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OPEN MONDAY TO SATURDAY 8AM TO 6PM  
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**ALL SAINTS  
VILLAGE SHOW**



**AN OPEN SHOW**  
to be held on  
**SATURDAY 15<sup>TH</sup> JULY 2023**  
from  
**2.00pm to 5.00pm**  
at  
**ALL SAINTS VILLAGE HALL**

PRIZES PRESENTED at 4.30pm by  
**SHELAGH BARNARD**

We regret there are no facilities for credit/debit cards

## WELCOME...

We are delighted to welcome you to the 2023 Show, whether you are an exhibitor, spectator, or maybe both. We hope you find the schedule enticing, the competition exciting, and the exhibits interesting and possibly even spectacular!

In a bid to encourage more participation from the younger members of our community, we have followed in the footsteps of The Great British Bake-off and invite the under 12's to produce a Show-stopper cake to celebrate the King's Coronation; decoration may well be the key ingredient here! There are plenty of other classes to entice the young to 'have a go' and of course a familiar range of adult classes to entice everyone else to 'have a go' too, so we hope there will be plenty of entries to admire.

The Show will take place across the hall, church, school and playground as usual, so do give yourself time to walk about, see the entries and results, enjoy the 'mystery tour' of the playground's stalls, and have a go at the raffle. The always popular cream teas will be served by Sue, Bee and Jane. We thank them for their continued and generous support of the Show, producing home-made jam, scones and lashings of clotted cream.

This year we have decided to take a break from running an evening entertainment event, which gives the opportunity for slightly more relaxed timings for the day's programme. The morning will run to the usual times as per the schedule and entry information, and the afternoon Show will open at 2pm with prize-giving at 4.30pm. The Show will close at 5pm.

ENJOY THE SHOW!



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## TROPHIES AND SPECIAL PRIZES

- ❖ **The All Saints W.I. Silver Salver** awarded for the most points in Cookery classes 1-8.
- ❖ **The All Saints Village Show Society Silver Salver** awarded for the best preserve in classes 10-15.
- ❖ **The Mr W. Moore Cup** awarded for the most points in the Flower classes 22-32.
- ❖ **The Busy Bee Florists Trophy** awarded to, in the opinion of the judge, the best flower arrangement in classes 33-35.
- ❖ **The Eileen Hensby Memorial Cup** awarded for the most points in the Fruit and Vegetable classes 36-51.
- ❖ **The Jessie Larcombe Memorial Cup** awarded for the most points in the Craft classes 53-60.
- ❖ **The Louise Doman Cup** awarded for the most points in the Junior Classes 9 and 66-75.
- ❖ **Cash prizes** for juniors awarded to those who score the most points in all classes: £10, £7.50 and £5 respectively for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places.
- ❖ **The Pearl Anniversary Cup** awarded for the most points in the Show.
- ❖ **The Better Luck Next Year Trophy** awarded to the person who enters the most classes and scores the least points – but has to score at least one!
- ❖ **A gift voucher** for £10 awarded to the winner of the fun class: 76.
- ❖ **The Axminster Art Society Trophy** awarded to, in the opinion of the judge, the best piece of Art in Classes 64 and 65.
- ❖ **The Axminster Photography Group Cup** awarded to, in the opinion of the judge, the best photograph in Classes 61-63.
- ❖ **The Pop-Up Cup** awarded to, in the opinion of the judge, the best drink in Classes 17-21.
- ❖ **The All Saints Village Show Challenge Cup** awarded to the winner of Class 52 – the largest weight of potatoes grown from a single 'Jazzy' tuber in an 8 litre bag, as supplied by the Committee.
- ❖ **A special prize** awarded to the winner of the best eggs in class 16.
- ❖ **The All Saints Village Show Fun Trophy** in Memory of Jacqui Baggot, this year awarded to the winner of the Longest Nettle

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## SCHEDULE OF CLASSES

### COOKERY

*All items to be displayed on white plates, no doilies please.*

- 1 A wholemeal cob
- 2 Focaccia bread
- 3 3 savoury muffins
- 4 3 Welsh cakes
- 5 A 7"/18cm. lemon tart (homemade pastry and filling)
- 6 3 chocolate meringues sandwiched with chocolate buttercream
- 7 5 pieces of millionaires' shortbread
- 8 Almond and orange cake (as per recipe in schedule)

### JUNIOR COOKERY *Under 12 years old on date of Show*

- 9 A Showstopper iced celebration cake for the King's Coronation



### PRESERVES

*No fabric covers and all jars must be filled to capacity for judging.*

- 10 A jar of strawberry jam made within the last 12 months
- 11 A jar of any other fruit jam made within the last 12 months
- 12 A jar of jelly made within the last 12 months
- 13 A jar of marmalade made within the last 12 months (*Note: no commercially produced mixes may be used*)
- 14 A jar of savoury preserve made within the last 12 months
- 15 A jar of any fruit curd made within the last month

### MISCELLANEOUS

- 16 6 home-produced hens' eggs, in an egg box - *Note: one will be broken during judging.*
- 17 A bottle of homemade cider
- 18 A bottle of homemade wine
- 19 A bottle of any homemade fruit liqueur
- 20 A bottle of any homemade cordial
- 21 A bottle of homemade beer or lager.

## JUDGES

|                               |                            |
|-------------------------------|----------------------------|
| Cooking, Preserves and Eggs   | Mrs Monique Soole          |
| Flowers                       | Mrs J Morse                |
| Fruit and Vegetables          | Mrs J Morse                |
| Flower Arrangements           | Mrs A Gough                |
| Wine, Beer, Cider and Cordial | Mr D Fitzpatrick           |
| Crafts                        | Mrs J Burrell, Mrs Z Lanoe |
| Photography                   | Mr B Castle                |
| Art                           | Ms A Pengelly              |
| Junior Classes                | Mrs P Capener              |



## ACKNOWLEDGEMENTS

The Committee of the All Saints Village Show Society thank all the volunteers who help and support the Show, making it a real community event. These include the judges, stewards, exhibitors, providers of teas and refreshments, donors of prizes, those responsible for other attractions, and our Guest of Honour for presenting the prizes. Finally, our special thanks must go to All Saints School and All Saints Church for, once again, kindly allowing us the use of their premises.

### THE 2022/23 COMMITTEE

Michael Shaw - Honorary President  
Liz Pedder - Chair  
Lynda Porter - Treasurer  
Hilary Pritchard - Stewards' and Judges' Secretary  
Clive Bareham - Show Co-ordinator  
Diana Jenner - Committee Secretary  
Sophie Tucker

## NOTES TO EXHIBITORS

- 1 Entry forms, together with entry fees, to be sent to:
  - Lynda Porter, Yonder Mead, All Saints [07879 423500]
  - Hilary Pritchard, Socks Orchard, Smallridge [07960 191849]
  - Michael Shaw, The White Cottage, Churchill [01297 32503]**NO ELECTRONIC ENTRIES WILL BE ACCEPTED**
- 2 Deadline for entries 8.00 p.m. Wednesday 12<sup>th</sup> July.  
**NO LATE ENTRIES WILL BE ACCEPTED.**
- 3 Not more than one entry per class from any one exhibitor.
- 4 Entry fee: **25 pence** per class.
- 5 Junior Classes (up to and including 11 years old) are **FREE**.
- 6 Juniors are welcome to enter any of the open classes but a fee of **25 pence** per class then applies. Juniors in the younger age group may also enter junior classes in an older age group.
- 7 Staging of Exhibits:
  - Friday 14<sup>th</sup> July 6.00 p.m. to 7.00 p.m.
  - Saturday 15<sup>th</sup> July 8.30 a.m. to 9.45 a.m.The doors will be locked at 9.45 am on Saturday for judging at 10.00 am.
- 8 With the exception of Flower Arrangement classes, all entries for the flowers, fruit and vegetable classes must have been grown by the exhibitor in his/her own garden. All entries must not have been shown previously at All Saints Village Show and must be the exhibitor's own work. No washed or worn article will be judged, (other than Craft class 59).
- 9 Exhibitors must provide their own vases, baskets, plates etc.
- 10 Stewards will control the placing of exhibits. Exhibitors may not re-position their own exhibits without reference to a steward, nor touch or displace other exhibits or cards.
- 11 The judges' decisions are final.
- 12 Trophies and Special Prizes will be presented at 4.30 pm followed by the Raffle draw. All trophies are to be held for one year and must be returned to an All Saints Village Summer Show committee member by 1st July 2024.
- 13 All exhibits, personal property, etc. shall be at the risk of the exhibitors and the Committee shall not be liable for loss or damage from any cause whatever.
- 14 **Exhibitors must NOT clear exhibits until all special prizes and trophies have been presented.**
- 15 Exhibitors must clear their exhibits by 5.30pm – any remaining after this time will be disposed of.

## FLOWERS

- 22 Vase of 1 annual - not more than 5 stems
- 23 Vase of 1 perennial - not more than 5 stems
- 24 1 spray of a flowering shrub
- 25 Vase of perfumed flowers, one variety, max. 5 stems, *judged on perfume only*
- 26 1 specimen rose with foliage (*1 bloom only*)
- 27 1 stem floribunda rose (*multiple blooms*) with foliage
- 28 Vase of 5 penstemons
- 29 3 dahlias of one variety (*1 bloom only per stem*)
- 30 3 stems of fuchsias
- 31 3 stems of annual sweet peas
- 32 1 head of hydrangea

## FLOWER ARRANGEMENTS

- 33 A table centre arrangement to celebrate the King's Coronation max.60 x 60cm
- 34 An arrangement in a glass jam-jar
- 35 A buttonhole with hand tied stem, max.10cm, displayed flat

## FRUIT AND VEGETABLES

- 36 3 beetroots
- 37 3 courgettes - up to 15cm long
- 38 3 carrots – trimmed
- 39 5 potatoes
- 40 5 runner beans
- 41 5 broad beans
- 42 3 ripe tomatoes - calyx attached
- 43 5 pods peas
- 44 5 onions - tops trimmed for presentation
- 45 5 shallots
- 46 1 lettuce
- 47 3 of any other vegetable not in schedule - judged on quality
- 48 A collection of 3 different, cut, culinary herbs in a container
- 49 3 full sticks of rhubarb - pulled (i.e., not cut) with part leaf attached
- 50 A small collection of soft fruit
- 51 'Kitchen Garden Produce', a trug or basket of mixed vegetables, to be judged on quality, variety and presentation
- 52 Spud in a Bag. Only open to entrants who have previously collected an 8 litre bag and tuber. The bags will be opened and judged on the day at the Show, with the winner being determined by weight of potatoes. An entry form and fee is required to be submitted for this class, as with all other entries in the Show.



## CRAFTS

- 53 A knitted, crocheted or lace item
- 54 An item of jewellery
- 55 A quilted item
- 56 An item made from wood
- 57 An embroidery worked in any counted thread stitch(es) - a kit may be used.
- 58 An item of textile art
- 59 A restyled item of clothing
- 60 Any other hobby or handicraft not listed above

## PHOTOGRAPHY

*Unmounted, maximum size 18cm x 13cm (7" x 5")*

- 61 "A tree" – A black and white photograph
- 62 "Wild Life" – A colour photograph
- 63 "A close up of anything" – A colour photograph

## ART

*All mounted or framed, please bring your own floor or tabletop easel*

- 64 A painting in any medium
- 65 A drawing in any medium

## JUNIORS

*Under 8 years old on date of Show*

- 66 An original Duplo or Lego model – not from a kit
- 67 A decorated pebble
- 68 A photograph of a creature
- 69 A drawing or painting
- 70 A creature (real or imaginary) from recycled materials



*Age 8 to 11 years old on date of show*

- 71 An original Lego model – not from a kit
- 72 A decorated pebble
- 73 A photograph of a creature
- 74 A drawing or painting
- 75 A creature (real or imaginary) from recycled materials

## FUN CLASSES

- 76 A scarecrow created by a family or individually
- 77 The longest nettle – to include roots

### Recipe for Class 8

#### Almond and Orange Cake

##### Ingredients

|                                    |                                    |
|------------------------------------|------------------------------------|
| 50g plain flour                    | 4 free-range eggs                  |
| 1 teaspoon baking powder           | 80ml freshly squeezed orange juice |
| 225g caster sugar                  | 60g brown sugar                    |
| 250g ground almonds                | 1 tablespoon marmalade             |
| 250g butter, room temperature      | handful of sliced almonds, toasted |
| 1 tablespoon grated zest of orange |                                    |

##### Method

Preheat the oven to 180C/Gas 4 and butter a 20cm cake tin.

Sift the flour, baking powder and caster sugar, and add the ground almonds. Whisk the butter and orange zest together in a bowl until pale, then add the eggs, one at a time.

Fold in the dry ingredients with a metal spoon, then pour the mixture into the buttered cake tin.

Bake in the oven for 45 minutes or until cooked.

Make a syrup by boiling the orange juice and brown sugar together in a pan.

Take off the heat and leave to cool.

Once the cake is cooked, prick several times with a skewer to the base and pour on the cooled syrup.

Leave the cake to cool completely before brushing on a little warmed marmalade and sprinkling it with a few toasted, sliced almonds.

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