## ROLLESTON CLUB COUNTRY GALA SCHEDULE

Note: Maximum of two entries per person in any class
Vegetables - Culinary All entries should be grown for domestic use. Any variety unless otherwise specified. Potatoes - White, 5 on a plate
Potatoes - Coloured, 5 on a plate
Carrots -3 with 3 " top
Parsnips - 2 with 3 " top
Beetroot -3 with $3^{\prime \prime}$ top
Leeks -3 with roots
Onions -3 each less
Onions - 3, each less than 8ozs (as grown) *
Onions -3 , each 8ozs or more (as grown) *
Shallots -7 on a plate
. Shallots -7 on a plate
11. Runner beans -
12. Lettuce -2 with roots
13. Cabbages -2 with 3 " stalk
14. Sweet corn -2 with silks attached
15. Courgettes -2 approx. 6 "
16. Marrows -2 up to and not exceeding 16 "
17. Squash -2
18. Cucumbers -2 with stalks
20. Tomatoes - medium size, 5 on a plate
2. Tomatoes - small - fruited -a truss of at least 9 ripe fruits, each fruit not to exceed $11 / 4$ dia.
21. Peppers sweet -2 with stalks
22. Chillies -3 with stalks
23. Collection of 3 different kinds of vegetables quantities as per schedule

## Vegetables - Large

24. Heaviest pumpkin
25. Heaviest marrow
26. Longest runner bean
27. Funniest fruit or vegetable

Fruit
Apples - Dessert, 5 on a plate
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Apples - Cooking, 5 on a plate
. Apples - Cooking,
32. Soft fruit - with stalks, any number on a plate 33. Any other fruit - nos. optional on a plate Flowers

Dahlias -3 , under $4^{\prime \prime}$
Dahlias - 3, over 4
Chrysanthemums -3 blooms
38. Roses - a single rose
39. Roses -3 blooms
40. Annuals - one vase, mixed, any number of stems
41. Perennials - one vase, mixed any number of stems 42. A vase of mixed flowers - min. 3 different kinds

Pot Plants Single plant in a pot - any size
To aid staging please notify pot size/spread of plant.
43. Fruit or vegetable - any kind
44. Fuchsia
45. Flowering - not fuchsia or orchid
46. Foliage
47. Cactus/Succulent

Floral Art

## Awards \& Shields <br> DRS Gardening Shield

Awarded to the Gentleman with the
Highest Points Total

## Bass Brewers Shield

Awarded to the Lady with the Highest Points Total
The Hart Shield
Awarded to the "Most Deserving" Exhibitor

## The Haywood Shield

Awarded for the most points in Wine Section Molson Coors Award
For most points in Home Economics

## Special Awards

For Best in Each Section, subject to sponsorship Shield
For Best Exhibit in Show

## HINTS FOR EXHIBITORS

In assessing the merits of fresh produce, the following points are considered:
Condition: cleanliness, freshness, tenderness, freedom
Size: anything so overgrown as to be coarse is faulty,
similarly anything too small to be useful.
Fruit and Vegetables: to be for kitchen use.
Uniformity: of size, shape or form and colour
Uniformity: of size, shape or form and colour.
Root crops: smooth, well-coloured, even-sized roots,
Root crops: smooth, well-coloured, even-sized roots,
free from side roots and blemishes. Washed but not scrubbed.
Leeks: stems thick, even and well blanched with clean spotless skins.
Onions and Shallots: bulbs of good, even size, thin-
necked, firm and clean.*
"As grown" means with tops and roots in tact and clean, but not dressed.
Beans: straight, fresh, plump, brittle pods with little Cabbages: medium size, well-shaped
hearts with the few surrounding leaves perfect, free from pest damage.
Lettuce: firm, tender, unbroken hearts. Crisp outer leaves of good colour. No signs of bolting. Cucumbers and courgettes: fresh, young, green, tender, straignt
noses.
Tomatoes: frut
fomatoes. fruits of good even medium- size. Ripe but Marrows and squashes: fruits of medium
Well-shaped and matched. Tender. Any colour. Fruit: must have stalks attached.
Exhibitors should name varieties where possible to help the public.
"Inside and Out" - using a glass bowl with one arrangement inside the bowl and one on top.
"Winter" - an arrangement depicting Winter using flowers, wood and natural foliage.
"Shades of Autumn" - an arrangement using seed heads and foliage (no flowers).
"Tall and Slender" - an arrangement using gladioli and foliage.
"Cup Cakes" - an arrangement of flowers/berries/foliage depicting three cup cakes on a plate

Cookery
53. Lemon Drizzle Cake (according to given recipe)
54. Gingerbread - three squares, approx. 2"
55. Fudge - five pieces
56. Bakewell Tart - 7" with or without icing
57. 1 lb Loaf - White
58. 5 Cheese Straws
58. 5 Cheese Straws
59. 3 Sausage Rolls approx $2^{1 / 2}$ " long using home-made pastry Jam - Any Fruit, jar approx 12 oz
Marmalade - jar approx $120 z$
62. Curd - Any Fruit, jar approx $120 z$
63. Chutney - jar approx $120 z$

Eggs
64. 3 Fresh Eggs of uniform size and colour

## Home-made Wine

65. White or Golden Dry
66. White or Golden Medium
67. White or Golden Sweet
68. Red Dry
69. Rosé Medium

## Children's

71. 5 Small Decorated Cakes
72. Vegetable/Fruit Animal
73. Miniature Garden - max. size 14 "x 8 "
74. A Decorated Paper Aeroplane
75. Painting/ Drawing/Colouring - (up to 4 years)
76. Painting, Drawing or Collage $-(5-7$ years)
77 . Painting, Drawing or Collage $-(8-10$ years $)$

Craft
Greeting Card (state if bought decorations are used) Model - (not kit)
80. Patchwork or Stitched Item
81. An article in Counted Cross Stitch
82. An item of Jewellery
83. An item of Wood Turning or Sculpture
84. A Knitted or Crocheted Article
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Photography Max photo size 8 " $\times 6$ ".
85. 1 Photo of a "Celebration" (as taken)
86. 1 Photo on the theme of "Transport" (as taken)
87. 1Photo illustrating a "Season"(as taken)
88. 1 Black \& White Photo of "Any Subject"

1 set of two photographs, "Any Subject", showing before and after digital enhancement.
Drawing \& Painting Frame optional
90. Painting in any medium - max. size $18 " \times 26$ "inc. frame
91. Drawing in Ink or Pencil - max. size 18"x 26 "inc. frame Limerick
92. Write a limerick that refers to any kind of "Transport". A limerick is a five-lined poem with a rhyming sequence of 'a', 'a', 'b', 'b', 'a'.
Example:
There was a young lady from Ickenham Who went for a bus ride in Twickenham, She drank so much beer
made her feel queer
So she took off her boots and was sick 'n' em

## Lemon Drizzle Cake

Recipe:
oz ( 175 g ) soft margarine
$6 \mathrm{oz}(175 \mathrm{~g})$ caster sugar
$60 z(175 \mathrm{~g})$ self - raising flour
grated zest and juice of 1 large lemon
2 eggs beaten
4 tbsp milk
2tbsp granulated sugar
Method:

* Preheat oven to $180^{\circ} \mathrm{C}$ (Gas Mark 4)
* If using a fan oven adjust temperature accordingly.
* Lightly grease a 21b loaf tin and base line with greaseproof paper.
* Cream margarine with sugar and lemon Zest. (By adding zest at this stage more flavour is released.)
* Beat in eggs, fold in flour and add milk.
* Spoon mixture into tin, level the top and bake for 30- 35 minutes until firm to touch.
* Add granulated sugar to lemon juice and
heat until almost completely dissolved.
* When cake is baked and still hot, prick surface lightly and brush on the lemon juice mix.
Allow to cool in tin


## Home-made Wine: The Rules

* Exhibitors may make only one entry per class.
* All entries must have been made by the exhibitor using natural fermentation.
* Wines must be exhibited in clear $70-75 \mathrm{cl}$ bottles. A slight hint of green in the bottle glass will be accepted.
* Suitable flanged corks to be used. (Plastic tops acceptable).
* Air space between wine and cork to be $1 / 4$ " to $3 / 4$ ".
Exhibitors to label own bottle.
* All wines may be made from fruit, flowers or vegetables.


