

Vale of Glamorgan Show

Wednesday 8th August 2018
Fonmon Castle, Rhoose

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

Home Produce Marquee
kindly sponsored by United Living



Together we achieve more

RULES

ALL CLASSES OPEN TO ANYONE.

**DUE TO THE NEW HYGIENE REGULATIONS WHICH ARE IN FORCE
NO EXHIBITS TO BE SOLD ON ANY ACCOUNT.**

CHAIRMAN'S CUP COMPETITION ENTRY £1

1. Individual Classes 50p per entry.
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 5th AUGUST 2018.**
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 7th August 2018 from 5pm to 7pm and WEDNESDAY MORNING FROM 7am to 8am.**
7. Judging will take place at 9.00am. Open to the public at 12.30pm.
8. The Judges decision will be final.
9. **ALL EXHIBITS ARE SHOWN AT OWNER'S RISK.**
10. **Presentation of awards will take place in the tent at 5pm and all exhibits may be removed following this presentation.**
11. **The committee will not be responsible for any unclaimed exhibit after 6.30pm.**
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 to the Competitor who has gained the highest points.
13. **PRIZE MONEY MAY BE COLLECTED AT THE PRODUCE TENT FROM 3pm.**
14. **Prizes:**

	Children's Section	Chairman's Cup
First	£3.00	£10.00
Second	£2.00	£5.00
Third	£1.00	£3.00

PLEASE NOTE:

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

PLEASE WRITE NAME ON BOTTOM OF POLYSTYRENE PLATE.

CHAIRMAN'S CUP COMPETITION

A SELECTION OF 5 ITEMS OF COOKERY -
(Which may include only one item of Preserves)

"A ROYAL CHRISTENING - 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.

- INDIVIDUAL CLASSES -

SECTION 1 – PRESERVES

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|---------|------------------------------|
| Class 1 | Jar of Marmalade |
| Class 2 | Jar of Strawberry Jam |
| Class 3 | Jar of Lemon Curd |
| Class 4 | Jar of Raspberry Jam |
| Class 5 | Jar of Clear Honey (1lb Jar) |
| Class 6 | Jar of Plum Chutney |
| Class 7 | Jar of Tartare Sauce |

(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.
PRODUCTION DATE TO BE DISPLAYED ON ALL ENTRIES**

SECTION 2 – COOKERY

- | | |
|---------|--------------------------------|
| Class 1 | Wholemeal Seeded Loaf of Bread |
| Class 2 | 5 Fruit Scones |
| Class 3 | 5 Cheese Straws |
| Class 4 | 3 Glamorgan Sausages |
| Class 5 | 5 Ginger Biscuits |
| Class 6 | Boiled Fruit Cake |

Class 7 **Grandmother's Honey Cake (Teison Fel Nain)**

Ingredients: 225g plain flour; half teaspoon bicarbonate soda; 1 teaspoon ground cinnamon; 125g butter or margarine; 125g brown sugar; 2 eggs separated; 125g soft warmed honey.

Topping: 50g caster sugar; 1 tablespoon warmed soft honey.

Method: Sieve the flour, bicarbonate of soda and cinnamon into a bowl. In another bowl, cream the fat & sugar together until light & fluffy. Beat in the egg yolks and honey. Fold in the flour mixture and add a little warm water, if necessary to keep the mixture soft. Beat one of the egg whites and fold into the mixture. Place in a round 18cm well-greased cake tin and bake at 200°C / 400°F / Gas Mark 6 for 15 minutes. Lower the heat to 180°C / 350°F / Gas Mark 5 for 20 – 30 minutes, until the cake has risen and is golden brown. Remove from the oven, leave to cool a little and take out of the cake tin.

Beat the other egg white until stiff and add the caster sugar. Brush the top of the cake with warm honey. Cover with the meringue and place back in the oven for 5 – 10 minutes until the top is golden brown.

Class 8 **Coffee Sponge (butter cream filling)**

Class 9 **5 Welsh Cakes**

Class 10 **5 Small Buffet Eclairs filled with Confectioners Custard**

Class 11 **Ginger Drizzle Cake**

Ingredients: 150g butter; 150g soft light brown sugar; 200g golden syrup; 100g black treacle; 3 teaspoons fresh ginger (finely grated); half teaspoon ground ginger; half teaspoon of ground cinnamon; 250g milk; 2 medium eggs; half teaspoon bicarbonate soda; 1 teaspoon baking powder; 300g plain flour.

For the icing: 250g icing sugar; a few teaspoons of cold water.

Method: Preheat oven to 180°C / 160°C Fan / Gas Mark 4. Line 2x8 inch square tins with baking paper. Weigh your butter, syrup, treacle, sugar, fresh ginger and dried spices into a large saucepan. Into a medium bowl, measure the milk, 2 eggs, baking powder and bicarbonate of soda. Into a large bowl sift the flour. Place the saucepan on to a low/medium heat. Stir with a wooden spoon until your butter and sugar have melted and your ingredients have combined, then remove from heat. Whisk your milky egg mixture together until just combined then add this into your syrupy saucepan. Mix very quickly so as not to scramble the eggs. (This might foam up – but this is good). Finally, add your flour. You can whisk if you wish – you will notice it takes a little time and effort to make it smooth, but it is supposed to runny. Pour this mixture equally into your prepared tins and bake for 15 – 25 minutes. It is done when a skewer come out clean.

As your gingerbread cools, make your icing. Mix about half your icing sugar with enough water so that it has a loose gloopy texture. Add more icing sugar to thicken it until it will flow, it should fall in ribbons into the bowl. At this stage, it can be poured or spread over your warm gingerbread.

- Class 12** **Apple Tart**
 - Class 13** **A Christening Celebration Cake (Cake or Dummy. Decoration only to be judged)**
 - Class 14** **5 Decorated Cup Cakes**
 - Class 15** **A Gluten Free Cake of your choice**
 - Class 16** **A Victoria Sponge (MEN ONLY)**
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SECTION 3 – FLOWER ARRANGEMENTS

Entries may be brought already arranged.

- Class 1** **An "All Green" Arrangement**
 - Class 2** **A Table Centre for a Christening Tea**
 - Class 3** **Small is Beautiful – presented in a Shell
(exhibit not exceeding 25cms in width, depth & height)**
 - Class 4** **An Exhibit representing "The Royal Wedding"
(exhibit not exceeding 70cm in width, 75cm in depth & unlimited height)**
 - Class 5** **A Harvest Wreath**
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SECTION 4 – CRAFT

- Class 1** **A Holder for Plastic Carrier Bags**
- Class 2** **A Hot Water Bottle Cover**
- Class 3** **An Article Made from Driftwood**
- Class 4** **A Knitted "Beanie" Hat**
- Class 5** **A Fascinator**
- Class 6** **A Door Plaque (any medium)**
- Class 7** **A Memory Blanket**
Knitted or Crochet. These will be for babies to wear on their way to heaven. Those born too early or (those who) have sadly died in Hospital. Maternity Units would really appreciate these blankets. White or Pastel Colours; 15" – 25" square please.

- Class 8** **A Toy Box (the box not exceeding 75cm in any direction)**
Class 9 **A Beach Bag**
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SECTION 5 - ART

- Class 1** **Water Colour**
Class 2 **Oil/Acrylic**
Class 3 **Drawing**
Class 4 **Pastels**
Class 5 **Photograph – “The Sky at Night” (in colour)**
Class 6 **Photograph – “Subject of your own choice” (in black/white)**
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SECTION 6 – CHILDREN’S CLASSES

NO ENTRIES ACCEPTED WITHOUT DATE OF BIRTH

AGE GROUPS: -

7 YEARS AND UNDER. 8 – 11 YEARS 12 – 16 YEARS

7 YEARS AND UNDER.

- Class 1** **An Animal made from a Vegetable**
Class 2 **A Picture made of your hand prints**
Class 3 **An item made from egg boxes**

AGE 8 – 11 YEARS

- Class 1** **A model of a Lighthouse (any medium)**
Class 2 **3 squares of Rocky Road**
Class 3 **A Decorated Jam Jar**

AGE 12 – 16 YEARS

- Class 1** **A Model made from Nuts, Bolts & Screws**
Class 2 **5 Chocolate Brownies**
Class 3 **A Poster promoting Welsh Farming (any medium)**

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

Once again this year are hoping for record entries.

On behalf of the Home Produce Committee who organise this section of the show, I would like to thank both those competitors who have supported us over the years and to welcome new entrants competing for the first time.

We are a showcase for the abundance of skills enjoyed by so many in the area.

We will be presenting the Chairman's plates to the competitors gaining the most point in both the cookery and craft section of the show.

Floral and children's awards will also be made.

Our charity for this year's raffle is
Kidney Research Wales.

I do hope that you have an enjoyable day at the show.

BERYL PRICE – Chairperson

VALE OF GLAMORGAN AGRICULTURAL SOCIETY

ENTRY FORM

(please use capital letters)

Section No.	Class No.	Name of Entry	Fees Enclosed	For Office use Only

I agree to abide by the Rules as outline on the Schedule and enclose herewith remittance for £.....in payment of fees for the above Class(es).
 Cheques and Postal Orders to be made payable to the 'Vale of Glamorgan Agricultural Society'

Name

Address.....

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