

CROSTHWAITE SHOW

ARGLES MEMORIAL HALL

8th September 2018

2 pm onwards

SCHEDULE (free of charge)



Designed by Austin Jefferson (2017)

DAY OF SHOW
ADMISSION CHARGE £1.50,
AT THE DOOR
CHILDREN 11 AND UNDER FREE

8:30 am - 10:30 am	Staging of Exhibits
10:30 am	Doors close for judging
2:00 pm	Show open to the public
3:30 pm	Presentation of cups
3:45 pm	Distribution of prize money
4:00 pm	Sale of produce by donation - <i><u>Please give generously</u></i>

Refreshments
Raffle

ENTRY FEE - 30p per class

PRIZES: First - £1 Second - 50p Third - 30p

GENERAL RULES

The Classes are open to all those living in the Parish of Crosthwaite and Lyth and the adjoining parishes of Underbarrow, Crook, Witherslack, Winster, Cartmel Fell and Bowland Bridge, Brigsteer and Helsington, Levens, and members of village organisations.

Entry forms and fees must be submitted at the Memorial Hall on Tuesday 4th September 2018 between 7:00 pm and 9:00 pm or may be delivered or posted to Pat Howarth, Scarsdale, Crosthwaite, Kendal, LA8 8HR by noon on Tuesday 4th September 2018.

Every Exhibitor must have his or her own form. Entries may not be made in joint names.

Children's categories (those whose class number is preceded by a letter 'C' and are in a shaded box) are open ONLY to Exhibitors aged 11 and under. They will be judged in three age groups:

- 4 years and under
- 5 to 7 years
- 8 to 11 years

An Exhibitor may not make more than one entry in any class.

Only Exhibitors will be allowed in the hall to stage their own exhibits.

The judges shall have power, according to the standard of any exhibit, to reduce or withhold any prize.

The decisions of the judges shall be final except in cases where, after any award has been made, the exhibit is found not to be in accordance with the requirements of the schedule.

Exhibits or cards may be removed after 3:30 pm. Exhibits not removed by 3:45 pm will be made available to the public by donation. The committee cannot accept responsibility for any items remaining in the hall after this time.

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Judging will be in accordance with the rules and standards in the Royal Horticultural Society Handbook, which is available to view through Pat Howarth, Scarsdale, Crosthwaite (68652) or as a link on the Crosthwaite and Lyth website. Presentation and quality are important criteria.

With the exception of Class 10 exhibitors should bring their cut flowers on the morning of the Show and use the vases provided for presentation.

Paper plates, provided by the committee, are to be used for all fruit and vegetable classes where required.

All exhibits must be grown by the exhibitor except in the Floral Art classes 54 and 55.

The committee's boxes are to be used for Class 46. These will be supplied on registration evening.

Stalks to be left on cabbages and the calyces on tomatoes. Stalks should be intact on fruit wherever possible.

Any pot plant entered must be purchased prior to 2018.

For the Floral Art the arrangements must be pre-prepared. Only final staging should be done at the hall on the Saturday morning.

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All produce must be home made.

New or transparent tops are required on jars.

All jars and bottles should be clear.
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To help with the display of Artwork and Photography please bring exhibits to the hall on Tuesday 4th September between 7:00 pm and 9:00 pm.

Exhibits in Art, Photography and Handicraft classes must have been made within the past 5 years. Once shown in the Show they may not be entered again.

All Artwork must be the original work of the exhibitor and not taken from any other person's work.

All framed Artwork must be strung for hanging and should not exceed 22" x 18" in total.

Photographs may be commercially developed and printed and can be any size, but must not exceed 10"x 8" excluding any mounts. Total exhibit not to exceed 12" x 10".

The exhibitor's name must be clearly written on the BACK of the Artwork and on Photographs in the BACK TOP RIGHT HAND CORNER.
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All matters not provided for above shall be left to the discretion of the Show committee.

ALL RULES MUST BE ADHERED TO STRICTLY

CATEGORY A - CUT FLOWERS

CLASS		
1	Roses	Three blooms of three varieties
2	Roses	One bloom, any colour
3	Roses	Cluster roses: a vase of not more than three stems, one or more varieties
4	Helenium	Three stems
5	Sweet Peas	A vase of not more than twelve stems, one variety
6	Sweet Peas	A vase of not less than three varieties
7	Japanese Anemone	Three stems each with multiple blooms
8	Annuals	One vase of mixed species, grown from seed this year
9	Asters	Three stems
10	Nasturtium	A small bowl (not supplied)
11	Perennial Flower	One stem
12	Perennial Flowers	Vase of three different varieties; one stem of each
13	Ferns	Vase of three different varieties
14	Fuschia	One stem
15	A vase of flowers of one kind, not named above, raised from seed by the exhibitor during the preceding 12 months.	
16	A vase of mixed flowers. Any number but not less than six kinds with own foliage in a 10" vase.	
17	Dahlias	Three blooms of any variety in a vase
18	Hydrangeas	Vase of three heads
19	Foliage	Three stems of any type

CATEGORY B – FRUIT

CLASS		
20	Damsons	Ten
21	Plums	Five of one variety
22	Apples	Four of one variety, not necessarily ripe
23	Pears	Four of one variety, not necessarily ripe
24	A plate of raspberries	
C25	A plate of blackberries. Please state whether wild or cultivated. * (Children's category)	
26	A plate of fruit of one kind not specified above	

CATEGORY B – VEGETABLES

CLASS		
27	Herbs	Four containers of cut herbs
28	Cabbage	One of any variety
29	Beetroot	Three of one variety
30	Carrots	Three of one variety
31	Potatoes	Five of one variety
32	Runner Beans	Six pods of one variety
33	Longest Runner Bean	
34	Garlic	Three bulbs
35	Pepper	One of any colour
36	Mis-shaped vegetable or fruit	
37	Tomatoes	Four of one variety
38	Cherry Tomatoes	Four of one variety
39	Peas/Mangetouts	Ten pods of one variety
40	Onions	Three of one variety
41	Cucumber	One of any variety
42	Courgettes	Three of one variety: not more than 8" in length
43	Marrow	One
44	Any other vegetable	One
C45	An animal made from vegetables * (Children's category)	
46	A collection of vegetables. Four kinds to be displayed in a box provided by the committee at registration	

POINTS TABLE FOR CLASS 46

	No.	Max. Pts.		No.	Max. Pts.
Beans, French	12	15	Lettuce	2	15
Beans, Runner	12	18	Onions	6	20
Beetroot	3	15	Peas	12	20
Cabbages	2	15	Peppers	2	15
Calabrese	2	15	Potatoes	5	20
Cauliflower	2	20	Radishes	6	10
Carrots	5	20	Shallots	12	12
Celery	2	20	Spring Onions	12	12
Courgettes	3	12	Squash	2	10
Cucumber	2	18	Sweet Corn	2	15
Garlic	2	15	Tomatoes	5	18

CATEGORY C - POT PLANTS

CLASS	
47	Cactus or Succulent. One or more plants growing in a pot or container not exceeding 12"x12"
48	One or more plants in flower, of one kind, growing in a pot or container not exceeding 9" diameter
49	One or more foliage plants of one kind growing in a pot or container not exceeding 9" diameter
50	Fuchsia. One growing in a pot not exceeding 10" diameter
51	Pelargonium/Geranium. One growing in a pot not exceeding 10" diameter
52	Orchid (any variety). One growing in a pot not exceeding 5"diameter

CATEGORY C - FLORAL ART

CLASS	
C53	Miniature garden on a plate not exceeding 9 inches in diameter. *(Children's category)
54	An arrangement in a wine glass, maximum overall dimensions 9x9 inches, height unlimited. Flowers can be bought.
55	An Autumn arrangement in any container, using flowers, foliage, fruit or berries, maximum overall dimensions 14x14 inches, height unlimited. Flowers can be bought.

CATEGORY D – DOMESTIC

CLASS	
56	4 cookies of any variety
57	A cake using a named autumn vegetable
58	A birthday cake
59	A Swedish Tea Ring (using recipe below)

SWEDISH TEA RING

Ingredients

8oz strong white flour; 1 level teaspoon salt; 1 teaspoon dried yeast; 1 teaspoon sugar; 1 oz butter; 1 small egg plus milk to make ¼ pint.

Filling 1 tablespoon sugar; ½ oz soft margarine; 1 oz currants; 3 glacé cherries

Glacé Icing 3 tablespoons icing sugar; 3 teaspoons hot water

Method

1. Sieve flour and salt and rub in butter
2. Add dried yeast and sugar and mix well
3. Warm milk to tepid and add beaten egg
4. Pour over flour etc all at once and mix well by hand to bring together into a ball
5. Knead well for 10 minutes
6. Cover with cling film in a floured bowl and put to rise in a warm place for 1 to 2 hours until double in size
7. Turn dough onto floured board and knead well. Roll out to 9 x 15 cms (6" x 10") and turn it over
8. Spread with soft margarine and sprinkle with sugar and currants and halved cherries. Dampen one long edge with water and roll up tightly like a Swiss roll
9. Lift onto a greased baking sheet and make into a circle. Damp the ends and press together very well. Using scissors cut 2" snips from the outer edge towards the middle but not right through and repeat every 1" of the circumference. Twist these cuts so that they overlap each other to make a wheel like ring with a hollow in the middle
10. Leave in a warm place to prove for 20-25 minutes
11. Bake until golden brown at reg 6 or 200°C for 15-20 minutes
12. Make glacé icing and chop walnuts
13. Remove from oven and allow to cool a little before icing
14. Sprinkle with chopped walnuts

Recipe from Jean Seael who won this class last year

60	4 squares of gingerbread
61	Cheese & Onion Plate Pie, max diameter 9", crust top & bottom
62	Bakewell tart
C63	4 butterfly cakes with buttercream* (Children's category)
64	Jar of lemon curd
65	Jar of marmalade

66	Jar of jam
67	Jar of jelly preserve
68	Jar of chutney / piccalilli
69	Bottle of flavoured oil or vinegar
70	Bottle of any cordial
71	Bottle of fruit liqueur
72	4 hen eggs of any colour

CATEGORY E
PAINTING (Any Medium)

CLASS	
73	A Portrait
74	A Seascape
75	Flower Power
C76	An appropriate design for inclusion on the cover of a Village Show Schedule (2019) * (Children's category)

PHOTOGRAPHY (Not Enhanced)

CLASS	
77	A Portrait
78	A Seascape
79	Flower Power
C80	An animal * (Children's category)

HANDICRAFTS (Not from a kit)

CLASS	
81	A hand-made greeting card
82	A hand-made hat, knitted or crocheted
83	A cushion using soft materials
84	A toy or game using hard materials.
85	Any item using upcycled materials
C86	A LEGO model depicting a castle * (Children's category)
87	A decorated shoe box with removable lid
88	A hand-made brooch of any material
C89	How many different and unusual items can you fit into the provided matchbox * (Children's category)
C90	Any piece of art or craft which may have been produced at your place of education/playgroup * (Children's category)

ANNUAL AWARDS

The **KATHLEEN LAWSON PERPETUAL CUP** for the best Exhibit in the Cut Flowers and Pot Plant Classes excluding Roses and Sweet Peas

The **JACK and MARY MYERS ROSE BOWL** for the best Rose Exhibit in Classes 1 – 3

The **ESTHER BOWMAN VASE** for the Exhibitor gaining the most points in the Sweet Pea Classes

The **WESTMORLAND DAMSON ASSOCIATION AWARD** for the best Exhibit in the Fruit and Vegetable Classes

The **PAT WILSON CUP** for the best Exhibit in Floral Art

The **AGRICULTURAL COMMITTEE PERPETUAL CUP** for the best Exhibit in the Domestic Classes

The **CROSTHWAITE PHOTOGRAPHY CUP** for the best Exhibit in the Photography Classes

The **RODNEY SALE AWARD** for the best Exhibit in the Art Classes

The **W.I. COMPETITION CUP** for the best Exhibit in the Handicraft Classes

The **ERIC BOWMAN PERPETUAL CUP** and £10 to the Exhibitor who is the best all-rounder by gaining the greatest number of First Prizes across the greatest number of Categories A – E.

CHILDREN'S AWARD for the child who, in the opinion of the judges, has made the best contribution overall.

A prize will be awarded for the best entry in each children's category.

ENTRY FORM

Name

Address

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If you are entering Children's Classes please give your age:

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CLASS Numbers:

ENTRANCE FEE: 30p per entry.
No fee for the children's classes

Total Entries



CUT ALONG THIS LINE

