

Vale of Glamorgan Show

Wednesday 19th August 2009
Fonmon, Rhoose

Schedule of
**Home Produce, Floral,
Crafts and
Children's Competitions**

HSBC Home Produce Marquee
Kindly sponsored by



The world's local bank

RULES

ALL CLASSES OPEN TO ANYONE.

NO EXHIBITS TO BE SOLD ON ANY ACCOUNT.

DUE TO THE NEW HYGIENE REGULATIONS WHICH ARE IN FORCE.

1. Fee 50p per entry and £1.00 Chairman's Cup.
2. All entry forms and entry fees to be sent to Mrs Janet Lewis, West View, Keepers Lodge Farm, Hensol Road, Hensol, Pontyclun, CF72 8JU. Tel: 01443.225202 **by 12th AUGUST 2008.**
3. **EXHIBITORS CARDS TO BE COLLECTED ON ARRIVAL.**
4. No Exhibitor will be allowed to enter more than one exhibit in any particular class
5. Each exhibitor will be responsible for transport of exhibit to the Show and also responsible for removal of exhibit at the end of the Show.
6. Exhibits will be received on **TUESDAY 18th August 2009 from 6pm to 7.30pm and WEDNESDAY MORNING FROM 7.30am to 8.30am.**
7. Judging will take place at 9.00.a.m. Open to the public at 12.30pm
8. **EXHIBITS MAY BE REMOVED ON DAY OF SHOW AFTER PRESENTATION OF PRIZES (NOT BEFORE).**
9. **ALL EXHIBITS ARE SHOWN AT OWNERS RISK.**
10. **ALL EXHIBITS MUST BE REMOVED FROM THE TENT BY 5.45pm. THE COMMITTEE WILL NOT BE RESPONSIBLE FOR ANY UNCLAIMED EXHIBITS AFTER 6.00pm.**
11. The decision of the Judges is to be final.
12. Cups to be awarded to the person gaining the highest points in each section. A trophy will be awarded in each age group of the Children's Section for Best Exhibit in Show.
13. **PRIZE MONEY TO BE COLLECTED AT THE PRODUCE TENT FROM 2.30pm.**
14. **PRESENTATION OF AWARDS WILL TAKE PLACE IN THE TENT AT 5.00pm.**
15. **Prizes:**

	Children's Section	Chairman's Cup Comp.	
First	£4.00	First £2.00	First £10.00
Second	£3.00	Second £1.50	Second £5.00
Third	£1.50	Third £1.00	Third £3.00

PLEASE NOTE:

WHEREVER POSSIBLE CARDBOARD PLATES SHOULD BE USED TO AVOID POSSIBLE LOSS OF CHINA.

PLEASE WRITE NAME ON BOTTOM OF CARBOARD PLATE.

CHAIRMAN'S CUP COMPETITION

A SELECTION OF 5 ITEMS OF COOKERY SUITABLE FOR AFTERNOON TEA.

Accessories may be used but will not be judged.
Chairman's Cup will be awarded for the best exhibit.
and to be held for one year.

**This class is sponsored by
JILL ROSSER, Chairperson**

- INDIVIDUAL CLASSES -

SECTION I – PRESERVES

Class 1	Jar Marmalade
Class 2	Jar Strawberry Jam
Class 3	Lemon Curd
Class 4	Jar Raspberry Jam
Class 5	Jar Blackcurrant Jam
Class 6	Beetroot Relish
Class 7	Jar of Tomato Chutney

(NO TRADE MARKS ALLOWED ON JARS)

CLASS 1, 2, 3, 4, & 5 – CELLOPHANE TOPS ARE ACCEPTABLE

CLASS 6 & 7 – VINEGAR PROOF TOPS.

PLEASE PUT NAME ON BOTTOM OF JAR.

**These classes are sponsored by:
LEWIS & LEWIS PLUMBERS.**

SECTION 2 – COOKERY

Class 1	White Loaf
Class 2	5 Bridge Rolls
Class 3	Scone Base Pizza
Class 4	3 Corned Beef Pasties.
Class 5	5 Bacon and Onion Scones (Recipe)
<i>Ingredients</i>	<i>2 Rashers Bacon (derinded). 8oz Self Raising Flour. Pinch of Salt. Pinch Cayenne Pepper. 2oz Margarine. 1 Grated Onion. 1/4 Pint of Milk.</i>
<i>Method</i>	<i>Fry bacon until crisp. Drain then crumble into pieces. Put flour, salt and pepper into bowl. Rub in margarine finely. Stir in onion and bacon. Add milk and mix to soft dough Roll out to 3/4 inch thickness and cut into 10 2ins squares. Put on greased baking sheet. Bake for 15–20 minutes till golden at 425OF, or Gas Mark 7.</i>

Class 6	Sponge fruit flan (undecorated)
Class 7	5 Short bread fingers.
Class 8	5 Welsh Cakes
Class 9	Victoria Sponge.
Class 10	5 Slices of Paradise Cake (Recipe)
<i>Ingredients</i>	8oz Short crust Pastry. 6oz Margarine. 6oz Caster Sugar. 6oz Self Raising Flour. 3 Eggs. 60–90ml Mincemeat or Jam. 4oz/125g Glace Cherries (chopped). 2oz/50g Sultanas. 2oz/50g Flaked Almonds. 1tbsp/15ml Ground Almonds.
<i>Method</i>	Equipment: 7x11in or 18x28 cm loose bottomed flan tin. Preheat oven to Gas Mark 5/375oF/190oC. Roll out pastry to a rectangle slightly larger than the tin. Line the tin easing gently into the corners. Prick the base thoroughly with a fork. Chill for 15 minutes. Remove excess pastry with a rolling pin. Spread the mincemeat or jam and cover with the cherries, sultanas and flaked almonds. Make the sponge mixture and add ground almonds and spoon into the pastry case and bake for 35 – 40 minutes until firm. Cut into slices when cold. Sprinkle with caster sugar.
Class 11	Sultana Fruit Cake (Recipe)
<i>Ingredients.</i>	8oz Sultanas. 4oz Butter cut into small pieces. 6oz Self Raising Flour. 6oz Sugar. 2 Small Eggs. A little Almond Essence. Pinch of salt.
<i>Method.</i>	Cover sultanas with water (soak overnight). Next day bring to the boil, strain sultanas and mix them while hot into butter. Add sugar, eggs and almond essence. Sift in the flour and salt. Mix well and place in 8 in round tin. Bake at gas 4. 350oF/180oC. for 30 minutes. Lower heat to cool – Gas Mark 2 300oF/150oC until firm to touch in centre.
Class 12	Apple Tart
Class 13	Apple Cider Cake (Recipe)
<i>Ingredients</i>	150g Butter. 150g Caster Sugar. 3 Eggs. 150g Self Raising Flour. 1 1/2 level tsps Baking Powder. 2 tbsp Sweet Cider.
<i>Filling</i>	2 Cooking Apples (peeled and sliced). 1 rounded tsp Grated Lemon Zest. 50g Caster Sugar. 150ml Whipped Cream.
<i>Topping.</i>	225g Icing Sugar (sifted). 2tbsp Sweet Cider.
<i>Method.</i>	In a bowl beat all the cake mixture ingredients together until creamy and smooth. Place the mixture into two 8in sandwich tins and bake at 180oC for 25 minutes until golden. Turn onto a wire rack and allow to cool. In a saucepan put the apples in a pan with the sugar and lemon rind, simmer gently until soft. Push through a sieve and allow to cool. When cold fold the whipped cream into the apple puree and place this mixture between the cakes. Sift the icing sugar and mix with the cider until smooth. Ice the top of the cake with the icing and dust with icing sugar.
Class 14	5 Assorted fancies.
Class 15	Jam Swiss Roll.
Class 16	3 Blueberry Muffins. MEN ONLY.

These classes are sponsored by:

PARTY PIECES

*Crockery, Cutlery and Glassware Hire
and Dyffryn Mawr Holiday Cottages.*

SECTION 3 – FLOWER ARRANGEMENTS

Entries may be brought already arranged.

- Class 1** **An Arrangement of All Foliage**
Class 2 **An Arrangement in a Basket**
Class 3 **Small is beautiful - A Petite arrangement (not to exceed 25cm/9" in width, depth and height).**
Class 4 **An exhibit. Leaves and Berries.**
Class 5 **A Miniature. (An exhibit not exceeding 10cm in width depth and height).**

**These classes are sponsored by:
J D PAULETT, WESTGATE TRAVEL**

SECTION 4 – CRAFT

- Class 1** **A Cushion (any medium)**
Class 2 **An article of Canvas Work.**
Class 3 **A Crochet Shrug/Bolero**
Class 4 **An item in Cross Stitch**
Class 5 **An item using recycled material**
Class 6 **An item of fashion jewellery**
Class 7 **A Babies Bonnet – to be donated to local Premature Baby Unit.**
Class 8 **A machine sewn child's skirt.**
Class 9 **A Wedding invitation (any medium)**

**These classes are sponsored by:
CRAN SOLUTIONS, AUSTRALIA**

SECTION 5 - ART

- Class 1** **Water Colour**
Class 2 **Oil/Acrylic**
Class 3 **Drawing**
Class 4 **Pastels**
Class 5 **Photograph - A Named Historical Building.**
Class 6 **An item of turned wood.**

**These classes are sponsored by:
TILE AND BATH COMPANY**

SECTION 6 – CHILDREN’S CLASSES

NO ENTRIES ACCEPTED WITHOUT DATE OF BIRTH

AGE GROUPS:- UNDER 7 YEARS; 8 to 11 YEARS 12 to 16 YEARS

UNDER 7 YEARS

- Class 1 A Painted Pebble**
- Class 2 A Decorated Face on a Cardboard Plate**
- Class 3 5 Chocolate Truffles (no cook)**

AGE 8 – 11 YEARS

- Class 1 A Decorated Wellington**
- Class 2 Handwriting – A Thank You Letter**
- Class 3 5 Jam Tarts**

AGE 12 – 16 YEARS

- Class 1 An Item made from Recycled Material**
- Class 2 Handwriting – A Birthday Invitation**
- Class 3 A Victoria Sponge**

These classes are sponsored by:

JUNE STUDLEY

And

JANET LEWIS

A wide and varied Schedule has been put together to hopefully attract as many competitors as possible.

The Chairman's plate is being awarded again this year to the competitor gaining the most number of marks in the cookery section.

The children's classes continue to thrive and these are a big attraction in our marquee.

Each year children from two Primary Schools are asked to enter a piece of written work and this year they are Holton Road, Barry and Llancarfan.

The Committee look forward to your continued support.

JILL ROSSER, Chairperson.

MANY THANKS TO THE FOLLOWING SPONSORS:

JILL ROSSER, CHAIRPERSON

LEWIS & LEWIS PLUMBERS.

PARTY PIECES

J D PAULETT, WESTGATE TRAVEL

CRAN SOLUTIONS, AUSTRALIA

JUNE STUDLEY

TILE AND BATH COMPANY

JANET LEWIS

DYFFRYN MAWR HOLIDAY COTTAGES.

