

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	
CR6	An up-cycled item	

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 – Lemon and blueberry traybake with lemon drizzle icing – recipe on www.oare-wilts.co.uk or from Linda Mundy or Victoria Le Sueur	
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
Best Scarecrow**

OARE & DISTRICT SHOW

SATURDAY 27th AUGUST 2016

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 Secretaries

**Linda Mundy 01672 562333
landmmundy@btinternet.com**

**Victoria Le Sueur 01672 562161
vjlesueur@gmail.com**

LEMON AND BLUEBERRY TRAYBAKE WITH LEMON DRIZZLE ICING

The method has been deliberately omitted – but the clue is in the order of the ingredients

For the cake:

100g butter
175g self raising flour
1tsp baking powder
175g caster sugar
2 eggs
4 tbsp milk
Zest of one lemon
150g blueberries

The icing:

Juice of the lemon
75g caster sugar

Oven:

180c (160c fan oven), gas mark 4 for 25/30 minutes