

# **Wetheral**

## **58th Annual Show**

### **Wetheral Village Community Hall**

Saturday 4th September 2021

at 2.00pm

Admission to the show Adults £1.00 Children 20p



Exhibits may be staged Saturday Sept 4th 9.30am to 11.45am  
and Friday 3rd 6.30pm to 7.30pm

Entry fee 25p per entry children section entries are free

The committee will be grateful to all who help defray the  
cost of the show by offering their exhibits for sale.  
Items will be priced and sold this year not auctioned  
Sale commences at the end of the show

## Rules

1. All competitors are held to declare that specimens exhibited by them are of their own growing or home production (except classes 16 - 19).
2. Staging of exhibits may commence at 9.30am and must be completed by 11.45am on Saturday 4th September. Or exhibits may be staged on Friday 3rd September 6.30pm to 7.30pm.
3. No more than two entries per exhibitor in any one class.
4. Entry fee: 25p per entry.
5. Children's Section entries are free.
6. No wires or supports are allowed in any flower classes, except classes 6, 11 and 16 - 19.
7. Reasonable care will be taken, but the Committee will not be responsible for any loss or damage to any items exhibited.
8. Nobody except the Judges, Show Secretary, Marks Recorders and Assistants will be allowed into the Hall during the judging of the exhibits.
9. Competent Judges will be appointed whose decisions on order of merit will be final. Judges have the power to withhold any prize if they decide there is no exhibit of sufficient merit.
10. Judging will commence promptly at 12.00 noon.
11. The Show will close at 3.30pm. Exhibitors removing produce and/or Award Cards before this time will forfeit all prizes. Entries Not For Sale must be removed before 4.00pm. Entries not removed before 4.00pm will be deemed offered for sale.
12. Prize money will be paid out from 3.30pm.
13. Prizes: First £1.00, Second 50p, Third 25p, Highly Commended – certificate only
14. The Committee's interpretation of the Rules will be final.

## **Special Prizes**

Wetheral township residents only

FIRST 3 PTS, SECOND 2 PTS, THIRD 1 PT.

Points will be aggregated and the following prizes will be awarded to the competitors gaining the most points in the classes indicated.

Silver Rose Bowl - Most points in show

Dr Hetherington Memorial Trophy - Most points in classes 1-15 and 20-39

Aubrey Kirkpatrick Memorial Trophy - Most points in classes 40-58 and 59-70

Fred Simmons Memorial Trophy - Most points in classes 1-15

Silver Cup - Most points in classes 20-39

Silver Cup - Best entry in class 31

Baron Howard de Cattaro Shield - Best Floral Art exhibit in classes 16-19

Adam Cairns Rose Bowl - Best entry in class 1

Floral Art Trophy - Most points in classes 16-19

Tom Undery Memorial Trophy - Best entry in class 7

Mabel Dickinson Memorial Trophy - Best entry in classes 59-70

Bert Wilson Trophy for Photography - Best entry in classes 71-76

Wetheral Playschool Trophy - Most points in classes for child under 5 years

Jim Patrick Trophy - Most points in classes for child 5 to 8 years

Laura McDairmant Memorial trophy - Most points in classes for child 9 to 12 years

Peter Cheng Memorial Trophy - Most points in childrens' classes 78-88

The trophies and cups may be held for one year and must be returned to Geoff & Isabel at Acorn Bank by Friday 5th August 2022

## Schedule of Classes

### Flower Classes

1. One Rose bloom - any variety
2. Three Rose blooms - any variety
3. A vase of grasses
4. One stem of Hydrangea
5. One quality pink bloom (any flower)
6. One Orchid pot plant
7. One Gladiolus
8. Three Hosta leaves
9. Three Dahlias - decorative
10. Three Dahlias - pom pom
11. A potted fuchsia
12. Six Sweet Peas
13. Six Violas or Pansies on a board
14. A vase of annuals
15. 6 Cosmos Flowers

### Floral Art Notes:

- i) Dimensions where stated must not be exceeded.
  - ii) An arrangement may not include accessories.
  - iii) Entries for classes 18 must be booked in by Thursday 2nd September so that spaces can be allocated.
- Contact Geoff or Isabel Ferguson Tel: 561434

16. A ladies corsage.
17. A miniature arrangement not exceeding 10cmx10cmx10cm
18. An arrangement in a kitchen utensil. An exhibit of fresh plant material, accessories allowed. Overall width max 40cms. Height unlimited.
19. A bowl of floating flowers. Not to exceed 25cm diameter

## Vegetable and Fruit Classes

20. A leek
21. Three beetroot (judge will cut)
22. Three courgettes
23. The longest runner bean
24. Three carrots
25. Six French beans
26. One Cucumber
27. Four potatoes
28. Three tomatoes (cherry variety)
29. Three tomatoes (not cherry variety)
30. Three onions
31. A collection of three different vegetables
32. One marrow
33. Five pods of peas
34. Three chillies (any variety)
35. A hand-tied bunch of herbs
36. Any other vegetable not mentioned
37. Three cooking apples
38. Three pears
39. Six soft fruit - any fruit

Where possible please label entries with plant variety details so that exhibits may be fully appreciated.

## Produce

**Note:** No item from bought mix

40. Men only A decorated chocolate cake
41. Men only A loaf of bread (see recipe on the back cover)
42. Three squares of carrot cake
43. Three squares of gingerbread
44. Four decorated iced biscuits
45. Tea bread - made in a loaf tin
46. Four rock buns
47. A lemon drizzle cake - made in a loaf tin
48. Four pieces of traybake
49. A savoury tart

50. Three afternoon tea items (at least one savoury)
51. Three fruit scones
52. Three sausage rolls (puff pastry - can be bought)
53. A jar of raspberry jam
54. A jar of blackcurrant jam
55. A jar of jelly jam (any fruit)
56. A jar of marmalade
57. A jar of lemon curd
58. A jar of chutney

### **Handicrafts and hobbies**

**Note:** Rule 1 applies to all classes

59. A knitted or crocheted item
60. An item made using recycled materials
61. An article in cross stitch or embroidery
62. A present for a new baby
63. A drawing or painting in pencil, pastel, pen and ink or charcoal
64. A painting in watercolours, acrylics or oils
65. A decorated plant pot
66. A handmade greetings card
67. A handmade item costing no more than £5
68. A sewn item of clothing
69. An article of handmade jewellery
70. An article in feltwork

### **Photography**

**Note:** Unmounted and not to exceed 228mm x 178mm (9" x 7")

71. Colour photograph "A local landmark"
72. Colour photograph "Humorous" (with caption)
73. Colour photograph "Covid 19/ Lockdown"
74. Colour photograph "Autumn colour"
75. Colour photograph "Portrait of a child"
76. Colour photograph "In the garden"

## Children's Classes

**Note:** Size not to exceed 60cm x 60cm (24" x 24")

### Under 5 years

77. A decorated stone
78. A decorated paper plate
79. An edible necklace
80. A play-doh caterpillar

### 5 to 8 years

81. A model made from marshmallows
82. A creature made from liquorice
83. Four decorated cupcakes
84. A decorated wooden spoon

### 9 to 12 years

85. A collection of garden flowers in a jam jar
86. Four scones (any variety)
87. A handmade bookmark
88. A piece of art work (any medium)

**Due to the cancellation of last years show and the increased population of the village we would love to make 2021 a bumper year for entries with everyone celebrating the return of this fantastic village community event.**

**Additional copies of this schedule and further information available from Geoff & Isabel 561434**

This recipe has been created to use flour from our local mill at Warwick bridge,  
It is available to buy direct from the Mill or our local village shop

## Loaf of bread

### Ingredients

450g of Warwick Mill Strong White Bread Flour

1 tsp of salt

1 tsp of sugar

1 x 7g sachet of dried yeast

250ml of lukewarm water

2 tbsp of olive oil

### Method

1. In a large bowl mix together the flour, sugar, salt and yeast
2. Make a well in the centre and add the water and olive oil
3. Mix together to form a soft dough (add a little more water if needed to get the dough to the right consistency)
4. Turn out onto a work surface and kneed for approximately 10 minutes or until the dough is silky smooth.
5. Place into a large bowl that has been brushed with a little oil (to stop it sticking) cover with a cling film and leave to rise for about 1 hour.
6. Once the dough has doubled in size tip it onto a floured work surface and knock the air out, shape the dough into a round and place on a baking tray.
7. Cover the dough with a tea towel and leave to rise again until doubled in size.
8. Whilst this is happening heat your oven to 220c, 200 fan, gas mark 7 , once the bread has risen bake in the hot oven for 25-30 minutes. It should be golden brown and sound hollow when tapped on the bottom.

Due to the cost of printing this is the last year schedules will be delivered to every home in the village. In the future schedules will be available to download from the community hall website or collect from various pickup points around the village.

If you would like to join the mailing list for next years schedule please complete the slip below and hand it in with your entries.

Name .....

Address.....

Email.....