

GARDEN & PRODUCE SHOW

For entries from residents of
PENNARD & OTHER LOCAL PARISHES

Organized by
PENNARD GARDEN SOCIETY

on

SATURDAY 6th AUGUST 2022

at

PENNARD COMMUNITY HALL

at

2:00 pm

JUDGES

FLOWERS & VEGETABLES :- Mr. T.G. Harris

PRODUCE SECTION :- Mrs. C. Higgins (tbc)

CRAFTS :- Delyth Morgan

PHOTOGRAPHY :- Clive Jenkin

THE CUPS WILL BE PRESENTED AT 3:30pm

ADMISSION 50p (Children free)

LATE ENTRIES WILL NOT BE ACCEPTED

FRUIT & VEGETABLE SECTION

2. Container of mixed edible garden produce 12" x 6"
3. 3 Onions from seed
4. 6 Shallots
5. 3 Courgettes
6. 4 French beans
7. 4 Runner beans
9. 3 Carrots
10. 3 Red Beetroot
11. 4 medium/large Tomatoes
12. 4 novelty Tomatoes
13. Truss of medium/large Tomatoes
14. Truss of small Tomatoes
15. 2 Cucumbers
16. 3 Potatoes
17. 3 Chillies
19. Longest Runner bean
21. Collection of 3 distinct kinds of Vegetables, 2 of each kind
22. 3 Dessert Apples
23. 3 Cooking Apples
24. 8oz/200g Soft Fruit
25. 6 Stoned Fruit

FLOWER SECTION

28. Container of Mixed Flowers – Max 10" across the top
29. Container of Flowers-one kind, 3 to 5 stems (excluding classes 31-34)
31. 3 Dahlias - Decorative
32. 3 Dahlias – Cactus and/or Semi Cactus
33. Single Rose, any variety
34. 3 Heads of Hydrangea
35. 6 stems Sweet Peas
36. Container of mixed Herbs
37. Pot of Orchids
38. Pot Plant in flower,max 10" diameter pot,(excl. classes 37 & 40-42)
39. Pot Plant, foliage only,max 10" diameter pot,(excl. classes 37 & 40-42)
40. Pot of Cactus or Succulent, max 10" diameter pot
42. Pot of Streptocarpus

PRODUCE SECTION

45. 6 Chocolate Treats, diameter ~ 1"/25mm
46. Cook to a recipe in show schedule
47. Pot of Jam (Jar not less than 1/2lb/227g)
48. Any other form of Fruit preserving (excl. classes 47 & 52)
49. 3 Welsh Cakes
50. Classic Sticky Gingerbread (recipe in schedule)
51. 2 Scones, savoury or sweet
52. Pot of Pickles or Chutney (Jar not less than 1/2lb/227g)
53. Pot of Fruit Curd (Jar not less than 1/2lb/227g)

54. Bread Loaf (Small loaf weighing no more than 1lb, state whether :-
wholemeal, sourdough, seeded, grains, etc.)

PHOTOGRAPHY SECTION

55. Any Subject (Black or Colour) Maximum size 7" x 5"

CRAFT SECTION

57. Knitting or Crochet item
58. Depiction of Three Cliffs in any medium

CHILDRENS SECTION **

59. Miniature Garden, maximum size 40cm x 23cm(16" x 9")
60. Bug Hotel Approx 20cm x 15cm x 20cm
61. Picture using shells
62. An Animal out of Vegetables
63. Concertina Book, decorated with pictures of flowers

RULES:

1. The show is open to all members of the Society and all residents of the Community of Pennard and other local Parishes.
2. Only one entry per Class for each exhibitor.
3. Exhibits must be the property of the exhibitor and must have been grown in his/her own garden or allotment or have been in his /her possession for at least 2 months, except classes in the Product Section.
4. All exhibits, personal property, etc. shall be left at the risk of the exhibitors and the Society shall not be liable for any loss or damage from any cause whatsoever.
5. On the relative merits of the exhibits the decision of the Judges shall be final.
6. Cups are for annual competition and cannot be won outright. They must be returned to the Society one week before the following year's show.
7. Points will be awarded as follows:
1st – 4 points; 2nd – 3 points; 3rd – 2 points
8. The hall will be open from **9:00am Saturday 6th August and all entries must be in by 10:00am.** Staging must be complete by **11:00am.**
9. All entry forms and entry fees must be handed to one of the following **before 6:00pm on Thursday 4th August 2022.**

Ian Colloff, 11 Linkside Drive, Pennard

Yvonne Pritchard, 60 Southgate Rd, Southgate

Alan Bush, 32 Beaufort Gardens, Kittle

Margaret McDonald, 90 Pennard Drive, Pennard

**** Medals & certificates will be awarded to child prizewinners and a cup will be presented to the child with the highest number of points in the Children's Section. All child entrants will receive a participant ribbon.**

If entering these classes please ensure that you follow the recipes exactly.

Class 46: LEMON DRIZZLE CAKE

Ingredients

2 eggs
115g [4oz] margarine
170g [6oz] caster sugar
170g [6oz] self-raising flour
Grated rind of one lemon
60ml [4 tablespoons] milk
Juice of one lemon
45ml [3 tablespoons] sieved icing sugar

Method

Place all ingredients, apart from the lemon juice and icing sugar, in a bowl and mix to a creamy consistency. Put mixture in a greased and lined 900g [2lb] loaf cake tin. Bake at 180degC/355 deg. F/gas mark 4/fan oven 160 deg. C for about an hour. Mix lemon juice and icing sugar and whilst the cake is still hot, prick the top surface and pour over the lemon and icing mixture, allowing it to soak into the cake. Leave in tin until the top has firmed.

Class50: CLASSIC STICKY GINGERBREAD.

Ingredients

225g [8oz] butter
225g [8oz] light muscovado sugar
225g [8oz] golden syrup
225g [8oz] black treacle
225g [8oz] self-raising flour
225g [8oz] wholemeal self-raising flour
4 level teaspoons ground ginger
2 large eggs
300ml [½ pint] milk

Method

Pre-heat the oven to 160 deg. C/ Fan 140 deg. C/gas mark 3. Grease a 30x23cm [12x9 inch] traybake or roasting tin then line the base and sides with baking parchment. Measure the butter, sugar, golden syrup and black treacle into a medium pan and heat gently until the mixture has melted evenly. Allow to cool slightly. Put the flours and ground ginger into a large mixing bowl and stir together lightly. Beat the eggs into the milk. Pour the cooled butter and syrup mixture into the flour along with the egg and milk mixture and beat until smooth. Pour the mixture into the prepared tin and tilt gently to level the surface. Bake in the pre-heated oven for 50 minutes, until well risen, golden and springy to the touch. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack. When cold, cut into 16 pieces.

PENNARD GARDEN SOCIETY

GARDEN & PRODUCE SHOW – Saturday 6th August 2022 – ENTRY FORM

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PHOTOGRAPHY SECTION			
55	Any Subject (Black or Colour) Maximum size 7" x 5"		
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CHILDRENS SECTION			
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62	An Animal out of Vegetables		
63	Concertina Book, decorated with pictures of flowers		

Maximum 1 entry per Class,

ENTRY FEE 25p per Class (2-58), Classes 59-63 are free.

All forms and fees must be handed to one of the following by 6pm Thursday 4th August.

Return forms to :

Ian Colloff, 11 Linkside Drive, Pennard

Yvonne Pritchard, 60 Southgate Rd, Southgate

Alan Bush, 32 Beaufort Gardens, Kittle

Margaret McDonald, 90 Pennard Drive, Pennard

ENTRIES MUST BE AT THE COMMUNITY HALL BY 10am ON SATURDAY 6th AUGUST

LATE ENTRIES CANNOT BE ACCEPTED STAGING MUST BE COMPLETED BY 11am

NAME..... Telephone No:.....

ADDRESS.....

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Tick here if entrant is under 14 ...