

Amersham in Bloom

Heritage Day

Flower, fruit & produce show



Sunday 9 September 2018

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AMERSHAM IN BLOOM FLOWER, FRUIT & PRODUCE SHOW.

The Amersham in Bloom Flower, Fruit and Produce Show is to be held under the Market Hall, Market Square at Amersham Heritage Day, Old Amersham on **Sunday 9th September**.

The Schedule lists the classes to enter the show. Everyone is welcome with special classes for children.

Show Enquiries to:

Jill Mace, Tel 01494 721103/email jill.mace@ntlworld.com or

Susan Jeffery, Tel 07582 822999/email susanjeffery234@gmail.com

Rules for Exhibitors

1. This is an open show and anyone may enter. There are no fees. Show cards and rosettes will be awarded to the winner in each class.
2. All produce must have been grown by the exhibitor. For domestic and handicraft section, the item must have been made by the exhibitor. In the junior section, help may be given.
3. Only one exhibit per person per class is allowed.
4. Entries must be lodged using the entry form with either Jill Mace (Tel 01494 721103/email jill.mace@ntlworld.com) or Susan Jeffery (Tel 07582 822999/email susanjeffery234@gmail.com) by 6pm on **Thursday 6th September 2018** or by posting an entry form to Jill Mace, 2 Lexham Gardens, Amersham. HP6 5JP or to the Amersham Community Centre, Chiltern Avenue, Amersham.
5. Entry cards will be supplied on the day. These cards must be placed face downwards on or in front of the exhibit prior to being judged.
6. Entries must be staged between 9.30am and 12 noon on show day. We do have some vases available; please ask when making your entry.
7. Judging will take place between 12.30pm – 1.15pm. Only judges and stewards are allowed under the Market Hall whilst judging is in progress. Once judging has finished the show will be open for public viewing.
8. Please leave you exhibits in place until 5.00pm. Anything that is not claimed by 6pm will be taken home by the show organiser.
9. Due care will be taken of all exhibits. However, all exhibits and personal property etc. will be at the risk of the exhibitor and the organisers will not be liable for loss or damage or for any personal injury due to any cause

SECTION A – Vegetables, Fruit and Flowers
Open to all and grown by the exhibitor.

VEGETABLES.

1. Long courgettes (3)
2. Round courgettes (3)
3. Patty Pan courgettes (3)
4. Ripe standard tomatoes (6) any variety
5. Ripe cherry tomatoes (8) any variety
6. Carrots (3)
7. Potatoes (3) any variety
8. Onions (5) any variety
9. Runner beans (6)
10. French beans (6)
11. Stems of chard (5)
12. Globe beetroot (3)
13. Small marrow (2) max. 35cm long
14. Longest runner bean

FRUIT

15. Raspberries (10 on a plate)
16. Cooking apples (3)
17. Desert apples (4)
18. Pears (3)
19. Plums or greengages (6)
20. 2 of any other fruit grown by you.

FLOWERS

- 21. One specimen flower with foliage.**
- 22 Three flowers with foliage**
- 23 A vase of Dahlias maximum six blooms with foliage**
- 24 A vase of Asters, maximum six stems**
- 25 A vase of mixed flowers (no more than 8 stems)**
- 26 A house plant in bloom.**
- 27 An indoor foliage plant.**

SECTION B - COOKERY

- 28 Jar of homemade soft fruit jam**
- 29 Jar of homemade stone fruit jam**
- 30 Jar of homemade chutney**
- 31 Jar of pickle**
- 32 Six plain scones (served with jam of your choice)**
- 33 Lemon drizzle cake - see recipe opposite**
- 34 Six Anzac biscuits.**

SECTION C - HANDICRAFT

- 35. Painting of a flower/flowers**
- 36. A toy using any medium – suitable for a child under 6 years.**

Recipe - Lemon Drizzle Cake

110gms soft butter
175gms castor sugar
175gms self raising flour
4tblsp milk
Grated rind of 1 Lemon
2 large eggs
Pinch of salt

Syrup glaze
75 gms granulated sugar
Juice of 1 Lemon

Method

Gas mark 4 175C

Lined 2lb loaf tin

Put all the cake ingredients into a bowl and beat until smooth.

Pour into the prepared 2lb loaf tin

Bake for 45 mins. The cake will crack on top

Remove from the oven and stand the cake, still in its tin, on a cooling rack.

Make the syrup by gently boiling the lemon juice and sugar until it is a sticky syrup.

Prick the warm cake all over with a fork.

Brush or pour the syrup all over the cake.

Sprinkle the top with granulated sugar to make a crunchy top.

Leave until cold then turn out.

SECTION D – YOUNG PEOPLE

Age to be marked on all exhibits.

Under 6 years

- 37. What can you make with an egg box, a toilet roll and a yoghurt pot – you can paint your masterpiece.**
- 38. A finger painting (max size A4)**
- 39 A decorated biscuit (shop bought biscuit)**

6- 10 years

- 40. A collage (max size 45cm x 45cm) to illustrate Amersham in Bloom.**
- 41 A painting of an insect (real or imaginary)**
- 42. Three decorated cup cakes (made by you)**

11 – 16 years

- 43. A miniature garden in a container (maximum size 30cm x 45cm)**
- 44. Your copy of a famous painting (Van Gogh - Sunflowers, Picasso - Child Holding a Dove or Philip Wilson Steer - Walberswick Children Paddling) (Max size A3.)**
- 45. A traybake (any flavour) made by you – 6 pieces.**

ENTRY FORM
Exhibitors may only enter one exhibit per class

Name (block capitals)

Phone..... Email.....

Address.....

If you are a child, please note your age on the day of the show.....

Please mark each class you wish to enter with an X

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	

Entries must be lodged with either Jill Mace or Susan Jeffery by 6.00pm on Thursday 6th September 2018.

With many thanks to Shaws of Amersham and The Artichoke Restaurant
for the prizes for the show.

