



HARMER HILL VILLAGE HALL

www.harmerhill.com



VILLAGE SHOW

Schedule for the 43rd Annual Show

to be held on

Saturday 3rd September 2022

Hall open for viewing 2.30pm

Entry forms will be accepted on the morning of the Show

Judging will commence at 12 noon

Judges to be confirmed

Sponsors

R Purslow

L Savage

E Martin

R Tiernan

S Bloor

R & V Jones

S Hammond

K Morgan

For any other information contact 07835 969131 or
Email: harmerhill.vh@gmail.com



SHOW RULES

1. All exhibits in Sections 1 & 2 to have been grown by the exhibitor and in Sections 3-8 to be work of the exhibitor. The Committee reserve the right to exclude any entries.
2. The Committee will not be responsible for the loss or damage to any exhibit.
3. Exhibitors may only enter one exhibit in each class.
4. Entries in Sections 5, 6 & 7 must not have been shown before at Harmer Hill Village Show.
5. The Best Vase (Class 8) is for a vase of mixed flowering stems containing a total of between 5 & 10 stems, taken from a minimum of 2 different kinds of plants. Please note that it is 2 different **kinds** of plants, 2 varieties of the same plant are **not** 2 kinds. No accessories such as bows and additional foliage will be allowed.
6. All food items entered in Section 4 must be covered.
7. Exhibits not as scheduled will be disqualified.
8. Any decision of the judge is final.
9. All exhibitors to attach the tickets provided.
10. All the exhibits are to be made on the official Entry Form.
11. Exhibits to be staged on show day between 9.30am and 11.30am
12. Any dispute - the decision of the Show Secretary will be final.
13. All entries in all classes, with the exception of the Junior Section, will be 50p per entry.
14. Points will be awarded as follows in all sections:
1st - 5 points 2nd - 3 points 3rd - 1 point
15. Sponsored Classes have cash prizes of : 1st £5, 2nd £3, 3rd £2

Section 1 FLOWERS *see Rule 1*

1. 3 medium Decorative Dahlias: *Sponsored Class Cash prizes*
2. 3 Cactus Dahlias
3. 1 Single Rose
4. 6 Sweet Peas: *Sponsored Class Cash Prizes*
5. 3 stems of Chrysanthemums
6. Vase of Perennials
7. 5 flower heads floating in a bowl
8. Best Vase See Show Rules
9. Pot plant grown for foliage - max. 25cm pot *Sponsored Class Cash prizes*
10. Pot Plant in flower
11. Pot plant grown for foliage - max. 15cm pot (can include cacti & succulents)
12. **Fuchsia Competition - the Harmer Hill Horticultural Show Challenge Shield** awarded to the best fuchsia grown in a pot, maximum size 20cm, from a plant purchased in the Spring in aid of Village Hall funds.



Section 2 VEGETABLES *see Rule 1*

13. 5 Tomatoes *Sponsored Class Cash prizes*
14. 6 Cherry Tomatoes - can be on the vine
15. 6 home laid eggs (to be judged by the Cookery Section Judge)
16. 5 Onions grown from sets *Sponsored Class Cash prizes*
17. 5 Potatoes - any variety
18. 2 Cucumbers
19. 2 Parsnips, tops trimmed
20. 9 French Beans
21. 6 Runner Beans
22. 3 of any other one vegetable not already on schedule
23. 3 Carrots - any variety
24. 2 Cabbage - green
25. 5 Dessert Apples
26. 5 Cooking Apples
27. 5 Plums of one variety



28. Plate of fruit other than apple or plum (max. 20cm diameter)
29. Longest Runner Bean
30. Heaviest Onion
31. Largest Marrow (weight)

Section 3 FLORAL ART

32. An arrangement entitled "Candlelight" *Sponsored Class Cash prizes*
33. An arrangement in a teacup
34. A arrangement in any container - **only open to competitors who have not won a 1st prize in the Floral Art classes in the last 2 years**
35. A Harvest Basket or Wreath (berries & fruit permitted) *Sponsored Class Cash prizes*
36. A buttonhole



Section 4 COOKERY (see Rule 6)

37. Jar of Jam (400-500g) must be dated when made, type of fruit, wax disc and cellophane top or plain vacuum lid.(no trade lids) *Sponsored Class Cash prizes*
38. 5 Cheese Scones
39. Decorated Chocolate Cake - **set recipe - see end of schedule. The decoration is of the exhibitors own choice and also to be judged.**
40. 4 decorated cup cakes
41. Victoria Sandwich - not less than 18cm (7in) cake tin - no decoration
42. A Tea Loaf
43. Fruit Cake not less than 18cm (7in) cake tin. **Set recipe - see end of schedule. In memory of Brian North who won this class many times - this is his recipe**



Section 5 CRAFT

44. One piece of handicraft incorporating some metal
45. Twiddlemuff to be donated by the Hall Committee to a charity. To be made using the basic design shown at the end of the schedule (*only 1 item can be entered into*)



the competition but other donations of twiddlemuffs can be put into a box and given to an appropriate charity)

46. One piece of stitched work *Sponsored Class Cash prizes*
47. One item of patchwork
48. One painting in water colour, oil or acrylic
49. One item made of wood
50. Greetings Card fit for a Queen - any medium

Section 6 LITERATURE

51. Short story of no more than 200 words and must include the words: *throne, tiara, flower, palace, throng, vision, lollipop, rain.*
52. A Limerick on the subject "Platinum"
53. An original poem on the theme of "Life"



Section 7 PHOTOGRAPHY

54. Photograph - Drama - maximum size A5
55. Photograph - Landscape - maximum size A5
56. Photograph - Wildlife - maximum size A5
57. Photograph - Family - maximum size A5 (*sponsored class cash prizes*)
58. Photograph - History - maximum size A5
59. Photograph - Humorous - maximum size A5



Section 8 JUNIORS Cash prizes 1st £1, 2nd 50p, 3rd 20p **Aged 4 and under**

60. Draw or paint a Superhero
61. A handprint
62. A decorated cupcake - decoration only to be judged.
63. A model in any medium eg Lego, plasticine, play/salt dough



Aged 5 - 8

64. Colour in the poster which is available in Myddle School or the Harmer Hill website www.harmerhill.com

65. 4 decorated cupcakes - decoration only to be judged
66. A flower arrangement in a mug or teapot
67. A model in any medium eg Lego, plasticine, play/salt dough

Aged 9 - 12

68. Colour in the poster which is available in Myddle School or the Harmer Hill website www.harmerhill.com
69. Four decorated Cupcakes - cake & decoration to be judged
70. Make an Animal Mask
71. A model of an Insect, real or imaginary, in any medium

Set Recipe for Class 42 Fruit Cake

Bryan's Boiled Fruit Cake

12 oz mixed dried fruit	5 oz glace cherries
2 oz mixed peel (optional)	2 oz walnuts
6 oz brown sugar	4oz butter
1 teaspoon mixed spice	$\frac{1}{2}$ teaspoon
bicarbonate of soda	$\frac{1}{2}$ pint milk
12 oz self raising flour	2 large eggs
Generous tot of brandy (optional)	

Put all ingredients up to milk into a pan & bring to boil. Simmer for 5 minutes, cool to blood heat. Stir in flour, eggs & brandy. Line a 20cm/8in deep sided cake tin with greased greaseproof paper. Turn mixture into tin. Wrap outside of tin with brown or newspaper. Bake in oven gas mark 3/electric 160c for 40 minutes then reduce heat to gas mark 2/electric 150c for a further 1 $\frac{1}{2}$ hours. Check to see it is fully cooked. Leave in tin for 5 mins then turn out and leave to cool.

Set Recipe for Class 39 Decorated Chocolate Cake

*2 tablespoons cocoa powder
3 tablespoons boiling water
225g (8oz) softened butter
225g (8oz) caster sugar
4 large eggs*

*225g (8oz) self-raising flour
2 level teaspoons baking powder*

- 1. Pre-heat the oven to 180C/Fan 160C, Gas 4. Grease two 20cm (8in) sandwich tins then line the base of each tin with baking parchment.*
- 2. Blend the cocoa & water in a mixing bowl then leave to cool slightly. Measure all the remaining ingredients into the bowl and beat until thoroughly blended. Divide the mixture evenly between the tins and level out.*
- 3. Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.*
- 4. Sandwich the cakes together with a filling of your choice and decorate as you wish. Both the cake and the decoration will be judged*

Design for a Twiddlemuff - Class 45

Size of knitted piece 12 inches wide and 24 inches long

Number of stitches needed will depend on type of wool and size of needles.

Any type of stitch can be used to add texture

Decorate the completed length leaving a gap halfway down.

Fold along this gap with decoration showing on both sides.

Sew up all 3 open edges and finally sew the cast on/off edge to the fold to make a tube of double thickness

that is decorated inside and out.

Decoration can be anything such as buttons, ribbons, beads, rings, pieces of fabric etc.

AWARDS

J Dandy Perpetual Challenge Cup

Awarded to the exhibitor gaining most points in Sections 1 & 2

Mary Austin Challenge Cup

Awarded to the exhibitor gaining most points in Section 1

The John Everall Trophy

Awarded to the winner of The Best Vase (class 8)

Eric Jones Memorial Cup

Awarded to the exhibitor gaining most points in Section 2

Alf Davies Challenge Cup

Awarded to the exhibitor gaining most points in Section 3

Ellen Ellis Memorial Cup

Awarded to the exhibitor gaining most points in Section 4

Harmer Hill Craft Award

Awarded to the exhibitor gaining most points in Section 5

The Rodney Lea-Howarth Award

Awarded to the exhibitor gaining most points in Section 6 Literature

The Higgins Trophy

Awarded to the exhibitor gaining the most points in Section 7

Martin Junior Cup

Awarded to the exhibitor gaining most points in Section 8

(4 years of age and under)

Walter Evans Challenge Cup

Awarded to the exhibitor gaining most points in Section 8

(5-8 years of age)

The Committee Cup

Awarded to the exhibitor gaining most points in Section 8

(9 - 12 years of age)

Kenny Cank Shield

Awarded to the exhibitor with the heaviest Onion

The J J Sargeant Memorial Plate

Awarded to the exhibitor gaining most points in Classes 9,10 & 11

The Harmer Hill Horticultural Show Challenge Shield

Awarded to the winner of Class 12 - Fuchsia Competition

The Shropshire Horticultural Society Cup

Awarded to the exhibit judged Best in Show