

SCHEDULE OF CLASSES

CLASS 1 - VEGETABLES

- | | |
|-------------------------------------|---|
| 1. 3 Runner Beans | 6. 3 Tomatoes (with calyx) |
| 2. 3 Beetroot (tops reduced max 3") | 7. 3 Cherry or Plum Toms (with calyx) |
| 3. 3 Courgettes | 8. 3 Leeks (with untrimmed top/root) |
| 4. 3 Carrots (tops reduced max 3") | 9. 3 Potatoes |
| 5. 3 Onions (dressed) | 10. Other Veg (eg 3 French Beans,
3 Root Veg, a Cucumber, Lettuce) |

CLASS 2 – FRUIT (Unpolished – all with stalks)

- | | |
|--|--------------------------------|
| 11. 3 Dessert Apples (name variety if known) | 15. Any kind of Soft Fruit (3) |
| 12. 3 Cooking Apples (name variety if known) | 16. Any Other Fruit (3) |
| 13. 3 Pears | |
| 14. 3 Damsons or 3 Plums | |

CLASS 3 - MISCELLANEOUS

- | | |
|---|---|
| 17. Longest Leek (judged on blanched shank) | 19. Heaviest Marrow (as grown) |
| 18. Longest Runner Bean - straight (as grown) | 20. Bunch of Fresh Mixed Herbs in a 3" diameter container |
| | 21. Heaviest Onion (as grown) with leaves and stalk |

CLASS 4 – FLOWERS

- | | |
|---|---------------------------------------|
| 22. Rose - one specimen bloom (name variety if known) | 28. Alstromeria or Crocosmia (1 stem) |
| 23. Rose Stems (3) (any variety) | 29. Any Other Flower (1 stem) |
| 24. Michaelmas Daisies or Asters (1 stem) | |
| 25. Dahlia – (3) (any variety/mixture) | |
| 26. Phlox (3) | |
| 27. Vase or Jug of Mixed Garden Flowers (judged on quality and variety) | |

CLASS 5 - FLOWER ARRANGEMENTS (Fresh Flowers only. Home grown or bought flowers can be used. Accessories must not dominate the design)

30. An Arrangement in a 1lb Jam Jar (not in oasis)
31. 'HARVEST TIME' (Arrangement to include fruit and seeds not exceeding 24" wide. Any height)
32. 'ON A BUDGET' (Arrangement of 5 flowers plus foliage not exceeding 18" wide. Any height)
33. A Small Exhibit (4" min – 9" max). (To be viewed from all round)
34. A Tied Bunch (not exceeding 18" wide. Any height). (Can stand in water)
35. A Foliage Arrangement not exceeding 24" wide. (Any height)

CLASS 6 – INDOOR POT PLANTS (Must have been in entrant's possession for at least 6 months)

- | | |
|-------------------------|----------------------|
| 36. Foliage Pot Plant | 38. Orchid Pot Plant |
| 37. Flowering Pot Plant | 39. Cacti |

CLASS 7 - PRESERVES (All jars to be labelled)

- | | |
|----------------------------------|----------------------------|
| 40. Jar of Chutney | 43. Jar of Lemon Curd |
| 41. Jar of Pickles (any variety) | 44. Jar of Jam (any fruit) |
| 42. Jar of Jelly (any variety) | 45. Jar of Marmalade |

SCHEDULE OF CLASSES

CLASS 8 – DRINKS

- | | |
|--------------------------------------|---------------------------------|
| 46. A Non-alcoholic Beverage | 48. Home-made flavoured Gin |
| 47. Other Home-made flavoured Spirit | 49. Home-made flavoured Liqueur |

CLASS 9 - COOKERY

- | | |
|-------------------------------|---|
| 50. A Fruit Cake | 56. An Orange Marmalade Cake (use recipe in the Special Instructions) |
| 51. A Banana Cake | 57. A Bakewell Tart |
| 52. 3 Fruit Scones | 58. A Chocolate Cake |
| 53. 3 Bite Size Sausage Rolls | 59. 3 Flapjacks |
| 54. 3 Ginger Biscuits | 60. Any Hand-made Loaf of Bread |
| 55. A Coffee & Walnut Cake | |

CLASS 10 – HANDICRAFT – CATEGORY 1

61. An item of Handmade Pottery or Ceramics
62. An item of Handmade Metal Work (to include metal based jewellery)
63. An item of Woodwork/Woodcraft (not exceeding 1 metre wide or height)
64. An item of Stained, Painted or Fused Glass
65. A Painting
66. A Drawing

CLASS 11 – HANDICRAFT – CATEGORY 2

67. An item of Textiles - Knitting
68. An item of Textiles – Crochet
69. An item of Textiles – Needlework (hand sewn) (not exceeding 1 metre wide or height)
70. An item of Textiles – Needlework (machine sewn) (not exceeding 1 metre wide or height)

CLASS 12 - OPEN CLASS (For anyone to enter - including non-residents)

71. 3 Specimens of home-grown vegetables
72. 3 Specimens of home-grown fruit
73. Any Flower (3 stems)
74. Jar of Jam or Marmalade
75. An item of Needlework
76. An item of Knitting
77. A Victoria Sponge
78. An Indoor Pot Plant
79. Home-made flavoured Spirit
80. Home-made flavoured Liqueur

CLASS 13 - CHILDREN

(7 to 11 years)

81. Model made from recycled materials (max 12" x 12")
82. 3 Cup Cakes
83. An item of home-made jewellery
84. A table decoration (bought flowers)

RULES

1. Please read these Rules and especially the Class details very carefully and follow the instructions given.
2. More than one category in **each class** may be entered but only one entry for **each category** can be submitted, unless otherwise stated.
3. The Show is open for entries from Nettleton, Moortown and Normanby Le Wold residents only and all children attending Nettleton Community Primary School.
4. The 'Open Class' is open to everyone to enter as well as people living outside these designated villages.
5. Exhibits of Flowers, Fruit and Vegetables **must be the produce of the Exhibitor's own garden, unless otherwise stated.**
6. Exhibits of Cookery and Preserves are to be the unaided work of the Exhibitor.
7. All exhibits must be staged between 9 am - 10.30 am on Saturday 7th September, after which the hall will be cleared for judging.
8. The Committee cannot be held responsible for any entry lost or damaged.
9. Entrance fees:- Children Only classes - free. All other classes – 20p per entry.
10. We regret that **NO ENTRIES** can be accepted on the day. **Please ensure you have correctly entered the categories on your application form as errors cannot be rectified on the day.**
11. The decision of the judges shall be final.

**A full list of the trophies can be found on the
Village Hall Website
www.nettletonvillagehall.com**

.....

Entry forms to be submitted with appropriate fees
NO LATER THAN 6pm ON THURSDAY 5th SEPTEMBER

Lesley Alderson, The Old School House, Nettleton, LN7 6AA (01472 852068)

.....

No exhibits to be removed until after presentation of the trophies
All exhibits to be removed by 4.30 pm please.

(Anything remaining after 4.30 pm will be removed
at the discretion of the Committee.)

NETTLETON FLOWER & PRODUCE SHOW

(Including Residents of Moortown and Normanby Le Wold)

SCHEDULE

Saturday 7th September 2024

Nettleton Village Hall

.....

Viewing with tea and biscuits

2.30pm

Everyone welcome!

Presentation of Trophies

3.00pm prompt!

Trophies for all Classes, The Most Family Points,
Best in Show and a Challenge Cup
will be presented at the Show.

Points Awarded

1st - 5 points, 2nd - 3 points, 3rd - 1 point

Prize Money

Adults: 1st - £1

Children: 1st - £1, 2nd - 50p, 3rd - 25p

.....

**Special thanks to all our Judges and Stewards and
to everyone who has generously donated trophies and prizes.**

PLEASE READ THE SCHEDULE VERY CAREFULLY

NETTLETON FLOWER & PRODUCE SHOW

Saturday 7th September 2024

Entry forms to be submitted with appropriate fees
NO LATER THAN 6pm ON THURSDAY 5th SEPTEMBER
(Any cheques made payable to 'Nettleton Village Hall')

ONE ENTRY FORM PER PERSON

Additional forms can be photocopied or obtained from Lesley Alderson

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 61 62 63
64 65 66 67 68 69 70
71 72 73 74 75 76 77
78 79 80

Entry fee for each of the above is 20p per category.

81 () 82 () 83 () 84 ()

Children's class 13 is free. Enter age of child alongside class number.

NAME

ADDRESS

..... TEL NO:

Please submit to Lesley Alderson, The Old School House, Nettleton, LN7 6AA

SPECIAL INSTRUCTIONS RECIPE

(This recipe to be used for item 56 – Class 9)

ALMOST FLOURLESS ORANGE MARMALADE CAKE

FOR THE CAKE:

1 large orange, 3 eggs, 6 oz caster sugar, 1½ oz plain flour sifted, 1 teaspoon baking powder, 6 oz ground almonds, 4 oz marmalade, icing sugar for dusting (optional)

.....
Begin by putting the whole orange in a pan, cover with water and simmer for about an hour until soft. When cool, cut the orange in half, remove pips and puree in a food processor.

Preheat oven to 180C. Grease an 8" springform cake tin and line it with greaseproof paper.

Beat the eggs and sugar until pale and thick. Fold in the flour, baking powder, almonds and orange puree. Pour into the tin and bake for about 50 mins - 1 hour.

Melt the marmalade in a small pan then pour through a fine sieve, pressing to get all the juice out. Spread the rind-free juice over the cake while still warm.

When cool, sift icing sugar over the cake if using.

NETTLETON FLOWER & PRODUCE SHOW

Saturday 7th September 2024

Entry forms to be submitted with appropriate fees
NO LATER THAN 6pm ON THURSDAY 5TH SEPTEMBER
 (Any cheques made payable to 'Nettleton Village Hall')

ONE ENTRY FORM PER PERSON

Additional forms can be photocopied or obtained from Lesley Alderson

- 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 61 62 63
- 64 65 66 67 68 69 70
- 71 72 73 74 75 76 77
- 78 79 80

Entry fee for each of the above is 20p per category.

- 80 () 81 () 82 () 83 ()

Children's class 13 is free. Enter age of child alongside class number.

NAME

ADDRESS

..... TEL NO:

Please submit to Lesley Alderson, The Old School House, Nettleton, LN7 6AA

NETTLETON FLOWER & PRODUCE SHOW

Saturday 7th September 2024

Entry forms to be submitted with appropriate fees
NO LATER THAN 6pm ON THURSDAY 5TH SEPTEMBER
 (Any cheques made payable to 'Nettleton Village Hall')

ONE ENTRY FORM PER PERSON

Additional forms can be photocopied or obtained from Lesley Alderson

- 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 61 62 63
- 64 65 66 67 68 69 70
- 71 72 73 74 75 76 77
- 78 79 80

Entry fee for each of the above is 20p per category.

- 81 () 82 () 83 () 84 ()

Children's class 13 is free. Enter age of child alongside class number.

NAME

ADDRESS

..... TEL NO:

Please submit to Lesley Alderson, The Old School House, Nettleton, LN7 6AA