



# And District Produce Association

Affiliated with the Royal Horticultural Society

## SHOW SCHEDULE 2025

58<sup>th</sup> SPRING SHOW

Saturday 5<sup>th</sup> April

75<sup>th</sup> SUMMER SHOW

Saturday 12<sup>th</sup> July

57<sup>th</sup> AUTUMN SHOW

Saturday 6<sup>th</sup> September

**Shows open: 2:00pm**

**Temple Ewell Village Hall**

**Admission to shows: By donation**

**COFFEE MORNING Saturday 1st February 10am**

**A.G.M./ COFFEE MORNING Saturday 25th October 10am**



## OFFICIALS

**PRESIDENT:** Ms S Friend

**VICE-PRESIDENT:** Mrs E Barlow

**CHAIRPERSON:** Jo Graham

**VICE-CHAIRPERSON:** Mr K Warren

**Hon. SECRETARY**

Jenny Gooderham

**Hon. SHOW SECRETARY**

Bev Jaconelli

Chestnut Tree Cottage

Crabble Avenue, River

[ShowSecretary.TEDPA@gmail.com](mailto:ShowSecretary.TEDPA@gmail.com)

**Hon. TREASURER**

Mr T Barlow

15, Riverdale

River

**Hon. ASSISTANT SHOW SECRETARY:** Reece Jaconelli

**CHILDREN'S OFFICER:** Trudy Burrows

**COMMITTEE:** Mrs D Buckland Mrs C Buttifint Mrs J Warren

### **TIMETABLE FOR SHOWS:**

**9am - 10:45am** Entries to be staged

**11am** Judging commences

**2pm** Open to the public

**Prize giving, Auction, Raffle**

**Please bring a plant for the Sales table!**

### Definition Of Daffodils

The easiest way to decide which size a daffodil is, is to bend a petal alongside the cup and compare the length of one to the other

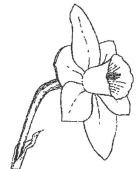
**Trumpet**

One flower per stem; the trumpet as long as or longer than the perianth segments (petals)



**Large Cup**

One flower per stem, the cup is more than one-third but less than equal to the length of the perianth segments (petals)



**Small Cup**

One flower per stem, the cup is not more than one-third the length of the perianth segments (petals)



**Doubles**

One or more flowers to a stem



## SPRING SHOW

### SATURDAY 5th APRIL

*The rules governing this show are as printed on page 10*

#### AWARDS

**Photography Cup:** Most points in Section A

**Gill Cup:** Most points in Section C (Flowers)

**John Grantham Cup:** Best Exhibit in Section C (Flowers)

**Marjorie Holliman Shield:** Best Exhibit in Classes 10-17

**National Daffodil Society Medal:** Most points in Classes 10 -18

**Daffodil Trophy:** Best Pot of Society Bulbs Class 29

**Campion Cup:** Most points in Section D ( (Floral Art) (Classes 30, 31)

**Beginners Floral Art Cup:** Best Exhibit in Class 32

**Loader Cup:** Most points in Section E (Cookery)

**E. Pankhurst Memorial Salver:** Best Exhibit Craft (Class 42)

**Children's Spring Cup:** Most points in Section F (Class 43, 44, 45, 46)

**Rosette for Best in Show:** In Section F (Class 43, 44, 45, 46)

**Online entry form:- [www.tedpa.club/entry-form](http://www.tedpa.club/entry-form)**

#### SECTION A. Photography

#### OPEN TO NON-MEMBERS

Max 13 X 18cm, shown unframed

- 1 "Historical"
- 2 "Insects"
- 3 Sunrise, Sunset
- 4 "Trees"

#### SECTION B. Vegetables

#### MEMBERS ONLY

- 5 2 Leeks (leave small fan of foliage)
- 6 Bunch of Spring Greens
- 7 1 Cabbage (leave short stump)
- 8 3 Sticks Rhubarb (leave 8cm leaf)
- 9 Any 1 Vegetable not listed above

**SECTION C. Flowers****MEMBERS ONLY****Association's vases must be used**

- 10 1 Specimen Daffodil
- 11 3 Trumpet Daffodils
- 12 3 Large Cup Daffodils
- 13 3 Small Cup Daffodils
- 14 3 All White Daffodils
- 15 3 Double Daffodils
- 16 3 Multi-headed Daffodils
- 17 3 Mixed Daffodils and/or Narcissi
- 18 3 Miniature Daffodils
- 19 3 Pansies (board supplied)
- 20 3 Stems Polyanthus/Primulas (multi-headed)
- 21 3 Stems of Hellebores
- 22 3 Stems Wallflowers
- 23 Vase of Spring Flowers
- 24 3 Stems of Flowering Shrub
- 25 1 Pot/Bowl of Bulbs - max pot size 23cm
- 26 1 Pot Plant - Flowering - max pot size 23cm
- 27 1 Pot Plant - Foliage - max pot size 23cm
- 28 1 Pot of Amaryllis/Orchid - max pot size 23cm
- 29 3 Society Bulbs in 18cm pot

**SECTION D. Floral Art****MEMBERS ONLY**

- 30 "Landscape" an Exhibit - Max 45cm
- 31 "Tulip Time" an Exhibit - Max 45cm
- 32 **Beginners:** Yellow Flowers in an unusual Container

**SECTION E. Cookery****OPEN TO NON-MEMBERS**

- 33 \*Spring Rhubarb Loaf Cake (recipe supplied, Pg 6)
- 34 5 Pieces of Shortbread (use own recipe)
- 35 7 Cheese Straws (use own recipe)
- 36 A Soda Bread (use own recipe)

\* **Cakes to be presented on a plate with doily (supplied)**\*\* **Flans to be removed from tin**

**SECTION E. Cookery****OPEN TO NON-MEMBERS**

- 37 Soft fruit Jam - Approx. 500g Jar  
 38 Stone fruit Jam - Approx. 500g Jar  
 39 Marmalade - Approx. 500g Jar  
 40 Jar of Chutney/Pickle  
 41 A Bottle Lemon Barley Water 0.25 - 0.50L (recipe supplied, see below)

**CRAFT FOR ADULTS****OPEN TO NON-MEMBERS**

- 42 **An item of craft**

**SECTION F. Children UP TO 15 YEARS OLD****OPEN TO NON-MEMBERS****Prizes: 1<sup>st</sup> - £3 2<sup>nd</sup> - £2 3<sup>rd</sup> - £1****ALL EXHIBITS TO BE THE BONA-FIDE WORK OF THE ENTRANT**

- 43 A Decorated Kitchen Roll Tube. (Any media) 6 years and under  
 44 3 Decorated Cup Cakes. (Cakes can bought) 7-15 years  
 45 An Easter Card (Any media) Up to 15 years  
 46 "A Photo of my Best Friend" (Pet/person) Max 13 X 18cm. Up to 15 years

**BROWNIE'S ENTRY****OPEN TO NON-MEMBERS**

- 47 A Mosaic Coaster

**SCHOOL ENTRIES:**

A picture of a Daffodil - any media, Max A4

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**Recipe - Spring Show****Class 41: Lemon Barley Water**

50g Pearl Barley      850ml Cold water      1 Lemon      2 Tblsp sugar

**Method**

Put pearl barley in saucepan with water & 1 or 2 pieces of lemon peel

Simmer for approx. 1 hour

Strain barley water into jug and stir in sugar and juice of lemon

Leave to cool. Dilute to taste.

## Recipe - Spring Show

### Class 33: Spring Rhubarb Loaf Cake

3 sticks rhubarb                      150g caster Sugar plus 3 tbsp                      250 g self-raising flour  
 150 g butter, softened                      175 g light brown sugar                      4 medium eggs  
 Butter & flour for loaf tin                      Icing Sugar for dusting

Method: Wash & dry rhubarb. Cut into 3cm chunks, put in saucepan, add 125ml water & 3 tbsp sugar. Simmer over low heat for 15 mins, drain all liquid. Preheat oven 200C/400F/ Gas 6. Grease 900g loaf tin & dust with flour. Sift flour. Whisk butter with 150g caster sugar until it reaches a mousse-like consistency. Add eggs one by one, beating for 2 mins before adding next egg. Add flour and mix. Stir in rhubarb chunks. Pour batter into tin. Cook in oven for 5 mins, then lower temperature 180C/350F/Gas 4. Continue cooking for 35-40 mins. Allow to cool before removing from tin. Dust with icing sugar.

## NOTES TO EXHIBITOR

### FLORAL ART

Flowers may be brought for use in floral art.

EXHIBIT.                      This is plant material with or without accessories.

ARRANGEMENT.                      This is plant material without accessories.

ACCESSORY.                      This word defines anything other than plant matter used in the Exhibit not including base drapes.

BRACTS.                      May be used as flowers or foliage.

PETITE ARRANGEMENT.                      Size 22 x 22 x 22cm

MINIATURE ARRANGEMENT.                      Size 10 x 10 x 10cm

BEGINNERS.                      Entrants who have not won more than three first prizes in floral art.

### COOKERY

**Standard plain jam jars** must be used for jam and marmalade, **label on jar** stating the **contents** and **date preserved**, cover with a **cellophane** or a **plain screw top**. **Bottles must be clear glass.**

\* **All cakes to be presented on a plate with a doily (supplied)**

\*\* **Flans to be removed from tin.**

# SUMMER SHOW

## SATURDAY 12th JULY

*The rules governing this show are as printed on page 10*

### AWARDS

**Stanley Cup:** Most points in Show

**Banksian Medal:** Presented by the R.H.S. for most points in Horticultural Classes  
(Excluding winners: 2023 Keith Warren & 2024 Ben Webster)

**Ladies Cup:** Most points awarded to a lady exhibitor

**C. D. Young Cup:** Most points awarded in Section B & C (Vegetables & Flowers)

**Price Cup:** Best exhibit in Section B (Vegetables)

**Garden News Shield:** Most points awarded for starred items in Section B

**Coronation Cup:** Best exhibit in Section C (except Classes 22, 25, 28, 34, 35)

**Frank Spencer Rose Bowl:** Best exhibit in Class 22 (1 Specimen Rose)

**Reg. Groombridge Memorial Cup:** Best exhibit in Class 25 (Pansies)

**W. A. Stacey Memorial Cup:** Best exhibit Class 28 (Vase of Mixed Sweet Peas, 6 spikes)

**Jorgensen Cup:** Best exhibit in Class 34 (Vase of Mixed Cut Flowers)

**Russell Memorial Cup:** Best exhibit in Class 35 (Pot Plant - Flowering)

**Tussie Mussie Trophy:** Best exhibit in Class 39

**Sharp Cup:** Most points awarded in Section D (Floral Art Classes 40, 41)

**Jubilee Cup:** Best exhibit in Section D (Floral Art Classes 40, 41)

**Beginners Floral Art Cup:** Best exhibit in Class 42 (Floral Art)

**Walter Banks Memorial Cup:** Most points awarded in Section E (Cookery)

**Junior Summer Cup:** Most points in Section F (Classes 52, 53, 54)

**Rosette for Best in Show:** in Section F (Classes 52, 53)

**Charles Wright Memorial cup:** Best exhibit in Class 55 (Children's Floral Art)

**Interschool Gardening Shield:** Most points awarded in Section G

**Online entry form:- [www.tedpa.club/entry-form](http://www.tedpa.club/entry-form)**

### SECTION A. Fruit

### MEMBERS ONLY

**Plates must be used if provided**

**Soft fruit should always be exhibited with a stalk**

- 1 5 Bunches of Blackcurrants
- 2 5 Striggs of Redcurrants
- 3 9 Gooseberries
- 4 9 Raspberries
- 5 Any Fruit not listed above - eg 9 Blueberries on a plate

**SECTION B. Vegetables****MEMBERS ONLY***\* Garden News Shield for highest number of points awarded for starred items in this section*

- 6\* 3 Potatoes - White
- 7 3 Potatoes - Coloured
- 8\* 7 Pods of Peas
- 9 7 Pods of Broad Beans
- 10\* 7 Runner Beans
- 11 9 Dwarf Beans
- 12\* 3 Carrots with 5cm tops
- 13\* 3 Beetroot with 5cm tops
- 14 1 Cabbage (with short stump)
- 15 2 Courgettes, 10 -15cm
- 16 1 Cucumber - greenhouse grown
- 17 2 Lettuce - any variety
- 18 5 Tomatoes - Round
- 19 9 "Cherry" type Tomatoes - Round
- 20 Any 1 Vegetable not listed above
- 21 3 Assorted Salad items - quantity un-specified

**SECTION C. Flowers****MEMBERS ONLY****Association's vases must be used**

- 22 1 Specimen Rose
- 23 3 Stems of Roses
- 24 3 Stems of Dianthus
- 25 5 Pansies or Violas (board supplied)
- 26 1 Specimen Spike Gladioli
- 27 Vase of 3 Spikes Gladioli
- 28 Vase of Mixed Sweet Peas, 6 spikes
- 29 2 Vases of Dahlias, 3 blooms each of 2 varieties
- 30 Vase of Mixed Dahlias, not exceeding 9 blooms
- 31 Vase of Annuals, 1 kind
- 32 Vase of Mixed Annuals
- 33 Vase of Mixed Perennials
- 34 Vase of Mixed Cut Flowers
- 35 1 Pot Plant - Flowering (Excluding Orchid) max pot size 23cm
- 36 1 Pot Plant - Foliage max pot size 23cm
- 37 1 Pot Plant Orchid max pot size 23cm
- 38 1 Cactus/Succulent max pot size 23cm

**SECTION D. Floral Art****MEMBERS ONLY**

- 39 A Tussie Mussie - A posy of Herbs and Flowers  
 40 "A Seascape" - An Exhibit - Max 45cm  
 41 Pink Flowers in an unusual container - An Exhibit - Max 45cm  
 42 **Beginners:** A Table Decoration - Max 45cm

**SECTION E. Cookery****OPEN TO NON-MEMBERS**

- 43 \* Light Fruit Cake - recipe supplied Pg 14 (Mixed peel, optional)  
 44 Wimbledon Sponge (sponge cake to be decorated with Strawberries)  
 45 5 Cheese & Bacon Muffins (Recipe supplied, page 14)  
 46 A Plaited Loaf - using 500g dough (use own recipe)  
 47 Soft fruit Jam - Approx. 500g Jar  
 48 Jelly Preserve - Approx. 250g Jar  
 49 Marmalade - Approx. 500g Jar  
 50 Lemon Curd - Approx. 250g Jar  
 51 A bottle of Raspberry Cordial 500ml - (Recipe supplied, page 14)

\* **All cakes to be presented on a plate with a doily (supplied)**

\*\* **Flans/tarts/quiches to be removed from tins**

**SECTION F. Children UP TO 15 YEARS OLD****OPEN TO NON-MEMBERS**

**Prizes: 1<sup>st</sup> - £3 2<sup>nd</sup> - £2 3<sup>rd</sup> - £1**

**ALL EXHIBITS TO BE THE BONA-FIDE WORK OF THE ENTRANT**

- 52 A Decorated/Painted Pebble - any media. - 6 years and under  
 53 A Fruit/Vegetable Monster. (cocktail sticks can be used) 7 -15 years  
 54 **Photography:** "British Wildlife" - Up to 15 years  
 55 **Floral Art:** A Basket of Summer Flowers (Can be in oasis)

**BROWNIE'S ENTRY****OPEN TO NON-MEMBERS**

- 56 Knitted Scarf for Teddy

**SECTION G. Inter-School Competition**

- 57 Any 3 different Fruit or Vegetables

**RULES**

- 1 Only **one** entry from any **one** garden in each class is allowed.
- 2 The Committee reserves the right to visit Exhibitors gardens from which the produce has been entered, before or after the Show.
- 3 All exhibits, must have been grown by the Exhibitor except in Photography, Handicraft, Floral Art, Cookery and Pot Plants classes. Pot Plants must have been in the Exhibitors possession for at least 3 months.
- 4 Entries in the Open Classes are open to residents in surrounding area (with discretion)
- 5 All horticultural exhibits judged by Royal Horticultural Society rules.
- 6 The decision of the Judges shall be final. Any complaints must be made to a committee member prior to prize giving.
- 7 Judges are instructed not to award prizes where exhibits are of insufficient merit
- 8 Points awarded for judging: 1<sup>st</sup> - 3 points, 2<sup>nd</sup> - 2 points, 3<sup>rd</sup> - 1 point. In the event of a tie for cups the points for most 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> will be taken into account.
- 9 Photos shown unframed, Max 13 X 18cm taken using a digital camera or film, in Colour or B/W unless stated, judging based on quality of composition and focus. Max 1 entry in each class per person, must be taken by exhibitor.
- 10 Prize Money: For Children only: £3, £2, £1 except where otherwise stated.
- 11 Exhibits not for competition are welcome. All exhibits not removed by exhibitor will be sold for the benefit of the Association. **NO EXHIBIT CAN BE REMOVED UNTIL AFTER PRIZE-GIVING**
- 12 **All entry forms** to Mrs B Jaconelli, Chestnut Tree Cottage, Crabble Avenue, River by **9pm on Wednesday before each Show.**
- 13 **ALL CUPS** are to be returned to the Show Secretary **NO later than 6pm one week before each show to: Chestnut Tree Cottage, Crabble Avenue, River.**
- 14 Please keep a record of the classes you have entered.

**WEBSITE: [www.tedpa.club](http://www.tedpa.club)**

Why not take a look at our website for details of upcoming Events, entry forms for shows, schedule, news and more?

**Online entry form:- [www.tedpa.club/entry-form](http://www.tedpa.club/entry-form)**

**ELECTRONIC SCHEDULES**

Our Show Schedules will be made available on our website for you to download for free.

**FACEBOOK GROUP**

We have a strong presence on social media, especially for our members and supporters to interact with each other, share ideas, tips, photos, questions and anything Gardening, Cooking and Craft related. Come and join us by searching with the following links:

**<https://www.facebook.com/groups/TEDPACommunity>**

**<https://www.facebook.com/TempleEwellDistrictProduceAssociation>**

**General Enquiry Email: [Info.TEDPA@gmail.com](mailto:Info.TEDPA@gmail.com)**

**AUTUMN SHOW****SATURDAY 6th SEPTEMBER**

*The rules governing this show are as printed on page 10*

**AWARDS**

**Bailey Cup:** Most points in the Show

**Anne Browne Memorial Cup:** Most points in Section B (Vegetables)

**Alice Saunders Cup:** Best exhibit of Shallots in Class 15

**Arthur Holliman Cup:** Best exhibit in Section B (Vegetables) excluding Classes 15, 24

**National Vegetable Society Medal & Certificate:** Best exhibit in Class 25

**John Philpott Trophy & Bronze Certificate:** Best Specimen Dahlia Class 26

**National Dahlia Society Medal:** Best Exhibit Class 26-30

**Hetty Dyer Cup & Silver Certificate:** Best exhibit in Class 27 (Decorative Dahlias)

**Charles Hedgecock Cup:** Best Chrysanthemum in Class 33

**Kate Terry Shield:** Best exhibit in Class 40 (Pot Plant - Foliage)

**Delia Baldwin Memorial Cup:** Most points in Floral Art (Section D) Classes 42 & 43

**Rosette for Best in Show:** in Section F (Children's classes 53, 54)

**Green Finger Shield:** For Largest Sunflower Head grown by a child ( Class 55)

**Percy Parks Memorial Shield:** Best kept Allotment

**Best Kept Small Plot Shield**

**Frank Pain Memorial cup:** Most aggregate points in Section B (Veg) in all 3 shows

**Cookery Cup:** Most aggregate points Section E in all 3 shows

**Children's Cup:** Most aggregate points in Section F in all 3 shows

**Jaconelli Shield:** Most aggregate points in Junior Photography in all 3 shows

**Online entry form:- [www.tedpa.club/entry-form](http://www.tedpa.club/entry-form)**

**SECTION A. Fruit****MEMBERS ONLY****Plates must be used if provided**

**Fruit should always be exhibited with a stalk**

- 1 3 Apples - Culinary
- 2 3 Apples - Dessert
- 3 3 Pears - Culinary
- 4 3 Pears - Dessert
- 5 5 Cultivated Blackberries
- 6 5 Raspberries
- 7 5 Plums / Damsons
- 8 Any fruit not listed above - eg 9 Blueberries on a plate

**SECTION B. Vegetables****MEMBERS ONLY**

- 9 3 Potatoes, White
- 10 3 Potatoes, Coloured
- 11 3 Parsnips with 5cm tops
- 12 3 Onions - sets/seeds under 225g
- 13 3 Onions - sets/seeds over 225g
- 14 9 Onions - pickling not exceeding 2.5cm in diameter
- 15 9 Shallots
- 16 2 Leeks with tops suitably tied
- 17 3 Carrots with 5cm tops
- 18 3 Beetroots with 5cm tops
- 19 2 Courgettes 10-15cm
- 20 5 Runner Beans
- 21 9 "Cherry" type Tomatoes - Round
- 22 5 Tomatoes - Round
- 23 1 Wonky Vegetable
- 24 Any 1 Vegetable not listed above
- 25 Box of 4 different Vegetables - See Pg 16 for quantity and points (Box Supplied)

**SECTION C. Flowers****MEMBERS ONLY****Association's vases must be used**

- 26 1 Specimen Dahlia
- 27 3 Decorative Dahlias
- 28 3 Pom Pom Dahlias
- 29 3 Cactus Dahlias
- 30 3 Ball Dahlias
- 31 A Dahlia in Frame (supplied) - Lady exhibitors
- 32 A Dahlia in Frame (supplied) - Gentlemen exhibitors
- 33 3 Spray Chrysanthemums
- 34 Vase of Mixed Flowers- not Dahlias/Chrysanthemums
- 35 3 Stems of Hydrangeas
- 36 3 Zinnias
- 37 5 Fuschia Heads - 2 varieties or more (board supplied)
- 38 1 Pot grown Fuchsia max pot size 23cm
- 39 1 Pot Plant - Flowering max pot size 23cm
- 40 1 Pot Plant - Foliage max pot size 23cm
- 41 1 Cactus/Succulent max pot size 23cm

**SECTION D. Floral Art****MEMBERS ONLY**

- 42 "Autumn Wreath" Max 45cm
- 43 A Foliage Arrangement. Max 45cm
- 44 **Beginners:** A Foliage Arrangement. Max 45cm

**SECTION E. Cookery****OPEN TO NON-MEMBERS**

- 45 Moist Mincemeat Tea Loaf - recipe supplied Pg 14
- 46 A Yule Log (use own recipe)
- 47 5 Jam Tarts (use own recipe)
- 48 3 Wholemeal Rolls - using 500g dough (use own recipe)
- 49 Soft fruit Jam - Approx. 500g Jar
- 50 Stone fruit jam - Approx. 500g Jar
- 51 Jelly Preserve - Approx. 250g Jar
- 52 Jar of Pickle Onions or Shallots or Cabbage
- \* **All cakes to be presented on a plate with a doily (supplied)**
- \*\* **Flans/tarts/quiches to be removed from tins**

**SECTION F. Children UP TO 15 YEARS OLD****OPEN TO NON-MEMBERS****Prizes: 1<sup>st</sup> - £3 2<sup>nd</sup> - £2 3<sup>rd</sup> - £1****ALL EXHIBITS TO BE THE BONA-FIDE WORK OF THE ENTRANT**

- 53 Cress growing in a Decorated Eggshell. 6 years & under
- 54 A Scarecrow Wooden Spoon - 25-30cm. 7-15 years
- 55 Largest Sunflower Head grown in your garden - Up to 15 years (Dead or Alive!)
- 56 **Photography:** A Duck or Swan - Up to 15 years

**BROWNIE'S ENTRY**

- 57 A Decorated Candle

Recipes - Summer ShowClass 43: Light Fruit Cake

100g Margarine 100g Caster sugar 2 large eggs 225g Self Raising flour  
 Pinch of salt 225g Dried fruit 50g Mixed peel (Optional) 6 tbsp milk  
 Cream margarine & sugar until light and fluffy, beat in eggs separately, add sifted flour and salt, lightly stir in fruit and add milk to a dropping consistency, put into a greased, floured and bottom lined 7" tin and bake for 1-1¼ hours in centre of oven 350F/180C/160Fan/Gas Mk 4

Class 45: Cheese & Bacon Muffins Makes 12

4 rashers bacon, chopped 1 egg, lightly beaten 235ml milk 4 Tbsp Vegetable Oil  
 2 Tbsp Parsley, chopped 225g Self Raising Flour 85g Mature Cheddar Cheese, grated  
 Butter for greasing

Preheat oven 180C/350F/Gas 4. Place bacon in frying pan and cook until crisp, remove and drain on kitchen paper. In a large bowl combine egg, milk, oil & parsley, add flour, cheese and mix, then add bacon until just combined. Spoon mixture into 12 greased muffin tins and bake for 20-25 mins or until muffins are cooked when testing with skewer. Put onto wire rack to cool.

Class 51: Raspberry Cordial Makes 700ml

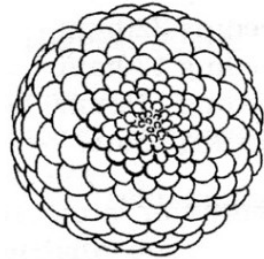
500g raspberries 500g caster sugar 3 tbsp red wine vinegar  
 Put the raspberries in a pan with the sugar and vinegar. Mash over a low heat for 10 mins until smooth and syrupy. Rub through a sieve into a clean pan. Tip the seeds from the sieve into a bowl and stir in 300ml water, then sieve again to remove the last of the pulp from seeds. Pour the liquid into the pan with the sieved pulp, stir well and boil for 1 min. Pour into small sterilised bottles and seal. *The cordial will keep unopened for a few months. Once opened, store in the fridge.*

Recipe - Autumn ShowClass 45: Moist Mincemeat Tea Loaf

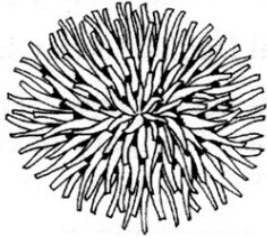
225g S.R. Flour ½ Tsp ground mixed spice 115g cold Butter, cubed 85g flaked Almonds 30g glace cherries, rinsed, dried & quartered 85g light muscavado Sugar  
 2 med Eggs 255g Mincemeat 1 Tsp Lemon zest 2 Tsp Brandy or Milk  
 Preheat oven 180C/350F/Gas 4. Oil & line 900g loaf tin. Sift flour & mixed spice, add butter and rub until mixture resembles breadcrumbs. Reserve 2 Tbsp off flaked almonds and stir in rest with cherries & sugar. Make a well in the centre of dry ingredients. Lightly whisk eggs, then stir in mincemeat, lemon zest and brandy or milk. Add the egg mixture and fold together until blended. Spoon into prepared tin, smooth the top with back of spoon, then sprinkle over reserved almonds. Bake on middle shelf of oven for 30mins. Cover with foil to prevent almonds browning too much. Bake for another 30mins or until well risen. Leave in tin for 10mins, then remove to wire rack.

# Dahlia Classification

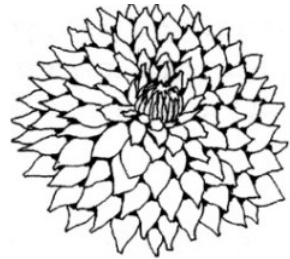
Pompon



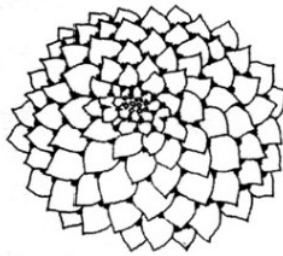
Cactus



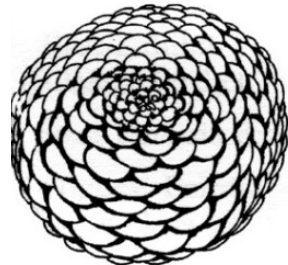
Semi- Cactus



Decorative



Ball



Water Lily



**Autumn Show****MEMBERS ONLY**Class 25 Box of 4 different Vegetables - quantity and points (Box Supplied)

<i>Vegetables</i>	<i>Number to be shown</i>	<i>Points</i>
Aubergines	2	18
Beans, Broad	5	15
Beans, French	5	15
Beans, Runner	5	18
Beetroot, cylindrical, globe	3	15
Brussels Sprouts	9	15
Cabbage	2	15
Carrots, long pointed	3	20
Carrots, stump rooted	3	18
Cauliflower	2	20
Celery, blanched/trench	3	20
Courgettes	2	12
Cucumber, greenhouse	1	18
Cucumber, outdoor	1	15
Leeks, blanch or intermediate	3	20
Leeks (pot)	2	20

<i>Vegetables</i>	<i>Number to be shown</i>	<i>Points</i>
Marrow	1	15
Onions- Exhibition over 250g	3	20
Onions, under 250g	3	15
Onions, pickling	6	12
Parsnips	3	20
Peas	9	20
Peppers, hot chilli or sweet	3	15
Potatoes	3	20
Shallots, exhibition	9	18
Shallots, pickling	9	15
Squash, Summer	1	12
Squash, Winter	1	10
Swedes	3	15
Sweetcorn	2	18
Tomatoes, large	5	15
Tomatoes, medium	5	18
Tomatoes, small	9	12
Turnips	3	15