

# Aylburton Flower and Vegetable Show 2024



Please join us at Aylburton Village Hall on

**Saturday 7th September 2024**

Hall open for entries 9am—11am  
Hall open for results and viewing 1pm

Junior class presentations 1.30pm in the hall

THIS YEARS RAFFLE IS KINDLY SPONSORED BY LOCAL BUSINESSES:

Prizes so far include: £50 cash prize donated by Mr Roy Thomas, Coinros voucher, Haze Wholesale Flowers voucher, Inspirations voucher, Seasalt socks donated by Elan, a Gallon of Ale donated by The George Inn, Season Pass for fitness classes with Ellevation Fitness, Carvery for 2 voucher donated by The George Inn, Emma Bridgewater mugs donated by Mrs Rose Dunstan

TICKETS WILL BE AVAILABLE TO BUY BEFORE AND ON THE DAY FROM COMMITTEE MEMBERS—THE DRAW WILL TAKE PLACE AFTER THE AUCTION TO BE HELD IN THE GEORGE AT 7.30PM 7th SEPTEMBER

### Vegetable Section Open Classes

1	POTATOES	5 Any variety—washed
2	RUNNER BEANS	6 - with stalks
3	BUTTERNUT SQUASH	Matched pair
4	SQUASH / GOURDES	Any variety—washed
5	CABBAGE	Any variety - washed
6	CUCUMBERS	Pair
7	CARROTS	3 Any variety - washed
8	BEETROOT	3
9	SHALLOTS	9 Any variety
10	DISH OF TOMATOES	6 Any variety
11	LEEKs <small>Mervyn's Leek Challenge Trophy</small>	3 of, pot or blanched
12	LETTUCE	2 any variety - washed
13	ONIONS	3 from seed, roots trimmed
14	ONIONS	3 from sets, roots trimmed
15	1 TRUSS of TOMATOES	
16	SWEETCORN	2 cobs
17	DISPLAY HAMPER	Variety of vegetables displayed in hamper

### Extraordinary Vegetables

18	MARROW	Largest
19	ONION	Heaviest
20	POTATO	Largest - washed
21	TOMATO	Largest
22	BEAN	Longest
23	PUMPKIN / SQUASH	Weight
24	ODD BALL CUP	Funniest vegetable, plant or fruit

### Egg Section

25	TINTED EGGS	6 in a box
26	BROWN EGGS	6 in a box

### Floral Section Open Classes

27	ROSE	One Specimen in vase
28	FUSCHIA	Any Variety
29	FOLIAGE PLANT	Any Pot Variety
30	FLOWERING PLANT	Any Pot Variety
31	GERANIUM	Any Pot Variety
32	CACTI / SUCCULENTS	Single or collection
33	CUT FLOWERS	Spray or Bunch in Vase for all round effect
34	TABLE DECORATION	Flowers & Foliage
35	DAHLIA	3 blooms, any varieties

### Craft

36	CROCHET	Any item
37	QUILTING	Any item
38	KNITTED GARMENT	Any garment
39	FELT	Any item
40	VEGETABLE ANIMAL	1 or more fruit or vegetable

### Fruit Section

42	APPLES - EATING	3 – Any variety with stalks
43	APPLES - COOKING	3 – Any variety with stalks
44	PEARS	3 – Any variety with stalks
45	FIGS	2 – any variety
46	RASPBERRY	12 with stalks

## Domestic Section

47	FRUIT CAKE	Recipe provided
48	VICTORIA SPONGE	Own recipe
49	FRUIT PIE	Own recipe
50	FRUIT SCONES	6
51	CHEESE SCONES	6
52	HOME MADE BREAD	From any flour any size of loaf
53	WELSH CAKES	6
54	JAM or MARMALADE	1 pot best entry
55	DECORATED CAKE	Theme of Country Life
56	CHUTNEY	Any variety
57	LEMON DRIZZLE CAKE	Own recipe
58	CAKE, ANY FLAVOUR	Own recipe
59	HONEY	1lb jar
60	HOMEMADE PICKLES	Any variety, 1 jar

## Children / Junior Classes

61	VEGETABLE ANIMAL	1 or more fruit or vegetable
62	CHOCOLATE BROWNIES	6 own recipe
63	COOKIES	6 own recipe
64	COLOURING	Image provided and available from the village pubs or download from the village hall website.

### RULES

All exhibits must have been produced by the Exhibitor or have been in their possession two months prior to the Show.

The Hall will be opened from 9.00am to 11.00am on the day of the Show for the reception of exhibits. All Exhibitors must leave the Hall by 11.00am.

Any objections to the decision of the Judges to be made in writing and delivered to the Show Secretary before 3.00pm on the day of the Show.

Any prize will be withheld until a decision is reached.

The exhibit must contain the exact number of specimens specified in the schedule, or it will be disqualified.

All vegetables, where practical, must be exhibited on plates. Cut flowers must be in vases.

The committee reserves the right to visit any garden.

Vegetables must be trimmed before entering the Hall.

By entering I hereby declare the above entries to have been grown by me or have been in my possession two months previous to the Show. *(Except in the Decorative Classes)*

**All adult entries will be auctioned after prize giving.**

**EXCLUDING POT PLANT AND CRAFT ENTRIES ALL EXHIBITS TO THIS SHOW ARE CONSIDERED DONATED TO THE AUCTION**



## Fruit Cake Recipe

### Ingredients

400g mixed fruit  
125g butter / margarine at room temperature  
3 large eggs  
60ml milk (4 tablespoons)  
1 rounded tablespoon jam (any flavour)  
125g soft brown sugar, dark or light  
250g self-raising flour  
2 teaspoons mixed spice  
1 mystery ingredient of your choosing (optional)

### Method

- Preheat the oven to 170 °C / 150°C fan / gas mark 3 / 325°F
- Either grease a 2lb loaf tin with butter or put in a liner.
- Weigh the fruit into a bowl.
  
- Put all the ingredients except the fruit into a large bowl (or mixer / food processor).
- Beat together well, but don't overdo it.
- Scrape the mixture down and mix again.
- Add the dried fruit and stir in by hand.
- Carefully put the mixture into the loaf tin.
- Cook for 1 hour and 15 minutes, and test with a toothpick. When it comes out clean the cake is done. If not, return to the oven for 10 minutes and repeat. You may need up to 1 hour 45 minutes.