

Sheffield Fayre Horticultural Show Schedule 2019



**Summer Bank Holiday
Monday, 26th August 2019
Norfolk Heritage Park
10.30 am – 5.00 pm**

**Inside... how to enter your home grown
and homemade produce into the 2019
Sheffield Horticultural Show**

GROW YOUR OWN!



A Message from the Sheffield Fayre Management Committee:

Sheffield Fayre is Sheffield's longest running free public Fayre. The centrepiece is our grand horticultural and craft stage.

This is your chance to get involved! Categories range from home grown flowers, plants and produce to craft, honey, cakes and wine!

You can find out details of how to enter in this booklet.

All ages and standards welcome, and there are cash prizes to be won

We look forward to seeing you there

Jon Bauer Memorial Sheffield Horticultural Show

Voluntary Promoter of the Horticultural Marquee

The Sheffield Fayre Management Committee would like to thank all the volunteers and contributors for their hard work and dedication throughout the year, and also Sheffield City Council Culture and Environment.



All enquiries to:

**Friends of Norfolk Heritage Park
Centre in the Park, Norfolk Heritage Park,
Guildford Avenue, Sheffield, S2 2PL**

**Telephone: Carol Jenkinson on 0114 2659945
or e-mail: cjenkinson04@gmail.com**

For the purposes of Staging, exhibitors will be able to gain entry for one vehicle into the Park on Sunday, 25th August 2019 from 9.00 am to 3.00 pm (weather permitting).

Please note there will be no vehicle movement on site between 9.30 am & 5.30 pm on the show day.

When entering and leaving the site please drive at no more than 5 mph displaying your hazard warning lights, thank you

RULES AND REGULATIONS

1. DEFINITION

The term "Committee" means the representatives who form The Sheffield Horticultural Show Sub-Committee of the Sheffield Fayre Management Committee, organisers of Sheffield Fayre.

2. LIABILITY

The Committee shall not be liable for any loss or damage to any exhibits or any other property brought on to the Showground by the exhibitor except where such loss or damage is caused by the negligence of the said committee.

3. ENTRIES

- a) The classes in this schedule are open to all providing they abide by these rules and regulations.
- b) **All entry forms must reach the Centre in the Park no later than 4.00 pm on Wednesday, 21st August 2019.**
- c) Entries will be accepted in order of receipt of completed and correct entry forms (see Page 22).
- d) Competitors will only be allowed up to **three** exhibits in each class.
- e) An entry fee of 25p per exhibit will be charged for all classes.
- f) Late entries will be accepted subject to space being available.
- g) All JUNIOR Exhibitors (up to and including 16 yrs) must state their age on the entry form.

4. EXHIBITS

- a) All flowers, plants etc. must have been grown by the exhibitor for at least 2 months (Bonsai 1 year) before the first day of the show.
- b) All exhibits and parts of exhibits must be arranged on the show site.
- c) All exhibits in other classes must be the exhibitor's own work.

5. STAGING

- a) The site will be open for staging purposes on **Sunday, 25th August 2019 from 9.00 am to 3.00 pm** - Access through Granville Road entrance only. Follow the signage to Horticulture tent.
- b) **For Bonsai** class numbers 86 to 92, **staging will take place from 8.00 am to 9.00 am on Monday, 26th August 2019 only.**
- c) Each exhibit must bear an official exhibit card.
- d) All entries and cards must be completed and in position by 3.00 pm on Sunday, 25th August 2019, when the site will be cleared of exhibitors for the period of judging.
- e) The committee will provide vases for the staging of exhibits unless otherwise stated.
- f) No exhibits shall bear any label or other form of identification.
- g) **Only** the exhibitor named on the exhibitor's card will be allowed in the marquee.

6. STEWARD

The Stewards appointed by the Committee will wear distinctive badges.

7. JUDGING

- a) The show will be conducted in accordance with the rules and standards of the Royal Horticultural Society, unless stated in this schedule.
- b) The judges may, if they wish, withhold or modify any prize, if the exhibits in any classes are considered undeserving of the prize offered, or if insufficient entries are received.
- c) Judge's award shall be final.

8. PRIZE MONEY

- a) Prize monies will be paid by the Treasurer, on production of the successful Exhibitor Card from 10.00 am to 11.30 am or 1.00 pm to 4.30 pm on Monday, 26th August 2019.
- b) Any unclaimed prize monies will be gratefully received as contributions towards the costs of staging the Show. Any postal claims must be received by 30th September 2019, and must include **all prize winning Exhibit Cards and a stamped addressed envelope.**

9. AWARD CEREMONY

- a) **Presentations will take place at 4.30 pm on Monday, 26th August 2019.** It would be appreciated if winners would please make every effort to be present to receive their prize.
- b) Please inform the Sheffield Fayre Management Committee in writing if someone else is to collect your award and exhibit after the show closes (please include, in writing, the name of your representative – forms are available on request).

10. CLOSURE

- a) The Horticultural Show will close at **5.00 pm** on Monday, 26th August 2019.
- b) No exhibits / displays may be removed before 5.00 pm.
- c) No vehicle movement on site before 5.30 pm on Monday, 26th August 2019.

11. The decision of the Sheffield Fayre Management Committee shall be final at all times.

Information in this schedule was correct at the time of going to press but the Committee reserve the right to make any alterations without prior notice.

REGULATIONS AND CONDITIONS OF THE OPEN HONEY SHOW ONLY:

Delivery / Removal of Exhibits

- (a) Exhibitors are responsible for the collection and delivery of their exhibits. Exhibits can be delivered to the Centre in the Park at the times indicated elsewhere in the programme. The Stewards will stage the exhibits on the show bench. The Recorder Steward will require the exhibitor to sign off those exhibits to be staged and those exhibits entered but not staged at the time of delivery.
- (b) Postal or Carrier delivery of exhibits cannot be accepted.
- (c) Exhibits may only be removed between the hours indicated elsewhere in the programme and be checked out by the Recorder Steward and signed off by the exhibitor.
- (d) Uncollected exhibits will be the responsibility of the exhibitor for collection (by arrangement) with Sheffield BKA.

Labelling of Exhibits

- (a) Exhibitors must label their entries with labels provided by the Show Office.
- (b) Jars – 25mm from base of Jar, to bottom of label
- (c) Frame Cases – 25mm from top of right hand corner, to top of label.
- (d) Cut-comb container – right hand corner.
- (e) Cakes and Confectionery – All as detailed in schedule.
- (f) Lot numbers and approved tamper evident seals are to be used in class 8 with best before dates on the label that meet current trading standard regulations.

Containers for Exhibits

- (a) All comb honey must be staged in purpose made cases with glass or similar transparent material. Frames must be removable from their cases with ease.
- (b) In all honey classes with the exception of class 8 all extracted honey must be exhibited in 1lb British Standard glass jars BS 1777/1951 or the 1968 modification squat type. Standard lacquered screw caps.

- (c) All jars must be matched pairs of the same type. Ornamental /decorative jars with painted lids are acceptable in class 8. Manufacturers' cast markings on the base of jars will be ignored in assessing matched pairs.
- (d) Metric measurements must be stated on honey containers in Class 8 together with the packers name and address.

Honey and Wax

- (a) Must be the produce of the exhibitor's own bees.
- (b) Wax exhibits may be weighed where appropriate; a 10% margin for accuracy will be permitted.
- (c) Wax must be rendered and prepared by the exhibitor or her/his assistants. Wax cakes may be broken up at the judge's discretion.
- (d) Soft-Set/Creamed Honey – Terms used for crystallised honey that has been softened, stirred, and re-sets or totally liquefied, seeded and re-set. It should be completely crystallised with a smooth "spreadable" texture and show no liquid honey or "air-scum".
- (e) The term "Blacked Out Jar" means that the exhibitor is required to provide a simple sleeve that "black out" the visible contents of the jar to the judge. The sleeve will be removed after judging.

Mead and Honey Wine

- (a) Mead and Honey Wine shall be exhibited in clear white or slightly green tinted wine bottles of 70 or 75cl capacity, with or without punted bottoms; without names, fluting or ornamentation.
- (b) Only cork stoppers with white plastic flanges are to be used..
- (c) Judging of Mead and Honey Wine will be by a marking template in accordance with the International Federation of Mead and Honey Wine Judges.
- (d) The use of hydrometer to test the SG of Mead and Honey Wine may be used at the Judge's or Chief Steward's discretion.
- (e) Dry Mead SG 990 – 1.000; Medium Sweet Mead SG 1.000 – 1.010; Sweet Mead SG 1.010 – 1.025

Cakes and Confectionery

Exhibitors are requested to supply exhibits on a paper plate all wrapped in cling film with class label attached. The exhibit to be enclosed in a plastic bag together with the remaining two class labels enclosed in a separate envelope for stewards to affix to exhibit at staging time. The staging stewards will remove the cling film and attach the additional labels to both the exhibit and the paper plate.

Award of Points

Multiple Entries

Multiple entries for any Class will be accepted but only one entry can receive an award. The judge will be presented with multiple entries first and only the best entry will go forward to be judged against other exhibitors' entries.

Additional Notes:

Class 45 – Mounted Photograph on Beekeeping

You are allowed a maximum of 3 photographs but only one prize will be awarded per individual for this class.

Class 57 – Display of Beekeeping Products

Max size 750mm x 600mm. This class is intended for any product or items of craft associated with bees and beekeeping.

Class 58 – Display of Educational/Interesting Exhibit

Max size 750mm x 600mm. This class is intended for any educational/interesting item associated with bees or beekeeping.

Class 59 – Novice Class

A Novice shall be deemed to be any member of the Sheffield Beekeepers' Association who has

not previously won a prize in a Honey Show at District, Regional or National level. It is a composite entry made up of **three** components.

Either:

- Two 1lb or 12oz Jars of Clear Honey **or**
- Two 1lb or 12oz Jars of creamed/Granulated Honey **or**
- One 1lb or 12oz Jar of Clear Honey and One 1lb or 12oz Jar of Creamed/Granulated Honey.

Together with any ONE of the following:-

- One Honey Cake (Recipe below)
- One Cake of Beeswax
- One Cut Comb
- One Beeswax Candle on a Stand
- One Shallow Frame of Honey



- **Class 60 and 61 – Children's Classes**

The entry shall be the work of a child with minimum help from adults. The age of the child (but not the name) should be displayed on the entry.

Staging

Staging will take place between **9.00 am and 3.00 pm on Sunday, 25th August 2019.**

Judging will commence at 3.00 pm on Sunday, 25th August 2019.

Trophies

Trophies will be awarded for the best entries by members of Sheffield Beekeepers' Association in the following classes:

- Best in Show – Made at the Judge's discretion for an exhibit of outstanding merit.
- Best Honey – Any of Classes 29-36
- Wax Trophy – Class 41 Plain Cake of Beeswax
- Best Cake – Class 46 or Class 47 at the Judge's discretion
- Dry Mead – Class 51
- Sweet Mead – Class 52
- John Shaw Novices Trophy – Class 59

HORTICULTURAL SHOW JUDGES

- **Chrysanthemums, Roses, Dahlias, Hardy/Half Hardy Annuals and Pot Plants** - Mr Victor Kelly
 - **Cacti** - Mrs Dorothy Minors
 - **Bonsai** - Mr Caz Ashmore
 - **Vegetables** - Mr Mick Shipley
 - **Open Honey Show** - Mr Peter Lewis
 - **Wine** - To be arranged
 - **Craft** - Mrs Emma Al-Yafai
 - **Photography** - To be arranged
 - **Culinary** - Mrs Pat Midgley
 - **Junior Section** - Mrs Josie Ashton
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SECTION 1 - CHRYSANTHEMUMS

			1st	2nd	3rd
1	One vase	Three blooms per vase, any cultivars.	4.00	2.00	1.00
2	One vase	Three blooms per vase, one cultivar.	4.00	2.00	1.00
3	Two vases	Three stems of exhibition sprays per vase, one cultivar per vase, two distinct cultivars.	6.00	3.00	1.00
4	One vase	Three stems of exhibition sprays per vase, any cultivar.	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.

SECTION 2 - DAHLIAS

			1st	2nd	3rd
5	Three vases	Three Dahlia, any classifications.	6.00	4.00	2.00
6	One vase	Three Pom Dahlia.	4.00	2.00	1.00
7	One vase	Three medium Decorative Dahlia.	4.00	2.00	1.00
8	One vase	Three small or miniature Decorative Dahlia	4.00	2.00	1.00
9	One vase	Three small or miniature Ball Dahlia.	4.00	2.00	1.00
10	One vase	Three medium Cactus or semi Cactus Dahlia.	4.00	2.00	1.00
11	One vase	Three small or miniature Cactus or semi Cactus Dahlia.	4.00	2.00	1.00
12	One vase	One giant or large Decorative Dahlia.	4.00	2.00	1.00
13	One vase	One giant or large Cactus or semi Cactus Dahlia.	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.



SECTION 3 - ROSES

			1st	2nd	3rd
14	One vase	One Specimen Bloom (any variety).	4.00	2.00	1.00
15	One vase	Three stems of Large Flowered Roses.	4.00	2.00	1.00
16	One vase	Three stems of Miniature Roses HT form bloom. Two or more varieties each carrying one bloom.	4.00	2.00	1.00
17	One vase	Three stems of Cluster Flowered Roses (two or more varieties).	4.00	2.00	1.00
18	One vase	Six stems of Large Flowered Roses (two of more varieties).	4.00	2.00	1.00
19	One vase	Five stems of Miniature Roses. Each carrying a cluster of blooms (two or more varieties).	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.

RULES:

- (a) All varieties should be named.
- (b) A stem of Large Flowered Roses may carry up to three buds or blooms.

SECTION 4 - CACTI

		1st	2nd	3rd
20	Three Cacti of different species.	4.00	2.00	1.00
21	Three Succulent (other than Cacti) of different species.	4.00	2.00	1.00
22	One Cactus.	4.00	2.00	1.00
23	One Succulent (other than Cacti).	4.00	2.00	1.00
24	Three Succulent (other than Cacti) in pot not exceeding 4½ ".	4.00	2.00	1.00
25	Three cacti in pot not exceeding 4½ ".	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.



SECTION 5 - HONEY

Sheffield Beekeepers' Association Open Honey Show

Honey Judge: Mr Peter Lewis

Chief Steward: Mr Ian Smith

Assistant Stewards: Mr Roger Lyons, Ms Joy Slingsby and
Mr Phil Khorassandjian

The Sheffield Beekeepers' Association (SBKA) is pleased to mount its **Honey Show** at the Sheffield Fayre and to open it to **all** beekeepers. SBKA Trophies will only be presented to SBKA members. There will be a £50 "Best in Show" sponsored award made at the Judge's discretion for an exhibit of outstanding merit.



		1st	2nd	3rd
29	Two 1lb Jars Light Honey, of any year	4.00	2.00	1.00
30	Two 1lb Jars Medium Honey, of any year	4.00	2.00	1.00
31	Two 1lb Jars Dark Liquid Honey, of any year	4.00	2.00	1.00
32	Two 1lb Jars Ling Heather Honey , of any year	4.00	2.00	1.00
33	Two 1lb Jars Naturally Granulated Honey, of any year	4.00	2.00	1.00
34	Two 1lb Jars Creamed Honey, of any year	4.00	2.00	1.00
35	Two 1lb Jars Chunk Honey, of any year	4.00	2.00	1.00
36	Three 1lb three distinct varieties, all different of any year	4.00	2.00	1.00
37	Six 1lb (454g) Jars Honey, or six 12oz (340g) jars Honey all to be of the same variety, labelled as For Sale by The Producer, and labels must comply with the Food Standards Regulation as for sale. The attractiveness of the label will be taken into account by the Judges	4.00	2.00	1.00
38	Two Pieces Cut-Comb, flower or heather, presented in standard commercial containers. Minimum weight of 225 grams each.	4.00	2.00	1.00
39	Two square or round sections, of any year, heather or flower honey.	4.00	2.00	1.00
40	Comb Of Honey Shallow or Deep, of any year, any honey suitable for extraction by centrifuge. Combs with granulated honey will be marked down.	4.00	2.00	1.00
41	Plain Cake of Beeswax, to weigh between 400 and maximum of 550 grams.	4.00	2.00	1.00
42	One Piece of Beeswax, prepared for commercial purposes, perfect moulding not required, to be broken by the judge. Minimum weight 454 grams.	4.00	2.00	1.00

		1st	2nd	3rd
43	Decorative Beeswax Products, minimum of three pieces and maximum six pieces. Maximum display area 305mm x 305mm.	4.00	2.00	1.00
44	Two Beeswax Candles, made by moulding or dipping. Candles to be displayed erect and to be lit by the judges.	4.00	2.00	1.00
45	Mounted Photograph, black and white or colour, on any subject related to beekeeping. A title with a short narrative explaining the detail of the photograph. Failure to provide a suitable title or narrative for the exhibit will result in the exhibit being marked down. Minimum size, excluding mount: A5, maximum size, including mount: A2.	4.00	2.00	1.00
46	One Plain Honey Cake, sweetened with honey only. Made in accordance with the recipe detailed on Page 12 of this schedule.	4.00	2.00	1.00
47	One Honey Fruit Cake, sweetened with honey only. Made in accordance with the recipe detailed on Page 12 of this schedule.	4.00	2.00	1.00
48	Honey Sweets – Exhibitor’s Own Recipe, (toffee, fudge etc;) a minimum of two pieces from the same recipe, total entry not to exceed 454 grammes.	4.00	2.00	1.00
49	Honey Chocolates – Exhibitor’s Own Recipe, (one or more pieces of chocolate, one or more recipes), total entry minimum 50 grammes, not to exceed 454 grammes.	4.00	2.00	1.00
50	Wholemeal Cob, Made in accordance with the recipe detailed on Page 12 of this schedule.	4.00	2.00	1.00
51	One Bottle of Dry Mead.	4.00	2.00	1.00
52	One Bottle of Sweet Mead.	4.00	2.00	1.00
53	One Bottle of Sweet Melomel Mead, exhibitor’s own recipe and ingredients – honey that has been fermented with fruit or fruit juice. The exhibitor to state on a separate sheet of paper the type of Melomel (ie Raspberry).	4.00	2.00	1.00
54	One Blacked Out Jar, minimum jar size 12 ozs (340g) in any shape or type of jar. Honey to be judged on taste and flavour only and must be free of wax and foreign matter.	4.00	2.00	1.00
55	Two Different Honey/Wax Related Products, i.e. polish, hand cream or the like: in containers labelled with the ingredients. Non-Edible only. Minimum product weight of 50 grams. -	4.00	2.00	1.00
56	Six Pieces Of Beeswax, each piece to weigh between 25 and 60 grams.	4.00	2.00	1.00
57	Display of Beekeeping Products	4.00	2.00	1.00
58	Display of Educational/Interesting Exhibit	4.00	2.00	1.00
59	Novice Class	4.00	2.00	1.00
60	Childrens Cupcake, one cupcake decorated by a child with a bee or beekeeping theme.	4.00	2.00	1.00
61	Childrens Drawing, using any media on paper on the theme of ‘busy bees’.	4.00	2.00	1.00

RECIPES & METHODS

All metric and imperial measurements have been calculated separately.
Use one set of measurements only as they are not exact equivalents of each other

Plain Honey Cake (Class 46)

Ingredients:

225 gms (8 oz) Self-Raising Flour	2 eggs (medium)
115 gms (4 oz) Butter	Pinch of Salt
225 gms (8 oz) Honey (any variety)	Milk if required

Method:

1. Cream the butter and honey together.
2. Beat the eggs well and add alternatively with sifted flour and salt. Add a little milk if required.
3. Bake in a well buttered 7" tin (or thereabouts) for up to 1½ hours in a moderate oven.

Honey Fruit Cake (Class 47)

Ingredients:

225 gms (8 oz) Self-Raising Flour	225 gms (8 oz) Honey (any variety)
115 gms (4 oz) Sultanas	115 gms (4 oz) Currants
115 gms (4 oz) Butter	2 eggs (medium)
60 gms (2 oz) Mixed Peel	Pinch of salt, Milk if required

Method:

1. Cream the butter and honey together.
2. Stir in the eggs, add a pinch of salt and blend in the sieved flour. Save a little of the flour to coat the fruit before adding.
3. Add the fruit and blend together thoroughly adding a little milk if required.
4. Bake in well buttered 7" tin (or thereabouts) for up to 2 hours in a moderate oven.

Wholemeal Cob (Class 50)

Ingredients:

450g (16 oz) Wholemeal Flour	1 teaspoon of Salt
30g (1 oz) Lard	½ pint of tepid Water
15g (½ oz) Yeast	2 teaspoons of Medium or Heather Honey

Method:

1. Keep all utensils and ingredients warm.
2. Cover dough at all stages.
3. Sieve flour and salt into a mixing bowl and rub in lard.
4. Mix the honey, water and yeast, pour into centre of flour. Mix the dough. Turn onto a work surface and knead for ten minutes.
5. Shape into a round and cover with a bowl for one hour.
6. Knead dough again and shape into six single round balls, placing five around the perimeter of a 165- 190mm (6½ to 7½") greased tin, with the final dough ball in the centre to form a crown shaped cob.
7. Prove for a further 20-30 minutes.
8. Bake at 220°C for 30 minutes.



SECTION 6 – HARDY / HALF HARDY ANNUALS

			1st	2nd	3rd
62	One vase	Hardy Flowering Shrubs. One cultivar. To be judged for flowers / berries.	4.00	2.00	1.00
63	Three vases	Hardy Perennials. One cultivar per vase	6.00	4.00	2.00
64	One vase	Annuals. No added foliage.	4.00	2.00	1.00
65	One vase	Fragrant Flowers. One cultivar. To be judged for fragrance.	4.00	2.00	1.00
66	One vase	Three spikes Gladioli. Any cultivar	4.00	2.00	1.00
67	One vase	One specimen bloom of Perpetual Carnation	4.00	2.00	1.00
68	One vase	Five stems, any variety mixed flowers. No added foliage.	4.00	2.00	1.00
69	One vase	Three Sunflower stems, any variety mixed	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.

SECTION 7 – POT PLANTS

			1st	2nd	3rd
70	One	Foliage plant, pot size not to exceed 4½ ”	4.00	2.00	1.00
71	One	Flowering plant, pot size not to exceed 4½ ”	4.00	2.00	1.00
72	One	Foliage plant, pot size over 4½”	4.00	2.00	1.00
73	One	Flowering plant, pot size over 4½”	4.00	2.00	1.00
74	One	Pot Fuchsia/s, any cultivar, any size pot	4.00	2.00	1.00
75	One	20 cm (8”) diameter plant pot saucer of Fuchsia blooms, exhibitor’s own choice, in sand	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.



SECTION 8 – PELARGONIUMS & GERANIUMS

			1st	2nd	3rd
76	One plant	Basic, zonal. Single, semi or double flowered	4.00	2.00	1.00
77	One plant	Dwarf. Pot not to exceed 11.5cm (4½ ").	4.00	2.00	1.00
78	One plant	Zonal by colour	4.00	2.00	1.00
79	One plant	Bronze or gold leaf	4.00	2.00	1.00
80	One plant	Scented leaves	4.00	2.00	1.00
81	One plant	Zonal tricolour	4.00	2.00	1.00
82	One plant	Pelargonium or Geranium not catered for in other classes. Any pot size.	4.00	2.00	1.00
83	One cut flower head in vase	With two own leaves. Exhibitors to provide own vases.	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.

SECTION 9 – FLOWER ARRANGING

		1st	2nd	3rd
84	Freestyle Flower Arrangement - Let your imagination run riot	4.00	2.00	1.00
85	Ikebana - Japanese flower arrangement – Any style	4.00	2.00	1.00



SECTION 10 – BONSAI

For information on the staging and judging for these classes please refer to the rules and regulations section in this schedule.

		1st	2nd	3rd
86	"MAME". Any tree in a container measuring no more than 15.25cm (6") in any direction, including the container.	4.00	2.00	1.00
87	"SHOHIN". Any tree in a container over 15.25cm (6") which will fit inside a 30.5cm (12") cube including the container.	4.00	2.00	1.00
88	"LARGE". Broad leaf deciduous tree in a container over 30.5cm (12") in any direction including the container.	4.00	2.00	1.00
89	"LARGE". Needle leaf tree in a container over 30.5cm (12") in any direction including the container.	4.00	2.00	1.00
90	"GROUP" or "FOREST" planting in a container	4.00	2.00	1.00
91	"ROOT OVER ROCK" or "CLASPED TO ROCK" planting.	4.00	2.00	1.00
92	"CASCADE" or "SEMI-CASCADE" tree in a container	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section.



SECTION 11 – VEGETABLES

		1st	2nd	3rd
93	Potatoes. One dish of three white. One variety per dish	4.00	2.00	1.00
94	Potatoes. One dish of three coloured. One variety per dish	4.00	2.00	1.00
95	Carrots. Three long, pointed. Tops trimmed to 76mm (3")	4.00	2.00	1.00
96	Carrots. Three stump. Tops trimmed to 76mm (3")	4.00	2.00	1.00
97	Dwarf French Beans. Six pods. One variety	4.00	2.00	1.00
98	Runner Beans. Six pods. One variety	4.00	2.00	1.00
99	Beet. Three globe. Tops trimmed to 76mm (3")	4.00	2.00	1.00
100	Onions. Three. Each must be 250g (8oz) or under. Tied with raffia, roots trimmed	4.00	2.00	1.00
101	Onions. Three. Each must be 250g (8oz) or over. Tied with raffia, roots trimmed	4.00	2.00	1.00
102	Leeks. Two. Each to be over 15cm (6.25") of blanch	4.00	2.00	1.00
103	Shallots. One dish of six. Large exhibition	4.00	2.00	1.00
104	Marrow. One. Not to exceed 40cm (15")	4.00	2.00	1.00
105	Marrow. One large. For weight only	4.00	2.00	1.00
106	Cabbage. One red or green. Stalk 76mm (3").	4.00	2.00	1.00
107	Cauliflower. One. Trimmed to curd. Stalk 76mm (3").	4.00	2.00	1.00
108	Cucumber. One	4.00	2.00	1.00
109	Tomatoes. One dish. Six red. Calyx to be intact	4.00	2.00	1.00
110	Celery. One. Any colour. Trimmed	4.00	2.00	1.00
111	One Vegetable - Not listed above	4.00	2.00	1.00
112	One vegetable and one flower spike or spray	4.00	2.00	1.00
113	A Collection of Vegetables - Four kinds, one of each to be displayed on a tray. Provide own tray	10.00	5.00	3.00
114	8" plate of Soft Fruit	4.00	2.00	1.00
115	Apples. Three dessert or culinary	4.00	2.00	1.00
116	One string or strap of ten Onions	4.00	2.00	1.00

A prize will be awarded to the best exhibit in this section

The Joan Brufton Trophy will be awarded to winner of Class 103 – Shallots

The Neumann Cup will be awarded to the best exhibit from Classes 100 & 101 – Onions

		1st	2nd	3rd
117	Display Exhibit by an Allotment Society. To occupy one table 6ft long x 4ft deep, staging as well as quality to be considered. Display can include vegetables, flowers, fruit and other items made from allotment produce.	30.00	20.00	10.00

The Joe Crooks Memorial Trophy will be awarded to the winner of Class 117
- the Best Display Exhibit by an Allotment Society

The Bolton Cup will be presented by Sheffield City Council to the Best Allotment in Sheffield

VEGETABLES - NOVICE SECTION

Open to exhibitors who have not previously won a Vegetable Class

		1st	2nd	3rd
118	3 Tomatoes – Calyx to be intact	4.00	2.00	1.00
119	3 Onions	4.00	2.00	1.00
120	3 Carrots	4.00	2.00	1.00
121	6 Pods of Peas	4.00	2.00	1.00
122	6 Runner Beans	4.00	2.00	1.00
123	Longest Runner Bean	4.00	2.00	1.00
124	One Vegetable - Not listed above	4.00	2.00	1.00

SECTION 12 – WINE

Class and exhibitors' number to be the only label on bottles.

		1st	2nd	3rd
125	One bottle dry, white wine.	4.00	2.00	1.00
126	One bottle medium, white wine.	4.00	2.00	1.00
127	One bottle dry, red wine.	4.00	2.00	1.00
128	One bottle medium, red wine.	4.00	2.00	1.00
129	One bottle rosé wine.	4.00	2.00	1.00
130	One bottle, kit wine, any colour. Please state sweet, medium or dry.	4.00	2.00	1.00
131	One half bottle liqueur, any type	4.00	2.00	1.00

RULES

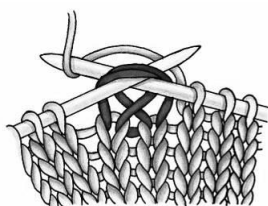
- Wine must be exhibited in clear glass or slightly tinted punted bottles of approximately 26 fl oz capacity, with rounded shoulders, not sloping.
- Only white plastic topped corks are permitted.
- Beer must be in one pint clear or coloured bottles, with gold-coloured crown cap.
- Liqueur must be in 13 fl oz clear glass bottles.

SECTION 13 – CRAFT

Please note: All items must be exhibitor's own work and have been made within the last 3 years. Please state on entry form the approximate size (to assist with space allocation).

NEEDLECRAFT

		1st	2nd	3rd
132	One hand knitted garment	4.00	2.00	1.00
133	One hand knitted item. Single item only	4.00	2.00	1.00
134	Display of hand knitted toys (space allowed 18" x 12")	4.00	2.00	1.00
135	One hand sewn item	4.00	2.00	1.00
136	One item of crochet work	4.00	2.00	1.00
137	One item of cross-stitch from a kit, pattern or printed canvas	4.00	2.00	1.00
138	One item of cross-stitch – own design	4.00	2.00	1.00
139	One item of embroidery – picture, panel, cushion or table linen	4.00	2.00	1.00



ART

All exhibits must be ready to hang. All prints will be disqualified.

		1st	2nd	3rd
140	One picture in oils.	4.00	2.00	1.00
141	One picture in acrylic.	4.00	2.00	1.00
142	One picture in watercolours.	4.00	2.00	1.00
143	One sketch any medium.	4.00	2.00	1.00

PHOTOGRAPHY

All exhibits must be ready to hang. All pictures to be 10" x 8" or more. Traditional or digital.

		1st	2nd	3rd
144	One picture in black and white.	4.00	2.00	1.00
145	One picture in colour	4.00	2.00	1.00

ANY MEDIA

		1st	2nd	3rd
146	An item crafted from any material, eg wood, textile, etc	4.00	2.00	1.00

SECTION 14 – CULINARY

PRESERVES

Standard 1lb jars. Clear covers only. Class and exhibitor's number to be only label on jars.

		1st	2nd	3rd
147	A jar of homemade jam	4.00	2.00	1.00
148	A jar of homemade lemon curd	4.00	2.00	1.00
149	A jar of homemade marmalade	4.00	2.00	1.00
150	A jar of homemade chutney	4.00	2.00	1.00

BAKING

		1st	2nd	3rd
151	5 Fruit Scones	4.00	2.00	1.00
152	4 Pieces of Shortbread	4.00	2.00	1.00
153	5 Decorated Cup Cakes	4.00	2.00	1.00
154	A loaf of Bread	4.00	2.00	1.00
155	A Decorated Cake - A fancy decorated novelty cake	4.00	2.00	1.00
156	A Victoria Sandwich cake Using 100g (4oz) recipe. Bake in two 7" diameter sandwich tins. Sandwich together with a little jam. Do not decorate.	4.00	2.00	1.00
157	A Gluten Free Cake or Buns - To be judged on texture and flavour	4.00	2.00	1.00
158	A Fruit Cake - Made to the recipe below	4.00	2.00	1.00

CLASS 158 - FRUIT CAKE RECIPE

225 gms (8 oz) Self-Raising Flour
 ½ tsp Mixed Spice
 225 gms (8 oz) Mixed Dried Fruit
 Pinch of Salt
 110 gms (4 oz) Butter
 110 gms (4 oz) Caster Sugar
 2 large Eggs beaten
 45 ml (3 tbsp) Milk



- Heat oven to 160°C fan/ 180°C / 350°F / Gas mark 4.
- Grease and line an 18 cm (7") round cake tin.
- Cream together butter & sugar.
- Add alternately the beaten egg, sieved flour, salt and mixed spice.
- Add the drained dried fruit that has been softened in warm water.
- Add the milk and mix well to a dropping consistency
- Pour mixture into tin, smooth top.
- Bake for about 50 mins, or until cooked.

SECTION 15 – JUNIOR SECTION

Classes for Children aged 9 and under

		1st	2nd	3rd
159	A Picture in paint, felt tip, crayon or other (Please put name on back and age on front only)	4.00	2.00	1.00
160	A Photograph – anything you like	4.00	2.00	1.00
161	A vegetable/fruit monster or animal	4.00	2.00	1.00
162	Garden in a full sized seed tray	4.00	2.00	1.00
163	A vegetable or flower you have grown yourself	4.00	2.00	1.00
164	A vase or bowl of flowers arranged by yourself	4.00	2.00	1.00
165	Five decorate cup cakes	4.00	2.00	1.00
166	One item of sewing, knitting, crochet or embroidery	4.00	2.00	1.00
167	A Lego model, with title	4.00	2.00	1.00

Classes for Children aged 10 to 16

		1st	2nd	3rd
168	A Picture in paint, felt tip, crayon or other (Please put name on back and age on front only)	4.00	2.00	1.00
169	A Photograph – anything you like	4.00	2.00	1.00
170	A vegetable/fruit monster or animal	4.00	2.00	1.00
171	Garden in a full sized seed tray	4.00	2.00	1.00
172	A vegetable or flower you have grown yourself	4.00	2.00	1.00
173	A vase or bowl of flowers arranged by yourself	4.00	2.00	1.00
174	Five decorate cup cakes	4.00	2.00	1.00
175	One item of sewing, knitting, crochet or embroidery	4.00	2.00	1.00
176	A Lego model, with title	4.00	2.00	1.00



HORTICULTURAL SHOW ENTRY FORM



Name:

.....

Junior age on 21st August 2019:

[illegible]

Signed _____ Date _____

(Volunteers will receive lunch / refreshments if they attend for a minimum of 2 hours)

- 21 -



SHEFFIELD FAYRE

**Norfolk Heritage Park
Monday, 26th August**

The Show for Sheffield!!
is a free entry, fun, family event

This FREE entry, major event is in its 18th successful year and is a fantastic day out for all of the family in one of Sheffield's most wonderful parks.

Horticulture Show and Craft Tent
The RSPCA Fun Dog Show
National Fairground and Circus Archive Exhibits
Family Fun Fair and Inflatable Slides
Bungee Trampolines
Sheffield Kite Flyers - Kite and Boarding Demos
Excellent Food, Trade and Exhibitor Stands
Kids Craft and lots of fun activities and more...

The Sheffield Fayre is organised by Sheffield City Council in partnership with The Friends of Norfolk Heritage Park, The University of Sheffield, National Fairground and Circus Archive and supported by Heart Radio.

The event is very accessible by public transport including Supertram, and plenty of on street parking if visiting by car. Walking - 15 minute walk from the City Centre.

This Horticultural Schedule is downloadable from:
www.welcometosheffield.co.uk – Events
or the Friends of Norfolk Heritage Park website
www.norfolk-park.com/events

Contact Us:

Telephone: Events Team on 0114 2736681

Email: events@sheffield.gov.uk

ALLOTMENTS IN SHEFFIELD

Would you like to grow your own fruit and vegetables?

Sheffield City Council has approximately 3,100 allotment plots of various sizes, on over 70 sites across the City.

Allotments are popular and many sites carry long waiting lists, however there are some sites with little or no waiting list.

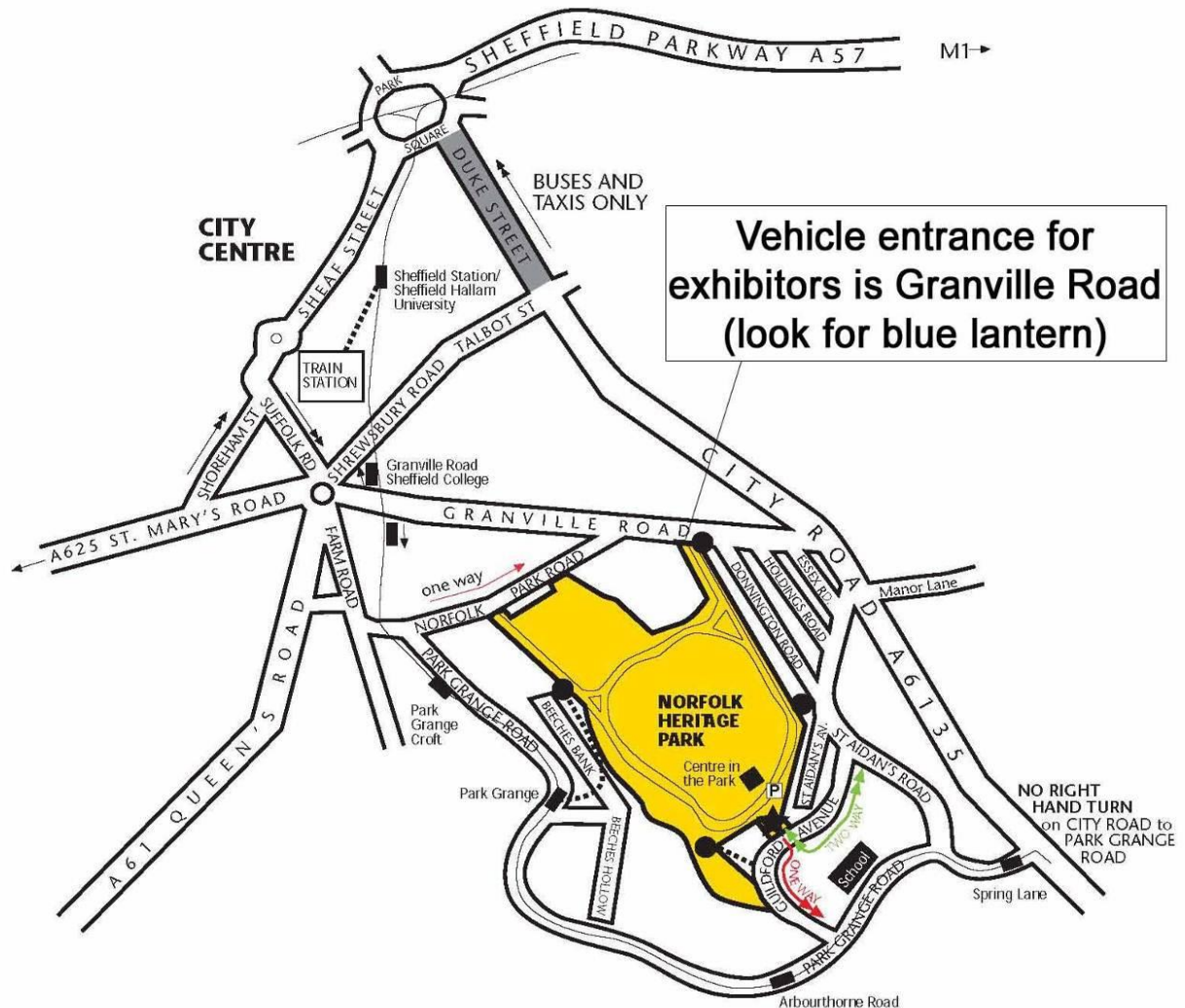


If you are interested in taking on an allotment, contact the Allotment Office on 0114 2734528 or visit www.sheffield.gov.uk/allotments

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How to get to Norfolk Heritage Park



KEY TO MAP

- Norfolk Heritage Park
- The Centre In The Park
- Pedestrian Only Entrances
- Vehicle & Pedestrian Entrances
- Tram Route/Stops
- Direction Route of Tram
- Footpaths
- Cars Two-Way Road
- Cars One-Way Direction Shown
- Car Park

Trams

Nearest tram stop for Centre in the Park visitors: Arbourthorne Road

For more travel information including bus timetables contact:

01709 515151

www.travelsouthyorkshire.com

Please note there is no public parking available on site during the event