



SUTTON BONINGTON PRODUCE SHOW

Playing Field Sutton Bonington
organised by Sutton Bonington Horticultural Society

www.sbshortsoc.btck.co.uk

Open to all residents of Sutton Bonington, Kingston-on-Soar, Normanton-on-Soar, Ratcliffe-on-Soar, West Leake and Zouch, all members of the above society and children wherever they live.

ENTRY FREE

SATURDAY AUGUST 31st 2019

Acceptance of exhibits 10.30-1.30pm
Judging 2.00pm onwards

SUNDAY SEPTEMBER 1ST 2019

Open to public viewing 11.00am - 4.30 pm
Presentation of awards 2.00pm
Exhibits not for auction can be collected after 4pm
Auction of unclaimed produce 4.30pm

Whilst taking every reasonable care, the Committee accepts no responsibility for damage to exhibits.

PRIZES

The following trophies will be awarded:

<i>The Society Cup</i>	<i>The W.I. Trophy</i>
<i>The Society Salver</i>	<i>The Kings Head Salver</i>
<i>The Poachers Arms</i>	<i>The Ted Buxton</i>
<i>The Herrington Trophy</i>	<i>Rock Cake Trophy</i>
<i>The Helga Taylor Trophy</i>	<i>The Anchor Trophy</i>
<i>The Children's Trophy</i>	<i>The Gordon Firth Trophy</i>

Trophies for the Best Vegetable, Fruit, Flowers, Preserves and Baking exhibits in the Show

The prizes will be First £1.50, Second £1.00 and Third 0.50p. In some classes only a first prize will be awarded.

The committee gratefully acknowledges the donation of prize monies by the sponsors whose names will be displayed in the marquee.

***THE LARGE NUMBER OF CLASSES
PROVIDES OPPORTUNITIES FOR
EVERYONE TO ENTER SOMETHING.
ADVICE AND HINTS FOR SHOWING ARE INCLUDED AT THE
BACK OF THIS SCHEDULE.***

DON'T BE SHY

HAVE A GO AND ENJOY THE FUN

INSTRUCTIONS FOR EXHIBITORS

Exhibits accepted only during stated times above. No entry form or fee required.

Material exhibited must have been grown (excl. flower arrangements) or produced by the exhibitor.

Exhibitors to provide own plates, vases etc., suitably identified.

Exhibition tent must be vacated at 1.45pm on Saturday.

Exhibits in the horticultural classes will be judged to RHS standards.

Craft items must not have been previously exhibited at this show.

Prize money available for collection during public viewing.

Exhibitors are asked to leave fruit , vegetables and flowers for auction at the end of the show.

Unclaimed prize money will be donated to charity.

*The knitted items for classes 73 and 74 will be donated to charity.

SCHEDULE OF CLASSES

Class no.	Description
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- 1 Four cooking apples of one kind
- 2 Four dessert apples of one kind
- 3 Four pears of one kind
- 4 Six stone fruit of one kind
- 5 Twelve blackberries
- 6 Twelve autumn raspberries
- 7 Any fruit not in another class -minimum of two of one kind
- 8 Three onions – trimmed (each less than 1.5 lb weight)
- 9 Three onions - as grown (each over 1.5 lb weight)
- 10 Three onions, one large(+ 1.5lb), one medium (0.5-1.5lb), one small (- 0.5 lb) or shallot (all trimmed).
- 11 Six shallots (trimmed)
- 12 Two leeks as grown (excl pot leeks)
- 13 2 Runner beans, 2 tomatoes, 2 round beetroots
- 14 Two long carrots with foliage trimmed to not more than 3 ins.
- 15 Three stump rooted carrots, foliage trimmed to not more than 3ins.
- 16 Three beetroot with foliage
- 17 Two parsnips with foliage trimmed to not more than 3 ins
- 18 Four coloured potatoes
- 19 Four white potatoes
- 20 One cabbage
- 21 Six French beans
- 22 Six runner beans
- 23 Longest beans in sound condition (1st,2nd,3rd.)
- 24 Five tomatoes
- 25 Ten cherry tomatoes (red, not plum)
- 26 Ten cherry tomatoes (other than red)
- 27 Two peppers
- 28 One cucumber
- 29 Two courgettes
- 30 Two sweet corn cobs
- 31 Heaviest marrows in sound condition (1st,2nd,3rd.)
- 32 Heaviest pumpkins in sound condition (1st,2nd,3rd.)
- 33 Any vegetable not in another class (minimum two of one kind)
- 34 One flower, one fruit & one vegetable
- 35 Basket/trug of vegetables and fruit arranged for effect
- 36 Three rose blooms of one kind
- 37 Three stages of same rose, bud, ½ to ¾ open, fully open.
- 38 Three pompom dahlia blooms of one kind (less than 2ins. diam)
- 39 Three dahlia blooms of one kind (each less than 6 ins. diam)
- 40 Three dahlia blooms of one kind (each over 6 ins. diam.)
- 41 Four dahlia blooms, two each of two different varieties

- 42 Five pansies or violas
- 43 Two gladioli spikes
- 44 Any other cut flower (three of one kind- not in classes 34-43)
- 45 One flowering pot plant (pot not greater than 8 ins. diam)
- 46 One pot plant cactus
- 47 One pot plant succulent
- 48 One foliage pot plant (pot not greater than 8 ins.diam)
- 49 One fuchsia of any variety
- 50 Six fuchsia flowers (at least 2 varieties) on a board (supplied by the committee)
- 51 Six annual flowers (three each of two kinds)
- 52 One vase or bowl of cut flowers (no extra foliage allowed)
- 53 Collection of five bunches of herbs (named) in a vase
- 54 Flower arrangement of up to a maximum of five blooms
- 55 Arrangement of mixed flowers and foliage (base not to exceed 24x24 ins)
- 56 Arrangement of foliage (ditto)
- 57 Gentleman's buttonhole
- 58 A teacup & saucer arrangement of flowers and foliage (not to exceed 9 x 9 ins.)
- 59 One jar home- made raspberry jam - approx. 1 lb
- 60 One jar chutney - approx. 1 lb
- 61 One jar fruit jelly - approx. 0.5 lb
- 62 One jar marmalade –approx. 1 lb
- 63 Six fancy cup cakes
- 64 Six cheese scones
- 65 Six rock cakes (men only)
- 66 'Show' cake- Cherry cake (recipe p6)
- 67 Six biscuits
- 68 1 lb loaf of brown bread
- 69 Apple pie (pastry top and bottom- up to 8 ins.diam)
- 70 Six eggs in a basket
- 71 Hand knitted garment
- 72 Embroidered article including cross stitch, state if kit or own design
- 73 *Knitting --- Child's scarf (pattern from Post office)
- 74 *Knitting --- Prem. baby's Ventilator hat (pattern from P.O)
- 75 Painting or drawing 'Animal(s)'/ 'Pet(s)'
- 76 Photograph 'Sunrise OR Sunset' mounted on card (no down loads)
- 77 Photographs 'Garden Birds' four photos mounted on one card (no downloads)

CHILDREN ONLY CLASSES (age to be stated on exhibit– must be the unaided work of the child)

- 78 Garden on a plate or seed tray (up to and incl. 11 yrs.)
- 79 Container of floating flower heads, arranged for effect (up to and incl. 11yrs.)
- 80 Picture made from dried pasta and/or pulses(up to and incl. 11yrs).
- 81 Paper aeroplane made out of one sheet of A4 paper, to be judged on the ability to fly (up to and incl. 16 yrs).
- 82 Photograph 'Wildlife' (up to 11yrs.)(no down loads)
- 83 Potato print (up to 11yrs.)
- 84 Victoria sandwich (up to and incl. 11 yrs).
- 85 Gingerbread family (up to and incl. 11yrs).
- 86 Decorated mask (up to and incl. 11yrs).
- 87 LEGO model ' Animal'. Not kit or over 10x10 ins. (up to 11yrs).
- 88 Animal made from fruit and/or vegetables (up to and incl. 11yrs)
- 89 A poster 'Save our Bees', computer work (up to and incl. 16yrs).
- 90 Useful item made from recyclable materials eg. cans, bottles, cardboard etc. (up to and incl. 16 yrs).
- 91 Decorated wooden spoon
- 92 A room in a shoe box (up to and incl.16 yrs).
- 93 Potatoes in a bucket
- 94 Largest sunflower head

FUN CLASSES FOR EVERYONE

- 95 Heaviest potato
- 96 Heaviest tomato
- 97 Heaviest apple
- 98 Funniest vegetable

RECIPE FOR SHOW CAKE (Class 66)

Cherry Cake

Ingredients:

6 oz butter

6 oz caster sugar

3 eggs

8 oz self-raising flour

8 oz glace cherries (halved)

¼ tsp salt

Finely grated rind of one lemon

Milk to mix

METHOD

Toss the cherries in a little of the flour. Cream the butter and the sugar. Beat in the lightly whisked eggs a little at a time. Add the grated lemon rind. Sift together the flour and the salt, folding into the mixture. Add the cherries and distribute them thoroughly and evenly. Add milk as necessary to give a fairly soft consistency. Place mixture in a greased 7 inch cake tin. Bake in a moderate oven at 180 deg C, gas mark 4 for about 1 hour 15 mins

VEGETABLES

General Do not assume that the biggest is the best. Condition, uniformity, and shape are equally important considerations. A nice set of matched veg. of good size for the type has as much chance against a larger set that may be in poorer condition. Aids may be used to enhance exhibits to improve the overall effect for the public, but the judge will only compare veg. with veg. All produce should be as clean and as free from pest damage or disease as possible.

Root crops should be free of all dirt by carefully washing around (not up and down) with a soft sponge and plenty of running water. Try and leave as much of the root intact as possible. Trim the foliage of carrots and parsnips to 3 ins. Beetroot can be shown with foliage, but remove any yellowing leaves. Carrots should be free of side roots and greenness around the shoulder.

Onions (trimmed) should be nicely ripened. This means harvesting at least 4 weeks before the Show. They should be evenly shaped about the centre line and not lop-sided. Thin necks should be neatly tied with raffia or string and displayed on dishes of dry sand or vermiculite.

Tomatoes should be firm, round well-ripened fruits, but not over-ripe. Green calyces should be retained to ½ ins. or so past the knuckle. Display on plain paper plates. Parsley garnishing is optional but not essential.

Beans should be tender, straight pods of even length and a good green colour with no signs of the bean showing. Exhibit with ¼ ins. or so of the stalk intact.

Shallots should be well-ripened with thin necks. Evenly matched round bulbs displayed neatly on dishes of dry sand with the necks tied neatly with raffia or string.

Potatoes Select equally matched, medium sized tubers with shallow eyes. They should be well cleaned with no skin blemishes. Note that varieties that are predominantly white but have coloured speckles are classed as 'coloured' and that cream coloured potatoes or those with slightly yellow skins are classed as 'white'.

Trug of vegetables This class is judged on variety, quality and presentation. Therefore it is important to try and include as many varieties as you can.

One flower, one fruit, one vegetable Remember that tomatoes, peppers and cucumbers are classed as vegetables and not fruit.

FRUIT

General All fruits should be picked as near to the Show time as possible and displayed with stalks. They should be ripe, but not over-ripe. Do not polish, instead leave the natural bloom on the fruit. Select evenly matched specimens in good condition and display on plain paper plates.

Apples Select large unblemished fruits of shape and colour typical of the cultivar with eyes and stalk intact. Stage with the eyes uppermost.

Grapes should be large, symmetrical, complete bunches, properly thinned. Cut with a lateral shoot on either side of the stalk to form a 'T' handle.

Blackberries and raspberries Select large ripe fruit of good colour with stalks. Stalks and calyces should look fresh and stage around a paper plate all facing the same way.

FLOWERS

General Select flowers in good condition at their optimum stage of perfection, free from blemish or pest damage, with strong stems and healthy foliage.

'A vase of cut flowers' should be exactly that. If you include extra foliage (other than the foliage on the actual flower stalks) you could be disqualified.

Roses Select blooms with well-formed centres, free from blemish with strong stems and healthy leaves. Only choose blooms that ½ to ¾ open, or else they may open up completely by judging time and be down pointed. Damaged outer petals may be carefully removed.

Dahlias should be fully open according to the type but showing no signs of an open (daisy eyed) centre (apart from collerette types which are naturally like this). Display evenly matched, firm and blemish-free blooms, all florets intact with about 15 ins. of solid, straight stalk. Blooms should be held at an angle of not less than 45 deg. to the main stem and should be staged in vases with oasis or paper so that they do not touch each other, and all facing the same way. Be sure to nip out any immature flower buds in the leaf joints as these count as a bloom and could lead to disqualification. Make sure that you fill the vase with water. Also make sure that size of the bloom is in accordance with the schedule, as the judge will measure the blooms if in doubt. Incorrectly sized blooms are likely to be disqualified.

Gladioli should be nice, straight spikes ideally showing at least 1/3 fully open florets, 1/3 buds showing colour and 1/3 unopened buds. Lower buds that have faded should be cut off completely. Nip out any immature side shoots showing buds. Stage in vase in a fan shape.

PRESERVES AND COOKERY

General Jars and bottles should be clean and free from trade names. Cakes should be presented on a plate with a doyley.

Jams The first thing the judge looks for is the seal. To obtain a good seal the preserve must not drop below 82 deg. C (180 deg. F) before being covered with either a twist top, a pliable press-on cover or a wax disc with a cellophane top when cooled. Jars should be filled to the top to allow for shrinkage. The fruit should be evenly distributed and there should be no scum, mould or sugar crystals.

Jellies Jelly should be brilliantly clear with no pulp, haze or scum and seal as for jams.

Victoria sandwich Use a traditional recipe. There should be no cooling rack marks on the top surface. Use a jam filling and a light sprinkling of caster sugar on the top.

Biscuits They should be rolled, cut, uniform in size, baked until crisp and snap when broken. All the biscuits should be identical.

Remember to read the schedule carefully and make sure that you have the correct number of items for the classes you are entering.

Further advice can be obtained from sbhortsoc.btik.co.uk or by contacting Frank Clarke(672110)