

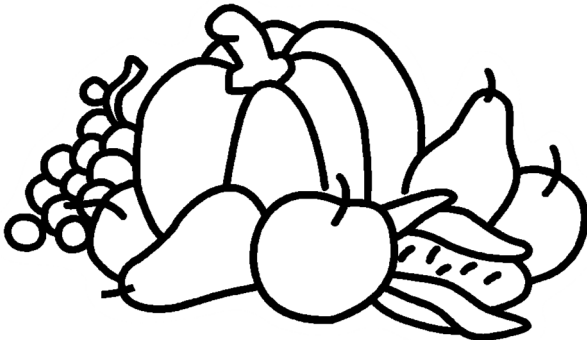
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***MORTIMER WEST END
& DISTRICT
ANNUAL SHOW***

Produce, Art & Crafts

***MORTIMER WEST END
VILLAGE HALL***

***Saturday 27th August 2022
2:30 p.m.***



WELCOME

This year's Show will take place on Saturday 27th August at the village hall in Mortimer West End. Last year, due to Covid concerns, we had to reduce the number of classes and items in our Show. This year we are back to normal – hopefully even bigger and better! But that, to a large extent, depends on you showing off all your wonderful gifts and talents! We hope you'll be inspired to enter.

If you're keen to have a go and not quite sure what to do or how to enter, any of our committee members will be pleased to provide information and guidance. Names and contact details are listed in the schedule so please do get in touch.

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 the entries in our Show.

It is wonderful that a small village show like ours attracts such positive comment. We have so much talent locally and it is lovely to be able to share and celebrate this together.

A Show like this doesn't 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.

Finally, I would like to thank all our sponsors who give financial support to enable us to fund this event. There will be a notice board in the Hall with our sponsors' names.

If you would like to support us with a one-off gift or with an annual donation by direct debit our bank details are:

Bank	National Westminster	Account Number	88715221
Account Name	MWE & District Annual Produce Show	Sort Code	601721

If everyone who receives this schedule were to donate just £5 it would make a great difference to our funds.

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

NICK MUNSON
CHAIRMAN

PLEASE READ YOUR SCHEDULE CAREFULLY.

RULES FOR ENTRY

1. Classes 1 – 9 are open to adults. Class 10 is open to children.
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 (Class 1, Item 1): £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 only allowed one entry per schedule item.
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. The Feature Class will be judged to R.H.S. points scheme. For example: -
20 points – carrots, cauliflower, celery, peas, potatoes, onions, tomatoes
18 points - scarlet runner beans, cucumbers
15 points - broad beans, dwarf French beans, beet, cabbage, lettuce
Other varieties are in the R.H.S. Book.
The items in the collection must be selected from items 2 – 21 inclusive in Class 1 and must be as stated in the schedule.
10. Show Cup awards will be based on points as follows:
Single entries:

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

Feature Class entries:

1 st Prize	12 points
2 nd Prize	6 points
3 rd Prize	3points
11. There is only one winner of each cup and in the event of a tie for any award, Best in Class will decide.

RULES FOR ENTRY (continued)

12. 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.
13. The committee cannot accept responsibility for any loss or damage to or tampering with any exhibit after The Show is opened.
14. 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.**
15. 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.
16. Trophy holders to return Cups to the Secretary in the week prior to The Show and cups should be cleaned.

17. 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).

18. Ticking the Senior Citizen's box (over 60) is entirely voluntary but only entrants who tick the box are eligible for the Collinson Cup.

**THANK YOU TO ALL OUR
SPONSORS**

**INDIVIDUALS, BUSINESSES &
ASSOCIATIONS**

There will be a notice board in the Hall
with our sponsors' names.

If you would like to be one of our sponsors
there will a form available
to allow you to give us
a one-off gift or an annual donation.

COMMITTEE MEMBERS

Chair: ngmunson@yahoo.com	Nick Munson	9331310
Vice Chair:	Marianne Chandler	9332484
Secretary: suetotham@btinternet.com	Sue Totham	9332521
Treasurer: briantham@btinternet.com	Brian Totham	9332521
liskelarsen@gmail.com	Liske Hughes	9331000
janetannbeer47@gmail.com	Janet Beer	9836910
mike.cooper.1071@gmail.com	Mike Cooper	9333243

SHOW JUDGES

Vegetables	Jeff Moreton
Fruit	John Eckton
Flowers	John Eckton
Flower Arranging	Marianne Chandler
Handicrafts	Rosemary Richardson
Photography	Chris Whiting
Art	Jonathan Newey
Beverages	Pam Morden
Domestic	Pam Morden & Julia Attfield
Children	Various Judges

SHOW CUPS

Classes 1, 2 & 3	Best in Marquee. Classes 1, 2 & 3
Class 1 Vegetables	The Village Hall Cup
Class 2 Fruit	The Margaret Moore Memorial Cup
Class 3 Flowers	The Joan Waugh Rose Bowl
Class 4 Flower arranging	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 Beverages	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 Show Winner.

THE LEWORTHY CUP

Awarded to the entrant with the second highest points achieved in classes 1 to 9 –
The Show Runner-Up.

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 1 to 9.

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

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.

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

Judged by R.H.S. points 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 of equal size
12. 2 sweetcorn cobs
13. 5 tomatoes of same variety
14. 5 cherry tomatoes to pass through a 35mm ring
15. 5 fancy or plum tomatoes
16. 5 pickling shallots, to pass through a 30mm ring
17. 5 large shallots
18. 5 radishes
19. Cabbage or cauliflower or broccoli
20. 3 sticks of rhubarb
21. 2 of any other vegetable not covered by the above
22. Vase of 5 mixed herbs, named (vase supplied on the day & must be used)
23. A collection of salad vegetables, 3 kinds, 2 of each
24. Misshapen vegetable
25. Heaviest pumpkin
26. Longest runner bean
27. **Children up to 14 years; longest runner bean**

Class 2. FRUIT – MARGARET MOORE MEMORIAL CUP

28. Dish of wild blackberries with calyx
29. 3 apples, culinary with stalks
30. 3 apples, dessert with stalks
31. Dish of stone fruit e.g. plums, gages etc. with stalks
32. Dish of berries, 1 type with stalks. e.g. raspberries, blueberries, strawberries etc.
33. 3 pears, any variety with stalks
34. Any other fruit- none of the above
35. Collection of fruit, 3 types, number optional
36. **Children up to 14 years. Collection of 3 types of hedgerow fruits**

Class 3. FLOWERS – JOAN WAUGH ROSE BOWL

An asterix * indicates that vases will be supplied on the day and 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. 3 stems of shrub grown from foliage *
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. 3 blooms of dahlia, decorative variety *
44. 3 blooms of dahlia, any variety other than those above *
45. 1 large dahlia bloom *
46. 6 fuchsia florets mixed types allowed *
47. 3 asters, mixed colours allowed *
48. A stem of rose *
49. 3 stems of herbaceous perennial or bulb not covered by the above *
50. 3 varieties of cut mixed flowers, 3 stems of each (9 stems in all) *
51. A flowering plant/plants in a container

Class 4. FLOWER ARRANGING – THE HILARY GIBBS MEMORIAL SHIELD

Purchased flowers may be used for this class.

52. “Simply Red”, not more than 40cm in any direction
53. Pastel posy, not more than 40cm in any direction
54. Petite exhibit in a cup and saucer, not more than 23cm in any direction

Class 5. HANDICRAFTS – THE TOM WEEKS CUP

Exhibits must not have been previously exhibited in The Show.

55. Hand knitted or crochet item
56. Bag, any medium
57. Item of jewellery
58. String Art picture
59. Handmade card without raised embellishments
60. Decoupage card or quilling card
61. Handmade Christmas decoration
62. Cross stitch or tapestry picture, finished ready to hang
63. Stuffed toy
64. Item of metalwork
65. Piece of quilting. appliqué / patchwork
66. Picture made of felt, max size A4
67. A scale model, **Kits can be used**
68. Handmade item of woodwork.
69. Any other Handicraft, **Not any of the above**

Class 6. PHOTOGRAPHY – THE VIEWFINDER TROPHY

Exhibits must not have been previously exhibited in The Show.

Photographs, 30cm x 22cm maximum print size, must be mounted on CARD with a maximum size of 35.5cm x 28.0cm overall.

Frames are NOT accepted.

70. Purple
71. Architecture
72. Animal or insects
73. Landscape
74. Any other subject

Class 7. ART – THE LEISURE CUP

Exhibits must not have been previously exhibited in The Show.

All items must be framed & able to be hung.

The artwork must be a maximum of 56 cm x 41 cm.

The above size (56 cm x 41 cm) excludes mounts and frames.

75. A collage
76. Watercolour painting
77. Pencil or charcoal drawing
78. Painting or drawing in any other medium
79. Painting in acrylic / gouache

Class 8. BEVERAGES – THE WOODRUFF CUP

The type of beverage must be stated on the label. Please also see NOTE below.

80. Homemade ginger beer
81. Homemade liqueur
82. Homemade lemonade
83. Homemade fruit cordial
84. Homemade limoncello

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. Please also see NOTE below.

85. Soft fruit jam, jars should be approx. 340-455g
86. Chutney
87. 5 Mediterranean scones *
88. Sandwich cake, fill with jam of your choice
89. Fruit cake, **max tin size 20cm**
90. Treacle tart with lattice top
91. 5 parmesan cookies *
92. Lemon meringue pie
93. Wholemeal loaf
94. A round of shortbread
95. Wholemeal herb round *
96. Man of the House: 5 honey cookies *

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 – MEDALS

Full name and date of birth to be declared on both sides of each entry label.

Drawings not bigger than A4.

Please keep within your age group.

CHILDREN UP TO AND INCLUDING 6 YEARS AS AT 31.8.2022

97. A Queen's Jubilee crown
98. Outer space collage
99. Lollipop people
100. Sock or glove puppet
101. Printed pattern made with a potato

CHILDREN FROM THE AGE OF 7 TO 14 YEARS AS AT 31.8.2022

102. Underwater collage using newspaper
103. Jubilee Celebration on a seed tray or a box
104. Thumbprint cookies (recipe in schedule)
105. Pencil holder made from recycled materials
106. Lego model. No specific kits

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.

MEDITERRANEAN SCONES (Item 87)

350g self-raising flour	1 tbsp baking powder
¼ tsp salt	50g butter, cut in pieces
1 tbsp olive oil	8 halves Italian sundried tomatoes coarsely chopped
100g feta cheese, cubed	10 black olives pitted and halved
300ml full fat milk	1 egg beaten

Preheat oven to 220 °C / Fan 200 °C / Gas mark 7

Butter a large baking sheet.

In a large bowl mix together flour, baking powder and salt, rub in the butter with the oil until mixture resembles fine breadcrumbs, then add the tomatoes, cheese and olives.

Make a well in the centre, pour in the milk and mix with a knife, using a cutting movement, until it becomes a soft (stickyish) dough. Use all the milk; it helps give a light texture. Don't over handle the dough.

Flour your hand and your work surface well.

Shape the dough into a round, about 3-4cm thick.

Cut into 8 wedges and place them well apart on the baking tray.

Brush with beaten egg and bake for 15-20 minutes until well risen, golden brown and springy to the touch.

Transfer to wire rack to cool.

PARMESAN COOKIES (Item 91)

Same amount of the main three ingredients.

100g butter

100g grated parmesan cheese

100g plain flour

1 egg beaten for coating

Salt and chilli flakes crushed together

Knead butter, cheese and flour at room temperature into a dough, roll out to 0.5cm thickness and cut out.

Brush with egg and sprinkle with salt and chilli mix.

Bake at 200°C / Fan 180°C / Gas mark 6 for 10 mins.

Watch carefully as they burn easily.

WHOLEMEAL HERB ROUND (Item 95)

Makes 1 loaf.

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

Preheat oven to 220 °C / Fan 200 °C / Gas mark 7

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

Rub the fat into the seasoned 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.

HONEY COOKIES (Item 96)

125g butter	2 tsp grated lemon rind
75g caster sugar	80ml oil
300g plain flour	150g self-raising flour
30g chopped walnuts	160ml orange juice
250ml honey	
2 tsp sesame seeds	2 tbsps chopped walnuts, extra

Cream butter, lemon rind and sugar in a small bowl with electric mixer until combined.

Gradually beat in oil, beating until mixture is light and fluffy.

Transfer mixture to large bowl, stir in sifted flours, nuts and juice in 2 batches, mix to a soft dough.

Roll level tablespoons of mixture into egg shapes, place on lightly greased oven trays, flatten slightly.

Bake in moderate oven for about 20 mins or until browned. Stand biscuits on oven trays for 5 mins before placing on wire rack to cool.

Heat honey in pan until warm, dip biscuits in honey to coat, place on wire rack over tray, sprinkle with combined extra nuts and seeds.

Can be made 2 days ahead. Undipped biscuits can be frozen.

THUMBPRINT COOKIES (Item 104)

170g softened butter

220g plain flour

100g caster sugar

160g jam (any flavour)

2 egg yolks

Preheat oven to 180°C / Fan 160°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.