

Chelsfield, Well Hill and District

## 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 time to be announced on the day.

### 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:
  - 1<sup>st</sup> prize: 3 points (red card) & prize (will vary according to class)
  - 2<sup>nd</sup> prize: 2 points (blue card) & prize (will vary according to class)
  - 3<sup>rd</sup> prize: 1 point (yellow 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.

# PRODUCE SHOW

Saturday 4th September 2010  
In Chelsfield Village Hall

A guide to growing and showing

Please join in and enjoy Show Day



## SCHEDULE AND RULES

Set up from 9.30am

Viewing from 2.00pm

Time of prize giving to be announced on the day

## Flower arrangements

1. A hat decorated with fruit, vegetables or flowers.
2. To be judged by the public. "World Cup Frenzy" – an arrangement of flowers and foliage depicting the 2010 football World Cup. Accessories allowed.
3. A gent's buttonhole or lady's corsage.
4. Men only: An arrangement in any footwear.

## Flowers

5. A vase of flowers from the open border.
6. 6 Fuchsia blooms on a plain sheet of A4 paper.
7. 3 Gladioli spikes.
8. A single hydrangea head in own glass bottle.
9. A vase of 3 dahlia blooms.
10. A pot of outdoor patio plants – min 3 varieties – 45cm diameter max pot.

## Vegetables

11. A salad collection – any 3 of the following: 1 lettuce, 1 cucumber, 6 radishes, 6 spring onions, 1 capsicum, 3 tomatoes – staged in a seed tray.
12. A trug of garden produce, up to a maximum of 5 different vegetables.
13. 5 Potatoes, white – one cultivar.
14. 3 Onions trimmed and tied.
15. 5 Medium to large tomatoes.
16. 3 Beetroot – one variety with tops.
17. 1 Cabbage – any variety, with root wrapped in foil or cling film.
18. 6 Pods of runner beans.
19. 3 Courgettes.
20. A vase of herbs, minimum 3 varieties (in own container).
21. The heaviest marrow.
22. A bucket of home produced compost.

## Fruit

23. 3 Dessert Apples- polished.
24. 3 Cooking Apples- unpolished.
25. 3 Pears.
26. 10 Raspberries – arranged on a plate.
27. A bowl of blackberries.
28. A fruit not otherwise mentioned in this schedule.

## 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 vegetable wine.
34. A bottle of any other beverage.

## Country Fare

35. A white cottage loaf.
36. Battenburg cake to given recipe. Ready made marzipan permitted.
37. 3 Fruit scones.
38. A theme cake depicting a nursery rhyme - decoration only to be judged.
39. A chocolate Swiss roll with butter/margarine cream filling.
40. An apple plate pie (with top pastry only). Bought pastry allowed.
41. A savoury flan.
42. A jar of blackberry jam.
43. 3 Butterfly cakes.
44. Men only: a cheesecake.

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

45. A wooded scene.
46. A single flower.
47. A village pond.
48. Age and youth.

## 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 miniature watercolour.
53. A pin cushion.
54. Any craft or hobby (specify if using a kit).
55. A home-made individual napkin holder – with napkin. Any medium.

## Children up to 5 years

56. Draw a snowman.

## Children 5-7

57. An animal made of vegetables.
58. A decorated flowerpot.
59. 5 Chocolate breakfast cereal cakes.

## Children 8-11

60. A decorated hard boiled egg.
61. A junk model made from recycled material.
62. 3 Decorated fairy cakes.

## Teenagers

63. A mobile phone holder.
64. Design a football shirt for Chelsfield Village.
65. A ploughman's lunch.

Additional schedules and enquiries  
Catherine Gandolfi 01689 831826  
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## Battenburg Cake

4oz/100g soft margarine, 4oz/100g caster sugar, 2 eggs, 2oz/50g ground rice, 4oz/100g self-raising flour, ½ teaspoon baking powder, a few drops of almond essence, red food colouring.  
To Finish: 3 to 4 tablespoons apricot jam, 8oz (225g) almond paste (may be bought).

Pre-heat the oven to 160C/325F/Gas 3. Grease and base line a 7"/18cm shallow square cake tin with greased greaseproof paper. Measure the margarine, sugar, eggs, ground rice, flour, baking powder and almond essence into a large bowl and beat well for about 2 minutes until smooth. Spoon half the mixture into one half of the prepared tin as neatly as possible. Add a few drops of red food colouring to the remaining mixture to turn it a deep pink colour, then spoon this into the other half of the tin. Try to get the join between the 2 mixtures as neat as possible. Smooth the surface. Bake in the pre-heated oven for about 35-40 minutes or until the cake is well risen, springy to the touch and has shrunk slightly from the sides of the tin. Turn out and leave to cool on a wire rack. Trim the edges of the cake and then cut into 4 equal strips down the length of the colours. Gently heat the apricot jam in a small pan and stick the strips of cake together, one plain piece next to one coloured piece, and then vice versa to make a chequerboard effect. Brush the top of the assembled cake with apricot jam. Roll out the almond paste into an oblong the length of the cake and sufficiently wide to wrap around the cake. Invert the cake onto the almond paste, then brush the remaining 3 sides with apricot jam. Press the almond paste neatly round the cake, arranging the join in one corner