

Barnby in the Willows

31st

Horticultural Show



To be held in the Village Hall

On

Saturday 5th September 2015

At

2.30 p.m.

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| 09.30 am | Village Hall opens for staging |
| 11.30 am | Hall closes to exhibitors |
| 12.00 noon | Judging commences |
| 14.30 pm | Official opening of the show |
| 15.30 pm | Raffle followed by presentation of cups |
| 16.00 pm | Close of show and removal of exhibits |

Tea/Coffee available

ENTRY FEE - 20p per entry

Fruit & Vegetables - plates will be provided

Class

- 1 Five Potatoes – Any Variety
- 2 Three Onions grown from sets
- 3 Herbs – three different kinds, one stem of each (in water)
- 4 Three Red Beetroot – tops trimmed to 2 inches
- 5 Three Carrots – tops trimmed to 2 inches
- 6 Six Runner Beans – no plate, but with stalks
- 7 One Marrow – no longer than 15 inches, no plate
- 8 Six Tomatoes – with calyx
- 9 Six Cherry Tomatoes – with calyx
- 10 Five Cooking Apples – any variety
- 11 Five Dessert Apples – any variety
- 12 Plate of Fruit – excluding apples
- 13 Longest Runner Bean – no plate
- 14 One Vegetable and One Flower
- 15 Plate of Three different vegetables



Flower Section

Class

- 16 One Specimen Rose
- 17 Roses – Three blooms in a vase
- 18 Vase of three stems of any flower – not roses
- 19 Vase of mixed garden flowers
- 20 Flowering pot plant
- 21 Foliage pot plant
- 22 Flower arrangement – in a Cup and Saucer

Preserves Section

Class

- 23 One jar of soft fruit jam
- 24 One jar of stoned fruit jam
- 25 One jar of lemon curd



- 26 One jar of sweet preserve – not included above
- 27 One jar of savoury preserve – not included above

Man in the Kitchen

Class

- 28 Five Rock Cakes

Baking Section

Class

- 29 Four Cheese Scones
- 30 Swiss Roll
- 31 Four Brownies
- 32 Coconut Lime Loaf - from recipe provided

Coconut Lime Loaf

- 100g (4oz) self-raising flour
- 100g (4oz) soft tub margarine
- 100g (4oz) caster sugar
- 25g (1oz) desiccated coconut
- 1 lime – grated, rind only
- 2 medium eggs
- 1 x 15ml spoon (1 tbsp) milk

Topping

2 x 15ml spoon (2 tbsp) caster sugar, 1 lime – juice only, coconut for sprinkling.

Method

Heat oven to 180c, 350f, gas mark 4.

Grease and line the base of a 1lb loaf tin. Place all the cake ingredients in a bowl and beat well until light and fluffy. Spoon into the tin and smooth level and bake for about 45 minutes until risen golden brown and firm to the touch. Cool in the tin for 5 minutes.

Mix together the sugar and lime juice. Turn the cake out and stand on a plate. Slowly spoon the lime mixture over the cake allowing to soak in. Sprinkle the cake with coconut.

Decorate with extra lime rind for a colourful finish.

Children's Section

Class



33 Artwork - 0 to 8 and 9 & over (please state age)

Photographic Section - Limited to 2 entries per class

Maximum size: A5

Class

34 Pets

35 Sunset

36 Country Life



Handicraft Section

Class

37 Stitched/knitted item

38 Decorative item

39 Artwork

RULES

- 1 All classes are open
- 2 All exhibits must be grown or made by the exhibitor. The committee reserves the right to inspect gardens/allotments before and after the show.
- 3 Staging will be allowed between 9.30am and 11.30am on Saturday morning. Exhibits may not be removed before 3.30pm. No responsibility will be accepted for exhibits not collected by 4.00pm.
- 4 Raffle will be held at 3.30pm.
- 5 Collections of vegetables should be staged flat without boxes. Parsley only allowed as decoration.
- 6 Judges may cut, break open specimens at their discretion.
- 7 Failure to comply with terms laid out will cause exhibits to be disqualified.
- 8 The decision of the judges is final.
- 9 Unless there are four or more entries only one prize will be given.
- 10 Entries will not be accepted after 11.30 am.