

LEY HILL MEMORIAL HALL PRESENTS:

**FLOWER, PRODUCE &
CRAFT SHOW**

SATURDAY 10th SEPTEMBER 2016

AT THE VILLAGE HALL

OPEN AT 2.30 pm

PRIZE GIVING at 4.00 pm

RAFFLES, BOOK STALL

TEAS



SHOW SECRETARIES :

Dave & Sarah Peterson – 1 Milton Cottages (776086)

Sue Woodstock – Tel: 771840

GENERAL RULES FOR ENTRANTS

1. Open to Villagers, or any organisations based within 1 mile of the Memorial Hall, such as Flower Club, Dog Club, WI, Brownies, Local Beekeepers etc. Also to the children, parents and staff of Ley Hill School.
2. All entry forms must be completed and with the show secretary, The Petersons, 1 Milton Cottages, HP5 1UR, before **8.00pm THURSDAY 8th SEPTEMBER 2016.**
3. Exhibits must be the property of the Entrant. Horticultural exhibits must have been grown in the exhibitor's own garden or allotment, with the exception of Classes No. 39, 41 and 42. Classes 43, 44 and 50 must have been in the exhibitor's care for at least six months.
4. Handicraft exhibits (Classes 52 – 59) must be the exhibitor's own work and not entered previously in a Ley Hill Flower, Produce and Craft Show.
5. No exhibitor may enter more than one item in each class.
6. The Memorial Hall opens to receive entries from **8.30am on the day. All exhibits must be staged by 11.00 am** when the hall closes for judging. The hall re-opens for viewing at 2.30pm.
7. The decision of the judges will be final. Exhibits of fruit and vegetables will be judged according to fitness. In the event of there being less than three entries in any one class, first prize may be withheld at the discretion of the Judges.
8. The Committee will not be responsible for any loss or damage to exhibits or containers. The Officials will take every care, but all exhibits will be shown at the sole risk of their respective owners.
9. The Committee reserves the right of interpretation of all rules and regulations. Any emergency not provided for by the rules shall be dealt with by the Committee and their decision shall be final in all cases.
10. Young People's Classes – age as at the 1st September 2016.
11. The Committee reserves the right to inspect Exhibitor's gardens.

FREE DRAW:

Entrants' names will be put into a free draw - the prizes will be:

- a £10 garden voucher for adults, and
- a £5 book token for children.

ANY LATE ENTRIES WILL NOT QUALIFY FOR THE DRAW.

Garden voucher donated by Mr R Perry.

Book voucher donated by Mr M Bailey.

SECTION 1**VEGETABLE & FRUIT CLASSES**

1. Potatoes (5 white)..... *Mr J Lines*
2. Potatoes (5 red / coloured)..... *Mr J Murphy*
3. Runner beans (10 pods)*Mr C Highmore*
4. Runner bean (longest pod) *A Mace Chalk*
5. Shallots (10)*In memory of Stan & Elsie Twelftree*
6. Onions (5 grown from sets)
7. Carrots (5) *Mr P Woodstock*
8. Beetroot (3) with approx. 4" of tops *Sarah Peterson*
9. Courgettes (3) *Mr D Silverstone*
10. Tomatoes (5 indoor) with calyx
11. Tomatoes (5 outdoors) with calyx *Mr C Wardle*
12. Plums (5)
13. Cooking apples (5) *in memory of Brian Clegg*
14. Eating apples (5)..... *Grace Lambert*
15. Culinary green herbs, at least 3 varieties *Ros Walter*
16. Pair of marrows
17. Heaviest vegetable
18. Collection of vegetables/fruit (any 6 kinds) *Mr A Harman*
19. Heaviest potatoes (5) *Mrs I Maurice*
20. Any other fruit vegetable not named above

NOVELTY SECTION

21. Most curiously shaped vegetable.....*Mrs C Highmore*
22. Homemade compost in a 6" flower pot (*Be Green!*)..... *K Lowe*

SECTION 2**DOMESTIC CLASSES**

23. Jar of marmalade (any kind) *Mrs W Holman*
24. Jar of raspberry jam.....*in memory of Margaret Long MBE*
25. Jar of fruit jam or jelly jam *Mrs M Hopton*
26. Jar of honey
27. Jar of chutney or pickle *Sue Woodstock*
28. Loaf of bread, 1lb (machine-made) - *John Birkett*
29. Loaf of bread, 1lb (hand-made)..... *in memory of Mr E Darvell*
30. Treacle Tart (see recipe) *Naughty Nigel*
31. Quiche Lorraine (see recipe)..... *Mr I Walter*
32. Apple & Blackberry Pie (see recipe)..... *Mr T Crichton*
33. Lemon Drizzle Cake (your own recipe) *Mrs D Murphy*
34. Crunchy biscuits baked solely by men (see recipe)
..... *in memory of Mr E Darvell*
35. Victoria Sandwich (see recipe) ... *in memory of Mrs Audrey Rance*
36. Chocolate Brownies (see recipe) *1st Tylers Hill Brownies*
37. 'Afternoon Tea' – 1 savoury + 2 sweet items on a plate
..... *in memory of Mrs Pat Gregory*
38. Flavoured Gin (just have a go!) – *Julie Rennard*

SECTION 3	FLORAL CLASSES
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39. An arrangement 'Queen's 90th birthday' (not more than 60cm wide and deep; unlimited height) *in memory of Mr E Darvell*
40. Vase of cut garden flowers
41. **Petite arrangement in an unusual container – (under 25cm overall)** **Andrew Garth**
42. An arrangement 'Olympics' (under 75cm overall)
43. Pot plant (foliage) in a single pot
44. Pot plant (flowering) in a single pot
45. **3 Roses - 3 distinct colours** *Mrs B Wardle*
46. **Single specimen rose, preferably named** *Janet Rose Hill*
47. **Dahlias (3, any one variety)** *in memory of John Waterman*
48. Hydrangea (3 blooms)
49. Sweet peas, 6 stems
50. Cactus or succulent in a pot
51. **Chrysanthemums (including spray) - three** *Stan Hildreth*

SECTION 4	HANDICRAFTS and ART
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52. **Craft article – excluding textiles** *in memory of Mr P Newton*
53. **Craft article – Textiles only** *Anne Birkett*
- Note:** Classes 52 and 53 maximum display size 18 x 18 ins:
54. **Photo – Close up** *in memory of Hector the Hound*
55. **Photo – Ley Hill** *Bella the Beauty*
- Note:** PHOTOS – no frames or mounts; 7in x 5in max. Colour or b/w
56. **Embroidery or tapestry** *Mr L Faulkner*
57. **Painting (eg oils) or Drawing** *Dr M Appleby*
58. **Painting – watercolour** *'Andsome Archie*
59. **Best tasteful limerick 'Queen's 90th birthday'** *Mrs T Silverstone*

SECTION 5	YOUNG PEOPLE'S CLASSES
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60. **Hand-drawn picture of a plant or vegetable. Under 8** *1st Tylers Hill Guides*
61. **Model Alien made with veg & fruit - Under 8** *Mrs J Clegg*
62. **Scarecrow in 4" diameter flower pot - Age 8-15** *Ley Hill School*
63. **Collage 'Holiday' - Age 8-15** *Mrs J Clegg*
64. **Plate of 6 jam tarts All ages** *Mr R Gregory*
65. **Sunflower (Tallest, widest & heaviest) for Ley Hill School children**

Classes in Bold are sponsored by those named in italics.

PRIZES

ORDINARY

First.....	£1.50
Second	£1.00
Third	50p

SPONSORED

First	£3.00
Second	£2.00
Third	£1.00

JUDGES

Fruit and Vegetable Classes	Bob Bruton & Christine Hickling
Flowers.....	John & Jenny Brooks
Domestic Classes	Mrs S Darvell
Handicrafts.....	Susan Long
Young People's Classes	Sheila Hart

CUPS & TROPHIES

GRACE SANDERS CUP	Competitor gaining most points in Vegetable Classes.
NORMAN SANDERS CUP	Competitor gaining second most points in Vegetable Classes.
DEREK RANCE	Best Collection of Vegetables.
LOWES COMPOST BOWL	Best Homemade Compost
CATLING CUP	Competitor gaining most points in Domestic Classes.
NINA SANDERS CUP	Competitor gaining second most points in Domestic Classes.
KINTA CUP	Competitor gaining most points in Floral Classes.
ALLEN CUP	Best Floral Arrangement in the Show.
HOPKINS CUP	Winner of Single Specimen Rose
FAMILY CUP	Household with most points (at least one adult and one children's class).
CHILDREN'S CUP	Best single entry in Classes 60 to 65.
DARVELL CUP	Competitor gaining most points in Young People's Section.
BETTRIDGE TROPHY	Competitor gaining most points in show.

RECIPES

TREACLE TART– for class 30

225g plain flour	generous pinch ground ginger
1 egg yolk	110g chilled & diced butter
450g golden syrup	85g fresh white breadcrumbs
1 tsp finely grated lemon rind	1 tbsp lemon juice

Rub butter into flour and salt until mixture resembles breadcrumbs. Mix in egg yolk using a fork and add cold water to make a dough. Knead pastry on lightly floured surface & roll out 1/8in thick. Line a 20cm shallow pie plate with the pastry, prick the base lightly and leave in fridge for appx 30 mins. Preheat oven to 190C Gas mark 5. Bake the pastry blind for 10 – 15 mins until golden brown. Mix the other ingredients together and pour out over the pastry. Roll out the pastry trimmings, cut into 1/2in wide strips and lay them in a lattice pattern over the top of tart trimming edges neatly. Bake in middle of pre-heated 190C, gas mark 5 oven for 25 – 30 minutes.

QUICHE LORRAINE– for class 31

Pastry:

6 oz / 175g flour
4 oz / 125g soft margarine
½ tsp dry mustard,
pinch of salt
2–3 tbsp (15ml) water

Filling:

100g (4oz) bacon cut into strips
100g (4oz) grated cheddar cheese
300ml (½ pint) milk
3 eggs, beaten
pinch of grated nutmeg (optional)
Salt & pepper

Mix margarine, water and a third of the flour in a mixing bowl Stir in mustard, salt & remaining flour to form a firm dough. Knead lightly until smooth & silky. Roll out pastry and line a 23cm (8") fluted flan ring placed on a baking sheet.

Fry bacon strips lightly in own fat until soft (but not crispy). Add to pastry case and then add cheese. Mix eggs & milk together, season with nutmeg, salt & pepper to taste. Pour into pastry case and bake in a preheated oven, 200°C, gas Mark 6, for 10 mins. Then reduce temperature to 160°C, gas mark 3 and bake for a further 35 to 45 minutes (or until filling is set).

APPLE & BLACKBERRY PIE – for class 32

Shortcrust pastry base: For the filling:

6 oz plain flour	1lb cooking apples
1 ½ oz lard	8 oz brambles, washed
1 ½ oz margarine or butter	3 oz sugar
a pinch of salt	To glaze:
cold water to mix	milk and caster sugar

Sift flour and salt into a bowl. Rub in fat. Add water to mix to a firm dough. Leave to rest. Peel and slice the apples straight into a 1½ pint rimmed pie dish; add the brambles & sugar. Roll out pastry about 1" larger than the pie-dish & cut 1" strip to fit the edge of the dish. Dampen the edge of the dish and press on the pastry strip; then dampen that too. Press the rest of the pastry over the top to form a lid. Knock up & flute the edges and make a steam hole in the centre. Decorate with spare pastry. Brush pastry with milk & dust with caster sugar. Bake on a baking sheet for 10 mins at 220°C, gas mark 7 then 190°C, gas mark 5 for further 30 mins. Test apple in pie using a skewer - if it is still very firm, cook a further 5 mins.

CRUNCHY BISCUITS– for class 34

4oz (100g) margarine	4oz (100g) SR flour
4oz (100g) sugar	4oz (100g) porridge oats
1 tbsp golden syrup	½ tsp bicarb of soda
Few drops of vanilla essence	chopped cherries

Melt margarine in a saucepan, add sugar & golden syrup, mix well. Turn off heat & stir in flour, oats and rest of ingredients. Mix well, roll into balls (size of a walnut). Bake on a greased baking sheet in preheated oven (Gas mark 3 or 170°C) for about 10 – 15 minutes. Cool on a wire rack.

VICTORIA SANDWICH – for class 35

3 medium eggs + a drop of water or milk (or just 3 large eggs)	
6 oz margarine	6 oz castor sugar
6 oz SR flour, sifted	Raspberry jam
Caster sugar for dusting	

Suggested method (or use your own):

Heat oven to about 180°C/350°F or gas 4. Grease and line 2 sandwich tins (about 18cm in diameter). Cream margarine and sugar until soft and light. Gradually beat in the eggs (with a little of the flour). Beat in 1tbsp water or milk if eggs are medium/small. Fold in the flour & divide the mixture into the sandwich tins. Bake in the centre of the oven for 20 – 25 minutes or until risen and firm. Cool for approx 5 mins & turn out onto a wire rack. When cold, sandwich together with raspberry jam and dust the top with castor sugar.

CHOCOLATE BROWNIES– for class 36

340g dark chocolate	3 eggs
9oz (250g) unsalted butter	4oz (100g) plain flour
9oz (250g) dark Muscavado sugar	1 tsp baking powder
Pinch of salt	

Pre-heat oven Gas mark 3 or 170°C). Butter a 23cm square cake tin. Sift flour salt & baking powder. In a bowl over a pan of hot water, melt the chocolate and butter together. Whisk the eggs and slowly add the sugar. Beat in the chocolate mixture and gently fold in the flour. Pour into the cake tin and bake 35 mins till surface is set but a skewer comes a little of the mixture clinging to it. Remove and cool slightly before placing on a wire rack to cool. Cut into pieces and keep in a tin or in the fridge.

DATES FOR YOUR DIARY

Classic Car Show 14 August 2016
Charity Quiz – Rennie Grove Hospice.... Friday 30 September 2016
Please contact Dave & Sarah Peterson 01494 776086

Theatre in the VillagesFriday 14 October 2016
Please contact Roger on 771304 (or Mike on 785075)

Ley Hill Luvvies Show – Into The Woods. 16-19 November 2016
Please contact Sue Woodstock on 771840 from October.

Christmas Carols 19 December 2016

Please put these dates in your diary & support the events.
Thank you.

ENTRY FORMS FOR LEY HILL VILLAGE PRODUCE, FLOWER & CRAFT SHOW TO BE
HELD AT THE HALL ON SATURDAY 10th SEPTEMBER 2016

ENTRY FORM

NAME

ADDRESS e-mail:

.....

..... PHONE 014

SECTION 1 Vegetable, Fruit and Novelty

Please enter me for the following numbers in **SECTION 1**

_____ @ 30p per

entry, for which I enclose a total of .£.....p.

I declare that every grown article entered for competition in my name has been grown under my management in my garden/allotment.

SECTION 2 Domestic

Please enter me for the following numbers in **SECTION 2**

_____ @ 30p per

entry, for which I enclose a total of .£.....p.

SECTION 3 Floral

Please enter me for the following numbers in **SECTION 3**

_____ @ 30p per

entry, for which I enclose a total of .£.....p.

I declare that every grown article entered in my name (with the exception of Classes 39, 40 and 42) has been grown under my management in my greenhouse, garden, home or allotment.

SECTION 4 Handicrafts

Please enter me for the following numbers in **SECTION 4**

_____ @ 30p per

entry, for which I enclose a total of .£.....p.

All exhibits must be the entrant's own work and not entered previously.

SECTION 5 Young People's

Please enter me for the following numbers in **SECTION 5**

_____ for which

there is no charge.

AGE

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