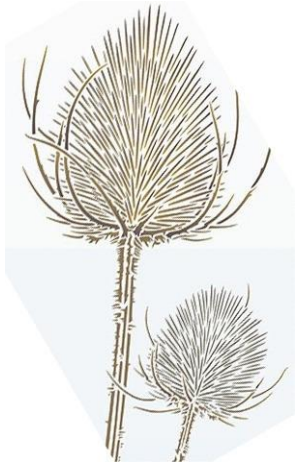
Entries for all classes will be closed on
Saturday, 7th July, 2018

Further Schedules and Entry Forms
are available from The Crown Inn,
The Stable or Show Secretaries.

Contact Tel: 01460 281578
01460 281348



FIVEHEAD VILLAGE

OPEN FLOWER

&

CRAFT SHOW

1.00pm, SATURDAY 14th July, 2018

at

THE VILLAGE HALL

DETAILS OF ENTRY

Entries for all classes will be closed on Saturday, 7th July, 2018.
All Exhibits must be staged between 8.30am and 10.00am on the morning of the show.

Prizes for all classes will be:
1st . . . . . 50p 2nd . . . . . 30p 3rd 20p

Entry fee for each class entered:
Adult Classes . . . . . 20p Childrens Classes 10p

One Entry Only per Class
Entrants aged 13 to 16 can enter adult classes
Please state age when entering

The Show opens at 1.00pm.

Prize giving will be at 4.00pm.

No exhibits to be cleared until after prize giving, but must be removed by 5.00pm.

Contact Telephone No: 01460 281578
01460 281348

Class No. **FLOWERS**

1. Smallest Flower in your garden, cultivated or not.
2. Single Specimen Rose.
3. Collection of 5 varieties of weeds (1 stem of each variety).
4. Sweet Peas, 5 stems.
5. Mixed Perennials 5 Species (1 stem of each variety).
6. Vase of mixed annuals.
7. Floribunda Rose (3 stems).

ENTRY FORM

Please detach and submit your entries.

Complete and return your entries, together with entry fees to:

The Crown Inn or The Stable
Fivehead

BY NOT LATER THAN Saturday, 7th July, 2018

Please insert below the NUMBERS ONLY of the classes in which you intend to exhibit.

Class Nos _____

_____

Total sum of entry fees (Adults 20p per class) _____
(Young Persons 10p per class) _____

Name: _____

Address: _____

_____

_____

Tel No: _____

Additional family entries accepted clearly written on plain paper.

The Committee would welcome any exhibits to be sold in aid of funds.

THE COURAGE SHIELD
Awarded to the exhibitor with the most points in the show.
(Classes 1 - 46)

THE COURAGE CUP
Awarded to the exhibitor with the most points in the Flower Classes.

THE MILLER PERPETUAL CUP
Awarded to the exhibitor with the most points in the Vegetable and Fruit Classes.

THE PITMAN PERPETUAL CUP
Awarded to the exhibitor with the most points in the Preserves and Cooking Classes.

THE LEACH CHALLENGE CUP
Awarded to the exhibitor with the most points in the Art and Craft Classes.

THE FUN DAY CHALLENGE CUP
Awarded to the exhibitor with the most points in the Floral Art Section.

THE ETHEL MARSHALL CUP
Awarded to the child with the most points in the Young Persons Classes aged 6 to 11 years.

THE TANYARD JUNIOR CUP
Awarded to the exhibitor with most points in the Young Persons Classes aged 5 years and under.

THE SALVER
Awarded to the Family with the most points in the Show.

THE MATRAVERS CUP
Awarded to the competitor with most points in the Photography Section.

VEGETABLES & FRUIT (Paper plates provided)

8. Salad items, 3.
9. Courgettes, 3.
10. Plate of soft Fruits.
11. 5 Red Potatoes, mixed any shape.
12. 3 Tomatoes.
13. 5 Runner Beans.
14. Collection of 5 herbs in a jam jar & named.
15. Five a Day. Any 5 items (fruit, veg or edible flowers) ready to eat from your garden the week of the show. Tray 16" x 20" (40cm x 50cm).

COOKERY (Paper plates provided)

16. Victoria Sandwich, 20cm (8in), own recipe, any Jam filling.
17. Cherry Cake - recipe provided at end of Classes.
18. 3 Sausage Rolls. (Shortcrust Pastry)
19. Any Cake made with Vegetables.
20. Loaf 1-1.5lbs (450g – 700g). Be creative with ingredients.
21. Apple Pie.

PRESERVES

Plain jars and lids, 12oz to 1lb size (325g to 450g). Twist top or wax disc and cellophane for Jams & Jellies. Vinegar proof top (i.e. plastic coated lid) or twist top for Chutneys (no wax disc).

22. Jar of Jam, any variety.
23. Jar of Marmalade, any variety.
24. Jar of Chutney.
25. Jar of Jelly, any variety. (Not more than 12oz/325g)

CRAFTS

26. A Soft Toy.
27. Item of Canvas Work, or Embroidery.
28. Item of Woodwork.
29. Sewn Item, Machine or Hand made.
30. Knitted Item.
31. Picture, Water Colour, Oil, or Pastel.
32. Any Craft not mentioned above.

PHOTOGRAPHY

All photographs unmounted 15cm x 10cm (6in x 4in)
(Can be digitally enhanced)

33. Sunrise.
34. Reflections.
35. Past it's 'sell by' date.
36. Humourous Moment.
37. Family Pet.
38. Insects.

FLORAL ART

Accessories allowed in all classes, unless otherwise stated

39. Flower arrangement, including Fruit.
40. Button Hole.
41. Flower Arrangement in a Tea Cup and Saucer.

GENERAL CLASS OF INDIVIDUAL/GROUP OR FAMILY ENTRY

42. A bottle of anything drinkable, home made.
43. Plant a Potato.
44. The biggest Slug in a jar, tightly lidded with air holes and appropriate food.
45. 6 Eggs.
46. Limerick (to include the word BREXIT - One Verse)

YOUNGER PERSONS CLASS - 11 years and younger

Please state age on entry form.

47. A Jug of Flowers.
48. A Sunflower made from a paper plate.
49. Your Favourite Sandwich.
50. Miniature Farmyard in a Seed Tray.
51. A Computer generated Picture advertising the flower show.
52. A Creature made of recyclable materials.
    (12" x 12" (30cm x 30cm) size limit).

Recipe for CHERRY CAKE (Class 17)

Ingredients:

8oz (225gms) glacé cherries
3oz (85gms) self raising flour
3oz (85gms) plain flour
6oz (170gms) butter
6oz(170gms) castor sugar
3 eggs beaten
3oz (85gms) ground almonds
Little milk if necessary

Cooking time - 1 hour 20 minutes
Oven setting - 350°F/180°C/GAS 4

Method:

Grease a 7inch (18cm) cake tin and line with grease proof paper. Rinse cherries. Cut each cherry in half. Sieve the flours together. Toss the cherries in a little of the flour. Cream butter and sugar together until the mixture is pale and creamy. Add beaten eggs a little at a time. Add a tablespoon of flour with last of egg. Fold in the flour, cherries and ground almonds, adding a little milk if necessary to make a fairly stiff dropping consistency. The stiff mixture will help suspend the cherries.

Turn mixture into prepared tin. Bake in moderate oven until skewer inserted comes out clean.

Leave cake to cool for 5 minutes in the tin then turn it out onto a wire tray to finish cooling..