

Amersham in Bloom

Heritage Day

Flower, fruit & produce show



Sunday 10 September 2017

 /amershaminbloom

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 10 September.

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

Show Enquiries to:

Steve Catanach, tel 01494434000 stevec@amersham-tc.gov.uk

Rules for the 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 the cookery 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 overleaf, with Steve Catanach (contact details listed above) by 4pm on Friday 08 September, or by posting an entry form to Amersham Town Council, Flint Barn Court, Church Street, Amersham HP7 0DB or to the Amersham Community Centre, Chiltern Avenue, Amersham HP6 5AH
5. Entries must be staged between 9.30am and 12.00pm on show day. We do have some vases available; please ask when making your entry.
6. 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.
7. Please leave your exhibits in place until 5.00pm. Anything not claimed by 6pm will be taken home by the show organiser.
8. 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– Open to all and grown by the exhibitor

Vegetables

- 1 Long courgettes (3)
- 2 Round courgettes (3)
- 3 Patty Pan courgettes (3)
- 4 Parsnips (3)
- 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 Blackberries (10 on a plate)
- 16 Raspberries (10 on a plate)
- 17 Cooking apples (3)
- 18 Desert Apples (4)
- 19 Pears (3)
- 20 Plums or Greengages (6)

Flowers & Plants

- 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 savoury oat biscuits; see recipe
- 33 Cherry and almond cake; see recipe
- 34 Six cup cakes

Section C– Children’s Section

Under 6

- 35 A decorated egg box
- 36 A finger painting (max size A3)
- 37 A decorated digestive biscuit (shop bought biscuit)

6-10 years

- 38 A family of decorated eggs
- 39 Four cakes or biscuits made from cereal
- 40 How many items beginning with the letter S you can fit into a large match box

11-16 years

- 41 Four jam tarts
- 42 Design for a computer game cover
- 43 An original design in lego up to 300mm x 300mm in size

Recipe 1. Cherry and Almond Cake

Ingredients

200g glacé cherries
175g block butter at room temp
175g golden caster sugar
3 large eggs whisked lightly
175g plain flour
1/2 level teaspoon baking powder
75g ground almonds
A few drops of almond extract
1 dessert spoon of milk

Method

Pre heat the oven to 180 degrees (gas mark 4).
Grease and line an 18 cm round cake tin
Prepare the cherries by patting dry and cutting into four.
Cream the butter and sugar together, gradually beat in the eggs Sieve the flour and baking powder together and fold into the mixture.
Toss two thirds of the cherries in the ground almonds then fold both into the mix Add one or two drops of almond extract and the milk.
Transfer to the prepared tin and level off the surface Scatter the reserved cherries on the top and poke them just under the surface with a teaspoon.
Bake for 50 mins then cover with foil and bake for a further 10 mins until the centre is springy to the touch.
Cool in the tin for 15 mins before turning out.

Recipe 2. Oat Cakes

Ingredients

75g wholemeal flour

1 tsp baking powder

75g porridge oats

75g sugar

75g butter

1 tbsp golden syrup

1 tbsp milk

Method

Preheat the oven to 180C/fan 160C/gas 4. Line a baking tray with baking parchment.

Sift flour into a bowl. Mix in baking powder, porridge oats and sugar.

Melt butter, syrup and milk in a saucepan or in the microwave and stir until heated through.

Add to the premixed dry ingredients. Mix until well combined.

Spoon onto a baking tray and shape into rounds.

Bake in preheated oven for 10 to 15 minutes, or until golden brown. Leave to cool for 5 minutes before removing from tray

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.

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Entries must be lodged with Steve Catanach by 4.00pm on the Friday 08 September using the contact details shown on page 2.