



Coaley Produce Show

Sat 2nd September 2023

2pm

Admission 50p

Children free

Auction of produce

Refreshments

Entry Day

Please don't forget to take your entry forms to **Coaley Community Shop** on Wednesday 30th 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.
Removal of exhibits not for auction	
Auction of produce	
Raffle and prizegiving	
Show ends	5.00 p.m.

Committee

President

Mr Don Payne

Secretary

Mrs Helen Wilcox

Treasurer

Mrs Avril Burak

Chairman

Dr Marion McDowell

Minutes Secretary

Mrs Vanessa Sprague

2022 winners

Vegetable Cup	David Wilcox
G. S. Neale Cup for Fruit	Tylan Bahcheli
Flower Cup	Ann Bahcheli
Floral Decoration Cup	Laura Gibbs
Domestic Cup	Vanessa Sprague
Rose Bowl	Jackie Davis
Coaley W.I. Cup for Arts and Crafts	Barbara Whitwam Davis
Jean Steel Cup for Children	Poppy Cook
Billet Cup for Children	Pippa Gibbs
Frank Workman Rose Bowl	Kay Lynch
Winnie Brooks Cup for the Most Beautiful Flower	Avril Burak
Major Memorial Award	Tylan Bahcheli
Wooden Spoon	Chris Wilcox
Cospa Cup for Photography	Stephen Cook
Florie Curson Dahlia Cup	Susan Tucker & Lisa Boden
Centaur Cup for Coaley School (7 and under)	Esme Kologlu
Centaur Cup for Coaley School (8 -10)	Iyla Telling
Garden Cup	June Dunlop

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. Cucumber, 2
- A11. Potatoes, white, 4.
- A12. Potatoes, coloured, 4.
- A13. Heaviest marrow or courgette in show.
- A14. Longest runner bean.
- A15. Courgettes, 2.
- A16. A collection of 3 salad vegetables one of each kind arranged on tray*.
- 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*. 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. Does not apply to class A13.

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.

****Tray max. size 46cm x 61cm (18" x 24").***

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.

*Please name varieties,
if possible, for interest*

Fruit must be edible.

Section C

FLOWERS

- C29. Japanese anemones, 3 stems.
- C30. Sweet peas, 6 spikes, mixed or all the same.
- C31. Dahlias, 3 blooms. Less than 15cm diameter.
- C32. Dahlias, 3 medium blooms. Less than 22cm diameter.
- C33. Dahlias, 3 large blooms. More than 22 cm diameter.
- C34. Roses, 4 blooms.
- C35. One specimen rose.
- C36. Cluster roses, 1 stem.
- C37. Miniature rose blooms in a vase, 4.
- C38. Nasturtiums (mixed colours allowed), 6.
- C39. 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 40.
- C40. 2 spikes of flowers - same variety, e.g. gladiolus.
- C41. Single cluster flower, e.g. Hydrangea.
- C42. Mixed garden flowers, quality of flowers judged, not arrangement.
- C43. Mixed culinary herbs in a jam jar.
- C44. A Pelargonium in a pot.
- C45. One alpine plant in a pot.
- C46. Best flowering plant in a pot.
- C47. Best foliage plant in a pot.

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

Entry Form - Coaley Produce Show 2023

Complete and return to the Entries Secretary at **Coaley Community Shop**, together with the appropriate fees, 30 pence per entry on:

Wednesday 30th August 2023 - 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.)

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Section	Class Number	Description	Number of entries

Section D

FLORAL DECORATION

- D48. An arrangement of mixed garden flowers and foliage.
- D49. Coronation.
- D50. Africa.
- D51. An arrangement of leaves and grasses.
- D52. An arrangement in an item from the kitchen.
- D53. A hand-tied posy.

Materials may be purchased for all classes in this section with the exception of class D48.

Max. space allowed for Classes D49 to D51 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

- E54. Vegetable samosas x 3. Pastry can be bought.
- E55. Vegetarian sausage rolls x 4.
- E56. One naan bread (no meat).
- E57. Crown Cake - shaped and/or decorated as a crown. No fresh cream.
- E58. Lemon Meringue Pie.
- E59. Viennese Whirls x 4.
- E60. Millionaire shortbread - 4 squares.
- E61. Vegan fudge - 6 pieces.
- E62. A jar of home-made chutney (must be at least 3 months old).
- E63. A jar of home-made jam.
- E64. A jar of home-made marmalade.
- E65. A jar of home-made ketchup.
- E66. A small bottle of flavoured alcohol.
- E67. **FOR MEN ONLY** Cookie cake - recipe provided.
- E68. 6 home produced eggs (does not count towards cup).

Meat or fish should not be used in any class.

Exhibits should be covered with cling film or similar where required.

Section F

ARTS AND CRAFTS

- F69. Knitted/crocheted tank top up to age 5 (for donation).
- F70. Knitted/crocheted cot blanket.
- F71. Christmas stocking, any medium. 11-14",28-36cms long. Can be donated for
- F72. A Papier Mache bowl. village decorations
- F73. A wood carving.
- F74. An item made from salt dough.
- F75. A bug house/hotel made from natural or recycled materials.
- F76. Sea scape -mixed media, predominantly paint.
- F77. A painted Coaley Scene, A4 landscape format. May be included in calendar (with permission).
- F78. A tree - any medium, could include paint, fabric, recycled materials.
- F79. A humorous cartoon (any subject, any medium except photography).
- F80. A Limerick starting "The country has got a new King....."

Section G

PHOTOGRAPHY

- G81. Two seasons on an A4 sheet.
- G82. Bird or Birds.
- G83. Emotion.
- G84. Wonderful World.

Max. print size for classes 82-84 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.

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

Section H

CHILDREN'S CLASSES

Aged 4 and under (help allowed with the difficult bits)

- H85. Pizza face (base can be bought).
- H86. Footprint painting.
- H87. A cress head.

Aged 5 to 7

- H88. Thumb cookie - recipe provided.
- H89. A Halloween decoration.
- H90. Floating flowers in a bowl.

Aged 8 to 11

- H91. Thumb cookie - recipe provided.
- H92. A Halloween decoration.
- H93. An insect, made from twigs and leaves.

Coaley School children only for Centaur Cups

- I94. A hanging decoration from natural materials.
- I95. A bird nesting box from a recycled pot.

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

Cookery items must be covered with cling film.

Recipes

Thumb cookies

250g plain flour	150g butter, cut into cubes
70g icing sugar, plus some for dusting	2 egg yolks
1 tsp vanilla extract	100g redcurrant jelly or raspberry jam
1 tsp lemon zest	

For the shortcrust pastry, sift the flour and icing sugar into a mixing bowl. Add the vanilla, lemon zest and a pinch of salt. Rub the butter into the flour mixture until it is incorporated and then mix in egg yolks. Knead everything into a compact smooth dough. Wrap the dough in clingfilm and chill it for 1 hour.

Remove the dough from the refrigerator and bring it to room temperature for 10 minutes. Form the dough into a long roll and divide it into 60 equal portions. Form a small ball from each portion and place it on a baking sheet covered with baking parchment (you will need two or more sheets). Press a dip (for the jam) into each ball with the handle of a wooden spoon.

Heat the oven to 200°C, fan 180°C, gas 6. Heat the jelly or jam in a saucepan until it melts. Use a teaspoon to fill the dips in the dough balls.

Bake for 12-15 minutes, then allow to cool completely. Finally, dust the cookies with some icing sugar.

Cookie Cake

250g soft butter	½ tsp sea salt flakes
115g light brown sugar	1 tsp bicarbonate of soda
115g granulated sugar	4tsp cocoa powder
1tsp vanilla extract	120g dark chocolate chips
1 medium egg	120g milk chocolate chips
200g plain flour	

Preheat oven to 180°C, fan 160°C, gas 4 and grease and line a 23 x 33cm baking tray. Beat the butter, the sugars and the vanilla together until pale and fluffy. Beat in the egg then add the flour, cocoa, salt and bicarbonate of soda. Mix until just combined. Mix through half of each of the chocolate chips. Press the dough into the tray and sprinkle over the remaining chocolate chips.

Bake for 20-22 minutes or until set. Remove from the oven and leave to cool in the tray for 5 minutes. Score into 24 squares and leave to cool completely.

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 49 - 53) must be of their own growing.
5. Entry fee - 30 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 village shop, between 5 and 8 p.m. on Wednesday 30th August 2023 The prizes for each class are: 1st - £1, 2nd - 50 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. No names should be visible to judges on entries.
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.
12. 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. Where competitors tie on points, trophies will be awarded to the competitor with the highest number of first places.

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.

