RULES

- 1. Entries are restricted to persons living in the Civic Parish of Fiddington together with their families and friends.
- 2. Competition entry forms one per competitor, and a fee of 30p per class in the
 Horticulture and Home Craft sections or 10p per class in the Young Persons section
 to be handed in to Rod or Jenny Cole by 7.00 pm on Tuesday 11th July (contact details below).
 This is important.
- 3. Exhibits must be staged in the Village Hall between 9.30 am and 11.30 am on 15th July. Judging to commence at 12.00 noon: <u>no entries to be staged after</u> 11.30am.
- 4. All entries must have been grown or made by the competitor one entry per competitor per class, however the pot plant need only have been in his/her care for a month. Flowers may be purchased if desired for class number 24, 25 & 26.
- 5. The Young Person's section, Classes 47 54, is judged as two separate groups;
- a). Competitors 7 years and under on the day of the show
- b). Competitors 8 to 12 years on the day of the show

 The age of the competitor will be considered when choosing the 2nd and 3rd winners.
- 6. Points are awarded for 1st, 2nd and 3rd in each class. Monetary prizes are awarded for the most points in classes 1 23 and 24 46: also for 1st, 2nd & 3rd in each young person's class, 47 54.

Cups are awarded as follows:

- Marchent Cup Best Exhibit Classes 1-14
- Wells Hunt Cup Best Exhibit Classes 15 22
- Ian Marchent Cup Most Points Classes 1 23
- Short Trophy Most Points Classes 24 46
- Flo Rich Cup Most Point in Young Person's Classes 23 and 47 54
- . Britton Trophy Best Photograph in Show
- 7. The committee shall not be responsible for any damage or loss to items displayed in the show.
- 8. Produce must be removed by 4.30 pm.

THE JUDGES' DECISIONS ARE FINAL

For further information or additional entry forms contact: Rod & Jenny Cole – Milestone, Church Rd. – 732345

Fiddington Show



Saturday 15th July 2023

At the Village Hall & Playing Field
Will be opened at 3.00 pm
by
Tina Gardener
Clerk to Fiddington Parish Council

CREAM TEAS from 3.30pm

PRIZE GIVING at approximately 4.30pm

Flower Show Schedule

Recipe for Class 37 - Cake made by a Gentleman

Orange Apricot loaf cake.

Preparation 20 minutes - cooking time 50 mins to 1 hour – oven temperature 160/140fan/gas3.

Ingredients.

175g unsalted butter.....softened. Plus a little for greasing.

175g chopped dried apricots.

Zest of 2 large oranges plus the juice of one of them.

175g golden caster sugar.

3 medium eggs....beaten.

280g self-raising flour.

Drop of milk (optional)

50g icing sugar.

Method.

Heat oven. Grease and line a 900g loaf tin with baking parchment.

Heat the apricots in a saucepan with the orange zest and all but one tbsp. of the juice.

Simmer gently for 5 minutes until the apricots have absorbed all the juice and leave to cool.

Beat the butter and sugar in a bowl until light and fluffy. Gradually beat in the eggs.

Fold in the flour (figure of 8) and stir in the cooled apricots. If the mixture is dry add a drop of the milk.

Scrape the batter into the tin, smooth the top. Bake for 50 minutes to one hour. Test with skewer, dip into the cake and make sure it comes out clean. Cool in the tin for 10 minutes.

Turn out onto a wire rack to cool completely.

Gradually add the reserved orange juice to the icing sugar, stir until smooth and slightly runny. Drizzle the icing in a zigzag pattern over the top of the cake.

Leave to set. **GOOD LUCK!**

Ruth Brazier

Class	Horticultural Section				
1	4 x carrots				
2	3 x onions				
3	6 × French beans				
4	Collection of vegetables, 1 of each of 5 varieties, box/tray max. 40 x 25 cm				
5	2 x courgettes				
6	2 x lettuces				
7	Longest runner bean				
8	6 x broad beans				
9	3 x beetroot				
10	4 x potatoes				
11	2 x cucumbers				
12	Display of potato competition – winners (by weight)				
13	A display of one kind of soft fruit, on a plate not larger than 20cm				
14	3 x sticks of rhubarb				
15	3 x roses				
16	5 x sweet peas				
17	Vase with flowering shrub stems – 3 stems of one variety				
18	Vase of perennial flowers 2 stems from each of 3 varieties				
19	Vase of annual flowers 2 stems from each of 3 varieties				
20	Pot plant floral maximum diameter 30cm				
21	Pot plant foliage maximum diameter 30cm				
22	Display of annuals in pot or basket maximum diameter 40cm				
23	Tallest sunflower				
	Home Craft Section				
24	Flowers in an egg cup arranged for effect				
25	Coronation Floral Table Decoration (maximum size 60 X 60cm				
26	Flower arrangement in an unusual container				
27	6 fruit scones				
28	Pot of raspberry jam				
29	Pot of marmalade (Orange, Grapefruit, Lemon or Lime)				
30	Pot of chutney – any variety				
31	Plain Victoria Sandwich Sponge – jam filling				
32	Quiche				
33	6 Sausage Rolls, with any homemade pastry				
34	4 Flapjacks				
35	5 Cupcakes				
36	Loaf of Bread				
37	Cake made by a gentleman				
38	Best Decorated Hat				
39	Homemade toy – any media				
40	A Knitted Item				
41	An Item of Sewing/Needlework				
42	Any Black & White photograph (all photos to be taken by exhibitor)				
43	Photograph: My Favourite Place (colour prints maximum 6" × 4")				
44	Photograph: A Beach Scene				
45	Watercolour Picture – mounted or framed				
46	A Picture using other media (oil, pencil, acrylic etc.)				
	Varing Davagn's Coation area 2.7.9.9.40 and dav. of all are				
Young Person's Section ages 3-7 & 8-12 on day of show					
47 40	Photograph: My Favourite Place				
48 40	A Black & White Photograph.				
49 50	Model made from Beachcombing – max. 30 cm cube				
50 51	Make an Animal from Fruit and/or Vegetables				
51 52	Best Decorated Hat				
52 53	6 gingerbread people biscuits				
ია 54	Make a Lego model (own design – not a kit) - max. 30 cm cube Drawing/Painting of your favourite tree				
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