

**MICKLETON GARDENING CLUB
FLOWER, PRODUCE AND HANDICRAFT SHOW
Saturday 27 August 2022**

SHOW SCHEDULE

SECTION A – VEGETABLES, FRUIT AND HERBS

Class	<i>All items must be from the exhibitor's own garden or allotment, and must have been the exhibitor's own property for at least 2 months prior to the show. Please name varieties where possible.</i>	No of items
1	Carrots, with tops trimmed to 3" (one variety)	3
2	Runner beans, with stalks attached (one variety)	5
3	French beans: dwarf or climbing, with stalks attached (one variety)	5
4	Potatoes, either white or coloured (not mixed)	3
5	Cucumber (outdoor grown, may be miniature variety)	1
6	Cucumber (grown under cover, may be miniature variety)	1
7	Tomatoes: cherry-type with calyxes attached (one variety)	5
8	Tomatoes: red with calyxes attached (one variety, but not cherry-type)	5
9	Tomatoes: any type or colour with calyxes attached (one variety, but not cherry-type)	3
10	Any root vegetable (<u>excluding</u> carrots)	3
11	Any other vegetable not listed in classes 1 - 9	3
12	Apples: culinary or dessert (one variety, to be shown with small piece of stalk showing)	3
13	Any fruit (<u>excluding</u> apples)	3
14	A container of different culinary herbs in water	Max 6
15	A trug of mixed vegetables and/or fruit	
16	The 'wonkiest' vegetable or fruit	1

SECTION B – FLOWERS

Class	<i>All items must be from the exhibitor's own garden or allotment (or home for classes 34-35), and must have been the exhibitor's own property for at least 2 months prior to the show. Please name varieties where possible.</i>	No of items
17	Fuchsias (any variety or varieties)	3 stems
18	Dahlias, pompom (may be mixed varieties) not to exceed 2"	3 blooms
19	Dahlias, small (2" to 3 ½" in diameter)	3 blooms
20	Dahlias, medium 4" to 8 ½" (can be cactus or semi cactus)	3 blooms
21	Dahlias, one bloom (any size or variety)	1 bloom
22	Dahlias, a vase/jug of three blooms (one or more variety)	3 blooms
23	Roses: a bud, a bloom and a full bloom (one variety)	3 stems
24	A single rose	1 bloom
25	A vase/jug of mixed roses: any varieties and colours	3 - 5 stems
26	A vase/jug of roses: one variety	3 -5 stems
27	A fern frond in water	1 stem
28	Hydrangea	1 bloom
29	A vase/jug of flowers of one type, not named above	Max 7 stems
30	Any annual grown from seed, one type	Max 7 stems
31	A vase/jug of mixed flowers, with own foliage (min. of 2 different types)	Max 15 stems
32	A vase/jug of dried flowers and seed heads (must have been dried by the exhibitor)	Max 15 stems
33	A floating flower head (must not touch sides of container)	1 bloom
34	A flowering pot plant. Max pot size 9" diameter	
35	A foliage pot plant. Max pot size 9" diameter	

SECTION C – FLORAL ART

Class	<i>Must be the exhibitor's own work, but materials need not be from the exhibitor's own garden or allotment. Floral foam must not be used.</i>	
36	A flower arrangement in a tea cup (max size 7" overall)	
37	A table centrepiece for a birthday party (max size 10" overall)	
38	Late summer shades (max size 12" overall)	
39	"Platinum Jubilee" (using flowers, fruit and vegetables. Max size 15" overall)	

SECTION D – PRESERVES AND COOKERY

Class *Must be the exhibitor's own work. Entries in classes 41 – 44 should be covered with clingfilm. Entries in classes 45 – 47 should be in non-branded glass jars that are filled to the neck and labelled with variety & date. Marks will be awarded for presentation.*

- 40 A Platinum Jubilee celebration cake (leave uncovered)
- 41 5 decorated cup cakes (presented on a plain plate)
- 42 5 savoury muffins (presented on a plain plate)
- 43 A loaf of Irish soda bread
- 44 A lemon drizzle cake (made to recipe given below)
- 45 A jar of strawberry jam
- 46 A jar of curd (any citrus fruit)
- 47 A jar of currant jelly
- 48 A bottle of homemade wine or spirits, eg. sloe gin (in a non-branded clear glass bottle labelled with the year of bottling)

LEMON DRIZZLE CAKE (for class 44)

225g unsalted butter, diced
225g golden caster sugar
3 medium eggs
150ml whole milk

225g self-raising flour
1.5 teaspoons baking powder
Finely grated zest and juice of 2 lemons
100g golden granulated sugar

1. Preheat the oven to 170°C fan / 190°C electric / gas mark 5, and butter a 30 x 23cm non-stick traybake tin.
2. Beat together the butter and caster sugar until pale and fluffy.
3. Incorporate the eggs, one at a time, then add the milk and whisk until creamy.
4. Sift the flour and baking powder and gradually add it to the mixture, then add the lemon zest.
5. Transfer the mixture to the prepared tin and smooth the surface.
6. Bake for 20-35 minutes until golden and a skewer comes out clean from the middle.
7. Whilst the cake is baking, combine the lemon juice and granulated sugar in a bowl.
8. Once the cake has been removed from the oven, run a knife around the edge of the tin and prick the surface of cake all over with a skewer or fork at approx 1cm intervals.
9. Spoon the lemon juice/sugar mix over the top of the hot cake and set aside to cool in the tin.

SECTION E – HANDICRAFTS

Class *Must be the exhibitor's own work, and must not have been exhibited at previous MGC shows*

- 49 A hand knitted or crocheted hat
- 50 A hand-embroidered item (max size 15" x 15")
- 51 A decorated shoe box
- 52 An item of calligraphy replicating the following quotation from Shakespeare's Richard III: "*Sweet flowers are slow and weeds make haste.*"
- 53 A miniature garden on a plate (max diameter 10")
- 54 A decorated cup or mug made from air-dried clay
- 55 An article crafted from recycled materials (max size 16" x 12")

SECTION F – ART AND PHOTOGRAPHY

Class *Must be the exhibitor's own work, and must not have been exhibited at previous MGC shows*

- 56 A painting in oils, acrylics or mixed media
- 57 A watercolour or pen and wash painting
- 58 A photograph "Summer in the garden" (max size 7" x 5" and no frame)
- 59 A photograph "Red" (max size 7" x 5" and no frame)

SECTION G – CHILDREN'S COMPETITION

Class

- 60 Make, design or grow a well-being garden
 - A. **Design** – draw a well-being garden
 - B. **Make** – make a table top diorama (3D model)
 - C. **Grow** – grow a 1m² garden at the Young Gardeners Allotment