



Coaley Produce Show

Sat 5th September 2020
2pm

Admission 50p
Children free
Auction of produce
Refreshments

Entry Day

Please don't forget to take your entry forms to the Village Hall on Wednesday 2nd September 5-8p.m. (Sorry - no late entries).

Early entries can be left at Coaley Shop with the correct entry fee.

Show Day Timetable

Staging of entries	9 a.m. - 10.45 a.m.
Judging commences	11.00 a.m.
Doors open to the public	2.00 p.m.
Chairman's address.	3.45p.m.
Removal of exhibits not for auction	
Auction of produce	
Raffle and prizegiving	
Show ends	5.00 p.m.

Committee

President

Mr Don Payne

Secretary

Mrs Helen Wilcox

Treasurer

Mrs Caroline Roper

Chairman

Dr Marion McDowell

Minutes Secretary

Mrs Avril Burak

2019 winners

Vegetable Cup	David Wilcox
G. S. Neale Cup for Fruit	Tylan Bahcheli
Flower Cup	Fiona Porter
Floral Decoration Cup	Gemma Carter
Domestic Cup	Vanessa Sprague
Rose Bowl	Stephen Cook
Coaley W.I. Cup for Arts and Crafts	June Dunlop
Jean Steel Cup for Children	Jack Cook
Billet Cup for Children	Lizzie Burrows
Frank Workman Rose Bowl	Pat Grimwood
Winnie Brooks Cup for the Most Beautiful Flower	Ros Jones
Major Memorial Award	David Wilcox
Wooden Spoon	Chris Wilcox
Cospa Cup for Photography	Sam Sirett
Florie Curson Dahlia Cup	Fiona Porter
Centaur Cup for Coaley School (7 and under)	Ffion Fielding
Centaur Cup for Coaley School (8 -10)	Mia Griffith
Garden Cup	Ann Bahcheli

GARDEN CHALLENGE CUP

VEGETABLE GARDENS

The competition is very informal and fun. In the afternoon of Sunday 28th June two independent judges will visit each garden entry for about 15-20 minutes and view your vegetable garden.

Closing date for entering the competition is WEDNESDAY 24th June.

Pick up an entry form from the Village Shop and enter now. If you cannot get to the Village Shop please ring Tylan Bahcheli on 860230 and he will deliver a form to you.



SHOW SCHEDULE

Section A VEGETABLES

- A1. Beans, runner, 6 pods.
- A2. Beans, French, 6
- A3. Beetroot, globe, 3.
- A4. Carrots, long rooted (tapered) 3.
- A5. Carrots, stump-rooted, 3.
- A6. Sweetcorn, 2.
- A7. Heaviest Onion.
- A8. Onions from sets, 4.
- A9. A culinary squash.
- A10. Chillies, 3.
- A11. Potatoes, white, 4.
- A12. Potatoes, coloured, 4.
- A13. Heaviest marrow or courgette in show.
- A14. Longest runner bean.
- A15. Courgettes, 2.
- A16. A collection of 3 salad vegetables one of each kind arranged on tray*.
- A17. Any other vegetable not on schedule so far, e.g. peppers, aubergines, cabbage, etc. - 2 of same variety.
- A18. Mini collection of vegetables, 6 kinds, 2 of each kind, arranged on tray*. Tomatoes can be used as one vegetable and parsley may be used for decoration.
- A19. Vegetable or fruit of unusual shape.

Presentation Guidelines

Carrots, Parsnips and Beetroot—Tops should be cut off leaving approx. 7.5 cm (3"). Leaf stalks should be neatly tied. Please ensure carrots are entered in the correct class (seed packets will give type).

Peas and Beans—Must be displayed leaving some stalk attached. Please name bean varieties.

Onions and Shallots—The tops should be tied, roots removed and some skin left on.

Leeks—Roots trimmed, foliage on.

Courgettes—Must be between 5cm (2") and 15cm (5") long and shown with the flower on. Does not apply to class A13.

Tomatoes—Stage with calyces uppermost.

Apples, Pears and Plums—Do not polish. Stalks must be on and presented stalk down.

Raspberries—Leave 15mm (½") stalks.

*Tray max. size 46cm x 61cm (18" x 24").

Section B

FRUIT

- B20. Tomatoes, green, 4.
 - B21. Tomatoes, a truss.
 - B22. Tomatoes, medium-large, 6. Over 35mm (1½"- 3") in diameter
 - B23. Tomatoes, small, 6. Not exceeding 35mm (1½") in diameter
 - B24. Apples, cooking, 4.
 - B25. Apples, eating, 4.
 - B26. Pears, eating, 4.
 - B27. Plums, 6.
 - B28. Any other fruit not already mentioned, e.g. 1 bunch of grapes, 1 melon, small plate of figs, nectarines, currants, raspberries, blackberries (20+ berries) etc.
- Fruit must be edible.**

*Please name varieties,
if possible, for interest*

Section C

FLOWERS

- C29. Japanese anemomies, 3 stems.
- C30. Sweet peas, 6 spikes, mixed or all the same.
- C31. Dahlias, 3 pompom blooms. Less than 5cm.
- C32. Dahlias, 3 medium blooms. Less than 22cm.
- C33. Dahlias, 3 large blooms. More than 22 cm diameter.
- C34. Roses, 4 blooms.
- C35. One specimen rose.
- C36. Cluster roses, 1 stem.
- C37. Miniature rose blooms in a vase, 4.
- C38. Nasturtiums (mixed colours allowed), 6.
- C39. A single garden flower, other than a rose, One bloom on a single stem, e.g. Chrysanthemum, **please note** not a spiked flower such as gladiolus, etc. see Class 40.
- C40. 2 spikes of flowers - same variety, e.g. gladiolus.
- C41. Single cluster flower, e.g. Hydrangea.
- C42. Mixed garden flowers, quality of flowers judged, not arrangement.
- C43. Mixed culinary herbs in a jam jar.
- C44. A succulent in an interesting container.
- C45. A cactus in a pot.
- C46. Best flowering plant in a pot.
- C47. Best foliage plant in a pot.

*Chrysanthemums, single roses
and dahlias—remove all buds.*



Entry Form - Coaley Produce Show 2020

Complete and return to the Entries Secretary at the annexe, Coaley Village Hall, together with the appropriate fees, 30 pence per entry on:

Wednesday 2nd September 2020 - 5 to 8 p.m.

Please use a separate form for each exhibitor. Further copies are available from the Secretaries, the village shop and the website at www.coaleyproduceshow.org.uk.

Section	Class Number	Description	Number of entries

I certify that the above produce has been grown in my own garden or allotment which is open for inspection, and the handicrafts are my own, unaided, work.

- Please tick to agree that your name may be published in the show results on the show website and in the local press. You can withdraw consent at any time by contacting the show committee. Consent is not required to enter.
- Please tick to donate any prize to show funds.

Name Tel. No.....

Address.....

(Families - Please make it clear which member this is - if initials are similar.)

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Section	Class Number	Description	Number of entries

Section D

FLORAL DECORATION

- D48. An arrangement of mixed garden flowers and foliage.
- D49. Tropical.
- D50. An arrangement featuring a hat.
- D51. An arrangement in one colour.
- D52. Tiny treasures. An miniature arrangement, 10cm max dimension.
- D53. A table centrepiece.

Materials may be purchased for all classes in this section with the exception of class D48.

Max. space allowed for Classes D49 to D51 is 61 cm x 61 cm x 61 cm (24" x 24" x 24") - (niches provided).

In all exhibits, natural plant material should predominate and be contained within the space as specified. Living plants and cut ends of stems must be exhibited in water or water-retaining material.

Section E

HOME ECONOMICS

- E54. A vegetarian pastry.
- E55. A gardener's lunch, 3 items
- E56. A flavoured loaf (herb, cheese etc).
- E57. A pineapple upside down cake.
- E58. Date and Walnut cake.
- E59. Four blackerry and almond fiands. (recipe provided).
- E60. Tiffin, 4 pieces.
- E61. A tarte tatin.
- E62. A jar of home-made chutney (must be at least three months old).
- E63. A jar of home-made jam.
- E64. A jar of home-made marmalade.
- E65. A jar of home-made jelly.
- E66. 1 small bottle of flavoured alcohol (e.g. sloe gin).
- E67. **FOR MEN ONLY** ginger cake (recipe provided).
- E68. 6 home produced eggs (does not count towards cup).



Meat or fish should not be used in any class.

Exhibits should be covered with cling film or similar where required.

Section F

ARTS AND CRAFTS

- F69. A knitted or crocheted baby cardigan (0-2 years) - can be donated.
- F70. Knitted or crocheted fingerless gloves.
- F71. An upcycled birdbox.
- F72. An indoor Christmas wreath.
- F73. A wood carving.
- F74. A household item made out of wood.
- F75. A home-made cushion cover.
- F76. A Cotswold view (painting, any medium).
- F77. Still life (painting, any medium).
- F78. A patchwork.
- F79. "Rainbow", (any subject, any medium except photography).
- F80. A Limerick "Our village has got a new shop..."

Section G

PHOTOGRAPHY

- G81. Day and night. Two pictures on an A4 sheet.
- G82. Food glorious food.
- G83. Hands.
- G84. Industrial heritage.

Max. print size for classes 82-84 18 cm x 13 cm (7" x 5"). Colour or black & white. No frames or mounts. Please mark entries with your name on the back.
IMPORTANT. *Bring your photographs with your entry form on Wednesday 4th September (for judging before Show Day).*

Section H

CHILDREN'S CLASSES

Aged 7 and under (help allowed with the difficult bits)

- H85. 4 Rice Krispie cakes.
- H86. Something made from an egg box.
- H87. A collection of grasses in a jam jar.

Aged 8 to 10

- H88. 4 pieces of tray bake.
- H89. A junk vehicle.
- H90. Something I have grown.

Aged 11 to 15

- H91. An edible Christmas decoration.
- H92. A photograph of a pet.
- H93. Something edible I have grown.

Please ensure that all items show the child's age.

Cookery items must be covered with cling film.

Coaley School children only for Centaur Cups

- I94. Infants - a decorated peg.
- I95. Juniors - a windsock made from a plastic bottle.

Recipies

Ginger Cake

125g golden syrup
60g butter
100g plain flour
25g self-raising flour
100g caster sugar
125ml milk

1 beaten egg
1 tsp bicarbonate of soda
1 heaped tsp ground ginger
½tsp mixed spice
Pinch of salt

1. Grease and line a 2lb loaf tin. Preheat oven to 170C. Melt the butter and syrup in a pan over a low heat. Sift both flours, bicarbonate and spices into a mixing bowl. Add the sugar and salt, then the egg and milk and beat until smooth. Gradually add in the butter and syrup mixture and combine well.
2. Pour into the prepared tin and bake for 50 to 55 minutes until risen and firm to the touch. Cool in the tin for five minutes then on a wire rack.

Blackberry and Almond Friands

115g unsalted butter, melted, plus extra for greasing
65g plain flour, plus extra for dusting
100g ground almonds
165g icing sugar, sifted, plus extra for dusting
½ tsp almond extract
6 Egg whites
12 Large Blackberries

1. Preheat the oven to 180°C, gas mark 4. Brush the holes of a 12-hole muffin tin with the extra butter, then dust each hole with flour, shaking out any excess.
2. Mix together the flour, ground almonds, icing sugar and a good pinch of salt in a large bowl. In a separate bowl, use a fork to lightly whisk the almond extract into the egg whites. Slowly mix the egg whites into the bowl of dry ingredients, combining with the fork as you go. Mix in the butter until just combined.
3. Transfer the batter to a large jug and pour evenly into the muffin holes. Put a blackberry on top of each (they'll sink as they bake, so there's no need to push them down). Bake for 30-35 minutes, until just golden. Leave in the tin for 5 minutes before turning out onto a wire rack to cool (you may need to use a table knife to help ease them out). Dust with a little icing sugar before serving.

Rules and Conditions

1. All sections are open to Coaley residents (boundaries as at 1984), Members of any Coaley organisation and families of children attending Coaley School.
2. Multiple entries are allowed in all classes by the same exhibitor, but, with the exception of photography, they must be of different varieties, mixtures, recipes, media, etc.
3. Prizes will be awarded for culinary merit, not necessarily size. The Judges decisions are final and prizes can be withheld at their discretion.
4. Exhibitors are reminded that all produce and flowers (except Floral Decoration Classes 49 - 53) must be of their own growing.
5. Entry fee - 30 pence per entry. Please write the number of the classes you wish to enter on the form provided, and take it with the appropriate entry fees and your name and address to: The Entries Secretary, in the annexe of the Village Hall, between 5 and 8 p.m. on Wednesday 4th September 2019. The prizes for each class are: 1st - £1, 2nd - 50 pence, 3rd - 25 pence.
6. Exhibits must be staged between 9 a.m. and 10.45 a.m. on the morning of the Show and no late entries can be accepted. Judging commences at 11 a.m. prompt. No names should be visible to judges on entries.
7. Competitors who have won a cup for three years running are asked to stand down to give others a chance. They may still compete as usual, and will be eligible to win a cup again after a break of one year.
8. In all the children's classes, please ensure that the entrant's age is clearly marked on the front of each exhibit. (Age only please).
9. All vases and containers are the responsibility of the competitors and the Committee does not accept responsibility for loss or breakage.
10. All unclaimed prize money will go towards Produce Show funds.
11. Any complaints should be handed to the Secretary, in writing, with a deposit of 50 pence by 3 p.m. on Show Day. If the complaint is upheld, the deposit will be refunded. The Committee's decision is final.

The perpetual trophies will be awarded to the competitor gaining the most points from open classes in each of the eight sections. The Frank Workman Rose Bowl will be awarded to whoever gains the most points in the rose classes. The Major Memorial Award will be awarded to the competitor gaining the most points in Section A, B and C combined.

Points awarded are	1st:	3 points,
	2nd:	2 points,
	3rd:	1 point

For further schedules, entry forms and results from previous years please visit www.coaleyproduceshow.org.uk.

