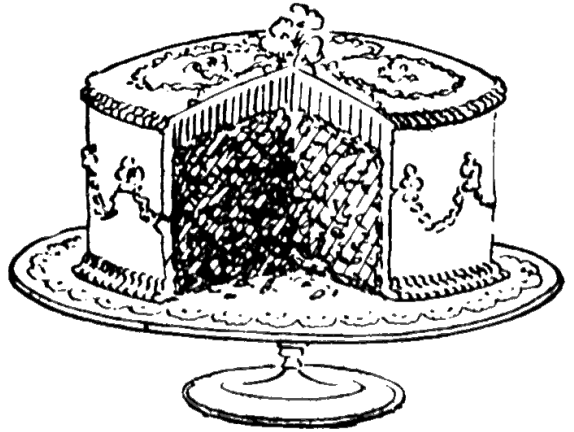
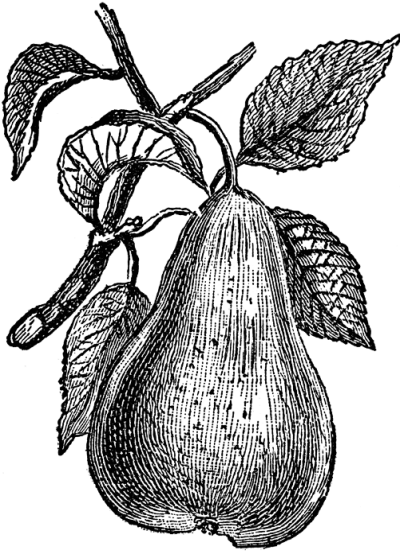
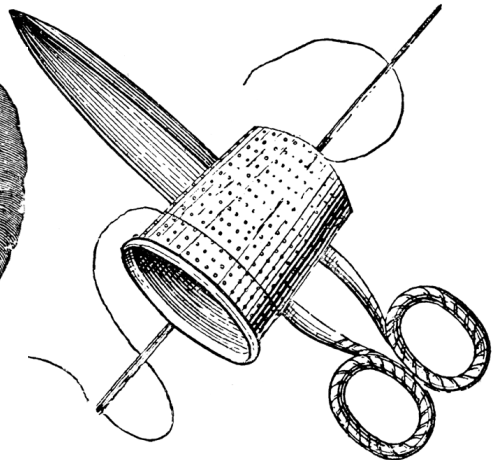


# Coaley Produce Show



4th September 2010 at 2pm

Admission 50p, Children Free  
Auction of produce  
Raffle and refreshments



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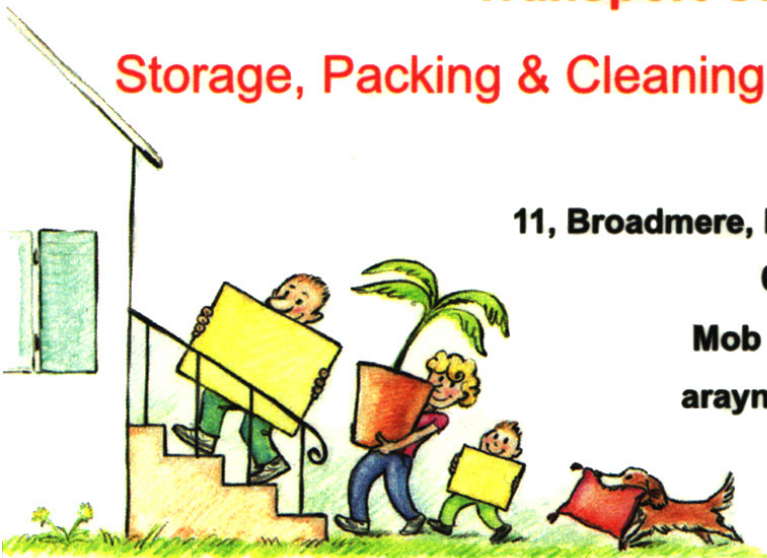
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# SHOW DAY TIMETABLE SATURDAY 4th SEPTEMBER 2010

Staging of entries.....	9 a.m. - 10.45 a.m.
Judging commences .....	11.00 a.m.
Doors open to the Public .....	2.00 p.m.
Chairman's Address .....	3.45 p.m.
Removal of exhibits not for auction .....	4.00 p.m.
Auction of produce.....	4.15 p.m.
Raffle and Prizegiving.....	4.45 p.m.
Show ends .....	5.00 p.m.

**PRESIDENT** Mr Don Payne

**CHAIRMAN** Mrs Chris Purnell

**SECRETARY** Mrs Helen Wilcox

**MINUTES SECRETARY** Mrs Vanessa Sprague

**TREASURER** Mr John Hobson

Please don't forget to take your entry forms to the Village Hall on Wednesday 1st September 2010 5- 8 p.m. (Sorry - no late entries).

CLASSES 80 to 83 Photography. Please bring your photographs with your entry form on Wednesday 1st September (for judging before Show Day).

**Please ensure that the exhibitor's name is marked clearly on the back of all photographs!**

## RULES AND CONDITIONS

1. All sections are open to Coaley residents (boundaries as at 1984), Members of any Coaley organisation and Families of Children attending Coaley School.
2. **Multiple entries are allowed in all classes by the same exhibitor, but, with the exception of photography, they must be of different varieties, mixtures, recipes, media, etc.**
3. Prizes will be awarded for culinary merit, not necessarily size. The Judges decisions are final and prizes can be withheld at their discretion.
4. Exhibitors are reminded that all produce and flowers (except Floral Decoration Classes 48 - 52) must be of their own growing.
5. Entry fee - 25 pence per entry. Please write the number of the classes you wish to enter on the form provided, and take it with the appropriate entry fees and your name and address to: The Entries Secretary, in the annexe of the Village Hall, between 5 and 8 p.m. on Wednesday 1st September 2010. The prizes for each class are: 1st - 50 pence 2nd - 35 pence 3rd - 25 pence.
6. Exhibits must be staged between 9 a.m. and 10.45 a.m. on the morning of the Show and no late entries can be accepted. Judging commences at 11 a.m. **prompt.**
7. Competitors who have won a cup for three years running are asked to stand down to give others a chance. They may still compete as usual, and will be eligible to win a cup again after a break of one year.
8. In all the Children's Classes, please ensure that the entrant's age is clearly marked on the front of each exhibit. (Age only please).
9. All vases and containers are the responsibility of the competitors and the Committee does not accept responsibility for loss or breakage.
10. All unclaimed prize money will go towards Produce Show funds.
11. **Any complaints should be handed to the Secretary, in writing, with a deposit of 50 pence by 3 p.m. on Show Day. If the complaint is upheld, the deposit will be refunded. The Committee's decision is final.**

## **TROPHIES**

Vegetable Cup

G. S. Neale Cup for Fruit

Flower Cup

Floral Decoration Cup

Domestic Cup

Rose Bowl (Runner-up)

Coaley W.I. Cup for Arts and Crafts

Jean Steel Cup for Children

Billett Cup for Children

Frank Workman Rose Bowl

Winnie Brooks Cup for the Most Beautiful Flower

Major Memorial Award

Wooden Spoon

CoSPA Cup for Photography

The perpetual trophies will be awarded to the competitor gaining the most points from open classes in each of the eight sections.

The Frank Workman Rose Bowl will be awarded to whoever gains the most points in the rose classes.

The Major Memorial Award will be awarded to the competitor gaining the most points in Section A, B and C combined.

Points awarded are

1st:	3 points
2nd:	2 points
3rd:	1 point

## SECTION A

## VEGETABLES

### Class No.

- A1. Beans, runner, 6 pods.
- A2. Beans, French, 6
- A3. Beetroot, globe, 3.
- A4. Carrots, long rooted (tapered) 3.
- A5. Carrots, stump-rooted, 3.
- A6. Cabbage, 2.
- A7. Heaviest Onion.
- A8. Onions from sets, 4.
- A9. Shallots, large, 9.
- A10. Leeks, 2.
- A11. Potatoes, white, 4.
- A12. Potatoes, coloured, 4.
- A13. Heaviest marrow in Show.
- A14. Longest runner bean.
- A15. Courgettes, 2.
- A16. Indoor cucumbers, 2.
- A17. Any other vegetable not on schedule so far, e.g. peppers, aubergines, sweetcorn, lettuce, etc. - 2 of same variety.
- A18. Mini collection of vegetables, 6 kinds, 2 of each kind, arranged on **tray max. size 46cm x 61cm (18" x 24")**. Tomatoes can be used as one vegetable, and parsley may be used for decoration.
- A19. Vegetable or fruit of unusual shape.

### Presentation Guidelines

**Carrots, Parsnips and Beetroot**—Tops should be cut off leaving approx. 7.5 cm (3"). Leaf stalks should be neatly tied. **Please ensure carrots are entered in the correct class (seed packets will give type).**

**Peas and Beans**—Must be displayed leaving some stalk attached. Please name bean varieties.

**Onions and Shallots**—The tops should be tied and roots removed.

**Leeks**—Roots trimmed, foliage on.

**Courgettes**—Must be between 5cm (2") and 15 cm (5") long and shown with the flower on.

**Tomatoes**—Stage with calyces uppermost.

**Apples, Pears and Plums**—Do not polish. Stalks must be on and presented stalk down.

**Raspberries**—Leave 15mm (½") stalks.

## MULTIPLE ENTRIES - SEE RULE 2

## SECTION B

## FRUIT

- B20. Tomatoes, green, 4.
- B21. Tomatoes, large, 3. 'Beefsteak' type.
- B22. Tomatoes, medium 6. 35mm-75mm (1½" - 3") in diameter
- B23. Tomatoes, small 6. Not exceeding 35mm (1½") in diameter
- B24. Apples, cooking, 4.
- B25. Apples, eating, 4.
- B26. Pears, eating, 4.
- B27. Plums, 6.
- B28. Any other fruit not already mentioned, e.g. 1 bunch of grapes, 1 melon, small plate of figs, nectarines, currants, raspberries, blackberries (20+ berries) etc. **Fruit must be edible.**

*Please name varieties, if possible, for interest*

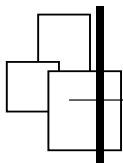


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# ENTRY FORM - COALEY PRODUCE SHOW - 2010

Complete and return to the Entries Secretary at the annexe, Coaley Village Hall, together with the appropriate fees, 25 pence per entry on:

**WEDNESDAY 1st September 2010 - 5 to 8 p.m.**

Please use a **SEPARATE** form for each exhibitor. Further copies are available from the Secretaries, or from the village shop.

SECTION	CLASS NUMBER	DESCRIPTION	NUMBER OF ENTRIES

I certify that the above produce has been grown in my own garden or allotment which is open for inspection, and the handicrafts are my own, unaided, work.

**If I win please donate my prize to Show Funds.** Tick here -

Name Mr/Mrs/Miss.....Tel. No.....

Address.....

.....

(Families - Please make it clear which member this is - if initials are similar.)



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## SECTION C

## FLOWERS

### Class

### No.

- C29. Chrysanthemum Sprays, 2.  
C30. Asters, double, 4.  
C31. Dahlias, pompon blooms, 3. Less than 5 cm (2") diameter.  
C32. Dahlias, large, 3 More than 5 cm (2") diameter.  
C33. Roses, single, 4 blooms.  
C34. One specimen rose, single.  
C35. Cluster roses, 1 stem.  
C36. Miniature rose blooms in a vase, 4.  
C37. Nasturtiums (Mixed Colours Allowed), 6.  
C38. A single garden flower, other than a rose, One bloom on a single stem, e.g. Chrysanthemum, **please note** not a spiked flower such as gladiolus, penstemon, etc. see Class 39.  
C39. 2 spikes of flowers - same variety, e.g. gladiolus.  
C40. Mixed pansies, not less than 6 blooms, quality of flowers judged, not arrangement.  
C41. Mixed garden flowers, quality of flowers judged, not arrangement.  
C42. Mixed culinary herbs in a jam jar.  
C43. A fuchsia in a pot. }  
C44. Cactus or succulent in a pot. } **max. 20 cm (8") diameter pot.**  
C45. Best flowering plant in a pot. }  
C46. Best foliage plant in a pot. }

**Chrysanthemums, single roses and dahlias—remove all buds.**

## SECTION D

## FLORAL DECORATION

- D47. An arrangement of mixed garden flowers and foliage.  
D48. An exhibit to depict "The Winner" using fresh flowers, foliage and accessories.  
D49. "Shades of Green" An arrangement of mixed foliage.  
D50. "Harvest" - an exhibit of fresh flowers and foliage, accessories allowed.  
D51. A lady's corsage, wiring allowed.  
D52. An arrangement featuring a shell.

**Materials may be purchased for all classes in this section with the exception of class D47.**

**Max. space allowed for Classes D48 to D50 is 61 cm x 61 cm x 61 cm (24" x 24" x 24") - (niches provided).**

*In all exhibits, natural plant material should predominate and be contained within the space as specified. Living plants and cut ends of stems must be exhibited in water or water-retaining material.*

## SECTION E

## HOME ECONOMICS

### Class No.

- E53. A light supper for one.  
E54. A quiche lorraine.  
E55. A wholemeal loaf.  
E56. A ginger cake (recipe provided).  
E57. A lemon drizzle cake.  
E58. 6 after dinner mints.  
E59. A fruit pie.  
E60. 4 fruit scones.  
E61. A jar of home-made chutney (must be at least three months old).  
E62. A jar of home-made jam.  
E63. A jar of home-made marmalade.  
E64. A jar of home-made jelly.  
E65. 1 bottle of home-made wine, any recipe. **Please use shoulder cork and clear bottle, and state age of wine.**  
E66. **FOR MEN ONLY** 5 Welsh cakes (recipe provided).  
E67. 6 home produced eggs (does not count towards cup).

**Please note: Cookery items must be covered with cling film.**

**Class E66 is for MEN ONLY. Men are invited to enter any other classes if they wish. All classes are 'own recipes' except class E56.**

## SECTION F

## ARTS AND CRAFTS

### CRAFTS

- F68. 4 knitted squares, 6 in, garter stitch, any wool & needle, for a good cause.  
F69. A knitted toy.  
F70. Something new from something old.  
F71. An item of jewellery.  
F72. Something made from wood.

### ARTS

- F73. Sports equipment (any medium).  
F74. A family pet (any medium).  
F75. A Coaley view (any medium).  
F76. A flower study (any medium).

### ART or CRAFT

- F77. Anything made from a kit.  
F78. "Orange", any subject predominately orange (any medium).  
F79. An ode to Coaley.

**Multiple entries are allowed -see rule 2. No items should have been entered before at this show.**

## SECTION G

## PHOTOGRAPHY

- G80. "Emotion".  
G81. "Coast".  
G82. Home sweet home.  
G83. "Reflections".

**Max. print size 18 cm x 13 cm ( 7" x 5").  
Colour or black & white. No frames or mounts. Please mark photographic entries with your name on the back and bring them with you when you submit your entry forms.**

# SECTION H

# CHILDREN'S CLASSES

**Class**

**No.**

## **Aged 7 and under (help allowed with the difficult bits)**

- H84. 4 decorated cup cakes.
- H85. A picture using handprints.
- H86. Garden flowers in a jam jar.

## **Aged 8 to 10**

- H87. Something chocolatey.
- H88. Something sporty. Draw or a make a model of your favourite sport.
- H89. A vegetable/fruit bird.

## **Aged 11 plus**

- H90. A pizza.
- H91. Take a photograph, cut it in half and draw the other side.
- H92. Something I have made.

**Please ensure that all items show the child's age.  
Cookery items must be covered with cling film.**

## **Child of any age (these classes do not count towards cup)**

- H93. A knitted item.

## Gingerbread

225g [8oz] plain flour  
Pinch salt  
3x5 ml spoons [3 teaspoons] of ground ginger  
100g [4oz] margarine  
40g [1½ oz] soft brown sugar  
100g [4oz] golden syrup  
100g [4oz] black treacle  
1x5ml [1teaspoon] bicarbonate of soda  
1 egg, beaten  
300ml [½pint] warm milk

Cooking time 1½ hours.

OVEN 170C / 350F / Gas Mark 4

Grease and line the base of a 17cm [7inch] square cake tin, with greaseproof paper. Sieve the flour, salt and ginger in a bowl. Gently heat the margarine, brown sugar, syrup and treacle in a pan until the fat melts. Sprinkle the bicarbonate of soda into the warmed milk. Gradually beat the melted margarine and treacle mixtures into the dry ingredients until smooth. Finally beat in the egg and milk. Pour into the prepared tin and cook in a moderate oven for about 1¼ hours. Cool slightly in the tin before turning out on a wire rack. Store in foil or an airtight tin.

## Welsh cakes

225g [8oz] self raising flour  
½ teaspoon mixed spice  
110g [4oz] margarine  
75g [3oz] currants  
50-75g [[3oz] caster sugar  
1 large egg  
1x 15ml milk

Cooking time 8-10 minutes

First sieve the flour and mixed spice together, then rub in the fat. Add sugar and currants and mix thoroughly. Beat the egg lightly and add to the mixture. Mix to dough and if the mixture seems a little too dry add some of the milk. Roll out on a lightly floured board to about 6mm thick. Cut into rounds using a 5cm fluted cutter. Bake for about three minutes on each side on a greased girdle over a medium heat until lightly brown. When cool sprinkle with extra sugar. Makes 24





Andrew Wilcox—winner of 2009 line drawing class

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