



Coaley Produce Show

Sat 1st September 2pm

**Admission 50p
Children free
Auction of produce
Refreshments**

Entry Day

Please don't forget to take your entry forms to the Village Hall on Wednesday 29th August 5-8p.m. (Sorry - no late entries).
Early entries can be left at Coaley Shop with the correct entry fee.

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.	3.45p.m.
Raffle and prizegiving	
Removal of exhibits not for auction	
Auction of produce	
Show ends	5.00 p.m.

Committee

President	Secretary	Treasurer
Mr Don Payne	Mrs Helen Wilcox	Mrs Caroline Roper

Chairman	Minutes Secretary
Dr Marion McDowell	Mrs Vanessa Sprague

2017 winners

Vegetable Cup	Tylan Bahcheli
G. S. Neal Cup for Fruit	Tylan Bahcheli
Flower Cup	Jean Bryant & Fiona Porter
Floral Decoration Cup	Pat Grimwood
Domestic Cup	Maureen Wibberley
Rose Bowl	Julia Carter
Coaley W.I. Cup for Arts and Crafts	Janet Coleman & Jenny Hanson
Jean Steel Cup for Children	Lizzie Burrows
Billet Cup for Children	Jack Cook
Frank Workman Rose Bowl	Frances Randall
Winnie Brooks Cup for the Most Beautiful Flower	Frances Randall
Major Memorial Award	Tylan Bahcheli
Wooden Spoon	Chris Wilcox
Cospa Cup for Photography	Mike Davis
Garden Cup	Tylan Bahcheli

GARDEN CHALLENGE CUP

SUMMER DISPLAYS IN TROUGHS & HANGING BASKETS

The competition is very informal and fun.

In the afternoon of Sunday 24th June 2018 two independent judges will visit each garden entry for about 15-20 minutes and view your flowers.

Closing date for entering the competition is

WEDNESDAY 20th June.

Pick up an entry form from the Village Shop and enter now.

If you cannot get to the Village Shop please ring Tylan

Bahcheli on 860230 and he will deliver a form to you.



SHOW SCHEDULE

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. Sweetcorn, 2.
- A7. Heaviest Onion.
- A8. Onions from sets, 4.
- A9. A culinary squash.
- A10. Radishes, 6.
- A11. Potatoes, white, 4.
- A12. Potatoes, coloured, 4.
- A13. Heaviest pumpkin 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, cabbage, 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. Japanese anemones, 3 stems.
- 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 coleus.
- 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.*



Entry Form - Coaley Produce Show 2018

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

Wednesday 29th August 2017 - 5 to 8 p.m.

Please use a separate form for each exhibitor. Further copies are available from the Secretaries, the village shop and the website at www.coaleyproduceshow.org.uk.

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.

☐ Please tick to agree that your name may be published in the show results on the show website and in the local press. You can withdraw consent at any time by contacting the show committee. Consent is not required to enter.

☐ Please tick to donate any prize to show funds.

Name Tel. No.....

Address.....

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

Section	Class Number	Description	Number of entries

Entry Form - Coaley Produce Show 2018

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

Wednesday 29th August 2017 - 5 to 8 p.m.

Please use a separate form for each exhibitor. Further copies are available from the Secretaries, the village shop and the website at www.coaleyproduceshow.org.uk.

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.

☐ Please tick to agree that your name may be published in the show results on the show website and in the local press. You can withdraw consent at any time by contacting the show committee. Consent is not required to enter.

☐ Please tick to donate any prize to show funds.

Name Tel. No.....

Address.....

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

Section	Class Number	Description	Number of entries

Section D

FLORAL DECORATION

- D47. An arrangement of mixed garden flowers and foliage.
- D48. An arrangement suitable for Coaley Church at harvest festival.
- D49. Votes for Women! - 100 years of women's suffrage.
- D50. An arrangement with no more than five blooms.
- D51. A flower arrangement incorporating a wine glass.
- 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 vegetarian stuffed vegetable.
- E54. A nut roast.
- E55. Soda bread.
- E56. Filled macarons, any flavour (4).
- E57. Blackberry cake with marshmallow frosting.
(recipe provided).
- E58. Gluten free cookies (4).
- E59. A small plate of fudge.
- E60. A frangipan tart.
- 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 lemonade, any recipe.

Please use a clear bottle.

- E66. **FOR MEN ONLY** A chocolate and bacon cake (yes, really - recipe provided).
- E67. 6 home produced eggs (does not count towards cup).



Section F

ARTS AND CRAFTS

- F68. A knitted or crocheted child's bobble hat.
- F69. Needle felting.
- F70. Something made of string or rope.
- F71. A set of Christmas decorations.
- F72. A wood carving.
- F73. A shopping bag.
- F74. An item made from home-made marbled paper.
- F75. Animal portrait (any medium).
- F76. A landscape featuring water.
- F77. An example of thrift.
- F78. "Yellow", (any subject, any medium except photography).
- F79. A Limerick "A baker in Coaley once said..."



Section G

PHOTOGRAPHY

- G80. A set of three pictures on a theme on an A4 sheet.
- G81. Bridge.
- G82. Pattern.
- G83. Fun.

Max. print size for classes 81-83 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.

IMPORTANT. *Bring your photographs with your entry form on Wednesday 29th August (for judging before Show Day).*

Section H

CHILDREN'S CLASSES

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

- H84. A decorated biscuit.
- H85. A thumb print picture of flowers.
- H86. Floating flowers in a cereal bowl.

Aged 8 to 10

- H87. A pizza.
- H88. A model from a plastic bottle.
- H89. A garden in a seed tray.

Aged 11 to 15

- H90. Something made from a pompom.
- H91. Chocolate truffles.
- H92. Lovely leaves.

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

Cookery items must be covered with cling film.

Recipies

Bacon and chocolate Cake

225g / 8oz self raising flour
350g / 12½ oz caster sugar
85g / 3oz cocoa powder
1 tsp baking powder
2 eggs
250ml / 9 fl oz milk
125ml / 4½ fl oz veg oil
2 tsp vanilla extract
250ml / 9 fl oz boiling water

Icing:
200g butter
400g icing sugar
1 tbsp honey or 1 tsp vanilla (to taste)
2 rashers of bacon
2 tbsp brown sugar

Heat oven to 180°C Fan. Grease 2 x 20cm tins. Mix all ingredients except boiling water in a bowl. When smooth add boiling water and mix well. Divide the mixture between the tins and bake for 25-30 mins. Turn out on to a wire rack to cool. For the icing, beat the sugar, butter and honey together. Rub the brown sugar into the bacon and bake at 200°C until crisp. Beware excess sugar will burn. Sandwich the cake halves with half the butter cream and spread the rest on top. Crumble cooled bacon on top.

Blackberry Cake with Marshmallow Frosting

300g / 11oz unsalted butter
225g / 8oz self raising flour
5 large eggs
300g / 11oz golden caster sugar
75g / 3oz ground almonds
½ orange

Frosting:
150g / 5oz unsalted butter
250g / 9oz icing sugar
½ of 213g jar marshmallow fluff
425g / 15oz blackberries
4 tbsp blackberry jelly

Preheat oven to 180°C, gas mark 4. Grease and line the bases of 3 x 18cm sandwich tins with baking parchment, then lightly flour the sides. Whisk all the cake ingredients together using electric beaters until thoroughly combined and smooth. (Don't worry if it looks slightly curdled.) Divide the mixture equally between the tins and level the tops. Bake for 25-30 minutes until golden, risen and it springs back when touched. Remove from the oven, turn the tins over onto a board covered with a clean tea towel and leave for 5 minutes to flatten the tops. Then remove the cakes and cool on a wire rack. For the frosting, use electric beaters to beat the butter and 125g icing sugar in a large bowl until combined. Gradually add the remaining 125g icing sugar and marshmallow fluff until light and airy. Transfer ⅔ of the marshmallow buttercream into another bowl and stir through 75g blackberries squashing them to marble the frosting. Remove the parchment from the cakes. Put one cake on a plate and spread with 2 tbsp blackberry jelly and ½ the marbled frosting. Scatter with 100g of the remaining blackberries. Top with another sponge and repeat the layers of jelly, frosting and blackberries. Finish with the final cake. Spread the unmarbled buttercream on top and scatter with the remaining 150g blackberries.

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 29th August 2018. 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

For further schedules, entry forms and results from previous years please visit www.coaleyproduceshow.org.uk.
--