

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 point for awards given
Warleggan Carnival Hambly Cup Under 14 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 only enter up to 2 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 6-8pm OR Saturday between 8-10pm

ENTRIES. All entries 50p [Class 43 to 46 free]
Please put entries on enclosed form or a sheet of paper, which can be returned to Jasmina Goodair, The Swingletree, Mount.
[Please state name, class number & number of entries per class].

Or

they can be e-mailed to Jasmina at
jas.goodair@talk21.com

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

Please deliver ALL entry forms by 7pm on Friday 31st JULY



Warleggan Produce & Craft Show

Saturday 1st August 2026

*At the Jubilee Parish Hall
Mount.*

Refreshments and light bites 2-4 pm

Staging of exhibits concludes 10am

Judging will be from 11-1 pm

Doors open to the public from 2pm

Prize giving 4pm

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

Only two entries per class

VEGETABLE (Any age for Classes 1-42)

All entries to be grown by exhibitor

1. Presentation of 3 different vegetables
2. 4 Potatoes
3. 5 Carrots [with foliage]
4. Any unusual or misshapen vegetable or fruit
5. 1 Cucumber
6. Collection of salad leaves or a whole lettuce
7. 6 Runner Beans OR 8 French Beans OR 6 Broad Beans OR 6 pods of peas
8. A pair of Courgettes
9. One strangely shaped vegetable
10. 3 Stems of 3 different herbs in an interesting container

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

All entries to be grown by exhibitor

14. A seed head arrangement
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 or Sweet Peas]
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. [set recipe] Focaccia with Tomato and Basil
25. [set recipe] Fruit Scone – 6 identical

26. Lemon tart - freestyle
27. Battenberg cake
28. Jar of sweet preserve - any variety [inc. lemon curd]
29. Jar of savoury preserve – e.g. chilli or onion jam or chutney
30. Jar of marmalade

NOTE: 28-30 labelled and dated

PHOTOGRAPHY

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

31. Humour [may include a one-line caption]
32. Anything Green
33. Somewhere in Warleggan Parish
34. Free Choice
35. Spires

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. Animals

CHILDREN'S CLASSES

Please state age on entry form.

Up to age 7

44. Animal from a vegetable or fruit

7-14 Years

45. 4 Cup cakes with parental guidance but minimal help
46. Collage using any media eg mags, petals, pasta ,fabric

Set Recipes:

Fruit Scones

450g self-raising flour
2 level tsp baking powder
50g caster sugar
100g of butter cut into cubes, slightly softened
2 eggs
A handful of sultanas
Milk

Method

Preheat the oven to 220c/200c fan or gas mark 7.
Put the flour, baking powder and sugar in a large bowl. Add the butter and mix until the mixture resembles fine breadcrumbs.
Crack the eggs into a measuring jug and add enough milk to make the total liquid up to 300ml or 10fl oz. Add to the flour mixture along with the sultanas until the mixture comes together, you may not need all the wet ingredients. Do not overmix.
Turn out onto a lightly floured worksurface and knead lightly. Then roll out to about 2 cm thick all over. Cut out scones and place them onto a baking tray. Gather any leftover scone mix, knock off excess flour and do a repeat roll out and cut.
Brush the tops with milk and bake for 12 to 15 minutes or until the scones are well risen and golden-brown color.
Lift onto a wire rack to cool.

Tip – When cutting scones, dip your cutter into flour and then cut by pushing the cutter straight down and do not twist. The twisting seals the edges and means your scones won't have a perfect rise.

Tomato & Basil Focaccia

500g strong bread flour, plus extra for dusting
7g dried fast action yeast
2 tsp fine sea salt
4 ½ tbsp olive oil, plus extra for the tin
350ml warm water (you may need a little extra)
1 tsp flaky sea salt
Cherry tomatoes cut in half
Basil Leaves

Method

Tip the flour into a large mixing bowl. Mix the yeast into one side of the flour and the fine sea salt into the other. The mix everything together, this initial separation prevents the salt from killing the yeast.
Make a well in the middle of the flour and add 2 tbsp olive oil and gradually add in the lukewarm water until you have a slightly sticky dough (you may not use all the water). Sprinkle the work surface with flour and tip the dough onto it, scraping around the sides of the bowl.
Knead for 5-10 minutes until your dough is soft and less sticky. Put the dough in a clean bowl. Cover with a damp tea towel and leave to prove for 1 hour until the dough has doubled in size. If your tea towel starts to dry out, wet again, squeezing excess water out and replace it on the bowl.
Oil a shallow rectangle tin (approx. 25 x 35cm). Tip the dough onto a work surface again and stretch until it fits in the tin, put into tin and cover with damp tea towel and leave to prove for another 35-45 minutes.
Heat the oven to 220C/200C fan oven or gas mark 7.
Press your fingers into the dough to make dimples. Push basil leaves into the dimples followed by halves of tomato. Mix together 1 ½ tbsp olive oil, 1 tbsp water and drizzle over the bread, followed by the flaky salt.
Bake for 20 minutes until golden, whilst the bread is hot drizzle over final 1tbsp olive oil.

ENTRY FORM

The entry form only MUST be handed in by Friday 31st July 7pm, or emailed to Jasmina on

jas.goodair@talk21.com with your list of classes.

Please tick if you are under 14 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 2]	Class No.	Brief description of class	Fee 50p per entry
<i>Entry to class 43 to 46 is free</i>			Total

JUDGES

We are delighted to have the following agree to judge at this year's show and appreciate their time

Veg and Fruit – Libby Pidcock
Loveday Sutton

Flowers - Kirsty Fedrick, flower grower and florist

Cookery and Preserves – Alex Pearce
Jo Pearce- Smith

Art and Crafts – Annie Ovenden, Artist
Debs Guy, Shabby Sheep and Moody Cow

Photography – Heidi Squire, LRPS photographer and Artist
and multimedia crafts