

CLASS		
Presidents Cup for Best in Show (Fruit, flower and vegetables only)		
WI Cup for most points in the Floral Section		
	FLOWERS	
1	Fresh flower arrangement	To be viewed from one side
2	Miniature arrangement	Measuring no more than 10cm in any direction
3	Fresh flower arrangement in a cup and saucer	
4	3 Dahlias	Uniform size
5	3 Roses	Uniform size
6	Vase of Garden Flowers	
7	1 Sunflower	
8	Flower heads floating in bowl of water	
9	A flowering pot plant	} Should have been in owner's possession for three months
10	A foliage pot plant	
11	A cactus or succulent	
Vegetable and Fruit Cup – for most points		
	VEGETABLES (*as grown)	
12	2 Brown Onions from seeds *	*As grown means roots
13	2 Brown Onions from sets *	cleaned, and soil and
14	2 Red Onions from seeds *	decaying leaves removed
15	2 Red Onions from sets *	

50P ENTRY PER CLASS

16	3 Carrots. *	
17	3 Beetroots. *	Leaves on
18	Plate of 5 Cherry Tomatoes	Equal size, ripe but firm,
19	Plate of 5 Baby Plum Tomatoes	calyx and stalk attached
20	Plate of 5 Tomatoes	
21	4+ Cherry tomatoes on the vine	
22	Longest Runner Bean	
23	6 Runner Beans	
24	6 French Beans	
25	2 Courgettes	Matching pair 10-15 cm, flower intact
26	Single Pumpkin/Squash	
27	Heaviest Pumpkin	
28	Heaviest Onion	
29	2 2 Sweetcorn	In husk
30	One specimen each of any 4 home-grown vegetables	On a tray (45x30cm max).
31	Collection of Herbs: 3 varieties, 3 stems of each in a jam jar	Fresh foliage, no flowers if possible
32	Comically misshapen vegetable	
33	3 Potatoes (single variety)	Medium size clean not scrubbed
34	3 Parsnips*	
35	Single cucumber	

50P ENTRY PER CLASS

36	2 Chillies	
37	2 Peppers	
38	Display of edible berries on a plate	(20cm max)
39	3 Cooking Apples	eye and stalk
40	3 Dessert Apples	intact and
41	3 Pears	clear skin
42	6 Plums	
Sue Wadsworth Cup for most points in the Cookery Section		
John Deave Cup for Men's Cake		
	COOKERY	
43	Jar of Jam	
44	Jar of Lemon Curd	
45	Jar of Marmalade	
46	Jar of Chutney	
47	Jar of Pickles	
48	Courgette cake	see recipe provided
49	3 Fruit Scones	
50	3 Cheese Scones	
51	3 Sausage Rolls	Meat or vegetarian
52	3 Brownies	
53	3 Decorated Cup Cakes	

50P ENTRY PER CLASS

54	MEN ONLY Ginger cake	
55	Hen eggs – 3 any colour	
56	Jar of Honey	
57	Small taster bottle of named homemade drink – alcoholic/ non alcoholic	
Martin Fagan Photography Shield - for Best Exhibit		
	PHOTOGRAPHY 'My Favourite Place' To be exhibitor's own work	
58	Original Photograph (unframed)	Size max A4, min 6x4inches / 15x10 cms.
59	Digitally manipulated image(unframed)	See rule 11 for more detail
The Art Cup – for Best Exhibit		
	ART To be exhibitor's own work	
60	A Painting – 'My Favourite Place'	
61	A Painting – your own choice of subject	
62	A Drawing – 'My Favourite Place'	
63	A Drawing – your own choice of subject	
The Handicraft Cup – for Best Exhibit		
Silver Salver for most points in the Handicraft Section		
	HANDICRAFTS To be exhibitor's own work	
64	A handknitted garment	
65	A handknitted item NOT a garment	

50P ENTRY PER CLASS

66	A sewn quilt	
67	A sewn item NOT a quilt	
68	A crocheted item	
63	Any item of handcrafted jewellery	
70	Any other craft item	
71	An embroidery or tapestry	

Courgette and Lemon CakeMethod

125g soft brown sugar

2 eggs

125ml vegetable oil

180g SR flour

1 tsp mixed spice

180g courgette coarsely grated

125g mixed dried fruit

Zest and juice of ½ lemon

Topping

25g butter softened

25g cream cheese

125g icing sugar

Finely grated zest of ½ lemon

+1tsp juice

1. Set oven 160c/Fan 140c/Gas 3 and base line 1kg loaf tin.
2. In large bowl whisk eggs and sugar with electric mixer until thick and creamy, gradually whisk in oil.
3. Fold in sifted flour and spice carefully with figure of 8 motion.
4. Stir in courgette, dried fruit, lemon zest and juice then spoon mixture into loaf tin.
5. Bake for about 65-70mins until well risen, golden and skewer comes out clean.
6. Cool in tin for 15 mins, turn out then cool completely.
7. Topping – cream butter and cream cheese together then add lemon zest, juice and sifted icing sugar, spread over cake.