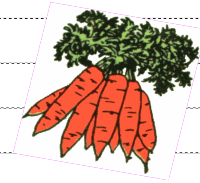


Fruit & Vegetables

<input type="checkbox"/>	1	Potatoes - white	3
<input type="checkbox"/>	2	Potatoes - coloured	3
<input type="checkbox"/>	3	Shallots	5
<input type="checkbox"/>	4	Onions	3
<input type="checkbox"/>	5	Runner Beans	5
<input type="checkbox"/>	6	French Beans	5
<input type="checkbox"/>	7	Carrots	3 - with 3 inch tops
<input type="checkbox"/>	8	Beetroot	3 - with tops
<input type="checkbox"/>	9	Lettuce	2
<input type="checkbox"/>	10	Cucumber	1
<input type="checkbox"/>	11	Tomatoes	3
<input type="checkbox"/>	12	Cherry Tomatoes	1 truss
<input type="checkbox"/>	13	Courgettes	3
<input type="checkbox"/>	14	Vegetable Marrows	2
<input type="checkbox"/>	15	Other Vegetable - one type	3
<input type="checkbox"/>	16	Runner Bean - longest	Longest
<input type="checkbox"/>	17	Vegetable - heaviest	Heaviest

**Alan Brown Cup - awarded for Heaviest Vegetable**

<input type="checkbox"/>	18	Amusing Fruit or Vegetable	not to exceed a space of 12" x12"
<input type="checkbox"/>	19	5 Different Vegetables	on a tray less than 18" x 18" – entrant's choice of number of each

Bob Hallam Cup - awarded for Tray of 5 Different Vegetables

<input type="checkbox"/>	20	Apples - dessert	3
<input type="checkbox"/>	21	Apples - cooking	3
<input type="checkbox"/>	22	Stoned Fruit	3
<input type="checkbox"/>	23	Other Fruit - one type	3
<input type="checkbox"/>	24	Picked Herbs - in water	4 varieties

Terry Graveney Cup - awarded to best exhibit in classes 1-24**Village Hall Cup - awarded for most points in classes 1-24****Flowers**

<input type="checkbox"/>	25	Asters	3
<input type="checkbox"/>	26	Dahlias	3
<input type="checkbox"/>	27	Roses	3
<input type="checkbox"/>	28	Other Flower - one type	4 Stems
<input type="checkbox"/>	29	Pot Plant - foliage/flower	max 60cm x 60cm
<input type="checkbox"/>	30	Arrangement-in a jam jar	max 30cm x 30cm
<input type="checkbox"/>	31	Arrangement-'Holiday Dreams'	max 60cm x 60cm
<input type="checkbox"/>	32	Arrangement- 'Dining 'Al Fresco"	max 60cm x 60cm

**Alf Brown Rose Bowl - awarded for most points in flower classes 25-32****J&L Richardson Shield - awarded for the best exhibit in flower classes 25-32**

Homecraft

<input type="checkbox"/>	33 Your Favourite Cake	specify type
Special Prize for your Favourite Cake		
<input type="checkbox"/>	34 Dundee Cake	see recipe below
<input type="checkbox"/>	35 Sponge Cake	any sponge recipe, undecorated
<input type="checkbox"/>	36 Decorated Cup Cakes	6 presented on a 20cm plate
<input type="checkbox"/>	37 Scones	6 on a plate, specify type
<input type="checkbox"/>	38 Shortbreads	6 Petticoat tails or fingers
<input type="checkbox"/>	39 Jam Tarts - shortcrust	6 on a 20cm plate, specify filling
<input type="checkbox"/>	40 Homemade Bread	single loaf, specify type
<input type="checkbox"/>	41 Quiche - any filling	max 20cm diameter, specify filling
<input type="checkbox"/>	42 Jar of Jam	1
<input type="checkbox"/>	43 Jar of Fruit Jelly	1
<input type="checkbox"/>	44 Jar of Fruit Curd	1
<input type="checkbox"/>	45 Jar of Marmalade	1
<input type="checkbox"/>	46 Jar of Chutney	1
<input type="checkbox"/>	47 Home-made Drink	show date and ingredients




Homecraft Challenge Cup - awarded for the most points in classes 33-47

Homecraft Shield - awarded for the best exhibit in classes 33-47

Challenge Cup - awarded for the most points in Fruit, Vegetable & Homecraft classes

Austin Jesson Cup - awarded for best exhibit in Fruit, Vegetable & Homecraft classes

Dundee Cake Recipe - Class 34

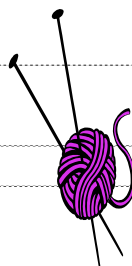
Ingredients: 5ozs. Butter	5ozs. Plain Flour	
5ozs. Soft Brown Sugar	7ozs. Currants	
3 Small Eggs	5ozs. Sultanas	
Half-tablespoon Black Treacle	5ozs. Raisins	
Half-teaspoon Mixed Spice	1ozs. Cut Peel	
Half-teaspoon Salt	1ozs. Blanched Almonds (for decoration)	

Method: Preheat oven to 160C (200F) or Gas Mark 2. Grease and line an approx. 7" round tin. Line the tin with a band of brown paper, 2" to 3" deeper than the tin. Cream butter and sugar. Add beaten eggs and treacle. Mix in sifted spice, salt and flour, then add fruit. Mix well. Place mixture in greased tin. Arrange nuts on top. Bake in slow oven for 3 hours. It may be necessary to reduce heat of oven after 1.5 hours.

Handicrafts & Hobbies

entries must not have been exhibited previously

<input type="checkbox"/>	48 Original Poem	special prize
<input type="checkbox"/>	49 Painting or Drawing	unframed; 11" x 14" max, any medium
<input type="checkbox"/>	50 Photographic Portrait	unframed; 11" x 14" max, any subject
<input type="checkbox"/>	51 Other Photograph	unframed; 11" x 14" max.
<input type="checkbox"/>	52 Any Woollen Article	knitted, crocheted or similarly constructed from wool
<input type="checkbox"/>	53 Any Needlecraft Article	embroidery, lace or similar
<input type="checkbox"/>	54 Any Handicraft article	quilted, sewn or similar
<input type="checkbox"/>	55 Any other Hobby Item	woodwork, sculpture, models etc



Maurice Jesson Cup - awarded for the best exhibit in classes 48-55

Children - 7 and under

- | | | | |
|--------------------------|----|--|-----------------------------------|
| <input type="checkbox"/> | 56 | An animal house constructed using any materials. | 1 max 30cm x 30cm |
| <input type="checkbox"/> | 57 | Animal mask made from a paper plate | 1 max 30cm x 30cm |
| <input type="checkbox"/> | 58 | Coconut Ice - recipe below | 6 to fit on a 20cm plate |
| <input type="checkbox"/> | 59 | Any Hobby Exhibit - up to 7 yrs | to fit within a 30cm x 30cm space |



Alan Thurley Under 7 Trophy - awarded to best exhibit in classes 56-59

Coconut Ice Recipe - class 58

Ingredients: 397g/14oz tin condensed milk	325g/11½oz icing sugar, sifted
350g/12oz desiccated coconut	pink food colouring paste

Method: 1. Line the base and sides of a 20cm/8in square baking tin with baking paper.
 2. Combine the condensed milk and icing sugar in a large mixing bowl and mix well. Add the desiccated coconut and mix again until thoroughly combined. Weigh the mixture and divide in half. Spoon one half into the prepared tin and spread level using either clean hands or the back of a spoon – you might find it easier to lightly dampen your hands first. Press into a smooth, even layer.
 3. Add a tiny amount of pink food colouring paste to the remaining mixture in the bowl and mix again until evenly coloured. Press this pink mixture over the white coconut ice in a smooth layer. Cover and leave to firm up overnight.
 4. The next day, turn the mixture out of the tin onto a chopping board and cut into 40 small squares to serve.

Children - 11 and under

- | | | | |
|--------------------------|----|----------------------------------|--------------------------|
| <input type="checkbox"/> | 60 | Animal made from Vegetables | 1 max 30cm x 30cm |
| <input type="checkbox"/> | 61 | Design a flag for Hose | max A4 size, any medium |
| <input type="checkbox"/> | 62 | Flapjack - recipe below | 6 to fit on a 20cm plate |
| <input type="checkbox"/> | 63 | Any Hobby Exhibit - up to 11 yrs | 1 max 30cm x 30cm |

Alan Thurley Over 7 Trophy - awarded to best exhibit in classes 60-63

Flapjack Recipe - class 62

Ingredients: 200g butter	50g plain flour
80g golden syrup	250g rolled oats
100g demerara sugar	

Method: 1. Preheat oven to 180C fan (400F or Gas Mark 6)
 2. Measure out the butter, sugar & syrup into a microwaveable bowl, then microwave for 40 seconds (1000W) or 1 minute (800W), stirring halfway through, until butter is melted.
 3. Stir the oats & flour into the melted mixture.
 4. Spoon the mixture into a 20cm x 30cm baking tin, lined with baking paper.
 5. Bake in the oven for 15-20 minutes (depending on how gooey you like your flapjacks).
 6. Leave to cool in the tin, then use a knife to cut into 16 fingers.

Children - 16 and under

- | | | | |
|--------------------------|----|---------------------------------|--------------------------|
| <input type="checkbox"/> | 65 | Original Poem | one sheet A4 |
| <input type="checkbox"/> | 66 | Any Baked Item | 1 to fit on a 20cm plate |
| <input type="checkbox"/> | 67 | Any Hobby Exhibit - up to 16yrs | 1 max 30cm x 30cm |

Chairman's Shield - awarded for the best exhibit in classes 64-67

- | | | | |
|--------------------------|----|---------------------------|---------------|
| <input type="checkbox"/> | 68 | Sunflower - tallest plant | tallest plant |
|--------------------------|----|---------------------------|---------------|

Sunflower Challenge Cup - awarded for the tallest sunflower

- | | | | |
|--------------------------|----|----------------------------|----------------|
| <input type="checkbox"/> | 69 | Sunflower - largest flower | largest flower |
|--------------------------|----|----------------------------|----------------|

Sunflower Trophy - awarded for the largest sunflower

Tony Giblett Challenge Cup - awarded for the best exhibit in classes 48-69

Stilton Challenge Cup - awarded for the best exhibit in the show

Hose Produce & Craft Show

Sun 5th Sept

at Hose Village Hall



SCHEDULE

The Village Hall Committee does not wish to make a profit from the Show but tries to cover the costs. It hopes to encourage villagers (and friends) to enter. There is no charge for your entries but there will be an entry charge to view the exhibits, and a sale of produce after the exhibits.

If you do not wish your exhibit to be sold, please mark on your class card & remove your entry after the prize-giving and before the sale.

Rules Summary Do not apply to Childrens' classes. For details, see accompanying sheet

No exhibitor will be paid more than one prize in any one class

No 2nd or 3rd prize will be paid if less than 4 entries in that class

No 3rd prize will be paid if less than 6 entries in that class

Points: 1st - 3 pts, 2nd - 2 pts, 3rd - 1 pt

Prizes: 1st - £1, 2nd - 50p, 3rd - 25p