

A FEW IMPORTANT UPDATES:

Completed entry forms plus fees to be returned
by Wednesday 21st July to

Minkie Puddick	Mrs Nicola Cannon
58 Great Barrington	Prescot House
OX18 4UR	Sherborne
	GL54 3DU

or e-mail to minkiepuddick@gmail.com

Exhibits may be taken to Great Barrington
Village Hall from

4.00 pm to 7.00 pm on **FRIDAY 23rd July**

OR

7.30 am to 9.30 am on **SATURDAY 24th July**

Doors will close promptly at 9.30 am

- Judging will commence at 10 a.m.
- ENTRIES 50p** per exhibit. Entrants 15 & under free & eligible for special certificates.
- Points will be awarded at the discretion of the judges. The judges' decisions are final.
- The organisers are not responsible for any damage to or loss of exhibits.
- Produce, vegetables, fruit and flowers will be sold in aid of the Show Fund unless removed by 4.15 pm

Tombola and Raffle prizes gratefully accepted on the day or beforehand.

Bric-à-Brac can be accepted at Village Hall on Monday 19th July 6.00 – 7.00 p.m or by prior arrangement

A donation from the Show Fund will be made to St Mary's Church, Great Barrington

2.00 pm Fun Dog Show Classes –**Entries 50p**

Judges Mrs Annabel MacKenzie & Mrs Jane Ruthven

- The dog/bitch with waggiest tail
 - Best child dog handler (15 and under)
 - Most handsome dog
 - Prettiest bitch
 - Best Trick
 - Dog and owner with best legs
 - Dog the judge would like to take home
 - Best veteran (dog/bitch) – 10 years and over
 - Children & Dog Fancy Dress
 - Championship – Winners of Classes 1-8
- Rosettes will be given for first, second & third places in each class with additional certificates for children aged 12 and under.

The 2021 Show Team:

Nicola Cannon – n.d.cannon@btinternet.com
Michele Drasdo
Ali Hope – alihope@outlook.com
Penny Pocknell – pennypocknell@gmail.com
Minkie Puddick – minkiepuddick@gmail.com

Windrush Valley Flower Show & Fête

Saturday 24th July 2021

doors open 1.00 pm

**The Village Hall**

Great Barrington OX18 4UR

(by kind permission of Mr. Richard Wingfield)

Admission: Adults £2.00 ~ 15 & under FREE

Presentation of Trophies at 4.30 p.m.

FUN DOG SHOW:

(See full details on back of programme)

Competitions:

Fruit & Vegetables, Flower Arrangements
Cakes and Produce, Arts and Crafts,
Children's Classes

Stalls and Entertainments:

Dog Agility, Music, Tombola & Raffle,
Pimms Stall, Bric-à-Brac, Book Stall, Lots of
Games

Refreshments:

Cakes, Teas, Ice Cream, BBQ



FOLLOW US on Instagram:
[@windrushvalleyflowershow](https://www.instagram.com/windrushvalleyflowershow)

Vegetables – Judge: Alan Abraham

1. 5 Potatoes, white
2. 5 Potatoes, coloured
3. 5 Onions grown from sets
4. 5 Shallots
5. Bunch of Spring Onions
6. 5 Carrots, long
7. 5 Carrots, short
8. 5 Beetroot
9. 1 Cauliflower
10. 3 Peppers
11. 5 Runner Beans
12. 5 French Beans
13. 5 Tomatoes
14. 3 Lettuce
15. Longest Runner Bean
16. Heaviest Onion
17. 3 Courgettes
18. 5 Mangetout
19. 5 Pods of Broad Beans
20. 1 Cabbage
21. 1 Head of Garlic
22. 1 Cucumber
23. 5 Pods of Peas
24. 1 Sweet Potato
25. Funny shaped Vegetable
26. A String of Onions
27. Boxed display of Mixed Vegetables

Fruit – Judge: Alan Abraham

28. 5 Blueberries
29. 5 Raspberries
30. 1 Sprig of Blackcurrants
31. 5 Gooseberries
32. 1 Sprig of Redcurrants
33. 3 Sticks of Rhubarb
34. 5 fruit not mentioned above
35. A basket of fruit
36. 3 Figs

Flowers – Judge: Millie Richardson

Classes 37-43 Flowers from your garden only

37. Rose Rebellion
38. A Single Sweet-Smelling Rose - named if possible
39. A Miniature Arrangement - maximum height 8 cm
40. A Ray of Sunshine
41. One Fantastic Flower
42. "Mary Mary Quite Contrary"
43. Purple and Proud

Classes 44-47 Contents need not come from your own garden

44. Joyous July
45. Gracious grasses and funky foliage
46. A Topical Subject
47. Gentlemen only – "Pubs Re-opening"

Mills Cup for best floral arrangement Classes 37-47

Produce – Judges: Tracey Hanks, William Hanks

Please put GF against your entry if it is "gluten free"

48. "Technical Challenge" Baked Vanilla Cheesecake - *see recipe*
49. 5 Custard Tarts with Glazed Fruit Top
50. 4 Walnut Whips - *see recipe*
51. 1 Chocolate Babka
52. Ginger Loaf with icing of your choice
53. 1 Fresh Fruit Drizzle Cake - made in a loaf tin
54. 5 Cheese Twists
55. 6 Canapes
56. 6 Chocolate Brownies
57. 1 Victoria Sponge (3 egg mix, raspberry jam filling, caster sugar top)
58. 1 Sourdough Loaf
59. 1 Jar Fruit Curd
60. 1 Jar Marmalade
61. 1 Jar Jam – any flavour
62. 1 Jar Fruit Jelly – any flavour
63. 1 Jar Chutney or Pickle
64. 1 Bottle of Fruit Cordial
65. 1 Bottle Flavoured Liqueur
66. Ladies Only – 5 Mince Pies
67. Men Only – 5 Mince Pies
68. "Champion Mince Pies" Class 66 & Class 67

Photographs – Judge: Anthony Mortlock

Photographs from Smartphones/Tablets/Instagram/Snapseed can be used. Submit up to 3 prints max 5"x7" in each category. Visit iphonephotographyschool.com for advice. Everyone submitting photographs can attend a short photography course given by Anthony Mortlock. Date/Venue to be arranged.

15 Years & under Adults

69. Kitchen Disco
70. Birthday Food
71. Cuddles
72. Togetherness
73. Beauty is in the eye of the beholder
74. Happy Hour

Handicraft – Judge: tbc

(Certificates for each category Classes 76 & 77)

75. Small item over 50 years old
76. Handcrafted item: ceramics, pottery, woodcraft
77. Handcrafted item: patchwork, embroidery, needlepoint, lacework, tatting

Art – Judge: Ali Hope

78. Out in the Windrush Valley – any medium
79. Drawing of an animal
80. Watercolour still life
81. A Collage – any subject

Children's Classes:

Judges: Lynn Gorton & Julia Holford

5 Years & under

82. Best dressed Teddy
83. 3 animal-shaped decorated biscuits
84. A potato print picture

6-8 Years

85. Decorate a wooden spoon
86. Make a decorated gingerbread man
87. 4 Cupcakes decorated as animals

9-11 Years

88. Draw a picture on a computer and print out
89. Make a robot from recycling materials
90. Make 4 Cake Pops

12-15 Years

91. Make a bridge from Lego/Meccano/Technic/K'nex (no kits)
92. "Out of Lockdown" Poem
93. Make 4 Brownies

Family Class – Judge

94. Make a motorless go-cart out of re-cycled items.

To be raced on the day - judged on 50% Looks & 50% Speed

Class 48. Baked Vanilla Cheesecake

Ingredients

8 Digestive Biscuits	150ml Carton Sour Cream
700g Low Fat Cream Cheese	175g Caster Sugar
1½ tsp Vanilla Flavouring	1½ tsp Lemon Flavouring
3 Eggs	1 or 2oz Sultanas

Method

Heat Oven to 450°F/Fan 230°C/Gas Mark 8
Crush biscuits
Press into a 20 cm springform tin (grease and line bottom of tin)
Put Cream Cheese and all other ingredients into a large bowl and mix well
Pour into tin on top of biscuit crumbs
Bake at 450°F/Fan 230°C/Gas Mark 8 for 15 minutes
Reduce heat to 250°F/Fan 130°C/Gas Mark ½ for 1 hour
Leave in tin to cool. Best after 24 hours in fridge

Class 50. Walnut Whips

Ingredients

200g Milk or Dark Chocolate Melted
½ Jar Marshmallow Fluff
12 Walnut Halves
6 Sillicone Dariole Moulds

Method

Coat inside of dariole moulds with melted chocolate. Allow to set
Add another coat of chocolate and allow to set completely
Fill cavities with marshmallow fluff
Press a walnut half onto the top of the fluff
Cover fluff and walnut with melted chocolate
Turn out when fully set
Use a little melted chocolate to place a walnut half on top