

RULES

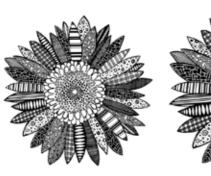
- Entry forms for all classes must be received by the Co-ordinator by Friday 13th September 2024, either by handing in at the Milton Abbot Post Office OR to Sue Champion, Bowled Over OR The Edgecumbe Arms.
- 2. The entry fee is 20p per entry except in the children's classes, which are free. Children are welcome to enter adult classes.
- 3. Exhibits may be staged from 9am on the day of the show. All exhibitors MUST leave the hall by 12 noon on that day. Exhibits may not be removed before 5.30pm on the day.
- 4. All flowers, vegetables and fruit MUST be grown by the EXHIBITOR (except for classes in Floral Art)
- 5. No Handicraft articles permitted that have been previously exhibited in this show.
- 6. All preserves to be displayed in plain glass jars. No manufacturers' names are permitted.
- 7. All photographs to be taken by the exhibitor. No photographs previously exhibited at this show are permitted. All entries to be unframed in colour or black and white. Photos to be 7 in by 5 in (18cm by 13cm) maximum.
- 8. Paintings to be mounted, but not framed.
- 9. Only one entry per person in each class.
- 10. Where there are three or fewer entries in a class, the number of prizes given will be at the judge's discretion. The decision of the judges will be final.
- 11. All exhibits are displayed at exhibitors own risk.



SPECIAL PRIZES

The HAROLD ALFORD PERPETUAL CUP for the gentleman exhibitor gaining the highest points in the show.

The P.M. SPEAR TROPHY for the lady exhibitor gaining the highest points in the show.







FLOWER CLASSES JUDGE: Andrew Spry

The GARLICK PERPETUAL CUP for the highest points in the Flower classes 1 to 17.

CUP given by Mr G. May for the best roses in the show.

The CLAUDE MASTERS CUP for the best exhibit in the Flower classes 1 to 17.

- Sunflower single stem Flower
- 2. Hydrangea, 3 blooms.
- 3. Chrysanthemums, 3 blooms.
- 4. Four kinds of cut flowers, one stem of each.
- 5. Arrangement of mixed flowers and foliage.
- 6. Marigolds (Calendulas) in a vase.
- 7. Dahlia decorative, 3 stems over 2in/5cm across.
- 8. Dahlia pom-poms, 3 stems not more than 2in/5cm across.
- 9. Dahlia cactus, 3 stems.
- 10. Rose, 1 single bloom.
- 11. Roses, 3 mixed stems.
- 12. Rambler or climber roses, 3 stems.
- 13. Scented rose, 1 bloom.
- 14. Gladiolus, 1 stem.
- 15. Flowers of any one variety not named above, 4 stems/blooms in a vase.
- 16. Fuchsias, 6 single blooms.
- 17. Flowering houseplant.





VEGETABLE CLASSES JUDGE: Andrew Spry

The LANCASTER PERPETUAL CUP for the highest points in the Vegetable classes 26 to 44

The LANCASTER PERPETUAL CUP is given for the best exhibit in the Vegetable classes 26 to 44.

- 18. An arrangement of fresh herbs in a jar.
- 19. Courgettes, 3.
- 20. Tomatoes, red, 4 with calyces on.
- 21. Cherry tomatoes, red, 6 on a plate.
- 22. Cucumber, 1.
- 23. Pepper, sweet, 1.
- 24. Aubergine, 1.
- 25. Any misshaped, interesting vegetable.
- 26. Onions, grown from sets, 3.
- 27. Beetroot, globe 3.
- 28. Runner beans, 6.
- 29. French beans, 6.
- 30. Rhubarb, 4 stalks.
- 31. Potatoes, 4 of one variety.
- 32. Carrots, 4.
- 33. Any other vegetable, 2.
- 34. Parsnips, 4.
- 35. Shallots, 3.
- 36. Eggs from own chickens, 4.



FRUIT CLASSES JUDGE: Andrew Spry

PERPETUAL AWARD given by Mrs F. Ball for the highest points in the Fruit classes 45 to 51

- 37. Dessert apples, any one variety, 4.
- 38. Cooking apples, any one variety, 4.
- 39. Blackberries, wild, 10 plus 1 for judge to taste.
- 40. Raspberries, 10 plus 1 for judge to taste.
- 41. Pears, any one variety, 3.
- 42. Plums, any one variety, 5.
- 43. Fruit, any other including cider apples, 2.



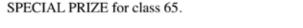
ADVICE TO EXHIBITORS

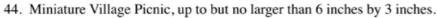
- a. Rhubarb must be pulled and, for best presentation, leave about 75mm of leaf stalk.
- b. Onion skin to be left on.
- c. Onions to be dressed; ie tops cut off and tied with raffia, roots lightly trimmed.
- d. Runner beans to have part of the stalk left on.
- e. Tomatoes' calyx (stalk) to be attached.
- f. Beetroot will be judged on quality rather than size.
- g. Root vegetables must have the leaves cut so that about 75mm of leaf stalk remains, which should be neatly tied.
- h. Always try to display fruit and vegetables of a similar size.
- i. Leave the flower on cucumbers, but not the stalk.
- j. Apples and pears may be shown either ripe or unripe and all other fruit must be ripe. Over-ripeness will be regarded as a defect in any fruit.
- k. Leave stalks and calyces on the berries.

COOKERY CLASSES JUDGE: Melanie Wellard

The GARLICK PERPETUAL CUP for the highest points in the Cookery classes 44 to 60.

The Mrs M. BLANCHARD AWARD for the best exhibit in the Cookery classes 44 to 60.





- 45. Jar of chutney
- 46. Jar of jam.
- 47. Jar of jelly.
- 48. Jar of lemon curd.
- 49. Jar of marmalade.
- 50. Sourdough
- 51. Scones, plain, 4.
- 52. Shortbread
- 53. Tray Bake-Display 4 pieces on a plate
- 54. Tear and share loaf of bread, made by hand
- 55. Loaf of bread, made by machine, wholemeal or white. Breads need to be at least 1 day old
- Brownies, 4
- 57. Set Recipe for Special Prize (recipe on next page).
- 58. Victoria sandwich
- 59 Elderflower Cordial, in clear bottle with label.
- 60. Homemade lemonade















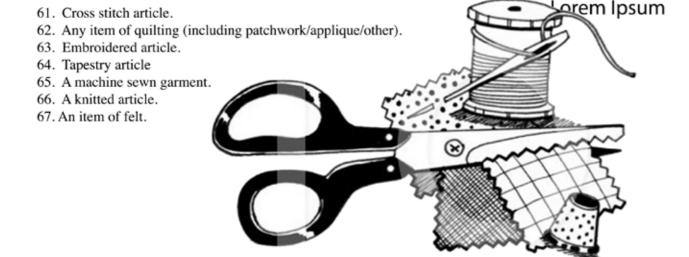


HANDICRAFT CLASSES JUDGE: Caroline Osbourne

TROPHY, given by the Women's Institute for the highest points in the Handicraft classes 61-67.

CUP, given by Mr C. Blatchford, for the best exhibit in the Handicraft classes 61-67.

Please note, no article in this section to have been previously exhibited in this show.



SPECIAL PRIZE (class 57) SET RECIPE - Share your produce, Courgette cake.

Ingredients:

150g flour (plain, wholemeal),

200g white self-raising flour,

125g caster sugar,

200g soft brown sugar,

1 x 5ml spoon baking powder,

175ml olive oil (or sunflower),

50g cocoa powder,

3 eggs, 1 x 5ml spoon mixed spice,

2 x 5ml spoons vanilla essence (or extract),

1/2 x 5ml spoon salt and 500g grated courgettes.

Topping: 200g dark chocolate and 100ml double cream.

Method:

- 1) Preheat oven to 190 deg (170 fan)
- 2) Grease and line a 20cm x 35cm baking tin
- 3) Combine the flours, baking powder, cocoa powder, mixed spice and salt in a large bowl.
- 4) In another bowl, mix the caster and brown sugars, oil, eggs, vanilla essence and grated courgettes (You may like to peel the courgettes and remove any seeds if they are nearly marrow size).
- 5) Combine the dry and wet ingredients until they are just mixed and pour into the prepared baking tin.
- 6) Cook for about 25 30 minutes until an inserted skewer comes out clean.
- 7)Cool, in the tin, for ten minutes and then turn out.
- 8) Make the topping by bringing the cream up to boil, pour over the chocolate and stir until it has melted.

Allow to cool and thicken and pour over the cake.

9) Optional -spread the cake with (seedless) raspberry jam, before pouring the topping over.

PHOTOGRAPHY CLASSES JUDGE: Simon Reid

CUP given by Mr and Mrs P.D. Tuckett, for the highest points in the Photography classes 68 - 75. MARKER CUP for the best exhibit in the Photography classes 68 - 75.

- 68. Community life
- 69. A Party
- 70. This green and pleasant land
- 71. Trees
- 72. Animal community
- 73. Black and White photo
- 74. Portrait
- 75. A Gem of a photo.

All Photographs must be unframed and not mounted. Their size not to exceed 7in by 5in (18 cm by 13cm)

ART & CRAFT CLASSES JUDGE: Unity Coombes

Cup given by the Milton Abbot Art Group for the highest points in the Art classes 76 to 84. SPECIAL PRIZE for the best exhibit in the Art classes 76 to 84.

- 76. Any wood craft.
- 77. Any piece of jewelery.
- 78. 'Our Village' collage.
- 79. Abstract, any medium.
- 80. Portrait, any medium.
- 81. Still Life,
- 82. Landscape.
- 83. Poem, 'Milton Abbot'.
- 84. Any other medium.





CHILDREN'S CLASSES JUDGES:- Claudine Sparks. (14 YEARS AND UNDER, ENTRIES FREE)





Prizes :- 1st - 30p 2nd - 25p 3rd - 20p

YOUTH CLUB PERPETUAL CUP for the highest points in the Children's classes 1 to 24.

ELIZABETH GUEST PERPETUAL CUP for the highest points in the Children's classes 1 to 13.

PERPETUAL SHIELD given by Mr Fairchild for the highest points in the Children's Flower classes 14 to 17.

The AVRIL HOCKING AWARD for the best exhibit in the Children's classes 1 to 24.

- 1. Decorate 4 biscuits
- 2. Grow cress in an eggshell.
- 3. Make an animal with vegetables and/or fruit.
- 4. Cup cakes, 4 decorated.
- Rainbow dessert
- 6. Chocolate cornflake cupcakes, 4. Under 5s only.
- 7. Design a Milton Abbot Flag-A4.
- 8. Make a friendship bracelet.
- 9. Dress a bear.
- 10. Own creation with lego, max 12"/30cm all round.
- 11. Recycled material model.
- 12. Play dough model, under 5s only.
- 13. Create a bark or leaf rubbing.
- 14. A posy of fresh flowers using doyley and displayed in jam jar.
- 15. Create an allotment garden in a seed box.
- 16. Decorated welly
- 17. A display of pressed flowers (named) on one page up to A3 max.
- 18.Drawing 'A Party'.
- 19. Community puppets.
- 20. Place mats.
- 21.Decorated child's waistcoat.
- 22. Nature in a matchbox
- 23. A poem entitled Friends and Neighbours.
- 24. A photograph 'My Family".









MILTON ABBOT VILLAGE SHOW ENTRY FORM

Class No.	Description of Exhibit	Class No.	Description of Exhibit

Name	
Address	
	Tel No
20p per exhibit, children see children's	section Age of child vr.

PLEASE RETURN THIS FORM BEFORE 2pm on Friday 13th September 2024

TO: Co-ordinator Sue Champion, Bowled over, Milton Abbot, PL19 0NA. Tel:01822 870110

OR HANDED IN TO Post Office at Milton Abbot Village Hall on Mondays 12 to 2pm. OR To the Village hall entry box.



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