

## 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.

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 – 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 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

48. "Afternoon Tea" – arrangement on a 2 or 3 tier cake stand using one shade of colour
49. "Natural World" – arrangement of foliage incorporating a piece of wood
50. "Diamond Jubilee" – table arrangement fit for a queen, to include fresh flowers and foliage
51. "Cook's Delight" – arrangement suitable for a kitchen containing flowers with fruit or vegetables
52. "Spheres" – arrangement of 3 or more spheres made with natural materials

### 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-blanching with clean spotless skins.

**Onions and shallots.** Bulbs of good, even size, thin-necked, firm and clean. \* "As grown" means not dressed, with tops.

**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.

## ROLLESTON CLUB COUNTRY GALA SCHEDULE

Masses of Classes for Everyone

### Cookery

53. 3 Rock Buns
54. Boiled Fruit Cake (according to given recipe)
55. Carrot Cake - 7" diam.
56. 3 Shortbread Fingers
57. A Quiche baked and left in an 8" dish or foil case
58. 3 Cheese Scones
59. 3 Sausage Rolls approx 2½" long using home-made pastry
60. Jam – Any Fruit, jar approx 12oz
61. Marmalade – jar approx 12oz
62. Jelly – Any Fruit, jar approx 12oz
63. Chutney – jar approx 12oz
64. Pickles – jar approx 12oz

### Eggs

65. 3 Fresh Eggs of uniform size and colour

### Home-made Wine

66. White or Golden Table Dry
67. White or Golden Medium
68. White or Golden Sweet
69. Red Dry
70. Red Medium Sweet
71. Rosé Medium

### Children's

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

### Craft

79. Greeting Card (state if bought decorations are used)
80. Model – (not kit)
81. Patchwork or Stitched Item
82. An article in Counted Cross Stitch
83. An item of Jewellery
84. An item of Wood Turning or Sculpture
85. A Knitted Article

### Photography

 Max photo size 8"x 6".

86. 1 Photo of a Celebration (as taken)
87. 1 Photo of a Sporting Theme (as taken)
88. 1 Photo of a Nature Study (as taken)
89. 1 Photo of Any Subject (digitally enhanced)

### Drawing & Painting

 Frame optional

90. Painting in any medium – max. size 18"x 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 sport. A limerick is a five-lined poem with a rhyming sequence of 'a', 'a', 'b', 'b', 'a'.

Example:

An Olympian sprinter in haste  
From out of her starting blocks raced,  
She flew like a stone  
From a catapult thrown  
Determined she'd not be disgraced.

### Boiled Fruit Cake

#### Recipe:

12oz (350g) mixed dried fruit  
4oz (110g) sugar  
4oz (110g) margarine  
¼ pint (150ml) water  
1 beaten egg  
8oz (225g) self-raising flour

#### Method:

Heat fruit, sugar, margarine and water in pan and simmer for 20 minutes. Allow to cool.  
Add egg and stir in flour.  
Bake in a greased and lined 6"-7" round tin, in a moderate oven (Gas Mark 3, 325°F or 160°C) for approx. 1½ 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.
- \* All wines may be made from fruit, flowers or vegetables.

