

BOX VILLAGE SHOW

SUNDAY 4th SEPTEMBER 2022



Run by Box Gardening Club

Open to All - especially Children

PRODUCE, FLOWERS, BAKING, PHOTOGRAPHY, CRAFTS

Doors open for exhibits ~ 9.00 am

Judging begins ~ 10.30 am

Show open to public ~ 3.30 pm Free Admission

Presentation of trophies and prizes ~ 4.00 pm

**Show Secretary: Liz Hughes, Findon, Church End, Hampton Green
Tel 885478**

Box Village Show

RULES

1. Exhibitors must be residents of Box or members of any Box-based club. Residents' visiting children/grandchildren may also enter.
2. All exhibitors must fill in the enclosed entry form which, together with the entry fee, should be handed in not later than **WEDNESDAY 31st August**.
The entry fee is 50 pence for each exhibit (Children 14 yrs and under - no fee). **Late Entry Fee £1 for each exhibit (for entries received from Thursday 1st September to 10.00am Saturday 3rd September).**
3. Exhibits must be grown or made by the exhibitor.
All containers etc are to be provided by the exhibitor.
4. The hall will be open for staging exhibits on Sunday 4th September from 9.00 to 10.30 am, after which the hall will be **CLOSED PROMPTLY** for judging to commence.
5. Exhibitors may enter one exhibit in any one class. Where there are four or more entries, First, Second and Third places will be awarded; where there are fewer than four entries, the number of awards will be at the discretion of the judges.
No exhibit may be removed before 4.00pm.
6. The committee has the power to settle any dispute arising for which these rules do not provide, and its decision is final.
7. The committee will not be responsible for any loss of or damage to, any exhibit.

**ENTRIES TO MARK ROGERS, TWELVETREES, Tel 833588
or LIZ HUGHES, FINDON, HAMPTON GREEN, Tel 885478**

AWARDS

The following awards will be presented:

The Collian Cup - For the most points in the show overall.

The Hatton Cup - For the best exhibit in Section A (Fruits & Veg.)

The Gardening Club Award - For the most points in Section A (Fruits & Vegetables).

The Pownall Cup - For the most points in Section B (Flower Arranging)

The Gloucestershire Regiment Tankard - For the best exhibit in Section B (Flower Arranging).

The Crawford Cup - For the best exhibit in Section C (Flowers and Pot Plants).

The Ragless Rose Bowl - For the most points in Section C (Flowers and Pot Plants).

The Village Hall Cup - For the most points in Section D (Baking and Preserves)

Prizes - For best Preserve and Baking in Section D

The Searle Cup - For the most points in Section E (Photography - Adults).

Prizes for best Photograph in Section E

Prizes for best Photograph and best Crafts in Section F (Photography and Crafts – Children)

The Rose Medal - For the best rose exhibited.

The Banksian Medal - For the most points in Sections A and C.

Prize for Children's Potato Growing Competition

SECTION A - FRUITS and VEGETABLES

1. 4 Onions - not skinned, roots removed, stalks bound with string
2. 3 Beetroot - with trimmed tops
3. 4 Carrots - with trimmed tops
4. 5 Potatoes - one variety
5. 3 Courgettes - up to 20cm/8"
6. 6 French Beans, with stalks
7. 6 Runner beans, with stalks
8. 4 Tomatoes
9. 6 Cherry tomatoes
10. 4 Green tomatoes
11. Any Squash, with stalks
12. 4 Plums, with stalks - one variety
13. 4 Apples - cooking or dessert, one variety
14. 6 Raspberries, with stalks
15. 6 Cultivated Blackberries, with stalks
16. A mis-shapen fruit or vegetable
17. 3 Garlic Bulbs - not skinned, 2" stem, roots removed
18. Culinary herbs - 5 named, fresh cut (in water, no additional material or flowers)
19. A dish of mixed fruit - (dish not to exceed 30cm/12")
20. CHILDREN ONLY: 3 of any vegetable, one kind or a variety

Presentation: Entries should be of even size, shape, colour and ripeness.

Judging: Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

SECTION B - FLOWER ARRANGING

21. Queens Jubilee arrangement, in platinum/silver colour container
22. Arrangement of flowers of a single colour
23. Arrangement in a recycled container, max 25cm/10" base
24. Arrangement of plant material – no flowers
25. CHILDREN ONLY: Flowers in a jam jar

Judging: Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

SECTION C - FLOWERS and POT PLANTS

26. Rose - 1 specimen bloom in container, no buds
27. Rose - floribunda or cluster, 1 stem in container, can have buds
28. Sweet Pea, 6 stems, one colour or all different, in container
29. Dahlias, 3 stems, mixed or single variety, in container
30. Hydrangeas - 3 blooms, any variety, in container
31. Vase of dried material/seedheads from your garden
32. Vase of mixed flowers - no separate foliage or berries
33. Container of 4 different stems of foliage - named if known, no fruit, seeds or flowers
34. Collection of 4 different blooms of the same species, in a container, e.g. clematis, fuchsia, penstemon etc
35. Succulent or cactus, one variety, in 25cm/10" max pot
36. Homegrown flowering pot plant, 18cm/7" max pot
37. Homegrown foliage pot plant - 18cm/7" max. pot
38. Pelargonium (geranium) in pot - 25cm/10" max. pot

SECTION D - BAKING and PRESERVES

39. Jam made from any fruit
40. Marmalade
41. Jelly
42. Chutney, mature, not freshly made
43. 4 Fruit Scones (own recipe)
44. 4 Vegan Flapjacks (Recipe 1 supplied)
45. Cinnamon Fluff Cake (Recipe 2 supplied)
46. Blackberry & Apple Loaf (Recipe 3 supplied)
47. 4 Brownies (own recipe)
48. MEN ONLY: Lemon Polenta Cake, (Recipe 4 supplied)
49. CHILDREN ONLY: 3 Smartie Cookies (Recipe 5 supplied)

Note: Jars of preserves to be filled to a point not below narrowest part of neck. Label to state variety and date only placed on side of jar. No trade names to appear on pots or lids; plain lids or cellophane.

Judging: Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

BRING AND BUY SALE

We would be grateful for any contributions of extra produce or imperfect, mis-shapen fruit or vegetables or any preserves or baking. Also any extra plant cuttings or gardening books that are no longer required.

We can also sell off your show entries after the judging!

Please bring any contributions along to the Village Hall at 3.30pm. Everything will be sold at a fixed low price of 50p.

**PLUS - 'Guess The Number' Competition
ONLY 50p Entry!**

SECTION E - PHOTOGRAPHY ADULTS and CHILDREN

All entries to be sized from 5" x 7" to A4 max on photographic paper. Entries can be mounted on card but should be unframed and suitable for vertical display.

ADULTS

50. A Native Wild Flower
51. Box Open Gardens
52. Reflections
53. A Woodland Scene

CHILDREN

54. My Favourite Animal
55. Foot Prints

Judging: Categories for children's entries are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

SECTION F - CRAFTS ADULTS and CHILDREN

ADULTS

56. A Platinum Jubilee Poem
57. A Handmade Greetings Card
58. A Crochet or Knitted Badge or Brooch

CHILDREN

59. A Model made from Lego
60. A Model made from recycled materials. Max size 40cm x 40cm
61. Make and decorate a crown to wear
62. A drawing or painting of a bird or birds, A3 size max.
63. Flowers or plant in a wellie boot

Judging: Categories are 5 and under, 6-9 years and 10-14 years. Please state age on entry form. Free entry for children aged 14 years and under.

RECIPE 1 - VEGAN FLAPJACKS

270g Oats
150g Plant based butter
150g Sugar, brown or white

1½tbsp Golden syrup or honey
75g Dried Fruit

Method

1. Pre-heat the oven to 170C/150C for fan oven/Gas 3.
2. Grease 26cm/10¼" x 16cm/6¼" approx tin.
3. Put sugar, fat and golden syrup or honey into a saucepan and heat gently, stirring now and then.
4. Take saucepan off the heat and stir in oats and dried fruit until thoroughly mixed.
5. Pour the mixture into the tin. Press out evenly with the back of a spoon or the back of your hand.
6. Bake for 15-20 minutes on the middle shelf of the oven. Cool for 10 -15 minutes.
7. Cut into rectangles or squares. Leave in tin to go completely cold before removing from tin.

RECIPE 2 - CINNAMON FLUFF CAKE

115g Butter or margarine, softened
140g Castor sugar
2 Eggs
245g Self Raising Flour
2tbsp Cinnamon
½tsp Salt
225ml Sour milk (milk + 1tsp vinegar)

For the topping:
110g Castor sugar
15g Butter
1tbsp Cinnamon

Method

1. Pre-heat the oven to 160C/140C for fan oven/Gas 3. Grease and flour a 23cm/9" round or square tin.
2. Mix together the butter, sugar and eggs. Sift together the flour, cinnamon and salt and stir in alternately with the sour milk.
3. Spread into the greased and floured tin.
4. For the topping: Rub together the sugar, butter and cinnamon and sprinkle over the mix.
5. Bake for 40-45 minutes.
6. Cool on a wire tray.

RECIPE 3 - BLACKBERRY & APPLE LOAF

250g/9ozs Self Raising Flour 175g/6ozs Butter
175g/6ozs Muscovado sugar ½ tsp Cinnamon
2 rounded tbsp Demerara sugar
1 small Eating apple, unpeeled coarsely grated down to the core
2 large Eggs beaten Finely grated zest of 1 orange
1 tsp Baking powder 225g/8ozs Blackberries

Method

1. Pre-heat the oven to 180C/160C for fan oven/gas 4. Butter and line the base of a 1kg/2lb loaf tin.
2. Rub the flour, butter and muscovado sugar together to make fine crumbs. Reserve 5 tablespoons of mixture for the topping.
3. Mix in the cinnamon and demerara sugar. Set aside.
4. Mix the coarsely grated apple in with the eggs and the zest.
5. Stir the baking powder into the rubbed dry mixture.
6. Lightly stir in the egg mixture. Do not overmix.
7. Gently fold in three quarters of the berries.
8. Spoon the mixture into the tin and level. Scatter the rest of the berries on the top and sprinkle over the 5 tablespoons of topping.
9. Total baking time – 1hr 20mins. After 50 mins cover loosely with foil. At the end of the baking time test with a skewer.
10. Leave in tin for 30 minutes then cool on a wire tray.

RECIPE 4 - LEMON POLENTA CAKE - MEN ONLY!

200g Soft unsalted butter 200g Castor sugar
200g Ground almonds 1½ tsps. Baking powder
100g Fine polenta (or cornmeal) 3 Large eggs
For the syrup: Juice of 2 lemons and 125g icing sugar
Zest of 2 lemons (save juice for syrup)

1. Pre-heat oven to 180C/160C for fan oven/gas 4. Line the base of a 23cm/9" springform cake tin with baking parchment and grease sides with butter.
2. Beat the butter and sugar until pale and whipped.
3. Mix together the almonds, polenta and baking powder. Beat some of this into the butter and sugar mix, followed by 1 egg, then alternate dry ingredients and eggs, beating all the while, by hand or in a mixer.
4. Beat in the lemon zest and pour the mixture into the tin. Bake for about 40 minutes. The edges of the cake should have begun to shrink away from the sides of the tin. Leave to cool in the tin on a wire tray.
5. Make the syrup by boiling together with lemon juice and icing sugar in a saucepan until the icing sugar has dissolved.
6. Prick the top of the cake all over and pour the warm syrup over the cake. Leave to cool before taking out of the tin.

NOTE: If you wish to make this gluten free, use GF baking powder.

RECIPE 5 - SMARTIE COOKIES CHILDREN ONLY! - 14 AND UNDER

100g/4oz Softened butter 150g/6oz Self raising flour
100g/4oz Light muscovado sugar 85g/3oz Smarties (3 tubes)
1tbsp Golden syrup

Method

1. Pre-heat oven to 180C/160C for fan oven/Gas 4. Grease a baking tray.
2. Beat the butter and sugar until light and creamy. Beat in the syrup.
3. Work in half the flour. Stir in the smarties with the remaining flour.
4. Work the dough together with your fingers and divide them into 14 balls. Place them well apart on a baking tray. DO NOT flatten them.
5. Bake for 12 minutes until golden at the edges. Cool on a wire rack.



Please cut off this section and fill in both sides

ENTRY FORM (side 1)
Box Village Show Sunday 4th September 2022

Please use a separate section for each member of your family. Please state age for children's entry.

- Exhibitor's name Tel. No.
- Email address
- Section A Section B
- Section C Section D
- Section E Section F
-
- Exhibitor's name
- Section A Section B
- Section C Section D
- Section E Section F

Please turn over and fill in other side

ENTRIES TO MARK ROGERS, TWELVETREES or LIZ HUGHES, FINDON

ENTRY FORM (side 2)
Box Village Show Sunday 4th September 2022

Please use a separate section for each member of your family. Please state age for children's entry.

Exhibitor's name

Section A Section B

Section C Section D

Section E Section F

Exhibitor's name

Section A Section B

Section C Section D

Section E Section F

Total number of entries @50p per entry =

NO ENTRY FEE PAYABLE FOR CHILDREN 14 years and under

LATE ENTRY FEE: £1.00 per entry from Thursday 2nd September to 10.00am on Saturday 4th September

ENTRIES TO MARK ROGERS, TWELVETREES or LIZ HUGHES, FINDON