

# Classes

## Children's Section

### Age 8 and Under:

1. Decorate a paper plate as a sunflower head.
2. Paint a pebble.
3. 4 short bread biscuits.

### 12 years Old and under.

4. Draw or paint a picture of a vase of flowers.
5. 3 Jam tarts, 3 different flavoured Jam.
6. Create a miniature garden in an ice cream tub.

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**These Sections are open  
to ALL ages.**

## Vegetable Fruit & Produce Section

7. 5 white potatoes.
8. 5 Coloured Potatoes.
9. 5 Onions up to 250g each – tops tied.
10. 3 large onions – tops tied.
11. 9 Shallots.
12. 5 Runner beans.
13. 3 Carrots – foliage cut to 7.5cm.
14. 3 beetroot – foliage cut to 7.5cm.
15. 2 Cucumbers.
16. 5 Tomatoes single variety.
17. 5 Cherry Tomatoes.

18.2 sweet corn Husks on, section of grain exposed along length.

19. A pair of any other vegetable.

20. Collection of up to 5 kinds of vegetable, maximum 3 of each kind. Displayed in a box, basket or trug, (maximum size 20inches in any dimension.)

21. Bunch of culinary herbs.

22. 4 dessert Apples.

23. 4 Cooking Apples.

24. 5 plums.

25. 4 pears.

26. 6 Eggs.

## Plants and Flowers Section.

27. Vase of mixed flowers.

28. 1 Specimen Rose.

29. 5 Dahlias, any variety displayed in a vase.

30. A bridesmaid posy.

31. 1 flowering Pot Plant.

32. 5 Chrysanthemums, any variety, displayed in a vase.

33. A table arrangement, no larger than 30cms.

34. A vase of mixed seasonal blooms, vase not to exceed 30cms.

35. A sunflower display, any method of display – pot, vase, hand tied....

36. 3 stems of flowering shrub – 1 variety.

## Craft Section

48. Make a traditional Dreamcatcher ('found' smallish hoop, wire, wool, sequins feathers etc.).

49. Make a simple safe Automaton toy with at least one moving part.

50. Design, make and decorate a cup and saucer in white air-drying clay – suitable for Alice in Wonderlands tea party.

51. Crochet or knit a mini flower spray, as a brooch or small bouquet for someone stuck indoors.

52. Hand or machine embroider a tie or scarf as a 'get well' present.

53. Whittle a small mammal or bird from a branch or root – without injury!

54. Paint or Draw a still life in any medium, to make us smile.

55. Make from scratch a small felt wall hanging piece with added embroidery or embellishment if necessary.

56. Catch your own photograph whose subject matter is 'Wilder Buckinghamshire'.

57. Make a small fabulous bird or beastie as a keepsake (mixed media and haberdashery).

## Cookery Section.

37. A Victoria sandwich with raspberry jam. (see recipe overleaf)

38. Blackberry or Raspberry and Apple Lattice Pie. (see recipe overleaf)

39. A shortbread round cut into 6 pieces, any recipe.

40. 6 fruit scones, any fruit, cut out using a 5cm cutter  
(see recipe)

41. 6 pieces of fudge any recipe.

42. A vegetarian quiche (23cm max).

43. A jar of preserved fruit or vegetables.

44. A jar of chutney.

45. A jar of jam.

46. A bottle of flavoured spirit using gin or vodka (maximum 500ml).

47. 6 sausage rolls from your own recipe.

**Parking will be open on the Lawn**

**Good Luck  
with your entries!**



**Prizes** Cash prizes will be awarded for the Children's Section only; as in 1<sup>st</sup> - £1, 2<sup>nd</sup> - 75p, 3<sup>rd</sup> - 50p.

Certificates will be awarded in all adult classes for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places.

Winner Cups awarded for highest points gained in each section. Cups engraved with winner's name & award for one year. Onion Cup is only for Class No. 10.

### Rules

- All entrants to take note of MAXIMUM measurements for relevant classes.
- Cookery classes to follow recipes where specified.
- All craft items to have been produced in the 12 months preceding the date of the show.
- All vegetable, fruit and produce classes to have been grown by the entrant and presented on approximately 25cm plates where applicable.
- Eggs from own poultry.
- Plants and flower entries to have been grown by the entrant.
- Jars of preserves can be any size.

### The Judge's decision is Final!

## Set Recipes-Cookery

### Fruit Scones

225g/8oz self-raising flour; pinch of salt; 55g/2oz butter; 25g/1oz sultanas; 25g/1oz caster sugar; 150ml/5fl oz. milk.

**Method** Heat oven to 220C/425F/Gas7 and grease a baking sheet. Mix together flour and salt and rub in butter, stir in the sultanas, sugar and then milk to get soft dough. Knead lightly on floured surface. Pat out to a round 2cm/3/4in thick. Use a 5cm/2in cutter to stamp out till all used. Brush the tops of the scones with a little milk. Bake for 12-15 minutes until risen.

### Victoria Sandwich

4 Eggs; 225g/8oz Caster sugar plus extra for dusting; 225g/8oz Self Raising Flour; 2 tsp Baking powder; 225g/8oz Margarine or soft Butter.

**Method** Preheat the oven to 180C/350F/Gas4; Grease, line 2 x 20cm/8in sandwich tins; Break the eggs into a mixing bowl, add sugar, flour, baking powder and butter. Mix with electric mixer or wooden spoon. Divide the mixture evenly between the tins and bake for 25 mins. Cool on wire rack then spread jam on one cake, placing the second sponge on top and sprinkle with a little caster sugar.

### Blackberry/Raspberry & Apple Lattice Pie

2 tbsp. plain flour plus extra for dusting; 750g/1lb 10oz sweet desert pastry; 1kg cooking apples peeled, cored, sliced; 400g blackberries or raspberries. 140g caster sugar- plus extra for sprinkling; pinch ground cinnamon; 1 egg beaten with 2 tbsp. milk.

**Method** Heat oven to 190C/170C fan/gas 5; Roll out 2/3 of pastry; line a 23cm loose bottomed tin, leave overhang, trim and reserve scraps. Chill tart for 10 mins, prick base with fork, fill with baking paper and baking beans. Bake for 20mins, remove beans and paper, bake for 10mins more. Place apples in pan and cook to soften, add sugar, cinnamon, 2tbsp flour with a pinch of salt and place in pastry case. Roll remaining pastry trimmings into a square 30x30 cm. Cut 8 strips 3x30cm, weave strips over the fruit to create a lattice pattern and seal at edges. Trim the overhang; brush the lattice with the egg. Scatter with more sugar then bake for 1hr until brown and bubbling.

## Ivinghoe Flower and Vegetable Show 2018

Saturday 8<sup>th</sup>  
September 2018  
Show Opens 2.00pm

### Ivinghoe Old School Community Hub

### Schedule and Entry Form

Please submit entries with entry fees at the Hub, Ivinghoe Lawn, from 6.30pm-8pm on Friday 7<sup>th</sup> September 2018 OR between 9-10.30am on Saturday 8<sup>th</sup> September 2018. Entrants must set up their own entries (Item's displayed at owners risk); Judging will take place from 11am - 1pm; No entries to be removed before 3pm after which items not removed will be auctioned off at 3.15pm. Children's entries free, adult entries 30p each, one entry per person per class.

Name.....

Email.....

Telephone.....

I wish to enter the class(es) marked with an 'x' below, and I agree to abide by the rules.

Signature.....

Children's Section: 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐ 6 ☐

Vegetable Fruit and Produce: 7 ☐ 8 ☐ 9 ☐ 10 ☐ 11 ☐  
12 ☐ 13 ☐ 14 ☐ 15 ☐ 16 ☐ 17 ☐ 18 ☐ 19 ☐ 20 ☐ 21 ☐  
22 ☐ 23 ☐ 24 ☐ 25 ☐ 26 ☐

Plants and Flowers: 27 ☐ 28 ☐ 29 ☐ 30 ☐ 31 ☐ 32 ☐ 33 ☐  
34 ☐ 35 ☐ 36 ☐

Cookery Section: 37 ☐ 38 ☐ 39 ☐ 40 ☐ 41 ☐ 42 ☐ 43 ☐  
44 ☐ 45 ☐ 46 ☐ 47 ☐

Craft Section: 48 ☐ 49 ☐ 50 ☐ 51 ☐ 52 ☐ 53 ☐ 54 ☐ 55 ☐  
56 ☐ 57 ☐

Total Number of Entries:  ; Total Entry Fee: