

**45th
Kirtling & Upend
Produce and Craft Show
Saturday 31st August 2024
2pm
Kirtling Village Hall**

Open to residents and
non residents
Free entry and car parking
Refreshments available
Children's treasure hunt
Bring & Buy
Side shows & Raffle

Kirtling Village Hall Charity number 1062129



Welcome

Welcome to the 45th Kirtling & Upend Produce and Craft show; a celebration of growing, cooking and making. Last year's show was a great success with a record number of superb entries and lots of visitors.

This year we'd love to encourage even more of you to take part; whether you're an old hand, a newbie or just want to give it a go.

We hope you enjoy this year's schedule.

Best wishes from the Village Show Committee.

Committee Members

Honorary Chairman: Steve Robinson

Sheila Bailey

Ruth Dennis

Sue Faircloth

Brenda Marks

Jackie Staunton

Terry Webb

Tea, Coffee and Homemade Cake available during the show

Bring & Buy

Contributions to the bring and buy stall will be gratefully received. Please donate unwanted exhibits or excess produce. This is a fund raiser for the upkeep of the show.

Outdoor Children's Treasure Hunt

Free entry and available from 2 pm.

Side Shows

Prizes & Trophies

The Hobbs Challenge Cup Garden produce, most points gained

Garden Produce Trophy Best exhibit in garden produce

The Worsley Challenge Rose Bowl Flower exhibits, most points gained

The Church Rose Bowl Flower arranging, most point gained

The Flower Trophy Best exhibit in both flower sections

The John Rice Memorial Shield Cookery, most points gained

The Joan Smith Memorial Shield Best cookery exhibit

The Resident's Group Trophy Craft section, most points gained

The Moxon Trophy Best craft exhibit

The Montoya Plate Art & Photography, most points gained

The Robinson Cup Best picture exhibit

Junior Cups Most successful child exhibitor, up to 8 and 9-14 years old

Show Trophy Best team exhibit

The Kirtling WI Challenge Cup Most points gained in the section

The Rolfe Plate Novice entrant gaining the most points

The McKenna Challenge Rose Bowl Most successful Kirtling or Upend resident

Men's Cup Most successful male exhibitor

**The Lord Fairhaven Challenge Trophy for Show Champion:
the People's choice from all the Best in Section winners**

Schedule

Section A Fruit & Vegetables: see Hints & Tips near the end of this schedule.

- Class 1 Potatoes x 4 white or coloured
- 2 Carrots x 3
- 3 Beetroot x 3
- 4 Leafy brassicas
- 5 Runner beans x 9
- 6 Dwarf beans x 6
- 7 Leeks x 3
- 8 Marrow x 1
- 9 Courgettes x 3
- 10 Squash x 1
- 11 Onions red or white x 3
- 12 Shallots x 8
- 13 Sweet corn heads x 2
- 14 A truss of tomatoes
- 15 Tomatoes x 3, any variety not mixed
- 16 Tomatoes x 9 cherry (less than 35mm diameter)
- 17 Cucumbers x 2
- 18 Green peppers x 2
- 19 Chillies x 5
- 20 A head of lettuce any variety
- 21 A basket of six different vegetables
- 22 Any other vegetable
- 23 Collection of herbs, without flowers, attractively displayed
- 24 Apples cooking x 4
- 25 Apples eating x 4
- 26 Plums x 6
- 27 Pears x 4
- 28 Any other fruit
- 29 Eggs x 3 on a saucer

- 30 Class for fun only: Most misshapen vegetable

All fruit and vegetables will be judged by the RHS Horticultural Show Handbook
<https://www.allotment-garden.org/vegetable-show/>

Section B Flowers and Plants

- Class 31 Roses floribunda x 3 sprays, same variety or mixed
- 32 Roses hybrid tea x 3 of the same variety
- 33 Rose with the best perfume
- 34 Container of established plants 24 x 24 in (60 x 60cm) max
- 35 Dahlias x 3 mixed varieties
- 36 Collection of perennials
- 37 Flowering tree or shrub x 3 stems, same or mixed
- 38 Decorative perennial leaves x 3, any variety
- 39 Collection of annuals
- 40 Flowering pot plant
- 41 Flowering orchid
- 42 Foliage pot plant
- 43 Cactus or succulent
- 44 Penstemons x 6 stems, same or mixed
- 45 Flower heads x 3, floating on a saucer, same or mixed
- 46 Geranium in a pot
- 47 Hanging basket

Section C Flower Arranging

- Class 48 "Anyone for tennis?" up to 24 x 24in (60 x 60cm)
- 49 "Hot and fiery" up to 18 x 18in (45 x 45cm)
- 50 Wedding corsage of fresh flowers
- 51 Arrangement in a sherry glass
- 52 Arrangement of wild flowers (from your garden only)
- 53 Arrangement in a teapot
- 54 Foliage arrangement up to 18 x 18in (45 x 45cm)
- 55 Arrangement of home-dried flowers

Section D Kitchen produce

Class 56 Jar of stone fruit jam

57 Jar of soft fruit jam

58 Jar of lemon curd

59 Jar of marmalade

60 Jar of chutney at least 6 months old

61 Bread rolls x 3 presented in a basket

62 A labelled quiche, may be garnished

63 Cheese sables x 3 **please use given recipe**

64 Shortcrust sausage rolls x 3 sealed underneath

65 Fruit scones (any fruit) x 3 cut with a fluted cutter

66 Your favourite cake, labelled

67 Date and walnut loaf **please use given recipe**

68 Tray bake maximum 8" 24cm square, supply recipe **(please leave whole, but portion)**

69 Fresh lemon cake **please use given recipe**

70 Victoria sandwich with raspberry jam filling and caster sugar topping

71 Biscotti x 3

72 Millionaire's shortbread x 3

Recipe for cheese sables - class 63

Ingredients

100g / 4oz strong Cheddar cheese, grated

100g / 4oz unsalted butter, softened

100g / 4oz plain flour

1 medium egg yolk

Paprika to garnish

Method

Beat together the cheese, butter and flour in a bowl with a wooden spoon, or blend in a food processor for 3-4 minutes, or until it forms a dough.

Shape and roll the mixture into a sausage shape roughly 4cm thick. Wrap in a square of aluminium foil, baking parchment or clingfilm. Chill in the fridge or freezer for about 1 hour or until firm.

Preheat the oven to 375°F / 190°C, gas mark 5.

Line 2/3 baking sheets with nonstick baking parchment. Slice thin discs from the chilled (or frozen) dough and arrange on the baking sheets. Beat together the egg yolk and 1 tbsp cold water, then brush over the tops of the biscuits. Dust with a touch of paprika then bake for 6-8 minutes until pale golden and slightly puffed. Cool on a wire rack.

Recipe for date & walnut - loaf class 66

Ingredients

225g / 8oz self-raising flour
225 / 8oz chopped dates
55g / 2oz walnuts
140g / 5oz sugar
25g / 1oz butter
½ tsp bicarbonate of soda
¼ tsp salt
1 large egg
250ml / 8.5 fluid oz water

Method

Preheat the oven to 350°F / 180°C, gas mark 4
Boil water and add chopped dates. Leave to cool. Rub butter and flour until it resembles fine breadcrumbs. Add all the other dry ingredients. Mix in the egg. Add the cooled dates and water, mix together.
Bake in a pre-greased, lined loaf tin; do not use a tin liner. Bake 1 ½ hours, test with a skewer.
Leave to cool in the tin before turning out.

Recipe for fresh lemon cake - class 69

Ingredients

170g / 6oz self-raising flour
170g / 6oz caster sugar
115g / 4oz margarine such as Stork)
2 eggs (beaten)
4 tablespoons milk
Pinch of salt
1 lemon (zested and save juice for icing)

Icing

85g / 3oz icing sugar
3 tblsp lemon juice

Method

Preheat oven to 350°F/ 180°C (160°C fan)/gas mark 4
Line loaf tin with parchment or grease-proof paper.

Beat sugar and margarine together. Add milk, lemon zest and salt. Add flour and eggs alternatively in small amounts, beating thoroughly each time. Turn mixture into tin. Bake for 45 minutes - 1 hour. Test with a skewer. Remove from the oven and get the cake out of the tin a few minutes later. Add icing while the cake is still hot.

Icing. Stir icing sugar and lemon juice together until smooth. Stab the top of the cake all over and pour lemon icing all over the cake in a gentle drizzle. Allow cake to cool on rack.

Section E Craft

- Class 73 Knitted garment
74 Sewn garment
75 Crocheted item
76 Item made from glass
77 Embroidered or cross stitch item
78 Piece of jewellery (any material)
79 Small upcycled item, a photograph of the original item is also required
(no furniture)
80 Item made from lolly sticks
81 Tapestry item
82 Stuffed toy (any material)
83 Any other craft by a woman, no kits please
84 Any other craft by a man, no kits please
85 Wedding card with envelope
86 Item of origami
87 Item made from wood
88 Pottery item made from any type of clay
89 Arrangement of homemade paper flowers

Section F Pictures

Photographs a maximum of 12 x 16 in (30 x 40cm) unframed

- Class 90 Coloured photograph; subject "A landscape"
91 Coloured photograph; subject "Animal or animals in action"
92 Black and white portrait photograph
93 Collage of photographs, mounted on an A4 card; subject "Still life"

Paintings and drawings must not exceed an overall maximum size of 12 x 16 in (30 x 40cm)

- 94 Painting displaying mixed media; subject "Tree or trees"
95 Painting; subject "Water"
96 Drawing subject ;"A Bird or birds"

Section G Team Class any three people; theme "Home sweet home"

Class 97 Three handmade items: craft, cookery and flowers. 24 x 24 in (60 x 60cm) maximum overall

Section H WI members only classes; theme "Summertime"

Class 98 A greetings card with envelope

99 Cake up to 8in (20 cm) diameter

100 A flower arrangement 8 x 8 in (20 x 20 cm)

Section I Children's classes

Class 101 Anything you have made. Children up to and including 8 years old

102 Anything you have made. Children aged 9 to 14 years old

Hints & Tips for Garden and Kitchen Produce

To avoid disqualification and disappointment please read all the rules and display your items in the correct class showing your unique show number and not your name.

Section A Fruit & Vegetables

General points

All fruit and vegetables will be judged according to the RHS Horticultural Show handbook.

Where multiple items are requested they should be as similar as possible.

All vegetables must be fresh and blemish-free, and not overgrown or coarse.

Root vegetables must be washed.

Tomatoes and fruit should have calyces or stalks intact and be clean but not polished.

Extra marks will be awarded for the difficulty in growing.

Class 1 Potatoes white or coloured: medium-sized tubers ideally approx. 175-225g each; clear-skinned with few eyes.

2 Carrots: skin clear and bright; foliage trimmed to approx. 75mm.

3 Beetroot: globes ideally 60-75mm diameter; cylindrical ideally 150mm long; foliage trimmed to 75mm.

4 Leafy brassicas: broccoli, brussels sprouts, cabbage, cauliflower, kale or oriental brassicas

5 Runner beans: long, uniform and straight with stalks; no outward signs of seeds.

6 Dwarf beans: straight with stalks, good colour; no outward signs of seeds.

7 Leeks: clean, firm and solid with foliage intact.

8 Marrow: fresh, young and tender: ideally less than 350mm long or less than 500mm circumference if rounded.

9 Courgettes: young and tender; ideally about 150mm long and 35mm diameter or 75mm diameter if rounded.

10 Squash: young, tender, shapely.

11 Onions red, white or shallots: firm with thin necks and unbroken skins; can tie necks neatly with raffia.

13 Sweet corn heads: with green husks and silks attached; pull down the husks on one side to reveal the grains.

15 Tomatoes any variety not mixed: ripe, firm with fresh calyces attached, over 35mm diameter.

16 Tomatoes cherry: ripe, firm with fresh calyces attached, not exceeding 35mm diameter.

17 Cucumber: blemish-free and of uniform length and diameter; with or without flowers attached.

18 Green peppers and chillies: uniform length and, fresh and bright with clear skins.

20 A head of lettuce any variety: fresh, tender, unbroken, blemish-free and of appropriate colour. 23 Collection of herbs without flowers displayed: fresh, healthy, clean and blemish-free.

24 Apples cooking: large, shapely and solid with stalks intact and clear and unblemished.

25 Apples eating: optimum size and colour for cultivar and otherwise as cooking apples.

26 Plums: large, ripe, of good colour with bloom and stalks intact.

27 Pears: shapely fruits with stalks intact and unblemished skins of appropriate colour.

29 Eggs x 3 attractively displayed from your own hens: one egg will be cracked open and inspected.

Section D Kitchen produce

Kitchen produce will be judged by the Women's Institute "On with the show" handbook.

All food to be homemade, presented on a plate and covered with clingfilm. Cakes are usually presented on a doily and savouries on parchment paper. Do not use cake liners or mark cakes using drying racks.

Classes 56-59: Preserves must be in unbranded clear glass jars, sealed whilst hot with a new twist top lid. All preserves must have a full date of manufacture.

58: Curds must be made at the last minute and kept refrigerated. Sealed with a wax disc and cellophane lid.

67: Traybake to be cut into evenly sliced pieces but exhibited whole. Please supply recipe.

69: Victoria sandwich, made by the creaming method, filled with raspberry jam and sprinkled with caster sugar.

Show Rules & Conditions

All exhibits to be the property and unaided work of the exhibitor.

The committee has the right to enquire into the source of any exhibit.

No exhibitor will be allowed to make more than one entry per class.

No entry previously shown in the Kirtling show will be accepted.

The committee will appoint judges, whose decision is final.

The committee cannot accept any responsibility for loss or damage to any property of any exhibitor at or in transit to and from the show.

Any objection must be given in writing to the secretary before 7th September 2024.

accompanied by a deposit of £1, which will be refunded if the complaint is upheld.

Each entry will be given a number, which must be visible. The competitor's name will be on the reverse and must not be displayed until after judging.

Surplus produce not for showing will be most welcome on the sales table.

All classes are open to both residents and non-residents unless otherwise stated.

Class 30 will not be in the competition for trophies.

Each class will be judged 1st, 2nd, 3rd and Highly Commended as the Judge sees fit.

Children up to and including the age of 14 years may enter the children's classes,

Conduct of the Show

Entries will not be accepted on the morning of the show.

The premises will be open on **Friday 30th August from 5 pm until 6 pm** and from **8 am until 9 am on Saturday 31st.**

Exhibits must be in place **before 9 am on Saturday 31st August.** Judging will take place between 9.15 am and 12.30. Exhibitors and the public may not be present except under special circumstances.

The show will be open to the **public at 2 pm.**

Prizes and trophies will be presented around **3.30 pm.** The raffle will follow.

Exhibits must be removed by **5 pm 31st August.**

Unclaimed exhibits will be disposed of as the committee sees fit.

Any queries should be made to a committee member.