

SCHEDULE OF CLASSES

Trophies are awarded for the most points in the following; vegetables and fruit, flower and pot plants, kitchen craft (baking, preserves and beverages), handicraft, and photography. Awards are also made for 'Best Exhibit in Show' and for the most points overall. Only one entry per class is permitted for each exhibitor. Entries should be the entrant's own work.

VEGETABLES (same variety for each class)

1. Six French beans	9. Three onions
2. Four potatoes	10. Six tomatoes each with stalk
3. Three carrots with foliage	11. Two cucumbers
4. Two beetrots with 5cm tops	12. Two lettuce with root
5. Five chillies	13. One pumpkin or winter squash
6. Two leeks	14. Pair of veg. other than classes 1-13
7. Six runner beans	15. The heaviest potato
8. Six shallots	16. Five different culinary herbs in a vase

FRUIT (same variety for each class)

17. Three apples	19. Six small or three large fruits of any other kind
18. Six raspberries	

FLOWERS (in a vase)

20. Three dahlias (same variety)	23. One single stem (not dahlia)
21. Three perennials (same variety)	24. Three annuals (same variety)
22. Any mixed garden flowers	25. Five perennials (different varieties)

POT PLANTS (in owner's possession for a minimum of 3 months)

26. A flowering pot plant	28. A cactus or succulent
27. A foliage pot plant	

FLORAL ARRANGEMENTS

29. Arrangement entitled 'Iceberg'
30. Arrangement entitled 'VE 80 day'
31. An arrangement comprising foliage only
32. An arrangement of flowers and foliage in a mug

BAKING

33. Coffee and walnut cake (own recipe)	35. 4 Eccles cakes (recipe given)
34. 6 Shortbread biscuits (own recipe)	36. 5 Sausage rolls (own recipe)

PRESERVES AND BEVERAGES

37. A pot of sweet preserve	40. A bottle of home-made alcoholic 'tipple'
38. A pot of marmalade	41. A bottle of home-made cordial / fruit juice
39. A pot of chutney	

EGGS

42. Three hen, bantam or duck eggs

HANDICRAFT

43. An item of needlework

44. A painting or drawing (any medium)

45. An item of knitting or crochet

46. Any other item of handicraft

PHOTOGRAPHY (maximum size 10" x 8")

47. Photo entitled 'Road Closed'

48. Photo entitled 'On the Boat'

49. Photo entitled 'At the Zoo'

50. Photo entitled 'Flag' or 'Flags'

RECIPE - ECCLES CAKES

Ingredients: Puff pastry (shop bought or make your own), 114g currants, 114g sultanas. 56g butter (melted), 56g caster sugar + a little extra on a plate.

Method:

1. Roll out pastry and cut into 4-inch squares.
2. Put currants, sultanas, melted butter and sugar together in a bowl, and mix.
3. Place an amount of the mixture in the middle of each 4-inch square.
4. Make a parcel by folding the corners of the pastry to the centre. Press to secure then turn over the square and roll out, a little.
5. Make 3 or 4 slits on the top. Brush the top with water, then place the top down onto the sugared plate. Place sugared side up on a greased baking tray.
6. Either rest them for 1 hour or put straight into an oven 350-400°F / 200°C for about 15-20 minutes until golden brown.

CHILDREN'S CLASSES

Children winning 1st 2nd or 3rd place will be awarded rosettes. The winner of children's 'Best in Show' will be awarded a trophy. All other children will be awarded a medal.

5 years and under

51. **CRAFT** Make a Collage of a rocket using any materials.

52. **COOKERY** Decorate a mini roll to look like a dog

6 – 9 years

53. **CRAFT** Paint a flower on a pebble

54. **COOKERY** 6 Peppermint Creams (see recipe)

10 years and over

55. **CRAFT** Make a decorated jam-jar lantern

56. **COOKERY** 4 Butterfly Cakes (see recipe)

All ages

57. **FLOWERS** An arrangement of garden flowers in a jam-jar