

Langtree Parish Show

Saturday 14th August 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.

Maximum 2 entries 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 Old Rectory Langtree or box at the Parish Hall by 9pm on Thursday 12th August

Exhibits to be staged by 10.30am on 14th 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 £1.00p 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 14th 2021

SECTION 1 – VEGETABLES Classes 1- 25

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

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

SECTION 2 - FRUIT AND FLOWERS Classes 26 – 51

- 26 Rhubarb, 3 sticks, with foliage trimmed to 5cm
- 27 6 apples- one or more varieties
- 28 Any other fruit, (to be named) 3
- 29 A vase of 5 roses (minimum 3 distinct varieties).
- 30 Rose, 1 specimen in a container, own foliage only.
- 31 Floribunda roses, 1 stem or spray in a container.
- 32 Dahlias, 3, in a vase.
- 33 Collection of fuchsia heads (6). (displayed on a board)
- 34 Fuchsia head/heads floating in a wine glass
- 35 Hydrangeas, 3.
- 36 Sweet Peas, one variety 5.
- 37 Sweet peas minimum of 3 varieties 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 Collection of pollinator friendly flowers e.g., single dahlias, scabious, buddleia, yarrow, borage, lavender
- 43 Any 1 individual bloom – not from the above.
- 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

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 On the wild side – Wild flowers, grasses, ferns incorporating wood (no oasis!)
- 50 An arrangement in a tea cup
- 51 Cream and Green - An Arrangement using flowers and foliage
- 52 Table Decoration based on a Celebration to be named
- 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- 72

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

Age 4 and under

- 55 A picture made from leaves
- 56 A boat made from a butter spread tub
- 57 A decorated wooden spoon
- 58 A painted pebble

Ages 5-7 (key stage 1)

- 59 A sea creature made from seashells
- 60 Model of a tree made from recyclable material (must be self-standing)
- 61 A drawing /painting/colouring of my favourite book 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 wind chime Made from recyclable materials
- 67 My favourite fictional character – a model or a painting
- 68 Photograph- My favourite pastime
- 69 Photograph – My most loved animal
- 70 A rocket made from junk
- 71 A poster for Save the Planet
- 72 An item I have made in the last year

SECTION 5 – Eats and Drinks

All exhibits in Classes 73 – 87 to be loosely covered in cling film.

- 73 A Victoria sandwich
- 74 Irish soda bread, from recipe
- 75 Celebration Cupcakes, 4 (2 distinct types)
- 76 Brownies, 4 pieces
- 77 Herb and onion Focaccia from recipe
- 78 Shortbread, 4 pieces.
- 79 Fruit cake made with 5 named fruits 7 or 8ins square
- 80 Boiled fruit cake
- 81 Scones, plain, 4.
- 82 Quiche, any variety (18 - 20cm or 7 - 8 in)
- 83 Any chocolate desert or cake
- 84 Bread any type, hand made
- 85 Bread machine made
- 86 A cake to include a named vegetable
- 87 Filled lemon macarons (from recipe)
- 88 1 bottle of homemade red wine
- 89 1 bottle of homemade white wine
- 90 1 bottle of sloe gin
- 91 1 bottle of any other liqueur

***(Jams, Pickle, Chutney – 340gm (12oz) or 450gm (1lb) jar
Classes 92 – 110)***

Entries will be judged on the content and overall presentation.

- 92 Strawberry jam
- 93 Raspberry jam
- 94 Any other named jam or jelly
- 95 Lemon Curd
- 96 Seville Marmalade
- 97 Any other marmalade
- 98 Chutney
- 99 Pickle

EGGS

- 100 6 hens' eggs –one colour
- 101 6 mixed hens' eggs

Section 6 CRAFTS Classes 102- 118

- 102 A cushion, fabric or knitted max 50cm in any dimension
- 103 Embroidery in Cotton, Silk, other threads or a combination.
- 104 A stuffed toy
- 105 Knitted or crotched items for baby or child.
- 106 Knitted or crotched items for adult

- 107 Handmade Christmas item
- 108 An item made using wire coat hanger (s)
- 109 Patchwork article
- 110 I started it in? and finished in lockdown! (State when started!)
- 111 Article in Wood – any method.
- 112 Driftwood Sculpture, max 100cm in any dimension.
- 113 Handmade Jewellery Item
- 114 Painting. Seascape / landscape any medium Maximum dimension 45cm (18in)
- 115 Painting Still life
- 116 Monochrome drawing (only one colour) ink, charcoal, chalk or pencil
- 117 Painting Animals / wildlife
- 118 Art item any medium

PHOTOGRAPHY Classes 119 - 130 All photographs to be unframed. Maximum size A4

- 119 Garden Bird(s)
- 120 Water droplets
- 121 Catch a sunset
- 122 On the move
- 123 Reflections
- 124 Weather
- 125 Church interiors
- 126 Gate
- 127 Country Lane
- 128 Single tree
- 129 Interior abstracts
- 130 Sporting life

Recipes

Filled Lemon Macaroons Class 87

The French version of our macaroons, which combines crispness and chewy tenderness

Makes 15 shells.

Oven temp 150deg C 300deg F Gas 2

Ingredients

3 large egg whites – at room temperature

25g/1oz granulated sugar

200g/7oz icing sugar

125g/4oz ground almonds

2 tbsp water

Yellow food colouring

Filling

Butter cream flavoured with finely grated lemon rind

Method

Whip the egg whites until stiff, and then beat in the granulated sugar until you achieve glossy foam. Sieve almonds and icing sugar twice, and then fold into the meringue with the food colouring.

Fold the mixture over and over until the batter flows from the spatula in a thick ribbon.

Test by dropping a small amount on a plate – it should form a smooth dome, not a peak. If it looks peaky, fold the mix again.

Put oven on to preheat.

Draw small circles on baking parchment – well spaced part. (About an inch and a half as a guide) Lay the paper upside down on a heavy baking sheet. Pour the mix onto the centre of the circles using a piping bag or by hand, tap the edge of the baking sheet sharply to help the mixture settle, adjusting if necessary. Leave to rest in a dry atmosphere for 15 mins.

A light, unsticky top should form ready for baking.

Bake for 8 – 10 mins until they are firm and glossy. Cool, then gently peel off the baking paper. Make two batches (30 shells) Fill with lemon cream and sandwich

Irish Soda Bread Rolls Class 74

Ingredients and Method

Oven 200 deg C /180 deg (fan)/Gas 6

In a bowl mix 250g wholemeal flour and 250g plain flour with 2 teaspoons salt and 3 teaspoons Bicarbonate of Soda.

Gently incorporate 500mls Buttermilk and knead the dough for a few minutes.

Dust the worktop with flour and divide the dough into 12 equal pieces.

Gently shape into balls.

Place on a lined baking tray then snip a cross on the top of each. Brush with a little milk then sprinkle with porridge oats. Bake the rolls for 12-15 mins until golden. Cool on a cooling rack.

Check that they are cooked by knocking on the bottom.

You should hear a hollow sound

Onion & Herb Focaccia Class 77

Makes 2 Italian style flatbreads

Ingredients

225g/8ozs strong plain flour

1 tsp fast action yeast

1 tsp salt (sea salt if available)

1 level dessertspoon dried mixed herbs or equivalent in fresh. Suggestions: sage, bay leaves, rosemary, thyme, oregano 1 red onion – chopped and cooked to soften

2 tbsp virgin olive oil

4-5 fluid oz of warm water

Method

Sift flour into large bowl, stir in yeast and salt.

Add chopped herbs and onions and using a wooden spoon or dough hooks, beat in olive oil and enough warm water to make a soft dough.

Remove from bowl onto a board and knead for 8-10 mins.

Brush a clean bowl with oil, put dough in and cover with a damp cloth or clingfilm.

Leave in a warm place for at least an hour until doubled in size.

Preheat the oven to 220deg C, 425deg F or Gas 7.

Knock back the dough and divide in half.

Roll out into oval shapes about a half inch thick.

Place on oiled baking sheets, cover with oiled Clingfilm and leave to rise for twenty minutes.

Brush the tops with oil, then bake for 15-20 minutes. (Herbs can be poked into the top if liked) Wrap in a clean tea towel to cool. Wrap well and eat within 2 days.