

ALL Open Classes

Marquee Entries Close on Saturday 3rd August

**ALL PRIZE MONEY WILL BE PAID IN CASH AT
CANWELL SHOW THIS YEAR**

MARQUEE SECTIONS

The marquee will be open for staging from 5.00 p.m. the evening before the Show, and lighting will be available all night in the Floral Art area. Exhibits in Classes 100-200 to be staged by **9.30 a.m. on Show Day**, when the marquee will be closed for judging. The marquee will be closed for public viewing at 5.00 p.m; exhibitors will be re-admitted at 5.15 p.m. to remove their exhibits on presentation of their exhibitor's card. All exhibits must be cleared by 6.00 p.m. See Show Rules.

FLORAL ART

**Marquee closes at 9.30am and Judging commences
at 10am on Showday**

JUDGE :- MRS J HALL, BIRMINGHAM ROAD, WYLDE GREEN, SUTTON COLDFIELD

Entry Fees:-

Class 100 - £2.25 per entry
Classes 101 - 106 - £1.75 per entry

(Minimum entry fee £7)

Entries restricted to One entry per Class, per person

**All arrangements will be judged according to the NAFAS Competition Manual
Second Edition 2009.**

A copy of the NAFAS Competition Manual Second Edition 2009 can be obtained from Mrs Simone Squire, NAFAS Trading Officer, South Midlands Area, 18 Wakefield Way, Nether Hayford, Northants NN7 3LV Tel 01327 342167 email simonesquire@talktalk.net. The cost of the Manual is £5.

Arrangements to be staged at the Showground, except for Classes 103 which may be submitted ready assembled. Classes 102-106 will be staged on tabling covered with white polythene. Competitor's own background may be used but must be self supporting. N.B. all measurements are approximate.

The Committee are not responsible for any loss or damage incurred during the Show.

THEME : HOLIDAY TIME

CLASS 100 FOREIGN TRAVEL. An exhibit.

A white painted 120cm square base, 15cm deep will be provided.

Maximum height from base 91cm.

CLASS 101 GARDEN VISIT. A pedestal exhibit.

A white painted 120cm square base, 15cm deep will be provided. Competitors to provide own pedestal. Height not to exceed 215cm overall, because of the height of the tent, but may be 200cm across its widest part.

CLASS 102 FLYING AWAY. A contemporary / modern exhibit.

Space allowed 61cm wide, 67cm depth, height unlimited.

CLASS 103 A SMALL WORLD. A petite exhibit.

Space allowed not more than 25cm width, 25cm depth and 37cm height.

May be submitted already assembled.

CLASS 104 BY THE SEA An exhibit.

Space allowed 75cm wide, 67cm depth, 100cm high

CLASS 105 A TASTE OF THE EAST. An exhibit. Title to be included.

Space allowed 75cm wide, 67cm depth, 100cm high.

CLASS 106 CONTINENTAL STYLE. An exhibit.

Space allowed 75cm wide, 67cm depth, 100cm high.

BACKGROUND WILL BE MARQUEE EXCEPT CLASS 100

Prizes	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
	100	£45	£35	£25
	101	£30	£25	£20
	102-106	£20	£15	£10

FLOWERS

**Marquee closes at 9.30am and Judging commences
at 10am on Showday**

**JUDGES:- MR GRAHAM WHITE & MRS JUDY WHITE,
WOODLEIGHTON GROVE, UTTOXETER**

Entry Fee - £1.25 per class (Minimum entry fee £7)

- 108. **Container of Flower/Foliage All Round Display – space allowed 24” x 24”.**
- 109. **Begonia in Flower. Pot Size 6” max.**
- 110. **Begonia Foliage Only. Pot Size 6” max.**
- 111. **Fuchsia Any Cultivar. 5” Max Pot.**
- 112. **Fuchsia Any Cultivar. 8” Max Pot.**
- 113. **Pelargonium Zonal. (everyday Geranium). 5” Max Pot.**
- 114. **Pelargonium Regal. (indoor type). 5” Max Pot.**
- 115. **Pot Plant in Flower (other than Begonia, Fuchsia or Pelargonium).**
- 116. **Pot Plant in Foliage.**
- 117. **Dahlia. 3 Blooms Pom-Pom Variety.**
- 118. **Dahlia. 3 Blooms Cactus Variety.**
- 119. **Dahlia. 3 Blooms Decorative Variety.**
- 120. **A single Stem H.T. Rose.**
- 121. **A Single Stem of Spray Rose.**
- 122. **One Vase of Annuals – Mixed Cultivars.**
- 123. **A Vase of Sweet Peas. 5 Stems Only.**
- 124. **Gladioli. 3 Spikes in Flower.**
- 125. **One Vase of Perennials. Mixed Cultivars.**
- 126. **Lavender. 5 Stems (in Water).**
- 127. **Marigold. 3 Cut Stems (in Water).**
- 128. **3 Stems of Flowering Shrubs/Trees.**
- 129. **3 Stems of Pinks.**
- 130. **One container Cactus or Succulents.**
- 131. **Specimen Cut Flower/Spike except Rose.**

Prizes :	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
	108-131	£8	£6	£4

VEGETABLES AND FRUIT

**Marquee closes at 9.30am and Judging commences
at 10am on Showday**

JUDGE :- MR DAVID THORNTON, CHIRBURY, SHROPSHIRE

Entry Fee - £1.25 per class (Minimum entry fee £7)

- 133. **A Collection of Garden Vegetables and Fruit** - shown for effect.
(space available - width of table 4 foot)
- 134. **Potatoes**, five white)
- 135. **Potatoes**, five coloured
- 136. **Onions**, four heaviest shown as grown. (must be sound)
- 137. **Onions**, three (dressed)
- 138. **Beans**, six runner
- 139. **Beans**, six dwarf
- 140. **Beans**, six broad
- 141. **Peas**, six pods
- 142. **Carrots**, long/intermediate/stump, 3" stalks
- 143. **Tomatoes**, Traditional Five
- 144. **Tomatoes**, Cherry Nine
- 145. **Tomatoes**, any other, may include Beefsteak
- 146. **Marrows** – a brace
- 147. **Marrow**, one heaviest
- 148. **Shallots**, 12 not to exceed 30mm
- 149. **Shallots**, 12 large exhibition
- 150. **Cabbages**, two (3" stems)
- 151. **Cauliflower**, two (3" stems)
- 152. **Lettuce**, two (with roots)
- 153. **Beetroot**, three (untrimmed)
- 154. **Cucumber**, one only
- 155. **Any Other Vegetable** , 1 entry per person
- 156. **Soft Fruit**, other than Currants dish of Ten
- 157. **Currants**, black & other than , One Dish on strings
- 158. **Stone Fruit**, not less than five and not more than Nine fruits per dish of one kind

Prizes :	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
	133	£20	£10	£5
	134-158	£8	£6	£4

DOMESTIC CLASSES

**Marquee closes at 9.30am and Judging commences
at 10am on Showday**

JUDGES :-

MRS MINNA ANDREWS
MRS NANCY HAWKSWORTH
MRS JUDITH TATTERSALL
MRS VICKY FARMER

NOTE

**ALL Children's entries are FREE provided they are accompanied by
an Adult Entry satisfying the Society's £7 minimum entry fee requirement.
Thank you.**

DOMESTIC CLASSES

Recipes for 2019

Exhibits in Classes **160-173** should be placed in **Polythene Bags!**

Most Recipes are given in metric.

Exhibits in Classes **174-180** max. jar size 454g & only **one** entry per mixture.

State date that entry was made **in full** on label.

Sugar preserves fill to rim. Vinegar preserves fill to within ½ in.

NB - No trade names on jars or lids

Class

160. Melting Moments, to be made by a child not exceeding 8 years of age.

(age on entry form and to accompany exhibit – *No Entry Fee.*)

Recipe: 100g (4oz) butter, 50g(2oz) sugar, 1 egg, 150g(5oz) SR flour, pinch of salt, 50g(2oz) crunchy nut corn flakes, glacé cherries.

Method: Cream butter and sugar until soft and white, then beat in egg. Add flour and salt sieved together and mix to a firm dough. Dampen your hands, roll into balls about the size of a walnut and roll in the crunchy nut corn flakes. Place on a greased baking tray, allowing room for them to spread. Flatten a little and place a glacé cherry in the centre of each biscuit. Bake in a moderate oven at 160° C/325 °F/Gas 3 for 20 mins. . **Display 5 on a plate.**

161. Weetabix Tea Bread, to be made by a child 9 to 12 years of age.

(age on entry form and to accompany exhibit – *No Entry Fee.*)

Recipe: 200g (8oz) SR flour, sieved, 3 weetabix, 250ml (0.5pint) milk, 225g (9oz) sugar, 150g (6oz) sultanas, 1 beaten egg.

Method: Soak the weetabix, sugar & sultanas in the milk overnight. Pre heat the oven to 180°C/350°F/ Gas 4. Add the beaten egg to the mixture and fold in the SR flour. Grease and line a 2lb loaf tin. Bake for 1 hr.

- 162. 15 minute Fudge, to be made by a child 13 to 16 years of age.**
(age on entry form and to accompany exhibit – *No Entry Fee.*)
Recipe: 250g chopped dark chocolate, 250g smooth peanut butter (plus 2 tbsp), 125g coconut oil (plus 1 tbsp), 150g sifted icing sugar.
Method: Put the chocolate, peanut butter and coconut oil in a heatproof bowl. Heat in the microwave for 2 mins, then in 15 second bursts, stirring each time, until melted, (alternatively over a pan of gently simmering water). Remove from the heat and whisk in the icing sugar. Pour into a lined 20cm square tin. In a pan, melt together the extra coconut oil and extra peanut butter, mix until smooth, then swirl into the chocolate fudge. Chill for 1½ hours or until set. Cut into 2 cm squares. Store in the fridge. **Display 9 on a plate.**
- 163. Victoria Sandwich**
Recipe: (NB-This recipe is given in Imperial Measures) 6oz margarine/butter, 6oz caster sugar, 3 medium eggs, 6oz SR flour, few drops of vanilla essence, raspberry jam.
Method: Sieve flour, beat margarine until soft. Add sugar & essence, cream together until mixture is light and fluffy. Add eggs one at a time together with a tablespoon of flour beat well after each addition, stir in remainder of flour. Place mixture into 2 lined **18cm** sandwich tins. Smooth level with a knife. Bake in moderately hot oven 180°C/350°F/Gas 4 for 20–35 mins or until cooked. When cold sandwich together with raspberry jam and dust with caster sugar.
- 164. Sausage Meat Layer Pie**
Recipe: 225g homemade shortcrust pastry. **Filling:** 225g pork sausage meat, 1 small onion finely chopped or grated, 2 level tsp tomato chutney, 225g Philadelphia cheese, 10g cornflour, ½ tsp mixed herbs, 2 tbsp milk, seasoning, egg glaze.
Method: Line a 20cm flan ring or similar with ⅔ of the pastry. Mix together the sausagemeat, onion, and chutney. Spread over half of the mixture in the pastry shell. In a separate bowl blend the Philadelphia and cornflour until smooth. Gradually add the milk and herbs. Season well. Spread over the sausagemeat layer then top with the remaining sausagemeat. Use the remainder of the pastry to form a lid. Glaze then bake in oven preheated to 200°C/400°F/Gas 6 for 15mins, then reduce heat to 180°C/350°F/Gas 4 for further 35-40mins. (May be eaten hot or cold.)
- 165. Sticky Lemon Drizzle & Poppy Seed Cake**
Recipe: 175g soft unsalted butter, 175g caster sugar, 3 large beaten eggs, 175g sifted SR flour, finely grated zest of 2 lemons, 15g poppy seeds, plus extra to sprinkle. **Topping:** 4 tbsp caster sugar, 6 tbsp icing sugar, 1tbsp lemon juice.
Method: Preheat oven to 180°C/350°F/Gas 4. Grease a 900g (2 lb) loaf tin and line it with non-stick baking paper (extending over the sides). Cream the butter and caster sugar until light and fluffy, then beat in the eggs a little at a time. Fold the flour into the mixture and then stir in the lemon zest, poppy seeds and 4 tbsp water. Pour the mixture into the prepared tin and bake for approx. 45mins. To make the topping, put the caster sugar in a pan with 3 tbsp of water and heat until the sugar dissolves, boil for 2mins. Prick the top of the cake with a skewer several times and pour over the syrup. Leave the cake to cool in the tin, then lift it out, using the lining paper. Mix the icing sugar with the lemon juice and spoon over the cake. Sprinkle with extra poppy seeds.
- 166. Spinach, Leek & Gruyère Tart**
Recipe: 30g butter, 175g leeks (trimmed & finely sliced), 150g young spinach leaves (coarsely chopped), 2 beaten eggs, 150ml each of double cream & milk (or 300ml milk), 90g grated

Gruyère cheese (if unavailable use Emmental or similar), salt & black pepper. 175g homemade shortcrust pastry.

Method: Preheat oven to 220°C/425°F/Gas 7. Roll out pastry (after wrapping in cling film and chilling for 30 mins), on a floured work surface. Use to line the 23cm loose bottomed fluted flan tin. Gently prick the bottom of the pastry shell with a fork. Line with foil or greaseproof paper and fill with baking beans (or rice or pasta). Put the tin on a heated baking tray and bake for 15-20 mins, removing the foil and beans for the final 10 mins. Meanwhile make the filling, melt the butter in a frying pan, add the leeks, and cook over a high heat for 5 mins or until just beginning to turn golden brown. Add the spinach and cook for about 2 mins until it just begins to wilt. Spoon the filling into the pastry shell. Mix together the eggs, milk, cream and Gruyère cheese in a jug, season with salt & pepper, and pour into the pastry shell. Reduce the oven temperature to 180°C/350°F/Gas 4 and bake for 25 mins or until the filling is golden and set.

167. “One Stage” Chocolate Cake

Recipe: 175g butter or luxury margarine, 175g caster sugar, 175g SR flour sieved together with 1½ level tsp baking powder, 2 large eggs, 2 heaped tbsp cocoa powder blended with 2 tbsp hot water (leave to cool). **“One Stage” Icing:** 90g butter or luxury margarine, 250g sieved icing sugar, 2 tbsp hot water with 1 heaped tbsp cocoa blended in well (leave to cool).

Method: Preheat oven to 160°C/325°F/Gas 3. Place all the ingredients in a mixing bowl and beat with a wooden spoon until well mixed (2-3 mins). Place the mixture in two 7-in, deep sandwich cake tins (previously bottom lined with greaseproof paper and brushed with melted butter/margarine). Bake in the middle of the oven for 25-35 mins. Turn out and cool on a wire tray. Make the icing by placing all the ingredients in a mixing bowl and beat together with a wooden spoon until well mixed (2-3 mins).

Sandwich the cakes together with some of the icing. Spread or pipe the remainder on the top of the cake.

168. Shredded Orange Cup Cakes

Recipe: 85g softened butter or soft margarine, 85g caster sugar, 1 large lightly beaten egg, 85g SR flour, 25g ground almonds, grated juice & rind of 1 orange. **Topping:** 1 orange, 55g caster sugar, 15g toasted, flaked almonds.

Method: Preheat oven to 180°C/350°F/Gas 4. Put 12 paper baking cases in a muffin pan, or put 12 double-layer baking cases on a baking sheet. Put the butter and sugar in a bowl and beat together until light & fluffy. Gradually beat in the egg. Add the flour, ground almonds and orange rind and, using a large metal spoon, fold into mixture. Fold in the orange juice. Spoon the mixture into the paper cases. Bake for 20-30 mins or until well risen and golden brown. Meanwhile make the topping – using a citrus zester, pare the rind from the orange, then squeeze the juice. Put the rind, juice and sugar in a saucepan and heat gently, stirring until the sugar has dissolved, then simmer for 5 mins. When the cupcakes have cooked, prick them all over with a skewer. Spoon a little warm syrup and rind over each cupcake, then sprinkle the flaked almonds on top. Transfer to a wire rack to cool. **Display 5 on a plate.**

169. Apple Plate Pie (Homemade shortcrust pastry top & bottom) – max diam 9ins

170. Potato Bread

Recipe: 500g strong white flour – plus extra for dusting, 1 tsp salt, 15g butter, 1 x 7g sachet fast-action yeast, 250g cold mashed potato, about 250 ml lukewarm water, sunflower oil for greasing. (Makes 2 small loaves, using 2 x 500g loaf tins)

Method: Put the flour and salt into a large bowl, rub in the butter then stir in the yeast. Add the potato, rubbing it loosely into the flour. Make a well in the middle of the ingredients and

add enough water to mix to a soft, quite sticky, dough. Knead the dough on a floured surface until smooth and elastic, then shape into a round. Place in a lightly oiled large bowl, cover with oiled cling film, and leave to rise in a warm place for about 1 hour or until doubled in size. Turn out the dough on to a a lightly floured surface and knock back with your fists. Knead until smooth and elastic. Lightly oil the loaf tins. Divide the dough in half, and shape to fit the tins, tucking the ends underneath. Place in the tins. Cover loosely with oiled cling film and leave in a warm place to rise for 30 mins or until the dough reaches the top of the tins. Bake in a preheated oven at 230°C/450°F/Gas 8 for 10 mins; reduce the oven temperature to 200°C/400°F/Gas 6 and bake for 20-25 mins until golden. Tap the base of the loaves to see if they are cooked; they should sound hollow. **Display 1 loaf.**

171. Truffles – Chilli & Ginger

Recipe: 100g chilli-flavoured dark chocolate (70% cocoa), broken into small pieces, 100 ml double cream, 1 tbsp liquid glucose, 25g unsalted butter in small pieces, 25g finely chopped glace ginger. Dusting Mixture 4 tbsp of granulated sugar mixed with ¼ tsp of crushed dried chilli flakes, plus optional cocoa powder.

Method: Put the chocolate, cream, liquid glucose and butter in a bowl and place over a pan of simmering water. Leave to melt gently, stirring occasionally, until smooth and combined. (Make sure you keep the heat low; if the mixture gets too hot it will split) Remove the bowl from the heat and whilst cooling add the chopped ginger and stir well. Cover and chill overnight until the mixture has thickened. Scoop out rounded teaspoons of the mixture and place on a sheet of non-stick baking paper. Tip the sugar & chilli into a bowl and mix well. Dust hands with cocoa powder (optional), before quickly rolling the truffles, one at a time, into balls then roll them in the dusting mixture until they are well coated. Chill. **Display 9 on a plate.**

172. A decorated Cake to celebrate “A Wedding Anniversary” (Decoration (homemade) only to be judged).

173. Cheese and Potato Picnic Pie. - FOR MEN ONLY

Recipe: 350g plain flour, 175g butter, 2 tsp finely chopped thyme (or 1 tsp dried thyme), 4 tbsp cold water. 25g butter, 1 large peeled & chopped onion, 1 medium peeled & cubed potato, 300g grated cheddar cheese, 2 large eggs, 4 tbsp single cream, 2 tbsp chopped parsley, black pepper, beaten egg for glaze.

Method: Make the pastry with the first 4 ingredients. (A little more water may be needed). Wrap in cling film and refrigerate for 30 mins. Heat the butter in a pan and add the onion & potato. Cook slowly with the lid on for 5-10 mins until cooked but not browned. Remove from heat and cool. Stir in the cheese. Beat the eggs, cream and parsley together. Add these to the pan. Heat the oven to 200°C/400°F/Gas 6. Cut the pastry in two pieces, one slightly larger than the other. Roll out the larger piece to a circle big enough to line a 23cm flan tin. Trim the edges. Pour in the cheese filling and spread evenly. Roll out the smaller piece to a circle for the topping. Wet the edges of the bottom piece and carefully put the lid on top. Seal the edges together and trim. Use the pastry trimmings to make decorations for the top. Glaze the top with beaten egg. Bake for 40 mins until golden brown. (May be eaten hot or cold.)

174. Jar of Strawberry Jam

175. Jar of Peach & Amaretto Jam

Recipe: 1.3kg peaches, 250 ml water, juice of 2 lemons, 1.3kg granulated sugar (warmed), 45 ml amaretto

liqueur.

Method: carefully peel the peaches using a vegetable peeler, or blanch briefly in boiling water, then peel with a knife. Reserve the skins. Halve and stone (pit) the fruit, dice the flesh and put in a pan with the water. Place the skins in a small pan with water to cover. Boil until the liquid is reduced to 30 ml/ 2 tbsp. Press the skins and liquid through a sieve into the peaches. Cover and simmer for approx. 20 mins, or until soft. Add the lemon juice and sugar to the pan. Heat, stirring, until the sugar has dissolved completely. Bring to the boil for 10-15 mins, or until setting point {105°C/220°F) is reached. Remove from the heat and skim of any scum using a slotted spoon. Leave the jam to cool for about 10 mins, then stir in the amaretto and pour into warmed sterilised jars. Seal and label in the usual way.

176. Jar of Lemon & Ginger Marmalade

177. Jar of Fruit Jelly

178. Jar of Orange Curd

179. Chutney (please state if hot)

180. Jar of Piccalilli

181. Bottle of Homemade Fruit Liqueur

182. Bottle of Homemade Wine

Class

Prizes :	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>	<u>5th</u>
	160-162	£8	£6	£5	£4	£3
	163-182	£8	£6	£5		

CHILDREN'S SECTION

**Marquee closes at 9.30am and Judging commences
at 10am on Showday**

**ALL Children's Classes are FREE to enter but they must be accompanied by
an Adult Entry too satisfying the Society's £7 minimum entry fee requirement.**

JUDGES :- MISS KAREN BIRD AND MS FRIEDA BILLINGHAM

The classification for the Children's Classes has this year been set by:-

**Miss Karen Bird
Stonehouse Studios
Drayton Lane
Drayton Bassett
Tamworth
Tel 07455 428641**

Ages of children as at the 1st September 2019

THEMES:-

A Picture or Collage, using any medium, of any size:-

- Friendship
- Old McDonald had a Farm
- Wild, Wonderful or Weird
- Picture It!

Get Creative and make:-

- A Sock Creature Puppet
- A Decorated Hard Boiled Egg
- A Decorated Wellington Boot
- A Terrarium

Class

**195. For children up to 7 years of age
196. For children 7 - 11 years of age inclusive
197. For children 12 – 16 years of age inclusive
198. 16 years of age and over**

Prizes :	<u>Class</u>	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>	<u>5th</u>
	195-198	£8	£6	£5	£4	£3

AWARDS

MARQUEE SECTION

1. **The Dewes Challenge Bowl**, kindly presented by Mr & Mrs Dewes, Lichfield, for most points in Classes 100-106 inclusive.
2. **Blue Riband**, for the best exhibit in Classes 100-106 inclusive.
3. **The Winifred Plumb Memorial Challenge Cup**, kindly presented by the Late W. Plumb Esq., and Miss A Plumb, Walmley, for most points in Classes 100-131 inclusive.
4. **Blue Riband**, for the best exhibit in Classes 108-131 inclusive.
5. **The Sydney Smith Challenge Cup** kindly presented by the Late Sydney S Smith, Esq., for the most points in Classes 133-158 inclusive.
6. **Blue Riband**, for the best exhibit in Classes 132-158 inclusive.
7. **The Andrew Snell Challenge Cup**, kindly presented in memory of the Late Mr Andrew Snell for the best exhibit in Class 173.
8. **The Kimberley Challenge Cup**, kindly presented by the Late Mrs E Kimberley for the most points in Classes 160-173 inclusive.
9. **The Manley Challenge Trophy**, kindly presented by the Late Mrs J Manley, Tamworth, for the most points in Classes 174-182 inclusive.
10. **The Bathurst Challenge Cup**, kindly presently by Mr and Mrs Bathurst for the Best Child cook aged up to 8 years.
11. **The Wright Challenge Tankard**, kindly donated by Mrs and the Late Mr R Wright, Coleshill, for the best girl's exhibit in Class 195.
12. **The Wright Challenge Tankard**, kindly donated by Mrs and the Late Mr R Wright, Coleshill, for the best boy's exhibit in Class 195.
13. **The Golden Jubilee Challenge Cup**, kindly presented by the Late Mrs M Barnes and Mrs L Lockhart for the overall best exhibit in Classes 195-198 inclusive.

Points awarded	1st	2nd	3rd
Awards 1,3,5,8 and 9	4	2	1

In the event of a tie, the trophies will be awarded on the total of prize money won