

Coaley Produce Show

3rd September 2016 at 2pm

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

Show Day Timetable

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.
Raffle and Prizegiving
Removal of exhibits not for auction
Auction of produce
Show ends.....5.00 p.m.

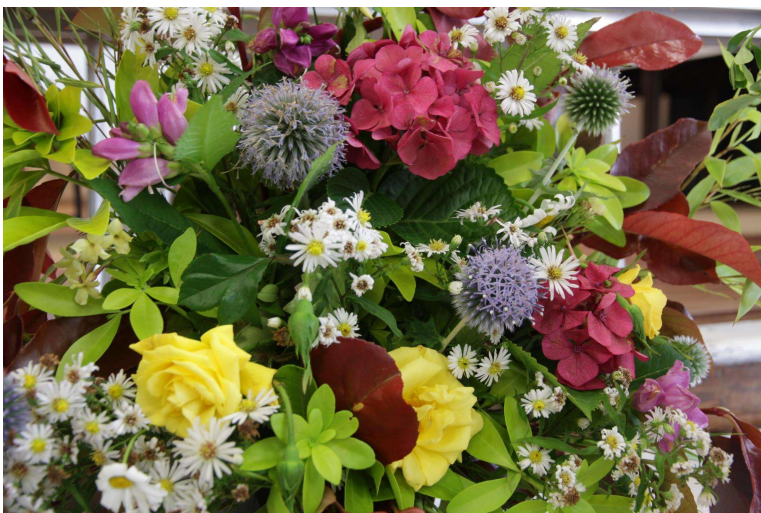
2015 winners

Vegetable Cup - Tylan Bahcheli.
G. S. Neal Cup for Fruit - Tylan Bahcheli.
Flower Cup - Florence Curson.
Floral Decoration Cup - Pat Grimwood.
Domestic Cup - Isobel Farmer.
Rose Bowl - Julia Carter, Vanessa Sprague.
Coaley W.I. Cup for Arts and Crafts - Sam Sirett.
Jean Steel Cup for Children - Lizzie Burrows.
Billet Cup for Children - Jack Cook.
Frank Workman Rose Bowl - Ann Bahcheli.
Winnie Brooks Cup for the Most Beautiful Flower- Julia Carter.
Major Memorial Award - Tylan Bahcheli.
Wooden Spoon - Chris Wilcox.
Cospa Cup for Photography - Stephen Cook.



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 31st 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. Garlic, 2 bulbs.
- 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, 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

Section C FLOWERS

- C29. Antirrhinum, 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. "Brazil" using fresh flowers, foliage and accessories.
- D49. "Happy Birthday, Your Majesty".
- D50. "Autumn" - an exhibit of foliage and berries but not flowers.
- D51. A flower arrangement in a flower pot.
- D52. A scented posy.

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 savoury dish incorporating courgettes.
- E54. A gluten free savoury muffin.
- E55. A plaited loaf.
- E56. 4 sweet scones. (Please consider donating any extra you make for the teas on show day.)
- E57. Coffee and walnut sponge (recipe provided).
- E58. 4 Florentines.
- E59. A small plate of sweets (max 6).
- E60. A Key lime 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** 4 chocolate brownies (recipe provided).
- E67. 6 home produced eggs (does not count towards cup).



Section F ARTS AND CRAFTS

- F68. A knitted toy animal – may be donated to Family Haven Project so please make safe for under 3's.
- F69. A scarf, any medium.
- F70. A gadget bag.
- F71. An item of cross stitch.
- F72. A wood carving.
- F73. A bee or insect box.
- F74. A holiday poster for Coaley (any medium).
- F75. A country scene (any medium).
- F76. A pen and ink drawing.
- F77. Something made of willow.
- F78. "Purple", (any subject, any medium except photography).
- F79. A Limerick "On walking through Coaley one day.....".



Section G PHOTOGRAPHY

- G80. A picture suitable for a Coaley Calendar.
- G81. Rooftops.
- G82. A close-up of a flower.
- G83. A picture taken at night.

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 31st August (for judging before Show Day).

Section H CHILDREN'S CLASSES

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

- H84. A decorated hard boiled egg.
- H85. A collage of a fish.
- H86. Grasses in a jar.

Aged 8 to 10

- H87. 4 flapjacks.
- H88. Inside a shop made from a shoe box.
- H89. Paint a pebble.

Aged 11 to 15

- H90. A postcard of Coaley (any medium).
- H91. 4 pieces of rocky road.
- H92. A model chair made from pasta.

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

Cookery items must be covered with cling film.

Coffee and walnut sponge (Class E 57)

For the cake:

2 tbsp instant coffee
4oz (100g) walnut halves
8oz (225g) soft butter
8oz (225g) soft, light-brown sugar
4 eggs, beaten together
8oz (225g) plain flour
3 tsp baking powder
1/4 tsp salt
Milk, optional

For the icing:

2 tbsp instant coffee
6oz (165g) soft butter
15oz (425g) icing sugar
1/4 tsp salt
4 tbsp double cream

1. Mix the coffee with 1 tbsp boiling water, and cool.
2. Toast the walnut halves in a dry pan until they smell toasted and nutty, then set a quarter of them aside and roughly chop the remainder.
3. Heat the oven to 180°C (160°C fan) and grease and line the bases of 2 x 20cm sandwich tins.
4. Beat the butter and sugar together until light and fluffy.
5. Add the egg mix very gradually. Once incorporated, sift in the flour, baking powder and salt and fold in, adding the coffee and chopped walnuts as you go.
6. The batter should fall, reluctantly, from a spoon; if not, add a little milk to loosen it. Divide between the 2 tins, and bake for about 25 minutes until well risen. Allow to cool for 10 minutes in the tins, then turn out onto a cooling rack.
7. For the icing, mix the 2 tbsp coffee with 1 tbsp boiling water and allow to cool. Beat the butter until soft, then

sift in the sugar and salt and add the coffee and cream. Stir together until evenly combined.

8. Top one cake with a little less than half the icing, spreading it more thickly in a ring around the edge, and then place the other cake on top. Spread the remaining icing on the top and decorate with walnuts.

Chocolate Brownies (Class E 66)

6oz (170g) butter
5oz (150g) dark chocolate
10 oz (300g) caster sugar
1½ teaspoons vanilla extract
¼ teaspoon salt
3 large eggs
5oz (140g) plain flour
3oz (85g) mix-ins (e.g. chocolate chips, chopped nuts or raisins)

1. Preheat oven to 180°C. Grease 20cm square baking tin.
2. Put 6oz of the butter and the chocolate into a saucepan over a low heat and stir until melted.
3. Scrape into a bowl and cool for 5 mins.
4. Stir the sugar, vanilla and salt into the chocolate mixture.
5. Add the eggs one at a time and beat with wooden spoon until just mixed.
6. Stir in the flour.
7. Add the mix-ins and stir.
8. Scrape the batter into the prepared tin and spread evenly.
9. Bake for 35-40 mins. Do not overbake or the brownies will be dry.
10. Place tin on cooling rack and cool completely before cutting into squares.

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 31st August 2016. 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