

Vegetables

1. 5 potatoes (one variety)
2. 2 peppers (one variety)
3. 3 beetroot (tops trimmed to 3")
4. 3 carrots (tops trimmed to 3")
5. 3 onions (from seed) as grown
6. 7 shallots (dressed)
7. 6 runner beans
8. Longest bean
9. 5 tomatoes
10. 1 truss of cherry tomatoes
11. 2 leeks
12. 2 courgettes
13. A selection of 3 herbs in a jam jar
14. 1 squash
15. A selection of 3 different salad vegetables
16. 1 vegetable and 1 bloom
17. Any vegetable not included in schedule

Fruit

18. 1 plate of soft fruit (12)
19. 5 eating apples (one variety)
20. 3 cooking apples (one variety)
21. 3 pears (one variety)
22. Plate of any other fruit not in schedule

Flowers

23. 1 flowering pot plant
24. 1 foliage pot plant
25. Vase of 3 roses
26. Vase of 5 sweet peas
27. Vase of 3 pinks or carnations (one variety)
28. Vase of 5 marigolds
29. Vase of 3 different fuchsia stems
30. Vase of 5 different herbaceous perennials
31. Vase of 3 dahlias
32. 6 pansies or violas
33. Bowl of nasturtiums
34. Vase of 3 flowers (one variety) not specified in schedule

Produce

35. 1 jar of chutney
36. 1 jar of pickle
37. 1 jar of raspberry jam
38. 1 jar of lemon curd
39. 1 jar of any other jam
40. 1 jar of marmalade
41. 1 jar of jelly
42. 1 fruit pie or tart
43. 5 savoury biscuits
44. 1 country loaf cake (recipe on back of schedule)
45. A sweet bread (made with yeast)

Handicrafts

46. An item of jewellery
47. A piece of calligraphy
48. A picture – any medium

Photography

(Photos not larger than 7" by 5" - carefully mounted)

49. Gateway
50. Celebration
51. Sport

Junior Section

(14 and under). Points towards **Zak's Cup**

Junior Garden Section

1. A planted recycled container

Junior Cookery

2. 1 decorated pizza
3. 3 chocolate brownies

Junior Photography (photos not larger than 7" by 5")

4. Sport
5. Nature

Junior Creativity

6. A mosaic
7. A castle
8. A decorated egg

Farmhouse Loaf

100g/4oz plain wholemeal flour	50g/2oz raisins
100g/4oz self-raising flour	25g/1oz glace cherries
Pinch of grated nutmeg	25g/1oz sultanas
½ teaspoon bicarbonate of soda	25g/1oz mixed peel
75g/3oz butter or margarine	grated rind 1 lemon
100g/4oz caster sugar	1 egg beaten
6 tablespoons milk	

Place the flours, nutmeg and bicarbonate of soda into a bowl and rub in the butter. Add the sugar, fruits, peel and lemon rind. Mix in the egg and milk to make a mixture with a soft dropping consistency. Spoon into a greased and lined 1lb/450g loaf tin. Bake for 50-60 minutes at 180C, 350F or Gas Mark 4. Turn out and cool on a wire rack. May be served spread with butter.

22nd Repton Village Show

Saturday 1st September 2012

Repton Village Hall

Schedule

Rules

20p per entry to be paid at the time of entry.
50p entrance to show, children with adults free.

Staging from	10.00 am	- 11.45 am
Judging from	12.00 pm	- 2.15 pm
Show opens from	2.30 pm	
Prize giving at	3.15 pm	
Sale and raffle	3.30 pm	

No entry to be collected before 3.30 pm.

Only **ONE** entry per person in each class is allowed.
All exhibits must be grown or made by the exhibitor and entered in their own name.

All exhibits will remain at the risk of the exhibitor.
The Committee can accept no responsibility for any loss or damage or injury to the exhibits.

No personal identification should be visible on any of the exhibits.

The judge's decision is final.

The Committee would appreciate it if exhibitors in Classes 1 - 45 would kindly leave some exhibits for sale, to help with the show funds.