

# FELMERSHAM & RADWELL

FELMERSHAM & RADWELL AUTUMN SHOW - 2018

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

AND ART EXHIBITION

Sunday 9th September 2018  
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 judge d, 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 – 18
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 19 – 24.
8. Exhibits may be removed after 4.30 pm.

### JUDGES

Classes 1 – 38 and 43 - 50	Mr and Mrs James Gell
Classes 39 - 41	Mr J North
Class 42	Mrs M Canning

## 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. Four dessert apples
14. Four cooking apples
15. Four pears
16. Three of a kind, any other fruit not in the schedule
17. A plate of red fruit.
18. "The Best I've Got" – 1 fruit from the garden or allotment

## FLOWERS AND PLANTS

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

## HOME PRODUCE

25. A jar of jam
26. A jar of marmalade
27. A jar of chutney
28. A jar of any pickled vegetables
29. Victoria sponge (to given recipe)
30. Four fruit scones
31. Chocolate cake, own recipe
32. Savoury flan/quiche
33. A loaf of bread – handmade/machine made
34. Three hens' eggs

## CRAFT

35. Handmade item/model any medium
36. A hand knitted or crochet item
37. An item of cross stitch, tapestry or embroidery
38. A handmade item using recycled materials.

## PHOTOGRAPHY

39. Photo - "Felmersham Bridge - Celebrating 200 Years". A portrayal of Felmersham Bridge, or part of the bridge, or one which includes the bridge. May include wildlife or people. **Open to all ages.**
40. Photo - Land, sea or sky scape
41. Photo – "A Place in the Sun"

## ART

42. **Celebrating 200 Years of Felmersham Bridge, any medium.** A portrayal of Felmersham Bridge, or part of the bridge, or one which includes the bridge. May include wildlife or people. **Open to all ages.**

### 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. A finger paint flower garden

#### 6 - 8 yrs

44. A model of Felmersham Bridge using any materials
45. 4 Rock Cakes to given recipe
46. Paint or draw a picture of your garden

#### 9 – 11 yrs

47. A model of Felmersham Bridge using any materials
48. 4 Rock Cakes to given recipe
49. Paint or draw a picture of your garden

#### 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**

**Rock Cakes**

- 225g/8 oz self-raising flour
- 75g/2½ oz caster sugar
- 1 tsp baking powder
- 125g/4½ oz unsalted butter, cut into cubes
- 150g/5½ oz dried fruit
- 1 free range egg
- 1 tbsp milk
- 2 tsp vanilla extract

1. Pre-heat the oven to 180°C/ fan 160°C/gas mark 4 and line a baking tray with baking parchment.
2. Mix the flour, sugar and baking powder in a bowl and rub in the cubed butter until the mixture looks like breadcrumbs, then mix in the dried fruit.
3. In a clean bowl, beat the egg and milk together with the vanilla extract.
4. Add the egg mixture to the dry ingredients and stir with a spoon until the mixture just comes together as a thick, lumpy dough. Add a teaspoon more milk if you need it to make the mixture stick together.
5. Place golfball-sized spoons of the mixture onto the prepared baking tray. Leave space between them as they will flatten and spread out to double their size during baking.
6. Bake for 15 – 20 mins, until golden brown. Allow to cool for a couple of minutes, then turn them out onto a wire rack to cool.

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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.

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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 8<sup>th</sup> September.**



## 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
		2017	Mr S Greenish/Mrs H Rose

### 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
2017	Mrs H Rose

### The Rose Bowl

2015	Mrs A Lindsay-White
2016	Mrs A Lindsay-White
2017	Mrs A Lindsay-White

### The Amy Rootham Cup

2015	Mrs P Keeble
2016	Mrs A Atkinson-Clark/Mrs P Norris
2017	Mrs K Stokley