

# RADWINTER VILLAGE SHOW

Monday 27<sup>th</sup> August 2018

RADWINTER VILLAGE HALL

**Entries to Hall: Sun 26<sup>th</sup> Aug. 7.30pm to 8.30pm  
Mon 27<sup>th</sup> Aug. 9am to 10.15am**

**No entries after 10.15am on 27<sup>th</sup>**

**2.00 pm public viewing**

**4.00 pm presentations and draw**

**Entry fees: Classes 1-70 (open to all ages) 20p.**

**Classes 71-88 (Young People's section) free.**

**Maximum 2 entries per class Adults & Children.**

*Please note that if 2 places are awarded to the same entrant then points will only be awarded for the highest placed.*

Points awarded for each Class: 1<sup>st</sup> - 3 ; 2<sup>nd</sup> - 2 ; 3<sup>rd</sup> - 1.

Please make sure all entries are cleared before **5pm**

Entry forms can be downloaded from [www.radwinter.org](http://www.radwinter.org)

**Cover design by Ursula Gerhard (Winner class 85, 2017)**

## Handy Hints

- Read the schedule carefully and be sure that the exact number of specimens required is staged.
  - All the vegetables should be washed, not scrubbed.
  - Fruit, cucumbers, tomatoes, peas and beans should have their stalks attached.
  - Do not polish fruit.
  - Do not overcrowd your exhibit.
  - Blooms may be dressed by removing a few damaged petals but make sure they are removed cleanly and re-arrange other petals to fill any gaps.
  - Uniformity is important; don't put your exhibit out of balance by including an odd extra large specimen.
  - Cookery exhibits should never be warm when placed for judging and should always be covered with a suitable film.
  - Check lids of all bottles/jars of preserves and make sure all are clearly labelled.
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### Tea Bread Recipe

175g (6oz) raisins  
1 egg beaten  
1½ tsp baking powder  
50g (2oz) currants  
125g (4oz) sultanas  
175g (6oz) soft brown sugar  
½ tsp ground mixed spice  
225 (8oz) plain wholemeal flour  
300ml (½pt) strained cold black tea

#### Method:

- 1 Put dried fruit and sugar in to a bowl; pour over tea and leave to soak overnight.
- 2 Grease and line a 1.1 litre (2 pint) loaf tin.
- 3 Next day add the egg, flour, baking powder and mixed spice to the fruit and tea mixture.
- 4 Beat thoroughly with a wooden spoon until all ingredients are evenly combined.
- 5 Spoon into prepared tin and level the surface
- 6 Bake at 180°C (350°F) Mark 4 for about 1¼ hours or until well risen and a skewer inserted into the middle comes out clean.
- 7 Turn out and cool on a wire rack. Wrap in greaseproof paper and foil. Store in an airtight container for 1-2 days before slicing.

### Gingerbread

225g (8oz) plain flour  
100g (4oz) margarine/butter  
175g (6 oz) black treacle  
50g (2 oz) golden syrup  
50g (2 oz) soft brown sugar  
¼ pint milk  
2 medium sized, beaten eggs  
2 teaspoons of ground ginger  
1 teaspoon of mixed spice  
1 teaspoon bicarbonate of soda  
A pinch of salt  
50g (2oz) Currants or Sultanas (optional)

#### Method:

1. Preheat the oven to 150°C / 300°F / Gas Mark 2.
- 2 Grease an 18cm (7in) square deep cake tin.
- 3 Sieve together the flour, ginger, bicarb of soda, spice and salt, then stir in the sugar.
- 4 Melt the margarine, treacle and syrup gently, then gradually beat in the milk and allow to cool.
- 5 Add the beaten eggs and mix well. Stir the treacle mixture into the flour, and add the optional currants or sultanas.
- 6 Pour the mixture into a prepared tin and bake for about 1¼ hours.
- 7 Allow to cool before turning out.

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**Celebration cake (Class 56) will be judged on creativity and innovation but should be edible.**

Name: ..... Total number of entries..... Paid.....

| Number of entries | A - Vegetables - Wardley Trophy  |
|-------------------|--|
|                   | 1 4 runner beans   |
|                   | 2 4 French beans   |
|                   | 3 4 beetroot - foliage trimmed   |
|                   | 4 4 onions   |
|                   | 5 4 shallots   |
|                   | 6 4 cherry tomatoes  |
|                   | 7 4 tomatoes any other variety   |
|                   | 8 A truss of tomatoes  |
|                   | 9 3 carrots  |
|                   | 10 3 potatoes  |
|                   | 11 3 courgettes  |
|                   | 12 1 cucumber  |
|                   | 13 1 squash  |
|                   | 14 4 culinary herbs in a vase – not in flower  |
|                   | 15 Any other vegetable   |
|                   | 16 Heaviest marrow   |
|                   | 17 Longest runner bean   |
|                   | 18 A collection of 4 vegetables (arranged in a basket/box)   |
|                   | 19 A collection of 4 saladings (arranged in a basket/box)  |
| Number of entries | B - Flowers - Lanham Trophy (Please note vases not provided)<br>All pot plants should be owned by the entrant for over 6 months. |
|                   | 20 Vase of mixed garden flowers  |
|                   | 21 A single specimen bloom   |
|                   | 22 4 dahlias (any variety)   |
|                   | 23 3 stems ornamental shrubs - all different   |
|                   | 24 6 sweet peas  |
|                   | 25 3 stems any other flower  |
|                   | 26 Single rose bloom   |
|                   | 27 Flowering pot plant - max pot size 9 inches (225mm)   |
|                   | 28 Foliage pot plant - max pot size 9 inches (225mm)   |
|                   | 29 Floating flowers in a bowl - max size of bowl 10 inches   |
|                   | 30 An arrangement in a teacup  |
|                   | 31 Flowering orchid  |
|                   | 32 Cactus/cacti/succulents   |
|                   | 33 A Begonia – max pot size 9 inches (225mm)   |
| Number of entries | C - Fruit - Browne Trophy (All fruit to be exhibited with stalks on)   |
|                   | 34 6 plums/gages   |
|                   | 35 3 dessert apples  |
|                   | 36 12 blackberries   |
|                   | 37 Any other fruit   |
|                   | 38 A basket of fruit - 3 varieties   |

**Name:** .....

|                          |   |
|--------------------------|---|
| <i>Number of entries</i> | <b>D – Tarts Trophy – MEN ONLY</b>  |
|                          | 39 4 tarts  |
|                          | 40 3 Fruit scones (any recipe)  |
| <i>Number of entries</i> | <b>D - Domestic - Taylor Trophy</b>   |
|                          | 41 Jar of soft fruit jam  |
|                          | 42 Jar of stone fruit jam   |
|                          | 43 Jar of jelly   |
|                          | 44 Jar of marmalade   |
|                          | 45 Jar of chutney   |
|                          | 46 Jar of fruit curd  |
|                          | 47 Home made liqueur  |
|                          | 48 Homemade condiment sauce (eg. mint/horseradish etc)  |
|                          | 49 A three egg Victoria sponge  |
|                          | 50 A tea bread to given recipe  |
|                          | 51 4 pieces of gingerbread to given recipe  |
|                          | 52 4 pieces of flapjack   |
|                          | 53 5 Cheese straws  |
|                          | 54 3 Cheese scones (any recipe)   |
|                          | 55 A decorated cupcake – to be judged on decoration only  |
|                          | 56 Celebration cake   |
| <i>Number of entries</i> | <b>E- Art and Craft Trophy</b>  |
|                          | 57 Charity Item: Knitted Jumper (basic pattern given but use any colour scheme)                                 |
|                          | 58 Article worked in decorative needlework – own design   |
|                          | 59 Article worked in decorative needlework from pattern or kit  |
|                          | 60 An item of knitting or crochet   |
|                          | 61 An item made from any other medium e.g. wood, ceramics, silk print etc                                       |
|                          | 62 Something new from something old   |
|                          | 63 A painting or drawing  |
| <i>Number of entries</i> | <b>F- Eggs - Bacon Cup (Displayed in sand - provided at show)</b>   |
|                          | 64 3 hens eggs  |
|                          | 65 3 bantams eggs   |
|                          | 66 3 eggs - any other domestic fowl   |
| <i>Number of entries</i> | <b>G – Photographs - Ben Taylor Memorial Trophy</b><br><b>All photographs to be taken since last years show</b> |
|                          | 67 Theme – A Tree (or trees) - max 20cm x 15cm  |
|                          | 68 Theme – 'Where did you get that hat?' - max 20cm x 15cm  |
|                          | 69 Theme – A flower - max 20cm x 15cm   |
|                          | 70 Theme – A Taste of Radwinter - 4 photographs on an A4 sheet  |
|                          |   |
|                          |   |

If you would like to receive next year's schedule by email please complete below

Name .....

E-mail .....

# Young People's Section

Max 2 entries per class. Prizes 1<sup>st</sup>: 30p 2<sup>nd</sup>: 20p 3<sup>rd</sup>: 10p

Name.....

Category (A – E) according to Year Group as at end of summer term:

A: below school age  
B: Reception/Year 1

C: Yrs 2 & 3  
D: Yrs 4, 5 & 6

E: Yrs 7 to 11

| Class No. | Class subject   | A | B | C | D | E |
|-----------|---|---|---|---|---|---|
| 71        | A selection of leaves on an A4 sheet                        |   |   | X | X | X |
| 72        | Photograph*: Animals – max 20cm x 15cm                      |   |   |   |   |   |
| 73        | Photograph*: Friends/Family– max 20cm x 15cm                |   |   |   |   |   |
| 74        | A decorated cupcake (judged on decoration only)             |   |   |   |   |   |
| 75        | A painted stone   |   |   |   |   |   |
| 76        | Any vegetable (grown by entrant)                            |   |   |   |   |   |
| 77        | Painting or drawing: Seaside – max A4                       |   |   |   |   |   |
| 78        | Decorate a hard boiled egg                                  |   |   |   |   |   |
| 79        | Creature made from vegetables and/or fruit                  |   |   |   |   |   |
| 80        | A junk model  |   |   |   |   |   |
| 81        | 3 muffins any recipe, any flavour (own recipe)              |   |   |   |   |   |
| 82        | 3 cookies – any recipe, any flavour                         |   |   |   |   |   |
| 83        | Design# a poster to advertise next years show 2018 – max A4 |   |   |   |   |   |
| 84        | Funniest Selfie   | X | X | X |   |   |
| 85        | Victoria Sandwich (own recipe)                              | X | X | X |   |   |
| 86        | Show Stopper Cake   | X | X | X |   |   |
| 87        | Photo of nail design  | X | X | X |   |   |
| 88        | Design# a tattoo or henna hand design                       | X | X | X | X |   |

The X's ... show which age groups are *excluded* from that item.”

\* Photographs to be taken by entrant.

# Computer aided design accepted

# Simple jumper with dropped shoulders in DK yarn.

One size, approx 300gm yarn.

Needles: one pair 4mm (no. 8), one pair 3.25mm (no. 10)

Abbreviations: M1 – increase into next stitch.

Any patterning can be added e.g. coloured stripes.

## **Back and Front alike.**

Using no. 10 needles, cast on 69 sts.

Row 1 – K2, \*P1, K1, rep from \* to last st, K1.

Row 2 – K1, \*P1, K1, rep from \* to end.

Repeat these two rows 6 times.....14 rows rib in total.

Change to no. 8 needles.

Work in stocking stitch until work measures 23cm from beg, ending with a purl row.

Mark each end of the last row with thread (to mark the beginning of armholes as there is no armhole shaping).

Work a further 28 rows stocking stitch.

Work 10 rows rib as before.

Shape shoulders – keeping rib correct, cast off 4 sts at beg of next 4 rows, then 5 sts at beg of following 2 rows.

Cast off rem 43 sts loosely in rib.

## **Sleeves.**

Using no. 10 needles, cast on 37 sts.

Work 13 rows rib as for Back and Front.

Next row – Rib 4, \* M1, rib 3 rep from \* to last 4 sts, rib to end...45 sts.

Change to no. 8 needles.

Work 4 rows in stocking stitch.

5<sup>th</sup> row – K2, M1, knit to last 3 sts, M1, K2. Continue in stocking stitch, inc (as before) at each end of the following 8<sup>th</sup> rows until there are 55 sts.

**All sizes** – continue without shaping until work measures 23cm from beginning, ending with a purl row.

Cast off 5 sts at beg of next 8 rows.

Cast off rem sts.

## **Make up.**

Press lightly. Join shoulder, sleeve and side seams to coloured threads. Sew in sleeves. Press seams.