

CHILDREN'S COMPETITIONS

1. Design a 'Minecraft' style garden with a monument.
(to be either a printout or screenshot or an artistic impression drawn by hand)
2. Write a poem about your favourite place to go in the Deepings.
(a drawing or photograph of the place may also be added.)
3. Make one of your favourite book characters out of fruit and/or vegetables.
4. Design and make a parachute for your favourite Teddy Bear and bring him along for a special Teddy Bear Drop from the bell tower. The winning bear will be the last to hit the ground and a separate prize will be awarded for the best bear and parachute combination.

DECORATED BISCUITS BY CHILDREN

225g Self Raising Flour; 100g caster sugar; 100g butter or margarine;
½ lemon, grated rind & juice; 1 medium egg, beaten;

1. Heat oven to 180°C, 350°F, Gas Mark 4. Grease baking tray(s).
2. Mix flour and sugar, rub in fat.
3. Add lemon rind and juice and sufficient egg to make stiff dough.
4. Roll out the dough.
5. Cut out to any shape and decorate either before or after baking to your own design.
6. Place on baking trays and bake for about 10 minutes. Remove from trays and leave to cool on a wire rack.

Entry Fees Classes 1-37: 30p per entry, 4 for £1; Children's classes: FREE

Prizes: Full details are on view at the back of church

and online: www.dsj.org.uk

All entries must be brought up to the Priory Church on Friday evening 29th June between 6-8 pm, so that they can be displayed in the church, or on the Saturday (day of the fête) between 10 am & 11.30 am.

The Teddy Bear Drop will be at 4pm (approx) from the church tower.

Entries are to be removed following the prize giving.

Any Exhibitor not requiring his/her produce after the show should let this be known at the time of entry.

The organizers, whilst taking every care, cannot take responsibility for loss of or damage to items brought for display.

Deeping St James Parochial Church Council



Rose & Sweet Pea Show and Garden Fête 2018

Saturday 30th June 1pm - 4.30pm

Class lists & Rules for the Horticultural Show

www.dsj.org.uk

FLOWER CUP COMPETITION

1. One rose.
2. Four single specimen roses of different varieties.
3. Single flower, grown for perfume.
4. One stem of sweet peas.
5. Vase/Bowl of sweet peas.
6. Vase/Bowl 3 varieties of cut flowers.
7. Fuchsia.
8. One pot plant in flower.
9. One pot plant, foliage only.
10. An arrangement in a watering can.
11. 4 mixed herbs bunched.
12. Miniature arrangement of flowers, foliage, etc. NOT exceeding 15 cms in height and diameter.
13. Arrangement of flowers in a cup and saucer
14. Arrangement of foliage only.

FRUIT & VEGETABLE CUP COMPETITION

18. Two kinds of fruit staged in one dish.
19. Twelve gooseberries.
20. Six strawberries.
21. Bunch of six radishes.
22. Six new potatoes.
23. Bunch of twelve spring onions.
24. Six onions cut and tied.
25. Six carrots cut and bunched.
26. Three varieties of vegetables three of each.
27. Bottle of home-made wine. (state type on label)
28. One jar of home-made jam. (state type on label)
29. One jar of home-made chutney. (state type on label)

30. GORDON CROWSON AWARD

CHOCOLATE BROWNIES

100g Unsalted butter, 150g Dark Chocolate, broken into pieces, 175g Caster Sugar, 75g light Muscovado Sugar, 1 tbsp Golden Syrup, 2 Large Eggs, 1 tsp Vanilla Extract, 100g Plain Flour, 2 tbsp Cocoa Powder, ½ tsp Baking Powder.

Preheat oven to 180°C/Gas 4. Butter a shallow 20cm x 28cm Swiss roll tin (or equivalent) and line with greaseproof paper.

Put the butter, chocolate, both sugars and the syrup in a saucepan and heat gently over a low heat until blended. Set aside to cool.

Put the eggs and vanilla into a bowl and beat together until frothy. Gently whisk in the cooled chocolate mixture.

Sift the flour, cocoa powder and baking powder into the chocolate mixture and fold together very gently until well combined.

Pour the mixture into the prepared tin and bake for 20-25 minutes, until it looks browned and starts to come away from the sides of the tin. Allow to cool, then turn out, cut to fingers and present six on a plate.

BAKING

31. Three decorated cupcakes.
32. Three white bread rolls.
33. Three fruit scones.

DRAWING or PAINTING

34. One or more garden or wild flowers.
35. British wildlife or landscape.

CRAFTWORK

36. A knitted article.
37. An article of needlework

ROSE & SWEET PEA SHOW 2018

RULES

Entrance Fees Classes 1-37: 30p per entry, 4 for £1

*Children's classes: **FREE***

Prizes:

- Certificates will be awarded for all classes
- The Flower Cup and Fruit and Vegetable Cup will be awarded to the individual gaining the most points in the respective sections.
- The Rose Plate will be awarded for the Best Rose in the Show.
- The Patricia Rose Welsh Memorial Cup for the best first time entrant in any Rose class.
- The Sweet Pea Plate will be awarded for the best Sweet Pea in the Show.
- Tankard will be awarded for the best exhibit in classes 18-29
- The Wine Trophy will be awarded for the best Wine in the Show.
- The Gordon Crowson Award for the winner of class 30.
- The Parish award for the best single vegetable grown on DSJ Allotments.
- All awards will be held for ONE year only.

Entries are limited to residents of the Deepings, others whose names are on the Priory Church Electoral Roll and members of the Priory youth and children's groups.

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