

RULES

1. Exhibitors entry fees 25p per exhibit. Exhibitors may only make one entry per class. **Children are encouraged to enter any class.**
2. Closing date for entries, Wednesday 4th September 2024. Late entries may be accepted at the discretion of the Committee..
3. All produce must have been grown by the exhibitor, pot plants must have been in the possession of the exhibitor for at least 3 months.
4. All entries in the cooking and craft classes must be made by the exhibitor.
5. Exhibits can be accepted between 7.00 p.m. and 8.30 p.m. on Friday 6th September or between 9.00 a.m. and 10.30 a.m. on Saturday 7th September.
6. No-one will be allowed in the show whilst entries are being judged, except those appointed by the Committee.
7. 3 prizes will be awarded for 5 or more entries. 2 prizes will be awarded for 3-4 entries. 1 prize will be awarded for less than 3 entries. A Highly Commended may be awarded.
8. Prize Money: 1st Prize 50p, 2nd Prize 40p, 3rd Prize 30p.
9. Points for Cups will be awarded as follows: 5 points - 1st place, 4 points - 2nd place, 3 points - 3rd place, 2 points - Highly Commended.
10. All protests must be taken to a committee member by 3.30 p.m. accompanied by 50p which is refundable if complaint is upheld.
11. All exhibits will be at the sole risk of the owners.
12. All exhibits to remain staged until 4.00 p.m. after which time all produce not removed by 4.15 p.m. will be sold for the benefit of Kettleburgh VPA funds.
13. No produce may be sold privately in the Hall.
14. The Judges decision will be final.

KETTLEBURGH TRAY RULES AND REGULATIONS

1. The Kettleburgh Tray is for a collection of three types of vegetables from the following eight. The quantity of each vegetable is given in brackets: Carrots (3), Cauliflower (2), Onions (3), Peas (6 pods), Parsnips (3), Potatoes (3), Runner Beans (5 pods), Tomatoes (5). Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will therefore be out of a total of 60.
2. All vegetables are to be displayed for effect. The vegetables must be displayed within an area of 45cm x 60cm (18" x 24") without bending any part of them. No part of any exhibit should exceed the size of the tray. A tray or board measuring 45cm x 60cm (18" x 24") can be used to display the vegetables or the area can be simply marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm x 60cm (18" x 24").

SECTION H – PHOTOGRAPHY - No larger than A4 size (210 x 297 mm or 8.3 x 11.7 in)

70. Reflections
71. Disaster
72. The Flower Garden
73. Happy Face

HINTS FOR EXHIBITORS

- Note carefully the requirements for each class i.e. number of items required, maximum size allowed and other special requirements. Groups of fruit or vegetables should normally be of the same variety and the same size as each other
- Good finish and presentation is very important. Clean, tidy exhibits and plates and vases will help your entry
- Flowers, plants, fruit and vegetables – All plant material should be clean, fresh, free of pests and diseases, bruises and other blemishes. Remove any damaged leaves, dead flowers etc.
- Cookery Classes – Check the size of jars, plates and types of lid, label and covering required. Jars and lids should show any brand name. Judges will taste most of the exhibits so flavour is important as well as presentation. Avoid cooling rack marks on the top of cakes. Exhibits should be cool when entered. Jars should be plain, clean and well-filled.
- Children's Classes – More allowances are made by judges in these classes so please encourage your children to enter.

SECTION D - FRUIT

For The Margaret Norman Trophy (Open)

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|-----|--------------------|-----|-------------------------------------|
| 44. | 3 Apples (Dessert) | 47. | Plate of 10 Cultivated Blackberries |
| 45. | 3 Apples (Cooking) | 48. | Plate of 10 Raspberries |
| 46. | 5 Plums | 49. | Plate of Any Other Fruit |

SECTION E - FLOWERS (no foam to be used in any class)

For The Brown Perpetual Challenge Cup (Open) and
The Balaam Cup (Open)

A trophy in memory of Mr G Goddard will be given for the Best Rose Exhibit

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| 51. | 3 Stems of Floribunda (Cluster) Roses |
| 52. | 3 Hybrid Tea (Single Stem) Roses |
| 53. | 1 Rose judged for perfume |
| 54. | 3 Dahlias over 12½cm (5") |
| 55. | 3 Stems Annuals (one kind) (Grown from seed sown in 2024) |
| 56. | 3 Dahlias under 12½cm (5") |
| 57. | 3 Stems Perennials (one kind) (Not already specified in any other class) |
| 58. | Pot plant in flower |
| 59. | Pot Plant (Foliage) |
| 60. | 4 French Marigolds |
| 61. | 5 Fuchsia (Individual blooms, any no. of varieties) displayed in a dish |
| 62. | One vase mixed foliage for all round effect (max width 60cm (2ft)) |
| 63. | Kettleburgh Vase Class (Open) See conditions on earlier page |
| 64. | A floating floral arrangement in a glass bowl |

SECTION F – WINE/SPIRITS

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| 65. | One bottle fruit spirit (any size bottle) |
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SECTION G – CHILDREN (please state age on entry form)

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| 66. | Picture of a garden to colour (picture available with schedule) |
| 67. | An edible necklace |
| 68. | "I grew it myself" – a plate of fruit/veg or a vase of flowers grown by the entrant (with perhaps just a little bit of help) |
| 69. | A painted stone |

3. A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories such as plates, sand, rings, etc will be allowed. Onion tops may be tied or whipped using raffia or string.

4. The winner of the Kettleburgh Tray Class will receive a £3.00 prize, the runner up £2.00 and the third place £1.00.

Notes for Exhibitors and Judges:

Carrots and Parsnips must have foliage trimmed back to 7.5cm (3").

Peas and beans must be displayed with some stalk attached.

Tomatoes must be displayed with calyces.

KETTLEBURGH VASE RULES AND REGULATIONS

1. The Kettleburgh Vase class is for a mixed vase of flowering stems containing a total of between 5 and 10 stems, taken from a MINIMUM of two different kinds of plants. Please note that it is two different KINDS of plants; two varieties of the same plant are NOT two kinds.

2 The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 marks for the overall presentation and effect of the plants in the vase. The vase will be viewed from all directions. Judging of the flowers should be to the normal rules used for other classes.

3. Stems used in the display must be showing flowers only, no seed heads or berries are allowed.

4. The vase can be any shape and size and made from any materials, but must be in proportion to the display. No marks are awarded for the vase itself.

5. No accessories whatsoever - such as bows and additional foliage - will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, will be allowed. Packing material - including Oasis - to keep the stems in place is allowed.

6. The winner of the Kettleburgh Vase class will receive a £3.00 prize, the runner up £2.00 and the third place £1.00.

Notes For Exhibitors and Judges: Flowering stems can be taken from ANY flowering plant. The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet williams - which are all dianthus - would not be classed as different kinds. A vase is any vessel that can be used to hold cut flowers and which is taller than it is wide.

SECTION A - VEGETABLES

For The Hill Perpetual Challenge Cup (Open)
The Pulham Challenge and Runners-Up Trophies (Kettleburgh Entries Only)

1. 3 Potatoes (White)
2. 3 Potatoes (Coloured)
3. 1 Lettuce
4. 3 Onions (Sets)
5. 3 Red Beet (Globe)
6. 2 Courgettes
7. 5 Runner Beans
8. 5 Shallots
9. 2 Cabbages (Green)
10. 3 Carrots
11. 2 Leeks
12. 5 Tomatoes
13. 2 Sweet Peppers
14. 2 Parsnips
15. 1 Cucumber
16. 5 French Beans (Dwarf)
17. Any other vegetable
(2 of any vegetable not mentioned in above schedule)
18. A truss of small fruited or cherry type Tomatoes
19. Mixed bunch of Herbs in water
20. The longest Runner Bean
21. The heaviest Tomato
22. 3 heaviest Potatoes
23. Kettleburgh Tray (Open) - see conditions on previous page.

NOVELTY CLASS (prizes awarded but no points)

- A. "My Garden Failure" – Don't be shy, enter your worst or least successful specimen.

SECTION B – COOKERY

For The Mitchell Challenge Cup (Open) and the Levy Cup
(Kettleburgh Entries Only)
Please exhibit on paper plates and cover with cling film or a clear plastic bag

24. A Cherry Cake (see recipe)
25. 4 Cheese Scones
26. A Honey Cake (see recipe)
27. 4 Shortcrust Sausage Rolls
28. A Victoria Sandwich Cake with jam filling (no sugar on top)
29. 6 Cheese Straws
30. A Loaf of Soda Bread (any recipe)
31. A Shortbread Round
32. 4 Savoury Muffins
33. A glass of homemade Cordial (dilute and ready to drink)
34. 1 Jar Jelly - any size jar
35. 1 Jar Marmalade) A jar has to be not less than 350g
36. 1 Jar Soft Fruit Jam) or 12oz size. Jam, marmalade or
37. 1 Jar Stone Fruit Jam) jelly to be covered in waxed paper
38. 1 Jar Chutney) and clear cellophane or metal screw) tops (no brand names). Plastic or) metal lined lids for chutney. Jars to) be labelled with type of preserve and) the date made.

For recipes see back of schedule

SECTION C – CRAFT

40. An item made from wool.
41. A Christmas ornament or decoration (any method) max size 2ft x 2ft (60 x 60 cm)
42. A hand-made card

KETTLEBURGH VPA 2024 – SHOW RECIPES

Honey Loaf Recipe (original recipe in metric)

100g (4oz) salted butter plus extra for the tin, 100g (4oz) light soft brown sugar, 100g (4oz) runny honey, 1 large egg, 100ml (3½ fl oz) milk, 1 teaspoon mixed spice, ½ teaspoon ground ginger, 150g (5oz) self-raising flour. Glaze:- 25g (1oz) salted butter, 25g (1oz) runny honey. Butter and line 900g (2lb) loaf tin. Preheat oven to 180°C/ 160°C fan/350°F/ Gas Mark 4. Beat the butter and sugar with an electric whisk until creamy. Whisk in the honey, egg, milk, spices and a pinch of salt (don't worry if it curdles slightly, it will become a loose batter), then fold in the flour. Tip into the prepared loaf tin and bake for about 45 mins until cooked. Leave in tin to cool for 10 mins then transfer to cooling rack to cool completely. For glaze: melt the butter and honey in a small pan until smooth. Leave to cool and thicken, then drizzle over top of cooled cake. Leave to set.

Cherry Cake (original recipe in imperial)

8oz (200g) glace cherries, 3oz (85g) self-raising flour, 3oz (85g) plain flour, pinch salt, 6oz (170g) butter, 6oz (170g) caster sugar, finely grated rind of a lemon, 3 large beaten eggs, 3oz (85g) ground almonds, little milk if required. Preheat oven to 180 C/350F. Grease and line a 7" (18cm) round cake tin. Rinse cherries under running water to remove syrup. Drain and dry thoroughly. Halve each cherry and toss in a little of the flour. Cream butter, sugar and lemon rind together until pale and creamy. Add beaten egg a little at a time, beating well after each addition and keeping mixture stiff. Sieve flours and salt together and add a tablespoon with last of egg. Fold in remaining flour, cherries and ground almonds adding a little milk if needed to make a fairly stiff dropping consistency. The stiff consistency will help cherries to remain evenly suspended throughout the cake. Turn into prepared tin and bake for about 1 hour 20 mins. Leave cake in tin to cool for 5 mins then turn out on to rack to cool. Remove paper. When cold wrap in foil or store in tin.

KETTLEBURGH VILLAGE PRODUCE ASSOCIATION

Annual Flower and Produce Show

Kettleburgh Village Hall on

Saturday 7th September 2024 at 2.30 p.m.



Admission: Free

Presentation of Prizes at 4.15 p.m.

Teas and Raffle

Auction of Produce and Draw following Presentation of Prizes