

## RULES

1. Open to all members of Caythorpe & District Garden Society and residents within the local area.
2. Exhibits must conform to the wording on the schedule.
3. All exhibits must have been grown, made or created by the exhibitor.
4. THE JUDGE'S DECISION IS FINAL. Any queries must be raised with the Show Chairman only.
5. After judging, no exhibits or part of an exhibit may be altered or removed until the end of the show.
6. Entrants are responsible for the removal of their exhibits at the end of the show.

## TROPHIES

The Ivy Sykes Challenge Trophy will be awarded to the entrant who gains the most points in the show. To be held for one year.

The Member's Trophy will be awarded to the MEMBER who gains the most points in the show. To be held for one year. In the event of a member winning the Ivy Sykes Challenge Trophy the member with the next highest number of points will be awarded the Member's Trophy.

The Ted Auckland Plate will be awarded to the entrant who gains the most points in Section 'A' Vegetables. To be held for one year.

The Rosemary Foster Seed Box will be awarded to the entrant who gains the most points in Section 'F' Flowers and Foliage. To be held for one year.

The Bud Vase will be awarded to the entrant who gains the most points in Section 'G' Floral Art. To be held for one year.

The Photo Frame will be awarded to the entrant who gains the most points in Section 'H' Photography. To be held for one year.

The Jan Owens Cake Basket to be awarded to the entrant who gains the most points in Section 'I' Cookery. To be held for one year.

The Anne Wood Bowl will be awarded to the entrant who gains the most points in Section 'J' Handicrafts. To be held for one year.

The Fuchsia Tray will be awarded to the member displaying the best exhibit in class 28. To be held for one year.

THE COMMITTEE ACCEPTS NO RESPONSIBILITY FOR LOSS OF or DAMAGE to EXHIBITS or PROPERTY OF EXHIBITORS.

CONTACT: Dave Fidler (Chairman) - 01400 272630

# *Caythorpe & District Garden Society*

## **SCHEDULE & ENTRY FORM 25<sup>th</sup> ANNUAL OPEN SHOW**

**SATURDAY 20th AUGUST 2022**

### **CAYTHORPE VILLAGE HALL**

**Entries between 8.30 am and 10.15 am**

**All Exhibitors Out – 10.15 am  
Judging – 11.15 am  
Show opens – 2.00 pm  
Prize Giving – 3.45 pm  
Raffle Draw – 4.00 pm**

**Exhibit Entry Fee: 30p per entry**

**Entrance to Show by Donation at Door**

**Plants & Garden Produce for Sale**

**&**

**Strawberry Cream Teas**

**In the garden  
2.00 pm – 3.45 pm**

## SECTION 'A' - VEGETABLES

CLASS	QTY	
1	3	Onions (roots on)
2	5	Shallots
3	3	Leeks (roots on)
4	5	French beans (stalk on)
5	5	Runner beans (stalk on)
6	3	Tomatoes – beef variety (with calyx)
7	5	Tomatoes – normal size (with calyx)
8	5	Tomatoes – cherry size (with calyx)
9	3	Beetroot - (with 3 inch tops)
10	3	Carrots – (with 3 inch tops)
11	1	Aubergine
12	3	Courgettes – (with flower if possible)
13	1	Marrow – (Heaviest)
14	5	Potatoes – (one variety)
15	1	Squash – (edible)
16	1	Sweet peppers
17	3	Chillies – (one variety)
18	1	Sweet corn – (outer leaves on cob and tassels)
19	5	Herbs (stems of 5 different herbs to be displayed in vases provided)
20	1	Cabbage – any variety
21	1	Cucumber
22	1	Bulb of Garlic
23	5	Radishes (foliage intact)
24	1	Basket of mixed vegetables

## SECTION 'B' - SPECIAL VEGETABLES & FRUIT

CLASS	QTY	
25	1	Longest runner bean
26	1	Most peculiar shaped vegetable or fruit
27	1	Heaviest apple

## MARMALADE CAKE

### INGREDIENTS

175g Softened Unsalted Butter  
 175g Caster Sugar  
 3 Large Eggs  
 175g Self-raising Flour  
 110g Seville Orange Marmalade  
 Finely grated zest of half small Orange

### Icing

200g Icing Sugar  
 Finely grated zest of half small Orange  
 Plus about 25ml Orange Juice

### Method

1. Heat oven to 180c/Gas 4  
**Grease a 20cm spring-form Cake Tin, line the base with baking parchment**
2. Beat butter and sugar together until light and fluffy. Beat in eggs 1 at a time, adding a spoonful of flour with the last egg, if necessary, to prevent curdling. Sift in remaining flour and fold in using a large metal spoon. Finally, fold in the marmalade and zest of half orange.
3. Transfer mixture to prepared tin and level the surface. Bake for about 40/50 minutes until the cake is well risen, and a skewer inserted in the centre comes out clean. Leave in the tin for 10 minutes, then turn out onto a wire rack to cool.
4. Mix the icing sugar with the remaining orange zest, and enough orange juice to make a thick icing. Spread it over the of the cooled cake and leave to set.

## SECTION 'I' - COOKERY

CLASS	
70	A Marmalade Cake – recipe on page 6
71	Savoury flan
72	Bread loaf (hand made) – using yeast
73	Savory bread loaf (hand made)
74	3 pieces of Shortbread
75	Jar of jam – any flavour
76	Jar of marmalade – any flavour
77	Jar of jelly – any flavour
78	Jar of chutney
79	Jar of
80	Bottle of fruit liqueur – any size (no kits)

*(N.B. Classes 75 to 79: Jars to be very full with waxed discs and labels showing date made. Jars with screw tops are acceptable.)*

## SECTION 'J' - HANDICRAFTS

CLASS	
81	Cross stitch article
82	Knitted or crocheted item
83	Patchwork item
84	Handmade cushion
85	Handmade jewelry item
86	Painting in oils
87	Painting in acrylics
88	Painting in water-colours or gouache
89	Drawing in pastels, pencil or charcoal
90	Any other handicraft item not listed – textile
91	Any other handicraft item not listed – non textile

*(N.B. No items to have been shown previously at a Caythorpe and District Garden Society Show. Max. of 3 entries per entrant in each of classes 86 - 89.)*

## SECTION 'C' - MEMBERS ONLY

CLASS	QTY	
28	1	Fuchsia (provided).
29	1	Potato in a bucket – Heaviest crop. Buckets to be entered complete with potato top growth.

## SECTION 'D' - FRUIT

CLASS	QTY	
30	3	Eating apples – (one variety)
31	3	Cooking apples – (one variety)
32	5	Plums – (one variety)
33	3	Pears – (one variety)
34	10	Raspberries - (one variety) – (with stalk)
35	10	Blackberries - (one variety)
36	1	Bowl of mixed fruit

## SECTION 'E' - CONTAINERS

CLASS	
37	Pot plant – flowering (only one plant per pot)
38	Pot plant – foliage
39	Outdoor planted container
40	Container of cacti &/or succulents
41	Container of herbs – one or more varieties

*(Pot plants must have been in the exhibitor's possession for AT LEAST THREE MONTHS)*

## SECTION 'F' - FLOWERS and FOLIAGE

CLASS	QTY	
42	3	Dahlias (decorative)
43	3	Dahlias (cactus)
44	3	Dahlias (ball)
45	3	Rose stems - (one variety)
46	3	Rose stems - (any varieties)
47	1	Rose stem - individual bloom of hybrid tea type
48	1	Rose stem - multibloom of floribunda type
49	3	Stems of Japanese anemones
50	3	Stems of pinks
51	3	Stems of sweet peas - (one variety)
52	3	Stems of sweet peas - (any varieties)
53	3	Stems of michaelmas daisies
54	3	Stems of penstemons - (any varieties)
55	3	Stems of gladioli – (any varieties)
56	5	Pansies or violas - (any varieties) own vase
57	1	Hydrangea head
58	5	Stems of foliage - (five different varieties) (max. height 3 feet)
59	5	Stems of annuals – (one variety of flowers raised from seed during 12 months prior to show)
60	3	Stems of flowers not listed - (one perennial variety)

*(NB – Show containers to be used unless otherwise stated.)*

## SECTION 'G' - FLORAL ART

CLASS	
61	“Celebrate the Jubilee” – an arrangement of red, white and blue.
62	“A Posy fit for a Queen” – a small handheld arrangement displayed in a container.
63	“Picture Perfect” - an arrangement that incorporates a picture frame.
64	“Greensleeves” - an all-green contemporary arrangement in a shallow container.

*(N.B. Fresh material must have cut ends of stems in water or water-retaining material e.g. oasis. Any accessories should be included within the design. All entries must have been arranged by the exhibitor. Flowers and foliage need not be grown by the exhibitor.)*

## SECTION 'H' - PHOTOGRAPHY

CLASS	
65	“Home and Abroad”
66	“Patterns”
67	“Happy Holiday”
68	“The Garden”
69	“People Unawares” To be judged for content rather than technical perfection

It is the intention to retain all these classes in future.

*(N.B. All photographs to have been taken by the entrant, who must own the copyright, and not have been shown previously at a Caythorpe & District Garden Society Show. No manipulated digital photographs or composite entries accepted. Only 3 entries per class permitted. Maximum size of entries including mount: A4 – 297 mm x 210 mm.*

*Photographs must not have captions and should be mounted on black or white card. Framed prints cannot be accommodated.)*