

# STONEGATE FLOWER SHOW SATURDAY 21<sup>ST</sup> SEPTEMBER 2024

## FLOWER SECTION

1	Rose	One stem. This can be a single rose or a stem with several blooms
2	Rose	3 stems any variety
3	Dahlia	1 stem
4	Dahlia	3 stems any variety
5	Chrysanthemums	3 stems any variety
6	Flowering plant	in a pot not to exceed 30 cm
7	Cut flowers	a display of 5 or more different flowers in exhibitors' own container
8	Cut flowers	3 stems one variety not included in Classes 1 - 5

*Hints to exhibitors: exhibits of single species should be uniform in size, about 70% of flowers on a stem fully developed and well displayed.*

*Mixed vases are also judged on colour, balance and presentation. Foliage from plants whose flowers are not displayed must not be included.*

*Vases will be supplied. Please bring your own oasis.*

## VEGETABLE SECTION

9	Potatoes	5 of any one variety
10	Carrots	5 of any one variety
11	Onions	3 of any one variety
12	Courgettes	3 of any one variety
13	Squash/pumpkin	2 of any one variety
14	Runner beans	5 of any one variety
15	Tomatoes	3 of any one variety
16	Any other vegetable	number at exhibitors' discretion
17	Master Gardener	4 different vegetables two of each kind
18	A jug of five or more herbs	

*Notes to exhibitors: judges are looking for condition, size (not so overgrown as to be coarse or too small to be useful), uniformity and colour. Potatoes medium size of good shape.*

*When displaying courgette judges like them with flowers if possible.*

*Onions/lettuce/potatoes/radishes/garlic/cabbages/leeks/squash/runner beans to be exhibited directly onto the bench. Onion and garlic top neatly tied and roots trimmed.*

## FRUIT SECTION

19	Cooking apples	3 of one variety
20	Eating apples	3 of one variety
21	Pears	3 of one variety
22	Any other fruit	3 or 5 (depending on size of fruit)
23	Eggs	6 any domestic fowl

*Fruit should be displayed on paper plates.*

## FLOWER ARRANGING SECTION

- 24 Arrangement in a niche – topic to be decided
- 25 A miniature arrangement not to exceed 10 x 10 x 10cm
- 26 Novice class an arrangement of flowers in a jam jar
- 27 an arrangement of foliage only in exhibitors own container exceed 45 cm in all directions

*Class 24 is an exhibit which means that accessories may or may not be used. Classes, 25, 26 and 27 are arrangements where no accessories can be used.*

## COOKERY SECTION

- 28 Jar of autumnal jam
- 29 Jar of Chutney or pickle
- 30 A bottle of alcoholic beverage
- 31 A bottle of non-alcoholic beverage
- 32 Apple and blackberry cake recipe to be supplied
- 33 5 cheese scones
- 34 12 cheese straws
- 35 8 shortbread fingers
- 36 Jar of lemon curd
- 37 tomato tarte tatin recipe to be supplied

*Hints to exhibitors: In general baking classes are scored out of 20; external appearance 4, internal condition 4, flavour/aroma 12.*

*Jars/bottles should be made from clear glass and free from all commercial/trademarks.*

*Jars should be full to within an eighth of an inch / half a cm with no air bubbles*

*Jars/bottles should be labelled with date and content. Do not be tempted to open the jar before the show to check the contents as you will break the seal and the judge won't hear the 'pop' she is listening for.*

## ARTS AND CRAFTS SECTION

- 38 a craft object in soft material
- 39 a craft object in hard material
- 40 a photograph a climate change b a seascape c architecture
- 41 An original painting or drawing in any medium
- 42 A LIMERICK ABOUT STONEGATE  
5 lines in total  
First two lines rhyme  
Lines 3 and 4 rhyme

## NOVELTY SECTION

- 43 A favourite pair of gloves
- 44 A well used pair of socks
- 45 An important hand me down with an explanatory label.

## CHILDRENS ART SECTION

To be discussed

## Mary Berry Apple and Blackberry Cake

### Ingredients

125g butter, softened, plus extra for the tin  
125g caster sugar  
3 large eggs, beaten  
50g ground almonds  
100g self-raising flour  
2 apples, peeled and cored and cut  
100g blackberries  
1 large pinch of cinnamon  
2tbs demerara sugar  
25g butter cut into small flakes  
25g peeled and toasted hazelnuts roughly chopped  
Icing sugar for dusting

22 cm round loose-bottomed cake tin also baking parchment

### Instructions

Preheat the oven to 160C/140C fan/gas 3.

Butter the cake tin and line the base with baking parchment

Beat the butter and caster sugar together with an electric mixer until light and fluffy.

Gradually add the beaten eggs, one at a time, until you have used about two thirds of the mixture.

If the mixture curdles add a little flour to bring it back together. Fold in the remaining egg, the ground almonds, and the flour and combine everything gently.

Add two thirds of the apple slices and all the blackberries to the cake batter and stir well.

Transfer the batter to the tin and smooth it out evenly. Scatter the remaining apple slices over the surface of the cake.

For the topping sprinkle the cinnamon, demerara sugar, and butter flakes over the cake.

Bake for 50 – 55 mins or until a skewer inserted in the centre comes out clean.

Remove the cake from the oven and let it cool slightly in the tin. Scatter the hazelnuts over the cake  
And dust lightly with icing sugar.

## Entry fees:

These have been increased to 50p per class. There is no entry fee for children.

£1 will be charge for a late entry i.e. after Wednesday 18<sup>th</sup> September and no entries will be accepted after 10.30am on the day of the show due to the administration involved.

Only one entry per person for each class.

All entry forms and fees must be received no later than midday on Wednesday 18 September.

Please deliver entry form with the appropriate fees to 7 Limden Close Stonegate or Jane Hunter, Cottenden Oast, Cottenden Road, Stonegate TN5 7 DT

INFORMATION ABOUT THE DOG SHOW WILL BE INCUDED IN THE FINAL SCHEDULE AND ALSO POSTED ON THE VILLAGE HALL WEBSITE AND STONEGATE EVENTS WHATS APP.