



**SCHEDULE**  
for  
**OPEN FRUIT, FLOWER &  
CRAFT SHOW**

to be held in conjunction with

**PEOPLETON AUTUMN SHOW**

**MARQUEE ON PEOPLETON  
VILLAGE PLAYING FIELDS**

**SATURDAY  
SEPTEMBER 2nd<sup>th</sup> 2017**

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### ENTRY PROCEDURE

1. Closing date for receipt of entries: **Thursday 31st August at 8pm.**
2. Entries will be accepted at Peopleton Village Hall on Thursday 31st August, 6pm to 8pm. Each exhibitor will be allocated an Entrant Number and Entry Cards will be issued. Entry forms will be accepted by post to Mr Richard Baldwin, 20 Monks Way, Peopleton, Pershore, Worcs. WR10 2EH but no responsibility can be accepted for non-receipt. Entry cards for postal entries will be held for collection on the day of the show.
3. You will be given a card for each entry showing the class number. Fill in your name and entrant number and bring them with you when you come to stage your exhibits on the morning of the show.
4. All exhibits, each accompanied by an Entry Card, must be staged on the day of the show between **8.00—10.00 am** after which all exhibitors must leave the marquee.

### SHOW RULES

1. Maximum number of entries per class is limited to one per person.
2. All fruit, vegetables and flowers must be grown by the exhibitor (with the exception of classes in sections C & G).
3. All fruit and vegetables should be displayed on cardboard plates.
4. All other entries must be made and produced by the exhibitor.
5. Root vegetables should be trimmed to within 3" of the crown. The appearance will be enhanced if the trimmed stalks are tied.
6. In the Flower Classes artificial supports above the top of the vase will not be accepted.
7. Preserves in Section D should be exhibited in plain screw top jars only. No trade marks.
8. All baked items in Section D must be displayed on cardboard plates.
9. Entries in Sections E and F should not have previously been exhibited.
10. Prize giving will take place at 4pm in the main arena. All exhibits must remain staged until 4.15pm, and claimed by 4.30pm. **There will be a produce sale of exhibits not claimed at 4.45pm, outside the marquee. Unless marked with a red sticker supplied on entry.**
11. Prizes unclaimed on the day will be accepted as a donation to the funds.
12. The judges will be at liberty to withhold prizes for the want of competition or insufficient merit. The judges' decisions on all exhibits will be final.
13. The Committee cannot hold itself responsible for any loss or damage to exhibits.
14. The winners of trophies must undertake to return them to any member of the organising committee by 1st August 2018.

### ENTRIES FORM

**ALL ENTRIES MUST BE ENTERED ON THIS FORM,  
ONE ENTRY FORM PER PERSON PLEASE**

**Closing date for all entries is Thursday 31st August 2017 at 8pm**

### CLASS NUMBERS

<b>Section A</b>	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26
<b>Section B</b>	27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43
<b>Section C</b>	44 45 46 47 48
<b>Section D</b>	49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65
<b>Section E</b>	66 67 68 69 70 71 72 73 74
<b>Section F</b>	75 76 77 78 79 80
<b>Section G</b>	81 82 83 84 85 86

**PLEASE MARK YOUR ENTRIES THUS**

**1**

Completed Entry Forms will be accepted at the Village Hall on THURSDAY 31st August, 6.00–8.00pm, or in writing to the Entries Secretary during the week commencing 28th August 2017.

*Please fill out in block capitals*

<b>Name</b>		<u>ENTRANT No</u>
<b>Address</b>		
<b>Tel No.</b>		

## **Section 'A' – Fruit and Vegetables [not previously shown, and fresh]**

### **Class No.**

1. Four Dessert Pears (one variety)
2. Four Dessert Apples (one variety)
3. Four Cooking Apples (one variety)
4. Six Tomatoes (one variety)
5. Six Cherry Tomatoes (one variety)
6. Six Runner Beans (one variety)
7. The Longest Runner Bean (one)
8. Nine Dwarf French Beans (one variety)
9. Three Courgettes (one variety) (maximum length 200mm)
10. Three Carrots (one variety)
11. Cabbage (any variety)
12. Three Beetroot (one variety)
13. Three Onions (one variety)
14. Ten Shallots max 30mm diam (one variety)
15. Three White Potatoes (one variety)
16. Three Coloured Potatoes (one variety)
17. The Heaviest Marrow
18. Three Leeks (one variety)
19. One Cucumber
20. One Garlic bulb
21. Six Chilli Peppers (one variety)
22. A container of four different Herbs (in water)
23. Open class, a single vegetable not mentioned above
24. A basket of fruit, no larger than 18" wide
25. A trug of vegetables, no larger than 18" wide
26. Three hen eggs

## **Section 'B' – Flowers**

### **Class No.**

27. Three Dahlias – all one variety, any type
28. Three Roses – all one variety, any type
29. A single yellow Rose
30. A single pink Rose
31. A single red Rose
32. One stem of any variety of Rose
33. Three stems – any annual, same variety
34. Three stems – any perennial, all one variety

**Section 'B' – Flowers continued**

**Class No.**

- 35. Vase of cut foliage (no flowers) not more than 12" wide
- 36. A single dark flower
- 37. Gladiolus – one single spike in a vase, any colour, any variety
- 38. One Cactus or Succulent
- 39. Flowering orchid of any cultivar
- 40. Houseplant grown mainly for foliage
- 41. Any other flowering plant in a pot [not an orchid]
- 42. A vase of Garden Flowers [no more than 12" wide]
- 43. The Best Bloom in my Garden (one bloom)

**Section 'C' – Floral Art** [measurements shown relate to maximum width]

- 44. "Shades of Autumn" - berries and vegetables may be included, 18"
- 45. "Cream and Green" - accessories may be used , 15"
- 46. "Golden Treasures" - petite design up to 9" width, depth and height
- 47. **MEN ONLY** - "Fascinating Foliage" , 18"
- 48. "All That Glitters" - a Christmas table centre [may include artificial plant material] 15"

**Section 'D' – Cookery**

**Class No.**

- 49. One Jar of Jam – Rhubarb and Ginger
- 50. One Jar of Jam – Stone Fruit
- 51. One Jar of Jam – Raspberry
- 52. One Jar of Marmalade
- 53. One Jar of Lemon Curd
- 54. One Jar of Chutney
- 55. One Jar of Jelly
- 56. One Jar of Honey
- 57. Chocolate Fudge Cake - see recipe
- 58. **MEN ONLY** – Victoria Sandwich see recipe
- 59. Yorkshire Parkin – see recipe
- 60. A Plate of six Fruit Scones
- 61. A drink from the hedgerow - alcoholic or non-alcoholic
- 62. A Plate of six Shortbread Biscuits
- 63. A Treacle tart no larger than 10"
- 64. Three bread rolls suitable for a ploughman's lunch
- 65. A Cornish Pasty

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<b>Tel No.</b>		

### Entrance Fees

Adult classes – 50p per entry Junior Classes – **\*FREE\***  
*All junior entrants will receive a bag of sweets per entry on the day*

### Points

1st, 2nd and 3rd Prizes will be awarded for each class together with corresponding points 7, 5, 3. Only 1 entry in each class will be counted as points towards cups.

### Prizes

**In Adult Classes (1-80):** £1 will be awarded for 1st prize **ONLY**  
**In Junior Classes (81-87):** 1st prize: £2 2nd prize: £1 3rd prize: 50p  
*All junior entrants will receive a bag of sweets per entry on the day*

### Trophies

The “DE SALIS” PERPETUAL CUP to be awarded to the Exhibitor gaining highest number of points in Section ‘A’

The PEOPLETON CHALLENGE TROPHY to be awarded to the Exhibitor gaining the highest number of points in Section ‘B’

The Mr & Mrs T.E. APPLETON TROPHY to be awarded to the Exhibitor gaining the highest number of points in Section ‘C’

The Mr & Mrs V. GILL PERPETUAL CUP to be awarded to the Exhibitor gaining the highest number of points in Section ‘D’

The Mrs J. STRETTON COX PERPETUAL CUP to be awarded to the Exhibitor gaining the highest number of points in Section ‘E’

The PEOPLETON TROPHY to be awarded to the Exhibitor gaining the highest number of points in Section ‘F’

The PEOPLETON JUNIOR CUP to be awarded to the Exhibitor 7 to 12 years gaining the highest number of points in Section ‘G’

The Mrs R.A. HIGGINS PERPETUAL TROPHY to be awarded to the Exhibitor aged 6 years and below gaining the highest number of points in Section ‘G’

### ORGANISING COMMITTEE

**Mr Richard Baldwin – 01905 840267**  
**Jill Phillips, Mrs Vicky Dodd, Mr Paul Dodd,**  
**Miss Liz Gray, Mrs Mandy Taylor**

### Section ‘E’ – Arts and Crafts

#### Class No.

66. A hand-made toy
  67. Wall hanging decoration, no more than 18” wide
  68. Complete the limerick (see end of schedule)
  69. Bunting, up to 2m in length
  70. A hand-made card
  71. A crocheted or knitted item
- Painting: Mounted, framed, or box canvass with painted sides, any media:
72. Water
  73. Flora and Fauna
  74. Four Seasons

### Section ‘F’ – Photography

#### Class No.

75. Photograph – ‘Black and white photograph ,any subject’
76. Photograph – ‘Historical Building’
77. Photograph – ‘Reflection’
78. Photograph – ‘Movement’
79. Photograph – ‘A front door’
80. Photograph – ‘Natural History’

*Note:* Photographs must be printed out to 6” x 4” or 7” x 5” and be mounted on black or white card, not framed and to be taken by the exhibitor. One entry per class per person. **Only amateur entries please, no professionals**

### Section ‘G’ – Junior Section Children's Own Work Please

#### Class No.

#### **6 years and under**

81. Collage picture using natural materials—no larger than A4
82. A decorated flower pot
83. Picture of my pet, drawing or painting (A4 size)

#### **7-12 years**

84. Collage picture using natural materials—no larger than A4
85. A decorated flower pot
86. Picture of my pet, drawing or painting (A4 size)

## Recipes for Classes No. 57, 58 and 59

### Chocolate Fudge Cake No. 57

#### Ingredients

- 75g [2½oz] self raising flour
- 2 tbsp cocoa powder
- 1 tsp bicarbonate soda
- 150g [5½oz] caster sugar
- 2 eggs, beaten
- 150 ml [5 fl oz] sunflower oil
- 150 ml [5 fl oz] semiskimmed milk
- 2 Tbsp Golden syrup
- **For the coating and filling**
  - 75g [2½oz] unsalted butter
  - 175g [6oz] icing sugar
  - 3 tbsp cocoa powder
  - drop of milk

#### Method

- Pre-heat oven to 180°C/Gas Mark 4. Grease and line two 18cm (7 inch) sandwich tins.
- Sieve the flour, cocoa and bicarbonate of soda into a bowl. Add the sugar and mix well. Add the syrup, eggs, oil and milk. Mix until smooth.
- Fill two tins and bake for 25 - 30 minutes until risen and firm to the touch. Leave to cool before turning out onto a cooling rack.
- Coating and filling: beat butter until soft. Gradually sift and beat in the icing sugar and cocoa powder then add enough milk to make the icing fluffy and spreadable.
- Sandwich the two cakes together with 1/3 of the butter icing and cover the sides and the top of the cake with the rest.

### MEN ONLY—Victoria Sandwich Class No. 5

#### Ingredients

- 175g [6oz] butter/margarine
- vanilla essence
- 175g [6oz] caster sugar
- 175g [6oz] self-raising flour
- 3 eggs [well beaten]
- raspberry jam

#### Method

- Pre-heat oven to 180°C/Gas Mark 4. Grease and line two 18cm (7 inch) sandwich tins.
- Cream together the butter and sugar until light and fluffy. Add eggs and flour gradually. When all eggs and 2/3rds of flour is added, stir in a few drops of vanilla essence. Fold in remaining flour.
- Fill two tins and bake for 25 - 30 minutes until risen and firm to the touch. Leave to cool before turning out onto a cooling rack.

- When cold, sandwich together with raspberry jam and sprinkle with caster sugar.

### Parkin Class No. 59

#### Ingredients

- 150g [5½oz] golden syrup
- 25g [1oz] black treacle
- 75g [2½oz] margarine
- 75g [2½oz] light soft brown sugar
- 175g [6oz] medium oatmeal
- 75g [2½oz] self-raising flour
- 1.5 tbsp ground ginger
- Pinch of salt
- 1 small egg
- 1 dessertspoon milk

#### Method

- Heat oven to 140°C/gas 1. Grease and line a deep 15cm [6"] square cake tin. Beat the egg and milk together with a fork.
- Gently melt the syrup, treacle, sugar and margarine together in a large pan until the sugar has dissolved. Do not let it boil, remove from the heat.
- Mix together the oatmeal, flour, ginger and a pinch of salt in a mixing bowl and stir into the syrup mixture, followed by the egg and milk.
- Pour the mixture into the tin and bake for 1½ hours until the cake centre feels springy to the touch.
- Cool in the tin about 30 minutes then wrap in more parchment and foil and keep for 3-5 days before eating – it'll become softer and stickier the longer you leave it, up to 2 weeks.

### Section 'E' Limerick Class No. 68

He / She / We .... went to Peopleton show .....

Complete this limerick