

PLEASE NOTE- IN ALL CLASSES ITEMS NOT EXHIBITED AS PER THIS SCHEDULE WILL BE DISQUALIFIED

The Rutherford Cup for overall points winner, Certificate for best Horticultural Entry in Classes 1-35

Vegetables

1. Gardeners' Choice—4 vegetables—not more than 2 the same
2. Potatoes—3 of any variety
3. Onions— 3 with tops tied
4. Carrots—3—Any variety
5. Runner beans—5
6. French Beans—5
7. Shallots—5
8. Cherry Tomatoes—5 any variety
9. Tomatoes (not Cherry) -3 any variety
10. Beetroot—3
11. Cucumber—1
12. Radishes—4 of any variety
13. Courgettes—1 pair
14. Bunch mixed herbs in water (Jam Jar)
15. 3 Vegetables any type not mentioned in schedule



Fun Classes

- 16 Longest runner bean
- 17 Little and Large—any vegetable/s
- 18 The crop from one seed potato (any variety) to be judged for weight and quality. The potato to be planted in a container not exceeding 380mm diameter and 255mm deep and exhibited growing. The judge will remove the crop from the container on Show day.

Eggs

- 19 Four new laid Hens' eggs - Brown
- 20 Four new laid Hens' eggs - Any Colour
- 21 Contents of one Hen's egg to be exhibited on a white saucer and broken by the judge.

Entries to Jaynie Rawling by 9.00pm Wednesday 5th August 2020

Entries after this date will not be accepted

RULES

1. All entries to be sent, in writing, on the entry form with entry fee to Hon Secretary: Mick/Jaynie Rawling, Browne's Cottage, 35 High St, Toller Porcorum, DT2 0DN by 9.00 pm Wednesday 5th August 2020.
2. No exhibitor shall be allowed more than one entry in any one class
3. All exhibits must be the property of the exhibitor and must have been in their possession for at least two months. Cut flowers, fruit and vegetables must have been grown in his or her own garden/allotment. This rule Does not apply to the Floral Art Classes.
4. Floral Art Class 33—35 Accessories and background allowed.
5. All exhibits must be staged between 9.00am and 10.30am on the day of the show and must remain until after prize giving. **Nothing will be accepted after 10.30am**
6. Exhibitors must supply their own vases, dishes, etc. While every care will be taken of the exhibitors' property the Committee will not hold themselves responsible for loss or damage.
7. No Exhibitor will be allowed in the hall during judging without express permission of the committee.
8. The Judges' decision is final.
9. In event of there being insufficient entries or entries of inadequate standard in any class, the Judge may withhold any or all of the prizes.
- 10 No exhibits to have been in this show previously **except in Photography classes (see below).**
- 10a. **Photographs previously exhibited may be entered in a different class unless they have won previously**

NB in any class where there are less than 2 entries and the judge has awarded 1st, 2nd or 3rd, 1 point will be given.

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RECIPE FOR CAPPUCCINO CAKE (CLASS 43)

50g (2oz) Cocoa Powder	6 tbs Boiling Water
3 Large Eggs	50 ml (2 fl oz) Milk
175g (6oz) Self-raising Flour	1 rounded tsp baking powder
100g (4 oz) Softened Butter	275g (10 oz) Caster Sugar

For the filling and topping

1 tsp instant coffee dissolved in 2 tsp hot water
300ml (half-pint) double cream
a little cocoa powder or drinking chocolate for dusting.

1. Pre-heat oven to 180 (Fan 160C/Gas 4). Grease two 20cm (8 inch) loose-bottomed **DEEP sandwich tins** and line the base of each with baking parchment.
2. Measure the cocoa powder into a large mixing bowl, add the boiling water and mix well until it has a paste-like consistency. Add all the remaining ingredients to the bowl and beat until just combined. The mixture will be a fairly thick batter (be careful not to over-beat)
3. Divide the cake mixture between the prepared tins and gently level the surface. Bake for 25-30 minutes, until the cakes are well risen and beginning to shrink away from the side of the tin. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
4. To finish the cake, whip the double cream until it just holds its shape and then stir in the dissolved coffee. Use half the cream to fill the cake and spread the remainder over the top. Gently smooth the surface with a palette knife and dust with sifted cocoa powder or drinking chocolate.

NB MAKE SURE YOU USE DEEP SANDWICH TINS AS THE SHALLOWER TINS TEND TO OVERFLOW. THIS CAKE IS BEST EATEN FRESH, STORE IT IN THE FRIDGE IF NECESSARY.

Fruit

- 22 Apples 3 Eaters
- 23 Rhubarb— 3 sticks
- 24 Any Other Fruit (not mixed) 5 pieces

Flowers

- 25 Vase of 3 Dahlias
- 26 Vase of 5 Sweet Peas
- 27 Vase of 3 Pansies
- 28 Vase of 7 stems of mixed flowers (at least 2 different types of plants)
- 29 Small stem of flowering tree or shrub

Pot Plant

- 30 Decorative foliage plant
- 31 Flowering plant
- 32 Cactus/Succulent

Floral Art

- 33 An Arrangement in an Egg Cup
- 34 Foliage exhibit
- 35 Floral arrangement to include a candle & candlestick no larger than 30cm

The Wallbridge Cup for overall points in classes 36-48 Cookery & Preserves.

NB Exhibits in Classes 36-40 must be exhibited in plain glass jam jars with New* plain lids (no wax discs) and labelled with the date it was made. Has to have been made in the last year.

- 36 1 Jar Chutney
- 37 1 Jar Honey
- 38 1 Jar Blackcurrant Jam
- 39 1 Jar of any other Jam
- 40 1 jar of Pickled Onions
- 41 1 jar of any type of Curd (wax disk and cellophane cover only) in Plain glass jam jar labelled with date it was made
- 42 1 full bottle (any size) of Fruit Alcohol

***New screwtops available from Amber Hardware
See note re class 42 on next page**

Note: Class 42 must be displayed in a plain clear bottle, labelled with plain white label bearing date and closed with an easily removable top.

Classes 43-51 Edible exhibits must be covered with a transparent material and exhibited on a plate

- 43 Cappuccino Cake (see page 6 for recipe)
- 44 5 Biscuits sweet / savoury (any recipe)
- 45 5 pieces of Flapjack (own recipe)
- 46 Plate of 5 Dainty Sandwiches—various fillings
- 47 7/8inch Freestanding Quiche (own recipe)
- 48 5 Cheese Scones”(2,1/2”)6cm (any recipe)

Pete Mitchell Cup for overall points in Men Only Classes 49-51 NB Points in these classes will not count towards Hansen Trophy

- 49 5 Cheese straws (own recipe)
- 50 Flower Arrangement in a kitchen utensil
- 51 A Limerick (5 lines) beginning with ‘A mosquito was heard to complain”

Judy Miller Cup for overall points in Classes 55-64 –Home made Handicrafts

- 55 Greetings Card (any medium)
- 56 Bag for life
- 57 Piece of Jewellery
- 58 Tapestry/Canvas work to include cross stitch
- 59 A Limerick (5 lines) beginning ‘There was a young man from Darjeeling”
- 60 Article made predominantly from wood, metal or ceramic
- 61 Picture, any medium
- 62 Knitted Article/s or Garment
- 63 Something new made from something old (please specify what the article was made from and what size it is now for displaying purposes)
- 64 Any item made by you for which there is no specific class and which has not been exhibited in the Toller & Hooke Show previously.

Photographic The Ennals-Miller Cup for overall points Winner. Certificate for Best Photographic Entry in Classes 65-72 (See Rule 10a page 7)

- 65 Colour print theme “Reflections”
- 66 Colour print theme “Fungi”
- 67 Colour print theme “Colour”
- 68 Colour print theme “Dorset at its finest”
- 69 Colour print theme “Misty”
- 70 Colour print theme “View of Toller/Hooke”
- 71 Colour print theme “Wind”
- 72 Colour print theme “Ice”
- 73 “Useful”(Judged by Public)



Cup for highest accumulated points in classes 75-81 Children’s Classes 8-14 (on day of show)

- 75 An A5 Poster advertising 2021 Village Show—any medium
- 76 Something you’ve made (No larger than 30cm x 30cm)
- 77 4 Butterfly Cakes made and decorated by you
- 78 Photograph –Selfie with someone special
- 79 A4 Collage made from seeds/pasta
- 80 A Decorated Pebble
- 81 Animal made from fruit or veg no bigger than 30cm x 30cm.

Cup for highest accumulated points in classes 82-88 Children’s Classes 7 and under (on day of show)

- 82 An A4 poster advertising 2021 Village Show - any medium
- 83 Something you’ve made. (No larger than 30cm x 30cm)
- 84 Necklace made from Garden Materials
- 85 Decorated Paper Plate
- 86 Best Crop of Cress grown on paper on a saucer
- 87 Decorated Hard boiled egg
- 88 Animal made from fruit or veg no bigger than 30cm x 30cm