

## COMMITTEE 2016

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## RULES & NOTICES

One entry per class member

Vases are not provided

Exhibits must be grown by the competitor unless indicated otherwise within the schedule

## JUDGING

Judging will be for presentation and quality. Points and prizes will be awarded for the 1st, 2nd and 3rd aggregate points (classes 1 – 16 inclusive and the children's classes). A prize awarded for Class 17 will be by popular vote.

## RAFFLE & AUCTION

There will be a raffle followed by a small auction of donated items from the show.



# SUMMER SHOW

## Saturday 11th June 2016

*Flowers, garden produce and cookery on the 90th Birthday of Queen Elizabeth*

**EYNSFORD VILLAGE HALL**



<b>Staging of Entries</b>	<b>1.00pm</b>
<b>Judging Commences</b>	<b>1.30pm</b>
<b>Show</b>	<b>2.00-4.00pm</b>
<b>Raffle and Auction</b>	<b>3.30pm</b>



**Strawberries and Cream, Celebration Cake  
& glass of Prosecco available from 2pm**

**Entrance £1**

*(Free to children and EGC Members)*



*'Growing Together'*

## SCHEDULE

1.Vase of garden flowers [1 sort]	5 stems
2.Any flower	1 specimen bloom
3.Vase of mixed garden flowers [more than 1 sort ]	5 stems
4.A container of mixed culinary herbs	
5.Hybrid tea [single] roses	3 blooms
6. Floribunda [multi-headed] roses	3 stems
7.Climber or Rambler roses	3 stems
8.Shrub roses	3 stems
9.Any rose	1 specimen bloom
10.One each of 3 different vegetables	
11.Broad beans	5 pods
12.Any vegetable	1 specimen or bunch
13.Salad selection	2 or more items
14.A dish of soft fruit	
15.Royal Chocolate Biscuit Cake (see recipe)	3 pieces on a plate
16.Vol au Vent filled with Coronation Chicken	3 on a plate
17.A flower arrangement 'Happy Birthday'	(can include bought flowers)
18.Children's Class—a crown made out of fruit and/or vegetables	
19.Children's Class—a drawing of Queen Elizabeth	no larger than A4)

## NEWS & FORTHCOMING EVENTS

Potato Competition ( <i>morning</i> )	Saturday 27th August 2016
Annual Show ( <i>daytime</i> )	Sunday 11th September 2016
Autumn Show and A.G.M. ( <i>evening</i> )	Saturday 12th November 2016

### Royal Chocolate Biscuit Cake

This chocolate cake was Prince William's favourite childhood treat and was one of two specially-made cakes at his wedding to Kate Middleton. The unbaked three-tier dessert was made from 1,700 biscuits and nearly 20kg of chocolate. Here is a recipe for a smaller version!

#### Ingredients:

400g plain chocolate

1 packet (300g) Rich Tea biscuits

85g unsalted butter

170g golden syrup

Your choice of fruit and nuts can include glace cherries (chopped), raisins and chopped nuts (amount to add is up to you).

#### Method:

Crush the biscuits and add your choice of fruit and nuts. In a large saucepan, melt the margarine with the syrup and chocolate. Pour the chocolate mixture over the biscuits and stir. Pour into a lined 12x8 inch tin and press down well. Refrigerate for at least two hours before cutting into squares to serve.