

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. 1 sunflower on a stem of up to 30cm
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. 5 pieces of flapjack
43. 5 unfilled meringues
44. 1 ginger cake (recipe on back of schedule)
45. A bread plait
46. A fruit-syrup, squash or cordial presented in a clear glass bottle

Handicrafts

47. A cushion - any medium
48. A greetings card
49. A picture – any medium

Photography

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

50. Close-up
51. Conversation
52. A Harbour

Junior Section

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

Junior Garden Section

1. A bug hotel (a winter home for garden insects)

Junior Cookery

2. 1 gingerbread man
3. 3 decorated fairy cakes

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

4. Colours
5. All dressed up

Junior Creativity

6. A printed artwork
7. Something made from papier-mache
8. A Bookmark

Ginger Cake

6oz/175g Butter	2 Eggs whisked
6oz/175g Soft Brown Sugar	12oz/350g Self Raising Flour
6oz/175g Golden Syrup	2 teaspoons Ground Ginger
7floc/200ml Milk	1½ teaspoons Bicarbonate of Soda

Gas 2/150°C /300°F 2lb/900g Loaf Tin, lined

Melt butter, sugar and syrup on a low heat. Remove from the heat and add the milk and blend until smooth. Add the eggs and mix in. Finally, fold in the flour, ginger and bicarbonate of soda. Pour into the prepared tin.

Bake for 1 hour then cover with baking paper and bake for a further 30 minutes or until a knife inserted into the cake comes out clean.

Remove from oven and leave for 5mins then turn out and cool.

Wrap cake in greaseproof paper and leave in a tin for about a week for flavours to develop.

23rd Repton Village Show

Saturday 7th September 2013

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 - 46 would kindly leave some exhibits for sale, to help with the show funds.