

NORTON, LEIGH & DISTRICT



**72<sup>ND</sup> HORTICULTURAL  
— SHOW —**

**VEGETABLES, FRUIT, FLOWERS, WINE,  
PRESERVES & CAKES**



Colour Pencil Drawing  
1<sup>st</sup>: Kate Turner

**NORTON VILLAGE HALL  
SATURDAY 10 AUGUST 2019**

**Doors open at 2.30pm**

**Prizes will be presented by**

**Mrs Margaret Beale**

**at 3.30pm including an auction of donated class exhibits  
in aid of Macmillan Cancer Support**

**Admission 50p (Children Free)**

# RULES AND REGULATIONS

1. Entrance fees: All Classes: 10p  
Children's Classes: free
2. All entries to be received by:  
Sue Phelps, Yew Tree Farm, Norton  
Jo Robson, Daniels Orchard, The Leigh  
Anna Turner, Hammonds Mead, Church Lane, Prior's Norton  
Helen Smith, Pound Farm, Sandhurst

NOT LATER THAN 6PM ON TUESDAY 6 AUGUST 2019.  
NO ENTRIES WILL BE ACCEPTED AFTER THIS DATE.

3. No exhibitor may make more than one entry in each Class.
4. Prizes may be withheld at the discretion of the judges if, in their opinion, the entry does not warrant a prize.
5. The Committee will not hold themselves responsible for the loss or damage to exhibits or exhibitor's property however arising.
6. Entries may be staged from 7.00pm to 8.00pm on Friday 9 August (by appointment only via the Secretary) and from **8.30am to 10.30am** on the day of the Show, after which the hall will be cleared. Judging commences at **10.35am**.
7. All exhibits must bear a Class card, obtainable from the Secretary. These cards will be placed with the exhibits when staged.
8. No exhibit to be removed until after the Prize Giving.
9. The Committee reserve to themselves the right to visit the garden, orchard or allotment of an exhibitor for the purposes of inspection and the making of show entries by an exhibitor is considered acknowledgement of this right. The Committee will also consider any complaint made in writing to the Chairman or Secretary before 3.30pm on the day of the Show.
10. Any persons attempting to gain a prize by unfair means shall forfeit all claims to the prizes that may have been awarded.
11. All exhibitors **MUST** comply with the Schedule. The Committee have the power to settle any dispute arising for which these rules do not provide. The Judge's decision is final.
12. Please note judges in the following Sections will be adhering to specific guidelines: Vegetables/Fruit: RHS (Royal Horticultural Society); Flower Arranging: NAFAS (National Association of Flower Arrangement Societies); Cookery and Preserves: WI (Women's Institute)
13. Exhibits awarded 'Highly Commended' will be credited with ½ point.
14. No entries, whatsoever, to be entered after the Entry Date/Time (Tuesday before Show) or on the day of the Show with the exception of Misshapen Vegetable.

## CUPS

**PRESIDENT'S CUP** – presented to the winner of the highest number of points throughout the Schedule

**LADIES' CUP** - given by Mrs Norton Walker and awarded to the Lady with the highest number of points throughout the Show

**CHAIRMAN'S ROSE BOWL** – presented to the exhibitor with the highest number of points in Classes 48 - 51 inc

**MRS C E PRICE - MEMORIAL CUP** – presented to the winner of Class 36

**THE DAVIES CUP** – presented to the winner of Classes 37 – 44 inc

**FRANK BRIDGE MEMORIAL CUP** – presented to the winner of Class 1

**MISS FINLAY CHILDREN'S CUP** – for children 0 – 7 years only – presented to the exhibitor with the highest number of points in Classes 74 - 76

**JOY PERKIN CUP** – for children 8 – 12 years only – presented to the exhibitor with the highest number of points in Classes 71 - 73

**£10 Prize** – sponsored by Chris Walker – for children aged 13 - 16 years only - presented to the exhibitor with the highest number of points in Classes 68 - 70

**CHALLENGE CUP** – given by Mrs H M Poulton to the exhibitor of the highest number of points in Classes 57 - 66 inc

**C E HADLEY MEMORIAL CUP** – presented to the winner of Class 9

**CLIVE ROWLANDS MEMORIAL CUP** – presented to the winner of Class 42

**HARRY WILKS CHALLENGE SHIELD** – presented to the winners of the Team Competition



## PRIZE MONEY

<i>Class</i>	<i>1<sup>st</sup> (3 points)</i>	<i>2<sup>nd</sup> (2 points)</i>	<i>3<sup>rd</sup> (1 point)</i>
1	£3.00	£2.50	£2.00
7	£2.50	£2.00	£1.50
16	10p per inch	-	-
27, 40, 66 & 67	£5.00	£1.00	50p
19, 52	£3.00	£1.00	50p
62	£10.00	£1.00	50p
68	£5.00	70p	50p
69 - 76	£1.00	70p	50p
77	£3.00	70p	50p
78, 80 & 81	£5.00	£1.00	50p
Others	£1.50	£1.00	50p

## JUDGES

**VEGETABLES AND FRUIT**  
**POT PLANTS AND FLOWERS**  
**CAKES AND PRESERVES**  
**FLOWER ARRANGEMENTS**  
**GIN, HOMEBREW/KIT & LIQUEUR**  
**CHILDREN'S SECTION**

**PHOTOGRAPY CLASSES**  
**CLASS 77**

**Mr Rod Wells**  
**Mr Robert Champion**  
**Mrs Beryl Griffiths**  
**Mrs Beryl Griffiths**  
**Mr Rob Wilkinson**  
**Mr Graham &**  
**Mrs Lynne Tucker**  
**Mr Jack Boskett**  
**Mrs Karen Beeson**

## LIFE MEMBERS

Mrs M Beale      Mrs S Archer    Mr K Poulton    Mr M Phelps

## COMMITTEE MEMBERS

Mrs K Beeson	Mrs J Robson	Mrs A Turner	Mrs H Smith
Miss J Beeson	Mrs P Griffiths	Mrs S Phelps	Mr O Hidson
Mrs J Broughton	Mrs M Chandler	Mrs C Trapnell	Mrs J Smith
Mrs S Wagstaff	Mrs T Otto	Mrs L Chandler	Mrs L Lewis

## **AUCTION OF DONATED CLASS EXHIBITS**

Exhibitors are asked to consider donating Class Exhibits towards Produce Boxes which will be auctioned during Prize Giving - all money raised will be donated to the Charity nominated by the Prize Giver. If you wish to participate, please see a Show Steward at the time of staging your exhibit for the appropriate labelling/red sticker.

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*The Committee recommend that exhibits are NOT displayed on china plates etc in case of breakages or accidental loss and exhibitors are responsible for their own produce.*

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## **SECTION A**

**Vegetables and Fruit – Sponsored by Chris Walker**

**Overall Points Winner: Vegetables (Classes 1-26) - “Nature in Art”  
Season Ticket**

**Best Overall Exhibit (excluding Classes 1 & 7) in the Vegetable Classes  
1 – 26 - £5 Garden Centre Voucher sponsored by Martin Robson  
£5 for Class 27 (under 21 years) – sponsored by Sid Chandler**

1. Collection of 6 kinds of vegetables, space allowed 61 x 61cms – numbers as for Classes in Schedule, (named)
2. Potatoes, coloured, 5 tuber, (named)
3. Potatoes, white, 5 tuber, (named)
4. Beet, 3, globe with approx 75mm of leaf stalk (tied)
5. Carrots (one colour), 3, long pointed with approx 75mm of leaf stalk (tied)
6. Carrots (one colour), 3, other than long pointed (eg stump rooted) with approx 75mm of leaf stalk (tied)
7. “5-a-Day” Collection of 5 kinds of fruit and/or vegetables, space allowed 46 x 46cms. Numbers as for Classes in Schedule
8. Onions, 5, 250g or under
9. Onions, 5, grown from sets
10. Onions, 3, globe, Spring sown only, over 250g
11. Shallots, 5, size and shape to count
12. Shallots, 9, pickling, maximum 30mm diameter
13. Cucumber, 1, grown under glass or outdoors (named)
14. Sweetcorn, 2
15. Runner beans, 9 pods with stalks
16. Longest Runner Bean – **sponsored by Sarah Wagstaff**
17. French beans, 9 pods with stalks
18. Courgettes, 3, 100-200mm in length or, for round cultivars approx 75mm in diameter
19. Heaviest Tomato – **sponsored by Chris Walker**
20. Parsnips, 3 with approx 75mm of leaf stalk (tied)
21. Pair of Leeks
22. Any vegetable not scheduled – one single specimen
23. Tomatoes, 6, ripe, medium approx 65mm in diameter
24. Tomatoes, 1 truss (any stage of ripening)
25. Tomatoes, 9, small fruited or cherry, 35mm maximum in diameter
26. Celery, 2, green or blanched (tied)
27. 21 years & under Class – any Class above (excluding 1, 7, 16 & 28) numbers as for Classes in Schedule
28. Misshapen vegetable (bring along and enter on the day!)

**£5 for Best Overall Exhibit of Fruit (Classes 29 – 32)  
- sponsored by Mary Chandler**

- 29. Dessert apples, 5, named, stalks intact
  - 30. Culinary apples, 5, named, stalks intact
  - 31. Dessert pears, 5, named, stalks intact
  - 32. Soft stone fruit, 5
  - 33. Dish of mixed fruit – nuts allowed
  
  - 34. 4 x Cut herbs in a vase (with no more than 15cm neck diameter\*) (named)
  - 35. Soft 'stoneless' fruit – one kind on a paper plate
- \*diameter from outside edge to outside edge at the widest part of the pot



**SECTION B**

**Cut Flowers and Pot Plants – Sponsored by Colin Withers  
£5 for Best Overall Exhibit (Classes 37 – 47)  
– sponsored by Oliver Hidson  
£5 for Class 40 – sponsored by Ann-Marie Whelan**

From your own garden/allotment:

- 36. A bowl (not vase) of mixed Roses (6 stems)
- 37. 1 beautiful bloom – single stem (flower or shrub)
- 38. 1 spike of Gladiolus
- 39. 1 vase of perennial flowers – 1 variety
- 40. Sweet Peas, 9 stems, mixed
- 41. 3 stems of mixed Fuchsias
- 42. Dahlias, 3 decorative or 3 cactus
- 43. 1 rose stem – floribunda – any variety
- 44. A jug of mixed flowers (not flowers from shrubs) from your garden or allotment, space allowed 40 x 40cms, height not limited

(Classes 45 – 47: Plants must have been in possession of exhibitor for at least 6 months)

- 45. A pot plant, scented foliage, pot not to exceed 25cms\*
  - 46. A pot plant, foliage, pot not to exceed 25cms\*
  - 47. Succulent in a pot, not to exceed 25cms\*
- \*diameter from outside edge to outside edge at the widest part of the pot

**Flower Arrangements – Sponsored by Vera Topham  
£5 for Best Overall Exhibit (Classes 48 – 51)  
– sponsored by Bob Broughton**

48. Exhibit of flowers & foliage etc, front view effect, space allowed 61 x 61cms, height unlimited “Strictly Come Dancing”
49. An arrangement – foliage only (no flowers or accessories) space allowed 46 x 46 x 46cms
50. An arrangement in a liqueur glass (no accessories) space allowed 30 x 30 x 30cms
51. 21 years and under: arrangement in a Shoe using flowers and foliage (no accessories) – space allowed 46 x 46 x 46cms

## **SECTION C**

**Sponsored by Colin Wiltshire  
£5 for Best Overall Exhibit (Classes 52 – 56)  
- sponsored by Staverton Building Supplies**

Classes 52-56: Competitors must be 18 years and over

52. Bottle (min 35cl) of homemade Sloe Gin – **sponsored by Jeremy Phelps**
53. Bottle (min 35cl) of homemade Liqueur – any flavour
54. Bottle (max 1 litre) of homemade Cider, Beer or Perry (homebrew or kit)
55. Bottle (max 1 litre) of homemade White Wine (homebrew or kit)
56. Bottle (max 1 litre) of homemade Red Wine (homebrew or kit)

**Cakes and Preserves – Sponsored by Steve Troughton  
Best Overall Exhibit (Classes 57 – 66) – £5 Garden Centre Voucher  
sponsored by Martin Robson  
£5 for Class 66 – sponsored by Ann-Marie Whelan  
£5 for Class 67 (under 21 years) – sponsored by Jean Smith**

Classes 57-61: Competitors must be 16 years and over

*Classes 57 – 61 there are to be no trade names on jars or lids*

57. 1 jar of jam, soft or stone fruit (wax disk and cellophane top or a new twist top)
58. 1 jar of lemon curd (wax disk and cellophane top)
59. 1 jar of chutney, any kind (lids: vinegar-proof not cellophane)
60. 1 jar of marmalade, any kind (wax disk and cellophane top or a new twist top)
61. 1 jar of jelly, any kind (wax disk and cellophane top or a new twist top)

*Classes 62 - 67 should be covered by cling film*

62. Men Over 21 Years: Carrot and Fruit Cake using British Flour, displayed on a paper plate – **sponsored by Western Arable Ltd** (recipe enclosed)
63. Over 21's: 4 x Grantham Gingerbreads (recipe enclosed)
64. Raspberry & Apple Loaf (recipe enclosed)
65. Cherry & Almond Cake (recipe enclosed)
66. Traditional Victoria Sandwich (own recipe, max 3 eggs, raspberry jam filled – no larger than 8” )
67. 21 years and under: 4 x Grantham Gingerbreads (recipe enclosed)

## **SECTION D**

**Children aged 13 - 16 years only**

**Sponsored by TJH Contracting Ltd**

**£3 for Best Overall Exhibit (Classes 69 & 70)**

**- sponsored by Anne Hidson**

**£5 for Best Exhibit (Class 68) – sponsored by Martin Griffiths**

- 68. Composite pencil, tonal drawing of 3 fruits or vegetables
- 69. Limerick “In the Garden” minimum of 5 verses
- 70. 4 x Chocolate Chip Muffins (own recipe)

**Children 8 - 12 years only**

**Sponsored by Mark & Jayne Hanks**

**£3 for Best Overall Exhibit (Classes 71 – 73)**

**- sponsored by Pam Griffiths**

- 71. Paint your favourite fruit or vegetable using poster paint, A4
- 72. 4 x Cheese Straws – each with a minimum of one twist (own recipe)
- 73. Tallest Sunflower to be judged, in situ, max of 5k from Norton  
(appointments will be arranged in advance)

**Children aged 0 - 7 years only**

**Sponsored by Des Beeson**

**Child's Holiday Workshop for Best Overall Exhibit (Classes 74– 76)**

**- sponsored by Nature in Art**

- 74. Draw your favourite fruit or vegetable (any medium), A4
- 75. Soda Bread (recipe enclosed)
- 76. Tallest Sunflower to be judged, in situ, max of 5k from Norton  
(appointments will be arranged in advance)

## **SECTION E**

**Miscellaneous Open Classes**

**£3 for Best Exhibit in Class 77 sponsored by Karen Beeson**

**£5 for Best Exhibit in Class 78 sponsored by Ann-Marie Whelan**

**£5 for Best Exhibit in Class 80 sponsored by Nature In Art**

**£5 for Best Exhibit in Class 81 sponsored by Nature in Art**

- 77. A 'Flower' made of vegetables and fruit – max 30” x 30”
- 78. Largest Sunflower head (diameter)  
Photographs – no manipulation to be used
- 79. 1 photograph – 'Railways' (max 6” x 4”)
- 80. 1 photograph - 'Speed' (max 6” x 4”)
- 81. 1 black & white photograph 'Portrait' (max 6” x 4”)

**TEAM COMPETITION - Harry Wilks Challenge Shield**

- 82. Team of 4 Exhibitors (at least one person must be under 16 years and at least one who has not entered the Show within the last 5 years). To enter, each member of the Team must nominate on their Entry Form the Class whereby any Points awarded in the Show Competition will also count towards their Team's Competition total. One person cannot be part of two teams. In the event of a tie, the team with the highest number of individual “First” places (if necessary “Second” places and so on) will prevail.



# ENTRY FORM

## NORTON, LEIGH AND DISTRICT HORTICULTURAL SHOW 2019

All exhibitors must fill in this form and deliver it to one of the following members **not later than 6pm on Tuesday 6 August 2019**

**Helen Smith**, Pound Farm, Sandhurst; **Jo Robson**, Daniels Orchard, The Leigh;  
**Anna Turner**, Hammonds Mead, Prior's Norton; **Sue Phelps**, Yew Tree Farm, Norton

<i>Class No:</i>	<i>Class No:</i>	<i>Class No:</i>	<i>Class No:</i>	<i>Children's Class No:</i>

### Team Competition (Free Entry)

<p style="text-align: center;"><i>Names of the 4 Members in your Team</i></p> <p style="text-align: center;"><i>( at least one under 16 and one who has not entered the Show for the last 5 years. One person cannot be part of two teams)</i></p>	<p style="text-align: center;"><i>Please write the Class No from above which <u>you</u> are nominating as <u>your</u> Team Entry Class. A single Class can be nominated by more than one Member of the team.</i></p>
	Class No:

Name of Exhibitor: .....

Address: .....

Amount enclosed: £..... Email: .....

Age at Show, if under 21 years: ..... Tel No: .....

I understand that I am unable to submit entries after 6pm on 6 August 2019 (except misshapen vegetable), take my/any other exhibitor's entries away until after Prize Giving and that I have read and understood the Rules and Regulations of the Show.

**SIGNED** .....

# OUR SPONSORS

Grateful thanks to the following sponsors for their support:

Des & Karen Beeson	Vera Topham
Bob Broughton	Steve Troughton
Sid & Mary Chandler	Sarah Wagstaff
Martin & Pam Griffiths	Chris Walker
Mark & Jayne Hanks	Ann-Marie Whelan
Oliver & Anne Hidson	Colin Withers
Jeremy Phelps	Colin Wiltshire
Martin Robson	
Jean Smith	Nature in Art
	Staverton Building Supplies
	TJH Contracting Ltd
	Western Arable Ltd

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## ANNUAL PLANT SALES

Friday 3 May 2019  
Norton Village Hall 7pm – 8pm

Saturday 8 June 2019  
Coombe Hill Farm Shop 10am – 1pm

Everyone Welcome, Free Admission

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## RECIPES

### Raspberry and Apple Loaf

250g	Self-raising flour	1	small eating apple, unpeeled, coarsely grated
175g	Butter	2	Eggs (large), beaten
175g	Light muscovado sugar	1	Orange (finely grated zest only)
½tsp	Cinnamon	1tsp	Baking powder
2tbsp	Demerara sugar (rounded)	225g	Raspberries

Preheat the oven to 180°C/Gas 4/fan oven 160°C. Butter and line the base of a 1kg/2lb loaf tin. Rub the flour, butter and muscovado sugar together to make fine crumbs. Reserve five tablespoons of this mixture for the topping, and mix into it the cinnamon and demerara sugar. Set aside. Mix the apple in with the eggs and the zest. Stir the baking powder into the rubbed-in mixture, then quickly and lightly stir in the egg mixture. Don't overmix. Gently fold in three quarters of the berries. Spoon into the tin and level. Scatter the rest of the berries on top. Sprinkle over the topping and bake for 1 hour 20 minutes. After 50 minutes, cover loosely with foil if it is browning too much. Leave in the tin for 30 minutes then cool on a wire rack. Will keep wrapped in foil or in a tin for up to 2 days.

### **Grantham Gingerbreads**

100g	Butter	250g	Self-raising flour
350g	Caster sugar	5ml	Ground ginger
1	Egg, beaten		

Whisk the butter and sugar together in a bowl until pale and fluffy. Gradually beat in the egg. Sift the flour and ginger into the mixture and work in with a fork until a fairly firm dough is obtained. Roll the dough into small balls about the size of a walnut and put them on buttered baking sheets, spaced apart. Bake in the oven at 150°C (300°F/Gas Mark 2) for 40-45 minutes until crisp, well risen, hollow and very lightly browned. Makes 30.

### **Basic Soda Bread**

260g	Plain wholemeal flour	Buttermilk substitute
260g	Plain white flour	12froz Milk & 3tbls Lemon juice
1tsp	Salt (level)	Stir lemon juice into milk, leave at room temp
1tsp	Bicarbonate of soda (leve)	for 20/30 mins until milk begins to curdle
420ml	Buttermilk	

Pre-heat oven to 200°C/Gas 6. Line a baking tray with baking parchment. Put the flours, salt and bicarbonate of soda into a large bowl and mix. Make a well in the centre and pour most of the buttermilk in. Using your fingers bring the flour into the buttermilk (add more if you need to) until you have a loose and a bit sticky dough. Tip out onto a lightly floured surface, shape into a ball and flatten with your hand to approx 1½ – 2 inches. Do not knead. Put dough onto the baking tray, score with a deep cross on top and poke a hole in each part of the cross. Bake for approx 30 mins until cooked and golden brown. Cool on wire rack. This is a rustic loaf and will not look smooth, if making ahead wrap tight in film or tin foil once cooled.

### **Cherry and Almond Cake**

230g	Butter	3	Eggs
230g	Unrefined golden caster sugar	100g	Ground almonds
230g	Plain flour	120g	Glace cherries (chopped)
½tsp	Baking powder	1tsp	Almond extract

Line the base of a 20.5cm/8” (max) loose-bottomed round tin. Cream the butter and sugar together. Sieve the flour and baking powder together. Add the eggs, one at a time, to the creamed butter, with the sieved flour. Add the ground almonds, cherries and almond extract, and mix well. Pour the mixture into the tin.

Aga: place on the cold plain shelf on the fourth set of runners in the roasting oven, bake for 10 mins, then transfer the shelf with the tin to the simmering oven and bake for 1½ – 2 hours.

Conventional Baking: Pre-heat oven to 130°C/260°F/Gas ¾ (three quarters) and bake for approximately 1hr 15mins, checking after an 1 hour.

### **Carrot and Fruit Cake**

125g	Soft brown sugar	125g	Butter
6tbsp	Clear honey	150ml	Water
175g	Carrots, finely grated	1	Egg, beaten
125g	Raisins	125g	Wholemeal Flour
50g	Chopped dates	125g	Plain flour, sifted
¾tsp	Ground nutmeg	2tsp	Baking powder, sifted

Mix the sugar, honey, carrots, raisins, dates, nutmeg, butter and water together in a saucepan. Bring to the boil and simmer for 5 mins. Turn into a mixing bowl and leave until cold. Stir in the egg. Mix the flours and baking powder together and sprinkle over the mixture. Mix together thoroughly. Turn the mixture into a greased and floured 23cm/9” (max) cake tin and back in a preheated moderate oven, 180°C (350°F), Gas Mark 4, for 55 to 60 mins or until firm to touch. Cool on a wire rack.



Any questions, ie how to present your produce for Show, please contact any of the Committee Members below who will be happy to help.

## Show Committee

- Chairman:** Mrs Jean Smith, Norton Court Farm, Norton  
01452 730265
- Show Secretary:** Miss Jess Beeson 07894 037843
- Treasurer:** Mrs Jo Robson, Daniels Orchard, The Leigh  
01242 680257

We are always looking for like-minded members of the community to join us – new members are always welcome. Each year we have 3 meetings, 1 Plant Sale and, of course, the Annual Show. Full details from anyone above.

Follow us on Facebook: @nortonleighandddistricthorticshow