

GREAT GIDDING VILLAGE SHOW

**Sat 5th September 2015
Great Gidding Village Hall**

**Entries by midday
Public Viewing 3.00 to 4.00pm
Presentation of Cups and
Certificates at 4.00pm followed
by B.B.Q. and brown envelope
raffle.**

Everyone welcome!

**All enquires to Show Secretary
Mrs Sue Jarvis
37 Chapel End Great Gidding
Telephone 01832 293271**

SHOW SCHEDULE

Vegetables and Fruit

- | | | |
|-----------|---|----------------------------|
| 1 | Carrots | 3 |
| 2 | Potatoes (white) | 5 on a plate |
| 3 | Potatoes (coloured) | 5 on a plate |
| 4 | Courgettes | 2 |
| 5 | Shallots | 5 |
| 6 | Onions | 3 - each over 125 g |
| 7 | Runner Beans | 6 |
| 8 | Longest Runner Bean | 1 |
| 9 | Leeks | 3 |
| 10 | Dwarf French Beans | 6 |
| 11 | Beetroot | 3 |
| 12 | Sweetcorn | 2 |
| 13 | Tomatoes | 5 |
| 14 | Cherry Tomatoes | 8 |
| 15 | Vegetable Marrow | 1 |
| 16 | Apples (dessert) | 5 |
| 17 | Apples (cooking) | 5 |
| 18 | Pears | 5 |
| 19 | Plums | 5 |
| 20 | Collection of cut herbs, 4 varieties in one container | |
| 21 | Biggest Pumpkin | |
| 22 | Largest Onion | |
| 23 | Largest Marrow | |
| 24 | Top Tray, collection of 3 kinds of vegetables[3 of each] on a tray | |
| 25 | My biggest vegetable growing disaster | |

Plants and Flowers

- 1 Three decorative Dahlias**
- 2 Cut Chrysanthemum – single stem**
- 3 Gladioli - 3 stems of same variety**
- 4 Vase of greenery only**

- 5 Cactus or succulent - 1 specimen**
- 6 Best pot plant**
- 7 Top vase - between 5 and 10 stems of at least 2 varieties of any flower**
- 8 Five cut roses**

Baking

1 Earl Grey Cupcakes x3 on a plate

Makes 12

Ingredients:

For the cup cakes:

200ml semi-skimmed milk

2 Earl Grey tea bags

115g unsalted butter, softened

225g caster sugar

2 large eggs, at room temperature

250g plain flour mixed with 1 tsp baking powder

For the frosting:

75g unsalted butter, softened

Grated zest and juice of 2 large unwaxed lemons

375g icing sugar, sifted

1 x 12 hole muffin tin, lined with paper muffin or cup-cake cases.

Preheat the oven to 180C/350F/Gas 4.

Heat the milk in a pan until it is steaming hot. Remove from the heat, add the tea bags and leave to infuse for 2 minutes. Squeeze the bags gently, then remove them.

Measure 150ml milk and leave to cool to room temperature (if the milk is warm, it will melt the butter in the cake mixture)

In a large mixing bowl, beat the butter with the sugar until creamy. Add the eggs, one at a time, beating in well. Add one-third of the flour/baking powder mix to the creamed mixture and beat well. Pour in one-third of the measured tea-infused milk and beat again. Repeat until all the flour and milk have been added.

Carefully spoon the mixture into the cup-cake cases, dividing evenly so they are all about two-thirds full. Bake for about 25 minutes, or until a skewer inserted into the centre of a cup cake comes out clean. Remove from the oven and leave cakes in the tray for about 10 minutes, then transfer to a wire rack to cool.

To make the icing, beat the butter with 5 tablespoons lemon juice and half the icing sugar until smooth. Gradually add the remainder of the icing sugar, beating well until smooth and creamy.

Taste and add a little more juice if needed. Pipe or spread swirls of icing onto the cupcakes and decorate with the lemon zest.

- 2 Victoria sponge with jam filling,**
- 3 Chocolate chip cookies x5 on a plate**
- 4 Fruit Scones - 5 on a plate**
- 5 Cheese Scones - 5 on a plate**
- 6 Sausage Rolls 5 on a plate – shortcrust pastry**
- 7 Bread – 5 White rolls,made by hand**
- 8 Bread – Brown loaf**
- 9 Fox and Hounds Thursday night challenge**
An individual chicken pie, any recipe [Sponsored prize]

Jam and Chutney - made since 2014 Village Show

- 1 Jam Any fruit**
- 2 Jelly Any fruit**
- 3 Chutney All ingredients to be listed on label**
- 4 Marmalade Any fruit**
- 5 Curd Any fruit**

Craft Section

- 1 Knitted handicraft item completed since last year**
- 2 Hard handicraft item completed since last year[woodwork/pottery/metal]**
- 3 An item of patchwork or quilting**
- 4 A hand-made greetings card.**

Miscellaneous

- 1 Six Brown eggs**
- 2 Six White eggs**
- 3 Bottle of Home made wine**
- 4 Bottle of home made sloe gin. Made in the last year**
- 5 Bottle of home made miscellaneous liquor, any flavour/type Made in the last year**

Children's Section (under 15)

- 1 Photograph entitled 'Country life'**
- 2 Animal made from vegetables and/or flowers**
- 3 A lego model -no instructions allowed**
- 4 x3 shortbread biscuits Age up to and including 10 years**
- 5 x3 shortbread biscuits Age 11 and over**
- 6 Something made from junk**
- 7 Painting Title 'My Summer holidays' Age up to/including 10yrs**
- 8 Painting Title 'My Summer holidays' Age 11 and over**
- 9 As many different items as you can get in a matchbox**

TIPS FOR EXHIBITORS

Here are some pointers to guide inexperienced exhibitors as to what the judges will be looking for and on how to display your exhibits to their best advantage

Judges will eliminate entries which do not meet the specifications in the schedule so double check all entries.

FLOWER ARRANGING

Where maximum sizes are specified, you are expected to use most of the space, not just one corner.

Where accessories are allowed, these should not dominate the exhibit, merely enhance the natural materials.

Give flowers a long drink before exhibiting, preferably overnight.

VEGETABLES

A uniform shape and size is all important with all vegetables. So is presentation. Vegetables should be displayed as attractively as possible on plates or directly on the table. Water thoroughly before harvesting for the show. Root vegetables should be washed carefully with a soft cloth and plenty of water.

Beetroot – feed with salt water once a week for three weeks before the show to improve colour (one tablespoon to a gallon). Select roots about the size of a tennis ball and avoid specimens with poor skin colour at the base of the root or which don't have a single small tap root. Small side roots should be removed.

Carrots – avoid pale coloured specimens or those which have turned green at the top.

Courgettes – select young, tender, shapely and uniform fruits not less than 4" and not longer than 6", preferably with flower still attached. Stage flat.

Onions – avoid soft, stained specimens with thick, immature necks. Avoid overskinning. Tops should be cut and then tied or whipped using raffia or similar material and the roots neatly trimmed back to the basal plate. Can be displayed on rings or soft collars.

Potatoes – choose ones which are medium sized for the variety, with shallow eyes and no blemishes. Display on a plate and cover with a cloth to exclude light until judging starts.

Runner beans – the beans should be uniform and as straight as possible. They should include the stalk, so cut them from the vine with scissors or secateurs. Wrapping them in wet newspapers the night before the show helps to straighten them.

Tomatoes – the stalk should be left on, so cut them off the plant with secateurs. Fruit must not be overripe or have hard green colouring around the stalk or calyx. Stage on a plate with stalks on top.

FRUIT

Pick as close to the show as possible and pick more than is called for in the schedule, so that reserves are available when staging. Select fruit which is fresh, free from blemishes, uniform in shape, size and colour. Cut from the plant and handle by the stalks and as little as possible.

RULES AND CONDITIONS

- 1 The show will be under the management of the Great Gidding Show Committee 2015.**
- 2 It is not necessary to live in Great Gidding to exhibit at the show.**
- 3 All exhibits must be the work of/or grown by the exhibitor.**
- 4 The Committee cannot be held responsible for the loss of any exhibit.**
- 5 Entry Fee is 20p per exhibit. There is no restriction on the number of entries in any one class but only the highest placed points will be counted towards cup awards.**
- 6 The schedule will be strictly adhered to and any exhibit not according to the schedule will be disqualified.**
- 7 Exhibits may be brought to the Village Hall on the day of the show between 10 am and 12 noon. No entries will be accepted after 12 noon.**
- 8 Cups/Trophies will be awarded to the exhibitor gaining the most points in all sections. The winner will hold the cup for 1 year. The Cups/Trophies remain the property of the Committee.**
- 9 Certificates will be awarded for 1st 2nd and 3rd in all classes,**
- 10 Point scoring will be: 1st 6 points, 2nd 4 points, 3rd 2 points. The best entry of multiple entries to score**
- 11 The Judges' decision is final and the committee reserves the right to cancel or amalgamate classes.**

All exhibits will be raffled unless exhibitors indicate otherwise at registration. Exhibitors must remove non-raffle items immediately after the prize giving. The proceeds of the raffle will be given to a Parish Charity