

Ruyton XI Towns Village Hall

Programme 2016

11th September



The
Home Grown
Show

Thank you!

to our 2015 Sponsors and Donors

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Stans Superstore	Talbot Inn
Village Shop and Post Office	WI (Ruyton branch)
Wyevale Garden Centre (Percy Throwers)	Yoland Brown

INTRODUCTION

The Ruyton XI Towns Home Grown Show is an opportunity to show off your work, get together with friends and catch up on all the gossip from the holidays. All the money raised is badly needed for maintenance of the Village Hall. Please support your local show by entering your produce and handiwork and by coming along on the day.

- Entry Forms must be submitted by 6.00pm on Friday, 9th September.
- Bring your produce/handiwork to the Village Hall between 9.00 and 11.00am on Sunday, 11th September.
- Bring your family and friends to admire the Show from 2.30pm.
- The trophies will be presented, produce auctioned and raffle drawn at 4 pm.

Entry is £1, but children and exhibitors are free.

Note special rules for the Photo Marathon.

THANK YOU!

Ruyton XI Towns Village Hall Committee wishes to thank all Sponsors, Judges, Helpers and Exhibitors and everyone who has donated prizes and/or supported our Show.

For more information, contact

Anita White, Show Co-ordinator anita@rxit.org.uk,
or phone **01939 260 716**

Section 1: Fruit and Veg

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Class (Entry Fee 40p each class)

- 1 Longest Runner Bean
- 2 Runner Beans – 3 pods
- 3 3 Courgettes
- 4 3 Cooking Apples- any variety but must be the same
- 5 Plate of 3 fruit - not tomatoes
- 6 3 Potatoes
- 7 Truss of Tomatoes (minimum 3)
- 8 Home-made Compost (10 oz / 250g in plastic container)
- 9 Plate of 3 Veg (same or mixed)
- 10 Vegetable Monster (Monster made out of vegetables!)
- 11 Heaviest Potato

Section 2: Flowers

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Class (Entry Fee 40p each class)

- 1 Vase of Dahlias
- 2 Single Rose
- 3 Vase of Perennials - *any variety but must be the same*
- 4 Vase of Mixed Flowers
- 5 Sunflower flower head, largest diameter
- 6 Vase of sweet peas
- 7 Cactus or Succulent Plant

Section 3: Floral Art

Prizes: 1st = £2 2nd = £1 3rd = 50p

Class (Entry Fee 40p each class)

- 1 Fireworks
- 2 Queen's 90th Birthday
- 3 Miniature Arrangement (maximum 6"/15cm width, depth & height including Container)
- 4 Arrangement in an Unusual Container

Section 4: Cookery

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Class (Entry Fee 40p each class)

- 1 Victoria Sandwich* (Use given recipe)
- 2 4 scones fruit or plain (must be the same)
- 3 A Gingerbread Man
- 4 Quiche, label the variety (10"/25cm maximum diameter)
- 5 Bara Brith
- 6 4 Brownies (any shape)
- 7 4 Shortbread biscuits (any shape)
- 8 Jar of Jam (any lid)

Section 5: Crafts

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Class (Entry Fee 40p each class)

- 1 Creature made from cardboard (max base size 30x40 cm = approx A3)
- 2 Painted/decorated stone or tile on the theme "Birthday" (max base size 30x20 cm = approx A4)
- 3 Pyramid, any medium (max base size 1ft x 1ft / 30 x 30 cm)
- 4 Longest French Knitting

Section 6: Junior Art

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Class (Entry Fee 20p each class)

Section A: Children up to and including 6 years old.

- 1A Painting "Signs of Summer"
- 2A In the style of Ramon Villanova

Section B: Children From 7-11 years old

- 3B Pencil Portraits
- 4B Tudor Portraits
- 5B Silk Painting

NEW: Tombola with Gardening Theme

Section 7: Photography

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Photo Marathon Prize = £5

Class (Entry Fee 40p each class - Photo Marathon = £1)

- 1 A home-made, live-action Video*, e.g. GoPro or helmet-cam (no longer than 3 minutes)
- 2 Photo: "Traffic"
- 3 Photo "Wild Nature"
- 4 Photo "Steam/Smoke"
- 5 Photo Marathon*

*see rules. Note: Photo Marathon - no running required!

Section 8: Drinks

Prizes: 1st = £1 2nd = 50p 3rd = 30p

Class (Entry Fee 40p each class)

- 1 Bottle of Wine*
- 2 Non-alcoholic Drink, state type
- 3 Bottle Homemade Beer

*Any flavour or colour; cork or screw top; clear bottle.

All classes maximum 1 litre.

Rules and Conditions:

(Please read the rules, failure to comply might lead to disqualification. The Judge's decision is final!)

General

The hall will be open for delivery of exhibits from 9.00am to 11.30am on Sunday 11th September

No persons, other than those officials engaged, will be allowed in the Hall after 11.30am, or while judging is taking place, until the show opens.

Exhibits must be the bona-fide property of the exhibitor and held by him/her for at least 3 months, with the exception of Section 3 Floral Art.

Anyone acting in contravention of the above rule will, on detection, forfeit any prizes he/she may have been awarded. Objections, with a 50p deposit, to be lodged with the secretary by 3.00pm. The deposit will be forfeited should the objection not be sustained.

No exhibitor can enter more than two exhibits in one class.

Exhibitors to provide all vases, containers, plates etc as may be necessary.

Every care will be taken of exhibits, but the committee will not be responsible for any damage or loss.

Stewards reserve the right to move exhibits to facilitate judging as necessary.

Prizes will be awarded for the 1st 2nd and 3rd BEST ENTRIES in the individual sections. Where there is insufficient merit or entries, prizes may be withheld. The judges' decisions are final in all cases of merit

No exhibit to be removed before the prize giving. Any items not claimed may be sold, together with produce donated, to benefit the show/charity.

The closing date for Entry Forms is 6.00pm on Friday 9^h September.

Section Rules:

Floral Art

Unnatural materials are to be used only as accessories

Cookery Guidance

All items must be home-made.

Items that are still warm may be disqualified

Victoria Sandwich

On a doily or nice plate.

No rack marks on the top. Dredge it with caster sugar.

Raspberry jam in the middle. (The jam need not be home-made).

Photography

The entrant must gain permission from anyone who appears in their video or photograph.

Photographs must be no larger than 8" x 5" (203mm x 127mm).

Photographs can be simply mounted but unframed and in colour or black and white.

Video:

To be no more than 3 minutes long and will be judged on creativity and quality. To be either on a memory stick on the show day, or emailed to hgs@rxit.org.uk by Friday, 9th September

Photo Marathon

Four photos must be produced within the 4 ½ hours available. Each competitor must register their interest by Friday, 9th September and must bring an empty SD card to the Village Hall at 09.00am on Sunday, 11th September. The topics will be disclosed on the day and photos must be taken in the correct order. The entrant must gain permission from anyone who appears in their photographs. The date/time of photos will be checked and no enhancement to photos is allowed (e.g. Photo-shop). The winner will be judged on creativity and technical skill of all 4 photos and the judge's decision is final. Photos will be displayed on the big screen during the Show.

Recipe for Victoria Sponge:

This is a light cake, often referred to as a sponge. The classic method of gauging the amounts was to place the eggs on the scales and balance the fat sugar and flour against them. If you prefer an exact balance of ingredients, return to the old method of weighing. (Serves 6 to 8)

Ingredients

175g (6oz) butter

3 large eggs

175g (6oz) caster sugar

175g (6oz) self raising flour, or plain flour with 1 ½ tsp of baking powder

For the filling and topping:

3-4 tbsp. Jam

Little caster sugar

Method

- Preheat the oven to 180°C (350°F, gas 4)
- Grease and flour or line two 19-20cm (7 1/2 -8in) sandwich tins.
- Cut the butter into pieces, put into a mixing bowl with the sugar and cream until soft and light
- Either beat in the eggs one at a time or better still whisk them in a separate bowl then gradually beat into the creamed mixture.
- Sift the flour, or flour and baking powder, then gently fold into the other ingredients.
- Divide between the tins and bake for 20 minutes or until firm to the touch
- Cool for 2-3 minutes in the tins then turn out on to a wire cooling tray

When cold, sandwich with the jam and top with sugar.



Friday, 9th September

6.00pm: Submit completed Entry Forms

Sunday, 11th September

9.00 – 11.30am: Bring entries to Village Hall for judging

2.30pm: Show opens to the public for viewing

4.00pm: Trophy Presentation, Auction and Raffle Draw.

For more details, phone Anita on 01939 260716