

EAST DOWN & DISTRICT



ANNUAL PRODUCE SHOW

GROWING, BAKING, MAKING



1978 - 2017

39th Annual Produce Show

Sunday 13th August 2017

Deadline for entries: Sunday 6th August (sorry, no late entries accepted)

Entries to be staged: 10.00 – 10.45 am on the day of the show

Judging to commence: 11.00 am

Show opens to the public: 2.00 pm

Prize Giving and draw: 4.00 pm

Cream Teas and Refreshments available

Produce Stall, Tombola and Draw – Donations welcome

Entry forms to be returned to: Mrs Emma Lerwill
c/o Stone Combe
East Down
Barnstaple
EX31 4NA
Email: lerwillfamily@outlook.com

Please note all exhibits must be home grown or home made by the exhibitor

Vegetable Section

1. Collection of 4 Vegetables: 3 of each kind
2. 3 Potatoes: White
3. 3 Potatoes: Red or Red & White
4. 5 Pea Pods
5. 5 Runner Beans
6. 5 Shallots
7. 3 Onions
8. 3 Beetroot
9. 3 Carrots
10. 3 Tomatoes
11. 5 Cherry Tomatoes
12. Pair of Courgettes
13. Selection of 5 different Herbs
14. 3 Sticks of Rhubarb
15. A Specimen Vegetable

Flower Section

16. Sweet Peas: Any variety: 5 stems
17. Dahlia: Cacti: 3 stems
18. Dahlia: Pompom 3 stems
19. Dahlia: Decorative 3 stems
20. A Single Rose
21. 5 Asters
22. 2 Gladiolus
23. 2 Hydrangeas
24. 5 Fuchsia Heads
25. Vase of 6 Perennials: Minimum of 3 varieties
26. Vase of 6 Annuals: Minimum of 3 varieties
27. Pot plant
28. Cacti/Succulent
29. A Single Specimen flower

Men Only

30. 4 Sausage Rolls – shortcrust pastry

Children's Section – Age groups to be split according to entries at the discretion of the Secretary/Judge/Steward

31. Collection of 3 Vegetables: 2 of each kind
32. Floating flowers
33. 4 Decorated Biscuits
34. Photograph: "Summer"
35. An item made from fruit and veg
36. Artwork – painting/drawing – A4 max – "Summer"

Domestic Section

37. A Pot of Chutney
38. A Pot of Jam
39. A Pot of Fruit Jelly
40. A Pot of Marmalade
41. A Pot of Fruit Curd
42. A Pot of Pickles
43. A Savoury Quiche
44. 2 Fruit Scones

45. 2 Shortcrust pasties
46. A loaf of bread
47. A Victoria Sandwich – Set Recipe
48. 4 Shortbread biscuits – any flavour
49. 4 Chocolate Brownies
50. Drizzle Cake – Loaf Tin
51. 4 Decorated Fairy Cakes: “Summer”
52. 6 Chocolate Truffles
53. 6 Eggs

Handicraft

54. Design a poster for the Village Show – can be computer generated
55. Flower Arrangement : “Summer” , 18”x18”x18” max
56. Flower Arrangement: A Buttonhole
57. 1 Photograph: “The beach”
58. A collection of 4 photo’s: “Summer”
59. A Limerick: “There was an old man from East Down”
60. An item of Knitting
61. An Item of Needlework
62. An Item of Artwork: A4 max – oil/acrylic/watercolour/pastel/drawing
63. Any other handicraft (not covered by the classes above)
64. Something new made from Something old

Just for Fun – There are no points allocated for these classes, they are “just for fun”

65. Items in a matchbox beginning with “S”
66. An old family photo – the largest family
67. Quiz – available on the day
68. Guess the number of jelly beans in a jar

✂ -----

Name _____ Age if entering children’s classes _____

Address _____

Telephone _____ Email _____

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	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67			

Total number of entries _____

@ 25p each = _____

SET RECIPE:

Ingredients:

225 g (8 oz) softened butter

225 g (8 oz) caster sugar

4 large eggs

225 g (8 oz) self-raising flour

2 level tsp baking powder

2 x 20cm (8in) greased and lined sandwich tins

1. Pre-heat the oven to 180°C/Fan 160°C/gas 4. Grease two sandwich tins then line the base of each tin with baking parchment.
2. Measure the butter, sugar, eggs, flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the tins and level out.
3. Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
4. When completely cold, sandwich the cakes together with the jam. Sprinkle with caster sugar to serve.

REMINDER:

ALL CUPS TO BE RETURNED TO ALISON GREEN A WEEK BEFORE

CUPS

STAN COOK MEMORIAL CUP: Most Points in Veg Classes

HUSSELL CUP: East Down Resident with Most Points in Veg Classes

RON LERWILL CUP: Best Exhibit Grown in East Down

ARTHUR BROWN CUP: Best Collection of Vegetables

CHURCHILL CUP: Most Points in Flower Classes

DOMESTIC CUP: Most Points in Domestic Classes

HANDICRAFT CUP: Most Points in Handicraft Classes

£5 Voucher: Best Exhibit in Domestic Classes (East Down)

Les Huxtable Cup: Best Exhibit in Show