

From the Willoughby Society Archives

FLOWER SHOW - VILLAGE HALL ON SATURDAY
~~27TH~~ ~~28TH~~ AUGUST, 1977.

SCHEDULE

ENTRANCE FEE 5p EACH CLASS

FIRST PRIZE 30p SECOND PRIZE 15p

CLASS (A) FLOWERS (ANY COLOUR WITHOUT ADDITIONAL FOLIAGE)

1. Bowl of Mixed Flowers (Not a Floral Arrangement)
2. Sweet Peas - Vase of 12 stems
3. Roses - Three
4. Asters - Vase of Six
5. Chrysanthemums any variety. Vase of Three blooms
6. Chrysanthemums outdoor variety. Vase of Three sprays
7. Pom Pom Dahlias - Vase of Six
8. Dahlias - Vase of Three
9. One Pot Plant - Floral
10. Gladioli - Three Spikes

CLASS (B) MIXED VEGETABLES

11. Collection of at least Six different kinds of vegetables

CLASS (C) VEGETABLES

12. Beans - Runner - Nine
13. Beans - Dwarf French (Plate of 12)
14. Beetroot - Red - Three
15. Cabbage - Two
16. Carrots - Six (without foliage)
17. Cauliflower - Two
18. Lettuce - A pair
19. Marrow - Pair
20. Marrow - Heaviest
21. Onions - Six (box sown or sets)
22. Onions - Six (bed sown shown as grown)
23. Parsnips. Three (without foliage)
24. Peas - Plate nine pods
25. Potatoes - Six - White
26. Potatoes - Six - Coloured
27. Shallots - Pickling (Plate of 12)
28. Tomatoes - Six
29. Any other Vegetable not listed (duplicate entries allowed)
30. Longest Runner Bean
31. Largest Carrot

CLASS (D) FRUIT

37. Victoria Sponge Cake (Jam filled) baked in 7" tin - Recipe attached.
38. Lemon Meringue Pie with short crust pastry baked in 7" tin.
39. FLORAL ARRANGEMENT depicting any Book Title. (Accessories permitted)
40. Foliage Arrangement (must not exceed 24" square)

CLASS (F) CHILDRENS CLASSES (under 16 - SPECIAL PRIZES) (Age to be stipulated)

41. Dressed Clothes Peg
42. Design of a Christmas Card.

APPLY TO THE ORGANISER: J. MIDWOOD, FOR A COPY OF THE RULES FOR EXHIBITORS.

- PEMBERTON CUP:- FOR WINNER OF HIGHEST NUMBER OF POINTS IN SHOW
 BATES CUP:- FOR WINNER OF SECOND HIGHEST NUMBER OF POINTS IN SHOW
 MARTIN LADIES CUP:- FOR LADY WITH HIGHEST NUMBER OF POINTS. CLASSES
 'A' AND 'E' ONLY

ENTRY FORM

- | | | | | | | | | | | | | | |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 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. | | | | | | | | | | |

Exhibitors must mark all classes in which they wish to enter with a circle round the class number above.

I hereby declare that I intend to stage the above entries in conformity with the rules.

Exhibitors Name

Address.....

Amount Enclosed.....

Organiser: J. Midwood, 6, Magdalen Road, Willoughby, to whom entries should be submitted by 8.p.m. on Friday, ^{26TH}~~27TH~~ August, 1976.1977.
 Staging of Exhibits 12.30 to 2.15.p.m.

RECIPE - VICTORIA SPONGE

- 4 ozs. SR Flour
- 4 ozs. Margarine
- 4 ozs. Caster Sugar
- 2 Eggs.

JAM FILLING.

RECIPE - GINGERBREAD

- $\frac{3}{4}$ LB. Plain Flour.
- 8 ozs. Black Treacle
- 4 ozs. Soft Brown Sugar
- 4 ozs. Margarine
- 2 ozs. Chopped Mixed Peel
- 2 ozs. Raisins or Sultanas
- $\frac{1}{2}$ teasp. Bi-Carbonate Soda
- $\frac{1}{4}$ teasp. Ground Ginger
- 2 Standard Eggs.
- 1 tablespoon milk.

METHOD

Sieve flour, ginger & Bi-Carb. together. Add dried fruit. Melt Margarine, Sugar & treacle, add this to beaten egg and milk, and then add to flour and beat well. Bake in lined tin - about 7" to 8" round or square - moderate oven 45-50 minutes. Electric 350°
 Gas Regulo 4