

PRODUCE SHOW

Saturday 19th September 2009
In Chelsfield Village Hall

The Cups & Trophies

The KNOX-CUNNINGHAM Cup - Awarded to the household with the highest number of points gained in adult sections.

THE WELL HILL CUP - Awarded to the household with the highest number of points in all classes

KEN PICKERING CUP- First awarded in 1996. This is awarded to the "best in show"

TOM CASTLETON ROSE BOWL - This is awarded to the garden judged to most enhance Chelsfield Village.

ALLOTMENTS CUP- First awarded in 1996. To be awarded to the individual with the highest number of points in the vegetable class.

CHILDRENS' CUP- This is awarded to the child with the highest number of points in the Children's' classes.

QUEEN ELIZABETH II GOLDEN JUBILEE PLATE - This is awarded to the individual with the highest number of points not awarded the Knox-Cunningham or Well Hill Cup.

WINE CLUB CUP - First awarded in 1996. This is awarded to the individual with the highest number of points in the Wine Class

COUNTRY FARE CUP - This is awarded to the individual with the highest number of points in the Country Fare class.

TRISS & JOHN COTTENDEN TROPHY - First awarded in 2007. This is awarded to the individual with the highest number of points in the Flower classes.

PROGRAMME

Staging: 9.30-11.00 a.m. Entries will not be accepted after 11.00 a.m.. Judging 11.30. Viewing 2.00p.m. Prize Giving 3.00 p.m.

RULES

1. Open to residents of Chelsfield, Well Hill and District.
2. 20p per entry. Children's classes free.
3. Competitors may submit more than one entry in each class, but can only win one prize per class. Children may submit entries in adult classes 20p per class.
4. Fruit, vegetables and flowers (except in classes 1-4 must be home-grown. Handicrafts, cookery and wine must be homemade. No item may have been exhibited at this show in previous years.
5. Winning entries will be awarded points as follows:
 - 1st prize: 3 points (red card) & prize (will vary according to class)
 - 2nd prize: 2 points (blue card) & prize (will vary according to class)
 - 3rd prize: 1 point (green card) & prize (will vary according to class)

Class 11 and 36 will merit double points for each prize. Handicraft classes and children's classes will be judged on individual merit.

6. Children and teenager classes will be judged in four age groups - up to 5; 5-7; 8-11; 12-18.

The Knox Cunningham Cup will be awarded to the household with the highest number of points gained in all adult classes.

The Well Hill Cup will be awarded to the household with the highest number of points in all classes. No household may win both cups. Each entry must be accompanied by a 2" square of white paper. On the back should be:

- a) Your name
- b) The class number of your entry

You will be given a competitor's number when you arrive, which must be written on the front of the card.

Entries for the children's classes should show the child's age on the front of the card.



SCHEDULE AND RULES

Set up from 9.30am

Viewing from 2.00pm

Flower arrangements

1. An autumnal arrangement not to exceed 14" (36cm).
2. To be judged by the public. An arrangement for the opening of a new public house. State the pub's name. Natural material must predominate. Accessories allowed.
3. A miniature arrangement in a thimble not to exceed 2" (5cm) in any direction.
4. Men only: An arrangement in a wine glass.

Flowers

5. A single chrysanthemum.
6. A floating pansy head.
7. In a single vase the three stages of a rose bloom – the bud, the perfect bloom and a blown bloom.
8. 3 Dahlias.
9. The largest sunflower head.
10. A vase of garden flowers

Vegetables

11. A clean sheet. A collection of 5 different single vegetables on a plain sheet of A4 paper.
12. Gardener's choice. Enough vegetables for a meal for two comprising potatoes and two other vegetables.
13. 5 Potatoes – one cultivar.
14. 3 Onions- tied & trimmed.
15. 5 Cherry Tomatoes.
16. 5 medium to large tomatoes.
17. A Cauliflower.
18. 3 Leeks – untrimmed.
19. 3 Carrots - untrimmed.
20. The heaviest pumpkin.
21. A pair of lettuces.
22. A bucket of home produced compost.

Fruit

23. 3 Dessert Apples- polished.
24. 3 Cooking Apples- unpolished.
25. 3 Pears.
26. 5 Plums.
27. The heaviest apple.
28. A dish of wild fruits and nuts.

Wine

29. A bottle of dry white table wine.
30. A bottle of sweet white table wine.
31. A bottle of dry red table wine.
32. A bottle of sweet red table wine.
33. A bottle of any non fruit wine.
34. A bottle of home made beer.

Country Fare

35. A brioche loaf made with around 1lb/450g flour, any shape.
36. Crunchy top lemon cake to given recipe.
37. 3 Eccles cakes. Bought pastry may be used.
38. A theme cake depicting a harvest theme. Decoration only to be judged.
39. A tea bread in a 2lb loaf tin.
40. A jar of home made mincemeat.
41. A jar of home made pickle.
42. A bottle of flower cordial.
43. Dish of 5 homemade chocolate truffles.
44. Men only: 3 Rock cakes.

Photographs - All to be unmounted max size 8½" x 6" (22cm/15cm)

45. A farm animal.
46. An emotion.
47. Clouds.
48. Reflections.

Handicrafts

49. A Knitted or Crocheted item
50. An item or tapestry or embroidery (specify if using kit.)
51. An item machine or hand sewn
52. A portrait of a person – any medium.
53. A soft toy.
54. Any craft or hobby (specify if using a kit).
55. A collage – maximum size 16" (40cm) square.

Children up to 5 years

56. Draw a butterfly.

Children 5-7

57. A decorated paper hat.
58. A bookmark.
59. A drawing of a flower.

Children 8-11

60. An edible necklace.
61. A miniature garden in a biscuit tin.
62. 3 Smartie biscuits to given recipe.

Teenagers

63. A model scarecrow not to exceed 12" (30cm) high.
64. A flower arrangement in a jam jar.
65. Any craft or hobby.

Matchbox (Adults class)

66. Standard size, filled with listed items starting with V for Village Show.

Additional schedules and enquiries

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Crunchy Top Lemon Cake

4oz/100g soft margarine, 6oz/175g caster sugar, 6oz/175g self-raising flour
1 teaspoon baking powder, 2 eggs, 4 tablespoons milk, finely grated rind of 1 lemon

For the crunchy topping: Juice of 1 lemon, 4oz/100g sugar

Pre-heat the oven to 180C/350F/Gas4. Lightly grease and base line a 7"/18cm deep round cake tin with greaseproof paper. Measure all the ingredients for the cake into a large bowl and beat well for about 2 minutes until smooth and well blended. Turn the mixture into the prepared tin and level the surface. Bake in the pre-heated oven for about 35-40 minutes or until the cake is cooked.

Whilst the cake is baking, make the crunchy topping. Mix the lemon juice and sugar together until blended. When the cake comes out of the oven, spread the topping over the top whilst the cake is still hot.

Smartie Biscuits

4oz/100g margarine, 4oz/100g light muscovado sugar, 1 tablespoon golden syrup
6oz/150g self-raising flour, 3oz/85g smarties (3 standard tubes).

Pre-heat the oven to 150C/350F/Gas 4. Beat margarine and sugar in a bowl until light and creamy. Beat in syrup, work in half the flour. Stir in the smarties with the remaining flour and work the dough together with your fingers. Divide into 14 balls, place them well apart on a baking tray. Do not flatten them. Bake for 12 minutes until golden at the edges. Cool on a wire rack.

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