

RADWINTER VILLAGE SHOW

Monday 26th August 2019

RADWINTER VILLAGE HALL

**Entries to Hall: Sun 25th Aug. 7.30pm to 8.30pm
Mon 26th Aug. 9am to 10.15am**

No entries after 10.15am on 26th

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: 1st - 3 ; 2nd - 2 ; 3rd - 1.

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

Entry forms can be downloaded from www.radwinter.org

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.

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.

Tropicana Cake

125g butter
125g caster sugar
2 eggs
125g self-raising flour
50g desiccated coconut
Juice and rind of 2 lemons
90g diced dried pineapple
125g icing sugar

Method:

6" (15cm) round cake tin, lightly oiled and lined. Oven temperature: 180C/350F/Gas 4.
Cream butter and sugar together. Beat in lightly whisked eggs, then flour, then coconut.
Fold in lemon rind and pineapple. Place mixture into the tin and level the surface.
Bake for 50-55 minutes until firm.
Once cake is cooled, mix icing sugar with enough lemon juice to make icing. Ice and decorate as you wish.

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) 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 teapot
	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>	D – Tarts Trophy – MEN ONLY
	39 4 tarts
	40 4 Fairy Cakes
<i>Number of entries</i>	D - Domestic - Taylor Trophy
	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 Topicana cake to given recipe
	52 4 pieces of flapjack
	53 5 Cheese straws
	54 3 Sausage rolls (any recipe)
	55 A decorated cupcake – to be judged on decoration only
	56 Celebration cake
<i>Number of entries</i>	E- Art and Craft Trophy
	57 Charity Item: Knitted Jumper (basic pattern given but use any colour scheme)
	58 Article worked in decorative needlework
	59 A decorated watering can
	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>	F- Eggs - Bacon Cup (Displayed in sand - provided at show)
	64 3 hens eggs
	65 3 bantams eggs
	66 3 eggs - any other domestic fowl
<i>Number of entries</i>	G – Photographs - Ben Taylor Memorial Trophy All photographs to be taken since last years show
	67 Theme – Thatch - max 20cm x 15cm
	68 Theme – Wings - max 20cm x 15cm
	69 Theme – A flower - max 20cm x 15cm
	70 Theme – Reflections - max 20cm x 15cm

Young People's Section

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

Name.....

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

A: below school age

C: Yrs 2 & 3

E: Yrs 7 to 11

B: Reception/Year 1

D: Yrs 4, 5 & 6

Class No.	Class subject	A	B	C	D	E
71	A selection of leaves on an A4 sheet			X	X	X
72	Photograph*: A bug – max 20cm x 15cm					
73	Photograph*: A person or people – max 20cm x 15cm					
74	A decorated biscuit					
75	A painted stone/stones					
76	Any vegetable (grown by entrant)					
77	Collage of a butterfly – max A4					
78	A decorated 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	A garden in a shoebox lid					
84	Favourite character from book/film/TV – painting, drawing or collage					
85	Pizza – max 20 cm in diameter (any recipe)					
86	Animal built from LEGO/DUPLO or similar					
87	An item made of wood					
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.

5th row – K2, M1, knit to last 3 sts, M1, K2. Continue in stocking stitch, inc (as before) at each end of the following 8th 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.