



**Repton Royal British Legion  
Open Horticultural Show**  
(Open to Everyone, not just members)  
Schedules available from RBL Club  
during opening hours

### **Sunday 29th August 2021**

Prizes for first and second  
50p per entry  
Entries in from 10am—12 noon  
No restrictions on entries  
Judges decision is final

**Prizes paid out from 3.30  
Presentation 4pm**

#### **Followed by auction of produce**

If you wish to collect your items please do so before 4pm otherwise they  
will be included in the auction

#### **Raffle**

Donations for auction and raffle gratefully received

#### **Vegetables (grown by exhibitor)**

1. 4 white potatoes
2. 4 coloured potatoes
3. 4 runner beans
4. 3 beetroot, tops trimmed to 3"
5. 3 carrots, tops trimmed to 3"
6. 3 best onions, trimmed & dressed
7. 4 onions from seed or set
8. 6 Shallots, white or coloured
9. 3 leeks, as grown, washed
10. 3 parsnips, tops trimmed to 3"
11. Any other vegetable not in schedule
12. Heaviest potato
13. Heaviest onion
14. Longest bean

#### **Salad (grown by exhibitor)**

15. Salad tray – any 6 items
16. Cucumber
17. 4 tomatoes, any colour
18. 6 Cherry tomatoes, any colour
19. Bell pepper, any colour

#### **Fruit (grown by exhibitor)**

20. 3 desert apples, with stalks
21. 3 cooking apples, with stalks
22. Plate of 12 fruits of one variety, strawberries, raspberries, blackberries etc
23. 3 Pears, with stalks
24. 3 Stoned fruit, same variety

#### **Flowers (grown by exhibitor) presented in a vase**

25. 3 Pom Pom dahlias
26. 6 Asters
27. 3 roses
28. 6 sweet peas

#### **Cookery**

exhibitors own work

29. Jar of curd
30. Jar of jam, any fruit
31. Jar of jam, stoned fruit
32. Jar of chutney
33. Jar of pickle

Cakes to be presented on suitably sized plate covered with cling film

34. 4 fruit Scones
35. Victoria sponge with jam (own recipe)
36. Derbyshire fruit cake – recipe provided

#### **Photography (maximum 7x5 mounted)**

37. Portrait (human or animal)
38. Red colour theme

## **Crafts**

39. An item of knitted work
40. 1 piece tapestry/embroidery/cross stitch
41. Any other item of handicraft not listed

## **Children's classes**

### **Up to age 6**

42. Vegetable animal or monster
43. Jam jar or small vase of flowers/foilage/weeds!

### **Age 7 -11**

44. Vegetable animal or monster
45. Make a picture using things from your garden

### **Age 12-16**

46. 3 Fairy cakes
47. 3 Choc chip cookies
48. Photograph - red themed

## **Derbyshire Fruit Cake Recipe**

1lb/450g mixed fruit  
8oz/225g sugar  
½ pint hot tea  
1 egg  
1lb/450g self-raising flour  
½ tsp mixed spice  
½ tsp grated nutmeg  
2 tbsp marmalade

### **Method**

Put the dried fruit and the sugar into a mixing bowl, add the hot tea and leave to soak overnight.

Next day, pre heat oven to 150/c, 300/f or gas mark 2. Grease and line a 7 inch tin.

Stir the egg, flour, spices and marmalade into the fruit, sugar and tea mixture. Pour into cake tin. Bake for 1½ - 2 hours until firm to touch or until an inserted skewer comes out clean. Do not open the oven during the first hour of baking.

Thank you for your support  
All monies raised in aid of Repton RBL