

FREE COPY

***MORTIMER WEST END
& DISTRICT
ANNUAL SHOW***

Produce, Art & Crafts

***MORTIMER WEST END
VILLAGE HALL***

***Saturday 28th August 2021
2:30 p.m.***



WELCOME

I am pleased to welcome you to the 2021 Mortimer West End and District Annual Show.

After last year's cancellation we have decided to go ahead with the Show this year in light of the improving news on Covid and ongoing easing of restrictions. Let us hope that the worst is now behind us and that we can continue to get back towards normal life.

The Show will take place on Saturday 28th August at the village hall in Mortimer West End and we look forward to seeing you there.

To help us to manage any social distancing requirements, if they still exist in August, you will notice that we have reduced the number of items in each class.

So please read the schedule very carefully, this is a temporary arrangement.

We use a panel of **independent** judges (as listed in the schedule) who are experts in their individual fields to judge the various classes and they regularly comment about the quality of our entries in our Show.

It is wonderful that a small village show like ours attracts such positive comment.

A Show like this does not just happen and the committee work hard throughout the year to pull it all together. We are always looking for new members so if you would like to join the committee or have ideas or suggestions that you think would make a difference then please do contact us. We could also do with a hand to clear up at the end so if you are able to spare a few minutes to help dismantle stands and tables and pack them away we would be grateful.

Thanks again to everyone who has been involved in making this year's Show happen.

Nick Munson

Chairman

PLEASE READ YOUR SCHEDULE CAREFULLY.

1. All classes are open.
2. All exhibits must be the produce or work of the exhibitor.
3. Items in Class 5 (Handicrafts) to be completed in the current year.
4. Entry fee for each exhibit: 40p.
Entry fee for Feature Class: £1.
ALL CHILDREN'S ENTRIES UP TO & INCLUDING 14yrs ARE FREE.
5. Entry/Exhibition labels are included in your schedule; additional supplies are available from committee members during August. These must be completed in full.
6. Reservation of exhibits should be made by marking "R" in the top right-hand corner of the exhibitor's label, exhibits not reserved will be gifts to The Show.

The reserved exhibits can only be removed after 4.00 p.m.

7. Exhibitors are not allowed a double entry on any or all schedule items.
8. **STAGING COMMENCES AT 8:30A.M. ON THE MORNING OF THE SHOW & MUST BE COMPLETED BY 10:45 A.M. THE HALL WILL BE CLOSED DURING JUDGING, WHEN ONLY THE JUDGES AND ANY AUTHORISED PERSONS WILL BE PRESENT.**
9. Collections (only when applicable) will be judged to R.H.S. point's scheme. For example: -
20 points - Carrots. Cauliflower. Celery. Peas. Potatoes. Onions. Tomatoes.
18 points -Beans Scarlet Runners. Cucumbers.
15 points - Broad Beans. Dwarf French Beans. Beet. Cabbage. Lettuce.
Other varieties are in the R.H.S. Book. The items in any collection must be selected from items 2 – 21 inclusive in Class 1 and must be as stated in the schedule.

10. Challenge Cup awards will be based on points as follows:

Single entries:

- 1st Prize 5 points
- 2nd Prize 3 points
- 3rd Prize 1 point

Feature Class entries:

- 1st Prize 12 points
- 2nd Prize 6 points
- 3rd Prize 3points

11. Adult Challenge Cups cannot be won outright.

RULES FOR ENTRY (continued)

12. In the event of a tie for any award, Best in Class will decide.
13. Objections concerning the competitions or competitors must be made in writing to 'The Show Secretary' before 3:30pm on the day of The Show with a deposit of 50p.
14. The committee cannot accept responsibility for any loss or damage to or tampering with any exhibit after The Show is opened.
15. Trophies will be awarded between 4:00pm and 4:30pm. Prize money will only be given on presentation of award cards and can be collected from the Treasurer **AFTER PRESENTATION OF TROPHIES.**
16. The decision of the judges is final as to the relative merits of the exhibits. The committee's decision is final on all other issues.
17. Trophy holders to return Cups to the Secretary in the week prior to The Show and cups should be cleaned.

18. PARISH BOUNDARY CHANGES.

With reference to The Stan Williams Memorial Cup the Ecclesiastical Parish Boundary of the village is used & therefore residents from the following roads are eligible to tick the MWE Residents box on entry slips:

Laneswood	Ravensworth Road	Birchland Close
Sweetzer's Piece	Birch Lane	St. Catherine's Hill
West End Road (to the Turners Arms & including mobile Homes).		

19. **Ticking the Senior Citizen's box is entirely voluntary but only entrants who tick the box are eligible for the Collinson Cup.**

THANK YOU TO ALL OUR SPONSORS

INDIVIDUALS, BUSINESS & ASSOCIATIONS

As the decision to proceed with the Show this year was made in June, the schedule was sent for printing before the list of Sponsors was available.

This year a number of items have been omitted from the schedule, this will help with social distancing and for the judging to take place whilst following the current Covid rules.

The committee is doing everything we possibly can to keep everyone Covid safe, so the layout may be slightly different.

Hopefully everything will resume as normal next year.

We look forward to seeing you.

COMMITTEE MEMBERS

Chair: ngmunson@yahoo.com	Mr N Munson	9331310
Vice Chair:	Mrs M Chandler	9332484
Secretary. suetotham@btinternet.com	Mrs S Totham	9332521
liskelarsen@gmail.com	Liske Larsen	9331000
janetbeer47@btinternet.com	Mrs J Beer	9836910
mike.cooper.1071@gmail.com	Mr M Cooper	9333243
briantotham@btinternet.com	Mr B Totham	9332521

SHOW JUDGES

Flowers	Mr John Eckton
Vegetables	Mr John Eckton
Handicrafts	Rosemary Richardson
Art	Ann Proctor
Domestic	Pam Morden
Photography	Chris Whiting
Children	Various Judges
Wine	
Fruit	Mr John Eckton
Flower Arranging	

SHOW CUPS

Classes 1 ,2 & 3	Best in Marque. Classes 1,2,3.
Class 1 Vegetable	The Village Hall Cup
Class 2 Fruit	The Margaret Moore Memorial Cup
Class 3 Flowers	The Joan Waugh Rose Bowl
Class 4 Flowers floral arrangements	The Hilary Gibbs Memorial Shield
Class 5 Handicrafts	The Tom Weeks Cup
Class 6 Photography	The Viewfinder Cup
Class 7 Art	The Leisure Cup
Class 7 Art - Best in class	The Laurie Drake Trophy
Class 8 Wine	The Woodruff Cup
Class 9 Domestic	The Mortimer West End W.I. Cup
Class 9 Domestic-Best in class	The Lampert Cup

CLASS 10 CHILDREN.

Up to & including 6 years	MEDAL
7 up to & including 14 years	MEDAL

THE CHALLENGE CUP.

Awarded to the entrant with the most points achieved in classes 1 to 9.

THE LEWORTHY CUP.

Awarded to the Show Runner up, the entrant with the second highest points achieved in classes 1 to 9.

THE SHOW WINNER AND SHOW RUNNER UP ARE NOT ELIGIBLE FOR THE FOLLOWING AWARDS: -

THE STAN WILLIAMS MEMORIAL CUP.

Awarded to the Mortimer West End resident with the highest points achieved in classes.

THE COLLINSON CUP

Awarded to the Senior Citizen with the highest points achieved in Classes 1 to 9.

PRIZE MONEY	1 st	2 nd	3 rd
Feature Class	£3	£2	£1
Single Items	£1	70p	50p

Class 1. VEGETABLES –THE VILLAGE HALL CUP.

1. FEATURE CLASS: Collection of 5 types of Vegetables 2 of each
Display not to exceed 600mm x 600mm

Judged by R.H.S. point's scheme - see rules.

2. 5 Runner Beans.
3. 5 French Beans.
4. 3 Beetroot.
5. 3 Carrots.
6. 2 Parsnips.
7. 2 Courgettes.
8. 2 Squashes.
9. 3 White Potatoes, named if possible.
10. 3 Coloured Potatoes, named if possible.
11. 3 Onions, over 250 grams.
- 12.
13. 5 Tomatoes of same variety
14. 5 Cherry Tomatoes to pass through a 35mm ring.
- 15.
- 16.
17. 5 Large Shallots.
18. 2 Peppers or Chillies.
19. Cabbage or Cauliflower or Broccoli.
20. 3 sticks of Rhubarb.
21. 2 of any other vegetable not covered by the above.
- 22.
- 23.
24. Misshapen vegetable.
- 25.
26. Longest Runner Bean.
27. Children up to and including 16 years; Longest Runner Bean.

Note: - Root Vegetables should be washed gently and presented with the tops trimmed
Tomatoes: the calyx must not be removed.
Shallots & Onions: part of the tops should be removed, and the remainder folded over and tied with raffia or alternative.
*** VASES SUPPLIED & MUST BE USED**

Class 2. FRUIT – MARGARET MOORE MEMORIAL CUP.

28. Dish of Wild Blackberries with calyx.
- 29.
30. 3 Apples, same variety
31. Dish of stone fruit e.g., Plums, Gages etc. with stalk
32. Dish of berries, 1 type with stalks. e.g. raspberries, blueberries, strawberries etc.
- 33.
34. Any other fruit- none of the above
- 35.
36. CHILDREN ONLY. Collection of hedgerow fruits,3 types with stalk.

Class 3. FLOWERS – JOAN WAUGH ROSE BOWL

***VASES SUPPLIED & MUST BE USED**

37. Vase of flowers. Home grown; you can use your own vase
38. 3 stems of annual or biannual (excluding asters) *
- 39.
40. 3 stems of flowering shrub. *
41. 3 blooms of Dahlia, cactus variety. *
42. 3 blooms of Dahlia, pom pom variety. Max 5.5cm*
- 43.
44. 3 blooms of dahlia, any variety other than those above *
45. 1 Large Dahlia bloom. *
- 46.
- 47.
48. A Stem of Rose*
49. 3 Stems of herbaceous perennial or bulb not covered by above. *
- 50.
- 51.

Class 4. FLOWER ARRANGING.

THE HILARY GIBBS MEMORIAL SHIELD.

Purchased flowers may be used for this class.

- 52.
- 53.
- 54.

Class 5. HANDICRAFTS – THE TOM WEEKS CUP

55. Hand knitted or crochet item.
56. Bag for life in any medium.
- 57.
58. Decorated Box. Any medium.
59. Handmade card.
- 60.
- 61.
62. Cross stitch or Tapestry picture. Finished ready to hang.
63. Stuffed toy.
64. Item of Metal work
65. A piece of Quilting. Applique/Patchwork
- 66.
67. A Scale Model. **Kits can be used.**
68. Handmade item of Woodwork.
- 69.

EXHIBITS MUST NOT HAVE BEEN PREVIOUSLY EXHIBITED IN THE SHOW.

Class 6. PHOTOGRAPHY – THE VIEWFINDER TROPHY.

70. Pattern Picture
71. Water
72. Winter
73. Garden Scene
74. Any other subject

Note: Photographs 30cm x 22cm maximum print size, must be mounted on CARD with a max size of 35.5cm x 28.0cm overall. Frames are NOT accepted.

Class 7. ART – THE LEISURE CUP.

- | | | | |
|-----|---|-----|----------|
| 75. | A Collage | Max | 56x41cm |
| 76. | Watercolour Painting. | Max | 56x 41cm |
| 77. | Pencil or Charcoal Drawing. | Max | 56x41cm |
| 78. | Painting or drawing in any other medium | Max | 56x41cm |
| 79. | Painting in Acrylic / Gouache | Max | 56x41cm |

NOTE: ALL ITEMS MUST BE FRAMED & ABLE TO BE HUNG.
THE ABOVE SIZES EXCLUDE MOUNTS & FRAMES.
Exhibits must not have been previously exhibited in The Show.

Class 8. HOME MADE WINE – THE WOODRUFF CUP.

State type on label.

- 80.
- 81.
- 82.
- 83.
- 84.

Class 9. DOMESTIC – THE MORTIMER WEST END W.I. CUP.

All fresh food must be covered with our cake domes where possible.

Items marked * have a recipe at the end of the Schedule.

Temperatures and times are for guidance only.

- 85. Soft fruit Jam. Jars should be approx. 340-455g
- 86.
- 87. 5 Rock Buns*
- 88. Sandwich Cake, fill with jam of your choice & buttercream
- 89. Fruit Cake. **Max tin size 20cm**
- 90. Brummy Bacon Cakes*
- 91. 5 Red cheese biscuits*
- 92.
- 93.
- 94. Gingerbread
- 95. Wholemeal Herb Round*
- 96. Man, of the House. 5 Lemon Drizzle Slices.

NOTE: For classes 8 & 9, all jars and bottles should be free from all commercial trademarks. They should be clean and unblemished.
Labels should be neat, straight, and of a suitable size.
Labels on jars should state contents, (not ingredients) month and year of making.

Class 10. CHILDREN’S SECTION.

Date of birth to be declared on each entry label.

Drawings not bigger than A4.

Please keep within your age group.

Items marked * have a recipe at the end of the Schedule.

CHILDREN UP TO AND INCLUDING 6 YEARS AS AT 31.8.2020. MEDALS

- 97. A Collage any medium. A4
- 98. Sock Puppet
- 99. A bookmark for your favourite book
- 100. No cook Fudge. *
- 101. Soft dough creation*

CHILDREN FROM THE AGE OF 7 TO 14YEARS AS AT 31.8.2020. MEDALS

- 102. Make a Mini Garden in a seed tray
- 103. Make a Lego Model using your own imagination
- 104. Thumbprint cookies*.
- 105. A Robot made from recycled materials
- 106. Make a Poster with the theme, “Save our Oceans”

CHILDREN, PLEASE Make sure you have completed your entry forms correctly on both sides with your full name and date of birth written neatly and clearly.

THUMBPRINT COOKIES

170g Softened Butter 100g Caster Sugar
220g Plain flour 2 Egg yolks 160g Jam (any flavour)

Preheat oven to 180°C/Gas mark 4.

Cream together butter, caster sugar and egg yolks.

Mix in flour a little bit at a time until you have a soft dough.

Roll dough into 5cm balls. Place balls 8cm apart onto baking sheets.

Use your clean thumbprint in the centre of each cookie and fill with ½ teaspoon jam.

Bake for 8-10 mins until golden brown on the bottom.

Carefully transfer to cooling rack (**jam will be very hot**) leave until cold.

NO COOK FUDGE

170g full fat cream cheese softened 475g sifted icing sugar.
110g dark chocolate or choc chips melted ½ tsp vanilla. Pinch salt

Line a 20cm square baking dish with foil.

Beat cream cheese till smooth.

Add Salt and vanilla. Mix well.

Mix icing sugar in a little bit at a time.

Stir in melted chocolate.

Spread into prepared baking dish and smooth top.

Chill for 1hr or until firm. Cut into 2.5 cm squares.

SALT DOUGH RECIPE

250g Plain flour 25g table salt 125ml water.

Preheat oven to its lowest setting. Line a baking sheet with parchment paper.

Mix flour and salt into a large bowl. Add water and stir until it all comes together into a ball.

Transfer to a floured work surface and let your imagination run wild.

Put your creation onto the lined baking sheet and bake for 3hrs or until solid.

Leave to get cold then paint and decorate.

ROCK BUNS

8 oz Self Raising Flour 4oz Marge or Butter
4oz Granulated Sugar 1oz Dried Fruit
1 Egg

Pre heat oven to Gas mark 6/ 200°C. Grease a baking tray.

Sieve flour, add sugar and marge/butter and rub in with fingertips to create bread crumb texture.

Stir in fruit, add beaten egg and mix with a knife or fork to a stiff consistency.

Divide into 16 pieces and place on baking tray.

Bake for 15-20 minutes.

Cool on wire rack.

BRUMMY BACON CAKES

Pre heat oven 200 °C / Gas mark 6.

50g streaky bacon or cooked leftover bacon de-rinded and boned.

225g self-raising flour 25g butter

75g Cheddar cheese, grated ¼ tsp salt

150 ml milk 1 level tablespoon tomato ketchup

Dash of Worcestershire sauce Milk for glazing

Grill the bacon until crisp. Cut into pieces.

Sieve flour and salt together rub in butter finely.

Add 1/3 of the grated cheese and the bacon.

Mix milk, tomato ketchup and Worcester sauce together.

Add to dry ingredients and mix to a soft dough.

Roll out on a floured board to a 17.5cm circle. Brush with milk and cut into 8 wedges.

Arrange on a greased baking tray and sprinkle with remaining cheese.

Cook for 30 minutes

WHOLEMEAL HERB ROUND

Makes 1 loaf.

225g Plain wholemeal flour	1 tsp cream of tartar
½ tsp bicarbonate of soda	½ tsp of salt
Large pinch of ground pepper	50g butter or marger
1 tsp of dried mixed herbs	150ml natural yoghurt
Milk to glaze	

Heat the oven to 220°C / Gas mark 7.

Mix the flour, cream of tartar, soda, salt and pepper together in a bowl.

Rub the fat into the flour until the mixture resembles fine breadcrumbs, then stir in the herbs.

Add the yoghurt and work to a soft dough, kneading until smooth.

Shape the dough into a round and press out until 1cm thick.

Place on a greased baking sheet and score with a sharp knife into 6 portions.

Brush with milk and bake for 25 minutes. Serve freshly baked with cheese or soup.

RED CHEESE BISCUITS

50g Red cheese grated.

50g Marge.

50g Plain flour.

Pre heat oven to 180°C / Gas mark 4.

Rub the marge and the cheese into the flour until a firm paste is formed.

No liquid need be added. Roll out very thinly and cut into shapes.

Place onto a greased baking sheet and bake in the centre of the oven for 5-7 minutes.

Cool on a wire rack.