

# BUNBURY GARDENING CLUB

SECRETARY: MARGARET BOURNE 01829-260944 SHOW SECRETARY: SUE HILDERSLEY 01829-261355

## ANNUAL SHOW

SATURDAY SEPTEMBER 9<sup>TH</sup> 2017 DOORS OPEN 2.30 p.m.

**ADMISSION:** ADULTS: 50P CHILDREN; Free (up to 12 years of age)

### SCHEDULE OF CLASSES

#### ROSES

- CLASS 1 1 STEM OF ROSES  
2 1 SINGLE BLOOM

#### CHRYSANTHEMUMS

- CLASS 3 3 BLOOMS ANY VARIETY OR VARIETIES  
4 3 STEMS OF SPRAYS ANY VARIETY OR VARIETIES  
5 1 EARLY FLOWERING "POT MUM"

#### DAHLIAS

- CLASS 6 3 DECORATIVES ANY VARIETY OR VARIETIES  
7 3 CACTUS ANY VARIETY OR VARIETIES  
8 3 POMS – NOT TO EXCEED 52mm EACH BLOOM

#### FLOWERS & POT PLANTS

- CLASS 9 5 STEMS OF SWEET PEAS  
10 1 POT OF ORCHIDS – ANY SIZE OF POT  
11 1 VASE OF FLOWERS, ANY VARIETY OR VARIETIES NOT MENTIONED  
IN ANOTHER CLASS  
12 1 BUSH FUCHSIA  
13 1 TRAILING FUCHSIA  
14 1 STREPTOCARPUS PLANT IN FLOWER  
15 1 POT PLANT (FLOWER) NOT IN ANY OTHER CLASS  
16 1 POT PLANT (FOLIAGE)  
17 1 CACTUS OR SUCCULENT  
18 1 POT OF A TUBEROUS BEGONIA  
19 1 FLOWERING GERANIUM

**FLORAL ART** Note: In these classes the source and nature of the content is not material

- CLASS 20 BEACHCOMBER  
21 FROM THE HEDGEROW  
22 BOOK TITLE  
23 TIMES GONE BY  
24 A DESIGN IN A TEAPOT

## **CRAFTS**

- CLASS 25    A BABY'S QUILT  
26        A SOFT TOY  
27        A KNITTED OR CROCHETED CUSHION  
28        A FABRIC PURSE OR JEWELRY BAG

## **FRUIT, VEGETABLES & HERBS**

- CLASS 30    5 TOMATOES  
31        12 CHERRY TOMATOES  
32        1 CUCUMBER – Table quality  
33        3 COURGETTES  
34        1 MARROW – Table quality  
35        THE HEAVIEST MARROW N.B. 1<sup>ST</sup> PRIZE ONLY  
36        3 PEPPERS – HOT OR SWEET – one variety  
37        5 POTATOES – WHITE  
38        5 POTATOES – COLOURED OR PARTLY COLOURED  
39        3 ONIONS FROM SEED  
40        3 ONIONS FROM SETS  
41        THE HEAVIEST ONION N.B. 1<sup>ST</sup> PRIZE ONLY  
42        6 SHALLOTS  
43        3 BEETROOTS –Untrimmed  
44        6 RUNNER BEANS  
45        1 LONGEST RUNNER BEAN N.B. 1<sup>ST</sup> PRIZE ONLY  
46        6 FRENCH BEANS  
47        3 LEEKS – ROOTS ONLY TRIMMED  
48        5 NAMED CULINARY HERBS  
49        1 VARIETY OF VEGETABLE NOT NAMED IN ANY OTHER CLASS  
50        1 CUT FLOWER, 1 VEGETABLE, 1 FRUIT (1 specimen of each)  
51        A SAUCER OF HEDGEROW FRUITS  
52        BUNBURY GARDENING CLUB TOP TRAY – Members only  
53        5 EATING APPLES  
54        5 PLUMS  
55        AN EXHIBIT OF ANY OTHER VARIETY OF FRUIT  
56        5 COOKING APPLES

## **COOKERY & PRODUCE**

- CLASS 57 HEDGEROW JAM
- 58 3 SAVOURY MUFFINS
- 59 AN 8" FRUIT CAKE - UNDECORATED
- 60 6 CHOCOLATE BROWNIES
- 61 A CITRUS CURD
- 62 SQUIDGY SQUASH & GINGER LOAF – RECIPE PROVIDED

## **CHILDREN'S CLASSES (PRIMARY SCHOOL AGE ONLY)**

- CLASS 63 A DECORATED WOODEN SPOON
- 64 A PHOTOGRAPH OF A PET
- 65 A BOOKMARK OF PRESSED FLOWERS
- 66 A SEASIDE GARDEN ON A DINNER PLATE
- 67 AN ARRANGEMENT OF GARDEN FLOWERS IN A TIN
- 68 A CLASS FOR THE FAIRWEATHER CUP DONATED BY MEG AND ROGER FOR THE BEST DECORATED POTATO
- 69 ON A4 PAPER, WRITE OR DRAW ABOUT YOUR GARDEN – TO BE DISPLAYED IN THE TEA AREA

## **PHOTOGRAPHS (MAX. SIZE 7" x 5" UNMOUNTED)**

- CLASS 70 BUTTERFLIES
- 71 THE FUNNIEST GARDEN ORNAMENT
- 72 GARDENING GLOVES
- 73 TOPIARY
- 74 UP THE GARDEN PATH

## **RECIPE - SQUIDGY SQUASH & GINGER LOAF**

250g/9oz peeled squash flesh cut into chunks	225g/8oz self raising flour
50g/2oz black treacle	1 tsp bicarbonate of soda
140g/5oz syrup	1 tbsp ground ginger
140g/5oz light soft brown sugar	2 tsp mixed spice
100ml/3.5 fl oz milk	Pinch of salt
100g/4oz cold butter diced	2 medium eggs beaten
	Chunks of stem or crystallised ginger shredded or chopped to decorate

Put the squash in a microwave proof bowl with a dribble of water, cover with pierced film and cook on high for 5 to 10 mins until soft. Drain off water and mash until smooth.

Put the treacle, syrup, sugar and milk into a saucepan and gently heat until the sugar has dissolved.

Heat the oven to 180c/160c fan, gas 4. Grease and line a 900g/2lb loaf tin with baking parchment.

Sift the flour, bicarb, spices and salt into a bowl and rub in the butter.  
Whisk the eggs and mashed squash into the pan containing the luke warm syrup mixture then stir in the dry ingredients.  
Pour the batter into the lined tin  
Bake for appx 45 mins until a skewer comes out with just a few moist crumbs attached.  
Remove from the oven, scatter over the ginger pieces and cool in the tin.

## **BUNBURY GARDENING CLUB**

### **RULES FOR 2017 SHOW**

1. MAX 2 ENTRIES/PERSON/CLASS. Entries must be in one name only. All classes, except class 52, are open.
2. Entry forms, together with fees (10p per entry – children free) should be returned when entering BETWEEN 6.30 p.m. & 7.30 p.m. ON FRIDAY 8<sup>TH</sup> SEPTEMBER AND 9 a.m. & 11a.m. ON SATURDAY 9<sup>TH</sup> SEPTEMBER
3. STAGING MUST BE COMPLETED BY 11.30 a.m. ON SATURDAY 9<sup>TH</sup> SEPTEMBER
4. Anyone found to be exhibiting produce purchased or obtained from another source will be disqualified, banned from the club & all entries cancelled.
5. The judge's decisions are final.
6. Prize money will be awarded in each class: 1<sup>st</sup> £1.00 except for the TOP TRAY class (see rules below).
7. To help the viewing public, it would be appreciated if exhibitors named varieties where known.

### **BUNBURY TOP TRAY – CLASS RULES**

- a) This class is open to members of Bunbury Gardening Club only.
- b) This class is for 4 types of fruit and vegetables chosen from the following:-

3 Potatoes	3 Onions or shallots
3 Tomatoes	3 Eating apples
3 Pods of peas	1 Cooking Apple
3 Runner beans	3 Plums or damsons
3 Courgettes	

- c) The size of tray must not exceed 18” by 12” (45.5 cms by 30.5 cms) INSIDE measurements and the vegetables must be exhibited within the confines of the tray. The tray may be dressed but only parsley may be used.
- d) The winner of this class will receive the FRANK MATTHEWS MEMORIAL TROPHY + £3.00

2<sup>ND</sup> PRIZE                      £2.00

3<sup>RD</sup> PRIZE                      £1.00

BUNBURY GARDENING CLUB 2017 SHOW    ENTRY FORM

NAME.....+

ADDRESS.....

CLASSES (CLASS NUMBER ONLY).....

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FEES TOTAL .....

PLEASE INDICATE NUMBER OF ENTRIES, IF MORE THAN ONE IN ANY CLASS