

Coaley Produce Show

2nd September 2017 at 2pm

Admission 50p, Children Free. Auction of produce, raffle and refreshments.

Show Day Timetable

Staging of entries9 a.m. - 10.45 a.m.
Judging commences..... 11.00 a.m.
Doors open to the Public2.00 p.m.
Chairman's Address3.45 p.m.
Raffle and Prizegiving
Removal of exhibits not for auction
Auction of produce
Show ends.....5.00 p.m.

2016 winners

Vegetable Cup - Tylan Bahcheli.
G. S. Neal Cup for Fruit - Frances Randal.
Flower Cup - Florence Curson.
Floral Decoration Cup - Pat Grimwood.
Domestic Cup - Vanessa Sprague.
Rose Bowl - Julia Carter, Maureen Wibberley.
Coaley W.I. Cup for Arts and Crafts - David Attwool.
Jean Steel Cup for Children - Lizzie Burrows.
Billet Cup for Children - Beatrice Smith.
Frank Workman Rose Bowl - Ann Bahcheli.
Winnie Brooks Cup for the Most Beautiful Flower— Jones Family.
Major Memorial Award - Tylan Bahcheli.
Wooden Spoon - Tim Wilcox.
Cospa Cup for Photography - Stephen Cook.
Garden Cup—Fiona Porter



Committee

President	Mr Don Payne
Chairman	Dr Marion McDowell
Secretary	Mrs Helen Wilcox
Minutes Secretary	Mrs Vanessa Sprague
Treasurer	Mrs Caroline Roper



Please don't forget to take your entry forms to the Village Hall on Wednesday 30th August 5-8 p.m.
(Sorry - no late entries). Early entries can be left at Coaley Shop with the correct entry fee.

www.coaleyproduceshow.org.uk

Section A VEGETABLES

- 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. A culinary squash or pumpkin
- A10. Lettuce, 2, same or different varieties.
- 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, 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, roots removed and some skin left on.

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.

Section B FRUIT

- B20. Tomatoes, green, 4.
- B21. Tomatoes, a truss.
- B22. Tomatoes, medium-large, 6. Over 35mm (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

Section C FLOWERS

- C29. Marigolds (Calendula), 3.
- C30. Sweet peas, 6 spikes, mixed or all the same.
- C31. Dahlias, pompon blooms, 3. Less than 5 cm (2") diameter.
- C32. Dahlias, large, 3 More than 5 cm (2") diameter.
- C33. Roses, 4 blooms.
- C34. One specimen rose.
- 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, 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 geranium in a pot.
- C44. Cactus or succulent in a 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. "Harvest" using fresh flowers, foliage and accessories.
- D49. Holiday Destination
- D50. Lovely Leaves.
- D51. A flower arrangement incorporating a tea cup .
- D52. A corsage.

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

- E53. A cous cous salad.
- E54. 4 cheese scones.
- E55. Olive bread.
- E56. 4 jam tarts.
- E57. Ginger cake (recipe provided).
- E58. A round of shortbread.
- E59. A small plate of sweets (max 6).
- E60. A custard pie.
- 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 cordial, any recipe. **Please use a clear bottle.**
- E66. **FOR MEN ONLY** A chocolate cake (recipe provided).
- E67. 6 home produced eggs (does not count towards cup).



Section F ARTS AND CRAFTS

- F68. A knitted/crocheted toy animal – may be donated to Family Haven Project so please make safe for under 3's.
- F69. A placemat, any medium.
- F70. An apron.
- F71. A string of bunting, minimum 6.
- F72. A wood carving.
- F73. A bird feeder.
- F74. A block print picture (using wood, leaves, potatoes etc to make print).
- F75. Wildlife (any medium).
- F76. Still life in oil.
- F77. A garden ornament (any medium).
- F78. "Pink", (any subject, any medium except photography).
- F79. A Limerick "A gardener in Coaley once grew..."



Section G PHOTOGRAPHY

- G80. A picture suitable for a Christmas card.
- G81. Doorways
- G82. A farm animal..
- G83. A vegetable picture.

Max. print size for classes 80-83 18 cm x 13 cm (7" x 5").

Colour or black & white. No frames or mounts. Please mark entries with your name on the back and bring them with you when you submit your entry forms.

Glass G80 must be in landscape format and of sufficient quality to print at A4 size. We will need digital copies of images selected for the calendar.

IMPORTANT. Bring your photographs with your entry form on Wednesday 30th August (for judging before Show Day).

Section H CHILDREN'S CLASSES

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

- H84. 4 rice krispie cakes.
- H85. My house (any medium).
- H86. Flowers in a mug.

Aged 8 to 10

- H87. My favourite sandwich.
- H88. A collage made from pasta.
- H89. A vegetable monster.

Aged 11 to 15

- H90. A computer generated picture, A4 size.
- H91. A healthy packed lunch.
- H92. Something I have grown.

Please ensure that all items show the child's age.

Cookery items must be covered with cling film.

Ginger Cake (Class E 57)

125g golden syrup
60g butter
100g plain flour
25g self-raising flour
100g caster sugar
125ml milk
1 beaten egg
1tsp bicarbonate of soda
1 heaped tsp ground ginger
½tsp mixed spice
Pinch of salt

Grease and line a 2lb loaf tin. Preheat oven to 170°C. Melt the butter and syrup in a pan over a low heat. Sift both flours, bicarbonate and spices into a mixing bowl. Add the sugar and salt, then the egg and milk and beat until smooth. Gradually add in the butter and syrup mixture and combine well.

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Pour into the prepared tin and bake for 50 to 55 minutes until risen and firm to the touch. Cool in the tin for five minutes and then turn out on to a wire rack.

Chocolate Cake (Class E 66)

170g (6oz) plain flour
70g (2½ oz) cocoa
115g (4oz) butter
115g (4oz) soft brown sugar
115g (4oz) golden syrup
1 egg
140ml (¼pt) milk
5ml (1 tsp) bicarbonate of soda

Buttercream icing
75g (3oz) butter
175g (6 oz) icing sugar, sifted
25-40g (1-1½ oz) melted plain chocolate
1-2 tbs warm water

Sift the flour and cocoa together. Melt the butter, sugar and syrup in a pan, then add to the flour mixture. Add the egg. Warm the milk and pour with the bicarbonate of soda into the mixture. Beat well (it will be on the thin side) until stiff and dark. Pour into two greased and floured 18cm (7") sandwich tins. Cook for 30-35 mins at 190°C and test before removing from oven. Cool in the tin for five minutes and then turn out on to a wire rack.

For the icing cream butter until soft then gradually beat in sugar. Add melted chocolate and mix in. Add water to give an easy to spread consistency.

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 30th August 2017. 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.**

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