

# Vale of Glamorgan Show

Wednesday 9th August 2023

Penllyn

Schedule of

Home Produce, Floral, Crafts

and

Children's Competitions

# 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 £2**

1. Individual Classes £1 per entry. Children 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 7th AUGUST 2023.**
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 8th August 2023 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)**

**"A CORONATION 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.

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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 Blueberry Jam</b>         |
| <b>Class 6</b> | <b>Jar of Clear Honey (1lb Jar)</b> |
| <b>Class 7</b> | <b>Jar of Kidney Bean 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**

- |                |                              |
|----------------|------------------------------|
| <b>Class 1</b> | <b>A White loaf of Bread</b> |
| <b>Class 2</b> | <b>5 Cheese Scones</b>       |
| <b>Class 3</b> | <b>A Savoury Quiche</b>      |
| <b>Class 4</b> | <b>5 Sausage Rolls</b>       |
| <b>Class 5</b> | <b>5 Flap Jacks</b>          |
| <b>Class 6</b> | <b>Boiled Fruit Cake</b>     |

- Class 7**                    **Yoghurt Cake**  
**Ingredients:**            140g (5oz carton plain natural yoghurt) (suggestion, you can use “Eden Vale” natural yogurt 150g) use carton for measuring. 1 carton cooking oil; 2 cartons caster sugar 3 cartons self-raising flour; 3 eggs; 1 carton sultanas.
- Method:**                 Beat together yoghurt, oil, sugar, and eggs. Gradually add sifted flour and stir in carton of sultanas. Pour mixture into 20.5cm (8in) greased loose bottom tin and bake for 1 hour at 1500C / 3000F / Gas Mark 2 / Fan Oven 1300C.
- Class 8**                    **Coffee sponge with butter cream filling ( No decoration.)**
- Class 9**                    **5 Welsh Cakes**
- Class 10**                  **5 Shortbread Fingers.**
- Class 11**                  **Gingerbread Cake.**  
**Ingredients:**            225g butter; 225g light brown sugar; 225g golden syrup; 225g black treacle (molasses); 450g self raising flour; 4 tsp ground ginger; ½ tsp ground cinnamon; ¼ tsp grated nutmeg; 2 tbspc stem ginger; 2 eggs beaten; 300ml of milk. Icing Sugar to decorate.
- Method:**                 Heat oven to 1600C - 1400C Fan Oven / 3250F / Gas Mark 3. Grease a deep 23cm 9” square tin and line the base with non stick baking paper. Heat the butter, sugar, golden syrup and black treacle in a pan and heat gently until melted. Remove from the heat and leave to cool slightly. Put the flour, spices and ginger into a large mixing bowl and mix gently. Pour the butter mixture into the flour mixture add eggs and milk and beat until well combined. Pour into the tin and level the surface. Bake for about 50 minutes until risen and golden brown. Cool in the tin for 10 minutes then place on a wire rack to cool completely. Lightly dust with little icing sugar over the top.
- Class 12**                  **A Jam filled Swiss Roll**
- Class 13**                  **A Novelty Birthday 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**                  **5 Blueberry Muffins. (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** A Table Arrangement. (exhibit not exceeding 70cm in width, 75cm in depth & unlimited height)
- Class 5** A Natural Harvest Wreath.
- ONLY FRESH FLOWERS TO BE USED. (No Artificial)**
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## **SECTION 4 – CRAFT**

- Class 1** A Patchwork Quilt
- Class 2** An Item of Crochet
- Class 3** An Item of Tapestry
- Class 4** A Toy made from recycled material
- Class 5** “Bunting” for a Child’s Bedroom (no longer than 2 metres in length)
- Class 6** A Pebble Art Picture (in frame)
- Class 7** A Handknitted Item
- Class 8** An Up-cycled Item (original photograph of item before upcycled)
- Class 9** A Wind Chime (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 (in colour) Sun Up or Sun Down.
- Class 6** Photograph “Wheels in Motion” (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 picture incorporating a hand print**

**Class 2 A pencil drawing of my favourite animal**

**Class 3 A painted pebble**

AGE 8 – 11 YEARS

**Class 1 An Animal made from Vegetables**

**Class 2 3 Chocolate Brownies**

**Class 3 “Handwriting”**

*(this verse below can be illustrated with a decorated border)*

A little mouse

ran up the wall.

I saw his Butt

And that was all.

AGE 12 – 16 YEARS

**Class 1 A Bug Hotel**

**Class 2 5 Cookies (any medium)**

**Class 3 A Windchime (any medium)**

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***

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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