

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

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 jam filled Victoria Sponge
44. **5 ginger biscuits**
45. 1 Cornish Sticky Cake (recipe on the back of the schedule)
46. Savoury bread

Young Baker (18 and under)

47. 3 pieces from a tray bake

Handicrafts

48. A cushion
49. 3 gift tags
50. A picture – any medium

Photography

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

51. A Seed-head
52. Shopping
53. Sunset/Sunrise

Junior Section

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

Junior Garden Section

1. A garden on a plate

Junior Cookery

2. 1 gingerbread man
3. A mini fruit-salad

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

4. Transport
5. Wildlife

Junior Creativity

6. A treasure map
7. A decorated wooden spoon
8. A gift tag

Cornish Sticky Cake

Preheat oven to 180C/160C fan/Gas 4. Grease and line a 900g (2lb) loaf tin.

Fruit Layer

- 1 tbsp golden syrup
- 50g(2oz)butter
- 25g(1oz) brown sugar
- 40g (1½oz) flaked almonds
- 40g (1½oz) glace cherries quartered
- 25g(1oz)sultanas
- 25g (1oz) small pieces stem ginger

Sponge Layer

- 175g (6oz) soft baking fat
- 175g (6oz) golden caster sugar
- 3 eggs
- 175g (6oz) self raising flour
- 1 ½ teaspoons baking powder
- 1 heaped tbsp ground ginger

Fruit layer: measure the syrup, butter and sugar into a pan. Gently heat, stirring, until just melted. Add the almonds, cherries, sultanas, and ginger pieces and stir. Spoon this into the base of the tin. Sponge: measure all the ingredients into a bowl. Beat together until smooth. Spoon on top of the fruit layer in the tin and spread out evenly. Bake for 45mins until well risen and lightly golden. Leave to cool for 5 minutes, then tip upside down and remove the paper. Cut into slices to serve.

25th Repton Village Show

Saturday 5th September 2015

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.