

Classes

Childrens' Section

Age 8 and Under:

1. A Fruit or Vegetable Creature.
2. Decorate a Hard Boiled Egg.
3. A5 Drawing/Painting/Collage
- Insects / Mini-Beasts.

12 years Old and under.

4. Largest Sunflower Head.
5. Salt Dough or Clay – plate of food, displayed on a paper plate.
6. A Pop-Up Greetings Card.
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**These Sections are open
to ALL ages.**

Vegetables:

7. 5 white potatoes.
8. 5 Coloured Potatoes.
9. 3 Onions – tops tied.
10. 9 Shallots – tops tied.
11. 5 Runner Beans.
12. 3 Carrots – tops trimmed to 7.5cms (3").
13. 3 Beetroot – tops trimmed to 7.5cms (3").
14. Longest Runner Bean.
15. 5 Tomatoes.
16. 2 Sweet Corn, husks on, section of grain exposed along length.
17. 2 Squash.

18. A pair of any other Vegetable, not listed above.
19. Collection of up to 5 kinds of Vegetable, maximum 3 of each kind. Displayed in a trug, box, or basket; Maximum 50cms (20") bench width.
20. Ugliest Vegetable.
21. A Bunch of culinary herbs.

Fruit:

22. 4 Dessert Apples.
23. 4 Cooking Apples.
24. 5 plums.
25. 4 pears.
26. Any other Fruit not listed above, single variety; suggested dish numbers – soft fruit up to 12, a bunch of Grapes, medium sized Fruit up to 4, large Fruit 1 or 2.

Grown Flowers: *See Rules*

27. A Specimen Rose.
28. 5 Dahlias.
29. A Flowering Pot Plant.
30. Sunflowers – 5 stems.
31. A vase of Home-grown Flowers.
32. 3 Stems of a Flowering Shrub.

Flower Arranging:

33. An arrangement in a Cup and Saucer.

34. A Jug of Flowers for the Kitchen – no more than 45cms (1'6") overall.
35. An arrangement in an unusual container.
36. An arrangement – 'A Day at the Seaside'.

Cookery:

37. A Victoria Sandwich (see recipe overleaf)
38. Brownies to own recipe
39. Shortbread (see recipe overleaf)
40. Fruit Cake to own recipe
41. Fudge to own recipe
42. 6 Sausage Rolls to own recipe
43. A Savoury Tart 20cms (8")

Produce:

44. 6 Eggs
45. A bottle of flavoured spirit - gin or vodka (maximum 500ml).
46. A Jar of Jam *See Rules*
47. A Jar of Lemon Curd “
48. A Jar of Marmalade “
49. A Jar of Jelly “
50. A Jar of Chutney “

Craft:

51. Christmas Tree Decoration with a hanging loop, no bigger than your hand – any medium.
52. Sketching, Painting, Knitting or Sewing an interpretation of 'The Gift of Sunlight'.

53. Photography – 'Spying into the Secret Life of Insects'.
54. Bunting – 1 metre (40") max., your design, your occasion – any craft – e.g. knitted, sewn, crochet, etc.
55. Using any 'hard' non-flammable materials, make a safe and interesting candle holder.
56. Make a smallish 'soft' recognisable animal in some detail, which stands alone unsupported.
57. Create an Evening Bag that becomes an 'Objet d'Art' through design or embellishment.
58. Using a predominantly recycled pre-loved variety of materials, create a fabulously unique Hat, 40cms (16") High max. – felt, wool, cloth from old clothes, cardboard, plastic, wire, metal, etc.

**Parking will be open on the Lawn
Good Luck
with your entries!**



Prizes:

Certificates will be awarded in all classes for 1st, 2nd and 3rd 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. 9.

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 (10") plates where applicable.
- Eggs from own poultry.
- Plants and grown flower entries to have been grown by the entrant; Flowers for arrangements can be freely sourced.
- Jars of preserves can be any size, but must not have screwed lids; Cloth or Cellophane lids only.

The Judge's decision is Final!

Set Recipes-Cookery

Victoria Sandwich

4 Eggs; 225g/8oz Caster sugar plus extra for dusting; 225g/8oz Self

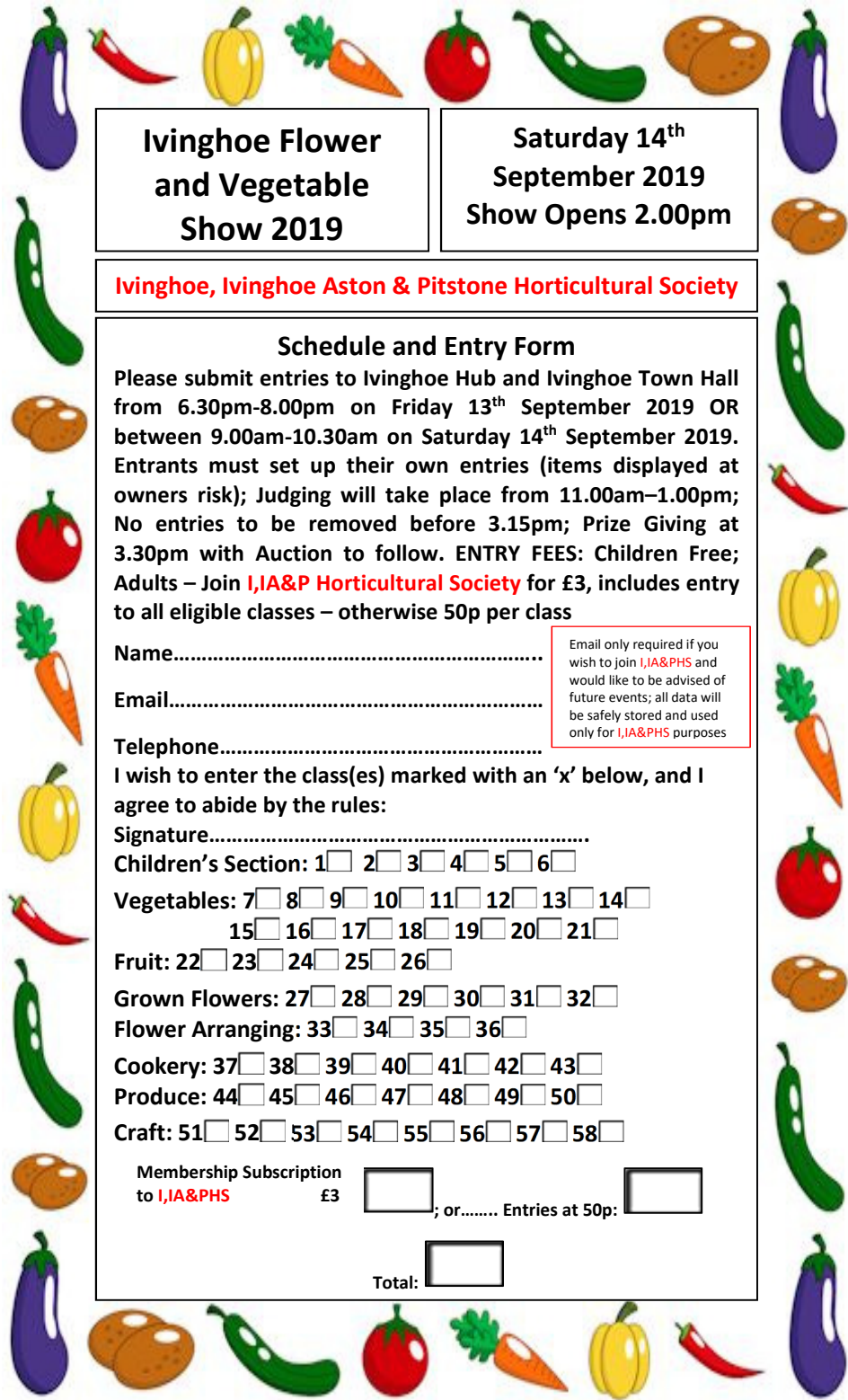
Raising Flour; 2 tsp Baking Powder; 225g/8oz Margarine or soft Butter.

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.

Shortbread

170g (6oz) Plain Flour; 85g (3oz) Semolina; 170g (6oz) Butter; 85g (3 oz) Caster Sugar; 28g (1oz) Caster Sugar

Method Preheat oven to 160C/135C fan/gas 3; Lightly grease two baking trays; Mix together the flour and semolina in a bowl or food processor; Add the butter and sugar, and bind together until the mixture is just beginning to bind together; Knead lightly until the mixture forms a smooth dough. Divide the dough into 5 even balls, and then roll each ball into a circle. Pinch the edges, mark out 6 triangles, and prick all over with a fork; Chill until firm. Bake for about 35mins, or until a very pale brown. Sprinkle with Caster Sugar and leave to cool for a few minutes, then cut each circle into 6 pieces – Store in an airtight tin.



Ivinghoe Flower and Vegetable Show 2019

Saturday 14th September 2019 Show Opens 2.00pm

Ivinghoe, Ivinghoe Aston & Pitstone Horticultural Society

Schedule and Entry Form

Please submit entries to Ivinghoe Hub and Ivinghoe Town Hall from 6.30pm-8.00pm on Friday 13th September 2019 OR between 9.00am-10.30am on Saturday 14th September 2019. Entrants must set up their own entries (items displayed at owners risk); Judging will take place from 11.00am-1.00pm; No entries to be removed before 3.15pm; Prize Giving at 3.30pm with Auction to follow. ENTRY FEES: Children Free; Adults – Join I,IA&P Horticultural Society for £3, includes entry to all eligible classes – otherwise 50p 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

Vegetables: 7 8 9 10 11 12 13 14
15 16 17 18 19 20 21

Fruit: 22 23 24 25 26

Grown Flowers: 27 28 29 30 31 32

Flower Arranging: 33 34 35 36

Cookery: 37 38 39 40 41 42 43

Produce: 44 45 46 47 48 49 50

Craft: 51 52 53 54 55 56 57 58

Membership Subscription to I,IA&PHS £3 ; or..... Entries at 50p:

Total:

Email only required if you wish to join I,IA&PHS and would like to be advised of future events; all data will be safely stored and used only for I,IA&PHS purposes