

SECTION A — FLOWERS (OPEN)

Judge Mr Millington

Class		1st	2nd	3rd
Midlandscapes Cup	classes 1—2			
1 One Spike Gladiolus		£1	75p	50p
2 Three Gladioli		£1	75p	50p
The J H Saunders Challenge Trophy	classes 3—5			
3 Three Decorative Dahlias		£1	75p	50p
4 Three Cactus Dahlias		£1	75p	50p
5 Three Pom Dahlias		£1	75p	50p
The Mitcheslls and Butlers Cup	classes 6—8			
6 Three Roses		£1	75p	50p
7 One Spray Floribunda		£1	75p	50p
8 Rose—One Specimen Bloom		£1	75p	50p
The K E Botwood Trophy Trophy	classes 9—24			
9 One Cactus or Succulent Pot Plant		£1	75p	50p
10 One Pot Plant Foliage (not fern)		£1	75p	50p
11 One Pot Plant Gloxinia		£1	75p	50p
12 One Pot Plant Orchid		£1	75p	50p
13 One Pot Plant Fuchsia		£1	75p	50p
14 One Pot Plant Pelargonium		£1	75p	50p
15 One Pot Plant Begonia		£1	75p	50p
16 One Pot Plant Flowering (not in any above)		£1	75p	50p
17 Twelve Sweet Peas Mixed		£1	75p	50p
18 Six Pansy Heads (display on a small plate)		£1	75p	50p
19 Six Fuchsia Heads (Society display stands provided)		£1	75p	50p
20 Three Sprays, Spray Chrysanthemums		£1	75p	50p
21 Three Blooms African Marigolds		£1	75p	50p
22 One Vase Annuals Mixed		£1	75p	50p
23 Best Arranged Vase Mixed Flowers		£1	75p	50p
24 One Vase Perennials Mixed		£1	75p	50p

SECTION B – HAVE A GO

Open to anyone who has never won a prize in any section

The Malcolm Spencer Trophy

25 Vase Mixed Flowers		£1	75p	50p
26 One Rose		£1	75p	50p
27 One Pot Plant		£1	75p	50p
28 One Cactus or Succulent		£1	75p	50p
29 Three Runner Beans		£1	75p	50p
30 Five Tomatoes		£1	75p	50p

NB The Bill Cooper Cup will be presented to the best Entry in sections A, B and C

SECTION C—VEGETABLES AND FRUIT (OPEN)

Judge Mr A Ray

Class	1st	2nd	3rd
The Albert Humphrey Trophy Classes 31—63			
31 Five Tomatoes more than 2.5cm diameter	£1	75p	50p
32 Ten Tomatoes less than 2.5cm diameter	£1	75p	50p
33 One Lettuce (with roots cleaned)	£1	75p	50p
34 Six Runner Beans	£1	75p	50p
35 Twelve Pods Peas	£1	75p	50p
36 Ten Shallots, Pickling (max dia 2.5cm)	£1	75p	50p
37 Ten Shallots, Culinary (over 2.5cm dia)	£1	75p	50p
38 One Green Cabbage (roots removed)	£1	75p	50p
39 Four Sticks of Rhubarb	£1	75p	50p
40 Three Courgettes	£1	75p	50p
41 Three Beetroot (with tops)	£1	75p	50p
42 The Longest Runner Bean	£1	75p	50p
43 Plate of Five Apples (Desert)	£1	75p	50p
44 Plate of Five Apples (Cooking)	£1	75p	50p
45 One Cucumber (with stalk)	£1	75p	50p
46 Basket of Vegetables (not to exceed 14"x16" externally)	£1	75p	50p
47 One Head Celery	£1	75p	50p
48 A Plate of Mixed Seasonal Fruit (12" dia)	£1	75p	50p
49 Three Parsnips (tops trimmed to 4")	£1	75p	50p
50 One Cauliflower (roots trimmed)	£1	75p	50p
51 Heaviest Sound Onion (as grown)	£1	75p	50p
52 Three Carrots (cleaned and tops trimmed to 3")	£1	75p	50p
53 One Cob Sweet Corn	£1	75p	50p
54 Five Potatoes, White	£1	75p	50p
55 Five Potatoes, Coloured	£1	75p	50p
56 Ten Beans, French	£1	75p	50p
57 Three Onions (over 8oz tops trimmed)	£1	75p	50p
58 Three Onions (under 8oz tops trimmed)	£1	75p	50p
59 The Heaviest Marrow	£1	75p	50p
60 Three Leeks (long white)	£1	75p	50p
61 Three Leeks (pot variety)	£1	75p	50p
62 My Five a Day—Five distinct kinds of fruit or veg	£1	75p	50p
63..Nature's Mistakes—a vegetable or fruit that has gone interestingly wrong	£1	75p	50p
The Wolverhampton Chronicle Cup (Open)			
64 Collection of Vegetables, six distinct kinds, three of each variety	£5	£3	£2

SECTION D - CHILDREN (OPEN)
PLEASE STATE AGE ON ENTRY FORM

Judge Mr C Sharratt
Junior Section—The Cullis Cup
Up to 11 years

Class	1st	2nd	3rd
65 2 Gingerbread Characters using recipe for class 99	£1	75p	50p
66 A Vegetable and or Fruit Animal	£1	75p	50p
67 Mini Garden in a tray (no larger than 24x38 cm)	£1	75p	50p
68 A Painted Pebble	£1	75p	50p

SECTION E— HANDICRAFTS (OPEN)

Judge Mr C Sharratt
The Tettenhall Cup

ONE ENTRY PER CLASSES (71 -80)

Class	1st	2nd	3rd
71 Handmade Card (A birthday card for an allotment holder or bee keeper - Max size A5)	£1	75p	50p
72 A Single Hand Crafted Brooch with a floral theme (12cm max)	£1	75p	50p
73 Any Item Hand Knitted	£1	75p	50p
74 Any Soft Toy (Knitted or Crochet)	£1	75p	50p
75 Any Item of Tapestry	£1	75p	50p
76 Any Item of Patchwork	£1	75p	50p
77 Any Item of Hand Embroidery	£1	75p	50p
78 Any Item of Machine Embroidery	£1	75p	50p
79 Any Item Crochet Work	£1	75p	50p
80 Any Soft Toy (not Knitted or Crochet)	£1	75p	50p

MAX THREE ENTRIES CLASSES (81 – 88)

81 A Sepia or Black & White image of a local Scene (can be mounted on A4 backing card)	£1	75p	50p
82 A Wildlife Photograph 6” x 4” on backing paper 7”x5”)	£1	75p	50p
83 A Photograph 6”x4” (on backing paper 7”x5”) of a Flower or Flowers	£1	75p	50p
84 Any Water Colour Painting	£1	75p	50p
85 Any Oil Painting	£1	75p	50p
86 Any Sketch	£1	75p	50p
87 Any Pastel	£1	75p	50p
88 Any Item of Woodwork	£1	75p	50p

SECTION F—FLOWER ARRANGEMENTS (Open)

Judge Mrs V H Archer

ONLY ONE ENTRY PER CLASS

The F C Hill Challenge Trophy

Niches are provided 30" (76cm) wide, 15" (38cm) depth and 36" (90cm) height. Judging will be carried out to village show criteria. Any drapes must not be supported by vertical staging. No artificial materials to be used unless stated. Exhibits must not exceed the dimensions given above.

Class	1st	2nd	3rd
89 'Autumn Basket' An exhibit using fresh and preserved material	£1.50	75p	50p
90 'Olympic Glory' A simple exhibit in the modern style. May include artificial materials but not greenery or flowers.	£1.50	75p	50p
91 'Bowl of Beauty' Representing a Tribute to the Queen on her 90th birthday	£1.50	75p	50p
92 Hidden Treasures Petite exhibit not exceeding 25cm in width, depth and height	£1.50	75p	50p

SECTION G—COOKERY (Open)

Judge Miss H Stokes

ONLY ONE ENTRY PER CLASS

The Society Trophy

Please use a clear glass jar. Contents should fill the jar and be sealed with a wax disc. The jar should be covered with either a screw top or a decorative jam-pot cover.

Screw tops should not show reference to any previous contents. Jar should be appropriately labelled.

Class	1st	2nd	3rd
93 A Jar of Chutney	£1	75p	50p
94 A Jar of Jam	£1	75p	50p
95 A Jar of Marmalade	£1	75p	50p
96 Small Jar Lemon Curd	£1	75p	50p

97 Victoria Sandwich

1st	2nd	3rd
£1	75p	50p

Ingredients

3 medium Eggs weighed in their shells (probably 6oz/170g)

The weight of the Eggs in Butter /Soft Margarine, Caster Sugar, SR Flour

Raspberry Jam to fill

Method

Set oven Gas 4 160C (fan oven) or 180C Grease and base line the bottom of 2 20cm/7" sandwich tins Cream butter/margarine and sugar Beat the eggs then gradually add to the mixture beating well each time Sieve the flour and fold into the mixture with a metal spoon Divide equally between the 2 tins and bake 25mins in the middle of the oven. Ready when they are golden, shrunk from the sides of the tin and spring back when touched Remove from the tins and fill with raspberry jam when cold to avoid jam bleeding into the cake. A light dusting of caster sugar on the top will finish it

98 Plate of five Devonshire Scones

1st	2nd	3rd
£1	75p	50p

Ingredients

1lb (450g) S. R Flour

1 level tsp salt

4oz (100g) Butter or Margarine

4 Level Tablespoons Caster Sugar

1 Beaten Egg made up to ¼ pint with Cold Milk

Method

Sift flour and salt, rub in the fat with fingertips and add sugar. Mix

To a soft dough with egg/milk.

Turn onto a lightly floured board and knead quickly, then roll

Out to ½" thickness. Stamp into rounds with 2 ½" cutter.

Transfer to greased trays and brush with beaten egg or milk.

Bake at 230C (Gas mark 8) for 8-10 minutes

99 2 Gingerbread Characters

1st	2nd	3rd
£1	75p	50p

250 g (10oz) Self raising flour
3 x 5ml tsps. Ground ginger
3 x ml tsp bicarbonate of soda
Pinch of salt
3 x 15 ml (tbsp) golden syrup
75 g (3oz) butter
125g (5oz) dark brown soft sugar
1 medium egg beaten
Decorations of choice

METHOD

1. Sieve flour, ground ginger, bicarbonate of soda and salt into a mixing bowl.
2. Warm syrup with butter and sugar until butter is melted.
3. Mix into dry ingredients.
4. Stir in beaten egg. Mix to a smooth workable dough.
5. Roll out thinly on a floured surface. Cut out with cutter of choice or a knife,
6. Lift carefully onto well-greased baking trays.
7. Bake 10-15 mins 180o C, 350o F, gas mark 4 until evenly coloured. Leave for a few moments before placing on a wire rack to cool. Decorate as appropriate.
8. Display on a white plate.

100 A Savoury Quiche

1st	2nd	3rd
£1	75p	50p

101 Fruit Pie Home made Pastry. 7" or 8" plate. No cream

1st	2nd	3rd
£1	75p	50p

102. Loaf of Bread

Any size tin may be used. Brown or White Bread.

1st	2nd	3rd
£1	75p	50p

103. **Silvester Trophy**

Novelty Bread - creative bread with an imaginative twist.

Bread may take any form; shape and flavour will be taken into consideration.

1st	2nd	3rd
£1	75p	50p

