

**North Luffenham
Garden Club
Autumn Show 2019**

To be held at
The Community Centre
On Sunday 1st September 2019

Entry to classes is **OPEN TO ALL**
Open to the Public from 2pm

Tea/Coffee and Homemade Cakes
From 2pm

Prizegivng at 3.45pm

Admission £1
(Members / Children free)

NORTH LUFFENHAM GARDEN CLUB

The Club meets regularly throughout the Winter and Spring on the second Thursday of each month at 7.30pm in the North Luffenham Community Centre. Visitors are welcome at a cost of £3 per event, or you can join the Club for an Annual Subscription of £15/person from 1st October 2019. If you are interested in joining the Club, do come to one of our meetings - the atmosphere is friendly and relaxed.

For further details, please contact the Club Chairperson, Katy Ellis (Tel: 01780 - 722173.)

Details of scheduled meetings can be found on the Village Web Site: www.northluffenham.com

TIPS FOR SHOWING

Read the schedule (entry form) carefully !

Follow the rules - if the schedule calls for five specimens, do not enter four or six. Take note of any size restrictions AND SEE SHOW RULES ON INSIDE BACK COVER

In the fruit and vegetable classes, judges are looking for uniform shape and size. Tomatoes and all fruit should have their calyces/stalks intact.

Arrive at the hall in plenty of time to stage your exhibits - it will be open from 0830 - 1030 am on the morning of the show.

When you get to the hall with your items, go to the Show Secretary's desk to pick up your entrant tickets. There will be one ticket to place by each of your exhibits. If you are unsure what to do, any of the committee will be happy to help.

The hall closes at 11 am for judging and reopens to the public at 2pm for viewing and prizegiving at 3.45pm.

SHOW RULES

1. Entry is open to all Club members or permanent residents of local parishes.
2. To enable appropriate space to be allocated to each class and to allow all entries to be entered on the Register of Exhibits, entry forms and exhibitors' fees should be delivered to Katy Ellis' house, 24 Sycamore Road, by 2 pm, or to North Luffenham School Hall between 2 pm and 5 pm on the Saturday before the Show. Late entries will only be accepted at the Show Manager's discretion. Fees: 30p per exhibit for Club Members; 40p for non members; children's entries free.
3. All horticultural exhibits in the adult classes must have been grown locally by the Exhibitor, or have been in his/her possession for at least 3 months.
4. All other exhibits in the adult classes must have been made or produced by the exhibitor
5. All exhibits in the Children's classes must have been made or assembled by the exhibitor
6. All exhibits to be staged between 8.30 am and 10.30 am on the day of the show. All exhibitors other than Show Stewards must then leave the hall, and judging will start promptly at 11 am.
7. Any objections must be lodged with the Show Secretary before 3 pm. After consideration, the Show Manager's decision will be final.
8. Exhibitors may enter as many exhibits in any one class as they wish.
9. First place will be awarded 3 points, second 2 points and third 1 point and Highly Commended awarded ½ point in each class. The Exhibitor with the highest overall total of points will be awarded the President's Cup. There will be separate prizes for first, second and third in the adult group and each of the Children's age groups.
10. The exhibit assessed by a combined vote of all the Judges as the best single exhibit in the Show will be awarded the Freddie Clyant Trophy and the Bolton Trophy will be awarded for the best single Children's exhibit in the Show. The Sally Lambert Trophy will be awarded to the exhibitor with most points across the Flower Arranging classes.
11. The Show Manager reserves the right to move any staged exhibit.
12. No responsibility can be accepted by the Club for loss or damage to exhibits or other personal property. All personal information is only held for the purposes of Garden Club activities.

Victoria Sponge Recipe

3 medium eggs weighed in their shells (probably 6oz/170g)
The weight of the eggs in Butter /Soft Margarine
The weight of the eggs in Caster Sugar
The weight of the eggs in SR Flour
Raspberry Jam to fill

Method

Set oven Gas 4 160C (fan oven) or 180C
grease and base line the bottom of 2 x 20cm/8" sandwich tins
Cream butter/margarine and sugar
Beat the eggs then gradually add to the mixture beating well each time
Sieve the flour and fold into the mixture with a metal spoon
Divide equally between the 2 tins and bake 25 mins in the middle of the oven.
They are ready when they are golden, shrunk from the sides of the tin and spring back when touched
Remove from the tins and fill with raspberry jam when cold to avoid jam bleeding into the cake
A light dusting of caster sugar on the top will finish it

COMMITTEE MEMBERS:

Tel: (01780)

Cathy Davenport,	9 Digby Drive	722425
Katy Ellis,	24 Sycamore Road	722173
Stephen Ashpole	7 Glebe Road	729406
Show Manager:	Katy Ellis	722173

ADULT CLASSES VEGETABLES AND FRUIT

1. Onions 8oz or under, dressed (3)
2. Carrots, any cultivar (3 with 3" tops)
3. Runner Beans (5)
4. Tomatoes (3)
5. Tomatoes, small fruited (5)
6. Collection of vegetables, 3 kinds, one of each. Space 2' x 18"
7. Apples, cooking (5) - please label with variety if known.
8. Apples, dessert (5) - please label with variety if known.
9. One dish of soft fruit grown outdoors. One or more varieties,
10. The most humorous misshapen fruit or vegetable
11. Bowl or collection of cut Herbs, up to 5 varieties - display with list of herbs used

FLOWERS

(Green plastic vases, newspaper & water supplied for Classes 12 and 14)

12. One vase of 3 stems of Dahlias, any cultivar(s)
13. One specimen Rose (one flower on a stem) any cultivar - may use own vase; flower only judged
14. Mixed cut flowers which can include grass, foliage and seed heads in one vase as supplied - no bought flowers

POT PLANTS

15. One pot plant grown for flowers
16. One pot plant grown for foliage.
17. Cactus or succulent - one pot plant or collection

HOME PRODUCE

All jars should be labelled with product and date made - screw top or cellophane only needed

18. Jar of Marmalade
19. Jar of jam
20. Jar of jelly
21. Jar of pickle or chutney.
22. Homemade alcoholic beverage
23. Victoria sandwich cake with jam filling (to be made to recipe at page 6).
24. Fresh home baked loaf of bread, white, brown or wholemeal. (Home Breadmakers may be used.)
25. Plate of 5 x Scones (Any Flavour)
26. Plate of Shortbread (5)

ARTS AND CRAFTS

27. Craft item made by the entrant (hard material).
28. An item of creative needlework
29. A knitted or crocheted item
30. Painting - Watercolour (Not to exceed 2' Square, to be labelled with title and medium)
31. Painting Oil / Acrylic (Not to exceed 2' Square, to be labelled with title and medium)

PHOTOGRAPHY

Note: All photographs to be no larger than 7" x 5" excl mount.
(Photographs may be mounted).

FLOWER ARRANGEMENTS

(The Sally Lambert Trophy will be awarded for the most points across the following 2 classes)

PLEASE NOTE DIMENSIONS

38. 'Trio' an arrangement using 3 flowers only (single stem) plus foliage & grasses (accessories may be used)- max diameter 18 ins - no height restriction.
39. 'Teatime' Small arrangement presented in a cup and saucer. Plant material only. Max diameter 20cm/8ins. No height restrictions.

CHILDREN'S CLASSES (Aged 12 and under)

U16s may enter photos in class 65

40. A miniature garden (any container) but no bigger than 40cm square - should contain some natural material but can be made using lego, plasticine, junk modelling etc.
41. An animal made from fruit, vegetables, flowers and foliage.
42. Any piece of creative Artwork - painting, collage, greetings card, model, coloured picture etc.

Over 12 Age Group

All children over the age of 12 are most welcome to enter any of the adult classes.

