

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 Coffee cake
44. 3 Chelsea buns
45. 1 Dutch apple cake (recipe on the back of the schedule)
46. 1 Seeded loaf

Young Baker (18 and under)

47. 2 American-style cookies

Handicrafts

48. Something new from something old
49. A gentleman's button hole
50. A picture – any medium

Photography

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

51. Telling the time
52. A windy day
53. Generations

Junior Section

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

Junior Garden Section

1. A planted recycled container

Junior Cookery

2. 3 chocolate crispy cakes
3. 1 decorated pizza

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

4. On the farm
5. Treats

Junior Creativity

6. A dragon
7. A picture of the seaside
8. A Crown

Dutch Apple Cake

Cake batter

175g/6oz self-raising flour
1 level teaspoon baking powder
75g/3oz caster sugar
1 egg
6 tablespoons milk
25g/1oz butter/margarine, melted

Topping

25g/1oz butter/margarine melted
450g/1lb cooking apples peeled and sliced
75g/3oz caster sugar
1 level teaspoon cinnamon

Sift the flour and baking powder together. Blend the rest of the cake ingredients and beat into the flour until smooth. Spread into an 11" x 7" baking tin. Bush the batter with the melted butter and arrange the sliced apples on top. Mix together the sugar and cinnamon and sprinkle over the apples. Bake for 35 minutes at 200°C/400°F/Gas 6.

27th Repton Village Show

Saturday 2nd September 2017

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.