

If you need any help or advice about placing an entry in the show please contact either Susan Horrocks 01254 852173
skhorrx@hotmail.co.uk
or Lynn Packer 01772 323268, lynndavepacker@hotmail.co.uk

All exhibitors are advised that their entries should be submitted to Brindle Village Show for the first time and should have been completed within the last year.

Entry forms must be handed in between 7pm and 9pm on Tuesday 28th August 2011 at Brindle Community Hall, or alternatively they may be given to Susan Horrocks or sent in advance of this date to her at 9, Meadowside Drive, Hoghton. PR50AP.

All entry forms must be accompanied by the appropriate fee. A separate entry form is required for each competitor.
NO ENTRY FORM WILL BE ACCEPTED AFTER 9PM ON 28th AUGUST 2011.

Please **read the rules** carefully and adhere to the specific requirements of any class you choose to enter. Entries must be kept within the sizes specified.

Any items of produce, fruit or vegetables left on the show bench after the prize giving will be auctioned.

The Village Show Committee would like to thank Brindle Parish Council, Brindle Community Hall, our advertisers, judges, stewards and all those who donated raffle prizes.

Flower Section 11 classes

1. 5 stems of sweet peas
2. A single rose
3. A bowl of 5 roses
4. 5 dahlias
5. A single gladiolus
6. A vase of cut, mixed flowers
7. A vase of cut flowers, 5 stems, 1 variety
8. A hydrangea head
9. A house plant
10. 5 different named herbs in water
11. A cacti or succulent

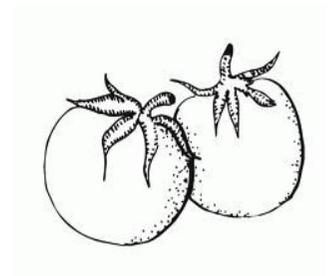


Floral Art 5 classes

12. An arrangement of home grown garden flowers
13. An arrangement of floating flower heads
14. A fresh foliage arrangement [not to exceed 20"x20"bench space]
15. A floral arrangement entitled 'Celebration' [indicate which celebration on exhibitor's card.]
16. Floral arrangement in a wine glass

Garden Vegetable section 10 classes

17. 3 courgettes
18. 3 dressed onions
19. 6 pods of runner beans
20. 1 lettuce – any variety
21. 4 potatoes
22. 3 pieces of any other vegetable, 1 variety
23. A harvest basket/box of any home grown fruits or vegetables.
24. 5 tomatoes
25. 4 Apples
26. 7 pieces of stoned fruit



Produce Section 15 classes

27. A coffee and walnut cake.
28. Victoria sandwich, 3 eggs
29. 3 fruit scones
30. 4 pieces of flapjack
31. Apple pie
32. 6 small sausage rolls
33. A dish of home-made sweets
34. Jar of home-made blackcurrant jam
35. Jar of home-made unusual jam.
36. Jar of home-made marmalade [not from concentrate]
37. Jar of home-made lemon curd
38. Jar of home-made chutney or pickle, screw top
[Label mild, medium or hot]

Please note: Label and date all jars. Those not sealed with a twist on lid should be covered with a wax disc and cellophane.

No exhibitor's name to be displayed.

No uncooked fresh cream to be used in any class.

39. Shortbread round from supplied recipe
40. **Men only** Spicy Gingercake
41. **Children Only.** Chocolate cake with filling from supplied recipe.

Adult handicraft 10 classes Exhibit cards to be attached

42. A knitted article with cable detail
43. A knitted scarf
44. Item of hand embroidery
45. Cross stitch, up to 10"x10"including frame
46. Cross stitch exceeding 10"x10"
47. Item of patchwork
48. Handmade card in red, white and blue.
49. An item of handmade jewellery
50. A handmade bag, any medium
51. You've made it. Let's see it!
[Any medium, not exceeding 36"x36"x36"]

Art Section [5 classes]

52. A painted postcard no larger than 8"x5", unframed
53. A landscape, any medium
54. Flora and fauna, any medium
55. Open subject, any medium
56. A black and white drawing in pencil or charcoal



Home produced eggs

57. 3 hen's eggs, displayed on plate provided by the committee.
58. 1 hen's egg, displayed in a dish provided by the committee,
to be broken by the judge.

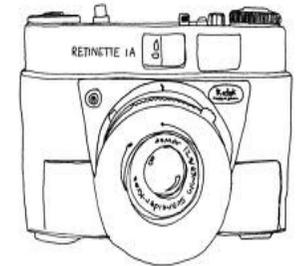
Photography

Photographs should not exceed 8"x 5" [20cm x13cm] and should not be framed or mounted except for class 68.

Exhibitors' cards to be taped to back of photograph

Adults' section [10 classes]

59. A photograph depicting a season
60. A photo featuring water
61. Hills and mountains
62. An interesting building
63. Close up of a farm animal
64. Birds/insects
65. Jubilee celebration
66. In the garden
67. Night time
68. Photograph with a witty caption [may be mounted on card to allow for caption to be written underneath]



Children's Photography Section [5 classes] up to 15yrs inclusive.

69. Animals
70. Friends and family
71. Mode of transport
72. Having Fun
73. A digitally altered image

Children's Creativity section

Up to and including 6 years [6 classes]

74. An animal face on a disposable plate.
75. A collage
76. A painting of your friends or family
77. A plate of decorated biscuits [plain biscuits may be bought]
78. A fruit or vegetable monster
79. You've made it. Let's see it! [max 24"x24"x24"]

From 7 to 9 years [6 classes]

80. A painting of a fairground
81. A collage on the theme of 'The Olympic Games'
82. A handmade card for the Queen
83. A sock puppet
84. 3 made and decorated fairy cakes
85. You've made it. Let's see it! [Max 24"x24"x24"]

From 10 to 15 years [6 classes]

86. A favourite home-made cake
87. A computer generated poster for Preston Guild
88. Any hand sewn article
89. A necklace made from fruit [displayed on a plate]
90. A character constructed round a plastic bottle
91. You've made it. Let's see it! [max 24"x24"x24"]

Children's set recipe Class 41 [all ages up to 15yrs]

Chocolate Cake

4oz soft margarine	4oz caster sugar
3 large eggs	5oz self-raising flour
1 level teaspoon baking powder	4oz drinking chocolate

Heat the oven to 350°F, 180°C, gas mark 4 and grease and line two 8inch [20cm] sandwich tins.

Place all ingredients together in a bowl and beat well. Divide the mixture between the two tins, smooth the tops, and bake in the oven for about 35mins until the cakes have risen and shrunk slightly from the sides of the tin.

Turn out, remove papers, and leave to cool on a wire rack. Then fill with chocolate butter cream and sprinkle top with sieved icing sugar.

Butter Cream. 2oz soft butter, 4oz sieved icing sugar, 1oz drinking chocolate. Place all ingredients in a bowl and beat very well until smooth and use to fill the cake.

SET RECIPES

Class 39 ALL COMERS Shortbread round.

4oz [100g] plain flour	2oz [50g] caster sugar
2oz [50g] semolina	4oz [100g] butter

a little caster or demerara sugar for dusting.
Pre-heat oven to 160°C/ Gas 3. Lightly grease a baking tray.

Mix the flour with the semolina in a bowl. Add the butter and sugar and rub together with the fingertips, until the mixture is just beginning to bind together. Knead lightly until the mixture forms a smooth dough.

Place dough on baking tray and roll out to a 7in circle. Crimp edges to decorate and prick all over with a fork. Mark into 8 wedges and chill until firm.

Bake in pre-heated oven for approx 35mins or until a very pale golden brown.

Remark the sections, dust with sugar and leave to cool for 5 mins. Carefully lift off with a palette knife and leave to cool on a wire rack.

Class 40 Men Only -Spicy Gingercake

4oz [100g] soft margarine	2 medium eggs
6oz [175] golden syrup	8oz [225] plain flour
2oz [50g] black treacle	2 level tsp mixed spice
2oz [50g] dark soft brown sugar	1 level tsp bicarbonate of soda
¼ pint milk	2 level tsp ground ginger

Heat oven to 325°C / Gas 3 and grease and line an 8in square cake tin.

Place the margarine in a small saucepan, together with the syrup, treacle and sugar, and warm together. Remove from the heat, add the milk and leave to cool. Beat the eggs and stir them into the cooled mixture.

Sieve the flour into a bowl, together with the spice, bicarb and ginger. Make a well in the centre and stir in the cooled milk and treacle mixture, until the result is well blended and smooth.

Pour this mixture into the tin and bake the gingercake in the oven until it is risen and golden brown. This will take about 1¼ hours. Then turn out gingercake and

cool on a wire rack.

RULES

Brindle village show is a friendly local competition to encourage local gardeners and artistic talents. A common-sense, honest approach to all categories needs to be adopted. **Where appropriate produce should be grown by the entrant and in the case of artistic categories, should be crafted by their own fair hands.**

- ▲ Late entries will not be accepted.
- ▲ Bought flowers will be permitted only for the floral art classes.
- ▲ An exhibitor may submit up to 2 entries per class and receive more than one prize per class.
- ▲ Judges' decisions will be final.
- ▲ The committee cannot accept responsibility for any loss or damage to the property of an exhibitor.

Staging of Exhibits

- ▲ All exhibits must be staged between 9am and 10-30am on the morning of the show.
- ▲ Exhibitors' identity numbers should be clearly displayed.
- ▲ No names should be visible on any exhibit .

Judging

- ▲ Judging commences at 11-00am.
- ▲ Only judges and stewards are permitted in the hall during judging.

Prize Giving

- ▲ Exhibits must be left in the hall until after the prize giving which will be held at approximately 4-00pm.

Trophies

- ▲ Exhibitors receiving trophies are requested to ensure their return at least 4 weeks before the date of the next show to Jenny Evans, Tel 01254 852894.

Trophies will be awarded in the following categories

- ▲ **Brindle Flower Show Trophy:** for most points awarded in classes 1-11.
- ▲ **The Tony Lindsay Trophy:** for classes 12-16, the item judged the most decorative exhibit.
- ▲ **The Kerfoot Trophy:** for the best exhibit of vegetables in classes 17-22.
- ▲ **Harvest Trophy:** for the most points awarded in classes 17-26.
- ▲ **Windmill Trophy:** for the most points awarded in classes 27-39.
- ▲ **The Scott Trophy:** for the item judged best in class 39, the supplied recipe.
- ▲ **The Arthur Kerfoot Trophy:** for the item judged best in class 40, the men's supplied recipe.
- ▲ **The Baker's Trophy:** for the item judged best in class 41, the children's supplied recipe.
- ▲ **The Calvert Cottage Trophy:** for classes 42-51, the item the judge would most like to take home.
- ▲ **The Artist's Palette Trophy:** for the exhibit judged the best in classes 52-56.
- ▲ **Egg Trophy:** for class 90.
- ▲ **The Warden's Plate:** for adult photography, classes 59-68, the photograph judged best in section.
- ▲ **Photograph Frame:** for children's photography, classes 69 – 73, the photograph judged best in section.
- ▲ **The High Cop Plate:** for most points in show, classes 1-58.
- ▲ **The Linda Booth Children's Trophy:** for most points awarded in the show, children's section, classes 74-91.
- ▲ **The EEB Trophy:** children's best in show, classes 74-91.
- ▲ **Brindle Parish Council Trophy:** adult's best in show classes 1-56

All first place winners will receive a rosette. A special rosette will be awarded by each judge for the item considered best in section. The child awarded the most points in each group will receive a certificate and a trophy.

All children entering the show will be rewarded with a gift.

