

Vale of Glamorgan Show

Wednesday 10th August 2022

Penllyn

Schedule of

Home Produce, Floral, Crafts and Children's Competitions

Home Produce Marquee

kindly sponsored by



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 8th AUGUST 2022.
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 9th August 2022 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 JUBILEE CELEBRATION TEA FOR 2"

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

- | | |
|----------------|-------------------------------------|
| 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 Blueberry Jam |
| Class 6 | Jar of Clear Honey (1lb Jar) |
| Class 7 | Jar of Ploughman's 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.
PRODUCTION DATE TO BE DISPLAYED ON ALL ENTRIES**

SECTION 2 – COOKERY

- | | |
|----------------|----------------------------------|
| Class 1 | A Wholemeal loaf of Bread |
| Class 2 | 5 Plain Scones |
| Class 3 | 3 Mini Quiches |
| Class 4 | A Sausage Plait |
| Class 5 | 3 Healthy Cereal Bars |
| Class 6 | Boiled Fruit Cake |

- Class 7** **Honey & Spice Loaf Cake**
- Ingredients:** 2 tbsp runny honey. 200g unsalted butter. 80g dark brown soft sugar
2 large eggs. 200g self-raising flour. 1 ½ tsp mixed spice. 100g icing sugar
sifted.
- Method:** Put honey, butter and brown sugar into a pan, melt together over low heat.
When sugar has dissolved, turn up heat. Leave to bubble for 1 minute. Take off
the heat and leave to cool for 15 minutes. Preheat oven to 160°C. (140°C fan
oven) or gas mark 3. Line a 900g.(2lb.) loaf tin with baking parchment. Mix the
eggs into the butter pan. Next, sift the flour and mixed spice into a large bowl
and add the butter mixture. Mix well, then pour into the prepared tin. Bake
for 40 – 50 mins. Or until a skewer inserted into the centre of the cake comes
out clean. Leave cake to cool for 5 mins. In the tin, then take out and leave to
cool completely on a wire rack. When cake is cool make the glaze. Put the icing
sugar into a bowl and whisk in just enough water to get a runny consistency.
Drizzle over cooled cake and leave to harden.
- Class 8** **Victoria Sponge (jam filling) No decoration.**
- Class 9** **5 Welsh Cakes**
- Class 10** **5 Bakewell Slices.**
- Class 11** **5 Slices of Teisan Lap. (Baked cream cake)**
- Ingredients:** 3 large eggs. Self-raising flour (same weight as eggs), soft margarine
(same weight as eggs), caster sugar (same weight as eggs),
285ml 10 fl.ozs double cream. Handful of currants.
- Method:** Cream margarine and caster sugar together. Add beaten eggs carefully. Fold in
the sifted flour. Stir in cream and currants. Pour into a 20 x 30cm tin. Bake for
approx. 30 mins at 175°C, 325°F, gas mark 3.
- Class 12** **A Pineapple Upside Down Cake.**
- Class 13** **A Decorated Cake celebrating 250 years of the Vale Show
(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 lemon Drizzle Cake (MEN ONLY)**
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SECTION 3 – FLOWER ARRANGEMENTS

Entries may be brought already arranged.

- Class 1** **An “All Foliage” Arrangement**
- Class 2** **Create an Arrangement with a bunch of flowers costing no more than £10. (own greenery to be used)**
- Class 3** **Small is Beautiful – A Petite arrangement in an Egg Cup. (not exceeding 25cms / 9” in width, depth & height)**
- Class 4** **An Exhibit “A Platinum Anniversary” (exhibit not exceeding 70cm in width, 75cm in depth & unlimited height)**
- Class 5** **An arrangement in a “Leather Shoe or Boot.**
- ONLY FRESH FLOWERS TO BE USED. (No Artificial)**
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SECTION 4 – CRAFT

- Class 1** **A Herb Pillow (any medium)**
- Class 2** **A Needle Case**
- Class 3** **An Item of Jewellery**
- Class 4** **An Item of Cross Stitch**
- Class 5** **“Bunting” for a celebration no longer than 2 metres in length.**
- Class 6** **A Decorated Picture Frame**
- Class 7** **A Soft Toy (any medium) no kits allowed.**
- Class 8** **A Celebration Card (any medium)**
- Class 9** **A Tea cosy (any medium)**
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SECTION 5 - ART

- Class 1** **Water Colour**
- Class 2** **Oil/Acrylic**
- Class 3** **Drawing**
- Class 4** **Pastels**
- Class 5** **Photograph “A Bit of Fun” (in colour)**
- Class 6** **Photograph “Agriculture (in black/white)**

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 A Blow painting using “Straws”

Class 2 A Picture using Buttons.

Class 3 A Decorated Jam Jar.

AGE 8 – 11 YEARS

Class 1 Design a Picture using Leaf Prints.

Class 2 3 Squares of Rocky Road Cake.

Class 3 “Handwriting” Bless the Farmers.”

Bless the farmers for our food
By their hands we are fed.
Bless the farmers for our wheat
That makes our daily bread.
Bless the farmers for our milk
That makes our children strong.
Bless the farmers for their strength
And for working all day long.
Bless the farmers for being there to help us all survive.
Without their work and dedication
“We wouldn’t be alive!”

AGE 12 – 16 YEARS

Class 1 A “Beach Combing Collage”

Class 2 5 Welsh Cakes

Class 3 A Framed Photograph Titled - “Family Together”

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

Once again, this year we 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.

We look forward to welcoming you to our new venue at Penllyn.

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

HELENA DAVIES – Chairperson

