STOURPAINE VILLAGE SHOW

38TH ANNUAL SHOW SPONSORED BY STOURPAINE GARDENING CLUB

HELD ON SATURDAY 8 SEPTEMBER 2018 VIEWING FROM 2PM

TROPHIE PRESENTATION AT 4PM

TROPHIES

VEGETABLES AND FRUIT ~ WHITE HORSE TROPHY

FLOWERS ~ LESLIE COWARD CUP

FLOWER ARRANGING ~ URSULA WARREN ROSE BOWI

PRESERVES CAKES &PASTRIES~ NAN PRESTON CUP

PHOTOGRAPHY ~ PRITCHARD CUP

HANDICRAFTS ~ GRACE UPWARD CUP.

PAINTING & DRAWING ~ CAPTAIN TREMBLE TROPHY

WRITTEN WORD ~ JUBILEE CUP

HIGHEST OVERALL POINTS ~ LANGDON CUP

THE greatest weight grown from ~ KING EDWARD CUP

one potato by a garden club member

CHIDREN'S SECTION

(UNDERSYRS) ~ MRS OLIVER CUP

CHILDREN'S SECTION

(8-13YRS)~ JEAN CHANDLER CUP

STOURPAINE VILLAGE SHOW CHILDRENS SECTION

PHOTOGRAPHY

Class 51	Summer	
Class 52	Shadows	
Class 53	Reflections	
Class 54	Strange things around Stourpaine	
	ART	
Class 55	A canvas painting	
Class 56	A painted Flower Pot	
Class 57	A decorated pebble.	

These classes are open to both age groups. Up to 8yrs and 8-13Yrs.

Parents; Please ensure your child completes the entry form and adds his/her age correctly, as we have two different cups/trophies.

Entry forms must be given to Judy Jakes or delivered to Edie-Maes by; 6pm, Friday 31 July. (no fees required)

VEGETABLES AND FRUIT

1	MEMBERS POTATO KING EDWARD CUP) TO	BE WEIGHED 3PM	
2	ONIONS- (NOT EXCEEDING 80Z OR 225G)	3	
3	ONIONS- (EXCEEDING 8OZ OR 225G)	3	
4	RED ONIONS- ANY SIZE	3	
5	SHALLOTS	5	
6	RUNNER BEANS	4	
7	FRENCH BEANS	5 3	
8	TOMATOES-(NOT CHERRY)	3	
9	A VINE OF CHERRY TOMATOES(ANY QUANTITY)		
10	MARROW-(NO MORE THAN 18INS MAX)	1	
11	COURGETTE	3	
12	GLOBE BEETROOT	3	
13	CARROTS	3	
14	POTATOES ON A PLATE (ANY VARIETY)	3	
15	COLLECTION OF VEGETABLES (3EACH OF 3 KINDS YOUR CHOICE)		
16	LOOK WHAT I GREW A MISSHAPE!	1	
17	A BOWL OR BASKET OF HOMEGROWN TOP FRUITS		
	(ie APPLES, PEARS, QUINCES, PLUMS OR APR		
18	COOKING APPLES	3	
19	SPECIAL CLASS—— GOLD CLUB FUSCHIA		
	FLOWERS		
20	A HOUSEPLANT	1	
21	DAHLIAS	3 blooms	
22	SWEET PEAS	any 5 stems	
23	PERENNIALS— 3 DIFFERENT KINDS	2 stems of each	
24	ROSE— FLORIBUNDA SPRAY	1 stem	
25	ROSE	1 bloom	
26	ROSES	5 stems of mixed	
27	SPECIAL CLASS— A PLUG PLANT GERANIUM	ſ	
28	SPECIAL CLASS—A PLUG PLANT PETUNIA		
	FLOWER ARRANGMENTS		
29	CAN- CAN	Space allowed 12" width	
30	STANDING TALL	Space allowed 15" width	
31	GONE TO SEED	Space allowed 15" width	
32	FLOWERS IN A PICTURE FRAME	Size A4	
	PRESERVES		
33	ONEJAR OF JAM (APPROX 1LB)		
34	ONE JAR OF LEMON CURD(APPROX 1/2 LB)		
35	ONE JAR OF MARMALADE (APPROXILB)		
36	ONE JAR OF CHUTNEY(APPROX 1LB)		

CAKES AND PASTRIES

- 37 CHOCOLATE SPONGE(NOT DECORATED) 7" TIN—OWN RECIPE
- 38 MARMALADE TEA BREAD AS PER RECIPE ON BACK PAGE
- 39 BAKEWELL TART—OWN RECIPE
- 40 SHORTBREAD—4 FINGERS
- 41 WHOLEMEAL BREAD ROLLS 3 OF

HANDICRAFTS

- 42 MY FAVOURITE CRAFT—(OPEN TO ALL)
- 43 A DRAWING—ANY MEDIUM FRAMED OR UNFRAMED
- 44 A PAINTING— ANY MEDIUM —FRAMED OR UNFRAMED

THE WRITTEN WORD

- 45 A POEM
- 46 A SHORT STORY—NO MORE THAN 250 WORDS—OPEN TO ALL

PHOTOGRAPHY (ADULTS)

ONLY 1 ENTRY PER PERSON, PER CLASS.

PHOTOS MUST HAVE BEEN TAKEN AFTER SEPT 9 2017, AND MUST NOT EXCEED 7"X5".

- 47 BIRDS
- 48 WINTER
- 49 PEOPLE AT WORK
- 50 THE COAST

Photographs & entry forms to be submitted by Saturday 1 Sept, to David & Vivien Meaden, Church Cottage, 1 Manor Road. (Tel.452083) Please ensure your name & address is on the back of the photograph.

AWARDS

Classes 1 TO 50 ~ A certificate will be awarded to; 1st, 2nd & 3rd in each class Each child who enters the show will receive a small gift and the overall winners in each age group will receive a trophy.

Presentation of the trophies will be approx 4pm followed by the Raffle

RULES

- 1 Entries are open to residents of Stourpaine and their families, also any members of Stourpaine groups or clubs.
- 2 Entry Fees—Classes 2 to 50 (excepting 19, 27 & 28) 25p per class Classes 1, 19, 27 & 28 are free, also, all children's entries are free.
- 3 Entry Forms to be submitted by 6pm, Saturday 1st September in a sealed envelope containing fees, to Edie-Maes, 15 Shaston Road, (next to the pub.) No entries will be accepted after this time.
- 4 All exhibits with the exception of photography, to be brought to the Village Hall, between 8.30 and 9.45am on Show Day.

Anyone still in the hall at this time will be asked to leave. Judging will take place at 10am

- 5 No additional entries will be accepted on the day of the show.
- 6 Certificates will be awarded at the Judges discretion.
- 7 We use external Judges and their decision is FINAL.

RECIPE FOR MARMALADE TEA BREAD

8OZ (225G) Plain flour

2oz (50g) butter

2oz (50g) sugar 6oz (175g) sultanas

2oz (50g) chopped walnuts or almonds

1 1/2 level tsp baking powder

1 level tsp salt

4 tablespoons of orange marmalade

1 beaten egg

Just under 1/4 pint milk

Loaf tin 81/2" x 41/2" approx

Soak fruit in milk & eggs for about 1 hour. Sieve flour, baking powder and salt. Rub in butter and add sugar. Add soaked fruit, milk and egg mix together. Add marmalade and nuts. Beat thoroughly.

Put into tin and bake at 180c, (350 f), for just over an hour until well risen.