

Langtree Parish Show

Saturday 20th August 2022 2.30pm in Parish Hall



Admission Adults 50p Children 20p

Rules for Entries

- Classes are open to residents of Langtree Parish and those outside the Parish who are members of Clubs or Societies that meet regularly or did meet regularly before lockdown in the Parish Hall. This includes Langtree Primary School, WI, History Group, Short Mat Bowls, Dance
- Maximum 1 entry per class.
- Entry fee is 20p per exhibit. Under 16's free in own classes but they may enter other classes on payment of the fee.
- All entry forms with correct fee to be returned to The Old Rectory Langtree or box at the Parish Hall by 9pm on Thursday 18th August
- Exhibits to be staged by 10.30am on 20th August. Doors open at 8.30am but will be locked at 10.30am.
- No exhibitors or any other person except judges, stewards and committee members to be present during judging.
- Exhibitors must provide own vases, plates etc. Paper plates are acceptable.
- All exhibits of Fruit, Flowers or Vegetables must be grown by the exhibitor. (Except flower arrangements)
- Art, Handicrafts and photographs must have been made / taken in the last 2 years
- Prizes in each class 1st £1.00p 2nd 50p, 3rd 30p. However, judges may withhold prizes if there are insufficient entries in any one class.
- **The decision of the judges is final.**

Langtree Parish Show Schedule August 20th 2022

SECTION 1 – VEGETABLES Classes 1- 25

1. Potatoes, any variety (5).
2. Runner beans, (6)
3. Carrots (3)
4. Beetroot, (3) tops trimmed to 5cm
5. Shallots, (9)
6. Onions sown from seed, trimmed and bound (3),
7. Onions, sets, trimmed and bound, (3)
8. Marrows, should not exceed 38cm (15in), (2)
9. Courquettes, between 10cm&20cm (4in - 8in), (3)
10. Tomatoes, red, (5). (Calyx attached) not including cherry
11. Tomatoes, cherry, (5). (Not to exceed 35mm diameter)
12. Cucumber, (2).
13. Radish, (5)
14. Pepper, hot (chilli) or sweet, any colour, (2)
15. Collection of 5 kinds of salad vegetables (displayed in a basket)
16. Jug of herbs minimum of 4 types (must be named)
17. Selection of 5 kinds of vegetables – one of each displayed in a box or basket
18. Any vegetable not listed in the classes above (1) (must be named)
19. Longest Runner Bean
20. Longest carrot
21. Heaviest cabbage
22. Heaviest potato
23. 1 vegetable, 1 cut flower
24. Little and Large – biggest and smallest of any one vegetable type.
25. A vegetable disaster – the one that went wrong!

SECTION 2 - FRUIT AND FLOWERS Classes 26 – 48

26. Rhubarb, 3 sticks, with foliage trimmed to 5cm
27. Apples- one or more varieties (6)
28. Any other fruit, (to be named) (5)
29. A vase of 5 roses (minimum 3 distinct varieties).
30. Rose, 1 specimen in a container, own foliage only.
31. Rose, 1 specimen judged for perfume (1)
32. Dahlias, in a vase (3)
33. Asters (5)
34. Fuchsia head/heads floating in a wine glass
35. Hydrangeas, (3)
36. Sweet Peas, one variety (5)
37. A container of Sweet Peas (9)
38. French Marigolds, (5)
39. Biggest hydrangea head
40. Vase of mixed garden flowers (herbaceous perennials, annuals may include roses but no other shrubs)
41. Vase of mixed flowers may include shrubs predominately of one colour
42. 1 single stem (may have multiple flowers)
43. 1 single bloom (has one flower only)
44. Pot Plant, flowering, pot up to 8 ins/ 20cm in diameter
45. Pot Plant, foliage, pot up to 8 ins/20cm in diameter
46. Pot of Begonias grown from a corm in flower, pot up to 8 ins
47. Specimen Cactus (1)
48. A tray of cacti or succulents in pots max. 20ins X 20ins (50cm x 50cm)

SECTION 3 - FLORAL EXHIBITS Classes 49 -54 Except where stated, entries should not exceed 60cm (2ft) overall

49. What no flowers? An arrangement of foliage
50. Arrangement in a basket – The Royal Jubilee
51. A multi coloured arrangement
52. Floating heads arranged for effect max size of container 9ins/ 23 cm
53. Petite arrangement not to exceed 25cm (10in) in any dimension predominately in one colour
54. An arrangement of 5 flowers and foliage

SECTION 4 - CHILDREN'S CLASSES 55- 72

Age to be clearly stated on all entry forms in years and months

Age 4 and under

55. A decorated hard -boiled egg
56. A painting / drawing of an animal
57. A necklace made from fruit and or vegetables
58. A pasta picture

Ages 5-7 (key stage 1)

59. A vegetable vehicle
60. A miniature landscape in a seed tray
61. A drawing /painting/colouring of my favourite TV character (A4)
62. Potato Head – a decorated character made from a potato
63. 3 decorated digestive biscuits

Ages 8 – 11 (Key stage 2)

64. A handmade greetings card not to exceed 6 x 8ins
65. I grew it myself
66. A stuffed toy made from a sock(s)
67. My favourite fictional character – a model or a painting
68. Photograph- a beach scene
69. Photograph – Animal(s)
70. A model of a castle made from cardboard max 30 x30x30cm
71. Make a list of all the items you have put in a standard size match box.
72. I made it myself in the last year.

SECTION 5 – Eats and Drinks

All exhibits in Classes 73 – 85 to be loosely covered in cling film.

73. A Victoria sandwich – jam filled only dusted with caster sugar
74. Gluten free lemon drizzle cake (from recipe)
75. Celebration Cupcakes, (4) -2 distinct types
76. Gingerbread squares (4) approx. 3ins /8cm (from recipe)
77. Rubbed in fruit cake (from recipe)
78. Shortbread, 4 pieces.
79. Scones, plain (4)
80. Tea bread (from recipe)
81. A cake to include a named vegetable.
82. Scones, plain, 4.
83. Quiche, any variety (18 - 20cm or 7 - 8 in)
84. Bread any type, hand made
85. Bread, machine made
86. 1 bottle of homemade wine

87. 1 bottle of sloe gin
88. 1 bottle of any other liqueur
89. 1 bottle of non- alcoholic cordial

Classes 90 – 97) (Jams, Pickle, Chutney – 340gm (12oz) or 450gm (1lb) jar

Entries will be judged on the content and overall presentation. All should be made in the last 12 months and clearly labelled and dated. Reused jars and non- branded screw lids are acceptable. Wax discs are essential on all jams, jellies, curds and chutneys.

90. 1 jar of berry jam
91. 1 jar of stone fruit jam
92. 1 jar of jelly
93. 1 jar of Lemon Curd
94. 1 jar of Citrus Marmalade
95. 1 jar of honey – Clear or set
96. 1 jar of Chutney
97. 1 jar of Pickle

EGGS

98. 6 hens' eggs –one colour
99. 6 Mixed hens' eggs
100. Eggs other than hens (4)

Section 6 CRAFTS Classes 101- 118

101. A fabric bag
102. Embroidery in Cotton, Silk, other threads or a combination.
104. A knitted toy(s)
105. Knitted item for baby or child.
106. Knitted item for an adult.
107. A crochet item
109. Patchwork article any size
110. Cross stitch card(s)
111. Cross stitch picture
112. Handmade Jewellery Item
113. Multi -media art
114. Drawing in pencil or charcoal
115. Water Colour – any subject
116. Painting Still life – any medium
117. Painting/ drawing Animals / wildlife
118. Art item any medium

PHOTOGRAPHY Classes 119 - 128 All photographs to be unframed. Maximum size A4

119. Celebrating the Queens jubilee
120. Wild Flower(s)
121. Scene from a local walk
122. Wild Life – macro /or close up
123. Archway(s)
124. Silhouette
125. Old and new
126. Abstract patterns in the natural world
127. Digitally manipulated – be as creative as possible
128. Village life

Recipes

Notes:

1. Cooking times may need reducing for fan ovens.
2. Spoon measures should be level in all recipes unless specified otherwise.
3. Recipes should be followed in either ounces or grams, don't mix units
4. Ovens should be pre-heated

Gluten Free lemon drizzle loaf (Class 74)

250g/8oz butter, softened plus extra for greasing	250g/8oz caster sugar
250g/8oz Gluten Free flour	2 teaspoons baking powder
4 eggs, beaten	grated rind and juice of one lemon
Lemon rind twist to decorate (optional)	

For the Lemon drizzle:

Grated rind and juice of two lemons	100g/3oz granulated sugar
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1. Grate lemons and line a 900g (2lb) loaf tin.
2. Place all the cake ingredients in a food processor and whizz until smooth or beat together in a large bowl until light and fluffy.
3. Spoon the mixture into the prepared tin and place in a preheated oven 180°C/350°F/gas mark 4 for 35 to 40 minutes until golden and firm to the touch.
4. Remove from the oven and transfer to a wire rack.
5. Prick holes all over the sponge with a cocktail stick.
6. Mix the drizzle ingredients together in a bowl, then drizzle over the warm loaf.
7. Leave until completely cold.
8. Decorate with a twist of lemon (optional).

Gingerbread Squares (Class 76)

225g/8oz plain flour	Pinch salt
2 teaspoons ground ginger	1 teaspoon mixed spice
1 teaspoon bicarbonate of soda	55g/2oz soft brown sugar
110g/4oz margarine	170g /6oz black treacle
55g/2oz golden syrup	140ml ¹ / ₄ pt milk
2 eggs, beaten	55g/2oz sultanas

1. Sieve together flour, salt, ginger, spice and bicarbonate of soda, stir in sugar.
2. Melt margarine, treacle and syrup gently, gradually beat in milk, allow to cool and add eggs.
3. Stir in treacle mixture into flour mixture, add sultanas.
4. Pour into greased cake tin, approx. 7" square, and bake 150°C/300°F/gas mark 2 for about 1 hour 15 minutes.
5. Exhibit in squares.

Rubbed in Light Fruit Cake (Class 77)

1 large carrot	25g/8oz self raising flour
1/2 teaspoon mixed spice	150g/5oz butter
175g/7oz mixed dried fruit	2 beaten eggs
100g/4oz soft light brown sugar	3 tablespoons whole milk
1 tablespoon Demerara sugar	

1. Preheat oven to 180°C/350°F/gas mark 4.
2. Grease a deep 7inch round tin and line the base with non-stick baking paper.
3. Peel and grate carrot finely.
4. Sift flour and spice into a mixing bowl, add the butter cut into small cubes and rub into the flour with fingertips until the mixture resembles fine breadcrumbs.
5. Stir in sugar, dried fruit and grated carrot.
6. Make a hollow in the centre and add the beaten egg and milk. Beat with a wooden spoon until it forms soft dropping consistency.
7. Spoon into the tin and smooth level. Make a dip in the centre and bake for approx. 45 mins or until a skewer inserted into the centre comes out cleanly.
8. Leave in the tin for 5 minutes, then turn out and cool on a wire rack.
9. Sprinkle the top with the demerara sugar while still hot.

Tea Bread Class 80

1 cup cold tea	225g/8oz mixed fruit
125g/4oz castor sugar	1 large beaten egg
2 tbs marmalade	225g/8oz self raising flour

1. Soak the mixed fruit in the cold tea overnight.
2. Mix all the other ingredients into the soaked fruit.
3. Put into 2lb loaf tin
4. Bake at 170 C for approx 45 mins. (Depending on your oven) until firm to the touch.



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ENTRY FEE: Adults: 20p per exhibit; **Children: FREE.** Maximum of **ONE ENTRY** per class.



Class No:	Description	Fee

Name:

Address:

Age (if under 16 years):



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