

FOREST OF ARDEN AGRICULTURAL SOCIETY

www.forestploughing.com

SCHEDULE OF PRODUCE SHOW WITH DISPLAYS

Sunday 17th September 2023

at

Edstone Farm, Langley Road, Wootton Wawen, B95 6DL

by kind permission of Mr & Mrs B Lewis

Produce show secretary – Caroline Bull Heathers The Green Snitterfield
CV37 0JG

Closing date for entries Sunday 10th September 2023. All free to enter.

The **Gladys Jackson** perpetual memorial trophy rose bowl to be presented to the competitor gaining most points in Section A,B,C & D.

A trophy will also be awarded to the competitor with the most outstanding exhibit in each section

The **Forest of Arden Ladies Committee** Perpetual Trophy to be awarded to the Best Novice in Class 16 Section C

The **NFU Cup** to be awarded to the child with the most outstanding exhibit in Section E

RULES

Exhibits must not be taken away before 4pm.

Children's prize money to be collected at approximately 4pm from the Produce Show Tent.

There will be a limit of one entry per class unless otherwise stated.

Judge's decision is final. All Exhibits at owners risk.

Points will be awarded to 1st, 2nd, 3rd and 4th place winner only.

ALL EXHIBITS TO BE STAGED 09:00am - 10:15am
TENT CLOSED FOR JUDGING 10:15am – 12:00 noon

Section A: Flowers

1. 'Ode to Autumn' – not to exceed 18" overall.
2. Any 5 Dahlias.
3. A vase of garden flowers to be viewed from all round not exceeding 18" (46cm) overall.
4. Miniature arrangement in a napkin ring 4" (10cm) overall.
5. A last rose of Summer.

Section B: Produce

6. 3 Carrots with tops on.
7. 5 Tomatoes of the same variety.
8. Display of 3 different homegrown dessert fruits (3 of each)
9. 5 Hen eggs to be displayed on a white paper plate with sand. Judge to choose one egg to judge content.
10. 3 Onions.
11. A selection of 4 different home grown vegetables (3 of each) to be displayed in a vegetable box.
12. A selection of 5 home grown herbs collectively displayed
13. Longest Runner Bean.

Section C: COOKERY AND PRESERVES

14. An 8" vegetable cake. Please state vegetable used.
15. NOVICE class for competitors who have not won 1st prize in the Cookery Section. – 8" Victoria Sandwich with plain top. Open to all ages.
16. Coronation Quiche – Recipe attached.
17. 5 Decorated Cup Cakes – Coronation theme.
18. 5 Savoury Scones.
19. A jar of Marmalade.
20. A jar of Stoned Fruit Jam.
21. A jar of Soft Fruit Jam.
22. A jar of Chutney.
23. A jar of Jelly.
24. A bottle of homemade Alcoholic Beverage.

Section D: HANDICRAFT (2 entries per class permitted)

- 25. 'You've made it – let's see it' any sewn/knitted or crochet item
- 26. A decorated phone case – any medium.
- 27. A painting or drawing unsigned – any medium not to exceed A3.
- 28. A Piece of Artwork unsigned. (Please state age if under 16).
- 29. 'Nature at its finest' photograph unmounted not exceeding 5"x7".
- 30. A Christmas Tree decoration.

Section E: CHILDREN'S SECTION (Aged under 16)

Prize money: 1st £2 2nd £1 3rd 50p

- 31. A Disney themed Collage (2 classes under 5 and 6-11 years).
 - a) Individual entry maximum size A4.
 - b) Group entry banner size to hang around the marquee.
- 32. A pasta picture on a plate (Please state age).
- 33. A Rocket made from recycled materials (Please state age).
- 34. A Magic Wand – (Please state age).
- 35. A vehicle made from Lego. (Not from a kit). Any age.

Section F: FAMILY SECTION

- 36. A Scarecrow – Theme My Hero/Heroine.

FOREST OF ARDEN PRODUCE SHOW

I wish to enter for the following classes:

PLEASE ENTER CLASS NUMBER BELOW:

NAME:.....

ADDRESS:.....

EMAIL:.....

This entry form to be returned by **Sunday 10th September 2023.**

To: Caroline Bull, Heathers The Green Snitterfield, Stratford upon Avon CV37 0JG email. Caroline.tunbridge@icloud.com 07538 818685.

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TENT CLOSED FOR JUDGING AT 10:15am

Coronation Quiche Recipe

Ingredients.

120cm Flan Tin

Pastry.

- 125g plain flour
- Pinch of salt
- 25g cold butter, diced
- 25g lard
- 2 tablespoons milk

Add salt to sifted flour and mix in butter and lard until like breadcrumbs. Add milk. Make a dough and wrap and chill for 30 mins. Line flan tin and bake blind. 375 degrees.

Filling.

- 125ml milk
- 175ml double cream
- 2 medium eggs
- 1 tablespoon chopped fresh tarragon
- Salt and pepper
- 100g grated cheddar cheese
- 180g cooked spinach, lightly chopped
- 60g cooked broad beans or soya beans

Beat together, milk, cream, eggs, salt and tarragon. Scatter half the cheese in flan. Add the spinach and beans, then top with the remaining cheese. Gently pour in the milk mixture and cook for approx 20-25 minutes until set. Oven Temp. 375 degrees.