

# MURSLEY HORTICULTURAL & CRAFT SHOW

SCHEDULE

SATURDAY  
10 SEPTEMBER 2011

THE VILLAGE HALL  
2.30 pm

**Trophies to be presented by  
David Prosser**

Presentations at 3.15pm followed  
by the produce sale

**ORGANISED BY THE HORTICULTURAL SHOW COMMITTEE**

## PRESERVES CLASSES

### Plain jars only

- |    |                 |                       |
|----|-----------------|-----------------------|
| 1. | Lemon curd      | } (Approx. ½ lb. jar) |
| 2. | Jelly           | }                     |
| 3. | Soft fruit jam  | }                     |
| 4. | Stone fruit jam | }                     |
| 5. | Any other jam   | } (Approx 1 lb. jar)  |
| 6. | Marmalade       | }                     |
| 7. | Chutney         | }                     |
| 8. | Pickle          | }                     |

## COOKERY CLASSES

9. Apple pie (recipe provided)
10. Chocolate éclairs x 3 (recipe provided)
11. Rock cakes x 5 (recipe provided)
12. 6 white bread rolls (recipe provided)
13. Ladies only – Carrot cup cakes x 5 (recipe provided)
14. Men only – Victoria Sponge x 1 (recipe provided)
15. 6 eggs – in an egg box, from domestic poultry

## VEGETABLE CLASSES

- |     |  |     |                         |
|-----|--|-----|-------------------------|
| 16. | 4 white potatoes   |     |                         |
| 17. | 4 coloured potatoes  | 23. | 5 runner beans          |
| 18. | 4 onions   | 24. | 1 cucumber              |
| 19. | 6 shallots   | 25. | 3 parsnips with 3" tops |
| 20. | 4 carrots with 3" tops   | 26. | 5 tomatoes              |
| 21. | 3 beetroot with 3" tops  | 27. | 5 cherry tomatoes       |
| 22. | 2 peppers—any colour   | 28. | 1 lettuce               |
| 30. | Any other vegetable not previously mentioned   | 29. | 3 courgettes            |
| 31. | 4 herbs, in one jar  |     |                         |
| 32. | Selection of vegetables, displayed on an up to 18" x 24" max. board consisting of three vegetables from the following: 3 carrots, 3 onions, 3 potatoes, 5 runner beans, tomatoes, 3 parsnips |     |                         |

## NOVELTY VEGETABLE CLASSES

- |     |                     |     |                            |
|-----|---------------------|-----|----------------------------|
| 33. | Heaviest onion      | 35. | Heaviest marrow            |
| 34. | Longest runner bean | 36. | Funniest looking vegetable |

## FRUIT CLASSES

37. 3 dessert apples
38. 3 culinary apples
39. 5 plums
40. 3 pears
41. Plate of soft fruit (one variety – 8" plate)
42. Funniest looking fruit

## FLOWER CLASSES

43. 3 dahlias, decorative
44. 3 dahlias, cactus
45. 3 dahlias, single
46. 1 dahlia, specimen
47. 6 dahlias, small pom pom
48. 1 specimen rose
49. 3 H. T. roses, any variety
50. 3 H. T. roses, one variety
51. 3 stages of one variety of rose, (1 bud, 1 half open, 1 full bloom arranged in one vase)
52. 1 spray floribunda rose
53. 1 gladiolus spike
54. 5 asters, double mixed colours
55. 5 asters, single mixed colours
56. Vase of 5 different annuals
57. Vase of 5 different perennials, (2 stems of each excluding dahlias and roses)
58. 1 fuchsia - any variety in 3"-5" pot
59. 1 spray chrysanthemum
60. 1 specimen chrysanthemum
61. Vase of 3 border sunflowers (not giant)
62. 1 pot plant, flowering
63. 1 pot plant, foliage
64. 1 cactus or succulent

Classes 58 to 64 must have been in the possession of exhibitor for 6 months and not shown in a previous Mursley Show.

## CHILDREN'S CLASSES

Age to be stated on entry form - NO PARENTAL HELP ALLOWED, SUPERVISION ONLY.

### UNDER 11 YEARS

- 65. Gingerbread man x 1 (own recipe)
- 66. Garden on a plate

### 11 - 16 YEARS

- 67. 3 decorated cup cakes (own recipe)
- 68. A handmade greeting card

## FLORAL ART

- 69. Novice Class - Arrangement in a boot (up to 18" of space allowed)  
Open to anyone not having won a first prize in floral art
- 70. Tribute to the W&K Royal Wedding (up to 2'-6" space, accessories allowed)  
Note. No limit on entries for this class
- 71. Under 16s – A hand-tied posy

Accessories i.e. anything other than natural plant material

## HANDICRAFT

- 72. Painting - any medium
- 73. Any embroidery
- 74. Any other handicraft
- 75. Men only - any craft

## PHOTOGRAPHY

All photographs should be unframed and not larger than 5" X 7"

- 76. Mursley in white
- 77. Famous building or monument
- 78. Look at that smile
- 79. Rush hour
- 80. Rainbow
- 81. Still life
- 82. Under 16s – baby animal(s)

Exhibits in craft and photography must not have been shown in any previous Mursley Show.

Photographs must have been taken by exhibitor.

Please read the schedule and show rules carefully as any items not as scheduled will not be judged.

## RULES

1. In all cases the judges' decision will be final.
2. Exhibitors must provide their own containers etc.
3. The Committee will not be held responsible for any loss or damage to exhibits or personal property.
4. All produce must have been grown or made by the Exhibitor except for the floral art class.
5. Prize money to be:  
1st - 50p, 2nd - 40p, 3rd - 30p.  
(if fewer than 3 entries in class only 1st prize will be awarded)
6. No exhibits may be removed before 3.30pm without the permission of the show secretary. The cups and trophies will be presented at 3.15pm. All exhibits left will be sold on the produce stall.
7. Entries limited to 2 entries per person per class.
8. Only persons living within the parishes of Mursley, Swanbourne and Little Horwood and children attending the Mursley, Swanbourne & Drayton Parslow schools are eligible to show.
9. The Village Hall will be open for staging from 8.30am until 10.30am
10. Anyone winning a section for 3 consecutive years will be allowed to compete & win prize money but not the trophy in that section.

NO LATE ENTRIES WILL BE ACCEPTED

TROPHIES ARE AWARDED TO EXHIBITORS  
GAINING THE MOST POINTS IN:

DOMESTIC CLASSES

W.I. SALVER

VEGETABLES AND FRUIT  
CUP

LINSLADE MOTOR SERVICES

DAHLIA CLASSES

BARBARA JACKMAN CUP

ROSES

SQUIRE CUP

FLOWER CLASSES

DON GRIGGS CUP

CHILDREN UNDER 11 YRS

SOCIETY CUP

CHILDREN 11-16 YRS

SOCIETY CUP

BEST FLORAL ART EXHIBIT

SOCIETY PLATE

HANDICRAFT CLASSES

VILLAGE STORES CUP

PHOTOGRAPHY CLASSES

A & B GARAGE CUP

BEST PHOTO IN SHOW

MURSLEY SHIELD

OVERALL POINTS WINNER

MARY SINCLAIR CUP



## RECIPES

| <b>APPLE PIE</b>   |  |
|--|--|
| 200g plain flour<br>¼ level teaspoon salt<br>100g butter<br>8 – 12 teaspoons cold water to mix<br>500g cooking apples, peeled, cored & sliced<br>125g granulated sugar   | milk for brushing<br>caster sugar for sprinkling<br><br>20cm buttered flat ovenproof plate |
| <p>Sift flour and salt into bowl. Add butter. Cut into flour with a knife then rub with fingertips until mixture resembles fine breadcrumbs. Sprinkle water over the crumbs. Mix to stiff crumbly-looking paste with round-ended knife. Draw together with fingertips; turn out onto lightly floured board. Knead quickly until smooth. Cut into 2 equal pieces. Roll out one half and use to line plate. Cover pastry (to within 2cm of edges) with alternate layers of apple and sugar beginning and ending with apple. Moisten edges of pastry with water. Cover with lid, rolled and shaped from remaining half of pastry. Press edges to seal. Neaten edges by cutting lightly back with back of knife then 'ridge' with the tines of a fork all round. Brush with milk. Make 2 slits in top to allow steam to escape then stand pie on baking tray. Bake just above centre of hot oven (220C or Gas No 7) for 20 minutes. Reduce heat to moderate (180C or Gas No 4). Bake further 30 to 45 minutes or until golden brown. Remove from oven. Sprinkle top with caster sugar.</p> |  |

| <b>CHOCOLATE ÉCLAIRS</b>  |  |
|---|--|
| Choux pastry:<br>75g plain flour sifted twice with pinch of salt<br>150ml water<br>50g butter<br>2 medium eggs, well beaten<br>Filling:<br>300ml double cream - whipped until thick and sweetened with icing sugar  | Icing:<br>50g plain chocolate – broken into pieces<br>15 g butter<br>2 tablespoons warm water<br>½ teaspoon vanilla essence<br>175g sifted icing sugar<br><br><p style="text-align: right;">makes 12 éclairs</p> |
| <p>Heat water and butter slowly in saucepan until butter melts then bring to brisk boil. Lower heat and tip in all the flour. Stir briskly until mixture forms soft ball and leaves the side of pan clean. Remove from heat and cool slightly. Add eggs very gradually, beating hard until mixture is smooth, shiny and firm enough to stand in soft peaks when lifted with spoon. Fit forcing bag with 1cm plain tube then fill with pastry. Pipe twelve 10cm lengths onto buttered baking tray. Put in centre of oven (200C/Gas No6) and bake for 10 minutes. Reduce temperature (180C/Gas No4). Bake for further 20-25 minutes until éclairs are well puffed and golden. Remove from oven and make slits in side of each one. Return to oven for 5 minutes to dry out. Cool on wire rack. When completely cold slit each éclair along one side. Fill with whipped cream. Melt chocolate with butter and water in a basin standing over saucepan of hot water, stirring once or twice. Add vanilla. Gradually beat in icing sugar. Cover tops with icing.</p> |  |

### **Rock Cakes**

200g self-raising flour  
100g butter  
75g caster sugar  
100g mixed dried fruit  
1 medium egg, beaten  
2 to 4 teaspoons milk

makes 10 cakes

Sift flour into bowl. Rub in butter finely. Add sugar and fruit. Mix to a stiff batter with beaten egg and milk.

Place 10 spoonfuls of mixture, in rocky mounds, on well-buttered baking tray (allow room to spread). Bake just above centre of moderately hot oven (2000C/Gas No 6) for 15 to 20 minutes. Cool on wire rack.

### **White Bread Rolls**

450g plain flour  
2 level teaspoons salt  
15g butter  
15g fresh yeast or 2 level teaspoons dried yeast  
300ml water  
beaten egg for brushing

makes 12 rolls

Sift flour and salt into bowl. Rub in butter. Mix yeast to smooth and creamy liquid with a little of the warm water. Blend in rest of water. Add all at once to dry ingredients. Mix to firm dough, adding more flour if needed, until dough leaves side of bowl clean. Knead thoroughly to ensure good rise and even texture. Cover dough or place in a lightly greased polythene bag to prevent skin forming on the surface. Leave to rise for about 1 hour in warm place until doubled in size. Once risen knead quickly to make the dough firm for shaping. Divide dough into 12 equal sized pieces and shape into round rolls. Place on greased baking tray, cover and leave to rise until double in size. Brush with beaten egg. Bake towards top of oven (230C/Gas No 8) for 20 to 25 minutes (or until brown and crisp). Cool on wire rack.

### **Carrot Cup Cakes**

175g butter (softened)  
175g caster sugar  
175g self-raising flour  
2 teaspoons mixed spice  
2 large eggs  
grated zest of 1 orange  
1 tablespoon fresh orange juice  
2 medium carrots (peeled and coarsely grated)  
50g walnuts, toasted and chopped

Frosting:  
200g light cream cheese  
2 tablespoons icing sugar  
1 tablespoon fresh orange juice  
  
grated orange zest to decorate

makes 18 cup cakes

Preheat oven to 180C/gas no 4. Beat butter and sugar together in a large mixing bowl until very pale in colour, light in texture and fluffy. Beat the eggs then gradually add to the mixture beating well each time. Add sieved flour and mixed spice. Then add eggs, orange juice and zest. Whisk until all ingredients are combined. Stir the carrots and nuts into the mixing bowl. Divide the mixture evenly between 18 paper cases placed in bun tins. Bake for 18-20 minutes in the middle of the oven (or until well risen, golden brown). Place on a cooling rack. Beat together all the frosting ingredients. Spread over the cooled cakes and decorate with orange zest.

### **Victoria Sponge**

3 medium eggs weighed in their shells (probably 170g)  
same weight of the eggs in butter /soft margarine  
caster sugar and self-raising flour

2 to 3 level tablespoons of raspberry jam  
caster sugar for dusting top of cake  
  
grease and line two 18cm sandwich tins

Cream butter/margarine and sugar together until very pale in colour, light in texture and fluffy. Beat the eggs then gradually add to the mixture beating well each time. Gently fold in sieved flour with metal spoon. Transfer to prepared tins and smooth tops with knife. Bake in centre of moderate oven (180C/Gas No 4) for 25 to 30 minutes (or until well risen, golden brown and firm). Leave in tins for 2 to 3 minutes. Turn out onto wire cooling rack. Strip off lining paper and leave until cold. Sandwich together with jam & dust top of cake with caster sugar.

# MURSLEY HORTICULTURAL & CRAFT SHOW 10 SEPTEMBER 2011

## Congratulations to the 2010 Cup Winners

| Trophy              | Classes                 | WINNER           |
|---------------------|-------------------------|------------------|
| W.I Salver          | Domestic                | Jill Prosser     |
| Linslade Motors Cup | Vegetables & Fruit      | Jill Prosser     |
| Barbara Jackman Cup | Dahlias                 | Sandra Doherty   |
| Squire Cup          | Roses                   | John Williamson  |
| Don Griggs Cup      | Flowers                 | Sheila Ward      |
| Society Cup         | Children < 11           | Charlotte Tye    |
| Society Cup         | Children 11-16          | Lucy Robinson    |
| Society Plate       | Best Floral Art Exhibit | Lea Thompson     |
| Village Stores Cup  | Handicrafts             | Margaret Dowding |
| A & B Garage Cup    | Photography             | Phoebe Munford   |
| Mursley Shield      | Best Photo in Show      | Bradley Young    |
| Mary Sinclair Cup   | Overall Points Winner   | Jill Prosser     |

Raffle prizes will be drawn and available for collection by the winning ticket holders at 3.30pm from the raffle table in the Village Hall.