RULES

- Entry fee - 30p per exhibit
- Entry to Children's classes - FREE
- Exhibitors may enter only one item in any one class
- Entry fees should be handed in and exhibits must be set up between 9:30 and 11:15 am on the day of the Show
- All exhibitors must leave the hall by 11:20 am for judging to commence
- Judges of the Garden competitions will be escorted by Committee Members only and will not be able to enter into conversation with entrants
- ALL EXHIBITS must have been grown by or have been the work of the individual exhibitor
- Exhibitors must reside within the parish of Exton or be a pupil at Exton & Greetham CE Primary School
- NO ITEM MAY BE ENTERED WHICH HAS BEEN EXHIBITED AT A PREVIOUS SHOW
- Exhibitors must provide their own dishes, vases, plates, containers, etc. at their own risk
- The committee will not be responsible for staging the exhibits
- All entries to be auctioned should be marked with a Red Dot (available at the door on Show Day)
- The number of prizes awarded in any one class will be at the discretion of the judge and will depend on the number and quality of entries
- POINTS are: 1st prize (3) 2nd prize (2) and 3rd prize (1)
- Awards will go to exhibitors with highest points total overall and within each section
- THE COMMITTEE ACCEPTS NO RESPONSIBILITY FOR THE LOSS OF, OR DAMAGE TO, THE PERSONAL PROPERTY OF EXHIBITORS
- Prizes: 1st - 60p, 2nd - 40p, 3rd - 20p. Prize money can be collected in the small room after the presentation.
- Any prize money not collected at the show will be assumed to have been donated to Show Costs
SECTION 1 - VEGETABLES & FRUIT

1. Potatoes (3)
2. Courgettes (3)
3. Collection of 5 Vegetables
4. Beetroot (3, with tops)
5. Carrots (3, with 3" tops)
6. Onions (3, tied at the top with raffia)
7. The longest Runner Bean
8. The Largest Gooseberry
9. Dwarf Beans (6)
10. Tomatoes (3, with tops)
11. Rhubarb - 3 sticks, tops trimmed
12. Tomatoes, small (3, with tops)
13. Display of 5 varieties of Herb
14. Heaviest Onion (tied at top with raffia)
15. Shallots (6) tied at top with raffia, on sand
16. Most humorous misshapen fruit or vegetable (in Judge's opinion)
17. Eggs (4) any variety
18. Soft Fruit on a tea plate (one or more variety)
19. Pepper (2) or Chilli (2) or Aubergine (1)

SECTION 5 - VILLAGE CRAFTS

63. Hand-knitted or crocheted article
64. A Painting, Sketch or Etching of 'A Bird in Flight' - any medium
65. Photograph, taken by exhibitor - subject 'Trees' (Standard APS size or 5" x 7", not enlarged)
66. Photograph, taken by exhibitor - subject 'Exton Architecture' (standard APS size or 5" x 7", not enlarged)
67. A hand or machine made Cushion
68. Cross stitch
69. A Coaster - any medium
70. Woodwork or metalwork
71. A Traditional Toy
72. Any other craft or hobby

SECTION 6 - GARDEN COMPETITIONS

73. The Evelyn Hudson Cup - Best Hanging Basket
74. The Gainsborough Trophy - Best Container
75. The Phyllis Wilson Trophy - ‘Over the Garden Gate’
76. The John Burton Memorial Salver - Best Vegetable Garden
77. The Campden Salver - Best Large Garden
78. The Valerie Staalem Salver - Best Small Garden

A note for Gardeners' Diaries:

Classes 73 & 74: To be judged on Monday 17th July 2017
Class 75: To be judged on Monday 24th July 2017
Classes 76-78: To be judged on Tuesday 15th August 2017

The John Forster Memorial Bowl - for the Overall Show Winner with the most points awarded, including the Garden Competitions

The Melbourne Cup: Section Winner
The Exton Dairy Cup: Best Vegetable in Show
The Eddie Hudson Cup: Heaviest Onion

The Craft Shield: Section Winner
The Jubilee Cup: Best exhibit in Section 5
The Margaret Lambert Salver: Cross Stitch
The Dan Drinkall Salver & Coffee Pot: Best Woodwork or Metalwork
The Viking Trophy: For the Best of the Five Sections Winning Exhibits - (As voted for by those attending the Show)
**SECTION 3 - HOME PRODUCE**

**Section 3A - Baking**

33. 5 pieces Flapjack
34. 5 Jam Tarts
35. 5 Chocolate Brownies
36. Fruit Cake - made to recipe
37. Handmade Loaf of Bread
38. 5 Savoury Scones
39. Treacle Tart (5 individual or 1 large round)
40. Shortbread (5 individual or 1 large round) - made to recipe on opposite page.
41. 8” Victoria Sandwich - 4 eggs, raspberry jam filling, caster sugar topping - to be cut by Judge
42. 5 individual Meringues
43. 8” Victoria Sandwich - 4 eggs, raspberry jam filling, caster sugar topping - to be cut by Judge - MEN ONLY

**Section 3B - Preserves**

All preserves to be in plain jars with cellophane tops

44. Soft Fruit Jam
45. Stone Fruit Jam
46. Lemon Curd
47. Fresh Fruit Marmalade
48. Fresh Pesto - any flavour
49. Tartare Sauce
50. Chutney, Piccalilli or Savoury Marmalade
51. Homemade Liqueur - corked or stoppered bottle - not screw top
52. Fruit Gin - corked or stoppered bottle - not screw top

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**FRUIT CAKE** (published by Mary Berry)

350g currants
225g both sultanas & raisins
175g glace cherries, rinsed,dried,quartered
175g dried apricots, cut into pieces
75g mixed peel finely chopped
65g whole almonds, skin on
2 tbsp black treacle
1 lemon - grated zest
5 free range eggs
1 orange - grated zest
1 lemon - grated zest
400g dark muscovado sugar
40g softened butter

**To Finish:**

3/4 tsp ground mixed spice
Whole blanched almonds
Glace cherries, rinsed,dried & halved

1. Put currants, sultanas, raisins, rinsed, dried and quartered cherries, snipped apricots & chopped mixed peel in a large bowl. Stir in brandy, cover bowl & leave in a cool place overnight.
2. Line & grease a 23cm/9 in deep round cake tin.
3. Preheat the oven to 140C/275F/Gas 1.
4. Put the flour, grated nutmeg, mixed spice, butter, sugar, eggs, chopped almonds, black treacle & the citrus zest into a large bowl & beat well to mix thoroughly. Fold in the soaked fruits.
5. Spoon the mixture into the prepared cake tin and spread out evenly with the back of a spoon. Decorate the top with the whole blanched almonds & glacé cherries, pushing them lightly into the top of the cake mixture. Cover the top of the cake loosely with a double layer of greaseproof paper. Bake in the pre-heated oven for about 4 1/4-4 3/4 hours, or until the cake feels firm to the touch and a skewer inserted into the centre comes out clean. Allow the cake to cool in the tin.
6. When cool, pierce the cake at intervals with a fine skewer and 'feed' with a little splash of brandy. Once the cake is completely cold, lift the lining paper on the cake, wrap in a double layer of greaseproof paper and again in foil. Store in a cool, dry place for up to three months, feeding at intervals with more brandy.

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**SCOTTISH SHORTBREAD** (published by Delia Smith)

175g Soft Butter
75g Caster Sugar
175g Plain Flour - sifted
75g Fine Semolina
Caster Sugar for dusting

1. Preheat the oven to gas 2, 150C
2. You will need an 8in/20cm sponge tin with a loose base.
3. Beat the butter to soften it, then beat in the sugar, followed by the flour and semolina. Work the ingredients together with a spoon, pressing to the side of the bowl, then finish off with your hands until you have a dough that doesn't leave any bits in the bowl.
4. Transfer the dough to a flat surface and roll it out lightly to a round. Put the round into the tin. Lightly press the mixture into the tin. Prick the shortbread all over with a fork.
5. Bake for 60-75 minutes on the centre shelf.
6. When cooked mark out wedges on the surface while it's still warm. Leave to cool in the tin before cutting into wedges and dusting with the caster sugar.
SECTION 4 - CHILDREN

Children’s ages should be written on the back of drawings, writing and paintings for the judge’s guidance

53. Painting or drawing by you (any age) on ‘My Favourite Animal’
54. A photograph taken by you - ‘A view of Exton’
55. Exton & Greetham School Governors’ Class
   (for children attending Exton & Greetham School)
   Subject - A Decorated Pebble
   a. Age Group 5-6 years
   b. Age Group 7-8 years
   c. Age Group 9-11 years
   A shield to be won for each age group.

56. An animal made from vegetables or fruit
57. 5 Rocky Road Bars - to be judged by the Home Produce Judge
58. A hand made item of Jewellery
59. A Cress Head - in an Egg Shell
60. A model made from a kit including Lego, wood, metal - any medium
   a. Age Group 6-9 years
   b. Age Group 10-13 years

61. Handwriting:
   a. Age Group 6-9 years - Hickory Dickory Dock
   b. Age Group 10-13 years - When I Was One - A.A.Milne
   (Poems to be printed in the Exton Village News)
62. Children’s Cup Competition:
   A Picture made using Flower and/or Vegetable Seeds.

SECTION 2 - FLOWERS

20. A Cactus - any type - max height 30cm/12inches
21. One Hydrangea Head
22. Rose (one specimen, one rose per stem, no buds)
23. Roses, mixed blooms (5 in container)
24. Vase of Garden Flowers (assorted)
25. Vase of Garden Flowers (one variety)
26. Pot Plant, flowering – please specify variety and label entry
27. Pot Plant, foliage – please specify variety and label entry
28. Sweet Pea (5 blooms - any variety)
29. Marigold (4 blooms, any variety)
30. A Chinese flower arrangement - max 5 blooms + foliage
31. A Green Arrangement
   Not to exceed 12” (i.e. 30 cm) overall size
32. An Arrangement in a Soup Ladle
   Not to exceed 6” x 7” - (15cm x 17.5cm) in size

For Classes 30, 31 and 32 bought plants/flowers may be used.

The Exton & Greetham School Governors’ Class 55
A Shield for the winner of each age group

The Heckels Family Trophy - Class 57 for the Best Young Baker

The Rutland Scale Model Club Prize - Class 60
For the best Junior Model

The Rob Lacey Awards for Handwriting - Class 61
For the best entry in each Age Group

The Betty Higgins Cup
For the winner of the Children’s Competition Class 62

The Hart Award
For the entry showing the most effort
(in the opinion of the judge)

The Children’s Shield
For the Section Winner (with the most points)