DUNDREY WOMEN'S INSTITUTE & VILLAGE PRODUCE SHOW

SATURDAY 8TH AUGUST 2015 in the HALL at 3.30pm

Admission 50p (over 14 years) Children 20p (3 years or over)

1 Entry fee for each exhibit 40p, children 20p.
2 There must be three entries in every class to secure two prizes. A third prize will be awarded at the Judge's discretion.
3 All garden exhibits (excluding flower arrangements) to be grown by exhibitor.
4 Prizes: £2.00, £1.50, £1.00.
5 Cups and shields to be awarded at Judges' discretion.
6 Four Special prizes of £4 each to exhibitors obtaining the highest points in Classes A, B, D, and E.
7 No exhibitor may win more than one special prize.
8 Doors open for exhibits from 9am.

ALL EXHIBITS TO BE IN THE HALL BY 11.00am.
EXHIBITS TO BE STAGED BY 11.15am.

9 No exhibits to be removed until after prize giving which will take place at 4.30pm.
10 It would be greatly appreciated if all cups and shields could be returned no later than 7th July 2015. (9641119).

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GIFTS FOR BRING AND BUY PRODUCE AND CAKE STALL WILL BE APPRECIATED

TEAS RAFFLE
PROCEEDS FOR W.I. FUNDS
CLASS A – OPEN – EGGS, PRESERVES AND COOKERY
Judge: Mrs Kelly

All cakes etc. to be shown on a plate and not covered.

1. Six Eggs
2. Pot of Jam (soft fruit)
3. Pot of Jam (stone fruit)
4. Pot of Chutney (metal cover)
5. Pot of Marmalade
6. Any other type of Preserve (sweet or savoury)
7. Pot of Jelly (sweet or savoury)
8. Quiche (8-10") own recipe
9. Shortbread (recipe enclosed)
10. Coffee Cake (recipe enclosed)
11. Lemon Drizzle Cake (recipe enc.)
12. Fruit Crumble
13. Shropshire Tea Bread
14. Four Decorated Fairy Cakes (own recipe)
15. Gingerbread (recipe enclosed)
16. Victoria Sandwich (recipe enc.)
17. One Loaf Home Made Bread (own recipe)

CLASS B – OPEN
Judges: Painting – Mrs Sheila-Pemberton Cummings
Other Crafts – Pat Myers
Needlecraft

18. Hand knitted garment – any ply
19. Sewing – a sewn item
20. A crochet article
21. Embroidery
22. Any other craft (soft toys, home furnishings etc.)
22a. Collage made from any materials (not to exceed A3 size)
23. Metalwork or Jewellery
23a. Woodwork or Pottery (space limited)
24. Painting or Drawing
25. Card Craft

Photographs
Judge: Mr Frank Feeney

26. (a) The Weather
(b) A Day Out
(c) Animals at Play
For children only – up to 16 years
(d) My favourite photograph

Next year’s photographic subjects will
a. In the Garden
b. Bridges
(c) British Wildlife

Photography – coloured snapshot

No more than two entries per category please.
Unmounted. No enlargements. Max. size 7" x 5"

CLASS C – SPECIAL

27. Celebration table centre – for WI Centenary - WI members only
28. Boiled Fruit Cake (own recipe) - WI members only
29. A Refrigerator Cake - The Bell Ringers
30. Six Rock Cakes (own recipe) - Men only
31. Six Crispy Cakes - Children only
CLASS D – OPEN – FLOWERS
Judge: Mrs Pat Pratt
Containers to be provided by exhibitors

32  Best foliage pot plant
33  Best flowering pot plant
34  One gladiolas (please display in tall vase)
35  One rose
36  One hydrangea flower
37  Six stems of sweet peas
38  Six asters
39  Four stems of roses
40  Flowering shrubs – three sprays
41  Best flower in garden – one bloom or spray
42  Dahlias – six blooms of a variety or varieties
43  Vase of mixed garden flowers
44  Flower arrangement on a piece of wood, maximum length 15" (38cm)
45  Triangular flower arrangement -Theme 'Bristol'
46  A Green and White arrangement
47  A Foliage arrangement
48  Miniature flower arrangement, not to exceed 6 inches overall, including container

CLASS E – OPEN – FRUIT & VEGETABLES
Judges: Mr Ron Dewberry
All entries to be displayed on small plates provided by exhibitors
No more than two entries per category, please

49  Five cherry tomatoes (with calyx attached)
50  Five tomatoes (with calyx attached)
51  Four white potatoes
51a Four coloured potatoes
52  Four courgettes
53  Three onions grown from sets
53a Three onions grown from seed
54  Six large shallots
55  Six pickling shallots (approx. 30mm circumference)
56  Four long or short carrots
57  Longest runner bean (displayed flat and with stalk)
58  Four runner beans (displayed flat and with stalks)
59  Six pods of peas
60  Three beetroot
61  Heaviest marrow
62  Two lettuce – any variety
63  Three of your best vegetables – any variety
64  Four different herbs, labelled (to be shown in a jar with water)
65  Collection of garden vegetables – five varieties
CLASS F – CHILDREN
Judges: Mrs Linda Davies and Ms Celia Jeffery

Age but not name to be written on card

Under 8 years
66  Make a birthday card
67  A model from scrap materials

8-11 years
68  Make an article from loom bands
69  A miniature garden on a plate

12-16 years
70  You made it – let's see it!
71  A design for a poster

Dundry School  (not bigger than A4)
72  Rowan Class  A picture of 'Your Favourite Animal'
73  Willow Class  Design a new outfit for Gromit
73a  Elder Class  A design for a 'Fun Tshirt'

Dundry Pre-School
74  Decorate a Big Butterfly

St. Michael's Tea Time Mix
75  A picture of 'Celebrating Jesus' (not bigger than A4)

TIPS FOR THE NOVICE

1  Vases must be supplied by the exhibitor.
2  Uniformity of size when showing vegetables is important.
3  Vegetables and fruits should be gently washed clean – not oiled or polished. The bloom should be left on all fruit, tomatoes or marrows.
4  The tops of shallots and onions should be neatly tied down with string or raffia, and presented in sand.
5  Beans should have a short stalk.
6  The flowers for the 'arrangements' need not be from your own garden.
7  If a measurement is quoted in the class description, do not forget to check it, because the judge will.
8  Fill clear plain glass jars to the top to allow cooled jams, jellies and chutneys to settle to a quarter of an inch from top of jar. Cover with air-tight cellophane top. Label clearly in block capitals.
9  Staging of exhibits must be COMPLETED by 11.15am. Allow plenty of time for this.
10  To the judges, all entries are anonymous. Do not take offence at their comments – they are intended to help you.
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RECIPES

COOKING TIMES AND TEMPERATURES ARE APPROXIMATE.
MAKE ANY SLIGHT ADJUSTMENTS NECESSARY TO SUIT
YOUR OWN COOKER
(Metric conversions are approximate)

SHROPSHIRE TEA BREAD

7 oz sugar (200g)  
12 fluid ounces cold tea  
12 oz mixed fruit (350g)  
1 egg  
10 oz self raising flour (300g)

Oven temperature 180°C/350°F/Gas Mark 4  
Makes 1 x 2lb loaf

Put sugar, tea, fruit in a bowl and leave overnight. Well grease and line the tin. In the morning add the egg and flour to the mixture, stir thoroughly. Cook for one and a quarter to one and three quarter hours until firm.

GINGERBREAD

8 oz Self Raising Flour (225g)  
1 level dessertspoon ground ginger  
quarter level teaspoon bicarbonate of soda  
quarter level teaspoon salt  
1 egg  
2 oz raisins added before putting in tin (50g)  
3 oz black treacle (75g)  
3 oz golden syrup (75g)  
4 oz soft dark brown sugar (110g)  
3 oz margarine (75g)  
2.5 fluid oz milk (70ml)  
2.5 fluid oz water (70ml)

Sift all dry ingredients into large bowl, melt syrup, treacle, margarine and sugar over a gentle heat and thoroughly mix. Stir in milk and water. Beat egg well and add to liquid. Pour into dry ingredients and gently stir until thoroughly mixed. Add fruit. Mixture should be very soft, almost liquid. Pour into 8" round or 7" square tin which has been greased and lined. Bake for one and a half hours at 310°F or Regulo 2.

VICTORIA SANDWICH

NO filling or topping

6 oz Self Raising Flour (175g)  
6 oz Margarine (175g)  
6 oz Caster Sugar (175g)  
3 Eggs  
pinch of salt

Oven temperature 190°C/375°F, gas mark 5  
2 x 7" (18cm) sandwich tins, greased and floured

Cream the margarine until like a thick cream. Stir in the sugar and beat very well. Beat in the eggs one at a time, with about a tablespoon of the flour (sifted with the salt) to prevent the mixture from separating. Mix in the remaining flour, seeing that it is well mixed in. Spread level in the prepared tins. Bake for about 20 minutes. Turn out of tins and leave to become cold.
SHORTBREAD (crimped edge)

- 5 oz plain flour (150g)
- 4 oz butter (115g)
- 2 oz sugar (50g)
- 1 oz ground almonds (25g)
- pinch of salt

Oven temperature 160C/330F, gas mark 3
7" (18cm) round sponge tin, greased

Sieve flour and salt, rub in butter, add sugar. Press into tin, prick and mark into wedges.
Bake for 45 minutes or until slightly brown.

COFFEE CAKE

- 6 oz self raising Flour (175g)
- 6 oz margarine (175g)
- 6 oz caster sugar (175g)
- 3 eggs
- 1 level tablespoon instant coffee
- 1 dessertspoon hot water
- pinch salt

Oven temperature 190C/375F, gas mark 5
2 x 7" (18cm) sandwich tins, greased and floured

First mix the coffee with a dessertspoon of boiling water so that it dissolves into an essence.
Cream the margarine until like a thick cream. Stir in the sugar and beat very well. Beat in the eggs one at a time with about a tablespoon of the flour (sifted with the salt) to prevent the mixture from separating. Mix in the remaining flour with the coffee essence, seeing that it is well mixed in. Spread level in the prepared tins. Bake for about 20 minutes.
Turn out of tins and leave to become cold. Fill with coffee butter cream.

LEMON DRIZZLE CAKE

- 4 oz soft margarine (100g)
- 6 oz caster sugar (175g)
- 6 oz self raising flour (175g)
- 1 teaspoon baking powder
- 2 eggs
- Finely grated rind of 1 lemon
- 4 tablespoons milk

For the crunchy topping: Juice of 1 lemon, 4 oz (100g) caster or granulated sugar

Oven temperature 180C/350F, gas mark 4
7" (18cm) deep round cake tin, lined and greased

Mix all ingredients for the cake into a large bowl and beat well for about two minutes until smooth and well blended. Put into prepared tin and level surface. Bake for about 50 - 60 minutes or until cake has shrunk slightly from sides of tin and springs back when lightly pressed. Whilst cake is baking make crunchy topping by mixing ingredients together until blended. When cake comes out of oven spread the lemon paste over the top whilst cake is still hot. Leave in tin until cold then turn out and remove paper.