

Vale of Glamorgan Show

Wednesday 12th August 2026

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 10th August 2026.
Tel: 01443 225202 or email homeproducevalideshow@gmail.com
3. **EXHIBITORS' CARDS TO BE COLLECTED ON ARRIVAL.**
4. No Exhibitor will be allowed to enter more than one exhibit in any class.
5. Each exhibitor will be responsible for transport of exhibit to the Show and responsible for removal of exhibit at the end of the Show.
6. Exhibits will be received on **TUESDAY 11th August 2026 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 MUST BE COLLECTED AT THE PRODUCE TENT FROM 3pm ON DAY OF THE SHOW.**

Prizes:		Children's Section		Chairman's Cup	
First	£5.00	First	£3.00	First	£10.00
Second	£4.00	Second	£2.00	Second	£5.00
Third	£2.00	Third	£1.00	Third	£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)

"Paddington Bears Picnic"

Can include items from Section 1 and 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

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|----------------|---|
| Class 1 | 1 lb Jar of Marmalade |
| Class 2 | 1 lb Jar of Stoned Fruit Jam |
| Class 3 | 1 lb Jar of Soft fruit |
| Class 4 | 1 lb Jar of Chilli Jam |
| Class 5 | Jar of Lemon Curd |
| Class 6 | 1 lb Jar of Honey |
| Class 7 | 1 lb Jar of Chutney (of your own choice) |

(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**

SECTION 2 – COOKERY

- | | |
|----------------|---|
| Class 1 | A Handmade Loaf of Bread |
| Class 2 | 5 Cheese Scones |
| Class 3 | 3 Corned Beef Pasties (short crust pastry) |
| Class 4 | 3 Savoury Muffins |
| Class 5 | Boiled Fruit Cake |

- Class 6** **Marmalade Cake**
- Ingredients:** 175g self-raising flour, 175g softened butter, 175g caster sugar, 3 large eggs, 2 tbsp milk, 2 tbsp orange marmalade, 1 tsp baking powder, 1 tsp orange zest.
- Method:** *For the glaze* – 2 tbsp warmed orange marmalade
- Line a 2lb loaf tin with parchment paper, leaving overhang for easy lifting after baking. Heat the oven to 160°C (fan) or 180°C (conventional oven). Add flour, sugar, butter, eggs, baking powder, milk, marmalade and zest into a bowl. Beat until the batter becomes smooth, pale and lump free. Pour the batter into the lined loaf tin and level the top gently for an even rise. Bake for 45 – 55 minutes or until golden and skewer inserted in the middle and comes out clean. In a small pan warm 2 tablespoons of marmalade until glossy and slightly runny. Spread the warm marmalade over the hot cake immediately after baking to soak in and create a shiny finish.
- Class 7** **A Chocolate Sponge (filling only)**
- Class 8** **5 Welsh Cakes**
- Class 9** **5 Shortbread Fingers**
- Class 10** **Banana and Sultana Loaf**
- Ingredients:** 140g margarine/unsalted butter, 140g caster sugar. 2 eggs (beaten), 140g Sifted Self-Raising flour, 1 tsp baking powder, 125g Sultanas, 1 tsp Cinnamon, 1 tsp vanilla extract, 2 ripe bananas (mashed)
- Method:** *Topping* - 50g Icing Sugar, 2 tsp lemon juice and 1 tsp water
- Grease and line a 900g (2lb) loaf tin. Preheat oven Gas Mark 4 / Fan oven 160°C, Conventional 180°C. Cream margarine/butter with the castor sugar, slowly add beaten egg with little of the flour. Fold in the remaining flour, baking powder, cinnamon, mashed bananas, sultanas and vanilla extract. Pour mixture into the prepared tin and bake for about 50 minutes, checking the loaf from around 30 – 40 minutes with a skewer as the time may vary depending on your own oven and shape of tin. When cold, drizzle the topping of icing sugar, lemon juice and water over the cake.
- 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** **Novice Class. (New entrant entering produce section for the first time).
Victoria Sponge (Jam Filling Only)**
Rosette donated by Ann Edwards.
- Class 16** **Men only - 5 Short Crust Sausage Rolls**

SECTION 3 – FLOWER ARRANGEMENTS

Entries may be brought already arranged.

ONLY FRESH FLOWERS TO BE USED. (No Artificial)

- Class 1** **An "All Foliage" Arrangement**
 - Class 2** **A Harvest Door Wreath**
 - Class 3** **Small is Beautiful – A Petite arrangement in a Shell
(not exceeding 25cms / 9" in width, depth & height)**
 - Class 4** **A Table Arrangement for A Dinner Party**
 - Class 5** **An Exhibit "A Celebration of Wales"**
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SECTION 4 – CRAFT

- Class 1** **An item of Handmade Crochet**
 - Class 2** **A pair of knitted socks**
 - Class 3** **A bracelet any medium**
 - Class 4** **A needle felted item**
 - Class 5** **An upcycled item using shirt/shirts**
 - Class 6** **A gift for a baby any item**
 - Class 7** **An oven glove/gloves any medium**
 - Class 8** **Calligraphy – the first verse of "Mary had a little Lamb"**
 - Class 9** **A sunhat 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 "Nature"s Glory (in colour)**
- Class 6** **Photograph "Animals on the move" (in black/white)**

SECTION 6 – CHILDREN’S CLASSES

NO ENTRIES ACCEPTED WITHOUT DATE OF BIRTH

AGE GROUPS:-

6 YEARS AND UNDER. 7 – 10 YEARS 11 – 13 YEARS

AGE 6 YEARS AND UNDER

Class 1 A Picture incorporating a Footprint

Class 2 A Pencil drawing of My Pet (size A4)

Class 3 A Potato Head

AGE 7 – 10 YEARS

Class 1 Collage using Seashells

Class 2 A Painted Pebble

Class 3 “Handwriting” this verse can be illustrated with a decorated border

PICNIC TEA

We found a shady spot under a tree
Here’s what we had for a picnic tea
We had ants in the sandwiches
Wasps in the jam
Slugs in the lettuce leaves
Beetles in the Ham
Midges in the orange juice
Spiders on the sausages
Ice-cream full of bees.

AGE 11 – 13 YEARS

**Class 1 A Computer Aided Poster (Thanking a Farmer) A4 size.
Any medium including digital**

Class 2 5 Chocolate Chip Muffins

Class 3 A Pen Pot 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. 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
KIDNEY RESEARCH WALES**

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

JAN REES
Chairperson

