

EUROMAYENNE 5th ANNUAL GARDEN SHOW

25 SEPTEMBER 2016
Le Petit Villier, 53220, Larchamp

SCHEDULE OF EVENTS

10.30 – 12.30 Arrive and collect your exhibitor number and display your entries and cards on the appropriate section. Please make sure you fill in both sides of the Judging Card.

12.30 – 14.30 The exhibits will be judged

12.30 The Show is open to all Euromayenne members. A BBQ will be available if you wish to use it. Non Exhibitors may attend the "Bring and Share" pique-nique

14.30 – 17.00 The Show is open to all Euromayenne members.

17.00 The Show Closes

At this point please remove your exhibits, or they will be given away or thrown away.

You are encouraged to bring along your excess garden plants or seeds for everyone to have a chance to take something interesting home.

If you have any queries or questions please contact:

Fred or Janet Greatorex: 0243 029238 lemoulin10@wanadoo.fr

NOTES TO GUIDE YOU

1. **Read the schedule.** The schedule tells you the absolute minimum requirements and if you do not meet these requirements, you will be excluded. This is to ensure that everyone starts from the same place. If it says “6 of” and you show 5 or 7, it will not be judged. If it says “use the recipe provided” and you do not, it will not be judged.
 2. Do not be put off by thinking that “biggest is best” and therefore bound to win. Condition, uniformity and shape are all equally important considerations. A nice set of evenly matched produce, of good size for the type, has as much chance against a larger set that may be in poorer condition.
 3. **All competitors should be amateurs, who grow entries for their own pleasure, by their own efforts.** Pot plants must be in the exhibitor's possession and care for at least three months.
1. **All classes marked with an asterisk in the list of classes must be displayed on a plate** – cardboard ones are fine, 20cm diameter.
 1. All vegetables should be properly prepared for the show. Roots should be washed in water.
Onions: Find your matching onions. Peel off the minimum number of damaged skins. Carefully rub/cut off the dry roots back to the bottom of the onion. Cut the tops to 5cm, fold over and tie neatly with raffia or string covering the cut.
Tomatoes must be displayed with calyces (the green top piece)
Parsnips must have foliage trimmed back to 7.5 cm (3in)
Carrots should keep their tops.
Class 12: Just show something that is not in the rest of the schedule, eg. Garlic, Kohl Rabi, Aubergine, Chillies, Cauliflower.
The Judge may handle the exhibits, open the pods etc. to check for quality.
 2. **Flowers** and all other exhibits should be staged as attractively as possible. All stems of cut flowers must reach the water.
Class 21 – 23: the jam jars to be of maximum 8cm diameter and 15cm height.
 1. **Home Made Produce:** The Judges will taste the exhibits with marking given according to flavour/aroma as well as appearance.
Classes 29 – 31 Jars should be a maximum of 10cm diameter and 15cm height. They must be labelled as to their contents with plain clear labels.

The Judges decision is final

Please have a go. You may be surprised. This is our little show and not the RHS.

CLASSES

Section 1. Fruit and Vegetables Please name the variety of your entry

1. *3 onions
2. *5 potatoes similar in size and shape
3. * 6 beans (runners)
4. * 6 beans (french)
5. *6 tomatoes with stalks attached
6. *1 truss of tomatoes
7. *3 beetroot long or round
8. 3 carrots with their tops still on
9. *5 shallots
10. *2 courgettes
11. 1 squash, ornamental or edible
12. 1 of any other vegetable not mentioned above
13. *dish of 3 fruits of one kind
14. *1 lettuce
15. 2 cucumber
16. 3 chilli peppers
17. 3 sweet peppers
18. 5 radishes

Section 2. Flowers

19. Foliage Pot Plant – pot to be no bigger than 20cm diameter
20. Flowering Pot Plant – pot to be no bigger than 20cm diameter
21. Dahlias – 3 blooms of one variety
22. Bunch of mixed garden flowers (to be tied before being staged in a jam jar)
23. Roses – 3 blooms of one variety

Section 3. Home made produce to be displayed on a plate

24. Bottle of home made liqueur
25. Loaf of bread, must be hand made
26. *Fruit cake, choose your own recipe
27. *Victoria sponge – you must use the recipe below**
28. * 5 pieces of a tray bake (eg. Flap jack)
29. Jar of Jam
30. Jar of Jelly
31. Jar of Chutney

Section 4. Special class

32. Mini Flower Arrangement. Max. height 10cm, max width 15cm in a container
33. Vegetable sculpture. If you wish, you may purchase a fruit or vegetables
34. Unusual or interesting flower. **With name**
35. The heaviest marrow/courgette
36. The longest bean
37. The heaviest pumpkin/squash
38. The heaviest potato
39. The ugliest or rudest vegetable

*** Victoria Sandwich Recipe**

170 gm castor sugar
170 gm soft butter
3 large eggs at room temperature
170 gm self-raising flour (you may add baking powder to plain flour)
1 – 2 tablespoons milk
2 drops vanilla essence
4 – 5 tablespoons jam (raspberry or strawberry)
icing sugar for dusting top

1. Preheat the oven to 350F/180C/Mark 4
2. Grease and line two 8"/20cm sandwich tins
3. Beat the sugar, butter and vanilla essence until pale and light, then beat in the eggs a little at a time to make a mousse-like consistency. You can do this with an electric mixer.
4. Fold in the flour. Add enough milk to make a dropping consistency. (Hold a spoon loaded with mixture sideways, and give a sharp jerk of the wrist. Some of the mixture should fall off)
5. Divide between the prepared tins, spreading the mixture out gently
6. Bake for about 25 minutes until well risen and golden brown. Cool in the tin for 10 minutes before turning out on to a rack to cool
7. **Spread the underside of one cake generously with jam. Lay on top of the other cake which should be topside up. Dust with icing sugar.**