

# Vale of Glamorgan Show

Wednesday 7th August 2019

Fonmon Castle, Rhoose

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

Home Produce Marquee

kindly sponsored by

**INCE** | INTERNATIONAL  
**GORDON DADDS** | LAW FIRM

# 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 2019.**
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 6th August 2019 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:**

	<b>Children's Section</b>	<b>Chairman's Cup</b>
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)**

**"ALL IS SAFELY GATHERED IN"**

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.

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## **- INDIVIDUAL CLASSES -**

### **SECTION 1 – PRESERVES**

- |                |                                     |
|----------------|-------------------------------------|
| <b>Class 1</b> | <b>Jar of Marmalade</b>             |
| <b>Class 2</b> | <b>Jar of Strawberry Jam</b>        |
| <b>Class 3</b> | <b>Jar of Lemon Curd</b>            |
| <b>Class 4</b> | <b>Jar of Raspberry Jam</b>         |
| <b>Class 5</b> | <b>Jar of Chilli Jam</b>            |
| <b>Class 6</b> | <b>Jar of Clear Honey (1lb Jar)</b> |
| <b>Class 7</b> | <b>Jar of Beetroot Chutney</b>      |

*(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**

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### **SECTION 2 – COOKERY**

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|----------------|---|
| <b>Class 1</b> | <b>Savoury Loaf of Bread "Tear &amp; Share"</b> |
| <b>Class 2</b> | <b>5 Plain Scones</b>                           |
| <b>Class 3</b> | <b>5 Savoury Pinwheels</b>                      |
| <b>Class 4</b> | <b>5 Sausage Rolls (Flaky Pastry)</b>           |
| <b>Class 5</b> | <b>3 Healthy Cereal Bars</b>                    |
| <b>Class 6</b> | <b>Boiled Fruit Cake</b>                        |

- Class 7**                    **Yogurt Cake**  
**Ingredients:**            140g carton plain yogurt - use this carton for measuring; 1 carton cooking oil; 2 cartons caster sugar; 3 cartons self-raising flour; 3 eggs; carton of sultanas.
- Method:**                    Beat together yogurt, oil, sugar, and eggs. Gradually add the sifted flour. Add carton of sultanas. Pour mixture into 20.5 cms (8 ins) greased loose-bottomed tin and bake for 1 hour at 150°C/300°F / Gas Mark 2 / Fan Oven 130°C.
- Class 8**                    **Chocolate Sponge (butter cream filling)**
- Class 9**                    **5 Welsh Cakes**
- Class 10**                  **5 Viennese Whirls**
- Class 11**                  **Cornish Sticky Cake**  
**Ingredients:**            *For the fruit Layer.*  
1 tablespoon golden syrup; 50g butter; 25g soft brown sugar; 40g flaked almonds; 40g glace cherries quartered; 25g sultanas; 25g stem ginger cut into small pieces.
- For the sponge mixture.*  
175g soft butter; 175g caster sugar; 3 large eggs; 175g self-raising flour; 1½ teaspoons baking powder; 1 heaped tablespoon ground ginger.
- Method:**                    Preheat oven to 180°C / Gas Mark 4 / Fan Over 160°C.
- Grease and line a 2 lb loaf tin.
- To make the fruit layer, measure the syrup, butter and sugar into a pan. Gently heat, stirring, until just melted. Add the almonds, cherries, sultanas and ginger pieces and stir until combined. Spoon into the base of the tin.
- To make the sponge, measure all the ingredients into a bowl. Beat together until smooth and combined. Spoon on top of the fruit layer in the tin and spread out evenly. Bake for 45 minutes until well risen and lightly golden. Leave to cool for 5 minutes, then tip upside down and remove the paper.
- Class 12**                  **Fruit Tart**
- Class 13**                  **A Decorated Harvest 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 Carrot Cake with Frosting (MEN ONLY)**
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## **SECTION 3 – FLOWER ARRANGEMENTS**

Entries may be brought already arranged.

- Class 1**            **An “All Foliage” Arrangement**
- Class 2**            **A Table Centre for a Harvest Supper**
- Class 3**            **Small is Beautiful – “each little flower that opens”  
(exhibit not exceeding 25cms in width, depth & height)**
- Class 4**            **An Exhibit “All is Safely Gathered In”  
(exhibit not exceeding 70cm in width, 75cm in depth & unlimited height)**
- Class 5**            **“Jewels from the Garden” (accessories allowed)**
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## **SECTION 4 – CRAFT**

- Class 1**            **A Cushion (any medium)**
- Class 2**            **A Tea Cosy (any medium)**
- Class 3**            **A Child’s Dungarees (machine or hand sewn)**
- Class 4**            **An Item of Craft for a Child’s Bedroom**
- Class 5**            **An Item Displaying or Incorporating Beads**
- Class 6**            **A Household item made from Recycled Material**
- Class 7**            **An Item of Cross stitch**
- Class 8**            **A Door Stop (any medium)**
- Class 9**            **A Premature Baby’s bonnet (to be donated to a local Special Care Baby Unit)**
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## **SECTION 5 - ART**

<b>Class 1</b>	<b>Water Colour</b>
<b>Class 2</b>	<b>Oil/Acrylic</b>
<b>Class 3</b>	<b>Drawing</b>
<b>Class 4</b>	<b>Pastels</b>
<b>Class 5</b>	<b>Photograph "Harvest" (in colour)</b>
<b>Class 6</b>	<b>Photograph "Transport" (in black/white)</b>

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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.

<b>Class 1</b>	<b>A "Mask" (any medium)</b>
<b>Class 2</b>	<b>A Decorated Pebble "My Pet"</b>
<b>Class 3</b>	<b>An A4 Painting of a Tractor</b>

AGE 8 – 11 YEARS

<b>Class 1</b>	<b>A Sock Puppet</b>
<b>Class 2</b>	<b>5 Jam Tarts</b>
<b>Class 3</b>	<b>Design a Ticket for the World Cup Final</b>

AGE 12 – 16 YEARS

<b>Class 1</b>	<b>A Farm / House Sign (any medium)</b>
<b>Class 2</b>	<b>A Victoria Sponge</b>
<b>Class 3</b>	<b>A Knitted item</b>

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***

