

13TH ANNUAL BISHOPSTEIGNTON VILLAGE SHOW 2008

(Displays of Fruit, Flowers, Vegetables,
Domestic, Handicraft, Paintings, Photography)

To be held in the
**COMMUNITY CENTRE
BISHOPSTEIGNTON**
on
**Saturday and Sunday
6th and 7th September 2008**

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Entry Forms to be handed, together with entry fee of 20p per entry, to the Show
Organiser, Mr. Roy Halsey, 11 Horns Park, Bishopsteignton
or may be telephoned (774049)

on or before Thursday prior to the Show

Exhibitors will receive a free pass to the Show for every 5 entries made

Entries to be staged on Friday, 5th September – 7.00 p.m. Till 8.30 p.m.

And on Saturday 6th September – 7.30 a.m. Till 10.30 a.m.

Judging will commence from 10.35 a.m. precisely

Hall will be open after exhibits have been judged:

Saturday – 2.00 p.m. Till 5.30 p.m.

Sunday – 11.00 a.m. Till 4.00 p.m.

(Sunday - Ploughman's Lunches served between 12 noon and 2.00 p.m.)

Refreshments and Cream Teas will be served both days

Prize monies will be available from 4.00 p.m. on Saturday

any prize money not claimed by end of the Show will be deemed as a donation

Awards will be presented at 3.30 p.m. on Sunday

Exhibits to be cleared, on Sunday, between 4.00 p.m. And 4.15 p.m.

SCHEDULE EXHIBITION RULES

1. One entry only per exhibitor per class.
2. Exhibits in all classes MUST be the work of the exhibitor and/or been in his/her possession for at least two months.
3. The Judge's decision is FINAL in all cases.
4. Exhibitors in the Flower and Floral Art sections must provide own containers.
5. The Committee will take every possible care of all exhibits but will not be liable or held responsible for any breakages or damage to said exhibits.
6. Any complaint must be made in writing by 4.00 p.m. on the first day of the Show.
7. Exhibits in Divisions D, E, F and G must not have been previously shown in the Village Show.
8. **Exhibitors MUST reside, work or be a member of a club in the Bishopsteignton/Ideford Parish. Children / Grandchildren of Exhibitors are eligible to exhibit.**

DIVISION 'A' - Flowers

1. **Dahlia**, any kind, 1 specimen bloom (not pompon).
2. **Dahlias**, vase of 3 blooms, different varieties (not pompons).
3. **Dahlias**, 3 heads floating in bowl of water.
4. **Dahlias**, vase of 3 decorative.
5. **Dahlias**, vase of 3 cactus and / or semi-cactus.
6. **Dahlias**, vase of 5 blooms, any kind.
7. **Rose**, 1 specimen bloom, large flower (HT).
8. **Roses**, vase of 3 blooms, large flower (HT).
9. **Rose**, 1 spray of Cluster-flower (floribunda).
10. **"Les Martin Memorial Class" -**
Fuchsias, 4 heads on a board with stems in water (double flowering cultivar/s).
11. **Fuchsias**, 4 heads on a board with stems in water (single flowering cultivar/s).
12. **Asters**, 5 blooms, single or double.
13. **Pansies**, 4 blooms, on a board, stems in water.
14. **Penstemons**, vase of 5 stems.
15. **Vase of Garden Flowers**, 1 or more varieties.
16. **Top Vase**. Vase of mixed flowers containing a total of between 5 and 10 stems, taken from a minimum of 2 different KINDS of plants. (2 varieties of the same plant/flower are NOT 2 kinds). No accessories allowed; only foliage attached to the stem of each flower will be allowed. No seed heads or berries allowed. **Vase to be viewed from all directions**. The exhibit will be judged out of a total of 35 points. 25 points for colour, form, condition and quality of blooms and 10 points for presentation. 1st, 2nd and 3rd prize awards as for Top Tray class 44.
17. **Hydrangeas**, vase of 3 blooms.
18. **Shrubs**, vase of 3 different kinds, (need not be in flower).
19. **Gladiolus**, 1 specimen spike.
20. **One Vase of any Flowers** not enumerated above. Overall width not to exceed 450mm. (18 ins.) diam.
21. **A Cactus or Succulent**, in pot **not** to exceed 152 mm (6ins.) diam.
22. **Geranium/Pelargonium**, in pot **not** to exceed 200mm. (8 ins.) diam.
23. **Bonsai exhibit**.
24. **Fuchsia**, in pot **not** to exceed 200mm. (8 ins.) diam.
25. **Fern**, in pot **not** to exceed 200mm. (8 ins.) diam.
26. **House plant** other than named above, in pot **not** to exceed 200 mm. (8 ins.) diam.

DIVISION 'B' - Fruit and Vegetables

27. **Runner beans**, 9.
28. **Onions**, 3, grown from seed.
29. **Onions**, 3, grown from sets.
30. **Shallots**, plate of 6, any kind.
31. **Potatoes**, 3, round or oval.
32. **Beet**, 3 of one variety.
33. **Courgettes**, 2, (no larger than 150 mms. [6 ins.] in length).
34. **Tomatoes**, 5, ordinary cultivars.
35. **Tomatoes**, 5 of small fruited cultivar.
36. **Carrots**, 3 of one variety.
37. **Herbs**, fresh, culinary, 3 in water.
38. **Any other vegetable**, not enumerated above.
39. **Vegetables**, collection of 5 different kinds, one specimen of each.
i.e. 1 potato, 1 tomato etc.
40. **Apples**, cooking, 3.
41. **Apples**, dessert, 3.
42. **Pears**, 3.
43. **Fruit**, a plate of any kind not enumerated above.
44. **Top Tray**. A display of three types of vegetables from the following list of eight. The quantity of each vegetable required for the display is given in the brackets: Carrots (3); Beetroot (3); Onions (3); Parsnips (3); Peas (6); Potatoes (3); Runner Beans (6); Tomatoes (6).
Each individual vegetable will be judged to a total of 20 points, split into three sections as follows: 7 points for size, shape and colour; 7 points for condition and 6 points for uniformity.
The vegetables are to be displayed within an area of 18 ins. x 24 ins. (45 x 60 cms.), without bending any part of them. No part of the exhibit may exceed the size of the tray. Parsley is allowed as a garnish only. NO OTHER AIDS ALLOWED.
Foliage must be trimmed, Onions tied or whipped.
Winners will be awarded Wyevale Garden Centre Vouchers for £5, £3 and £2

DIVISION 'C' - Floral Art - Prize Money 1st - £3: 2nd - £2: 3rd - £1.

An Exhibit means plant material with or without accessories. In all classes no artificial plant material may be used unless stated. Artificially coloured plant material may be used unless otherwise stated. Bases, drapes and background may be used.

45. **Flowers with driftwood** - An exhibit - Width and depth 50 cms.
46. **A Basketful of Summer** - An exhibit - Novices only - Width and depth 50 cms.
47. **An Arrangement with a Candle** - An exhibit - Width and depth 50 cms.
48. **Two of a kind** - A design with 2 placements - Width and depth 50 cms.
49. **A Nursery Rhyme** - Width and depth 50 cms.
50. **All Green** - A petite all foliage design exhibit - width, depth and height 25 cms.

DIVISION 'D' Domestic

51. **Marmalade** – Orange – 1lb (450g).
52. **Jam** – Own choice of fruit – 1lb (450g.).
53. **Red Tomato Chutney** – Cooked variety – 1lb (450g.).
54. **Wholemeal Bread Loaf** – 1lb. rectangular loaf tin.
55. **Victoria Sponge** – 2 eggs – 7” tin (18cm.).
56. **Bakewell Tart** – 6oz. pastry mix, 2 egg almond filling – 8” tin (20cm.).
57. **Chocolate Rice Krispie Clusters** - 3 on a plate. **Age group 9 to 15 years.**
58. **Easy Lemon Drizzle Cake** - (MEN only) - given recipe to be used.
59. **Welsh Cakes** - 3 on a plate, (MEN only) - given recipe to be used, makes 12.

DIVISION 'E' Handicraft (See Rule 7).

60. **Halloween decoration** – hand-made, any medium.
61. **Cross Stitch Picture**, (state size on entry form).
62. **Page of a Memory Album** – (Scrapbook), decorated.
63. **Bookmark** – any medium.
64. **Hand Knitted baby's garment.**
65. **Embroidered Picture**, can be any type of embroidery, (state size on entry form).

DIVISION 'F' - Childrens - Age to be stated on Entry Form.

66. **Fantasy Bird**. (Under 5 years old).
67. **Collage of a Bird**. (Age 5-7 years).
68. **From your favourite Harry Potter book** – neat handwritten 10-15 line paragraph, suitably illustrated. (Age 7-11 years).
69. **A Mini-garden**, in a standard seed tray.

DIVISION 'G' - Art and Photography - Entries of paintings to be framed and hung. May be displayed for sale - but no picture to be removed until end of Show.

70. **Land or Seascape**, any medium or line and wash. 20 ins. x 16 ins. maximum.
71. **Living or Still Life**, any medium or line and wash. 20 ins. x 16 ins. maximum.
72. **A Photograph – "It's a Wonderful World"**.
73. **A Photograph – "Summer Garden"**.
Photographs to be unmounted and no larger than 8" x 5" (20 cms. x 13 cms.).

SUGARCRAFT CLASS - Prize Money 1st - £3: 2nd - £2: 3rd - £1.

74. **Example of Sugarcraft**, for an anniversary Cake.

SOCIETY CLASS - Challenge Trophy held for one year and £10 to the winning Society.

Entry to be made by any Society eligible to exhibit (Bishopsteignton/Ideford Parish) to be staged in an area 2 ft. 6 ins. x 3 ft. (approx.) by at least three members. Class consists of:

- Plate of Vegetables, one kind**, (numbers to be taken from above classes).
- Tea Bread.**
- Vase of mixed Garden Flowers**, arranged for effect.
- An item of Handicraft.**

JUDGES

Mr. Phil Baker - Division 'A' - Flowers
Mrs. Wendy Gardner - Division 'F' - Childrens
Mr. Eric Haynes - Division 'G' - Art and Photography
Dr. Tony Milward - Division 'B' - Fruit and Vegetables
Linda Morton - Division 'D' - Domestic
Mrs. Ruth Tole - Division 'E' - Handicraft
Mrs. Susan Wills-Pope – Division 'C' – Floral Art

AWARDS

Show Trophies will be awarded to those Exhibitors with Most Points in Sections A: B: C: D: E.

Prize Money for classes 1-15, 17-43, 51-73, will be:
1st prize £1; 2nd prize 60p; 3rd prize 40p.

Prize Money for classes 45-50 and 74 will be:
1st prize £3; 2nd prize £2; 3rd prize £1.

Top Vase and Top Tray Winners will be awarded Wyevale Garden Centre Vouchers for £5, £3 and £2.

Points awarded in each class will be 1st place 4 pts., 2nd place 2pts., 3rd place 1 pt.

RECIPES

MEN ONLY

Easy Lemon Drizzle Cake

6 oz. Margarine
6 oz. Caster Sugar
6 oz. Self-raising Flour
2 eggs
3 extra ounces of Caster Sugar
1 Lemon

Method:

Heat oven to Gas 4, electric 175°C or 350°F. Cooking time approx. 30 mins.
Cream margarine and sugar, add beaten eggs, grated lemon rind and flour.
Spread in oblong / square tin (approx. 9" x 8") and bake until just firm to the touch.
While baking squeeze lemon and mix with extra 3 ounces of sugar in jug.
As soon as cake is cooked remove from oven and whilst still in tin immediately spoon over the lemon and sugar mixture.
Leave in tin until cold, remove from tin.

Welsh Cakes – 3 on a plate, (makes 12)

8 oz. Self-raising Flour
4 oz. Margarine
3 oz. Caster Sugar
3 oz. Currants
1 teaspoon Mixed Spice
1 Egg, beaten
Approximately 2 tablespoons milk

Method:

Sift flour into large mixing bowl, add margarine and rub together until mixture resembles fine breadcrumbs.
Add sugar, currants and mixed spice, mix together, add the egg and enough milk to form a soft, but not sticky, dough.
On a lightly floured work surface, roll out the dough to a thickness of ¼ inch, cut into rounds with a 3 inch cutter.
Heat a flat griddle or a heavy frying pan, and grease with a little oil / butter.
Cook the Welsh Cakes on the hot griddle or pan over a low heat for about 3 minutes on each side until cooked through and golden brown.
Leave to cool on a wire rack.

BISHOPSTEIGNTON VILLAGE SHOW

ENTRY FORM

This form must be marked and returned to
Mr. Roy W. Halsey, 11 Horns Park, by Thursday prior to Show date,
accompanied by entry fee of 20p. per class or telephone 774049

Exhibitors are requested to write the class number entered -- one in each square.
BLOCK LETTERS PLEASE

Mr./Mrs./Miss Name Initials

Address

Total cash enclosed £