

CLASS		
Presidents Cup for Best in Show (Fruit, flower and vegetables only)		
WI Cup for most points in the Floral Section		
	FLOWERS	
1	Display of dried flowers	
2	Miniature arrangement	Measuring no more than 10cm in any direction
3	3 Dahlias	1. Uniform size
4	3 Roses	Uniform size
5	Vase of Garden Flowers	
6	1 Sunflower	
7	Flower heads floating in bowl of water	
8	A pot plant in flower	} Should have been in owner's possession for three months
9	A foliage pot plant	
10	A cactus or succulent	
Vegetable and Fruit Cup – for most points		
	VEGETABLES (*as grown)	
11	3 Brown Onions from seeds *	*As grown means roots cleaned, and soil and decaying leaves removed
12	3 Brown Onions from sets *	
13	3 Red Onions from seeds *	
14	3 Red Onions from sets *	
15	3 Carrots. *	
16	3 Beetroots. *	Leaves on

50P ENTRY PER CLASS

17	3 Potatoes (single variety)	Medium size, clean not scrubbed
18	3 Parsnips	
19	Plate of 5 Cherry Tomatoes	Equal size, ripe but firm
20	Plate of 5 Baby Plum Tomatoes	calyx and stalk attached
21	Plate of 5 Tomatoes	
22	5+ Cherry tomatoes on the vine	
23	Longest Runner Bean	
24	5 Runner Beans	
25	5 French Beans	
26	1 Courgette	10-15 cm, flower intact
27	Single Pumpkin/Squash	
28	Heaviest Pumpkin	
29	Heaviest Onion	
30	2 3 Sweetcorn	In husk
31	One specimen each of any 4 home-grown vegetables	On a tray (45x30cm max).
32	Collection of Herbs: 3 varieties, 3 stems of each	Fresh foliage, no flowers if possible
33	Comically misshapen vegetable	
34	Single cucumber	
35	3 Chillies	
36	3 Peppers	
37	Display of edible berries on a plate	(20cm max)
38	3 Cooking Apples	eye and stalk
39	3 Dessert Apples	intact and

50P ENTRY PER CLASS

40	3 Pears	clear skin
41	5 Plums	
Sue Wadsworth Cup for most points in the Cookery Section		
John Deave Cup for Men's Cake		
	COOKERY	
42	Jar of Jam	
43	Jar of Lemon Curd	
44	Jar of Marmalade	
45	Jar of Chutney	
46	Jar of Pickles	
47	Jar of Honey	
48	Victoria Sponge 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	
54	MEN ONLY Celebration cake	Based on Victoria Sponge cake
55	Hen eggs – 3 of same colour	
56	Small taster bottle of named homemade drink –	

Martin Fagan Photography Shield - for Best Exhibit		
	PHOTOGRAPHY 'A Garden' To be exhibitor's	
57	Original Photograph (unframed)	Size max A4, min 6x4inches /
58	Digitally manipulated image(unframed)	See rule 11 for more detail

The Art Cup – for Best Exhibit			
	ART To be exhibitor's own work		
59	A Painting – 'A Garden'		
60	A Painting – your own choice of subject		
61	A Drawing – 'A Garden'		
62	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	
63	A handknitted garment	
64	A handknitted item NOT a garment	
65	A sewn quilted item	
66	A sewn item NOT quilted	
67	A sewn garment	
68	A crocheted item	
69	Any item of handcrafted jewellery	
70	Any other craft item	

50P ENTRY PER CLASS

71	An embroidery or tapestry	
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Victoria Sponge Cake

Ingredients

100g margarine or butter
 100g caster sugar
 100g SR flour
 2 eggs
 Jam to sandwich cakes

Method

1. Set oven 180c/Fan160c/Gas 4 and base line 2 x 18cm sandwich tins.
2. Cream together the margarine/butter and sugar until light and fluffy.
3. Beat in eggs a little at a time.
4. Gently fold in the flour.
5. Divide mixture into the sandwich tins.
6. Bake for 20-25minutes until lightly golden and springy to touch.
7. Cool then sandwich together with jam.