

## VEGETABLES AND FRUIT

		Entries
V1	A display in a trug or similar container of fresh Vegetables and Fruit for the table, at least six kinds	
V2	Three Onions from sets	
V3	Three Shallots	
V4	Three Potatoes	
V5	Three Tomatoes	
V6	Three Pods of Beans or Peas, any one variety	
V7	Six Runner Beans	
V8	Three Courgettes not exceeding 6 inches long (excluding the flower)	
V9	Root Vegetables, three of any one Variety	
V10	Root Vegetables, three of different kinds	
V11	Three of any other Vegetable	
V12	Top Fruit, three of any one Variety	
V13	Soft Fruit, three of any one Variety	
V14	Collection of fruit – two varieties each of Top and Soft fruit	
V15	Chillies, three of any one Variety	
V16	Jam jar of six culinary Herbs, all different	

## FLOWERS

F1	Vase of three cut Flowers of any one Variety except Dahlias	
F2	Display of mixed cut Flowers and Foliage	
F3	A Flower Arrangement in a container, overall size of arrangement not exceeding 18" x 18", unlimited height	
F4	A Flowering Plant in a pot (see Rules)	
F5	Vase of six Sweet Peas, mixed or single Varieties	
F6	Vase of three Dahlias, other than Pompon, any one Variety	
F7	Vase of three Pompon Dahlias, any one Variety	
F8	One specimen Dahlia	
F9	Vase of three Dahlias, three different Varieties	
F10	"Flora-veg": one specimen of any Flower with any Vegetable	

## CRAFTS

CR1	A Knitted item of Clothing	
CR2	A Cushion Cover	
CR3	An item of Papercraft	
CR4	An item of Jewellery	
CR5	An item of Needlework	

## PRODUCE

		Entries
P1	A jam filled Victoria Sponge, tin size about 8"	
P2	A Fruit Cake	
P3	Six iced cupcakes	
P4	This year's special guest bake – Alsace Onion tart – recipe on <a href="http://www.oare-wilts.co.uk">www.oare-wilts.co.uk</a> or from Linda Mundy	
P5	A Granary Loaf, made in a bread-maker	
P6	A Granary Loaf, made by hand	
P7	Six cheese Scones	
P8	Six Shortbread biscuits	
P9	A jar of Fruit Jam	
P10	A jar of Fruit Jelly	
P11	A jar of Chutney	
P12	A jar of Chilli Jam or Jelly	
P13	Three large Poultry Eggs (one will be broken during judging)	

## CHILDREN'S CLASSES (open to those under 16)

C1	Draw or Paint a Garden, real or imaginary	
C2	Decorate a 4" Flowerpot	
C3	Make an Animal from Fruit and/or Vegetables	
C4	Build a Miniature Garden in a standard seed tray	
C5	Make and decorate four Biscuits	

## PHOTOGRAPHY

E1	A Photograph of a summer flower or plant (not exceeding 8"x6" excluding mount)	
E2	A Photograph as above taken by someone under 16 years old	

NAME.....

TEL.NO. ....

## **RULES**

1. The Judges' decision is final.
2. All entries must be grown or produced by the exhibitor. No more than three entries per class per member/garden, other than at the Show Secretary's discretion. No entry can have been previously exhibited in this Show, other than for Class F4.
3. Exhibits will only be accepted between 10 a.m. and 12 noon on the day of the Show. Staging to be completed by 12.30 p.m.
4. No exhibit will be accepted without a correctly completed entry form. It is the exhibitor's responsibility to complete show cards.
5. Exhibitors will be responsible for staging their entries. Flower vases are available and it will be appreciated if they are used whenever possible.
6. No exhibit to be removed from the show area before the presentation of prizes.
7. All exhibits to be removed by 7pm on the day of the show.
8. No member of the public will be allowed into the judging area before the official opening time.
9. The Oare & District Gardening Club and Village Hall Committee accept no responsibility for loss or damage to any exhibit.
10. The organisers reserve the right to change the venue or times of the Show at their discretion.
11. Entrants are assumed to have read and accepted these rules.
12. Trophies to be held for one year and returned cleaned to the Show Secretary for the following year's Show.

**CUPS WILL BE AWARDED AT THE SHOW SECRETARIES' DISCRETION,  
DRAWN FROM THE FOLLOWING LIST:**

**Overall Best in Show**  
**Best exhibit in Show – Flower and Vegetable Classes**  
**Best exhibit in Show – all Produce classes**  
**Best exhibit – Vegetables**  
**Best exhibit – Flowers**  
**Best exhibit – Baking**  
**Best exhibit – Other produce**  
**Best exhibit – Flower arrangements and Flora/Veg**  
**Best exhibit – Children's classes**

## **OARE & DISTRICT SHOW**

**SATURDAY 2<sup>nd</sup> SEPTEMBER 2017**

**POUND LANE FIELD, OARE**

**SCHEDULE & ENTRY FORM**

**ENTRIES AND EXHIBITS**  
**10 a.m. to 12 noon**

**STAGING BY 12.30 p.m.**

**SHOW OPEN AT 3 p.m.**

**PRIZE GIVING AT 5 p.m.**

**Show Secretary**

**Linda Mundy      01672 562333**  
**[lindajmundy@icloud.com](mailto:lindajmundy@icloud.com)**

# ALSACE ONION TART

1 lb. onions  
2 oz. unsalted butter  
A bay leaf  
Salt and pepper  
6 oz. shortcrust pastry  
2 large eggs  
Grated nutmeg  
¼ pint double cream  
¼ pint milk

Peel and thinly slice the onions. Melt the butter in a frying pan and add the onions and bay leaf. Season and cover with a sheet of buttered greaseproof paper and a tight fitting lid. Cook over low heat until soft and golden.

Prepare the pastry, roll out thinly and use to line a 9 inch flan ring. Trim the edge, prick the base. Beat eggs lightly, season with salt, pepper and nutmeg. Stir in cream and milk. Drain the cooked onions of excess liquid, if there is any, and scatter over the base of the pastry. Pour egg mixture over onions.

Bake tart in the centre of an oven at 200C, 400F, Gas 6 for 40 minutes until pastry is golden and filling is just set. The filling will sink slightly as it cools.