled.
