



ENTRY INFORMATION

Entry fee: Adults 30p per entry, or £3 any number. Children enter for free.

- All entries will be auctioned at the end of the show, except potted plants and those that have been reserved (One entry only may be reserved if you have submitted more than 5 entries. Two entries may be reserved if more than 10 entries).
- All bottles and jars must be labelled on the lid and the side.
- Baked produce to be presented on a paper plate, please see the attached reference sheet for further specific guidance.
- Entries from areas outside the parish are welcome.

PRIZE MONEY

Prize money will be paid on Sunday 13th September 5-6pm from the Victory Hall, Broadwell. Any monies not collected will be paid into the show funds.

PAPER AEROPLANE CHALLENGE

This year there will be an all age (adult and children) paper aeroplane flying distance challenge, with prizes for the winners. The principle is simple, out of a plain sheet of paper create a paper aeroplane that can fly as far as possible. Bring your paper aeroplane along at **2.45pm** (if you entered your paper aeroplane design in the marquee you will be able to collect it just before 3pm), and spare paper will be available. We encourage you to give it a try!

VEGETABLE CLASSES		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
1	3 Red potatoes, any variety	40p	30p	25p
2	3 White potatoes, any variety	40p	30p	25p
3	3 Onions from seeds or sets	40p	30p	25p
4	6 Pods runner beans	40p	30p	25p
5	6 French bean	40p	30p	25p
6	3 Carrots, any variety, with foliage	40p	30p	25p
7	3 Beetroot, any variety, with foliage	40p	30p	25p
8	6 Shallots	40p	30p	25p
9	3 Courgettes, any variety	40p	30p	25p
10	6 Chillies	40p	30p	25p
11	1 Cucumber	40p	30p	25p
12	5 Outdoor tomatoes	40p	30p	25p
13	5 Greenhouse tomatoes	40p	30p	25p
14	5 Cherry tomatoes	40p	30p	25p
15	Collection of garden produce, 6 varieties	£1.50	£1.00	75p
16	3 Sweet peppers, bell or long	40p	30p	25p
17	2 Squash, any variety	40p	30p	25p

For further details, please visit www.broadwellvictoryhall.org.uk or Facebook.





GIANT VEGETABLE CLASSES

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
18	Longest bean	40p	30p	25p
19	Heaviest marrow	40p	30p	25p
20	Heaviest squash	40p	30p	25p
21	Heaviest onion	40p	30p	25p
22	Spud in a bucket	40p	30p	25p
23	Best wonky vegetable	40p	30p	25p

FRUIT CLASSES

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
24	3 Cooking apples	40p	30p	25p
25	3 Dessert apples	40p	30p	25p
26	5 Plums	40p	30p	25p
27	3 Pears	40p	30p	25p
28	Saucer of soft fruit	40p	30p	25p
29	Collection of garden fruit	£1.50	£1.00	75p

FLOWER CLASSES ALL CUT UNLESS POTTED IS SPECIFIED

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
30	1 Specimen rose – singular bloom, partially open	35p	30p	25p
31	3 Roses, can be mixed variety	35p	30p	25p
32	Seasonal arrangement of flowers and foliage	35p	30p	25p
33	3 Ball / Pom Pom Dahlias	35p	30p	25p
34	3 Dahlias, Cacti or decorative	35p	30p	25p
35	Best mixed Dahlias	35p	30p	25p
36	A potted plant, flowering	35p	30p	25p
37	A potted plant, foliage	35p	30p	25p
38	Container / vase of Chrysanthemums, any variety	35p	30p	25p
39	Container / vase of perennials	35p	30p	25p
40	An arrangement using an unusual receptacle	35p	30p	25p
41	Vase of herbs	35p	30p	25p
42	Succulent display	35p	30p	25p
43	Herb in a pot	35p	30p	25p
44	Photo of tallest Sunflower with measurements	35p	30p	25p

BAKING CLASSES

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
45	Ladies fruit cake, use recipe provided	£2.00	£1.00	50p
46	Gents fruit cake, use recipe provided	£2.00	£1.00	50p
47	3 egg Victoria sponge	£2.00	£1.00	50p
48	3 Sausage rolls	£2.00	£1.00	50p
49	5 Brownies from a traybake	£2.00	£1.00	50p
50	Showstopper – your choice of baking	£2.00	£1.00	50p

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EGGS AND PRESERVES CLASSES

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
51	Jar of jam	45p	35p	25p
52	Jar of fruit jelly	45p	35p	25p
53	Jar of pickled onions, not a cellophane top	45p	35p	25p
54	Jar of chutney or pickle	45p	35p	25p
55	6 Eggs, any colour, any variety	45p	35p	25p
56	Non-alcoholic bottled drink	45p	35p	25p

HANDICRAFT CLASSES

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
57	A painting, using any medium	45p	35p	25p
58	Hand knitted or crocheted item	45p	35p	25p
59	Homemade soft toy	45p	35p	25p
60	Item of handicraft (inc. pottery, woodwork etc.)	45p	35p	25p
61	Item of sewing	45p	35p	25p
62	Make and decorate a paper aeroplane	45p	35p	25p

CHILDRENS CLASSES UP TO 5 YEARS

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
63	Create a miniature garden in a tray	40p	30p	25p
64	Make a junk model of a mythical beast	40p	30p	25p
65	5 Decorated fairy cakes	£1.00	75p	50p
66	Flowers in an egg cup	40p	30p	25p
67	Item of handicraft	40p	30p	25p
68	Create a picture with the theme "My Family"	40p	30p	25p

CHILDRENS CLASSES 6-8 YEARS

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
69	Create a miniature garden in a tray	40p	30p	25p
70	Make a junk model of a mythical beast	40p	30p	25p
71	5 Decorated fairy cakes	£1.00	75p	50p
72	Flowers in an egg cup	40p	30p	25p
73	Item of handicraft	40p	30p	25p
74	Create a picture with the theme "My Family"	40p	30p	25p

CHILDRENS CLASSES 9-13 YEARS

		1 st Place Prize Money	2 nd Place Prize Money	3 rd Place Prize Money
75	Create a miniature garden in a tray	40p	30p	25p
76	Create a Lego model of mythical beast	40p	30p	25p
77	Design a board game	40p	30p	25p
78	5 Flapjacks	£1.00	75p	50p
79	Item of handicraft	40p	30p	25p
74	Create a picture with the theme "My Family"	40p	30p	25p

The child with the most points awarded will receive a **£10 cash prize!**

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RULES

1. All exhibitors must be of amateur status, entries from outside the parish are welcome.
2. Judges' decision is final.
3. Any objection lodged must be accompanied by a fee of 25p prior to 4pm. If the objection is upheld, the fee is refunded. If the exhibitor is at fault, they forfeit all their prize money.
4. All produce must be grown in the exhibitor's own garden, the committee reserves the right to visit any exhibitor's garden.
5. Only the handicrafts and painting will be automatically reserved from the auction.
6. All exhibits except those with reserve stickers will be sold at approx. 4pm. No exhibits to be removed from the show until 3.45pm.
7. One entry only may be reserved if more than 3 entries are made. Two entries only may be reserved if more than 10 entries are made. Refers to entries per person.
8. Reserved entries must be marked with a reserved label before judging.
9. The committee will not be responsible for any loss or damage that may occur.
10. If unable to get a 7"/18cm tin for fruit cake, please ask a committee member.

CONTACT

If you have any further questions or comments please contact:

- **Chairman:** Mrs. H. Van Praag
- **Treasurer:** Mrs. A. McDermott
- **Secretary:** Mrs. N. Fairburn

CHARITY

This year Broadwell Summer Show is raising money for...



For further details, please visit www.broadwellvictoryhall.org.uk or Facebook.





PRESENTATION GUIDELINES

Potatoes: Choose potatoes of the same type (round/kidney) and size. Avoid potatoes with green skins or blemishes. Wash lightly.

Onions from seed or sets: Cut stems of onions leaving about 2"/5cm of stem. Bend stem over and tie with raffia. Leave roots intact, only peel off loose skin.

Runner Beans: Pick beans that are as straight and as long as possible, leaving a ½" stem on each bean. Try to keep a uniform length.

Carrots: Choose same size and shape. Do not cut off tops. Avoid carrots with grub holes or that are green on top. Wash roots.

Shallots: Cut stems off leaving enough to bend over and tie with raffia. Choose ripe shallots of the same size, shape and trim roots. Remove loose skin and exhibit on a plate of sand.

Beetroot: Dig up carefully to avoid bleeding. Choose 3 beetroot of medium size. Do not cut off leaves. Avoid holes and scabs.

Courgettes: Choose courgettes of same size and shape leaving a short stem on each one. Leave dead flowers on the end if possible.

Cabbages: Cut leaving a 3"/8cm stem. Leaves should also be left intact. Avoid cabbages with holes in leaves.

Lettuces: Choose a fully-grown or hearted plant. Do not cut off roots and wash roots for show.

Cucumbers: Choose cucumbers which are as long and as straight as possible. Cut leaving a short stem, leave dead flowers on the end if possible.

Tomatoes: Choose ripe fruit of same size, cut leaving a short stem on each one. Do not select tomatoes with green blotches.

Collection of vegetables: Judged on quality of each vegetable.

Apples: Pick good fruit, cut leaving stalks intact. Avoid bruises and blemishes. Clean with a dry cloth.

Plums: Use ripe fruits with good skins, leave stalks on. Do not wash off bloom.

Cut flowers: Pick blooms with strong straight stems. Flowers should be fully out. Remove buds where single blooms are required.

Cut flower containers: Use any container to enhance the presentation.

Jams / Preserves: Always ensure jars and lids are sterile before using or use cellophane tops. Label jar with content and date it was made.

Pastry: Use a fluted tin for a sweet filling. Use a plain tin for a savoury filling.

Traybakes / Small cakes: Make sure the pieces are cut to the same size in the traybake. Ensure small cakes all match.

For further details, please visit www.broadwellvictoryhall.org.uk or Facebook.





Everything is judged on flavour and presentation; consider how you present your baking.

Never use greaseproof tin liners. Line the tin with greaseproof paper. Avoid wrinkles.

Always read the recipe and follow the instructions, paying specific attention to the specified tin size or shape.

On day of show, cover with clingfilm, not too much as this needs to be removed for judging. Cover the cake and the plate for presentation on the day (not as if it is going in the freezer).

FRUIT CAKE RECIPE

FOR LADIES AND GENTS CLASSES 45 / 46

Ingredients:

- 175g/6oz Self-raising flour
- 100g/4oz Sugar
- 100g/4oz Margarine
- 1 tsp. Mixed spice
- 1 Egg
- 350g/12oz Mixed dried fruit
- 6 Fl. oz Milk
- A little demerara sugar

Method:

1. Preheat oven to 180C / Gas Mark 4. Line and grease a **7"/ 18cm** round cake tin.
2. Sift flour and mixed spice together.
3. Rub in the margarine.
4. Add fruit, sugar, egg and milk. Mix well.
5. Turn into the cake tin and sprinkle top with demerara sugar.
6. Bake at 180C/Gas Mark 4 for 75-90 minutes.

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