

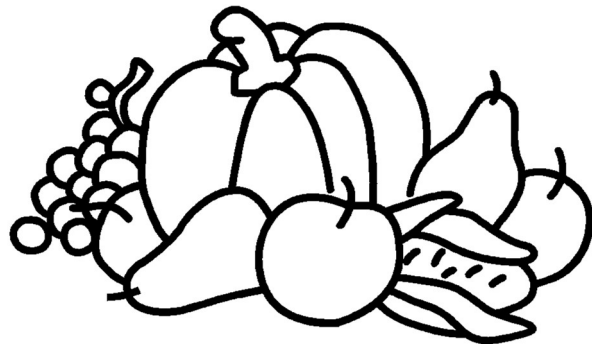
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***MORTIMER WEST END
& DISTRICT
ANNUAL SHOW***

Produce, Art & Crafts

***MORTIMER WEST END
VILLAGE HALL***

***Saturday 24th August 2024
2:30 p.m.***



WELCOME

This year's Show will take place on Saturday 24th 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

- Classes 1 – 9 are open to adults and children. Class 10 is open to children only.
- All exhibits must be the produce or work of the exhibitor.
- Exhibits must not have been entered previously.
- 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.
- Entry/Exhibition labels are included in your schedule; additional supplies are available from committee members during August.
These must be completed in full.
- Exhibitors are only allowed one entry per schedule item.
- 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.**
- 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.
- 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 |
- 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)

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

Mr and Mrs CH Gibbs

Mr and Mrs R Merrison

Dads Shop

Spratley's of Mortimer

The Little Village Pharmacy

Catkins Boarding Cattery

stay@catkins-cattery.co.uk

0118 970 0296 www.catkins-cattery.co.uk

Yvette's Pets

Yvette's Pets is a small and friendly dog walking
& home visit service based in Burghfield

07786 863033 www.facebook/YvettesPets

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 | |

SHOW JUDGES

| | |
|------------------|-----------------------------|
| Vegetables | Geoff Morton |
| Fruit | John Eckton |
| Flowers | John Eckton |
| Flower Arranging | Marianne Chandler |
| Handicrafts | Rosemary Richardson |
| Photography | Chris Whiting |
| Art | Sue Goodwin |
| 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.

- 5 runner beans
- 5 french beans
- 3 beetroot
- 3 carrots
- 2 parsnips
- 2 courgettes
- 2 squashes
- 3 white potatoes, named if possible
- 3 coloured potatoes, named if possible
- 3 onions of equal size
- 2 sweetcorn cobs
- 5 tomatoes of same variety
- 5 cherry tomatoes to pass through a 35mm ring
- 1 head of cauliflower
- 3 peppers of any type
- 5 shallots
- 1 head of broccoli
- 1 cabbage
- 3 sticks of rhubarb
- 2 of any other vegetable not covered above
- Vase of 5 mixed herbs, named (vase supplied on the day)
- A collection of salad vegetables, 3 kinds, 2 of each
- Misshapen vegetable
- Heaviest pumpkin
- Heaviest potato
- 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 phlox *
- 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. Dolly mixture, not more than 40cm in any direction
- 53. An arrangement to include a candle, 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. An item of needle felting
- 59. Card – non-raised embellishment
- 60. Card – decoupage or quilling
- 61. Handmade Christmas decoration
- 62. An item made with a sewing machine
- 63. Stuffed toy
- 64. Item of pottery
- 65. Piece of quilting, appliqué or patchwork
- 66. Cross stitch or tapestry picture
- 67. A scale model, kits can be used
- 68. Handmade item of woodwork
- 69. An item of glasswork – i.e. copper foiling or fusing

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. Reflections
- 71. Sport
- 72. Street photography
- 73. Transport
- 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 mixed medium
- 79. Painting in acrylic/oil

Class 8. BEVERAGES – THE WOODRUFF CUP

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

- 80. Flavoured gin or vodka
- 81. Homemade liqueur
- 82. Homemade lemonade
- 83. Homemade fruit cordial

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

- 84. Jar of honey
- 85. Jar of jam
- 86. Jar of chutney
- 87. Plain scones x 5
- 88. Madeira cake
- 89. Fruit cake
- 90. Coffee and walnut cake
- 91. Cheese straws x 5*
- 92. Blackberry upside down cake*
- 93. Soda bread *
- 94. Chocolate biscuits x 5*
- 95. Bara brith *
- 96. Man of the House – Flapjacks x 5*

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 each entry label.

Drawings not bigger than A4.

Please keep within your age group.

CHILDREN UP TO AND INCLUDING 6 YEARS AS AT 31.8.2024

- 97. A Birthday card
- 98. Rice Crispy cakes x 5
- 99. Animal model, using modelling clay
- 100. A hand or finger painting
- 101. Garden in a seed tray

CHILDREN FROM THE AGE OF 7 TO 14 YEARS AS AT 31.8.2024

- 102. Bird feeder
- 103. A4 digital art picture
- 104. Rocky Road fingers x 5 *
- 105. Recycled or upcycled item
- 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.

CHEESE STRAWS (Item 91)

| | |
|----------------------------------|--|
| 375g/13oz plain flour | pinch English mustard powder |
| pinch salt | small pinch cayenne pepper |
| 225g/8oz butter, diced | 2 free-range eggs, yolks only |
| 150g/5½oz mature cheddar, grated | 50g/1¾oz freshly grated parmesan (or a similar vegetarian hard cheese) |

Sift the flour and a pinch of salt into a bowl. Using your fingertips, rub in the butter until all the lumps are gone and the texture is like fine breadcrumbs. Stir in the cheese, mustard powder, cayenne, and egg yolks.

Add 4-5 tablespoons of cold water and mix to a firm dough.

Wrap in cling film or a reusable plastic bag and chill in the fridge for 30 minutes.

Preheat the oven to 190C/375F/Gas 5.

Line a baking sheet with baking paper. Roll out the dough to a square, roughly the thickness of a £2 coin.

Cut the square in half, then cut each half into 1cm/½in strips.

Transfer carefully onto the lined baking sheet and bake for 10-15 minutes, until crisp, then leave to cool on the tray.

BLACKBERRY UPSIDE DOWN CAKE (Item 92)

For 1 cake using a 1kg loaf tin

| BASE | CAKE |
|-------------------|-------------------------|
| 50g butter | 150g butter |
| 115g caster sugar | 200g caster sugar |
| 350g blackberries | 3 large eggs |
| | 25g ground almonds |
| | 150g self-raising flour |

Heat the oven to 180°C. Heat 50g of butter with 115g of sugar in a small pan over heat. Stirring well until melted – seems to take hours and goes lumpy first; just keep going. Eventually it does turn into custard consistency and coffee coloured. Pour into a loaf tin lined with baking parchment or a greased tin.

Arrange fruit in a single layer on the caramel.

To make the cake, cream the butter and sugar until creamy and pale. Beat in the eggs one at a time. Sift in the flour, and fold into the batter, and do the same with the ground almonds.

Spoon cake batter over fruit and smooth the top and bake for 50 minutes or until cooked through.

Cool for 10 minutes and then run a knife around edge and tip out. This cake freezes well.

EASY SODA BREAD (Item 93)

| | |
|--|------------------|
| 500g plain wholemeal flour | 400ml whole milk |
| 2 tsp sea salt | 1 lemon, juiced |
| 1 tsp bicarbonate of soda | 2 tsp honey |
| 1 tbs finely chopped rosemary (optional) | |

Heat oven to 200°C/180°C fan/gas 6.

Mix together the flour, salt and bicarb in a bowl. And if you'd like rosemary bread, add the chopped rosemary too.

Mix together the milk and lemon juice in a jug, and wait for a minute as it magically turns into buttermilk. Then stir in the honey, and simply pour it into the flour mixture. Stir it with a knife for a minute until the whole thing comes together into a sticky dough.

Tip onto a floured work surface and shape it into a ball. Put the ball on a floured baking tray and, using a sharp knife, make a deep cross on top.

Put in the oven and bake for 40 mins. Cool on a wire rack until warm.

CHOCOLATE BISCUITS (Item 94)

| | |
|---------------------------|--------------------------|
| 300g self-raising flour | 125g caster sugar |
| 30g cocoa powder | 2 baking sheets, greased |
| 250g soft unsalted butter | |

Pre-heat the oven to 170°C/gas mark 3.

Sieve together the flour and cocoa, and set aside for a moment.

Cream the butter and sugar until pale and soft, then work in the flour and cocoa. It might look like it needs liquid, but keep working the ingredients in and it will form a dough.

Roll into walnut-sized balls and arrange these with a decent space between them (as they'll spread) on the baking sheets, then press down on them with the back of a fork.

Put the sheets in the oven and cook for 5 minutes, then turn the oven down to 150°C/Gas mark 2 and bake for a further 10-15 minutes. They should feel firm on top, although not hard; they will continue to cook and harden as they cool.

Remove from the oven and transfer immediately to a wire rack to cool. Makes about 35.

BARA BRITH (Item 95)

| | |
|----------------------------|-------------------------|
| 300g mixed fruit | 350g self-raising flour |
| 200g light muscovado sugar | 2 tsp mixed spice |
| zest 1 orange | 1 large egg, beaten |
| 250ml hot black tea | 50g soft butter |

Tip the fruit into a bowl with the sugar and orange zest. Pour over the tea, stir everything together and leave to soak overnight.

Heat oven to 160°C/140°C fan/gas 3.

Grease and line the base and short sides of a 900g/loaf tin with 1 strip of baking parchment

Tip the flour and spice into a bowl, and beat in the fruit and soaking liquid. Add the egg, followed by the butter. Beat until you have a well-combined, stiff batter, then tip into the prepared loaf tin.

Bake for 1¼ hrs, covering with foil or parchment if the top starts to get too dark. Check with a skewer – if it doesn't come out clean, give it another 5-10 mins in the oven.

Leave to cool in the tin for 10 mins, then remove and leave to cool completely

FLAP JACKS (Item 96) Man of the House

| | |
|-----------------------------------|--|
| 6 oz (175g) butter | 12 oz (350g) porridge oats |
| 6 oz (175g) golden syrup | ½ unwaxed lemon, finely grated zest only |
| 6 oz (175g) light muscovado sugar | pinch ground ginger (optional) |

Preheat the oven to 150°C/130°C Fan/Gas 2 and line a 20cm/8in square baking tin with baking paper.

Melt the butter in a medium pan over a low heat. Dip a brush in the butter and brush the baking tin with a little bit of it. Add the golden syrup and sugar to the butter and heat gently. Once the sugar is dissolved and the butter is melted, remove the pan from the heat and stir in the porridge oats, lemon zest and ginger.

Pack the mixture into the baking tin and squash down. Bake in the oven for 40 minutes.

Once cooked, remove from the oven, leave to cool for 15 minutes, then turn out onto a chopping board and cut into squares.

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 ingredients (up to 100g):

- Popcorn
- Honeycomb, broken into pieces
- Nuts
- Raisins, dried cranberries or any dried fruit

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 5 fingers.

Printed by Nova Press
www.thenovapress.co.uk
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Thatcham, RG19 4QB
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and some of our customers have been with us most of that time
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