

RULES

1. The judge's decision is final
2. All entries should be grown or made by you
3. No exhibit shall be removed before 4.30pm on Sat 9th Sept.
4. No person, other than those appointed, will be allowed in the room whilst judging is taking place
5. Challenge Cup (awarded for 1 year) for exhibitor with highest cumulative points (1st prize: 5 points, 2nd prize: 4 points, 3rd prize: 3 points, 4th prize: 2 points, commendation: 1 point)
6. No exhibits will be accepted after 11.30am, Sat 9th Sept.

Entries of all shapes and sizes encouraged. Everyone welcome to enter!

You can hire Watchfield Village Hall for your event or activity

Large Hall £7.50 per hour
Small Hall £6.50 per hour

Facilities include toilets, showers, kitchen, stage, piano, car parking

To book please contact Ruth 01793 782234
r.holman96@btinternet.com

Other Events at Watchfield Village Hall

September 15th - Bingo, 7.30pm

September 16th - Cream Teas, 2.30pm

September 23/24 - Scarecrow Trail Weekend

October 27th - Bingo, 7.30pm

December 2nd - Xmas Fayre, 10am-1pm (to book a table @ £10 call Sheila 01793 783531 or Ruth 01793 782234)

December 8th - Xmas Bingo, 7.30pm

Everyone welcome at all events

Watchfield Horticultural & Craft Show

SATURDAY, SEPTEMBER 9TH 2017

2PM-4.30PM

(ENTRIES 6-8PM FRI 8TH & 8.30-11.30AM SAT 9TH SEPTEMBER)

FREE TO VIEW 2-4.30PM SAT 9TH SEPTEMBER - REFRESHMENTS AVAILABLE

Watchfield Village Hall

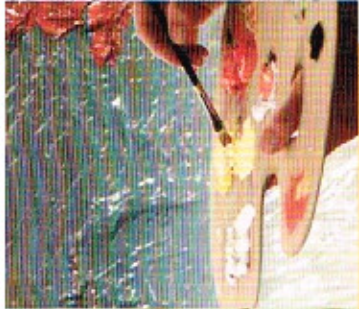
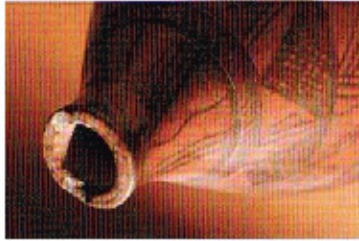
Chapel Hill SN6 8TA

Contact Sue 01793

780329/07899 300496 or Ruth

01793 782234 or see

watchfield.org for details



Enter as many categories as you like - only 20p per entry

VEGETABLES

1. Five potatoes
2. Three carrots
3. Three beetroots
4. Two parsnips
5. One cabbage
6. Nine runner beans
7. Three onions
8. Five tomatoes
9. One cucumber
10. One squash
11. Any other vegetable not on schedule

12. Heaviest marrow
13. Longest runner bean
14. Heaviest potato
15. Most unusually shaped vegetable

FLOWERS

16. Single bloom - any variety
17. Vase of mixed flowers - not less than 5 varieties

ROSES

18. One specimen bloom - any variety
19. Vase of 3 blooms - one or more varieties

FRUIT

20. Five apples, cooking
21. Five apples, dessert
22. Five pears
23. Raspberries - bowl of 15
24. Any fruit not on schedule

ALLOTMENTS

25. Best kept allotment - Backlands site
26. Best kept allotment - Church site

POT PLANTS

27. Flowering plant
28. Foliage plant
29. Cactus or succulent
30. Plant not on schedule
31. Outdoor container

FLOWER ARRANGEMENT

32. Table centre arrangement
33. Miniature arrangement (max. 5 inch/12cm high/wide)
34. Best arrangement in the most bizarre object
35. Colour splash
36. Autumn harvest arrangement

HOME ECONOMICS

JAMS OR JELLIES

37. Strawberry
38. Gooseberry
39. Raspberry
40. Stone fruit
41. Mixed fruit
42. Any not on schedule

OTHER

43. Any marmalade
44. Any curd
45. Savoury jelly
46. Pickle, chutney or relish
47. Savoury sauce
48. Victoria sandwich (see recipe)
49. Bakewell tart (see recipe)
50. Lemon drizzle (own recipe)
51. Millionaires shortbread (own recipe)

HANDICRAFTS

52. Any hand knitted article
53. Any crocheted article

HANDICRAFTS (cont.)

54. Any hand and/or machine sewn article
55. Any crafted item by a beginner (less than 1 year experience or 1st attempt)
56. Stuffed toy
57. Painting or drawing (max. size A3)
58. Any wooden or ceramic item
59. Original hand made article not on schedule

PHOTOGRAPHY

- NB A4 or smaller and unframed. No professional photographers
60. Animal magic
61. Photobombed or selfie
62. Family fun
63. Landscapes/seascapes

CHILDREN'S CLASSES (prize for every entry)

64. Model of an animal made from vegetables and/or fruit
65. Drawing, or computer art, of your favourite animal
66. 6 Rice Krispie cakes (own recipe)
67. 6 pieces of Rocky Road (own recipe)

RECIPES

VICTORIA SANDWICH

Ingredients: 6oz (170g) self-raising flour, 6oz (170g) butter, 3 eggs, 6oz (170g) caster sugar, pinch salt, jam, caster sugar for dredging
Method: Cream butter and sugar, add eggs, fold in flour and salt. Cook in two prepared 7 inch /18cm sandwich tins at 175oC, Gas 3 for 20-25 minutes. Cool on wire rack, sandwich with jam and dredge top with caster sugar. Present uncut on a plate.

BAKEWELL TART

Ingredients: 8oz (200g) shortcrust pastry (own recipe), dark fruit jam, 2oz (50g) butter, 2oz (50g) caster sugar, 4oz (125g) ground almonds, 1tsp almond flavouring, 2 eggs, 2oz (50g) self-raising flour, 1/2tsp baking powder, 2tbsp milk, 1oz (25g) flaked almonds
Method: Line loose bottomed flan dish with pastry and bake blind at 200oC, Gas 6 for 10-15 minutes. Cool. Spread the jam over the pastry base. Cream butter and sugar, beat in ground almonds, almond flavouring and eggs. Fold in flour and baking powder and lightly stir in milk. Spread mixture over base, scatter flaked almonds. Bake for 30 minutes at 180oC, Gas 4.