



SCHEDULE FOR:

Warleggan Jubilee Hall
**Annual Vegetable,
Flower & Handicraft
Show**

*[Part of Warleggan Parish's
BIG DO in the Field]*

Saturday 29th July 2017

All entries to be in the hall on Friday evening between 1800-1900hrs OR Saturday between 0830-1000hrs. Doors will close at 1000hrs prompt for judging and will be open to the general public from 1300hrs.

***Schedule and entry form also on-line at
www.warleggan.net***

VEGETABLES

All entries to be grown by the exhibitor

1. Presentation of 3 different vegetables [24"x18" space]
2. 4 Potatoes
3. 5 Carrots [with foliage]
4. 3 Onions [with tops trimmed & tied]
5. 1 Cucumber
6. 6 Pods of Peas
7. 6 Runner Beans OR 8 French Beans OR 6 Broad Beans
8. 2 Courgettes
9. An Unusual Shaped Vegetable
10. 3 Stems of 3 different herbs in a jam jar

FRUIT

All entries to be grown by the exhibitor

11. Plate of soft fruit, 12 berries of same variety
12. 6 strands of currants of same variety on a plate
13. 3 medium/large Tomatoes OR 6 Cherry Tomatoes
14. 3 sticks of rhubarb [leaves only removed]

FLOWERS

Pot plants to have been in your ownership for a minimum of 2 months and not to have been previously exhibited at this show.

14. An orchid in a pot
15. One cacti or succulent in a pot
16. Vase of Annuals } Maximum
17. Vase of Attractive Foliage } of 10
18. Vase of Herbaceous Perennials } stems
19. 3 stems of Fuchsias
20. Single stem of Buddleia
21. Single Hydrangea head
22. Any Flower from your Garden, 1 type, 3 stems [not Fuchsia, Buddleia or Hydrangea]

COOKERY & PRESERVES

All entries to be made by the exhibitor

23. **MEN ONLY** FRUIT CAKE Set recipe, on back page
24. Fruit pie – double crust not to exceed 20cm/8in
25. White loaf – Free form to contain maximum 500g flour
26. Jar of sweet preserve - any variety

27. Jar of savoury preserve - any variety
28. Jar of marmalade

PHOTOGRAPHY

To be taken by the exhibitor, photographs to be no larger than A4 and to be mounted on card with name on reverse.

29. Anything Red
30. Autumn
31. Farm Animals
32. Free Choice

ART

Art & Handicrafts to be the exhibitors work and not to have been previously exhibited at this show.

33. Pencil, ink or pastel sketch.
34. Watercolour
33. Oils/Acrylic

HANDICRAFTS

36. Item of fabric based craft
37. Item of non-fabric based craft
38. Any knitted or crocheted item
39. An A4 poster for next years show [28/07/2018]

CHILDREN'S CLASSES

Please state age on entry form.

Pre-School

40. A Multi-coloured potato print [A4 maximum]

5 - 11 Years

41. Photograph free choice [A4 maximum]



All persons over 11 years are entitled to enter the open classes.

Competitors can enter up to 3 items per class

Competitors must provide their own vases/props/etc.

The Committee accepts no responsibility for loss or damage.

The Judge's decision is final.

TROPHIES

Warleggan Jubilee Hall trophy for Best in Show

Warleggan Jubilee Hall trophy for Best Flora

A trophy for the Best Cookery/Preserves Exhibit

The Geoffrey Ford Perpetual Trophy for Best Photographic Exhibit

The Croft Trophy for the most points in all classes



SET RECIPE FOR CLASS 23

397g (14oz) can condensed milk

150g (5oz) butter

225g (8oz) raisins

175g (6oz) currants

175g (6oz) roughly chopped glace cherries

Quick Boiled Fruit Cake

225g (8oz) SR Flour

2 level tsps ground mixed spice

1 level tsps ground cinnamon

2 large eggs

1. Pre-heat oven to 150°C/Fan130°C/Gas 2. Grease a deep round cake tin, [preferably 18cm (7in) but up to 20cm (8") allowed], line base and sides with baking parchment.

2. Pour condensed milk into a heavy-based pan, add the butter, fruit and glace cherries. Place over a low heat until butter has melted into the condensed milk. Stir well, simmer gently for 5 minutes. Remove from heat and set aside to cool for about 10 mins, stirring occasionally.

3. Measure the flour and spices into a large bowl; make a well in the centre. Add eggs and cooled fruit mixture and quickly mix together until well blended. Turn into prepared tin.

4. Bake in pre-heated oven for about 1¾- 2 hours or until the cake is well risen, golden brown and the top feels firm. A skewer inserted into the centre should come out clean. Leave to cool in tin for 10mins, then turn out, peel off parchment and finish cooling on a wire rack.

All entries 50p [Class 40 & 41 free]

Please put entries on enclosed form or a sheet of paper, which can be returned to Henry & Brenda Jory, Gill Keast or Lynda Small. [Please state name, class number & number of entries per class].

PLEASE HAND IN ENTRY FORMS ONLY BY FRIDAY 1900hrs,
they can be e-mailed – see separate form, or entered on-line.

Fees should be paid at the same time as staging exhibits.