

# WARLEGGAN JUBILEE HALL ANNUAL VEGETABLE, FLOWER & HANDICRAFT SHOW



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

**SATURDAY 23rd 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. 3 Onions
5. 1 Cumber
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 stems of Fuchsia
20. 12 Sweet Peas
21. 3 Roses (can be more than one variety)
22. Single Hydrangea head

## **COOKERY & PRESERVES**

23. **MEN ONLY—RECIPE ENCLOSED**
24. Individual dessert
25. My favourite cake maximum 9" diameter
26. Jar of sweet preserve—any variety
27. Jar or savoury preserve—any variety
28. Jar of marmalade

## **PHOTOGRAPHY—**

29. Abstract
30. Holiday landscape
31. Wild Cornish flora
32. Free choice taken on a Smartphone / Tablet

**TO PROTECT YOUR ENTRIES 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 90th birthday card —any medium

## **CHILDREN'S CLASSES**—please state age on entry form

### Pre-school

- 40. Picture of a cow (A4)

### 5 to 10 years old

#### **41. 4 BUTTERFLY CAKES (Set Recipe)**

- 100g (4oz) softened butter
- 100g (4oz) caster sugar
- 2 large eggs
- 100g (4oz) self-raising flour
- 1 level teaspoon baking powder

#### **For the icing**

- 175g (6oz) softened butter
- 350g (12oz) sifted icing sugar

#### **To finish** sifted icing sugar, to dust

1. Pre-heat oven to 200°C/Fan 180°C/Gas6. Place fairy cake cases into 12-hole bun tin to keep a good even shape as they bake.
2. Measure all the ingredients into a large bowl and beat well for 2-3 minutes until the mixture is well blended and smooth. Fill each paper case with the mixture.
3. Bake in oven for about 15-20 minutes until the cakes are well risen and golden brown. Lift the paper cases out of the bun tin and cool on a wire rack.
4. To make the icing, beat the butter and icing sugar together until well blended. Cut a slice from the top of each cake and cut this slice in half. Pipe a swirl of butter cream into the centre of each cake and place the half slices of cake on top to resemble butterfly wings. Dust the cakes with icing sugar to finish.

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 22nd BEFORE 6.30PM 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
<b>Total entry monies</b>		