

A photograph of a market stall displaying a variety of fresh produce. In the foreground, several large, green pears are arranged on a white tablecloth. Behind them, numerous apples in various colors (green, red, yellow) are displayed in white bowls and baskets. A wicker basket on the left contains more produce, including what appears to be a tomato. The background shows more produce and a white tablecloth. The text is overlaid on the top left of the image.

Coaley Produce Show

Sat 7th September 2024
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 4th September 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

2023 winners

Vegetable Cup	Tylan Bahcheli
G. S. Neale Cup for Fruit	Bob Parkinson
Flower Cup	Jean Bryant
Floral Decoration Cup	Laura Gibbs
Domestic Cup	Vanessa Sprague
Rose Bowl	Mark Wyatt
Coaley W.I. Cup for Arts and Crafts	Mark Wyatt
Jean Steel Cup for Children	Pippa Gibbs
Billet Cup for Children	Tess Gibbs
Frank Workman Rose Bowl	Ann Bahcheli
Winnie Brooks Cup for the Most Beautiful Flower	Lisa Boden
Major Memorial Award	Tylan Bahcheli
Wooden Spoon	Kevin Spill
Cospa Cup for Photography	Stephen Cook
Florie Curson Dahlia Cup	Lisa Boden
Centaur Cup for Coaley School (7 and under)	Maurice Keating
Centaur Cup for Coaley School (8 -10)	Juno Fowkes
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.
- 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, 3 blooms of same variety. Less than 15cm diameter.
- C32. Dahlias, 3 medium blooms of same variety. Less than 22cm diameter.
- C33. Dahlias, 3 large blooms of same variety. More than 22 cm diameter.
- C34. Roses, 4 blooms of same variety.
- C35. One specimen rose.
- C36. Cluster roses, 1 stem.
- C37. Miniature rose blooms of same variety 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 fern in a pot.
- C45. One cactus or succulent 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 2024

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

Wednesday 4th September 2024 - 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. Harvest.
- D50. Olympics.
- D51. An arrangement of leaves, grasses and seed heads.
- D52. An arrangement in an egg cup.
- D53. A door wreath from natural materials.

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. Bombay roll - recipe provided.
- E55. Vegetarian Scotch egg x2.
- E56. Focaccia.
- E57. Chocolate sponge cake.
- E58. Apple Pie.
- E59. Custard Tart x4.
- E60. Flapjack x4.
- E61. Brandy snaps, unfilled, x3.
- 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 jelly.
- E66. A small bottle of flavoured alcohol.
- E67. **FOR MEN ONLY** Apple 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/crochet fruit or vegetables x3 (for donation).
- F70. Knitted/crocheted snood.
- F71. Door draught excluder, any medium
- F72. Macramé plant pot holder.
- F73. A wood carving.
- F74. Halloween Decoration.
- F75. Something new from something old.
- F76. Autumn -mixed media, predominantly paint.
- F77. A painting of a house on wood.
- F78. Wild flower - any medium, could include paint, fabric, recycled materials.
- F79. A card for a new baby (any medium except photography).
- F80. A Limerick starting "On the day of the annual show....."

Section G

PHOTOGRAPHY

- G81. Before and After - 2 photos on an A4 sheet.
- G82. Farm Animals.
- G83. Community.
- G84. Ruined.

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. Krispy cakes x 3.
- H86. Hand print animal picture.
- H87. Flowers in a mug.

Aged 5 to 7

- H88. Coconut ice – 4 pieces.
- H89. A Lego garden.
- H90. An animal made from fruit and vegetables.

Aged 8 to 11

- H91. A pizza (no meat).
- H92. A Christmas decoration.
- H93. Hanging homemade bird food (can be in or out of a container).

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

Cookery items must be covered with cling film.

Coaley School children only for Centaur Cups

- I94. tba
- I95. tba

Recipes

Bombay Roll

60g fresh coriander leaves roughly chopped	2 tbsp rapeseed oil
20g fresh mint leaves roughly chopped	Plain flour to dust
2 tsp lemon juice	200g puff pastry block (not rolled)
2 green chillies roughly chopped	100g extra mature Cheddar grated
1 tsp ground cumin	1/2 a small red onion very finely sliced
1.25 tsp salt	1 egg beaten with a pinch of salt

Preheat the oven to 220°C / 200°C fan. Line a 22 x 30cm baking tray with baking paper. Place the coriander, mint lemon juice chillies, cumin, salt and oil into a blender and pulse to a smooth thick paste. Roll pastry to a 30cm square.

Spread the surface of the pastry with the herb mixture leaving a 2.5cm strip on the side furthest from you. Add the Cheddar in an even layer and scatter the onion on top. Brush the exposed strip with beaten egg.

Roll the pastry away from you in a tight spiral and seal with the exposed strip. Cut the roll into 4cm pieces and lay each piece on the baking sheet leaving a gap of 5cm between each piece.

Place in the oven for 20-30 minutes until golden brown and crispy.

Apple Cake

115g unsalted butter, diced and chilled, plus extra for the tin	6-8 tbsp milk
225g self-raising flour	225g Bramley or Granny Smith apples, peeled, cored and diced
2 tsp ground cinnamon	100g sultanas
115g light brown sugar	2 tbsp demerara sugar
1 large egg, beaten	

Heat the oven to 180°C/160°C fan. Butter and line a deep 20cm cake tin with baking parchment.

Mix the flour and cinnamon together in a large bowl. Add the butter and rub into the flour using your fingers, until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6-8 tbsp of milk – add it gradually until you have a smooth, thick batter.

Add the apples and sultanas and mix to combine. Scrape the batter into the prepared tin and level out. Sprinkle over the demerara sugar and bake for 30-40 mins or until golden and a skewer inserted into the middle comes out clean.

Allow to cool in the tin for 15 mins and then turn out onto a wire rack to cool further.

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 entry day. The prizes for each class are: 1st - £1, 2nd - 50 pence, 3rd - 30 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.



Coaley Produce Show