

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. A single rose
26. Vase of 5 sweet peas
27. 1 sunflower on a stem of up to 30cm
28. Vase of 3 different annuals
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 (please include a full date on all jars)

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. A fruit-syrup, squash or cordial presented in a clear glass bottle
43. 1 lemon cake
44. 3 chocolate brownies
45. 1 family fruit cake (recipe on the back of the schedule)
46. A savoury bread

Young Baker (18 and under)

47. 5 Pieces of shortbread

Handicrafts

48. A knitted garment
49. A folded paper decoration
50. A picture – any medium

Photography

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

51. A flower
52. Bridges
53. Café culture

Junior Section

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

Junior Garden Section

1. A bird feeder

Junior Cookery

2. A gingerbread man
3. 3 cocktail sticks of party food

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

4. Food
5. Nature

Junior Creativity

6. A paper aeroplane
7. A historical picture
8. A painted pebble

Family Fruit Cake

Oven temperature preheated to 160°C/325°F/Gas 3

225g (8oz) SR Flour	2 large eggs
350g (12oz) mixed fruit	100g (4oz) butter/margarine
1 tsp mixed spice	100ml (4floz) milk
½ tsp nutmeg	100g (4oz) sugar

Grease a 20cm (8in) deep round cake tin & line with greased baking parchment. Cream together the butter and sugar. Gradually beat in the eggs and milk. Sift the flour and other dry ingredients and fold into the mixture. Carefully, fold in the dried fruit. Turn the mixture into the prepared tin and bake for 1 and a half hours or until a skewer inserted into the cake comes out clean.

29th Repton Village Show

Saturday 7th September 2019

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.