

# FELMERSHAM & RADWELL

FELMERSHAM & RADWELL AUTUMN SHOW - 2017

## 19<sup>th</sup> Autumn Show

### AND ART EXHIBITION

Sunday 10th September 2017  
Pinchmill Hall

Open for viewing 2.30 – 4.30 pm  
Teas provided by Felmersham & Radwell WI

## SHOW SCHEDULE

CLASSES FOR EVERYONE

PRIZES FOR EVERY CLASS

Sponsored by Milton Ernest Garden Centre

### SHOW RULES

1. Entry fee will be 30p per exhibit (free for children's classes) and should be on the official entry form.
2. In all classes, the exhibits must have been grown or produced by the exhibitor.
3. All exhibits should be taken to the Hall by 10.30 am on the day of the Show (judging starts at 11.00 am)
4. All reasonable care will be taken of the exhibits and no-one other than judges or stewards will be allowed in the Hall until judging is completed.
5. All classes will be judged, but prizes other than first will only be awarded if there are sufficient entries in that class.
6. The 'Show Plate' will be awarded to the entrant gaining the highest number of 'Firsts' during the Show.
7. The 'Best in Show' trophy will be chosen from exhibits 1 – 19
8. The 'Amy Rootham' cup will be awarded to the member of Felmersham & Radwell Women's Institute gaining the most 'Firsts', 'Seconds' or 'Thirds' during the Show.
9. The winner of the Rose Bowl will be chosen from exhibits 20 – 24.
8. Exhibits may be removed after 4.30 pm.

### JUDGES

Classes 1 – 38 and 43 - 50    Mr and Mrs James Gell  
Classes 39 - 42                Mr J North

## VEGETABLES

Class No.

1. Three root vegetables, mixture or same type, trimmed
2. Three onions or shallots
3. Four potatoes (any colour)
4. Three tomatoes with stalks
5. One truss of cherry tomatoes
6. Three courgettes
7. Five runner beans
8. Five French beans
9. The heaviest marrow
10. The longest runner bean
11. Collection of five fresh herbs in a vase
12. "The Best I've Got" – 1 vegetable from the garden or allotment

## FRUIT

13. Three dessert apples
14. Three cooking apples
15. Three pears
16. Five plums
17. A plate of 30 blackberries, with calyx.
18. Three of a kind, any other fruit not in the schedule.
19. "The Best I've Got" – 1 fruit from the garden or allotment

## FLOWERS AND PLANTS

20. One rose in a vase (specimen)
21. A vase of garden flowers
22. A vase of 3 dahlias
23. Foliage pot plant
24. "The Best I've got" – one flower from the garden or allotment

## HOME PRODUCE

25. A jar of jam
26. A jar of marmalade
27. A jar of chutney
28. A jar of any pickled vegetable (including onions)
29. Victoria sponge (to given recipe)
30. Four chocolate brownies
31. A fruit tart
32. Six cheese scones
33. A loaf of bread – handmade/machine made
34. Three hens' eggs

## CRAFT

35. Small item of patchwork
36. A hand knitted or crocheted item
37. An item of cross stitch, tapestry or embroidery
38. An upcycled item

## PHOTOGRAPHY

39. An Action Photograph
40. A Portrait Photograph
41. A photograph depicting 'Summertime'
42. A photograph featuring wildlife

## JUNIOR CLASSES (No entry fee)

Open to all Felmersham & Radwell children aged 11 and under on the day of the Show, and children attending Pinchmill Lower School and Pre-School.

### 5 yrs and under

43. Vegetable/fruit printing on an A4 sheet

### 6 - 8 yrs

44. Four decorated biscuits (biscuits can be bought)
45. A drawing or painting on an A4 sheet
46. An animal made out of toilet rolls/cardboard rolls.

### 9 – 11 yrs

47. Four decorated fairy cakes (to given recipe)
48. A drawing or painting on an A4 sheet
49. An animal made out of toilet rolls/cardboard rolls.

### All ages

50. Your best home grown flower, fruit or vegetable.

### Showing Tips:

Try to choose vegetables of a good shape and of even size. Go for quality, not size, unless entering "heaviest" or "longest". Wash root vegetables carefully - don't scrub! Leave calyces on tomatoes.

Pick fruit as near to the day as practicable - retain stalks. Don't polish fruits - leave the natural bloom.

Select flowers in good fresh "condition". Remove any dead or damaged blooms or foliage.

Finally, but most importantly, read the schedule!

## RECIPES

### JUNIOR CLASS 47

**Take care using a hot oven – always use oven gloves when putting cakes into or taking them out of the oven.**

#### **Fairy Cakes**

100 g (4 oz) softened butter or margarine  
100 g (4 oz) caster sugar  
2 large eggs  
100 g (4 oz) self-raising flour  
1 level tsp baking powder

1. Pre-heat the oven to 200°C/ fan 180°C/gas mark 6. Place fairy cake cases into a 12-hole bun tin, to keep a good even shape as they bake.
2. Measure all the ingredients into a large bowl and beat for 2-3 mins until the mixture is well blended and smooth. Fill each paper case with the mixture.
3. Bake in the pre-heated oven for about 15–20 minutes until the cakes are well risen and golden brown. Lift the paper cases out of the bun tin and cool the cakes on a wire rack.
4. Your own choice of decoration.

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#### **CLASS 31 - Victoria Sandwich**

3 medium eggs weighed in their shells (about 6oz/170g)  
The same weight of the eggs in butter or soft margarine, caster sugar and self-raising flour  
Raspberry jam to fill.

(Note: If large eggs are used, make sure you use this weight for the other ingredients. If using butter remove from 'fridge to soften before use, not necessary with soft margarine).

1. Set oven Gas 4, 180C or 160C (fan oven). Grease and base line the bottom of 2 x 8" sandwich tins.
2. Cream butter/margarine and sugar
3. Beat the eggs then gradually add to the mixture beating well each time
4. Sieve the flour and fold into the mixture with a metal spoon
5. Divide equally between the 2 tins and bake 25 mins in the middle of the oven.
6. Remove from the tins, allow to get cold then fill with raspberry jam.
7. A light dusting of caster sugar on the top to finish.

## **PAST YEARS' TROPHY WINNERS**

### **The Show Plate**

1997	Mrs D Wright	2007	Mrs J Cook
1998	Mr D Wright	2008	Mrs H Foot
1999	Mr R Foreman	2009	Mrs H Rose
2000	(No event held)	2010	Miss M Boswell/Mrs C Cooper
2001	Mr R Foreman	2011	Ms P Turner
2002	(No event held)	2012	Mr K Lovell
2003	Mr T Longstaff	2013	Mr T Longstaff
2004	Mr F Turner	2014	Mr P Hartop
2005	(No event held)	2015	Mr P Bance
2006	Mrs H Foot	2016	Mr P Bance/Mr S Greenish

### **Best in Show Cup**

2012	Mr P Bance
2013	Mrs M Eyre-Smith
2014	Mr P Bance
2015	Miss H Lindsay-White
2016	Mr P Bance

### **The Rose Bowl**

2015	Mrs A Lindsay-White
2016	Mrs A Lindsay-White

### **The Amy Rootham Cup**

2015	Mrs P Keeble
2016	Mrs A Atkinson-Clark/Mrs P Norris

**FELMERSHAM & RADWELL AUTUMN SHOW - 2017**

Entry Form

(Entry fee 30p per class)

Class No.

Description of Exhibit

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Total Entry Fee .....

Exhibitor's Name ..... Age (if 11 or under) .....

Address .....

..... Tel: .....

**Please return, with entry fee, to Mrs M Spoor, Corn Cottage, Church End, Felmersham by 1.00 pm on Saturday 9<sup>th</sup> September.**

