

LANGFORD PRODUCE SHOW

SHOW SCHEDULE



SUNDAY 10 SEPTEMBER 2023

St Matthew's Church

Langford

2:30pm to 5:00pm

Church open to exhibitors 9:00am to 11:00am

www.langfordGL7.co.uk

TIMETABLE

Welcome to our third Produce Show. The show is open to all and we hope to have lots of fun planting, growing and making!

Closing Date for Entries:	Saturday 09 September 2023, 5pm
Date of Show:	Sunday 10 September 2023
Church open for Exhibitors:	
Judging:	11.15am to 2pm
Open to the Public:	From 2.30pm
Prizes awarded:	4pm
Church to be cleared by:	5pm

LATE ENTRIES WILL NOT BE ACCEPTED

Entry charge:	Adults £1 per class	Children Free
Prizes:	Section rosettes Best in show Champion's cup	Section rosette
Certificates:	1 st 2 nd Highly Commended	1 st 2 nd 3 rd

THE JUDGES DECISION WILL BE FINAL

For further information contact:		
Elaine Taylor	07891 240734	maiseytaylor@yahoo.co.uk
Linda Moore	07768 286235	linda_tara@yahoo.com
Richard Kemp	07899 730608	richard@kempsyard.uk

COMPETITION OPEN TO ALL

Entry forms & money submitted to:	
Elaine Taylor, Long Acre, Lechlade Road, Langford, Glos GL7 3LD	
Tel: 07891 240734	Email: maiseytaylor@yahoo.co.uk

TAKE PART AND HAVE FUN!

CLASSES

SECTION 1: VEGETABLES

Class	
1A	3 Onions (Trim roots, neatly tie necks, do not over skin. Stage on white paper plate with sand or collars.
1B	3 Tomatoes (stage on paper plate)
1C	1 Cucumber (stage on bench)
1D	5 French beans (same length, cut with stalk, stage on bench)
1E	2 Courgettes (one variety)
1F	Longest runner bean (stage on bench)
1G	Collection of 5 different vegetables displayed in a seed tray
1H	Heaviest Marrow
1J	Biggest sunflower head (stage on bench)

Unless otherwise stated, exhibits in any Class should be the same cultivar (variety) and of uniform size, shape and colour. Where necessary, wash exhibits carefully with a soft cloth or sponge and plenty of water.

SECTION 2: FLOWERS & FRUIT

Class	
2A	1 Rose bloom
2B	3 Dahlias
2C	Flower arrangement in an unusual container
2D	Arrangement of three blooms (not exceeding 2ft) (different or same varieties)
2E	Single stem cut flower from your garden
2F	3 Apples with stalks
2G	Heaviest apple

Own vase to be provided by exhibitor. Plants must have been in the exhibitor's possession for more than six months.

CLASSES

SECTION 3: DOMESTIC

Class	
3A	Victoria sponge (men only) (recipe on page 8)
3B	Coffee and walnut cake (women only) (recipe on page 8)
3C	4 slices of tray bake
3D	4 jam tarts - shortcrust
3E	Jar of fruit jam
3F	Jar of curd
3G	1 bottle of homemade alcoholic beverage (wine/beer/gin etc)
3H	Coronation cake (freestyle) celebrate the new King
3J	3 Eggs all the same, judged on external appearance

Preserves shown in plain glass jars with NO trademarks, label with name of fruit. Use NEW lids or cellophane cover. Curd to be in small jars with a waxed paper seal and cellophane cover. All foodstuffs must be covered otherwise marks will be deducted.

SECTION 4: CHILDREN

Class	Age	
4A	5 to 7	3 Gingerbread men
4B	5 to 7	A drawing of Postman Pat and Jess
4C	5 to 7	Animal made from recycled material
4D	5 to 7	Make a picture using things from your garden
4E	8 to 12	4 Decorated cup cakes
4F	8 to 12	Handmade greeting card (folded A4)

Any help from adults should be appropriate for the child's age group, e.g. they may have help in finding materials and using equipment.

Artwork may be mounted on card. Use your own design ideas as far as possible. Child's age at time of show.

ENTRY FORM: ADULTS (ONE FORM PER ENTRY)

Name: Please print.	
Phone No.:	
Email:	
Entry Form No.: For Office Use Only	

Section	Class									
1 Vegetables	A	B	C	D	E	F	G	H	J	
	Please circle entry.									
2 Flowers/Fruit	A	B	C	D	E	F	G			
	£1 per class.									
3 Domestic	A	B	C	D	E	F	G	H	J	
	One entry only per class.									

No of Classes entered:	
Total of money:	
Entry forms & money to: Elaine Taylor, Longacre, Lechlade Road, Langford, Glos GL7 3LD Tel: 07891 240734 Email: maiseytaylor@yahoo.co.uk	

Payment by cash or cheque to “**Langford Village Hall**” or by BACS.

BACS: Langford Village Hall; Sort Code: **09-01-55**; Account: **42876809**
Please use reference: Name & “Produce Show”.

ENTRY FORM CHILDREN (ONE FORM PER ENTRY)

Child's Name: Please print.	
Child's Age:	
Parent's Name: Please print.	
Phone No.:	
Email:	
Entry Form No.: For Office Use Only	
Consent to publicise & use photos of child:	[☐] YES [☐] NO (please tick)

Section	Class							
4	A	B	C	D	E	F		
	Please circle entry.							
	Free to enter. One entry only per class.							

No of Classes entered:	
Total of money:	
Entry forms to: Elaine Taylor, Longacre, Lechlade Road, Langford, Glos GL7 3LD Tel: 07891 240734 Email: maiseytaylor@yahoo.co.uk	

Payment by cash or cheque to “**Langford Village Hall**” or by BACS.
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COMPETITION RULES

1	Classes are open to all.
2	Entry charges per class apply. Adults £1, Children Free
3	Only one entry per person in any one class.
4	1 st , 2 nd & Highly Commended certificates will be awarded in each adult class.
5	1 st , 2 nd & 3 rd certificates will be awarded in each children's class.
6	Judges may decide not to award prizes in every class.
7	Entries may be disqualified if size and criteria is not adhered to.
8	A rosette will be awarded in each section. The rosette will go to the exhibitor with the most accumulated points in that section. Points are awarded as follows: 1 st place = 3 points, 2 nd place = 2 points and 3 rd place = 1 point. In the event of a tie, the highest number of 1 st place prizes will be taken into account.
9	A Cup will be awarded for the highest number of 1 st prizes across sections 1, 2 and 3. (In the event of a tie, the highest number of 2 nd prizes and, if still a tie, the highest number of 3 rd prizes will be taken into account.) The Cup will be held by the winner for one year and returned for the following show.
10	A rosette will be awarded for the "best" overall single entry.
11	No exhibits are to be removed until after the prizes are awarded.
12	The show accepts no responsibility for any losses or damage.
13	All exhibits to be removed by 5:30pm. Remaining produce will be removed at the discretion of the show organisers.
14	All produce must be made or grown by the exhibitor.

THE JUDGES DECISION WILL BE FINAL

This show is organised by a committee of non-elected volunteers from various organisations.

Langford produce show held in the St Matthews church on Sunday 10th Sept 2023. More details and printable entry forms are available at www.langfordGL7.co.uk

RECIPES

Class 3A: Victoria Sponge (men only)	
Ingredients 170g of butter 170g caster sugar 3 large eggs 170g self-raising flour Raspberry jam for filling A little extra caster sugar for dusting	Method Pre-heat the oven to 180C/Gas 4. Grease and base line 2 x 8" (20cm) round cake tins with greased greaseproof paper. Measure the sugar and butter into a large bowl and mix well until thoroughly blended and smooth. Add the eggs and whisk until blended. Add the self raising flour and fold in with a metal spoon. Turn into the prepared tins and level the surface. Bake in the preheated oven for about 40-45 minutes until the cake is well risen and golden in colour. Remove from oven and allow to cool for a few minutes before turning out and leaving to cool completely on a wire rack. Filling Remove parchment paper from both cakes and add the raspberry jam to the flat side of one of the cakes and place the other on top. Dust with caster sugar.

Class 3B: Coffee and Walnut cake (women only)	
Ingredients 170g softened butter 1tbsp cooled instant coffee, dissolved in 1 tbsp hot water 170g self-raising flour 170g golden caster sugar ½ tsp baking powder 3 eggs 1 tsp vanilla extract 85g walnuts, 2 tbsp roughly chopped, the rest finely chopped For the filling 100g sifted icing sugar 225g icing sugar 11/2 tbsp instant coffee, dissolved in 1 tbsp hot water Walnuts to decorate	Method Grease and line 2 x 8" (20cm) round cake tins. Pre-heat the oven to 180c/Gas 4. Beat together the butter, flour, baking powder, sugar, eggs, vanilla the dissolved coffee until smooth in a large mixing bowl. Fold in the finely chopped walnuts then divide mixture between the tins and roughly spread. Scatter the roughly chopped walnuts over one of the cakes. Bake the cakes for 25-30 minutes until golden and risen. Test with a skewer (should come out clean). Leave to cool. Filling Beat the icing sugar and butter together until light and fluffy, then add the dissolved coffee. Whisk, then add to one half of the cake, making sure cake is cold. Smooth out to edges. Sandwich the two cakes together and add any remaining filling to the top and decorate with walnuts.

Oven temperatures are only for guidance and must be adjusted for fan ovens.

JUDGES

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1: Vegetables	Dan Crammen
2: Flowers	Doreen Loudon
3: Domestic	Valerie Moore
4: Children	Pamela Watt

Whilst taking every care and precaution, the organisers do not hold itself responsible for injury, loss or damage to persons or property.