



Coaley Produce Show

Sat 6th September 2025
2pm

Admission 50p
Children free
Auction of produce
Refreshments

Coaley Produce

FIR
PRI

Entry Day

Please don't forget to take your entry forms to **Coaley Community Shop** on Wednesday 3rd 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	Vice-chair	Treasurer
Mr Don Payne	Laurence Bryant	Mrs Avril Burak
Chair	Secretary	
Mrs Helen Wilcox	Mrs Vanessa Sprague	

2024 winners

Vegetable Cup	Mark Wyatt
G. S. Neale Cup for Fruit	Stephen Cook
Flower Cup	Jean Bryant
Floral Decoration Cup	Lisa Boden
Domestic Cup	Vanessa Sprague
Rose Bowl	Judy Cook
Coaley W.I. Cup for Arts and Crafts	Susan Tucker
Jean Steel Cup for Children	Pippa Gibbs
Billet Cup for Children	Lana Lorkin
Frank Workman Rose Bowl	Ros Jones
Winnie Brooks Cup for the Most Beautiful Flower	Paul Godden
Major Memorial Award	Mark Wyatt
Wooden Spoon	Chris Wilcox
Cospa Cup for Photography	Phil Sprague
Florie Curson Dahlia Cup	Lisa Boden
Centaur Cup for Coaley School (7 and under)	Daisy Davis
Centaur Cup for Coaley School (8 -10)	Kalla Balentine-Smith
Garden Cup	Jane and Martin Keay

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 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. One African Violet or Streptocarpus in a pot.
- C45. One Alpine plant in a pot.
- C46. Flowering plant in a pot.
- C47. Foliage plant in a pot.

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

Entry Form - Coaley Produce Show 2025

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

Wednesday 3rd September 2025 - 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. 'A Musical' can use accessories but plants should be dominant. No oasis.
- D50. 'The Beach' can use accessories but plants should be dominant. No oasis.
- D51. An arrangement of leaves, grasses and seed heads.
- D52. An arrangement in a teapot.
- D53. Table arrangement featuring a candle.

Materials may be purchased for all classes 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.

The RHS has banned the use of floral foam in displays to improve sustainability, encouraging alternative ecofriendly products or techniques including: Chicken wire; Moss; Decorative pebbles; Sideau Agrawool; Floraguppy; Flower grids; Kenzan or Flower Frog; Pliable twigs; tape and vase grids; and water tuber.

Section E

HOME ECONOMICS

- E54. A vegetarian quiche.
- E55. Cheese scones x2.
- E56. Soda bread.
- E57. Cinnamon buns - recipe provided.
- E58. A traditional Bakewell tart.
- E59. A lemon drizzle cake.
- E60. Chocolate brownies x 4.
- E61. Welsh Cakes x 4.
- 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** James Martin's chocolate cola cake.
- 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. A knitted/crocheted toy.
- F70. A hotwater bottle cover - any medium.
- F71. Something made from patchwork.
- F72. Bunting for a baby.
- F73. A wood carving.
- F74. An item of pottery.
- F75. Something new from something old.
- F76. Winter, any medium.
- F77. Landscape on wood.
- F78. Picture of a garden, any medium.
- F79. A decorated welly boot.
- F80. A Limerick starting "A gardener from Coaley once grew..."

Section G

PHOTOGRAPHY

- G81. Reflection.
- G82. People.
- G83. An insect.
- G84. Architecture.

NEW FOR 2025 You may enter digital photographs via the show website by 8pm on entry day, but please bring your entry form and entry fee on entry day. We are unable to accept online payment. If you are unable to enter online you can bring prints with your entry form on entry day (for judging before Show Day). Max. print size 18 cm x 13 cm (7" x 5"). No frames or mounts. Please mark entries with your name on the back.

Section H

CHILDREN'S CLASSES

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

- H85. A decorated biscuit.
- H86. A picture of my family.
- H87. Weeds in a jamjar.

Aged 5 to 7

- H88. A mug cake.
- H89. My Lego monster (not from a kit).
- H90. Garden in a seed tray.

Aged 8 to 11

- H91. A pizza (no meat).
- H92. A portrait of my pet. Any medium.
- H93. Garden in a seed tray.

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. Infants: Creepy-crawly painted pebbles.
- I95. Juniors: Flying insect clothes pegs - butterflies, dragonflies and moths.
- I96. Playgroup: Flower painting.

Recipes

James Martin's chocolate cola cake

250g/9oz self-raising flour
300g/10½oz golden caster sugar
3 heaped tbsp cocoa
generous pinch bicarbonate of soda
250g/9oz butter
250ml/8½fl oz cola drink
125ml/4¼fl oz milk

2 eggs, beaten
1 tsp vanilla extract
For the topping
100g/3½oz butter
2 tbsp cola drink
2 tbsp cocoa
200g/7oz icing sugar

Heat the oven to 180°C/Gas4.

Sift the flour, sugar, cocoa and bicarbonate of soda into a bowl. Melt the butter and cola drink gently in a pan then add to the dry ingredients, together with the milk, eggs and vanilla.

Mix gently but thoroughly and tip into a buttered, loose based cake tin (24cm/9½ in diameter). Bake for about 40 minutes or until a skewer inserted into the centre of the cake comes out clean. Remove from the oven and leave for about 15 minutes while you make the topping. Put the butter, cola drink and cocoa into a pan and melt slowly. Bring the mixture to the boil and then pour onto the icing sugar. Beat until smooth and pour over the cake while still warm. Cool the cake in the tin.

Cinnamon buns

500 g strong white bread flour plus extra for dusting
7 g sachet fast-action dried yeast
1 tsp ground cinnamon
50 g golden caster sugar
200 ml warm milk
2 eggs
1 tsp salt
100 g butter softened
2 tbsp golden syrup

150 g light brown soft sugar
2 tbsp ground cinnamon
125 g butter at room temperature

For the icing
50 g soft cheese
50 g icing sugar
¼ tsp vanilla extract

Combine the ingredients for the dough, except the butter and golden syrup, until it begins to come together into a dough, then tip out onto a floured surface and knead until smooth, about 2 mins. Gradually knead in the softened butter, 1-2 tsp at a time. Flatten the dough to a square roughly 20 x 20cm, then cover and chill for at least 1 hr.

Line the base and sides of a deep baking tray, roughly 20 x 30cm.

To make the filling, mix the sugar with the cinnamon and a large pinch of sea salt, then set aside 2 tbsp. Beat in the butter to form a thick paste.

Lay the dough on a floured surface and roll to a neat rectangle roughly 35 x 25cm. Spread over the filling so it's completely covered. Fold the bottom third of the dough into the middle, then fold over again to cover the top third. Chill the dough for another 30 mins.

Re-roll the dough to a rectangle about 40 x 30cm, then roll it up along the long edge into a tight log then cut into 12 equal-sized slices. Arrange the slices, spiral side-up, in the tin. Leave to prove in fridge for at least 1 hr, or up to 24 hrs.

Heat the oven to 200C/180C fan/gas 6. Bake the buns for 20 mins, then scatter over the reserved cinnamon sugar and bake for 10-15 mins until deep brown.

Mix the golden syrup with 2 tsp boiling water. As soon as the buns come out of the oven, brush them with the syrup glaze, then leave to cool a little. To make the icing, beat the soft cheese, icing sugar and vanilla together, then gradually add 1-2 tbsp boiling water to create a thick but pourable consistency. Drizzle the icing over the buns.

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.



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