

10th Langtree Parish Show Schedule August 12th 2017

SECTION 1 – VEGETABLES Classes 1- 25

- 1 Potatoes, white, (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 Cabbage, (1).
- 10 Leeks, (3).
- 11 Courgettes, between 10cm&20cm (4in - 8in), (3)
- 12 Tomatoes, red, (5). (Calyx attached) not including cherry
- 13 Tomatoes, cherry, (5). (Not to exceed 35mm diameter)
- 14 Cucumber, (2).
- 15 Radish, (5)
- 16 Pepper, hot (chilli) or sweet, any colour, (2)
- 17 Collection of 5 kinds of salad vegetables (displayed in a basket)
- 18 Container of herbs minimum of 4 types (must be named)
- 19 Collection of 4 kinds of vegetables displayed in a box or basket.
- 20 Any vegetable not listed in the classes above (1) (must be named)
- 21 Longest Runner Bean
- 22 Longest carrot
- 23 Heaviest cabbage
- 24 Heaviest potato
- 25 1 vegetable, 1 cut flower

SECTION 2 - FRUIT AND FLOWERS Classes 26 – 47

- 26 Rhubarb, 3 sticks, with foliage trimmed to 5cm
- 27 Any fruit (3) (to be named)
- 28 A vase of 5 roses (minimum 3 distinct varieties).
- 29 Rose, 1 specimen in a container, own foliage only.
- 30 Floribunda roses, 1 stem or spray in a container.
- 31 Dahlias (3) in a vase.
- 32 Collection of fuchsia heads (6) (displayed on a board)
- 33 Fuchsia head/heads floating in a wine glass
- 34 Hydrangeas (3)
- 35 Sweet Peas, one variety (5)
- 36 Sweet peas minimum of 3 varieties (9)
- 37 French Marigolds (5)
- 38 Asters, double (3)
- 39 Asters, single (3)
- 40 Vase of mixed garden flowers (herbaceous perennials, annuals may include roses but not other shrubs)
- 41 Vase of mixed flowers (may include shrubs predominately of one colour)
- 42 Any 1 individual bloom (not from the above)
- 43 Gladioli (4 stems in a vase)
- 44 Pot Plant, flowering, pot up to 6 ins in diameter
- 45 Pot Plant, foliage, pot up to 8 ins in diameter
- 46 Pot of Begonias grown from a corm in flower, pot up to 8 ins
- 47 Cactus 1

NB: Please check number of specimens required in each class.

SECTION 3 - FLORAL EXHIBITS Classes 48 - 54

Except where stated, entries should not exceed 60cm (2ft) overall

- 48 Where have all the flowers gone - an arrangement may include foliage, seed head, twigs but no flowers
- 49 A Christmas table decoration to include a candle
- 50 A garden border of flowers and foliage (24in)
- 51 An arrangement with driftwood
- 52 Happy Hour – an arrangement incorporating a wine bottle and a glass
- 53 Floating heads arranged for effect max size of container 9ins
- 54 Petite arrangement not to exceed 25cm (10in) in any dimension predominately in one colour

SECTION 4 - CHILDREN'S CLASSES 55 -75

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

Age 4 and under

- 55 A picture using vegetable printing
- 56 A pasta picture
- 57 A decorated jam jar (the jar does not need to be refillable)
- 58 A monster made from junk

Ages 5-7 (key stage 1)

- 59 A decorated jam jar (The jar does not need to be refillable)
- 60 Make a sock puppet. Take a clean sock and turn it into a person or animal
- 61 A drawing /painting/colouring of bird or birds
- 62 3 decorated digestive biscuits
- 63 A robot made from cereal packet and other recyclable objects

Ages 8 – 11 (key stage 2) and also ages 12 – 14 (key stage 3) judged separately

- 64 Turn an egg box into something else. You can use more than one egg box
- 65 An arrangement in an unusual container
- 66 Photograph- Animal portrait – pet, farm, wild, or zoo
- 67 Photograph – Water
- 68 Photograph – An amusing photograph with a caption
- 69 An edible necklace
- 70 Items in a standard match box – give a list
- 71 An item I have made in the last year
- 72 A theatre in a shoebox. Take a shoebox, turn it on its side, add curtains, scenery, backdrop and 2 characters
- 73 Make any recipe using cheese

- 74 Give an old item new life – up cycling
- 75 4 decorated cup cakes

SECTION 5 – EATS AND DRINKS Classes 76 - 95

All exhibits in Classes 83- 95 to be loosely covered in cling film.

- 76 Malted wholemeal bloomer - from recipe.
- 77 Victoria sandwich jam filled 7"
- 78 Novelty cake for children's birthday
- 79 Cheese and apple bread - from recipe
- 80 6 chocolate brownies,
- 81 Lemon drizzle cake
- 82 Any cake which is gluten free.
- 83 Biscuits, 12,
- 84 Scones, plain, 4.
- 85 Quiche, any variety (18 - 20cm or 7 - 8 in)
- 86 Sticky ginger and beetroot muffins - from recipe
- 87 Any named desert in an individual glass
- 88 Homemade confectionary – any variety or mixed e.g. fudge, chocolates, truffles 10 pieces
- 89 Bread machine made
- 90 1 bottle of homemade red wine
- 91 1 bottle of homemade white wine
- 92 1 bottle of tea wine - from recipe
- 93 1 bottle of elderflower champagne - from recipe
- 94 1 bottle of sloe gin
- 95 1 bottle of any other liqueur

JAMS, PICKLE, CHUTNEY – 340gm (12oz) or 450gm (1lb) jar Classes 96 – 103

Entries will be judged on the content and overall presentation.

- 96 Strawberry jam
- 97 Raspberry jam
- 98 Any other named jam
- 99 Lemon Curd
- 100 Seville Marmalade
- 101 Any other marmalade
- 102 Chutney
- 103 Pickle

EGGS

- 104 6 hens' eggs – one colour
- 105 6 mixed hens' eggs

Section 6 CRAFTS Classes 106 – 123

- 106 Hand knitted adult article in double knit
- 107 Hand knitted article 3 or 4 ply (please show ply bands or labels)
- 108 An article of patchwork
- 109 An article of crochet
- 110 An article of embroidery
- 111 A tapestry not to exceed 70cm x 70cm
- 112 A knitted soft toy
- 113 A book mark any medium
- 114 A cushion – not to exceed 50cm in any dimension
- 115 Something new from something old
- 116 An item of cross stitch not to exceed 60cm x 60cm
- 117 A pin cushion
- 118 An item of woodwork max 60cm x 60cm
- 119 An item of turned wood
- 120 Handmade Jewellery Item
- 121 A water colour of still life max dimension 45 cm
- 122 An oil or acrylic painting Seascape / landscape
Maximum dimension 45cm (18in)
- 123 A plant painting any medium

PHOTOGRAPHY Classes 124 - 131 All photographs to be unframed. Maximum size A4

- 124 Rivers / Streams
- 125 Farm Animals
- 126 Shadows
- 127 Faces
- 128 Exterior abstract
- 129 Panoramic
- 130 Graveyards
- 131 Macro (close up)

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 in the Parish Hall. This includes Langtree Primary School, WI, History Group, Short Mat Bowls. Maximum 2 entries per class.

Entry fee is 15p 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 Old Rectory Langtree or box at the Parish Hall by 12 noon on Thursday 11th August
Exhibits to be staged by 10.30am on 13th 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

All exhibits of Fruit, Flowers or Vegetables must be grown by the exhibitor. (Except flower arrangements)
Prizes in each class 1st £1.50p 2nd £1.00p, 3rd 50p. However judges may withhold prizes if there are insufficient entries in any one class or where they think they are not merited. To award 3rd prize there must be a minimum of 5 entries in that class.

- **The decision of the judges is final.**

Recipes

Malted Wholemeal Bloomer Class 79

Ingredients

- 350g (12oz) malted wholemeal flour
- 125g (4oz) strong plain flour
- 2 tsp salt
- 25g (1oz) fine oatmeal
- 2tsp dark brown sugar
- 7g sachet of easy blend dry yeast
- 150ml (quarter pint) warm water
- 150ml (quarter pint) skimmed milk
- 2 tbs oil, plus extra for greasing

To finish

Beaten egg and 15g (half oz) pumpkin seeds

Method

1. Sift flours and salt into large mixing bowl, adding bran left in sieve. Stir in oatmeal, sugar and yeast
2. Make a well in the centre of dry ingredients and add water milk and oil.
3. Mix to form soft dough and turn onto lightly oiled bowl and cover with cling film.
4. Leave to rise in warm place for 1.5 hours or until doubled in size,
5. Knock back the dough for 5 minutes and shape into an oval about 25cm (10in) long and 10cm (4 in) wide
6. Using a sharp knife, make 3 diagonal cuts across the top. Place dough on lightly greased baking sheet and cover with oiled cling film
7. Leave to rise for 15 mins. Brush the loaf with beaten egg and sprinkle with pumpkin seeds.
8. Bake at 220C (425F) for 10mins. Reduce temperature to 190C (375F) and cook for a further 30mins.
9. Cool on a wire rack

Cheese and apple bread - Class 82

Ingredients

- 225g (8oz) S.R. flour
- Half tsp salt
- 25g(1oz) butter
- 1 eating apple
- 100g (4oz) grated cheddar cheese
- 50g (2oz) shelled walnuts chopped
- 1 egg
- 150ml(quarter pint) milk

Method

1. Preheat oven to 190C (375F). Grease and line with baking or grease proof paper a 450g(1lb) loaf tin
2. Sieve flour and salt into a bowl
3. Rub in the butter until mixture resembles fine bread crumbs.
4. Peel, core and finely chop apple and add to dry ingredients with the cheese and walnuts
5. Mix in the beaten egg and milk
6. Put into the greased and lined loaf tin and bake in preheated oven for 45 mins
7. Cool on a wire rack.

Sticky ginger and beetroot muffins - Class 90 Makes 12 but exhibit 6

Ingredients

- 200g (8oz) golden syrup
- 200g(8oz) black treacle
- 150g (6oz) unsalted butter
- 125g (5oz) dark brown sugar
- 100g (4oz) stem ginger finely chopped
- 4tsp ground ginger
- 2 tsp ground cinnamon
- 250g (10oz) pack cooked beetroot
- 250ml milk
- 2 medium eggs, beaten
- 1 tsp bicarbonate of soda
- 300g (12oz) plain flour

For the icing

- 150g(6oz) icing sugar
- Zest of 1 lemon ,plus 1 tbsp lemon juice

Method

1. Preheat oven to 180C/ Fan 160C Line a large 12 hole muffin tray with cases
2. Place golden syrup, black treacle , butter, sugar, stem ginger, ground cinnamon and ground ginger in a pan and warm until the butter and sugar have melted

3. Puree the beetroot with the milk, eggs and bicarbonate of soda. Add to the slightly cooled sugar mixture ,mixing well
4. Sift the flour into a bowl then beat in the beetroot mixture until the mixture is smooth.
5. Divide between the muffin cases .Bake for 15 – 20 minutes or until firm but springy to the touch. Remove from the tray and leave to cool **on a** rack.
- 6 While cooling, make the icing. Mix the icing sugar with the lemon zest and juice to make a smooth paste. Drizzle over the muffins when completely cool.

Recipe for Tea Wine Class 99

Ingredients

- 4 tablespoons of loose tea (any, some scented teas make lovely wine)
- 2.5 lb Sugar
- 2 tsp citric acid
- 1 gallon of water
- Yeast and nutrient

Method

1. Pour the boiling water over tea and sugar, stir well and infuse until cool.
2. Strain into fermenting jar; add citric acid, nutrient, yeast and top up with cold water.
3. Fit a cork and air lock, ferment out and rack.
4. Bottle as usual when stable.
5. A clear dry wine excellent for blending should result!

Recipe for Elderflower Champagne Class 100

Ingredients

- 4 heads of Elderflower
- 1.5 lb sugar
- 2 tablespoons of white wine vinegar
- 1 gallon of water
- 2 lemons

Method

1. Put elderflowers, sugar, vinegar and water in a bucket. Squeeze lemons and add juice to the bucket.
2. Cut lemon skins in quarters and add to the liquid.
3. Leave to stand for 24hours stirring occasionally
4. Strain and bottle into screw top bottles
5. Ready to drink in a few days