

9. Key Stage 1 CHILDREN
Pre-school & Yrs 1 & 2 in July 2019

- 9.1 Garden on a seed tray
- 9.2 Painted pebble/rock
- 9.3 Flower arrangement in a jam jar
- 9.4 Model animal made from veg/fruit
- 9.5 Painting or Drawing – subject: "Amazing Creature" A4 max
- 9.6 Photograph – subject: "Cropwell Bishop" A4 max
- 9.7 Cookery: Homemade Cookies – 3 off
- 9.8 "A Room" in a Shoe Box
- 9.9 Wooden spoon - decorated/painted

10. Key Stage 2 CHILDREN
Years 3 to 6 in July 2019

- 10.1 Garden on a seed tray
- 10.2 Painted pebble/rock
- 10.3 Flower arrangement in a jam jar
- 10.4 Model animal made from veg/fruit
- 10.5 Painting or Drawing – subject: "Amazing Creature" A4 max
- 10.6 Photograph – subject: "Cropwell Bishop" A4 max
- 10.7 Cookery: Homemade Cookies – 3 off
- 10.8 "A Room" in a Shoe Box
- 10.9 Wooden spoon - decorated/painted

Wine Tip

Wines do not have to be made from grapes, they can also be made from fruits such as oranges, apricots, peaches, etc. and vegetables like carrots and parsnips. Sloe gin and raspberry gin are examples of flavoured spirits.

Fruit Cake

Ingredients

8oz self-raising flour.
5oz castor sugar.
2 eggs beaten with 6 tablsps milk.
5oz butter.
6oz sultanas.
6oz currents.
2oz chopped peel.
1 tsp mixed spice.
Beat butter and sugar until soft, add eggs slowly, beating, then fruit peel and mixed spice. Stir together then stir in flour with metal spoon. Put into 7" round cake tin. Cook 80mins gas 4 (180°C, or 160°C in fan oven).

Photography Tip

Whilst most people can usually agree with Competition Judges on which photos look good, they are often unaware that judges also award marks for how well the photo fits the Category Title. For example, if say the Title was "Water", then a photo should instantly give a feeling of water or wetness. This could come from, say; the sea, water-fall, rain, drinking fountain, a thirsty person, etc. Keep this in mind if you are entering a photo.

Victoria Sandwich

Ingredients

6oz each, butter, sugar and self-raising flour.
3 eggs weighing 6oz.
Cream butter and sugar until light colour. Beat eggs and add slowly, beating well. Stir in flour. Put into two 7" tins. Cook gas 4 (180°C, or 160°C in fan oven). Spread with raspberry or strawberry jam. No cream and no topping.



How to enter:

1. Look inside this leaflet to see all the different Show categories. Is there one for you to enter? We want the Show to be a fun event for all 'back-garden' growers, allotment holders, cooks, and art & craft lovers. You don't have to be in any kind of club, just someone who wants to be part of a fun Village Show. There are ten competition categories, including two for children.
2. Get a pen and a copy of the Entry Form. A copy is enclosed with this leaflet. More copies can be downloaded from the CropwellBishopPlan.co.uk website (News page) or from shop counters in Cropwell Bishop. Complete your entry form and put it with your entry fee into an envelope. Write 'Show' on the front. Put the envelope through the letterbox of a member of the Show Committee, or into the Community Box at The Old School. The charge is 30p per entry (or only 25p per entry if you are submitting 4 or more). Entries from children are just 10p. Closing date for entries is Saturday 24th August.
3. Tend your crops, collect cooking ingredients and practice your creative skills during the intervening weeks!
4. On the day of the Show, Sunday 1st September, bring your entry to The Old School between 8.00am and 9.30am. For vegetables and fruit, paper plates will be reserved for you on the tables—you just need to arrange your entries on them. For flowers, the paper plate will merely show the location for your entry: you will need to bring a suitable vase/pot to display it. For all other entries, a suitable space will be reserved for your exhibit.

Timetable for Sunday 1st September:

- 8.00am - 9.30am Set up your entries at The Old School.
- 9.30am - 2.30pm Main Hall closed whilst judging takes place.
- 2.30pm - 3.30pm Hall open for viewing: free entry.
Tea and Refreshments will be on sale in the Old School.
- 3.30pm Presentation of awards and sale of donated produce.

1. VEGETABLES	Qty
1.1 Potatoes - white)	5 off
1.2 Potatoes - coloured (ie. not totally white)	5 off
1.3 Marrow (by weight)	1 off
1.4 Pumpkin (by weight)	1 off
1.5 Shallots	6 off
1.6 Onions any variety (Tip: trim roots)	3 off
1.7 Carrots (any variety)	3 off
1.8 Runner beans	6 off
1.9 Dwarf Beans	6 off
1.10 Parsnips	3 off
1.11 Beetroot	3 off
1.12 Tomatoes (Cherry type)	6 off
1.13 Tomatoes (Beefsteak type)	3 off
1.14 Tomatoes (other types)	6 off
1.15 Tomatoes (one truss as grown) Truss may display a range of ripeness.	1 off
1.16 Cucumbers	2 off
1.17 Courgettes (no longer than 6 inches)	2 off
1.18 Peppers (any size or colour)	2 off
1.19 Any unusual shape vegetable	1 off
1.20 Herbs - fresh, cut, 4 varieties, in 1 container of water	
1.21 Basket of vegetables (8 kinds max)	
1.22 Leeks (tops should be trimmed)	2 off
1.23 Cabbage	1 off
1.24 Chilli pepper plant (any colour) in pot	
1.25 Largest Onion	1 off
1.26 Squash (any variety)	1 off
1.27 Corn on the cob	1 off

2. FRUIT	Qty
2.1 Plums	5 off
2.2 Apples (cooking)	3 off
2.3 Apples (dessert)	3 off
2.4 Pears	3 off
2.5 Blackberries	6 off
2.6 Raspberries	6 off
2.7 Grapes (a bunch)	1 off
2.8 "Fruit Bowl" (5 kinds of fruit max)	6 off

3. FLOWERS	Qty
3.1 Any single flower (stem, not spray)	
3.2 Single Rose stem	
3.3 Vase of garden flowers	5 stems
3.4 Dahlias	3 stems
3.5 Any cut flower	3 off
3.6 Flowering pot plant (indoor & owned for at least 3 months)	
3.7 Foliage pot plant (indoor & owned for at least 3 months)	
3.8 Cactus or Succulent (owned for at least 3 months)	
3.9 Patio planter or Basket	

Tip: Cover soil of pot plants with a 'top dressing' of some kind to improve appearance.

4. COOKERY	
Note: Basic ingredients to be used: not pre-prepared kit.	
4.1 WHITE home-made loaf. 1 pound approx. Not machine made. Must be at least 1 day old.	
4.2 BROWN home-made loaf - Brown. 1 pound approx. Not machine made. Must be at least 1 day old.	
4.3 'SPECIALITY' home-made loaf. 1 pound approx. Not machine made. Must be at least 1 day old.	
4.4 Victoria Sandwich. (use recipe on back page)	
4.5 Family Apple Pie. Pastry top and bottom.	
4.6 Cupcakes (decorated) 1¼" deep case	4 off
4.7 Scones (fruit or savoury)	4 off
4.8 Jar of Jelly	1lb approx

4.9 Jar of Jam	1lb approx
4.10 Jar of Marmalade	1lb approx
4.11 Jar of Lemon/Fruit Curd	1lb approx
4.12 Chutney	1lb approx
4.13 English biscuit (not cookie)	4 off
4.14 Chocolate Cake (use own recipe)	
4.15 Fruit Cake (use recipe on back page) 7" round tin	
4.16 Savoury Pie. Pastry top and bottom.	
4.17 Jam Tarts	4 off
4.18 'Man-Made' Rock cakes (for MEN only: use own recipe)	4 off

5. EGGS	Qty
5.1 Eggs (Hen)	3 off
5.2 Eggs (Bantam) 43g (1.5oz) max	3 off
5.3 Fresh egg (judge will break egg open)	1 off

6. PHOTOGRAPHY	Size
6.1 Category 1: "Weather"	A4 max
6.2 Category 2: "Shopping"	A4 max

(See '**Photography Tip**' on next page)

7. CRAFT	
7.1 Crochet or hand-knitted garment	
7.2 Crochet or hand-knitted novelty item	
7.3 Embroidery, cross-stitch or tapestry	
7.4 Hand-crafted soft furnishing item	
7.5 Painting – "Still Life" (oil, acrylic or water paint)	
7.6 Toy for a child - any medium	
7.7 Paper Craft - not from kit	
7.8 Hand made greeting card	
7.9 Hand made 'hard' craft (wood, metal, pottery)	

8. WINE	Qty
8.1 Homemade – Red	1 bottle
8.2 Homemade – White	1 bottle
8.3 Homemade flavoured spirit	1 bottle

(See '**Wine Tip**' on next page)