

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 Chocolate cake
44. 3 Fruit scones
45. 1 Cherry cake (recipe on the back of the schedule)
46. 3 Tea cakes

Young Baker (18 and under)

47. 5 Pieces of flapjack

Handicrafts

48. A scarf
49. A bag
50. A picture – any medium

Photography

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

51. Lights
52. An animal
53. Friendship

Junior Section

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

Junior Garden Section

1. A container of growing herbs

Junior Cookery

2. 3 decorated fairy cakes
3. 1 round of sandwiches

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

4. Balancing
5. An animal

Junior Creativity

6. A junk bug
7. An underwater picture
8. A design for a moonbase

Cherry Cake

Oven temperature preheated to 160C/Fan 140C/Gas 5

175g (6oz) glace cherries

225g (8oz) SR Flour

175g (6oz) butter softened or baking spread

175g (6oz) castor sugar

Finely grated rind of a lemon

50g (2oz) ground almonds

3 large eggs

Optional Decoration:

icing sugar

lemon juice

chopped almonds

glace cherries

Grease a 20cm (8in) deep round cake tin & line with greased baking parchment. Cut cherries into quarters, rinse in a sieve, drain well and dry on kitchen paper. Measure all remaining ingredients into a bowl and beat for 1 min. Fold in cherries. The mixture will be fairly stiff. Turn into prepared tin and level the top. Bake for 1hr 20mins. Check with skewer inserted in the centre until comes out clean. Allow to cool and decorate as wished.

28th Repton Village Show

Saturday 1st September 2018

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.