

***Worthing Allotments and  
Gardens Association***

***FORTIETH  
ANNUAL HORTICULTURAL SHOW***

***The Great Village Show***

***Oak Grove College  
The Boulevard  
Worthing***

***on***

***Saturday, 12th August 2017***

***1.00 p.m. to 4.30 p.m.***

***ADMISSION***

***Members free on production of Membership Card***

***Non-members 50p***

***Accompanied children free***



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## **OFFICE HOLDERS 2017**

Honorary President	Terry Edwards
Chairman	Paul Eustice
Secretary	Rik Pease
Treasurer	Graham Strong

## **SHOW COMMITTEE**

Jack Powis (Show Secretary), Ian Dunster, Peter Hannam & Bob Scott.

## **ASSOCIATION AWARDS** other than Show Awards

**PRESIDENT'S TROPHY** - Presented to the member deemed to have given outstanding service to the Association:

1982	Reg Wateridge	1983	Ken Hibbitt
1984	Bert Light	1985	Sid Wood
1986	Don Enticknap	1987	Elsie & Arthur Burt
1988	Bob Adams	1989	Pam & Peter Everett
1990	Bill Foster	1991	Barbara & Bill Maslin
1992	Ernest Stone	1993	Pam Cooke
1994	Ian Dunster	1995	Brian Grumble
1996	Ernie Monnery	1997	John Stringer
1998	Derek Pearson	1999	Stella & William Whitfield
2000	R. Crumbley	2001	Geoff Smith
2002	Peter Cornelius	2003	Mike Rice
2004	Jacqui & Terry Edwards	2005	Bob Chalcraft
2006	Jack Powis	2007	Margot Hollingdale
2008	John Nutt	2009	Peter Everett
2010	Dennis Dixon	2011	Ken Willo
2012	Paul Eustice	2013	Tony Payne
2014	Bernie Broad (Dec.)	2015	Janet Robins
2016	Robin Chapman		

**Mr. & Mrs. GOAD TROPHY** – Best front garden

2006	R. Carter	2007	J. Nutt
2008	J. Short	2009	J. Short
2010	J. Short	2011	J. Short
2012	John Nutt	2013	Tony Payne
2014	Jennie Rollings	2015	Peter Mazillius
2016	Jennie Rollings		

**John Bassindale Perpetual Challenge Cup** – Best kept allotment

2005	Mrs. J. Shambrook	2006	Mrs. C. Powis
2007	P. Webb	2008	P. Webb
2009	Mrs. P. Jowett	2010	J. Rudland
2011	Mrs C. Powis	2012	Suzy and Malcolm Taylor
2013	John Preston	2014	Peter Jackson
2015	Janet Robins	2016	Frank De Chello

**Most Improved Allotment**

2016	Sam Halford
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## **SHOW AWARDS**

### THE ALDERMAN BRACKLY MEMORIAL CUP

Awarded for the best exhibit in the Fruit Section

2015 P. Green                      2016 P. Webb

### THE JACK KEPNER "GROW MORE" CUP

Awarded for the most points in the Vegetable Classes 10 to 39

2015 R. Bingham                      2016 P. Webb

### THE PHIL ETHERINGTON TROPHY

Awarded for the best exhibit in the Vegetable Classes 10 to 39

2015 P. Webb                      2016 P. Webb

### THE RUTH WINTON MEMORIAL TROPHY

Awarded for the most points in the Flower Section

2015 P. Webb                      2016 P. Mazillius

### THE LESLEY EDWARDS MEMORIAL TROPHY

Awarded for the best exhibit in the Flower Section

2015 H. Broad                      2016 P. Webb

### THE ELSIE BURT MEMORIAL TROPHY

Awarded for the most points in the Rose Classes – 44 to 47

2015 B. Cox                      2016 C. Powis

### THE FLORAL ART CUP

2015 B. Cox                      2016 B. Cox

### THE JACK STRUDWICK MEMORIAL TROPHY

Awarded to the person gaining the most points in the Cookery Section

2015 C. Powis                      2016 C Powis

### THE WINE CUP

2015 M. Russell/J. Powis              2016 J Powis

### THE REG WATERIDGE TROPHY for the best Collection of Vegetables

2015 P. Webb                      2016 P. Webb

### THE NOVICE ORB

Awarded for the most points in the Novice Section

2015 G. Ford

2016 D. Feldberg

### THE NOVICE CHALICE

Awarded for the best exhibit in the Novice Section

2015 P. Morgan

2016 G. Thompson

### THE WALLY BARNES MEMORIAL TROPHY

Awarded to the winner of Novice Collection of Vegetables

2015 G. Ford

2016 D. Feldberg

### THE FRANK PIDGEON TROPHY

Awarded to the winner of the Master Gardener class

2015 P. Webb

2016 P. Webb

### THE BANKSIAN MEDAL

The Banksian Medal of the Royal Horticultural Society will be awarded to the Exhibitor who obtains the highest points total in the Show – Classes 1 to 65.

2015 P. Webb

2016 P. Mazillius

### THE FRANK BROADHURST MEMORIAL CUP

Awarded for the best exhibit in the Show

2015 H. Broad

2016 P. Webb

### THE PETER MAIDMENT SHIELD

Awarded for the most points in the Children's Section

2015 Dulcie Duguid

2016 Sorrel Duguid

### THE DOT JOY AWARD

Awarded for the best exhibit in the Children's Section

2015 Siena Boyd

2016 Siena Mullane Boyd

PRIZE MONEY for each Class will be as follows, except where otherwise stated:- FIRST: £1.00                      SECOND: 75p                      THIRD: 50p

It is the responsibility of prize winners to collect their prize money from the Hon. Treasurer during the afternoon. The prize money will be in the form of vouchers valid at the Association stores for 1 year.

## **RULES and REGULATIONS for the Show**

- 1) Entry shall be limited to members and immediate families of members of the Worthing Allotments & Gardens Association, the member being the main exhibitor.
- 2) Competitors may not make more than one entry in each Class. Two or more Exhibitors may not exhibit in the same Class from the same garden or address.
- 3) First, Second and Third Prizes will be awarded at the discretion of the Judges.
- 4) Points will be awarded as follows: First - 3 points; Second - 2 points; Third - 1 point.
- 5) All exhibits must be the property of the Exhibitor and must have been grown by him/her (unless otherwise stated in the Schedule) and the Judge must be satisfied that this is the case.
- 6) A prize will be awarded at the Judges' discretion and the Judges' decision shall be final.
- 7) Exhibits may be staged between 8.00 and 10.00 a.m. on the morning of the Show, at which time all Exhibitors will leave the Hall.
- 8) Judging will commence after 10.00 a.m. and only authorised persons will be present in the Hall during judging.
- 9) Prize giving will commence at 4.00 p.m. All entries must be cleared at the end of the Show. Any exhibit not removed will be sold for Association funds.
- 10) Exhibitors to provide their own bowls. Vases and plates will be provided.
- 11) Objections should be lodged with the Show Committee before 3.00 p.m. on the day of the Show.
- 12) The Association will not be responsible for damage to or loss of

Exhibitors' property.

13) All Trophies are perpetual and must be returned to a Show Committee Member six weeks before the Show.

14) The Committee shall have power to deal with any matter not otherwise provided for in the Rules.

15) All fruits to be shown with stalks attached unless otherwise stated in the RHS rules.

16) Judging will be in accordance with RHS Rules of Fruit, Flowers and Vegetables and must be exhibited so as to be seen and handled by the Judges from all sides.

17) Entries should be made on the Entry Form herein and sent to:

Mr. Jack Powis, 38 The Boulevard, Worthing, BN13 1LB

Telephone 01903 243216

not later than the Wednesday prior to the Show.

**ENTRIES RECEIVED AFTER THIS TIME WILL BE CHARGED AT 50p PER ENTRY.**

**No entries will be accepted on Saturday morning.**

\* \* \* \* \*

**Come to support the Show on the day.**

**Visit the Association's stalls.**

**We are always happy to receive cakes, white elephant items, produce and plants.**

**You can take a rest with a cup of tea and a slice of something tasty.**

**Remember to buy tickets for a Raffle Prize.**



## **THE GREAT VILLAGE SHOW – NEEDS YOU!**

Our Show is run entirely by volunteers. No volunteers, no show! How would you like to join in the fun at the very heart of it, working with a group of lovely people and achieving so much. We need lots of helpers to share the work so that no one has to work all afternoon. Can you help in any of the following ways:

\*Setting up on Friday evening at 6.00pm for a couple of hours.

\*Clearing up on Saturday afternoon at the end of the show.

\*Lend a hand for an hour or two on one of our stalls on Saturday afternoon, helping to sell cakes, allotment produce, bric-a-brac, raffle tickets etc.

\*Help on the refreshment stall. There is always plenty to do there, making tea, washing up etc. as well as selling.

\*We will need a relay of helpers on the front gate all afternoon, welcoming people, taking their money and guiding them on their way.

\*Any other useful jobs that turn up on the day.

Nearer the time we will be looking for home made cakes for the cake stall and refreshments, home grown fruit, vegetables and flowers for the produce stall and jams, chutney etc. if you can manage it. The white elephant stall will also need good quality bric-a-brac to sell. In addition to the Association's stalls we invite other organisations or individuals to have a stall to promote themselves or sell their wares. If you know of any group who would like to take advantage of this opportunity please let us know. We ask for a donation of £10 per table.

**If you can help or need more information please contact Jack Powis**

on 01903 243216 or Bob Scott on 01903 243875. We look forward to hearing from you.

**Come to support the Show on the day.**

**Visit the Association's stalls.**

**We are always happy to receive cakes, white elephant items, produce and plants.**

**You can take a rest with a cup of tea and a slice of something tasty.**

**Remember to buy tickets for a Raffle Prize.**

**Follow us on line at [www.worthingallotments.co.uk](http://www.worthingallotments.co.uk) for hints and tips, social events, advice, pictures, facebook conversations etc.**



*Nanny Sue's Best Eggs*

[www.Facebook.com/NannySuesBestEggs](http://www.Facebook.com/NannySuesBestEggs)

**Findon Free Range Eggs**  
South Lodge Cottage, Rogers Lane, Findon, BN140RE  
Tel 01903 872970 Mob 07855 846963

**Worthing Allotments & Gardens Association  
ANNUAL SHOW 12th August 2017**

<b>Entry Form</b>
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MEMBERSHIP NUMBER .....

DATE OF BIRTH ( CHILD ENTRANTS ONLY) .....

NAME Mr./Mrs./Miss/Ms .....

ADDRESS .....

.....

TELEPHONE NUMBER.....

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Please accept my entry for the Classes shown overleaf (entries to be in NUMERICAL ORDER.)

Entry Cards will be available for collection at the time of staging the exhibits, provided entries have been received by the Wednesday prior to the Show.

The completion of this Entry Form implies acceptance of the Rules and Regulations printed in this schedule.

SIGNATURE OF MEMBER .....

DATE .....

Send to: Mr. Jack Powis, 38 The Boulevard, Worthing, BN13 1LB  
**to arrive no later than Wednesday morning, 9<sup>th</sup> August 2017**

**NAME (CAPITALS)**.....

All entries must be cleared at the end of the Show. Any exhibit not removed will be sold for Association funds.

Class No.	Class No.	Class No.	Class No.	Class No.	Class No.

## SCHEDULE

### Class Number DESCRIPTION

#### **FRUIT** [All fruit to be shown with stalks]

1. Apples, dessert – a dish of four, one variety
2. Apples, cooking – a dish of four, one variety
3. Pears – a dish of four, one variety
4. Plums – a dish of six, one variety
5. Blackberries – a dish of twelve with stalks
6. Berried fruit - a dish of 12 with stalks - excluding blackberries
7. An exhibit of fruit other than Classes 1 to 6, any number,  
one variety, shown with stalks

#### **VEGETABLES**

10. Beans, runner – nine, with stalks
11. Beans, French – nine, with stalks
12. Beet, plate of four, with 75mm of tops
13. Cabbage – two, with stem
14. Carrots, long – three, with 75mm of tops
15. Carrots, stump rooted – three, with 75mm of tops
16. Cucumber – two
17. Leeks – three
18. Lettuce – two, with roots washed
19. Courgettes – three
20. Marrow – two, fit for table, not more than 380mm long
21. Marrow – heaviest (weight to be stated)
22. Onions – five, dressed, over 250g each
23. Onions – five, dressed, not more than 250g each
24. Shallots – nine, large
25. Shallots – nine, small pickling (not more than 30mm diam.)
26. Tomatoes – indoor, plate of six, with stalks
27. Tomatoes – outdoor, plate of six, with stalks
28. Tomatoes – cherry type, 35mm dia.max. plate of 10 with stalks.

29. Tomatoes – the heaviest truss, not necessarily ripe
30. Potatoes – plate of five, white
31. Potatoes – plate of five, any other than white.
32. Parsnips – three with 75mm of tops: shown for quality, not size
33. Sweet Peppers – two with stems, any variety
34. Garlic – 3 bulbs with roots.
35. An exhibition of any vegetable other than Classes 10 to 34
36. Onion – (heaviest) as grown.
37. Runner bean – longest.
38. Herbs - 3 bunches of 3 different varieties in one vase
39. Fun entry – any odd shaped vegetable  
[This class will be judged by the public's popular vote]

## **FLOWERS**

40. Pansies – six blooms (boxes supplied)
41. Fuchsia Heads - six blooms (boxes supplied)
42. Asters – single, one vase of six blooms
43. Asters – double, one vase of six blooms
44. Roses – Hybrid Tea, one vase of three blooms
45. Roses – Hybrid Tea, one specimen bloom
46. Roses – one as buttonhole, foliage allowed
47. Roses – Cluster Flowered, three stems
48. Chrysanthemum – one specimen bloom
49. Chrysanthemum – one vase of three blooms
50. Chrysanthemum – one vase of three stems spray - any variety
51. Dahlia – one specimen bloom
52. Dahlia – one vase of three blooms, one variety
53. Dahlia – one vase of three blooms, three varieties
54. Flowers, annual – one vase, six stems, one variety other than Classes 40, 42 and 43
55. Flowers, mixed – one vase
56. Flowers, mixed – bowl (600mm maximum, own container), garden grown, with foliage

- 57. Gladioli – one specimen spike
- 58. Gladioli – three spikes
- 59. Pelargonium or Geranium – one specimen plant in bloom (up to 200mm pot)
- 60. Fuchsia – one plant in bloom (up to 200mm pot)
- 61. Pot Plant – in bloom, other than Classes 59 and 60 (pot not to exceed 150mm diameter)
- 62. Pot Plant – for foliage, including Ferns (pot not to exceed 150mm diameter)
- 63. Pot Plant – in bloom (pot over 150mm diameter)
- 64. Cacti or Succulent – three pots
- 65. A container of any shape or size planted with flowering and/or foliage plants, staged for overall effect.
- 66. Sunflower – one specimen bloom
- 67. Sunflower – one vase of three blooms

### **FLORAL ARRANGEMENTS**

No artificial plant material may be used but accessories are permitted

Materials need not be grown by the exhibitor

- 70. An arrangement of 5 flowers and foliage. Accessories allowed. Open staging, 600mm space, height unlimited
- 71. An artistic arrangement depicting "Glorious Food" using fruit and vegetables [This Class will be judged by the public's popular vote]
- 72. A Petite arrangement. 250mm overall. Open staging
- 73. An arrangement depicting "The Wild Wood"  
Open staging 600mm space

### **PHOTOGRAPHIC SECTION**

- 74. A photograph on any subject
- 75. A photograph "Gardeners' World"  
[These Classes will be judged by the public's popular vote]

## **CRAFT SECTION for adults**

76. An exhibit of craft made by the entrant, one entry per person.

## **COOKERY SECTION**

80. One jar Jam, approx 454g  
81. One jar Marmalade, approx. 454g  
82. One jar Jelly, approx 227g  
83. One jar Chutney, approx 454g  
Jars of Jelly and Marmalade must have wax discs and cellophane or Clingfilm covers.  
Jars of Chutney may have metal tops.  
84. Victoria Sandwich with Jam filling, approx. 200 mm [own recipe]  
85. Cheese Straws. Plate of seven. Men only. Recipe page 19  
86. Rich Fruit Cake. Own recipe  
87. Viennese Whirls – plate of six. Recipe page 20  
88. Home Made Bread – a white tin loaf approx. 910 g weight  
89. Novelty decorated iced cake. Judged for appearance and humour. Base cake may be shop bought

## **NOVICES' CLASSES**

These Classes are open to Members who have never won a First Prize. Trophies will be awarded for the most points won, for the Best Exhibit and for the Best Collection of Vegetables

90. Marrow - one  
91. Onions – three, as grown  
92. Potato – one, heaviest  
93. Potatoes – three, any variety  
94. Runner beans - six  
95. Tomatoes – six, any variety  
96. Any vegetable other than Classes 90 to 95, any number  
97. An exhibit of fruit, any kind  
98. Collection of vegetables – three distinct kinds. The vegetables



- and numbers to be selected from Classes 10 to 34
99. Mixed vase of garden flowers – not more than ten stems

## **COLLECTIONS**

100. **COLLECTION of VEGETABLES**  
Four distinct kinds – space not to exceed 600mm x 600mm  
Numbers as per Classes 10 to 34  
Maximum points will be in accordance with RHS Rules  
PRIZES: First - £3.00. Second - £2.00. Third - £1.00
101. **MASTER GARDENER.** A mixed display of vegetables, fruit and flowers to demonstrate a broad scope of gardening skills. May use basket or trug and may include herbs, berries, foliage and fabric.  
PRIZES: First - £10.00. Second - £5.00. Third - £3.00

## **WINE**

- 105 1 bottle dry white wine  
106 1 bottle sweet white wine  
107 1 bottle dry red wine  
108 1 bottle sweet red wine

The wine must not be made from concentrate and shall be exhibited in clear white glass bottles of approximately 75 cl capacity. Bottles must be full to within 2cm of the cork. White, plastic cap cork to be used. Main ingredient to be stated on plain white adhesive label.

**Let us know if you have any suggestions  
on how we can add to the show**

## CHILDREN'S CLASSES

Entry is open to all children

Each Class will be divided into age groups appropriate for the entries received

Age to be shown on the Entry Card

Every entrant will receive a prize

The Association accepts that children need guidance and some assistance on the grounds of safety, particularly with cookery, but the Judges **must** see strong evidence of a child's work in every exhibit.

- 110. A pattern of flower heads in a sand- filled plate
- 111. A bunch of flowers from your garden
- 112. "Wonderful Wellie" A child's wellie decorated with flowers and other materials
- 113. A painting or drawing on the subject "Beautiful Butterflies"
- 114. Decorated Fairy Cakes, a plate of four. Recipe Page 20]
- 115 A bunch of radishes grown on your own allotment or in your own garden

***For help and more information about putting an entry into the Show, please contact the Show Secretary:***

*Jack Powis, 38 The Boulevard, Worthing, BN13 1LB Telephone 01903 243216*

**£10**

**To book a site for your stall in the garden**

**contact Bob Scott 01903 243875**

## Helpful Hints for Exhibitors

### FLOWERS

Quality of blooms and freshness are important points. Aphids should be removed. Flowers should be cut in the cool of the evening preceding the Show, immediately placed up to their necks in water and kept in a cool place overnight. Choose those that are not fully developed – they will expand by morning and retain their freshness longer. The use of moss or newspaper is allowed to pack the vases so that the stalks remain upright.

**Roses** Substance, colour and form are the characteristics required of exhibition roses. Choose those in the unopened state with the outer petals just beginning to curl back. They should be without blemish and the colour should not be faded by the sun. Well formed foliage.

**Sweet Peas** Should be strong spikes with well spaced blooms at the top being well expanded and the bottom blooms still good. Large flowers of a bright colour.

**Chrysanthemums** A perfect bloom is one that is fully out without an eye, uniform in shape, fresh, of a rich colour without blemish.

**Dahlias** Fresh clean blooms, free from faded, flagging or malformed petals or blemishes and having a circular centre. Pom-pom dahlias – flowers of a globular form – should have a full centre and with florets meeting back to the stem. Bright, pure, rich colour, a long erect flower stem, holding the flower at an angle of about 45° without artificial support. Blooms must not exceed the recommended maximum size given in the classification.

**Narcissi** Flowers should be carried at nearly a right angle to the stem, good colour, texture and freshness, stems straight and strong. In the trumpet varieties the trumpet (corona) should be as long as or longer

than the perianth segment (petals). Test by folding petals over trumpet.

**Pansies** are usually displayed flat on foil or a board with small holes to fit the stems through into a small flat dish containing water.

**Fuchsia Blooms** are usually displayed in a flat plant pot saucer not to exceed 200mm and filled with damp sand or compost.

**Pot Plants** Flower pots are measured inside the rim and the Judge carries a tape measure – so check the individual classes.

**Flower Arranging** Flower arrangements are now described as “Exhibits”. An “Exhibit” is composed of natural material with or without accessories, contained within a space as specified in the Show Schedule. Backgrounds, bases, containers, drapes, exhibit titles and mechanics may always be included in an exhibit unless otherwise stated. More than one placement may always be included unless otherwise stated. In all exhibits natural plant material should predominate.

**OPEN STAGING** – Exhibits shall not exceed the maximum dimensions stated in the Show Schedule.

**MINIATURE** An exhibit not exceeding 100mm in width, depth and height. This measurement does not apply to the diagonal dimensions.

**PETITE** An exhibit not exceeding 250mm in width, depth and height. This measurement does not apply to the diagonal dimension.

**The following are the only reasons for disqualification:**

- 1** Failure to comply with any specific requirements of a Class as stated in the Show Schedule, i.e. the measurements or the components.

**2 Inclusion of any fresh plant material that does not have its roots or the cut ends of its stems in water or water-retaining material (but note these =EXCEPTIONS:** Air plants, cacti, fruits, grass turf, lichen, moss, succulents, vegetables and long-lasting plant material (including strong fibrous stems) which will remain turgid for the duration of the Show. (Definition of “turgid” – the state of firmness of plant tissue resulting from adequate moisture, causing the plant cells to be fully expanded.)

3. Inclusion of artificial plant material unless specifically allowed by the Show Schedule.

**VEGETABLES** Root vegetables should be carefully washed to remove soil; do not use a brush as it will damage the skin. On other kinds retain the bloom.

**Beetroot, Carrots, Parsnips, Turnips & Swedes** should have the tops cut off leaving approx 75mm of leaf stalk.

**Lettuce** should have firm tender, unbroken hearts and a good colour. Lift as late as possible and exhibit with washed roots on.

**Onions** should have the tops cut 50mm from the bulb, turned over and tied neatly. Onions generally should be ripe, large and shapely and have short necks. **DO NOT REMOVE OUTER SKINS EXCESSIVELY.**

**Runner beans** should be straight, fresh, plump, brittle pods with little outward sign of seeds. A small amount of stalk should remain.

**Tomatoes** Aim for a uniform firm set of fruit with small eye and firm fresh calyx. Stage on plates with calyces uppermost on plate.

**Staging** Vegetables should be attractively staged.

**FRUIT** The appearance of all fruit is enhanced by its natural bloom. Do not polish the fruit. Where applicable the stalks should always point away from the front of the table.

Apples should be displayed with eyes uppermost.

Berries should be shown on the stalk.

Currants should be shown on the sprig.

**COOKERY** Jars of jam and marmalade must have cellophane or cling film covers with wax disks. Chutney can have metal tops but these must be plain, without makers' names, etc. Make sure the jars are clean with clearly labeled contents and **FULL TO THE TOP**.

Large cakes or tarts 180 – 200mm should be presented on a clean plate showing about 25mm of plate. Small cakes should be exhibited on a plate. A salad arrangement should show 25mm of clean plate.

## **RECIPES**

*(NB: conversions to grams rounded up or down to the nearest gram)*

### **Class 85 – Cheese Straws**

#### Ingredients

170g (6oz) Plain flour                      115g (4oz) Butter or Margarine

115g (4oz) Cheddar, Lancashire or Cheshire cheese

28g (1oz) Parmesan cheese

1 or 2 eggs according to size

2 teaspoons mustard powder, salt and cayenne pepper

#### Method

Sift the flour, mustard, a pinch of salt and a shake of pepper into a wide bowl. Cut up the fat and rub it into the flour with the fingertips until the mixture resembles fine breadcrumbs.

Blend in the grated cheese and stir in two tablespoons of beaten egg to give a stiff dough. Knead the dough lightly on a floured surface and chill.

Roll out the dough thinly to a rectangle, trim the edges evenly and cut into strips ½" wide and 8" long, using a floured knife blade. Brush with the remaining beaten egg.

You may wish to try creative shapes or sprinkle with celery or poppy seeds to catch the judge's eye.

Set the straws on greased baking trays and bake just above the centre of a preheated oven at 200C (gas mark 6) for 12 minutes or until golden. Leave on wire rack to cool.

## **Class 87 – Viennese Whirls**

### **Ingredients**

225g (8oz) butter or margarine	175g (6oz) plain flour
50g (2oz) cornflower	50g (2oz) icing sugar
A few drops of vanilla essence	
Red jam and icing sugar to decorate	

### **Method**

Arrange some paper cases in patty tins.

Cream the butter or margarine with the sifted icing sugar until smooth. Fold in the sifted flour and cornflower and add the vanilla essence. Put the mixture into a piping bag fitted with a 1cm (1/2") star nozzle. Pipe into the paper cases, starting at the base and working up the sides with a spiral movement, leaving a slight hollow in the centre of each. Bake in the oven at 180C (gas mark 4) for 20-25 mins. until just golden.

When the whirls are cold sift some icing sugar over the top and place a little red jam in the centre of each. Makes 9-10.

## **CLASS 114 - Decorated fairy cakes**

### **Ingredients**

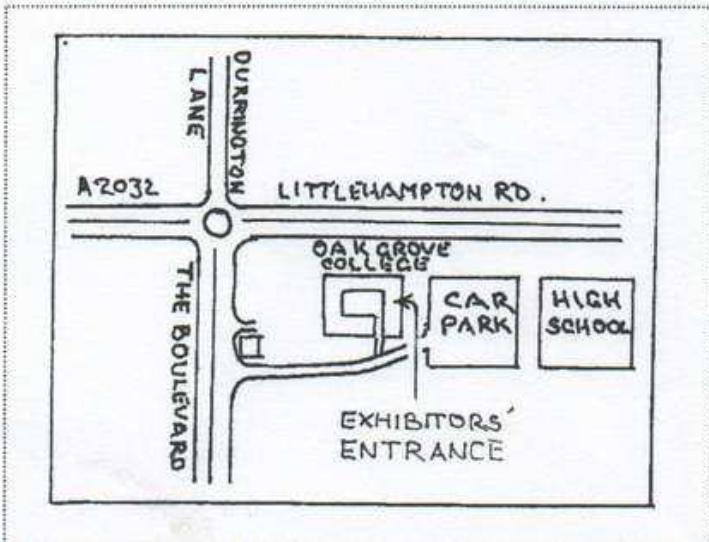
4 ozs [113g] self-raising flour	1 teaspoon baking powder
4 ozs caster sugar	2 eggs, beaten
4 ozs softened butter or margarine	

### **Method**

Pre-heat oven to Gas 5, 375°F, 190°C (170C fan). Sift flour and baking powder into bowl. Add butter, sugar and eggs and beat mixture until smooth. Divide mixture equally among 10 – 12 cake cases placed in a bun tray. Bake in centre of oven for about 20 minutes or until well-risen and golden. When cold decorate any way you like.

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## HOW TO FIND THE SHOW



Bus routes 5, 7 and 10 go close by and the Pulse stops outside.

**Worthing Allotments & Gardens Association**

## ANNUAL SHOW

**Saturday, 12th August 2017**

1 p.m. to 4.30 p.m.

**Oak Grove College The Boulevard WORTHING**

large free car park



*See you there*

