

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.

CHILDREN'S 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. 3.0p 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 30p per class.
4. Fruit, vegetables and flowers (except in classes 1-4 and 28 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 (yellow card) & prize (will vary according to class)

Class 12 and 39 will merit double points for each prize. Handicraft classes and children's classes will be judged on individual merit.

6. Children's classes will be judged in four age groups - up to 5, 5-7, 8-11 and 12-18. Best 3 scores to count

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 (yellow for children, provided). 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 square of paper. Entries for the children's classes should show the child's age on the front of the square of paper.

CHELSEFIELD, WELL HILL AND DISTRICT PRODUCE SHOW

Saturday 7th September 2013
In Chelsfield Village Hall



SCHEDULE AND RULES
Set up from 9.30am
Viewing from 2.00pm

Prize giving time to be announced on the day

Flower arrangements

1. A scented arrangement not to exceed 14".
2. "Quinque" - a miniature arrangement with just 5 blooms plus foliage.
3. Sculpted by nature, to include a natural object, i.e. wood, stone. Foliage but no flowers.
4. ☺ Men and children only: A miniature arrangement in a sherry glass.

Flowers

5. Your most loved and treasured flower (just one) in a vase.
6. 3 Perfect, sweetest sweet peas on a sheet of paper.
7. 4 Most interesting chrysanthemums in a vase.
8. A small pot plant no larger than 6" excluding pot.
9. A clearest red, deepest blue and purest white flower (any variety).
10. The largest single bloom (excluding sunflowers).

Vegetables

11. Gardener's choice. Enough vegetables for a meal for 2 comprising potatoes and 2 other vegetables.
12. X2 A clean sheet. A collection of 5 different single vegetables on a plain sheet of A4 paper.
13. 5 Potatoes – one cultivar.
14. 3 Onions- tied & trimmed.
15. A spray of cherry tomatoes.
16. 5 medium to large tomatoes.
17. 7 Pods of French beans.
18. A pair of lettuces.
19. 3 Beetroot, one variety, untrimmed.
20. 5 carrots, untrimmed.
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. The ugliest fruit.
28. A dish of wild fruit 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 non-fruit wine.
34. A bottle of mulled wine.

Country Fare

35. A white cob loaf.
36. 5 Crystallised flowers – same variety.
37. Themed cake - a proverb or saying – decoration only to be judged.
38. A caramelised onion open tart.
39. X2 Sachertorte - to given recipe.
40. A bottle of raspberry vinegar.
41. A jar of strawberry jam.
42. A small tub of coleslaw.
43. 3 Squares of parkin.
44. ☺ Men only and children: 5 unfilled brandy snaps – recipe supplied.

Photographs - All to be unmounted max size 8 1/2 " x 6"

45. A single bloom.
46. A bird study.
47. Weather.
48. A wild creature.

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 in pencil.
53. ☺ A set of 4 coasters – any medium.
54. ☺ Any craft or hobby (specify if using a kit).
55. A watercolour hedgerow.
56. ☺ An illuminated letter R.
57. ☺ Knit a chick AND a rabbit to hold chocolate eggs for Harris HospisCare – patterns provided.

Miscellany

58. ☺ A matchbox (standard size) filled with real listed items starting with the letter E foe Elsa.

Classes marked X2 earn double points.

Classes marked with ☺ can be entered by adults or children. The children's entries will be judged separately in 4 age groups: under 5, 5-7, 8-11 and 12-18. The Individual's best 3 scores to count.

Additional schedules and enquiries

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Also available on the Chelsfield Village Society pages of the Chelsfield Events web site www.chelsfeidevents.co.uk



Easter Chick

Materials:

- Double knit or Aran
- Size 10 needles (3.25mm)

Method:

1. Cast on 24 stitches and knit 2 rows. Increase 1 stitch at the beginning of every row until 36 stitches are on the needle.
2. Knit further 2 rows and cast off 11 stitches at the beginning of the next 2 rows, making 14 stitches.
3. Knit 12 rows
4. Knit 2 together across the row. Cut off wool about 12 inches long. Using a darning needle draw through 7 stitches. With the remainder of the wool sew the chick. Leave a space on the underside of the chick to insert the chocolate egg.
5. Decorate the chick with two eyes and a felt beak.

Easter Bunny

Materials

- Pair size 10 needles
- Small quantity of DK wool

Body and head:

Cast on 23 sts, and knit 36 rows

Row 37 K 2 tog to last stitch, K 1

Draw wool through stitches and fasten off tightly.

Ears:

Cast on 5 sts and knit 10 rows

Next row: K 2 tog, K to end

Continue till 1 stitch remains and cast off.

To make up:

Sew back seam, then count down 6 ridges from top of head.

Draw thread lightly round neck and stuff head.

Pull thread tight and fasten off to form neck.

Stitch ears to top of head and embroider features to face.

Brandy snaps

- 55g/2oz butter
- 55g/2oz demerara sugar
- 55g/2oz golden syrup
- 50g/1¾oz plain flour
- ½ level tsp ground ginger
- ½ tsp lemon juice

Method

1. Preheat the oven to 180C/350F/Gas 4. Line two baking trays with baking parchment then oil a thickish handle of a wooden spoon and lay it on a cooling rack.
2. Measure the butter, sugar and syrup into a small, heavy-based pan. The easiest way is to measure the butter, then the sugar on the scales (in the pan if you have digital scales), then measure the syrup on top to make up to 165g/6oz total weight.
3. Heat gently until the butter has melted and the sugar has dissolved. This will take about 15 minutes over a low heat. Don't let the mixture boil as it may crystallise. To check when the sugar has dissolved, stir occasionally, pulling the spoon across the bottom of the pan until you can no longer hear the gritty granules being scraped along and most of them have disappeared.
4. Leave the mixture to cool slightly, about 2-3 minutes, then sieve in the flour and ginger. Pour in the lemon juice and stir well to mix thoroughly. Drop four teaspoonfuls of the mixture onto each of the prepared baking trays to make neat circles, about 10cm/4in apart.
5. Bake in the pre-heated oven for about 10-15 minutes, or until the mixture is well spread out, looks lacey and is a dark golden colour. Once baked, you need to work fast to shape the brandy snaps, so its easier if you bake one tray at a time. Remove each tray from the oven and leave for a minute or so to firm up slightly, then lift from the baking parchment using a fish slice. The mixture needs to be just firm enough to remove, but pliable enough to shape. Check by releasing around and under the edges with a small palette knife.
6. Quickly roll a circle of the warm mixture around the handle of the wooden spoon, having the join underneath. Press the join lightly together to seal, then slide the brandy snap off the spoon and leave it to firm up on the wire rack, again with the join underneath. If any of the circles on the sheet harden too much to work with, put them back in the oven for a few seconds to soften again. Repeat until all the mixture has been used. If the mixture in the pan becomes too firm to drop in neat spoonfuls, roll a teaspoonful of it into a small smooth ball in your hands, sit it on the baking tray and flatten slightly with your fingers. When cold, store the brandy snaps in an airtight tin or container; they will keep for at least a week.

Sachertorte

Ingredients

- 140g/5oz plain chocolate
- 140g/5oz unsalted butter, softened
- 115g/4oz caster sugar
- ½ tsp vanilla extract
- 5 free-range eggs, separated
- 85g/3oz ground almonds
- 55g/2oz plain flour, sieved

For the topping and the icing

- 6 tbsp apricot jam, sieved
- 140g/5oz plain chocolate
- 200ml/7fl oz double cream
- 25g/1oz milk chocolate

Preparation method

1. Preheat the oven to 180C/350F/Gas 4. Grease a deep 23cm/9in round cake tin then line the base with greaseproof paper.
2. Break the chocolate into pieces, melt gently in a bowl set over a pan of hot water, stirring occasionally, then cool slightly. Beat the butter in a bowl until really soft, then gradually beat in the sugar until the mixture is light and fluffy. Add the cooled chocolate and the vanilla extract and beat again. Add the egg yolks, then fold in the ground almonds and sieved flour. The mixture will be quite thick at this stage.
3. In a separate bowl, whisk the egg whites until they are stiff but not dry. Add about one-third to the chocolate mixture and stir in vigorously. Gently fold in the remaining egg whites. Pour the mixture into the prepared tin and level the surface.
4. Bake in the oven for about 45-50 minutes, or until well risen at the top and the cake springs back when lightly pressed with a finger. Leave to cool in the tin for a few minutes then turn out, peel off the paper and finish cooling on a wire rack.
5. To make the topping, heat the apricot jam in a small pan and then brush evenly over the top and sides of the cold cake. Allow to set.
6. Make the icing by breaking the plain chocolate into pieces. Heat the cream until piping hot, remove from the heat and add the chocolate. Stir until the chocolate has melted, then cool till a coating consistency. Then pour the icing on to the centre of the cake. Spread it gently over the top and down the sides, and leave to set.
7. For the 'icing' writing, break the milk chocolate into pieces then melt gently in a bowl set over a pan of hot water. Spoon into a small paper icing bag or polythene bag and snip off the corner. Pipe 'Sacher' across the top and leave to set.