

ROSE AND SWEET PEA SHOW 12 JUNE 2021 SCHEDULE

ROSES

COURT FARM CUP - HIGHEST POINTS IN ROSE CLASSES

THE KENT AND SUSSEX COURIER ROSE BOWL AND

THE RON PARTNER ROSE VOUCHER (£10) – Best Rose exhibit Classes 1–11

CLASS

- 1 3 SINGLE LARGE BLOOMS (mixed/one variety)
- 2 3 STEMS CLUSTER (1 variety other than Single Bloom)
- 3 3 STEMS CLUSTER (Mixed other than Single Bloom)
- 4 1 SINGLE LARGE BLOOM – RED
- 5 1 SINGLE LARGE BLOOM – PINK
- 6 1 SINGLE LARGE BLOOM – YELLOW
- 7 1 SINGLE LARGE BLOOM – WHITE
- 8 1 SINGLE LARGE BLOOM – ANY OTHER COLOUR INCLUDING BI-COLOUR
- 9 CYCLE OF BLOOM, 1 VARIETY, 3 SEPARATE STEMS (Bud, Half to three-quarters open, fully open) IN ONE VASE
- 10 1 ROSE, ANY VARIETY, TO BE JUDGED BY SCENT

NEWCOMERS ROSE CLASS

- 11 1 ROSE, ANY VARIETY OR COLOUR
Class 11 is only open to a competitor who has NOT PREVIOUSLY entered a Rose class

NOTE:-

A SINGLE LARGE BLOOM is a single rose on one stem

CLUSTER ROSES include floribundas, climbing roses and old-fashioned roses

- 12 BOWL OF ROSES

SWEET PEAS

HARRY RELF TROPHY – BEST VASE OF SWEET PEAS

- 13 7 STEMS, 1 VARIETY White or Cream
- 14 7 STEMS, 1 VARIETY Blue, Lavender, Mauve, Lilac
- 15 7 STEMS, 1 VARIETY Pink, Pink/White, Pink/Cream
- 16 7 STEMS, 1 VARIETY Cerise, Crimson or Scarlet
- 17 12 STEMS, 1 OR MORE VARIETIES

DELPHINIUMS

THE QUEEN'S CHALLENGE CUP - BEST VASE OF DELPHINIUMS

- 18 1 SPIKE Any colour
- 19 3 SPIKES (1 VARIETY/MIXED)
- 20 1 VASE OF MIXED FLOWERS

RULE 10 APPLIES TO CLASSES 1-11 AND 13-20 - See Show Rules on website

ROSE AND SWEET PEA SHOW 12 JUNE 2021 SHOW SCHEDULE - continued

JUNIOR CLASS (NO ENTRY FEE)

AGES: UP TO 7 YEARS OLD. AGES: 8 – 11

Age to be stated on entry form

ELIZABETH REID CUP – BEST ENTRY IN JUNIOR CLASS

CLASS

- 21 PAINTING OF BIRDS IN MY GARDEN
- 22 PAINTED PEBBLE
- 23 PICTURE ON A PAPER PLATE

CRAFTS

THE PAIGNTON CUP – Best Exhibit in Classes 24 - 26

THE ROGERS CUP – The most points in Classes 24– 26

- 24 KNITTED/CROCHETED CHILDS TOY
- 25 TRAY CLOTH (maximum size 18" x 24 ")
- 26 A HANDCRAFTED ARTICLE using wood, metal, pottery, ceramics, jewellery or similar hard material.

NB: All Craft entries must have been made or completed in the previous 12 months and must never have been shown or exhibited at any other event. All entries must be unsigned.

THE WARD MEMORIAL CUP - Winner of Class 27

- 27 THE GARDEN SEAT (PAINTING)

COOKERY

See below for advice on home produce presentation

- 28 A JAR OF MARMALADE
- 29 A ROUND WHITE LOAF - [THIS IS A MEN ONLY ENTRY](#) (RECIPE below)
- 30 4 PIPED MERINGUES

NOTE: CLASSES 29 AND 30 MUST BE PRESENTED UNDER COVERS SUPPLIED

MINIATURE GARDEN

See below for further information

- 31a CHILDREN
- 31b ADULT

1st Prize - £10.00, 2nd Prize - £5.00, 3rd Prize - £3.00

RECIPE FOR ROUND WHITE LOAF

CLASS 29 IN THE ROSE AND SWEET PEA SHOW

Ingredients

- * 500g strong white bread flour, plus a little extra flour for finishing
- * 40g soft butter
- * 12g/2 sachets fast-action dried yeast
- * 2 tsp salt
- * about 300ml tepid water (warm not cold – about body temperature)
- * a little olive or sunflower oil

Method

1. Put the flour into a large mixing bowl and add the butter. Add the yeast at one side of the bowl and add the salt at the other, otherwise the salt will kill the yeast. Stir all the ingredients with a spoon to combine.

2. Add half of the water and turn the mixture round with your fingers. Continue to add water a little at a time, combining well, until you've picked up all of the flour from the sides of the bowl. You may not need to add all of the water, or you may need to add a little more – you want a dough that is well combined and soft, but not sticky or soggy. Mix with your fingers to make sure all of the ingredients are combined and use the mixture to clean the inside of the bowl. Keep going until the mixture forms a rough dough.

3. Use about a teaspoon of oil to lightly grease a clean work surface (using oil instead of flour will keep the texture of the dough consistent). Turn out your dough onto the greased work surface.

4. Fold the far edge of the dough into the middle of the dough, then turn the dough by 45 degrees and repeat. Do this several times until the dough is very lightly coated all over in olive oil.

5. Now use your hands to knead the dough: push the dough out in one direction with the heel of your hand, then fold it back on itself. Turn the dough by 90 degrees and repeat. Do this for about 4 or 5 minutes until the dough is smooth and stretchy. Work quickly so that the mixture doesn't stick to your hands – if it does get too sticky you can add a little flour to your hands

6. Clean and lightly oil your mixing bowl and put the dough back into it. Cover with a damp tea towel or lightly oiled cling film and set it aside to prove. The dough should double in size. This should take around one hour, but will vary depending on the temperature of your room (don't put the bowl in a hot place or the yeast will work too quickly).

7. Line a baking tray with baking or silicone paper (not greaseproof).

8. Once the dough has doubled in size scrape it out of the bowl to shape it. Turn it out onto a lightly floured surface and knock it back by kneading it firmly to 'knock' out the air. Repeat several times. Gently turn and smooth the dough into a round loaf shape.

RECIPE FOR ROUND WHITE LOAF (Continued)
CLASS 29 IN THE ROSE AND SWEET PEA SHOW

9. Place the loaf onto the lined baking tray, cover with a tea towel or lightly oiled cling film and leave to prove until it's doubled in size. This will take about an hour, but may be quicker or slower depending on how warm your kitchen is.
10. Preheat the oven to 220C (200C fan assisted)/425F/Gas 7.
11. After an hour the loaf should have proved (risen again). Sprinkle some flour on top and very gently rub it in. Use a large, sharp knife to make shallow cuts (about 1cm deep) across the top of the loaf to create a diamond pattern.
12. Put the loaf (on its baking tray) into the middle of the oven.
13. Bake the loaf for about 30 minutes. The loaf is cooked when it's risen and golden. To check, take it out of the oven and tap it gently underneath – it should sound hollow. Turn onto a wire rack to cool.

Instructions for class 31

Miniature Garden

Using a seed tray approximately 15" x 9", design and make a miniature garden with living plants

**There will be two classes, one for childrens entries
and one for adult entries**

The following web addresses will give ideas on how to design, make and produce a miniature garden. It can be as simple or as imaginative as you wish it to be.

<http://www.hgtv.com/outdoors/gardens/garden-styles-and-types/family-gardening-create-a-miniature-garden>

<http://empressof dirt.net/plants-for-miniature-gardens/>

<https://www.pinterest.co.uk/jodielh/miniature-garden-ideas/>

http://www.twogreenthumbs.com/Miniature_Garden_Videos.html

There will be some seed trays available at the May plant sale.

HOME PRODUCE - Advice on presentation

1. Read the schedule carefully to make sure you exhibit the correct size and numbers of items.
2. Plain white paper plates should be used for presenting items except bread, which should be on a board and rolls in a basket. Doilies may be used for sweet items.
3. Savoury tarts, quiches and flans should be removed from their baking tins.
4. Fluted cutters should be used for sweet items e.g. jam tarts/fruit scones and plain cutters for savouries e.g. cheese scones/oatcakes.
5. A small garnish can improve the look of an item.
6. All preserves should be presented in sterilised jars and sterilised plain lids and labelled with the variety and full date it was made. [Jars and lids with trade names are not acceptable as they contravene the Trade Description Act].
7. When potting, jars should be filled to the brim to allow for shrinkage when cold. Lids or waxed discs (shiny side down) should be applied while preserve is hot. If using cellophane lids, these should be applied when the jars are cold.
8. Wax discs and cellophane can be used for fruit curds as they have a short shelf life (3-4 weeks).
9. Vinegar preserves must be covered with non-corrosive lids and indicate pungency of contents (Hot/mild/spicy etc.) on the label. The flavours of pickles and chutneys develop as they mature. Items should be at least 2 months old before exhibiting.