

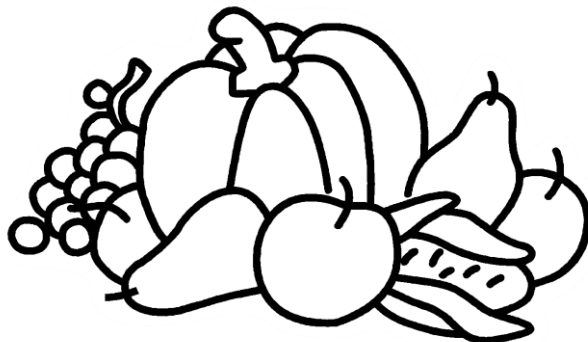


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***MORTIMER WEST END
& DISTRICT
PRODUCE, ART & CRAFTS
ANNUAL SHOW***

***Mortimer West End
Village Hall***

***Saturday 29th August 2026
2:30 p.m.***



I am writing this note at the end of March and thankfully we have enjoyed a few warm, dry days after what seems to have been a long and very wet winter. The sun is shining, the birds are singing and early spring is in the air. It's a lovely time of year filled with big plans for the 2026 growing season: new plants, new varieties, wonderful flowers, plentiful yieldscould my sunflower or pumpkin be the biggest this year?.....we can all dream!

Whether you are a grower, maker, photographer, artist or baker there will be something in our village show for you. Please come and have a go: it'll be fun!

This year's show will take place on Saturday 29th August at the village hall in Mortimer West End. Each year we make a few tweaks to the schedule in response to feedback and to keep things interesting. 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 meet throughout the year to plan it and 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.

Finally, I would like to thank all those that support our show financially. In particular our principal sponsors Mortimer Relief in Need and Mortimer West End Parish Council, plus local businesses whose names and advertisements appear in our schedule.

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

Nick Munson

Chairman

www.facebook.com/mweshow/

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 take primacy.
11. Objections concerning the competitions or competitors must be made in writing to 'The Show Secretary' before 3:30pm on the day, with a deposit of 50p

RULES FOR ENTRY (continued)

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.
18. Completing your entry ticket.
Remove the entry slip sheets from the centre of this schedule and cut along the dotted lines. You need one slip per entry. Complete BOTH sides of each slip as per the following guidelines:

MORTIMER WEST END & DISTRICT ANNUAL SHOW 2026	
CLASS.....1.....	ITEM.....5.....
DESCRIPTION3 Carrots.....	
..... PRIZE.....	
DATE OF BIRTH (for children's classes)	
SENIOR CITIZENS PLEASE TICK BOX <input type="checkbox"/>	
MWE RESIDENTS PLEASE TICK BOX <input type="checkbox"/>	
CLASS 1	ITEM5
DESCRIPTION 3 Carrots	
.....	
NAME ... <i>Your Name here</i>	

This example is for Item 5 in Class 1 – Carrots.

Leave the Prize field **blank**.

If appropriate, add Date of Birth and/or tick boxes.

Place your ticket this side up next to your exhibit.

On the slip reverse, again complete the **Class, Item and Description**.

Add your **name** – please be consistent if you have multiple entries.

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COMMITTEE MEMBERS

Chair:

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Vice Chair:

Marianne Chandler 9332484

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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

Mr L Quinn BPE

Art

Sue Goodwin

Beverages

Julia Attfield

Domestic

Julia Attfield & Michelle Bassil

Children

Various Judges

SHOW AWARDS

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 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 basket of four salad items
24. Misshapen vegetable
25. Heaviest pumpkin
26. Longest Marrow
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. Dish of blueberries
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. Garden Flowers in a basket – not more than 40cm in any direction
53. Table decoration – 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 crochet
59. A handmade celebration card
60. A decoupage card
61. Handmade Christmas decoration, for a Christmas tree
62. An item made with a sewing machine to include a zip.
63. A stuffed toy
64. An item made of salt dough
65. Piece of quilting, appliqué or patchwork
66. Cross stitch or tapestry picture, max 50cm in any direction, inc. frame
67. A scale model, kits can be used
68. Handmade item of woodwork
69. An item of leatherwork – handmade, not machined

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. A portrait of a person
71. A close-up or macro image
72. A pattern picture
73. A splash – large or small
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 lemon curd
85. Jar of jam
86. Jar of chutney
87. 5 Fruit scones
88. Lemon tray bake – 4 pieces *
89. Fruit cake
90. Battenburg cake *
91. 5 red cheese biscuits *
92. Swiss roll with jam filling
93. 4 Chelsea buns *
94. Round of shortbread (marked, not cut)
95. 4 Wholemeal seeded bread rolls
96. Date & banana loaf *

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 31.8.2026

97. An edible face on a paper plate
98. A handmade flower to be displayed in a pot (pot can be supplied on the day)
99. A pasta necklace
100. A finger painting to include a tree
101. 3 decorated digestive biscuits

CHILDREN FROM THE AGE OF 8 TO 14 YEARS AS AT 31.8.2026

102. A model using Air Dried Clay
103. A dreamcatcher
104. A piece of artwork, any medium, max size A4
105. 5 cookies using your own recipe
106. You made it, lets 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.

LEMON TRAY BAKE (Item 88)

120g soft butter	120g caster sugar
175g self-raising flour	2 eggs
1 ½ tsp baking powder	3 tbs milk

Topping: 100 g sugar, juice of 1 lemon

Measure ingredients into a large bowl and beat for about 2 minutes, until smooth. Turn mixture into a lined tin measuring 30x23cms. Level with back of a spoon.

Bake for 20-25 minutes at 350°F / 180°C / 160°C Fan / gas mark 4 or until signs of shrinking away from sides of tin. Press centre lightly, it should be slightly resistant to pressure. Remove cake from oven.

Mix together sugar and lemon juice and brush over the surface of hot cake.

Leave cake in tin until barely warm, then lift onto wire rack. Makes about 12 squares.

BATTENBURG CAKE (Item 90)

175g butter or margarine	30 ml (2 level tbsps) cocoa
175g caster sugar	milk to mix, if necessary
vanilla essence	raspberry jam
175g self-raising flour	350g (3/4 lb) ready-made almond paste
3 eggs, beaten	caster sugar

Grease and line a Swiss roll tin measuring 30.5 by 20.5 cm and divide it lengthwise with a 'wall' of greaseproof paper.

Cream the fat and sugar together until light and fluffy and add a little essence.

Gradually add the eggs a little at a time, beating well after each addition. When all the egg has been added, lightly fold in the flour, using a metal spoon.

Turn half of the mixture into one side of the tin.

Fold the sifted cocoa into the other half, with a little milk if necessary, and spoon this mixture into the second side of the tin.

Bake in the oven at 190°C (375°F) mark 5 for 40-45 minutes, until well risen. Cool on a wire rack.

When the cakes are cold, trim them to an equal size and cut each in half lengthwise.

Spread the sides of the strips with jam and stick them together, alternating the colours.

Press the pieces well together then coat the whole of the outside of the cake with jam.

Roll out the almond paste thinly in caster sugar, forming it into an oblong 35.5 by 25.5 cm. Wrap the paste completely round the cake and trim the edges. Pinch with thumb and forefinger along the outer edges, and score the top of the cake with a sharp knife to give a criss-cross pattern.

RED CHEESE BISCUITS (Item 91)

- 50g red cheese, grated
- 50g plain flour
- 50g margarine

Heat the oven to 350°F / 180°C / 160°C Fan / gas mark 4

Rub the margarine and cheese into the flour until a firm paste is formed (no liquid needs be added).

Roll out very thinly and cut into shapes.

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

Cool on a wire rack.

CHELSEA BUN (Item 93)

Sweet Dough:

- 450g strong white bread flour
- 1 tbsp instant yeast
- 3 tbsp caster sugar / superfine sugar
- 115g softened salted butter
- 200 ml warm milk
- 1 egg – beaten

Filling:

- 50g softened salted butter
- 35g soft dark brown sugar
- 1 tsp mixed spice
- 1 tsp cinnamon
- 125g sultanas

Milk glaze: 2 tbsp milk and 4 tbsp caster sugar

Make your dough:

Place all the dough ingredients, either in the bowl of an electric mixer or in a large mixing bowl.

In an electric mixer, fit dough hook and mix on slow speed number 1 for approximately 1 to 2 minutes. Then mix on speed number 2 for 8 to 10 minutes. For hand mixing, stir the ingredients together until they form a ball and then knead for 10 to 12 minutes.

Check your dough is sufficiently smooth and elastic to pass the windowpane test. Place your dough in a large greased mixing bowl and cover. Leave to rise in a warm place until doubled in size – about 1 ½ hours.

Make your spiced butter:

Beat the dark brown sugar, butter and spices to a spreadable butter mix.

Shape your Chelsea Buns:

Transfer the dough to a floured work surface and stretch out into a rectangle shape. Roll out to roughly 35cm x 25 cm. Spread the dough with spiced butter and then sprinkle with the sultanas.

Starting from a long side, tightly roll up the dough like a Swiss roll or jelly roll. Pinch the long seam together with your fingers. Use a sharp knife to cut the roll into 9 even slices.

Place each slice face down in prepared baking tin, leaving no more than 2.5 cm between each bun. Cover with a cloth or greased cling film. Leave to rise from approximately 30 to 45 minutes until well risen.

Bake and Glaze:

Preheat oven to 400°F / 200°C / 180°C Fan / Gas Mark 6.

Line a 23cm square baking tin with baking parchment.

Bake the buns for 20 minutes. While your buns are baking, heat the milk and sugar in a small saucepan until the sugar is dissolved. Do not boil your glaze.

After 20 minutes baking, brush your Chelsea Buns with glaze before returning to the oven for a further 5 minutes. Once baked, leave to rest in the tin for 10 minutes.

Using the edges of the baking parchment, lift all nine buns from the tin and place on a cooling rack. Tear apart.

Notes: Your buns will keep for 2 to 3 days stored in an airtight container. Refresh your buns and serve them warm by baking them for 10 minutes at 160°C Fan.

DATE & BANANA LOAF (Item 96)

225g self-raising flour

100g butter, cut into small pieces

75g caster sugar

125g stoned dates, chopped

2 mashed bananas

2 eggs, lightly beaten

2 tbsp honey

Grease a 900g loaf tin and line with baking parchment.

Sieve the flour into a bowl. Rub the butter into the flour until the mixture resembles breadcrumbs.

Add sugar, chopped dates, bananas, beaten egg and honey into the dry ingredients.

Mix together to form a soft dropping consistency.

Spoon the mixture into the prepared loaf tin and level the surface with a knife.

Bake in a preheated oven, 160°C / 325°F / Gas mark 3, for about 1 hour, until golden and a fine metal skewer inserted into the centre comes out clean.

Leave in the tin to cool, then transfer to a wire rack.

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