

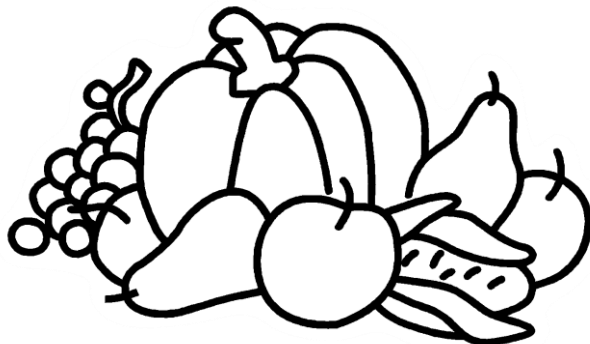


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***MORTIMER WEST END
& DISTRICT
PRODUCE, ART & CRAFTS
ANNUAL SHOW***

***Mortimer West End
Village Hall***

***Saturday 23rd August 2025
2:30 p.m.***



You don't have to live in Mortimer West End to enter our village show, it's open to everyone, so if you fancy having a go this schedule gives you all the information you need including contact numbers if you have any questions or need any further guidance.

This year's show will take place on Saturday 23rd August at the village hall in Mortimer West End so there is plenty of time to grow, sew, brew, cook, paint, snap and construct, to create your entries. From fruit, vegetables and flowers to photography, artwork, needlework and cake making, there is bound to be something in the schedule that you can do. Naturally we all like a bit of competition, and its lovely to win, but it's also a lot of fun so please do put something in this year.

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, help on show day 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 of the day so if you are able to spare a few minutes to help dismantle stands and tables and pack them away I would be grateful.

Thanks again to everyone involved in making this year's show a success.

Nick Munson

Chairman

www.facebook.com/mweshow/

www.mortimervillage.org.uk/calendar-items/mortimer-west-end-district-produce-arts-and-crafts-show

PLEASE READ YOUR SCHEDULE CAREFULLY

RULES FOR ENTRY

1. Classes 1 – 9 are open to adults and children. Class 10 is open to children only.
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.
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 with a deposit of 50p.
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

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.

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COMMITTEE MEMBERS

Chair: ngmunson@yahoo.com	Nick Munson	9331310
Vice Chair:	Marianne Chandler	9332484
Secretary: suetotham@btinternet.com	Sue Totham	9332521
Treasurer: briantotham@btinternet.com	Brian Totham	9332521
janetannbeer47@gmail.com	Janet Beer	07788775864
mike.cooper.1071@gmail.com	Mike Cooper	

SHOW JUDGES

Vegetables	Geoff Morton / John Eckton
Fruit	Geoff Morton / John Eckton
Flowers	Geoff Morton / John Eckton
Flower Arranging	Marianne Chandler
Handicrafts	Jane Stenning
Photography	Peter Marwick
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 5 Handicrafts – Best in Class	The Beryl Donnelly Trophy
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 7 years	Medal
8 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. Heaviest potato
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 raspberries
33. 5 cucamelons
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. Golden Anniversary, not more than 40cm in any direction
53. A Posy in a jar, not more than 40cm in any direction
54. Petite exhibit, 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 felting (needle or wet)
- 59. A Card
- 60. A Card – decoupage or quilling
- 61. Handmade Christmas decoration, for a Christmas tree
- 62. An item made with a sewing machine
- 63. A stuffed toy
- 64. An 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. Something in red
- 71. Animal Portrait
- 72. Landscape (not Seascape)
- 73. Summer
- 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. Abstract any medium
- 76. Watercolour painting
- 77. Coloured pencil drawing
- 78. Painting or drawing in any 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 ginger beer
- 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. 5 Cheese scones
- 88. Madeira cake
- 89. Fruit cake
- 90. Marmalade cake*
- 91. 5 Jam tarts
- 92. Ginger cake
- 93. Cheese and celery loaf *
- 94. 5 Chocolate biscuits *
- 95. 4 White bread rolls
- 96. Man of the House – 5 Chewy date and coconut bars *

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 and pictures not bigger than A4.

Please keep within your age group.

CHILDREN UP TO AND INCLUDING 7 YEARS AS AT 31.8.2025

- 97. Animal made from fruit and/or vegetables
- 98. Picture of a butterfly – any medium
- 99. 4 decorated cupcakes – base cake can be bought
- 100. Decorated wooden spoon to look like a monster
- 101. Book marker

CHILDREN FROM THE AGE OF 8 TO 14 YEARS AS AT 31.8.2025

- 102. 5 thumbprint cookies*
- 103. A Lego® model, staged on a tray or board no bigger than A4, no kits
- 104. A piece of artwork, any medium, max size A4
- 105. Animal made from fruit and/or vegetables
- 106. You made it, let's see it! No size limits !

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.

MARMALADE CAKE (Item 90)

150g butter or margarine	3 standard eggs, separated
150g caster sugar	50g chopped mixed peel
250g self-raising flour	4 x 15ml spoons water
2 x 15ml spoons finely grated orange rind	3 x 15ml spoons dark chunky marmalade

Grease an 18cm cake tin and line the base with grease proof paper.

Cream the butter or margarine, sugar and orange rind until light and fluffy.

Beat in the egg yolks, one at a time, adding a tablespoon of sifted flour with each yolk.

Stir in the marmalade, peel and water.

Fold in the remaining flour.

In a separate bowl, whisk the eggs whites until they are just stiff, then fold into the mixture.

Turn into the prepared tin and bake in moderate (180°C, 350°F, gas mark 4) for 1¼ hrs or until golden brown and firm to the touch.

Leave in the tin for 5mins and then turn out and cool on a wire rack.

CHEESE AND CELERY LOAF (Item 93)

250g self-raising flour	2 sticks of celery, finely chopped
50g butter or margarine	1 small garlic clove, crushed
100g cheese, grated	1 large egg, beaten
1 x 5ml spoon salt	¼ pint of milk

Well grease a 400g (1lb) loaf tin.

Sieve together the flour and salt.

Rub in the butter or margarine.

Add the celery, cheese and garlic and mix well.

Add the egg and milk and mix to a soft dough.

Knead lightly with hands in a bowl, form into an oblong and place in the prepared tin.

Bake in a moderate hot oven (190°C, 375°F, gas mark 5) for 1 hour or until golden brown and well risen.

Leave in the tin for a few minutes, then turn out onto a wire rack.

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.

CHEWY DATE AND COCONUT BARS - Man of the House (Item 96)

100g butter

75g desiccated coconut

1 tablespoon golden syrup

150g demerara sugar

1 medium egg

100g self-raising flour

125g chopped dates

Pre-heat the oven to 160°C/gas mark 3.

Melt butter and syrup gently and leave to cool. Add the egg.

Mix all of the dry ingredients together.

Combine melted mixture with the dry ingredients.

Put into a well greased tin approximately 18cm square.

Bake for approximately 40 minutes, cover with foil towards the end of cooking time, if needed. It will be soft in the centre when removed from the oven.

Allow to cool slightly before cutting into bars.

THUMBPRINT COOKIES (Item 102)

170g softened butter

160g jam (any flavour)

220g plain flour

2 egg yolks

100g caster sugar

Preheat oven to 180°C / fan 160°C, gas mark 4

Cream together butter, sugar and egg yolks.

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

Roll into 5cm balls and place 8cms apart on to a baking tray.

Use a clean thumb in the centre of each cookie and fill with ½ teaspoon of jam.

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

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

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and some of our customers have been with us most of that time
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