

# Vale of Glamorgan Show

Wednesday 7th August 2024

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 £1**

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 by **5th August 2024**.  
Tel: 01443 225202 or by email: **homeproducevaleshow@gmail.com**
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 2024 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 ON DAY OF THE SHOW.**
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 DISPOSABLE PLATES SHOULD BE USED TO AVOID  
POSSIBLE LOSS OF CHINA.**

**PLEASE WRITE NAME ON BOTTOM OF DISPOSABLE PLATE.**

# **CHAIRMAN'S CUP COMPETITION**

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

**"Afternoon Tea for 2 to Celebrate  
200 years of the RNLI"**

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 Rhubarb and Ginger Jam</b> |
| <b>Class 6</b> | <b>Jar of Clear Honey (1lb Jar)</b>  |
| <b>Class 7</b> | <b>Jar of Ploughman's Chutney</b>    |

*(NO TRADE MARKS ALLOWED ON JARS)*

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

*CLASS 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 Plaited loaf of Bread</b>      |
| <b>Class 2</b> | <b>5 Fruit Scones</b>               |
| <b>Class 3</b> | <b>5 Buffet Corned Beef Pasties</b> |
| <b>Class 4</b> | <b>A Sausage Plait</b>              |
| <b>Class 5</b> | <b>Boiled Fruit Cake</b>            |

- Class 6**                    **Yoghurt Cake**  
**Ingredients:**            150g (5oz carton plain Yogurt, as suggestion you can use Eden Vale natural Yogurt) use carton for measuring remaining ingredients. 1 carton cooking oil. 2 cartons caster sugar 3 cartons self-raising flour. 3 eggs and 1 carton of sultanas  
**Method:**                 Beat together yogurt, oil, sugar, and eggs. Gradually add sifted flour and stir in sultanas. Pour mixture into a 20cms (8in) round loose bottom tin and bake for 1 hour at 150°C / 300°F / Gas Mark 2 / Fan oven 130°C.
- Class 7**                    **Chocolate Sponge. With butter cream filling ( No decoration. )**
- Class 8**                    **5 Welsh Cakes**
- Class 9**                    **3 Eccles Cakes**
- Class 10**                 **Carrot, Fruit and Nut Cake**  
**Ingredients:**            120ml olive oil plus extra for the tin. 150g golden caster sugar plus extra for dusting. 2 medium eggs separated. 2 tbsp orange juice. 90g grated raw carrot. 60g chopped walnuts. 50g raisins. 120g plain flour. 1 heaped tsp baking powder. ½ tsp ground ginger. ½ tsp ground cinnamon.  
**Method:**                 Size of loaf tin 22cm – 23cm. Preheat oven to 190°C / Gas Mark 5 / Fan oven 170°C  
Brush tin with a little olive oil and line the base with baking paper. Whisk the oil and sugar in a large bowl then whisk in the egg yolks and orange juice. Fold in the carrot, walnuts and raisins. Sift the flour and baking powder together and stir this into the mixture followed by the spices. In another bowl whisk the egg whites until stiff, then fold them in two goes into the cake mixture. Transfer the mixture evenly to the tin, dust with a little sugar and bake for 45 – 50 minutes until a skewer inserted at the centre comes out clean.
- Class 11**                 **A plated double crusted fruit tart**
- Class 12**                 **A Novelty Cake  
(Cake or Dummy. Decoration only to be judged)**
- Class 13**                 **5 Decorated Cup Cakes**
- Class 14**                 **A Gluten Free Cake of your choice**
- Class 15**                 **A lemon Drizzle Cake (MEN ONLY)**
- Class 16**                 **Novelty Class - 5 Chocolate Brownies  
New entrant entering Produce Section of the  
Vale Show for first time**
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## **SECTION 3 – FLOWER ARRANGEMENTS**

Entries may be brought already arranged.

- Class 1** An “All Foliage” Arrangement
- Class 2** A Hand tied posey.
- Class 3** Small is Beautiful – A Petite arrangement in a shell.  
(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** An exhibit depicting the Olympic Games.
- ONLY FRESH FLOWERS TO BE USED. (No Artificial)**
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## **SECTION 4 – CRAFT**

- Class 1** A Patchwork Cushion
- Class 2** An Item of Crochet
- Class 3** An Item of Cross Stitch
- Class 4** A Tote Bag made from Recycled Material
- Class 5** An item of Fashion Jewellery
- Class 6** A Door Stop
- Class 7** A Hand Knitted Item
- Class 8** A Table Lamp Base (any Medium)
- Class 9** A Felted Item
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## **SECTION 5 - ART**

- Class 1** Water Colour
- Class 2** Oil/Acrylic
- Class 3** Drawing
- Class 4** Pastels
- Class 5** Photograph Happy Days (in colour)
- Class 6** Photograph Country Life (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**            **3 Hand decorated Digestive Biscuits (decoration only to be judged)**
- Class 2**            **A Pencil drawing of a farm animal (size A4)**
- Class 3**            **A painted pebble**

AGE 8 – 11 YEARS

- Class 1**            **An item made from Egg Boxes**
- Class 2**            **A pair of decorated Flip-Flops**
- Class 3**            **“Handwriting”**

### **Three Little Piggies**

I have three piggies  
Who live in the shed  
They sleep in the food bowl  
And eat in their bed  
  
They drink lots of water  
Which makes them go wee  
This usually happens  
While they are sitting on my knee!!!!!!

AGE 12 – 16 YEARS

- Class 1**            **A Colour Photograph - Nature at its Best**
- Class 2**            **5 Welsh Cakes**
- Class 3**            **A Bird Feeder using Recycled item**

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. It's wonderful to see such a showcase of talent and skills which are enjoyed by so many in the area.

We will be presenting the Chairman's plates to the competitors gaining the highest points in both cookery and craft section.

Awards for floral and children's will also be presented.

**Our Charity for this year's raffle is for  
Noah Ark Children's Hospital.**

I hope everyone enjoys taking part and wish all the competitor's the best of luck for this year's Show.

***CHARLOTTE THOMAS – 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 outlined in the schedule and enclose herewith remittance for £ ..... in payment of the above class(es). For online entries, please ensure payment is made on the day of the show to the Home Produce Secretary.

Cheques and Postal Orders to be made payable to "Vale of Glamorgan Agricultural Society"

Name.....

Address.....

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