



Stewkley Village Hall

Flower & Vegetable Show & Fête

Programme



Saturday 9th July 2022

Opening ceremony at 2:30pm

Auction of produce at 4pm



- CLASSES -

*Vegetables * Fruit * Flowers * Preserves * Bakery * Art & Crafts * Children's Classes

Schedule of classes (1)

Vegetables

1. 3 x Beetroot globe trim tops to 2 inches
2. 2 x Cabbages equal size
3. 3 x Carrots long tops trimmed to 2 inches
4. 3 x Carrots stump rooted, tops trimmed to 2 inches
5. 2 x Cucumbers ridge or greenhouse of equal length
6. 2 x Lettuce of same variety
7. 7 x Radishes with tops
8. 3 x Onions tops dressed (tied with raffia or similar) roots trimmed displayed on sand and paper plate
9. 7 x Spring onions with roots
10. 5 x Peas with small stalk attached
11. 7 x Broad beans with small stalk attached
12. 3 x Potatoes white displayed on paper plate and named
13. 3 x Potatoes coloured displayed on paper plate and named
14. 7 x Culinary shallots trimmed displayed on sand and paper plate
15. 5 x Tomatoes with calix attached on paper plate
16. 2 x Courgettes of equal length not longer than 8 inches
17. 3 x Rhubarb sticks of equal length trimmed to 2 inches
18. A single vegetable exhibit not listed
19. Novice – an entry of any vegetable from classes 1 to 18
20. 4 Different varieties of herb 2 stems of each in a vase of water and named

Fruit

21. 7 x Gooseberries stalks attached green or coloured not mixed
22. 7 x Raspberries with stalks attached
23. Blackcurrants – 6 sprays, no single berries
24. Redcurrants – 6 sprays, no single berries
25. 6 x Strawberries with hulls
26. Any other fruit not listed 3 or more

Pot plants

27. Zonal Pelargonium ('Geranium')
28. Fuchsia
29. Other flowering pot plant not listed
30. Foliage non flowering
31. 1 Cactus or Succulent
32. Container of more than 1, max. 6 of the same or different types of plant
33. Bonsai tree

Flowers

34. Top Vase (see rules)
35. Antirrhinums 3 stems
36. Rose Hybrid Tea 1 single bloom
37. Roses Hybrid Tea 5 blooms, no fewer than 3 varieties
38. Roses Hybrid Tea 5 blooms of 1 variety
39. Roses Floribunda 1 specimen bloom
40. Roses – Floribunda or Old fashioned 5 blooms, 3 varieties

MICHELL CUP for highest aggregate in show (classes 1 to 57).

SILVER SALVER for best single Stewkley exhibit (classes 1 to 57).

TROPHY for best exhibit (classes 53 & 54).

TROPHY for highest aggregate (classes 1 – 26)

TROPHY for highest aggregate (classes 27 – 57)

TROPHY for highest aggregate (classes 58 – 77).

TROPHY for highest aggregate in the Children's classes (78 - 84).

TROPHY for best exhibit in the Novice class (class 19).

Top Vase (class 34): This class is kindly sponsored by Blackthorn Nurseries.

Children's classes: 1st place – 50p; 2nd – 30p; 3rd – 20p.

Any number of entries allowed in each class, although only one prize counts for the cup.

The children's trophy may be retained but all other trophies are to be held for one year only.

ENTRY FEE FOR CLASSES: 20p

20p per entry, except in the children's classes. No fee for joining us on the afternoon.

The Village Hall is a registered charity and needs your support to be successful.

On show day, Saturday July 9, the Village Hall will be open

9am – 11am for exhibits to be dropped off and arranged.

Exhibits may be reclaimed between **3.30pm and 3.45pm**.

All items left for auction will be gratefully received as the proceeds go to Village Hall funds.

NO ENTRIES ACCEPTED AFTER 11AM

Schedule of classes (2)

41. Roses – Floribunda or Old fashioned
5 blooms 1 variety only
42. Sweet peas 5 stems
43. Pansies 5 blooms
44. Pansy single specimen bloom
45. Marigolds 5 stems any variety
46. Garden Pinks 5 stems
47. Delphinium single stem
48. Any garden flower – single stem
49. Basket of flowers home grown
50. Vase of flowers home grown not less than 5 stems
51. Vase of grasses not less than 5 stems
52. Hosta leaves no more than 3
53. Outdoor hanging basket/container
54. Planted pot or container for patio
55. Vase of 2 kinds of single blue flowers that attract bees 4 stems each
56. Vase of 1 flower, not blue, that attracts bees 5 stems
57. Vase of 1 flower that attracts butterflies 5 stems

Preserves

58. Jam -- 1lb jar
59. Marmalade -- 1lb jar
60. Chutney -- 1 jar any size
61. Hen eggs -- 4 white or coloured
62. Wine -- homemade, 1 bottle, state sweet or dry on label
63. Any Homemade Flavoured Gin, 1 bottle

Bakery

64. Victoria Sponge cake
(own recipe but please use 3 eggs and jam only)
65. Empire biscuits x 5 see recipe
66. Scotch Egg x 2

Art & Craft

67. Knitting -- any NEW item including toy, pattern to be shown if used
68. Any NEW Crochet item
69. Any Embroidery, cross--stitch or tapestry
70. Needlework or Patchwork
71. A painting in any medium max 20" x 16"
72. Pen and ink drawing – max 20" x 16"
73. Photo – A single tree, max 5" x 7"
74. Photo – Activities on or around the recreation ground, max 5" x 7"
75. Craft open to anyone to make a bird's nesting box

Flower Arranging

76. A red, blue and white posy - to fit in space 8" x 8"
77. Celebrating the Jubilee - max 2' x 2' height unlimited
Flowers and foliage may be bought. Any container, drape and accessories allowed. 2ft x 2ft spaces provided.

Children's Classes

78. Photo – An animal, max 5" x 7"
79. A craft item - Any item that meets classes 67-72.
80. Queen cakes x 4 - see recipe
81. Brownies: special class
82. School: special class
83. Cygnets: special class
84. Cubs: special class

VEGETABLE & FRUIT CLASSES:

Aim for uniformity.

1. Leaves should be on. Main root as long as possible.
2. Do not remove more outside leaves than necessary.
- 2, 5, 6, 7, 16. Matching pairs are preferable.
8. Onion dressing – see www.youtube.com/watch?v=AtAVHegHb4k
- 8, 9, 14. Avoid over skinning.
- 12, 13. Potatoes should be cleaned but not with a brush.
15. Leave stalks on.
17. Trim top to minimum 3" leaf and trim bottom. Straight stick preferred.
18. Novelties such as cherry tomatoes or mangetout peas are welcome.
19. Open to exhibitors who have never won a first prize at any show.
48. Excluding varieties in classes 36, 39, 44, 47.

SOFT FRUIT: Leave stems on.

PLANTS & FLOWERS:

Pot plants may be grown from seed, tubers, bulbs or cuttings.

Flowers should not be overcrowded. Any container may be used.

PRESERVES: Eggs should have clean shells of good texture and a uniform size, shape and colour.

ART & CRAFT:

All entries should be new this year and not have been shown before.

All entries must be the work of the exhibitor.

Classes 67, 68, 69, 70. Sewn, crocheted and knitted items should NOT have been washed.

73, 74, 78. Photographs should be unframed and no larger than 5" x 7". Mount by pins or hooks.

FLOWER ARRANGING:

All material must be clean, fresh and free of insects.

Arrangements may be done at home.

CHILDREN'S CLASSES (AGE LIMIT 12 YEARS):

All should be labelled with age but NOT with the name of the child. Points are gained for imagination.

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Class 34

TOP VASE This class is kindly sponsored by **Blackthorn Nursery** of Stewkley.

1st place will receive a £10 voucher, 2nd place will receive a £5 voucher both for **Blackthorn Nursery**.

The Top Vase Class is for a Vase of 5 to 10 mixed flowering stems, taken from a minimum of two DIFFERENT KINDS of plants.

NO seed heads, berries or additional foliage will be allowed

Packing material to keep stems in place WILL be allowed

Display will be viewed all round.

Class 80 - Recipe for small Queen Cakes

(12-14 Cakes)

100g butter or margarine

100g caster sugar

2 eggs

100g currants

100g self-raising flour

A pinch of salt

Paper cases

Method

Heat oven to 180° C, Gas 4

Mix flour and salt

Cream the fat and sugar together until light and fluffy

Beat the eggs until liquid, then beat into mixture gradually.

Stir in the flour and salt lightly

Stir in the currants

Divide mixture evenly between 12-14 paper cases

Bake for 15-20 minutes



Keep it fresh... No items must be exhibited that have been shown before.
Make it your own... All entries must be home produce unless otherwise stated.
Keep it clean... All produce must be shown in a clean condition.

Class 65 - Recipe for empire biscuits

250g butter at room temperature

100g caster sugar

1 free-range egg

1/2 tsp vanilla extract

450g plain flour plus extra for dusting

For the topping

250g icing sugar

3 tbsp full fat milk (optional) or water

Raspberry jam

glace cherries

Method

Place the butter and caster sugar in a large bowl and cream together until smooth and light in colour. Mix in the egg and vanilla extract. Sift in the flour in small batches and mix well until combined.

Lightly flour a work surface and roll out the dough to a 1cm/½in thickness. Use a round plain or fluted biscuit cutter to cut out the biscuits. Place the rounds on baking trays, leaving at least 3cm/½in space between biscuits as they will spread in the oven. Pop in the fridge for at least 1 hour to firm up.

Preheat the oven to 180C/160C Fan/Gas 4 and bake for 10–15 minutes or until baked through but not bronzed.

Leave to cool on a wire rack completely.

To make the topping, place the icing sugar in a bowl and gradually mix in the milk, if using, or a few tablespoons of water to make a thick glossy icing. Spread the icing on half of the biscuits and spread 1 tablespoon of jam on each of the remaining biscuits. Place the iced biscuits on top of the biscuits with jam. Top each biscuit with half a glacé cherry

For further information:

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