

EVERCREECH SHOW SOCIETY

Winners of the Photography Classes and photographs of winning entries from the Fruit and Vegetable Classes may be included in the 2016 Show Society Calendar.

ENTRIES

1. **Only one entry per person per class.**
2. Entry Forms and Fees (**not exhibits**) to be taken to Prospect House, Prestleigh Road

Tuesday 1 September	Wednesday 2 September	Thursday 3 September
FROM	FROM	FROM
10.00am – 12 noon	10.00am – 12 noon	10.00am – 12 noon
6.00pm – 8.00pm	3.00pm – 4.00pm	6.00pm – 8.00pm

If you are unable to attend any of the above times, please send your entry form together with the correct entry fee to: Janet Rundle, 4 Bridge Close, Evercreech (Tel: 01749 830800), or Email your entries to evercreechshow@aol.com. The email to include name, address and telephone number of the exhibitor, and section(s) and class(es) you wish to enter or fill in the entry form at the back of this schedule, scan and attach to an email.

Postal and Email entry class cards to be collected in the Marquee on the morning of the Show. Payment for emailed entries to be made at this time.

3. **ENTRY FEES FOR ALL CLASSES EXCEPT WHERE OTHERWISE STATED:**

Non Members 50p; Members 25p; Patrons Free of Charge

PRIZE MONEY FOR ALL CLASSES EXCEPT WHERE OTHERWISE STATED:

1st £1.20; 2nd 80p; 3rd 50p

SECTION A – VEGETABLES

For Exhibitor Guidelines on Staging, please see full schedule

The President's Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2014: Adrian Thomas)

The Gordon Billing Memorial Cup will be awarded to the winner of Class 1 Collection of Vegetables. (Winner 2014: Not Awarded)

The Mr & Mrs C Cox Cup will be awarded to the winner of Class 7. (Winner 2014: Daphne Roach)

A Rosette will be awarded to the most outstanding exhibit, excluding Class 1.

1. Collection of Vegetables, 4 kinds, 2 of each. Space allowed 75cms square.
Entry Fee: 50p Prizes: 1st £5.00; 2nd £3.00; 3rd £2.00
2. Collection of Salads, 3 kinds. Space allowed 38cm square.
3. Collection of Potatoes, 2 varieties, 3 of each.
4. Collection of Herbs, 4 kinds, for culinary use, in neat bunches, in a jam jar.
5. Potatoes, 3, all the same variety.
6. Beetroot, 3, round.
7. Runner Beans, 6 pods.
8. Dwarf Beans, 6 pods.
9. Courgettes, 10cm – 15cm, 2.
10. Onions, 3 trimmed, from sets or seeds.
11. Lettuce, 2.
12. Shallots, 6.
13. Carrots, 3, stump-rooted.
14. Dish of Cherry Tomatoes, 9.
15. Tomatoes, 5.
16. Cucumber, 2, ridge or greenhouse.
17. Peppers, hot (chilli) or sweet, 2 specimens.
18. Rhubarb, 3 sticks.
19. 2 specimens of any one vegetable not listed in the above classes.
20. Longest Runner Bean (1st Prize Only).
21. Heaviest Potato (1st Prize Only).
22. Heaviest Marrow (1st Prize Only).

SECTION B – FLOWER CLASSES

For Exhibitor Guidelines on Staging, please see full schedule

The Ough Rose Bowl will be awarded to the winner of Class 23.
(Winner 2014: Jackie Bush)

The Kath Chappell Memorial Salver will be awarded to the winner of Class 26.
(Winner 2014: David Elliott)

The Betty Randel Prize will be awarded to the winner of Class 32.
(Winner 2014: Linda Selman)

The Baber Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2014: David Elliott)

A Rosette will be awarded to the most outstanding exhibit.

23. Vase of Mixed Flowers. Space allowed 38cm in width and depth, height unlimited.
24. Dahlias, 3 blooms, same variety.
25. Dahlia, 1 specimen bloom.
26. Rose HT, 3 specimen blooms.
27. Rose HT, 1 specimen bloom.
28. Antirrhinums, 1 single stem.
29. Sweet Peas, 1 vase, minimum of 6 stems.
30. Hydrangea, 3 blooms.
31. Any flower not listed above – 3 stems in vase.
32. The Colours from my Garden. A vase of flowers and/or foliage and/or fruits and berries. Space allowed 50cm x 50cm.
33. Fuchsia, 6 flower heads – to be shown on board with water underneath. Any variety.
34. Floating Flowerheads, in water, maximum size of container 30cm square.
35. Buttonhole or Corsage.
36. * 1 Cactus or Succulent.
37. * 1 Pot Plant, foliage, including ferns.
38. * 1 Pot Plant, flowering.
39. * 1 Orchid Plant.

*** Must be in possession of exhibitor for more than 3 months.**

Pot size in Classes 36 to 38 not larger than 25cm diameter

SECTION C – FRUIT

For Exhibitor Guidelines on Staging, please see Pages 24 to 26.

The Horrell Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2014: Dick Horrell)

A Rosette will be awarded to the most outstanding exhibit.

Note: Fruit without stalks will be disqualified.

40. Collection of any fruit on a 25cm plate, min. of 3 kinds, any number of each.
41. Apples, 5, cooking.
42. Apples, 5, dessert.
43. Plate or Dish of Plums, 6.
44. Plate or Dish of Blackberries, 20.
45. Plate or Dish of Raspberries, 20.
46. Plate or Dish of Fruit not listed in the above classes.

SECTION D – FLORAL ART

Prize money in this Section: 1st £3.00; 2nd £2.00; 3rd £1.00

The Bessie Ashman Candlestick will be awarded to the most outstanding exhibit in the Floral Art Section. (Winner 2014: Non Hobson)

The Ashman Memorial Cup will be awarded to the winner of Class 48. (Winner 2014: Liz Chaplin)

The Mid-Somerset Flower Cup will be awarded to the winner of Class 53. (Winner 2014: Hazel Fry)

The J W Cox Memorial Shield will be awarded to the exhibitor gaining the most point in this Section. (Joint Winners 2014: Muriel Berry & Hazel Fry)

47. **A LITTLE GEM.** A petite exhibit not exceeding 25cms in width, depth and height.
48. **NOVICE CLASS – LOVE IN A TEACUP.** Space allowed 30cms in width and depth, height unlimited.

The definition of **NOVICE** is “open to an exhibitor who has NOT previously won a First Prize in this Section at the Evercreech Show”.

49. **A GATEAU.** An exhibit. Space allowed 40cms x 40cms, height unlimited.
50. **ECONOMICAL.** An exhibit using supermarket flowers costing no more than £5.00. Space allowed 50cms x 50cms, height unlimited.
51. **FUN WITH FLOWERS, FRUIT AND VEGETABLES.** An exhibit. Space allowed 70cms x 70cms, height unlimited.
52. **WHERE HAVE ALL THE FLOWERS GONE.** An exhibit. Space allowed 70cms x 70cms, height unlimited.
53. **RED HOT SUMMER.** An exhibit. Space allowed 70cms x 70cms, height unlimited. Restricted to Mid-Somerset Flower Club Members only.

SECTION E – HANDICRAFT

**(NOTE: Class cards to be attached to the garment.
Garments not to be displayed on stands).**

The Peter Green Haulage Cup will be awarded to the exhibitor gaining the most points in this Section. **(Winner 2014: Sheila Smith)**

The Acreman Cup will be awarded to the most outstanding exhibit in this Section.

54. Hand knitted adult garment in any yarn.
55. Hand knitted baby or child’s coat or cardigan in any yarn.
56. A Clothing Accessory (either Hat, Gloves, Belt or Scarf) – in any medium.
57. Dressed Doll – any craft not less than 4 garments. Doll may be purchased.
58. A Toy – any medium.
59. A Celebration Card, in papercraft.
60. A Knitted Novelty Item.
61. A Cushion Cover – in any medium.
62. Any other craft not covered by the above classes. Space allowed 75cms x 75cms, maximum height 1 metre.

RECIPES FOR CAKES

CLASS 63 – FRUIT CAKE:

6oz	Butter or Margarine	4oz	Plain Flour
5oz	Sugar	12oz	Mixed Fruit
3	Large Eggs		Pinch of Spice
4oz	Self-Raising Flour		Little Milk if necessary

METHOD: Cream together fat and sugar. Add eggs, beating mixture between each. Stir in flour, fruit and spice. Bake in lined 7" (or metric equivalent) round cake tin at 170°C (325°F, Gas Mark 3) for approximately 2 hours.

CLASS 65 - SOMERSET APPLE CAKE

6oz	(175g) Butter or Margarine	12oz	(375g) Self Raising Flour
6oz	(175g) Sugar	5ml	(1 teaspoon) Mixed Spice
3	Medium Eggs, beaten	30ml	(2 tablespoons) Milk
14oz	(425g) Chopped Cooking Apples		

METHOD: Pre-heat the oven to 180°C (350°F, Gas Mark 4). Grease and/or line an 8" (or metric equivalent) round cake tin.

Cream fat and sugar, add beaten egg. Add spice to flour and sift into the creamed mixture. Add enough milk to make a soft dropping consistency. Stir in the chopped apple and mix well. Put into prepared tin. Dot with a little butter and sprinkle with demerara sugar. Bake in oven for approximately ONE hour.

At home this can be served hot or cold.

SECTION F – HOMECRAFT

For Exhibitor Guidelines on Staging, please see Pages 24 to 26.

The J Green Cup will be awarded to the exhibitor gaining the most points in this Section. (Joint Winners 2014: Helen Jenkins & Nicola Vowles)

The Foster Cup will be awarded to the most outstanding exhibit in this Section. (Winner 2014: Mollie Purse)

63. Fruit Cake – see recipe and tin size
64. Carrot Cake – own recipe.
65. Somerset Apple Cake – see recipe and tin size

66. A Victoria Sandwich made with 3 eggs and equivalent weight of fat, flour and sugar. Raspberry jam to be used.
67. Chocolate Muffins, 5.
68. Shortbread, 5 pieces.
69. A Quiche – short crust pastry.
70. Scones, sweet or savoury, 5.
71. MEN ONLY – Ginger Cake – own recipe.
72. *Pot of Jam (stoned fruit).) ***Any Variety –**
73. * Pot of Jam (soft fruit).) **to be labelled**
74. *Pot of Marmalade.)
75. *Jar of Chutney.)
76. Jar of Honey.)
77. Pot of Lemon Curd.

NB. All preserves should be in 1lb jar (or equivalent); Lemon Curd should be ½lb jar (or equivalent).

Note: NO ADVERTISING ON JAR OR LID

SECTION G – WINE

The C Neale Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2014: Frank Brown)

The Roy and Gladys West Cup will be awarded to the most outstanding exhibit in this Section. (Winner 2014: Helen Jenkins)

78. 1 bottle of Red Wine made from natural ingredients.
79. 1 bottle of White Wine made from natural ingredients.
80. 1 bottle of any Kit Wine.
81. 1 bottle of Liqueur.

NOTE: Wine kits allowed for **Class 80 only**.
All bottles to be of clear glass and labelled with the Main Ingredient.

SECTION H – PHOTOGRAPHY

The Allcock Cup will be awarded to the most outstanding exhibit in this Section.
(Winner 2014: Michael Sullivan)

82. Photograph – Subject – **Seasonal Colour**.
83. Photograph – Subject – **Small is Beautiful**.
84. Photograph – Subject – **Nature's Gift** (as shot, without manipulation).
85. Photograph – Subject – **The World in Motion**
86. Photograph – Subject – **Friendship**.
87. **Under Age 16** - Photograph – Subject – **Garden Visitors**.
88. Black & White Photograph – **Shadows**.
89. **Two Prints** of a Photograph you have taken, printed before and after computer enhancement – mounted on card.
90. Photograph – Subject – **Shoot a Theme**. 4 pictures each 6" x 4" minimum, displayed on a single mount.

Note: Photographs to be mounted on plain card.

Maximum size of mount 12" x 8" (**except Classes 89 and 90**).

With the exception of Class 84 (A Touch of Frost) which should be "as shot", there are no restrictions on the method of printing photographs.

SECTION I – ART

The Sellick Cup will be awarded to the most outstanding exhibit in this Section.
(Winner 2014: Janet Banks)

The Glen Cup will be awarded to the winner of Class 98.
(Winner 2014: Pamela Wood)

91. A Watercolour on a Rural Theme.
92. **Under Age 16** – A Countryside Scene.
93. Natural Patterns
94. Mixed Media or Pastel Study.
95. ***Novice Class** - Landscape, Townscape or Seascape.

*The definition of **NOVICE** is "open to an exhibitor who has NOT previously won a First Prize in this Section at the Evercreech Show".

96. A Portrait.
97. Any picture in Pen, Pencil, Coloured Pencil or Charcoal.
98. Any drawing or painting in any medium – restricted to persons aged 80 years and over.

Note: Classes 92, 93, 95, 96 and 98 can be in any medium.

Paintings that are copies, please state that they are after "Turner, Palmer, etc".

RECIPES FOR CHILDRENS CLASSES

CLASS 102 – HONEY CAKE:

INGREDIENTS:

25g	Butter or Margarine	1	teaspoon Mixed Spice
6	tablespoons Runny Honey	½	teaspoon Nutmeg
175g	Wholemeal Flour	1	Large Egg, beaten
¼	teaspoon Salt	½	teaspoon Bicarbonate of Soda
¼	teaspoon Ground Cinnamon	3	tablespoons Milk

METHOD:

1. Preheat the oven to 180°C (350°F, Gas Mark 4). Grease and line the base of 23cm (9”) square baking tin with grease proof paper.
2. Heat the butter and the honey together in a saucepan over a low heat and stir until the butter has melted.
3. Take the pan off the heat and add the flour, salt, spices and egg to the butter and honey, a little at a time, beating until the mixture is smooth.
4. Put the bicarbonate of soda and milk into a small bowl and mix well. Stir into the mixture in the saucepan.
5. Spoon the mixture into the greased and lined baking tin. Bake in the oven for 25-30 minutes before turning out on to a cooling rack.

CLASS 106 – PEPPERMINT CREAMS

INGREDIENTS:

450g Icing Sugar, sifted
150g Plain Chocolate
120 to 135ml (8 to 9 tablespoons) Sweetened Condensed Milk
Few drops Peppermint Essence or Extract
Few drops Green Food Colouring

METHOD:

1. Place the Icing Sugar in a large bowl and add the condensed milk. Stir until you have a crumbly mixture.
2. Add a few drops of the Peppermint Essence or Extract, and a few drops of Green Food Colouring. Knead until you have a smooth, firm mixture.
3. Lightly dust the work surface with a little icing sugar and roll out to 5mm (½”) thick. Cut into rounds with a small cutter. Leave to dry on a piece of baking paper.
4. Melt the Chocolate in a heatproof bowl over a pan of simmering water, then dip each cream into the melted chocolate. Leave to set.

SECTION J – FAMILY CLASSES

Entry Fee: 50p Prize Money: 1st £3.00; 2nd £2.00; 3rd £1.00
One Entry per Family/Household

The Jubilee Salver will be awarded to the most outstanding exhibit in this Section.
(Winner 2014: Miller Family)

99. A Circus in a Shoebox
100. A Limerick of 5 lines, first line being “There once was a prize winning Marrow”.

SECTION K – CHILDREN

Entry Fee: None Prize Money: 1st £1.00; 2nd 60p; 3rd 40p

Mrs Neil’s Cup will be awarded to the exhibitor gaining the most points in this Section. (Winner 2014: Scarlet Miller)

FOR 8 to 11 YEAR OLDS

The Paradise Cup will be awarded to the most outstanding exhibit in this age group. (Winner 2014: Lara Dunford)

101. A Transport Model made out of clay, fimo, playdough, etc.
102. Honey Cake – recipe and tin size given on Page 21.
103. A Photograph of an interesting Building, mounted on card.
104. Handicraft – any article, any medium. Space allowed 50cms x 50cms.

FOR 4 to 7 YEAR OLDS

The Doble Cup will be awarded to the most outstanding exhibit in this age group. (Winner 2014: Scarlet Miller)

105. “A Monster” made out of vegetables and/or fruit.
106. Peppermint Creams, 5 – see recipe given
107. A Collage called “A Garden”. Size A4
108. A Picture you have painted or drawn of a special occasion. Size A4.

PRE-SCHOOL

109. A Picture of My Favourite Animal. Maximum size A4.

EVERCREECH PRIMARY SCHOOL CLASSWORK ONLY

110. For 8 to 11 years old – Design a Stained Glass Window.
111. For 4 to 7 years old – A Picture of an Alice in Wonderland Character.

AGE TO BE STATED ON ALL EXHIBITS

(Age on 31st August determines group to be entered)

NOTE: A CHILD MAY ONLY ENTER IN THEIR RESPECTIVE AGE GROUP

