

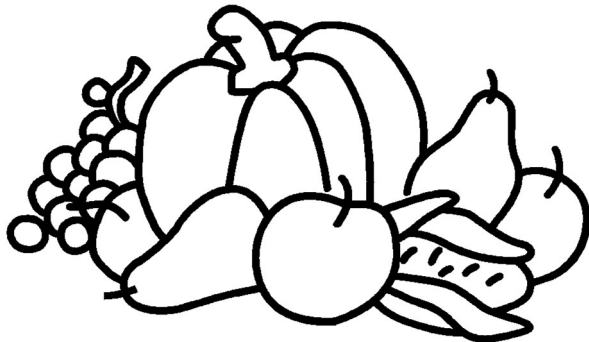
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***MORTIMER WEST END
& DISTRICT
ANNUAL SHOW***

Produce, Art & Crafts

***MORTIMER WEST END
VILLAGE HALL***

***Saturday 26th August 2023
2:30 p.m.***



WELCOME

This year's show will take place on Saturday 26th August at the village hall in Mortimer West End. You may notice that we've made some further changes to the schedule, as a result of feedback, which we hope you like and if you've got any ideas for future shows please do get involved or let us know.

If you're keen to have a go and not quite sure what to do or how to enter then 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 (listed in this 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.

As always, 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 I would be grateful.

Finally, I would like to thank all our sponsors who give financial support to enable us to fund this event. You will find a full list on our sponsors board and if you would like to be included next year, please let us know.

Thanks again to everyone 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. Exhibits must not have been entered previously.
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 on both sides. Please take your labels and entry fees to the entrants' table and then place your labels next to your exhibits, with your name facing downwards.
6. Exhibitors are only allowed one entry per schedule item.
7. **STAGING COMMENCES AT 8:30 A.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.**
8. 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.
9. 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	3 points
10. 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)

11. Objections concerning the competitions or competitors must be made in writing to 'The Show Secretary' before 3:30pm on the day of The Show.
12. The committee cannot accept responsibility for any loss or damage to or tampering with any exhibit after The Show is opened.
13. 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.
14. 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.
15. Trophy holders to return Cups to the Secretary in the week prior to The Show and cups should be cleaned.
16. **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).
17. 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,
please speak to one of the Committee members
on the day.

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	TBA
Beverages	Julia Attfield
Domestic	Pam Morden & Julia Attfield
Children	Various Judges

SHOW CUPS

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	60p	40p

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. 1 head of cauliflower
16. 3 peppers of any type
17. 5 shallots
18. 1 head of broccoli
19. 1 cabbage
20. 3 sticks of rhubarb
21. 2 of any other vegetable not covered above
22. Vase of 5 mixed herbs, named (vase supplied on the day)
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, either culinary or dessert with stalks
- 30. 1 melon, of any type
- 31. Dish of stone fruit e.g. plums, gages etc. with stalks
- 32. Dish of raspberries
- 33. 3 pears, any variety with stalks
- 34. Any other fruit not covered 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 asterisk * 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 *
- 39. 3 stems of Kniphofia (red Hot Poker) *
- 40. 3 stems of flowering shrub *
- 41. 3 stems of gladioli *
- 42. Largest sunflower head (diameter) *
- 43. 3 salvia blooms*
- 44. 3 blooms of dahlia, any variety *
- 45. 1 large dahlia bloom *
- 46. 6 fuchsia florets mixed types allowed *
- 47. 3 asters, mixed colours allowed *
- 48. A stem of rose, any type *
- 49. 3 stems of herbaceous perennial or bulb not covered 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. “Vibrant”, not more than 40cm in any direction
- 53. Mad Hatter, not more than 40cm in any direction
- 54. Petite exhibit in an egg cup, 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. Knitted item
- 56. Bag, any medium
- 57. Item of jewellery
- 58. String Art picture, maximum size 30 cm on longest side
- 59. Card – non-raised embellishment
- 60. Card – decoupage or quilling
- 61. Handmade Christmas decoration
- 62. Cross stitch or tapestry picture
- 63. Stuffed toy
- 64. Item of pottery
- 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

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. Person/people at work
- 71. Summer
- 72. Black and White
- 73. Food
- 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 Lemon and Thyme biscuits *
- 88. Sandwich cake, fill with jam and buttercream
- 89. Fruit cake, **max tin size 20cm**
- 90. Jam roly poly using suet crust pastry
- 91. 5 parmesan cookies *
- 92. Marzipan and poppyseed cake*
- 93. 5 bread rolls, white
- 94. A round of shortbread
- 95. Tea loaf
- 96. Man of the House: Chocolate cake *

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 31.8.2023

- 97. A King's Coronation Crown
- 98. Fairyland painting
- 99. Decorated Egg box
- 100. Decorated wooden spoon head
- 101. Printed pattern made with a potato

CHILDREN FROM THE AGE OF 7 TO 14 YEARS AS AT 31.8.2023

- 102. Junk model robot
- 103. King's Coronation in a box no bigger than 30 cm by 40 cm
- 104. Rocky Road Recipe (recipe in schedule)
- 105. Self-portrait or portrait of your pet in any medium
- 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.

LEMON & THYME BISCUITS (Item 87)

175g (6oz) plain flour	100g (3½ oz) unsalted butter, cubed and chilled
¼ tsp salt	1 large egg yolk
Finely grated zest of 3 lemons	75ml (3 fl oz) plain yogurt
2 tsp. thyme leaves	50g (2oz) Parmesan cheese, finely grated
1 tsp. freshly ground black pepper	

In a food processor, whiz the flour, salt, Parmesan, lemon zest, thyme leaves and pepper until combined. Add butter and pulse until mix resembles fine breadcrumbs (if you don't have a food processor, rub the butter into the flour mix using your fingertips). Add the egg yolk and yogurt and pulse/stir until the mixture comes together into a ball.

Transfer dough to a large piece of clingfilm, wrap and shape into a sausage about 3cm (1¼ in) in diameter. Chill for 2 hours or until firm.

Preheat oven to 180 °C / Fan 160 °C / Gas mark 4 and line 3 baking trays with baking parchment. Unwrap dough, slice into 5mm (1¼ in) wide rounds and put on to the baking sheets, spacing a little apart.

Bake for 20-25 minutes until golden around the edges. Cool on a wire rack. Serve with cheese.

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 can burn easily.

MARZIPAN AND POPPY SEED CAKE (Item 92)

For 1 cake using a 1kg loaf tin

150g butter	150g plain flour
150g caster sugar	2 tsp baking powder
3 eggs, separated	100g poppy seeds
2 tbs rum	pinch salt
100ml soured cream (or use single cream mixed with 2 tbs lemon juice)	200g marzipan - chilled in the freezer for 30 minutes and grated

Heat the oven to 180°C, 350°F, gas 4 and grease and base-line a 1kg loaf tin. Beat together the butter and sugar until pale and fluffy. Add the egg yolks, one at a time, beating well to incorporate them, then add the rum and cream. Stir in the grated marzipan. Sift the flour, baking powder and salt together two or three times. Add the poppy seeds. Whisk the egg whites until they stand in peaks. Mix the flour into the batter, then 2-3 tbs eggs to loosen it, and fold in the rest with a large metal spoon or spatula. Turn into the tin and bake for about an hour until a skewer pushed into the centre comes out clean. Put the tin on a wire cooling rack for 10 minutes, then remove the cake and leave to cool on the rack.

CHOCOLATE CAKE (Item 96) Man of the House

6 oz (165g) self-raising flour	1½ teaspoons baking powder
6 oz (165g) soft margarine	6 oz (165g) caster sugar
3 large eggs	1½ tablespoons cocoa powder

Sift flour into a large mixing bowl. Add all the other ingredients and whisk until combined. Add 1 or 2 teaspoons of tap water if mixture does not drop easily off a wooden spoon. Divide into two 8 inch tins. Bake at Gas mark 3/170° C 325° F for 20-30 minutes, until the surface springs back when pressed. Cool on a wire rack.

Layer sandwich with butter cream as follows.

Cream 2 oz (50g) butter, gradually adding 4oz (110g) sieved icing sugar combined with 2 teaspoons cocoa and ½ teaspoon vanilla essence.

Dust completed cake with icing sugar.

ROCKY ROAD (Item 104)

200g digestive biscuits	100g mini marshmallows
135g butter or margarine	icing sugar, to dust
200g dark chocolate (70% cocoa is best)	2-3 tbs golden syrup

Optional (up to 100g) ingredients:

- popcorn
- honeycomb, broken into pieces
- raisins, dried cranberries or any dried fruit
- nuts

Grease and line an 18cm square brownie tin with baking paper. Place 200g digestive biscuits in a freezer bag and bash with a rolling pin or just the side of your fist until they're broken into a mixture of everything between dust and 50p-sized lumps. Set aside. In a large saucepan melt 135g butter or margarine, 200g dark chocolate and 2-3 tbsp golden syrup over a gentle heat stirring constantly until there are no or almost no more lumps of chocolate visible, then remove from the heat. Leave to cool. Take the biscuits, 100g mini marshmallows and up to 100g of additional ingredients (dried fruit, nuts, popcorn, honeycomb), if you like, and stir into the chocolate mixture until everything is completely covered. Tip the mixture into the lined baking tin and spread it out to the corners. Chill for at least 2 hrs then dust with icing sugar and cut into 12 fingers.

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At Nova Press, we pride ourselves on customer care
as each order is individual to every customer.

Our company has been **established since 1983**,
and some of our customers have been with us most of that time
so hopefully, this shows our commitment.

Should you require artwork, we can also offer this as a service.