

## **2019 – ABRIDGED VERSION OF SCHEDULE**

### **OPEN DIVISION – open to all**

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

1. One stem of a shrub that has coloured foliage 30-50cm long (named if possible)
2. Vase of herbaceous perennial flowers (quality and variety)
3. Vase of mixed flowers (maximum of 10 stems), eg annual, perennial, shrub
4. Vase of Dahlias (3 stems)
5. Roses, 3 matching blooms
6. Best cut bloom from your garden
7. Rose, 1 specimen bloom
8. Three hydrangea heads (same type and colour)
9. Three stems of sweet pea flowers (same type, eg double; mixed colours permitted)
10. One specimen Gladiolus
11. Pot plant, flowering (pot maximum 30cm diameter)
12. Pot plant, foliage (pot maximum 30cm diameter)
13. Three pears of one type, with stalks
14. Two different types of vegetables, (one item of each)
15. Five apples with stalks, of the same variety
16. Five plums, of the same variety
17. Collection of 3 single fruits, all different
18. Collection of six single vegetables, all different (all 10 points). NB: display maximum 46cm wide
19. Your heaviest vegetable

### **\*OPEN SENIOR DIVISION - open to all**

**Class 20 PRIZES: 1<sup>st</sup> £10.00, 2<sup>nd</sup> £7.00, 3<sup>rd</sup> £5.00**

20. A **COLLECTION** of five kinds of vegetable from the following (points values in brackets):

Five potatoes (20)	Three onions (20)	Two lettuces (15)
Three beetroots (15)	Three carrots (20)	Five tomatoes (18)
Two cabbages (15)	Five pods of peas (20)	Two marrows (15)
Two celery (20)	Two parsnips (20)	Five shallots ( <i>tied</i> ) (18)
Five runner beans (18)	Two leeks, not bulbing or ribbing (20)	Two cucumbers (15)

### **\*OTHER OPEN SENIOR DIVISION CLASSES - open to all**

**Prizes for Classes 21-37: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

21. Five white potatoes
22. Five coloured potatoes
23. Five runner beans
24. Three carrots (stump rooted)
25. Two marrows (green or white, up to 12" long)
26. Three carrots (long tapered)
27. Five onions grown over 8oz (250g) each
28. Five french beans

29. Three beetroots
30. Five cherry tomatoes with calyx, not to exceed 35mm diameter
31. Five exhibition shallots
32. A truss of tomatoes
33. Two cobs of sweetcorn
34. Five onions, under 8 oz (250g) each

35. Two leeks
36. Five tomatoes with calyx, matching ripeness
37. Six pickling shallots to pass through a 30 mm ring

**\*OPEN JUNIOR DIVISION** - open to all, except certain cup winners (see Rule 11)

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

38. Five white potatoes
39. Two marrows (green or white, up to 12" long)
40. Five coloured potatoes
41. Three carrots (stump rooted)
42. Two cobs of sweetcorn
43. Three carrots (long tapered)
44. Six best shallots (tied)
45. Three onions grown over 8oz (250g) each
46. Three onions, under 8oz (250g) each
  
47. Five tomatoes with calyx, matching ripeness
48. Two cabbages
49. Three beetroots
- 50.** Five french beans
51. Six runner beans
52. Six pickling shallots to pass through a 30mm ring.
53. Five cherry tomatoes with calyx, not to exceed 35 mm diameter

**OTHER OPEN DIVISION – open to all**

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

54. Six named herbs cut from your garden in a jam jar
55. Plant a maximum of two potatoes in a container (maximum 10 litres) and bring the container to the Show by 11.30am on Show Day. Judging will be by total weight of the potatoes
56. Your ugliest vegetable (1<sup>st</sup> prize only)

**\*IMPORTANT: The terms Senior and Junior Divisions do not refer to age or experience and these classes can be entered by everyone.**

**EXCEPT THAT the Junior Division is not open to those who have previously won the Champion Challenge Cup or to last year's winner of the Junior Challenge Cup**

**CRAFT**

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

57. An item you have crafted out of wood or wooden parts (crafting woods acceptable, eg lolly sticks, balsa wood, etc)
58. A landscape picture in any medium
59. Make something modern and stylish in an unconventional or striking way from balls, max size 40 x 4cm (eg ping pong, tennis, etc)
60. In any medium create an A4 poster advertising a sport of your choice
61. Make a hanging Christmas decoration using any items. These will be displayed from a frame, max hanging length of 30cm
62. Design and make a support for a tablet in any medium (eg, sew, knit, carve, mould, etc)
63. In any medium create a pattern in the Aldermaston Pottery style and apply to a circle of paper or similar to a max of 28cm in diameter (eg a paper plate)
64. From fabric (with a max of 3 different patterns/colours) sew something 3 dimensional. Not to exceed 35cm in any direction
65. Complete a limerick of five lines, including this first one:  
“Whether sunny or raining, our Show”

**FLORAL**

**Prizes for Class 66: 1<sup>st</sup> £10.00, 2<sup>nd</sup> £7.00, 3<sup>rd</sup> £5.00**

66. ORANGES & LEMONS An arrangement in a niche 24” x 30” and include a title

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

67. BREATH OF AUTUMN a petite arrangement not exceeding 25cm (9.8”) in depth, width and height
68. BOXED IN, an exhibit of a maximum of 30 x 30cm

69. A table centre piece for a summer party (max height 8") to display on a table which is 20 x 20" - own table cloths recommended. Supermarket flowers encouraged and accessories allowed
70. FLOWERLESS BEAUTY, an exhibit. Space allowed 50 x 50cms, height unlimited

## **HOME CRAFT**

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

71. A jar of soft fruit jam  
72. A jar of stone fruit jam  
73. A jar of chutney  
74. Fruit and spice soda bread:

100g rolled porridge oats  
25g butter, diced  
200g plain flour  
200g wholemeal flour, plus extra for dusting  
100g caster sugar  
1 tsp bicarbonate of soda  
1½ tsp mixed spice  
50g raisin  
50g sultana  
50g stoned date, finely chopped  
3 tbsp mixed peel  
450 ml buttermilk  
2 – 3 tbsp demerara sugar

1. Heat oven to 200C/180C fan/gas 6. Whizz the porridge oats and butter together in a food processor, or rub the butter into the oats with your fingertips in a big bowl. Stir in the flours, caster sugar, bicarb, mixed spice, 1 tsp salt, the raisins, sultanas, dates and mixed peel.
2. Pour over the buttermilk and quickly stir in with a round-bladed knife. Tip out onto a flour-dusted surface and gently bring together into a ball with your hands. Transfer to a flour-dusted baking sheet and scatter over the demerara sugar, pressing it into the top. Use a sharp, flour-dusted knife to cut a big cross in the top and bake for 30-35 mins until crusty on the outside. Eat warm or cold, thickly sliced, with butter.

75. A sweet tart or flan  
76. A speciality bread displayed on a wooden board, labelled with the flavour(s)  
77. Orange and Almond cake [gluten free]:

- 2 oranges, about 280 g (10 oz) in total, scrubbed and roughly chopped (with skin)
- 5 eggs, separated
- 200 g (7 oz) caster sugar
- 225 g (8 oz) ground almonds
- 2 tbsp flaked almonds

- sifted icing sugar to decorate
- 1. Put the chopped oranges in a small saucepan, discarding any pips. Add 1 tbsp water, then cover and cook gently for 30 minutes or until the oranges are soft and excess liquid has evaporated. Leave to cool.
- 2. Preheat the oven to 180°C - adjust for fan, 350°F, gas mark 4. Line the bottom and sides of a 23 cm (9 in) or an 8 in will do, springform cake tin with baking parchment. Finely chop the oranges in a food processor or blender, or with a large knife.
- 3. Put the egg whites in a large bowl and whisk until they form stiff peaks. Gradually whisk in half the caster sugar, then whisk for 1 minute.
- 4. Using the same whisk, whisk the egg yolks with the remaining caster sugar in another bowl for 2–3 minutes or until pale and quite thick. Whisk in the finely chopped oranges, then carefully fold in the ground almonds.
- 5. Stir in 3 spoonfuls of the whisked egg white to loosen the mixture, then gently fold in the remaining whites with a large metal spoon. Transfer the mixture to the prepared tin and level the top. Sprinkle with the flaked almonds.
- 6. Bake for 50–55 minutes or until the cake is golden and a skewer inserted in the centre comes out clean. Check the cake after 20 minutes and again at 30 minutes, and cover lightly with foil if it is browning too quickly.
- 7. Leave the cake to cool in the tin, then turn it out, peel away the lining paper and transfer to a serving plate. Dust with icing sugar before serving. The cake can be kept in an airtight tin for up to 2 days.

78. Five cheese flavoured biscuits

79. Three scones, sweet or savoury, labelled

80. Savoury vegetable tart or 2 x tartlets

81. Three muffins, same type, labelled

82. Three peanut butter cookies

83. Fruit cake **for the Jenny Franklin Cup**

84. Lemon and poppy seed biscotti, present five for judging:

Makes approx 30 biscuits

- 250g (9 oz) plain flour
- 150g (5 oz) caster sugar
- 75g (3 oz) finely ground almonds
- 1/2 teaspoon baking powder
- 1/2 teaspoon bicarbonate of soda
- 1 tablespoon lemon zest
- 3 tablespoons poppy seeds
- 1 egg
- 2 egg whites
- 1 teaspoon lemon extract
- 1. Preheat oven to 180 C –adjust for fan / Gas mark 4. Line a baking tray with baking parchment.
- 2. Combine the flour, sugar, ground almonds, baking powder and bicarbonate of soda. Combine the lemon zest, poppy seeds, egg, egg whites and lemon extract. Add the dry mixture and mix well. Form the dough into two logs.

3. Place logs onto the prepared baking tray. Bake in preheated oven for 30 minutes. Let cool slightly and cut diagonally into slices. Bake slices flat for another 8 to 10 minutes until dry. Cool completely and store in an airtight container.

## **PHOTOGRAPHY**

**The maximum size for all photos is 12" x 12" unframed. All photos can be in colour or black and white and must be the property of the entrant. Entries should be from amateur or hobby photographers only and be their own work.**

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

**85. ADULTS CLASS** over 16 on 1st September 2019

A photo with the theme "**Feathers**"

**86. ADULTS CLASS** over 16 on 1st September 2019

A photo with the theme "**Hats**"

**87. CHILDREN'S CLASS** aged 11 – 16 Years on 1st September 2019

A photo with the theme "**Parallel lines**"

**88. CHILDREN'S CLASS** aged 11 – 16 Years on 1st September 2019

A photo with the theme "**Shoes**"

**89. CHILDREN'S CLASS** aged 10 Years and below on 1st September 2019

A photo with the theme "**Sweets**"

### **CHILDREN'S OPEN DIVISION** (see Rule 12)

**Prizes: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00, 3<sup>rd</sup> 50p**

Children's entries, including photographs must be their own, unassisted work

### **SENIOR DIVISION** - open to competitors from 11 to 16 years on 1st September 2019

90. A lego model (not from a purchased kit) from your own imagination
91. Invent then draw a useful gadget, provide a title so we know what it does
92. Make a piece of art from natural materials
93. Make 3 cupcakes and decorate very ornately
94. Write a short story featuring, pirates, super beings or cats. Or you could use all three!  
Between 500 – 600 words.

### **MIDDLE DIVISION** - open to competitors from 6 to 10 years on 1st September 2019

95. Make a garden in a seed tray **for the Peter Tull Cup**
96. Make a monster out of vegetables, with additional mini monsters, maximum of three

97. Make 3 cupcakes and decorate
98. Draw and colour a design for a bag or rucksack, maximum size A4
99. Make a sock puppet with crazy hair or fur

**JUNIOR DIVISION** - open to competitors under 6 years on 1st September 2019

100. Make a monster out of vegetables
101. Paint a rock with eyes, a mouth and nose – will you make it happy? Or scary?
102. An arrangement of flowers in a jam jar
103. Using 3 digestive biscuits decorate them with edible bits and pieces

**FOR the fun of it and EVERYONE can enter**

104. Create a 20 x 20cm (plus seam for stitching) patchwork piece. This can be in any material that can be sewn together, and can be decorated in any way, stitching, embroidery, fabric paint, applique, buttons, bows, felting, anything. The theme is **The Village Show**. Each patchwork piece will be displayed at the show and then all will be sown together and displayed as a whole for the following year. So each year we can add to the patchwork.