

NORTH ELMHAM GARDENING CLUB ANNUAL SHOW 2024

PLEASE NOTE: NEW FOR 2024

To ensure everything runs smoothly on the morning of the show and to help us plan for space accordingly, we kindly request that ALL competitors submit their completed forms in advance from Monday 29th July and by 5pm on Thursday, August 1st, 2024.

Completed entry forms and fees (children and gardening club members free, non-members 20p per exhibit) should be placed in an envelope and delivered to either:

George & Ann Keeble, 7 Brookside, North Elmham.

Or

Sarah Felton, 91 Eastgate Street, North Elmham.

Please ensure to fill out each box on the form with the NUMBER of exhibits you intend to enter (and not a tick as stated), so that we can distribute the correct number of entry tickets.

Tickets for each exhibit will be ready for collection from the Memorial Hall on Saturday 3rd August between 9.00am -10.45am.

There will be an opportunity for the odd one or two exhibits to be registered on the morning of the show.

Good luck everyone.

**NORTH ELMHAM GARDENING
CLUB**

**92nd ANNUAL SHOW
ON
SATURDAY 3rd August 2024**

**TO BE HELD AT
THE MEMORIAL INSTITUTE HALL**

**FREE ENTRY TO MEMBERS
NON MEMBERS 20p PER EXHIBIT**

**OPEN FOR ENTRIES 9AM-10.45AM
JUDGING COMENCES 11.15AM**

**PUBLIC ENTRY FOR VIEWING 2.00PM
AUCTION 3.30PM**

REFRESHMENTS AVAILABLE

RULES OF ENTRY FOR ALL SECTIONS

1. All entries must be home grown.
2. Classes 32-36 must be displayed in gardening club vases.
3. All exhibits must be staged by 10.45AM
4. Any exhibit not conforming to schedule may be disqualified.
5. An exhibitor may have a maximum of two entries per class.
6. No responsibility can be accepted for damage to exhibits, containers, or any loss regardless of cause.
7. Judges have the right to withhold prizes at their discretion.
8. The decision of the judges is final.
9. Any exhibits not removed from display will be sold.

PHOTOGRAPHY

Colour photos 7"x5" mounted on white card 9"x7" and taken this year.

<u>POINTS</u>	<u>1ST</u>	<u>2ND</u>	<u>3RD</u>
<u>A</u>	<u>20</u>	<u>15</u>	<u>10</u>
<u>B</u>	<u>18</u>	<u>12</u>	<u>7</u>
<u>C</u>	<u>15</u>	<u>10</u>	<u>5</u>

SCHEDULE

CLASS	DESCRIPTION	QTY	PTS
1	Runner beans	5	B
2	Longest runner bean	1	C
3	Dwarf Beans	5	C
4	Truss of tomatoes Ripe/Ripening	1	B
5	Truss of cherry tomatoes Ripe/Ripening	1	B
6	Tomatoes Ripe	5	C
7	Cherry tomatoes Ripe	5	C
8	Onions Ripened, tops tied, roots trimmed	3	A
9	Shallots (pickling) - Max Dia. 3 cms.	5	B
10	Shallots - Large	5	B
11	Carrots - Foliage on.	5	A
12	Beetroot - Foliage on.	4	A
13	Courgettes - Maximum 15 cms.	3	B
14	Lettuce - Stem left on	1	C
15	Potatoes - One named variety.	3	A
16	Cucumber	1	A
17	Cucumber - Ridge	1	A
18	Garlic bulbs	3	B
19	Four kinds of herbs - In leaf and named		C
20	Four kinds of herbs - In flower and named		C
21	Sweet peppers	3	A
22	Chillies	3	A
23	Cabbage (Any type) with 5cm stalk	1	C
24	Misshapen fruit or vegetable	1	C
25	Any fruit on a plate - grown outdoors.		B
26	Any fruit on a plate-grown under glass		B

Heaviest potato (special class)

CLASS	DESCRIPTION	QTY	PTS
27	Corsage	1	B
28	Flower arrangement in a cup & saucer (no oasis)		A
29	Flower arrangement celebrating Norfolk (no oasis)		A
30	Foliage arrangement		A
31	Roses	3	B
32	Flowers grown from bulbs, corms, or rhizomes.	5	B
33	Dahlias	3	B
34	Gladioli	3	A
35	Sweet peas	5	A
36	Cosmos	3 stems	A
37	Cactus or succulent	1	B
38	Foliage pot plant	1	B
39	Flowering pot plant	1	B

DOMESTIC SECTION

Classes 40-44 to be labelled & in plain jars with plain lids

40	Jar of raspberry jam		C
41	Jar of orange marmalade		C
42	Jar of lemon curd		C
43	Jar of piccalilli		C
44	Jar of red tomato chutney		C
45	Apple crumble		B
46	Sausage rolls - approx 3ins/7.5cms	3	B
47	Chocolate chip cookies	3	B
48	Blueberry muffins	3	B

CLASS	DESCRIPTION	QTY	PTS
49	Battenberg cake		B
50	Cherry and coconut cake (See recipe)		B

PHOTOGRAPHY

Colour Photos 7in x 5in to have been taken this year
Mounted on white card 9ins x 7ins

51	Through the gate		A
52	Fungi		A

ART

All media e.g. paint, sculpture, collage etc.

53	Birthday card for a 10 year old		A
54	A wildlife collage		A

HANDICRAFT SECTION

55	Knitted scarf		A
56	Crochet scarf		A
57	Fabric table runner		A
58	Fabric cosmetic bag		A

CHILDREN'S SECTION

59	An edible necklace. Ages up to 8 years old		
60	A Small decorated flowerpot . Ages 9 to 16		

TROPHIES AND CUPS

CLASSES

1-26	Most Points	Kerrison Cup
1-23	Best Exhibit	Gardeners Cup
4-7	Best Exhibit	Hastings Cup
25-26	Best Exhibit	Memorial Hall Trophy
27-39	Most Points	Janet Sinclair Trophy
27-39	Best Exhibit	Railway Tavern Cup
40-44	Most Points	Seamans Challenge Cup
45-50	Most Points	J.Hitchcock Vase
45-50	Best Exhibit	Delia Cup
51-52	Best Exhibit	Marsh Cup
53-54	Best Exhibit	Jessica Cup
55-58	Best Exhibit	Gerald Cup
51-58	Most Points	David Sinclair Trophy
Heathers choice exhibit		Caley Cup
Most points in show		Memorial Challenge Cup

CHERRY & COCONUT CAKE

150g SR flour
1/4 teasp salt
125g caster sugar
75g butter
1 egg
5 tablespoons milk
175g glace cherries, washed, drained & halved
50g desiccated coconut
1 tablespoon Demerara sugar

Sift flour and salt into a bowl, stir in the caster sugar, then rub in the butter until the mixture resembles breadcrumbs. Beat the egg and milk together. Mix the cherries and the coconut together. Add both to the flour mixture and fold in gently. Turn the mixture into a greased and floured 500g loaf tin and sprinkle with the demerara sugar. Bake in a preheated oven 180c, 350 F, gas mark 4, for 45 to 50 minutes or until firm to touch. transfer to a wire rack to cool.

**PLEASE COMPLETE THE FORM BELOW AND
HAND IN ON REGISTRATION**

NAME.....

~~PLEASE TICK CLASSES ENTERED~~

**Please write the NUMBER of exhibits
being entered in each category**

1	2	3	4	5	6
7	8	9	10	11	12
13	14	15	16	17	18
19	20	21	22	23	24
25	26	27	28	29	30
31	32	33	34	35	36
37	38	39	40	41	42
43	44	45	46	47	48
49	50	51	52	53	54
55	56	57	58	59	60