



**PLEASE NOTE– IN ALL CLASSES ITEMS NOT EXHIBITED AS PER THIS SCHEDULE WILL BE DISQUALIFIED (Harsh but true)**

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

**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. Sweetcorn—2
9. Tomatoes—3 any variety
10. Beetroot—3
11. Cucumber—1
12. Chilli's—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 eggs – Brown
20. Four new laid 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 Tuesday 9th August 2022**

**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 Tuesday 9th August 2022.
  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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Additional copies of this schedule can be downloaded from:  
[www.tollervillagehall.co.uk/village-show-schedule-2022.pdf](http://www.tollervillagehall.co.uk/village-show-schedule-2022.pdf)

### RECIPE FOR CHOCOLATE FUDGE CAKE (CLASS 43)

50g (2oz) sifted cocoa powder	175g (6oz) self-raising flour
6 tbs boiling water	1 rounded tsp baking powder
3 large eggs	100g (4 oz) softened butter
50 ml (2 fl oz) milk	275g (10 oz) caster sugar for the filling and topping

#### For the Icing and Filling

3 tablespoons apricot jam  
150g (5 oz) Plain chocolate (39 per cent cocoa solids)  
150 ml (1/4 pint) double cream

1. Pre-heat oven to 180 (Fan 160C/Gas 4). Grease two 20cm (8 inch) DEEP sandwich tins and line the base of each with baking parchment.
2. Blend the cocoa powder and boiling water into a large mixing bowl then add all the remaining cake ingredients to the bowl and beat until the mixture has become a smooth thickish batter.
3. Divide the cake mixture equally between the prepared tins and gently level the surface. Bake in the pre-heated oven for about 25-30 minutes, or until the cakes are well risen and the tops of the cake spring back when lightly pressed with a finger. 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 make the icing warm the apricot jam in a very small pan then spread a little over the base of one cake and the top of the other, break the chocolate into pieces and gently heat with the cream in a heat proof bowl set over a pan of simmering water for about 10 minutes or just until the chocolate has melted, stirring occasionally
5. Remove the bowl from the heat and stir the chocolate mixture to make sure it has completely melted. Leave to cool until it is on the point of setting then spread on top of the apricot on both cakes. Sandwich the cakes together and use a small palette knife to smooth the icing on the top. Keep in a cool place.

#### Fruit

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

#### Flowers

25. Vase of 3 Dahlias
26. Vase of 5 Sweet Peas
27. Vase of 3 Pansies
28. Vase of 5 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 in a tea pot

**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 Raspberry or Strawberry Jam
39. 1 Jar of any other Jam
40. 1 jar of marmalade
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**

**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. Chocolate fudge cake (see page 6 for recipe)
44. 5 Biscuits sweet / savoury (any recipe)
45. 5 pieces of Flapjack (own recipe)
46. 5 pieces from traybake (own recipe)
47. 7 or 8 inch Freestanding Quiche (own recipe)
48. 5 Fruit Scones (2 ½" / 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 chocolate brownies (any recipe)
50. Flower Arrangement in a pint mug
51. A Limerick (5 lines) beginning with 'The clock in the hall went bong'

**Judy Miller Cup for overall points in Classes 52-61 –Home made Handicrafts**

52. Greetings Card (any medium)
53. Bag for life
54. Piece of Needlework
55. Tapestry/Canvas work to include cross stitch
56. A Limerick (5 lines) beginning 'There was a young lady from Dorset'
57. Article made predominantly from wood, metal or ceramic
58. Picture, any medium
59. Knitted Article/s or Garment
60. Something new made from something old (please specify what the article was made from and what size it is now for displaying purposes)
61. 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 62- 70 (See Rules page 10a)**

62. Colour print theme "Party time"
63. Colour print theme "Sunset"
64. Colour print theme "Arches"
65. Colour print theme "Dorset (working)"
66. Colour print theme "Rain"
67. Colour print theme "View of Dorset"
68. Colour print theme "Mirror Image"
69. Colour print theme "Wildlife/Garden Visitor"
70. "Platinum jubilee" (Judged by Public)

**Cup for highest accumulated points in classes 71-77 Children's Classes 8-14 (on day of show)**

71. Example of your handwriting on A4 paper (judged on handwriting and illustration)
72. Something you've made (No larger than 30cm x 30cm)
73. 4 Cupcakes made and decorated by you
74. Photograph –Selfie with a pet or farm animal
75. Largest sunflower head (grown by you(ish))
76. A Decorated Pebble
77. Article made from fruit or veg no bigger than 30cm x 30cm.

**Cup for highest accumulated points in classes 78-84**

**Children's Classes 7 and under (on day of show)**

78. Example of your handwriting on A4 paper (judged on handwriting and illustration)
79. Something you've made. (No larger than 30cm x 30cm)
80. Selfie with a pet or farm animal
81. Decorated Paper Plate (platinum jubilee theme)
82. Make a decorated caterpillar using egg boxes (maximum length 40cm)
83. Decorated hard - boiled egg
84. Miniature garden on a plate, no bigger than 30cm x 30cm