

ROLLESTON VILLAGE 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.

1. Potatoes – White, 5 on a plate
2. Potatoes – Coloured, 5 on a plate
3. Carrots – 3 with 3" top
4. Parsnips – 2 with 3" top
5. Beetroot – 3 with 3" top
6. Leeks – 3 with roots
7. Onions – 3, each less than 8ozs each (as grown)
8. Onions – 3, each more than 8ozs each (as grown)
9. Shallots – 7 on a plate
10. Runner beans – 5
11. French beans - 5
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 approx. 12"
17. Squash – 2
18. Cucumbers – 2 with stalks
19. Tomatoes – medium size, 5 on a plate
20. Tomatoes – cherry. A truss, min 9 ripe fruits
21. Peppers – 2 with stalks
22. Chillies – 3 with stalks
23. Collection of 3 vegetables – quantities as per schedule

Vegetables – Large

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

Fruit

29. Apples – Dessert, 5 on a plate
30. Apples – Cooking, 5 on a plate
31. Pears – 5 on a plate
32. Soft fruit – with stalks, any number on a plate
33. Any other fruit – nos. optional on a plate

Flowers

34. Dahlias – 3, under 4"
35. Dahlias – 3, over 4"
36. Chrysanthemums – 3 blooms
37. Chrysanthemums – 3 spray stems
38. Roses – 3 blooms
39. Roses – 3 spray stems
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 varieties

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

Exhibits must not overhang max area

48. "Two of a Kind" – arrangement in two containers – max. area 2' x 2'
49. Modern Arrangement to show Rhythm – not more than 5 stems of flowers
50. "Harvest Basket" – containing flowers, fruit and vegetables – max area 2' x 2'
51. "Party Time" – suitable for dining table with candles
52. A Lady's Corsage & Gentleman's Buttonhole

Awards & Shields

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



Special Awards

For best in each section, subject to sponsorship

HINTS FOR EXHIBITORS

In assessing the merits of fresh produce the following points are considered:

Condition. Cleanliness, freshness, tenderness, freedom from coarseness and blemishes.

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. Size, shape or form, colour.

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.

Beans. Straight, fresh, plump, brittle pods with little outward sign of seeds. Stalks left on.

Cabbages. Medium size, well-shaped, fresh, tender 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, straight fruits of uniform size. Short necks and noses.

Tomatoes. Fruits of good even medium size. Ripe but firm with good colour. Calyces attached.

Marrows and squashes. Fruits of medium size, well shaped and matched. Tender, any colour.

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Masses of Classes for Everyone

Cookery

53. Mixed Fruit Cake - 7" diam. (According to Recipe)
54. Victoria Sandwich - 7" diam.
55. 5 Jam Tarts
56. 3 Fruit Scones
57. 3 Bread Rolls (White)
58. Jam – Any Fruit, jar approx 12oz
59. Marmalade – jar approx 12oz
60. Lemon Curd – jar approx 12oz
61. Jelly – Any Fruit, jar approx 12oz
62. Chutney – jar approx 12oz
63. Pickles – jar approx 12oz

Home-made Wine

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

Children's

70. 5 Small Decorated Cakes
71. Vegetable/Fruit Animal
72. Miniature Garden – max. size 14"x 8"
73. A face, of any material, on a paper plate
74. Painting/ Drawing/Colouring – (up to 4 years)
75. Painting or Drawing – (5 – 7 years)
76. Painting or Drawing - (8 – 10 years)
77. A computer generated Gala Poster – (up to 14 years)

Craft

78. Greeting Card
79. Model – (not kit)
80. Home – made toy in any medium
81. An article in Counted Cross Stitch
82. An item of Jewellery
83. An item of Wood Turning or Sculpture
84. A Knitted Scarf

Photography Max photo size 8"x 6".

85. 1 Photo of a Landscape (as taken)
86. 1 Photo of an Animal (as taken)
87. 1 Photo of Flower or Flowers (as taken)
88. 1 Photo of Any Subject (digitally enhanced)

Drawing & Painting Frame optional

89. Painting in any medium – max. size 18"x 26"inc. frame
90. Drawing in Ink or Pencil - max. size 18"x 26"inc. frame

Limerick

91. Subject "Rolleston Gala"
A limerick is a five-lined poem with a rhyming sequence of 'a', 'a', 'b', 'b', 'a'.

Example:

Mr Phillips' Parsnips

John's parsnip was six inches long
He thought it was well worth a gong
When the judge said "no fear"
John thought, for next year
I'll replant it to grow big and strong

Rubbed – in Fruit Cake Recipe

200g Self-raising flour (8oz)
Pinch of salt
100g butter (4oz)
100g caster sugar (4oz)
2 eggs
30ml milk (2tsp)
150g mixed dried fruit (6oz)

1. Mix flour and salt, rub in butter.
2. Stir in sugar and fruit.
3. Beat together eggs and milk and add to mixture.
4. Mix all together to a soft consistency.
5. Place in a greased and lined 15cm cake tin.
6. Bake in a moderate oven, 180°C, 350°F, Gas Mark 4 for about 1¼ hours.

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 -75cl 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 ¼" to ¾".
- * Exhibitors to label own bottle.

