

VEGETABLES

All entries to be grown by the exhibitor

1. Presentation of 3 different vegetables
2. 4 Potatoes
3. 5 Carrots [with foliage]
4. 3 matching onions
5. 1 Cucumber
6. 6 Pods of Peas
7. 6 Runner Beans OR 8 French Beans OR 6 Broad Beans
8. A pair of Courgettes
9. One strangely shaped vegetable
10. 3 Stems of 3 different herbs in a jam jar

**The show is
in Warleggan
Church!**

FRUIT

All entries to be grown by the exhibitor

11. Plate of soft fruit, 12 berries [not strawberries] or 6 strands of currants- of the same variety
12. 3 medium/large Tomatoes OR 6 Cherry Tomatoes.
13. 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. A pot plant, flowering or non-flowering
15. Vase of Annuals } Maximum
16. Vase of Attractive Foliage } of 10
17. Vase of Herbaceous Perennials } stems
18. My favourite flower for attracting butterflies & bees, 3 stems
[Not Buddleia/Fuchsia/Hydrangea/Sweet Pea]
19. 3 stems of Fuchsias
20. 10 stems of sweet pea
21. Single stem of Buddleia
22. Single Hydrangea head
23. Any Flower from your Garden, 1 type, 3 stems [not Fuchsia, Buddleia, Hydrangea or Sweet Peas]

COOKERY & PRESERVES

All entries to be made by the exhibitor

24. Date and Walnut Loaf Cake [set recipe]
25. 4 x Panettone Buns [set recipe]
26. A Bakewell Tart, your own recipe in a 15 to 20 cm dish.

27. A Traditional Cornish Pasty [beef and vegetable]
28. Jar of sweet preserve - any variety [inc. lemon curd]
29. Jar of savoury preserve - any variety
30. Jar of marmalade

PHOTOGRAPHY

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

31. Bodmin Moor
32. Anything Green
33. Free Choice -16 years and over
34. Free choice - Under 16 years
35. Lines

ART

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

36. Pencil, ink or pastel sketch.
37. Watercolour
38. Oils/Acrylic

HANDICRAFTS

39. Item of fabric based craft
40. Item of non-fabric based craft
41. Any knitted or crocheted item
42. An upcycled item

COMMUNITY CRAFT CLASS All entries must be from local care home residents.

43. A Butterfly - any medium

CHILDREN'S CLASSES

Please state age on entry form.

Pre-School

44. An animal made from vegetables

5 - 11 Years [also see class 34]

45. Handwriting. A verse from a Poem or Nursery Rhyme in your own handwriting.

There is NO age restriction on Classes 1-43.

TROPHIES

Cunningham Perpetual Challenge Cup for Best in Show
Warleggan Parish Hall Trophy for Reserve Best in Show
Warleggan Carnival Perpetual Trophy for Best Vegetable or Fruit
Warleggan Carnival Perpetual Challenge Rosebowl for Best Flora
A trophy for the Best Cookery/Preserves Exhibit
The Geoffrey Ford Perpetual Trophy for Best Photographic Exhibit
The Tom Courts Perpetual Cup for the Best Art or Handicraft Exhibit

Cups awarded on points scored.

One point for entering and 3, 2, or 1 points for awards given
Warleggan Carnival Hambly Cup Under 16 Exhibitor with most points
A cup for the Best New Exhibitor with most points
The Croft Trophy for the Most Points in all classes
Warleggan Parish Hall Trophy for Reserve Highest Points

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.

STAGING. All exhibits to be in the church at Warleggan on
Friday evening between 1800-1900hrs OR Saturday between
0830-1000hrs.

ENTRIES. All entries 50p [Class 43 & 44 free]
Please put entries on enclosed form or a sheet of paper, which
can be returned to Lynda Small at Shalom, Mount. [Please state
name, class number & number of entries per class]. Or
they can be e-mailed to Lynda at
broadoakview[at sign]btinternet.com.
Fees should be paid at the same time as staging exhibits.

**ALL ENTRY FORMS MUST BE RECEIVED BY FRIDAY 28TH
JULY @ 1900hrs**

SCHEDULE FOR:

Warleggan Produce & Craft Show

On 'Big Do' Day
Saturday 29th July 2023

At St Bartholomew's Church
Warleggan.

Staging of exhibits concludes 1000hrs
Judging will be from 1000hrs – 1300hrs
Doors open to the public from 1400hrs
Prize giving & raffle 1600hrs

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



ENTRY FORM

The entry form only MUST be handed in by

Friday 1900hrs, or emailed to Lynda on

broadoakview@btinternet.com with your list of classes.

Please tick if you are under 16 and wish to compete for the trophy

Please tick if you have never won a 1st at this show.

Exhibitors Name			
No. of entries per class. [Max 3]	Class No.	Brief description of class	Fee 50p per entry
<i>Entry to class 43 to 45 is free</i>			Total

Please continue overleaf if required.

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Please continue overleaf if required.

CLASS 24 Set recipe

Date and Walnut Loaf Cake

180g dates chopped	200g self raising flour
250mls water	1 egg beaten
125g butter	1 teasp vanilla extract
100g caster sugar	120g chopped walnuts
1 teasp bicarbonate of soda	

Grease and flour loaf tin. (approx. 23x13cm)

In a saucepan over medium heat bring dates and water to the boil, stir in the butter and sugar until melted, remove from the heat and add bicarbonate of soda, leave to cool for 10 minutes.

Blend the flour, beaten egg and vanilla extract into date mixture, add chopped walnuts and pour into loaf tin.

Bake in a preheated oven 160c fan, 180c, gas 4 for 50 to 60 minutes, leave to partly cool in tin before turning out onto cooling rack.

Class 25 Set recipe

Panettone Buns

350g strong plain flour	1 finely grated lemon rind
2 teaspoons (1pkt) dried yeast	50g melted butter
¼ teaspoon salt	1 egg
30g caster sugar	200ml warm milk
150g mixed dried fruit	

Beat the egg into the melted butter, add the milk.

Mix all the dry ingredients in a bowl add grated lemon rind, add liquid to form a soft dough. Knead well for 10 mins, place the dough in a clean lightly greased bowl, cover and leave to prove in a warm place until doubled in size.

When dough is ready turn out onto a floured board and knead.

Divide into 12, shape into buns, place on a baking tray and leave to prove again.

Bake 200c. Gas 6 for about 15minutes

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