

WARLEGGAN JUBILEE HALL ANNUAL VEGETABLE, FLOWER & HANDICRAFT SHOW



(part of Warleggan Parish's
"BIG DO IN THE FIELD")

SATURDAY 25th JULY

**All entries to be in the Hall either
Friday evening between 6-7pm
OR Saturday before 10.00am**

PROMPT—PLEASE

(Hall opens to general public at 1pm
following judging)

VEGETABLES

1. Presentation of 3 different seasonal vegetables 24" x 18" space
2. 4 Potatoes
3. 5 Carrots (with foliage)
4. 6 Shallots
5. 3 Onions
6. 6 Pods of Peas
7. 6 Runner Beans **OR** 8 French Beans **OR** 6 Broad Beans
8. 3 Root Vegetables (other than carrots)
9. Unusual shaped vegetable
10. 3 Courgettes

FRUIT

11. Plate of Soft Fruit (12 berries of same variety)
12. 3 medium / large Tomatoes **OR** 6 Cherry tomatoes
13. 3 Sticks Rhubarb (leaves removed)

FLOWERS

14. Flowering pot plant) **NOT PREVIOUSLY**
15. Non-flowering pot plant) **EXHIBITED AT THIS SHOW**
16. Vase of annuals
17. Vase of herbaceous perennials
18. Vase of attractive foliage
19. 3 Dahlias
20. 12 Sweet Peas
21. 3 Roses (can be more than one variety)
22. Single Hydrangea head

COOKERY & PRESERVES

23. SET RECIPE—VICTORIA SANDWICH MEN ONLY

3 medium eggs, weighed in their shells (about 170g)

Same weight as the eggs in softened butter, caster sugar and self-raising flour. Raspberry jam to fill.

1. Heat oven to 180°C / 160°C fan / gas 4. Grease and line the bases of 2 x 20cm sandwich tins with baking parchment.

2. Cream the butter with the caster sugar until very pale and fluffy. Beat eggs, then gradually add to the mixture, a tablespoonful at a time, beating well.

3. Sift the flour and gently fold into the mixture with a metal spoon.

Divide the mixture equally between the prepared tins and level the surfaces, making a slight hollow in the centre to allow the cakes to rise.

4. Bake for 25-30 mins on the same shelf in the oven, or until well risen and golden. The cakes should have shrunk from the side of the tin and spring back when touched.

5. Remove the cakes from the tins and turn out on to a wire rack to cool. When cold sandwich them together with the jam and dust with caster sugar.

24. 4 Decorated Cup Cakes
25. 4 White bread rolls
26. Jar of sweet preserve—any variety
27. Jar or savoury preserve—any variety
28. Jar of marmalade

PHOTOGRAPHY—

29. Adorable Pet(s)
30. Water
31. Wild Cornish fauna
32. Free choice

FOR DISPLAY PURPOSES IT IS ESSENTIAL THAT ALL PHOTOGRAPHS ARE MOUNTED ON CARD PLUS YOUR NAME ON REVERSE. PHOTOGRAPHS MUST HAVE BEEN TAKEN BY THE EXHIBITOR

ART

33. Pencil sketch
34. Watercolour
35. Oils / acrylic

HANDICRAFT—NOT TO HAVE BEEN PREVIOUSLY EXHIBITED AT THIS SHOW / TO HAVE BEEN LAUNDERED / & MUST BE THE WORK OF THE EXHIBITOR

36. Item of fabric based craft
37. Item of non-fabric based craft
38. Any knitted item
39. A card—Get Well Soon / Congratulations / Birthday—any medium

CHILDREN'S CLASSES—please state age on entry form

Pre-school

40. Glitter collage on black paper (A4)

Under 7 years old

41. Decorated hard boiled egg

7 to 10 years old

42. Beadwork bracelet

43. Figure made from recycled plastic containers not to exceed 45 cms in height.

PLEASE RETURN ENTRY FORMS TO BOX IN HENRY & BRENDA JORY'S PORCH OR TO LYNDA SMALL, SHALOM, MOUNT OR GILL KEAST, CHYKEST, WARLEGGAN. ANY QUERIES Gill 01208 821494

RULES

- 1. All entries must be made or grown by the competitor.**
- 2. Entry fee of 50p / adult entry.**
- 3. Competitors can make a maximum of three entries / class.**
- 4. Competitors to provide own props/vases, etc.**
- 5. The Committee accepts no responsibility for loss or damage.**
- 6. Judges' decisions are final.**
- 7. Pot plants must have been owned by competitor for at least two months.**
- 8. ALL ENTRIES TO THE HALL ON FRIDAY 25TH BETWEEN 6PM–7PM OR ON THE DAY OF THE SHOW BEFORE 10.00AM. Doors will be closed for judging at 10.00am PROMPT.**

Class No	Name (& age if child)	Fee 50p
Total entry monies		