

## **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

## **FRUIT**

### ***All entries to be grown by the exhibitor***

11. Plate of soft fruit, 12 berries 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
16. Vase of Attractive Foliage
17. Vase of Herbaceous Perennials
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. Malthouse Loaf [set recipe]
25. Cheese and Chutney Whirls [set recipe]
26. Carrot Cake with topping, your own recipe.

27. 4 sausage rolls, your own recipe, max length 5cm
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. Humour [may include a one line caption]
32. Anything Purple
33. Circles
34. Free Choice
35. Creative - *something out of the ordinary produced in camera or digitally manipulated*

## **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 [not to have been previously entered]

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

43. Clay craft

## **CHILDREN'S CLASSES**

### ***Please state age on entry form.***

#### **Pre-School**

44. A finger painting, maximum size A4

#### **5 - 11 Years [also see class 34]**

45. A painting/drawing of your favourite animal

**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 hall at Mount on Friday evening between 1800-1900hrs OR Saturday between 0830-1000hrs.

**ENTRIES.** All entries 50p [Class 43 to 45 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 of exhibits.

**ALL ENTRY FORMS MUST BE RECEIVED BY FRIDAY 19<sup>TH</sup> JULY @ 1900hrs**

Schedule for:

# Warleggan Produce & Craft Show

On 'Big Do' Day

Saturday 20<sup>th</sup> July 2024

At the Jubilee Parish Hall  
Mount.

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

Schedule and entry form  
also on-line at  
[www.warleggan.net](http://www.warleggan.net)



## ENTRY FORM

**The entry form only MUST be handed in by**

**Friday 1900hrs,** or emailed to Lynda on

[broadoakview@btinternet.com](mailto: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 1<sup>st</sup> 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**

### **Malthouse Loaf**

#### **Ingredients.**

500g Doves Farm Organic Malthouse Bread Flour  
1 tsp Quick Yeast                      1 tsp sugar  
325ml tepid water                      1 tsp salt  
1 tbsp oil                                  oil, for tin

220°C, Fan 200°C, 425°F, Gas 7

#### **Method.**

Rub some oil around the inside of 1kg/2lb bread tin.

Put the flour, yeast and sugar into a large bowl and blend them together. Pour in the water and stir until everything looks craggy and lumpy, then stir in the salt. Stir in the oil. Using your hands, gather everything together into a doughy mass. Knead the dough in the bowl, or on a work surface, for 100 presses. Avoid adding flour if possible.

Cover the dough bowl with a large upturned mixing bowl and leave it in a warm place for the dough to double in size, which will take about an hour.

Knead the dough for another 100 presses. Shape the dough and put it into the prepared tin. Cover the tin with a large upturned mixing bowl and leave it to rise in a warm place for 40 minutes.

Remove the mixing bowl and bake the loaf for 40–45 minutes in a pre-heated oven.

Turn the bread out of the tin, tap the base and if it sounds hollow, the bread is cooked. Leave to cool on a wire rack.

## **Class 25 Set recipe**

### **Cheese & Chutney Whirls**

#### **Ingredients:**

125g plain flour,  
100g butter (diced and chilled)  
100g mature cheddar (or other strong cheese coarsely grated)  
1 tablespoon chutney/pickle (finely chopped chutney/pickle for best results)  
1 – 2 tablespoons cold water.

Preheat the oven 200°C (fan 190°C, Gas 6) 400°F.

#### **Method:**

Line a baking tray with baking parchment.

Rub butter into flour until mixture resembles fine breadcrumbs. Stir in cheese and add 1 – 2 tablespoons of cold water. Combine until mixture forms a dough ball. Wrap in cling film and chill in fridge for 20 minutes.

Lightly dust a work surface with flour and roll out the pastry into a rough rectangle 20cm x 40 cm, 5mm thick. Using a spatula spread chutney thinly over the pastry.

Roll up the pastry starting from the longest edge to form a log. Using a serrated knife slice evenly into discs about 1cm thick and arrange on a baking sheet.

Bake for 15-20 minutes until golden brown. Allow to cool slightly and then transfer onto a cooling rack.

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