

AWARDS

FIRST PRIZE: 50p (3 pts)

SECOND PRIZE: 30p (2 pts)

THIRD PRIZE: 20p (1 pt)

Special prizes of £1.00 are given for the best exhibit in the Vegetable, Fruit and Flower sections.

The following awards WILL BE PRESENTED AT 3.45 PM and will be held for 1 year:

The **Stephenson Cup** - awarded to the Exhibitor with the Highest Points total in Classes 1-22

The **Richard Wright Cup** - awarded to the Winner of Class No. 22 "Spud in the Bucket" competition

The **Les Potter Cup** - awarded for the Highest Points total in the Fruit section (Classes 23-29)

The **Rose Bowl** - awarded to the Winner of Class No. 30

The **Brian Fisher Salver** - awarded for the Highest Points total in the Flower section (Classes 30-45)

The **David Waters Memorial Cup** - awarded to the Best Begonia grown from plug plant supplied (Class 41)

The **Show Helpers Cup** - awarded for the Highest Points total in the Flower Arrangement section (Classes 46-50)

The **Social Club Cup** - awarded for the Highest Points total in the Produce section (Classes 51-61)

The **2012 Diamond Jubilee Rose Bowl** - awarded for the Highest Points total in the Arts & Handicrafts section (Classes 62-69)

The **Doris Franklin Cup** - awarded for the Highest Points total in the Photography section (Classes 70-74)

The **Thistle Tankard** - awarded for the Highest Points total in the Under 12's section (Classes 75-83)

The **Junior Cup** - awarded for the artwork judged to be the most outstanding in the Under 12's section

Exhibitors who wish to collect their entries should do so between 3.30 and 4.00 pm. If you are willing to leave your entries for auction, these will be most gratefully accepted and **proceeds will go to the Hall funds.**

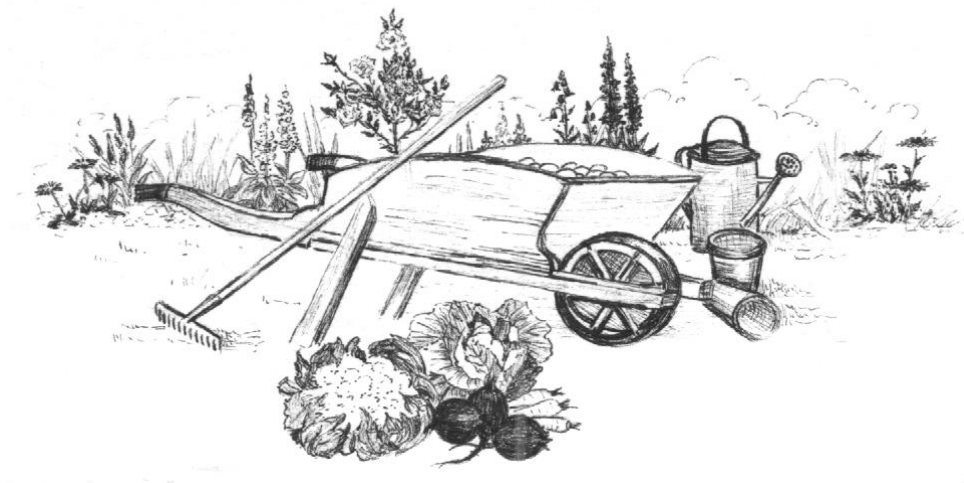
DO NOT MISS THE FRUIT & VEGETABLE AUCTION AT 4.00 PM

Any queries - Rosie White on 01223-881293 or rosiewhite77@hotmail.com

The Wilbrahams and Six Mile Bottom

VEGETABLE, FLOWER AND PRODUCE SHOW 2023

Memorial Hall, Great Wilbraham
Saturday 15th July, at 2.30 pm



Teas

Raffle

AUCTION OF DONATED EXHIBITS AT 4.00 pm

ALL PROCEEDS TO HALL FUNDS

Admission: Adults £1 Children (under 16) Free

The Hall will be open for receiving entries on Saturday 15th July from 9.00 am to 11.00 am. No exhibits will be accepted after 11.00 am and all exhibitors **MUST** leave the Hall by 11.15 am. **NOTE – EARLIER TIMES!**

Exhibitor's entrance fee: 20p per item (adults) & 10p per item (Under-16s)

Vegetables	1.	5 pods of broad beans	* See details in 'Rules' Section (classes 41 and 42-45)	41.	1 begonia grown from plug plant supplied (David Waters Memorial Cup)	
	2.	5 pods of peas or mangetout		42.	A flowering pot plant	
	3.	A bunch of 5 radishes (one variety)		43.	A foliage pot plant	
	4.	1 lettuce, root intact (any variety)		44.	Cactus/cacti or succulent(s) in any container	
	5.	3 potatoes (same variety)		45.	Single outdoor plant in a pot	
	6.	5 salad onions with tops on		Flower Exhibits (Arrangements)	46.	“The Crown Jewels” an exhibit of flowers and foliage (accessories allowed)
	7.	1 cucumber (any variety)			47.	A miniature arrangement (max overall size 4”/10cm)
	8.	3 carrots, tops trimmed			48.	A “butterfly/bee friendly” arrangement of flowers and foliage in a jug/pitcher (any size)
	9.	5 French or dwarf beans			49.	A floral exhibit in a fruit or vegetable
	10.	3 bulbs of garlic			50.	A petite arrangement (overall max size 9”/23cm)
	11.	3 beetroot, tops trimmed		Produce	51.	6 hen or 6 bantam eggs
	12.	2 courgettes (4-8”/10-20cm)			52.	1 jar of jam or jelly (any variety)
	13.	3 tomatoes with stalk (same type)			53.	1 jar of marmalade (any variety)
	14.	5 shallots			54.	1 jar of savoury preserve (e.g. chutney, pickle, relish)
	15.	5 runner beans			55.	1 loaf of bread or 4 bread rolls (any type)
	16.	3 onions, tops trimmed and tied			56.	4 King Charles III Coronation Cup Cakes
	17.	The heaviest marrow!			57.	4 chocolate brownies
	18.	1 cabbage with 2-3”/5-7.5cm stem			58.	4 cookies
	19.	Tray, trug or basket of mixed vegetables, at least 5 different varieties			59.	Victoria Sandwich
	20.	3 varieties of herbs (3 stems of each)			60.	4 scones (any type)
	21.	Exhibit of any vegetable not included in the schedule			61.	Coronation Quiche (see recipe)
	22.	“Spud in a Bucket” competition (<i>see Warbler for details</i>)		Arts and Handicrafts	62.	A drawing or painting (any medium)
Fruit	23.	7 raspberries	63.		An item of patchwork or quilting	
	24.	5 strings of blackcurrants	64.		Any sewn/stitched item	
	25.	5 strings of redcurrants	65.		An item of knitting	
	26.	7 gooseberries	66.		An item of crochet, lace, knotwork or beadwork	
	27.	3 sticks of rhubarb	67.		An item of tapestry, cross stitch or needlepoint	
	28.	Exhibit of any fruit not included in the schedule	68.		An item of hard handicraft (e.g. woodwork, pottery, metalwork)	
	29.	Longest stick of rhubarb	69.		Any other craft item not included in the schedule	
Flowers	30.	A specimen rose (Rose Bowl Award)	Photography		70.	“A Wheel” or “Wheels”
	31.	5 stems of garden flowers – each different		71.	“The Seasons”	
	32.	3 stems of roses, large flowered		72.	“History” or “Vintage”	
	33.	5 stems of sweet peas, single colour or mixed		73.	“Food”	
	34.	3 stems of cluster-flowered roses		74.	“A Reflection”	
	35.	3 stems of flowering shrub (mixed or the same)		Children's (Under 12's) section:	75.	Under 5's only: A Kandinsky style picture, any art form
	36.	3 stems of herbaceous perennial (mixed or the same)			76.	A coloured sketch of the “Coronation Bouquet” flowers
	37.	3 stems of foliage plant (mixed or the same)			77.	Painting of a farm animal in style of Warren Kimble
	38.	1 dahlia bloom (any variety, any size)			78.	Watercolour painting in style of Maria Sybilla Merian
	39.	A rose – chosen for scent			79.	Bake and decorate 3 Cup Cakes “Fit for a King”
	40.	3 stems of dahlias (mixed or the same, any size)			80.	A picture using dried/pressed flowers and leaves
					81.	A Lego/Knex/Mobilo model
					82.	Make a Mini Beast Hotel for the creepy-crawlies in your garden
					83.	Grow a plant from seed (provided by Rosie White)

Recipe for Coronation Quiche (Class 61)

Quantities for 20cm diameter quiche (recipe may be adapted if using a different size)

Ingredients (pastry*):

- 200g plain flour
- Pinch of salt
- 50g cold butter, diced (or margarine)
- 50g lard (or use butter/margarine if preferred)
- 2-3 tablespoons milk

* Or use 300g ready made block shortcrust pastry or ready rolled shortcrust pastry

Ingredients (filling):

- 75ml milk
- 125ml double cream
- 2 medium eggs
- 1 tablespoon chopped fresh tarragon (or 1 heaped teaspoon dried tarragon)
- Salt and pepper
- 100g grated cheddar cheese
- 200g fresh spinach (cooked) or 200g frozen spinach (defrosted), both well drained and finely chopped
- 60g cooked broad beans or peas (fresh or frozen)

Method (1-2 only if making pastry*):

1. Sieve the flour and salt together in a bowl and rub in the fats, until resembles fine breadcrumbs (or use food processor). Add the milk gradually until a firm dough is formed and shape into a ball.
2. Lightly oil a 20cm loose-bottomed tart tin/pastry ring/quiche dish and place on a baking tray.
3. Roll out the pastry on a floured surface, to a circle to fit your tin and approximately 5mm thick.
4. Carefully lift the pastry into the tin/dish and gently press into the corners. Cover and rest for 30 minutes in the fridge.
5. Preheat the oven to 180°C (fan 160°C, gas mark 4).
6. Prick the base with a fork and line the pastry case with non-stick baking paper and baking beans. Bake blind for 15 minutes. Remove the paper and baking beans. Bake for a further 5 minutes.

Method (filling):

7. Beat together the milk, cream, eggs, tarragon and seasoning.
8. Scatter half the grated cheese over the base of the pastry case and cover evenly with the chopped spinach and beans/peas. Pour over the liquid mixture and sprinkle the remaining cheese on top.
9. Place in oven and bake for 30-40 minutes, or until golden and firmly set all over.
10. Remove from oven and allow to cool for 5-10 minutes before carefully removing from the tin. If using a quiche dish, may be exhibited without removing.
11. Can be served hot, warm or cold and stored (covered) in the fridge for 3 days.

RULES

1. **Number of entries in each class limited to two per exhibitor (except Classes 22 and 41 which are limited to one per exhibitor).**
2. **If there is only one entry in a class, the prize will be left to the judges' discretion. The judges may withhold awards if, in their opinion, exhibits do not reach reasonable standards.**
3. **Please read and interpret the meaning of the schedule to avoid disappointment or disqualification. The judges' decision is final.**

Notes:

- **All exhibitors are on trust that their entries are MADE BY THEMSELVES OR GROWN IN THEIR OWN GARDEN IN THE WILBRAHAMS OR SIX MILE BOTTOM, except classes 42-50.**
- **Classes 42-45 must have been owned by the Exhibitor for at least 8 weeks.**
- **Classes 55-61 are to be exhibited on a white paper plate and covered with transparent film or a polythene bag.**
- **Classes 62-69 must be Exhibitor's own work and not previously shown.**
- **Classes 70-74 to be sent electronically by email to vfpphotos@gmail.com – deadline midnight Wednesday 12th (3 days before the Show) - to be displayed at the Show on screen.**



ENTRY FORM

Name

Address

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Class No.	Exhibit	Fee

Please bring this completed form with your exhibits on the morning of the show

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Address

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