

DIVISION	CLASS	DETAILS	FOR SALE? Y / N



# BARTON VILLAGE **SHOW**

**Sunday 23rd July 2023, 2pm  
Village Hall, Hexton Road**

Entrance fee £1.00  
Children under 17 years FREE

# BARTON VILLAGE SHOW

## ENTRY FORM

Exhibitors are advised to read the Show Rules and Regulations prior to submitting entries.

Name: ..... Tel No: .....

Address: .....

Welcome to the 2023 Barton Village Show.

The Show is open to all and we look forward to seeing your entries. If its your first time entering and you have a query please pop into the Parish Office or give us a call/email.

There are lots of categories to choose from, including home-grown vegetables, fruit, flowers, photography, baking, crafts and floral arts. Enter as many classes as you like.

There is a section specifically for children (judged in 3 age groups) and for Barton’s W.I. members.

You will find the Show Rules and Regulations at the back of this booklet and don’t forget to fill in the Entry Form (you will find this on the back page). Additional Entry Forms are available to collect from the Parish Office, Windsor Parade and from our website [www.bartonleclay-pc.gov.uk](http://www.bartonleclay-pc.gov.uk).

You can pick up Show Schedules from the Parish Office, Library or download it from our website: [www.bartonleclay-pc.gov.uk](http://www.bartonleclay-pc.gov.uk).

Good luck and remember there is something for everyone!

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Please continue over page or on separate sheet  
Entry fee 50p per entry unless otherwise stated.

Payment can be made online, by card, cash or cheque  
For more details contact the Parish Office.

Date: ..... Signature: .....

Please return to: Barton-le-Clay Parish Council, 1 Windsor Parade,  
Windsor Road, Barton-le-Clay, Bedfordshire. MK45 4NA.  
Tel: 01582 883990

**ENTRIES BY: 12 noon on Thursday 20<sup>th</sup> July**



**BARTON-LE-CLAY PARISH COUNCIL**  
1 Windsor Parade, Windsor Road, Barton-le-Clay, Bedford, MK45 4NA  
Telephone 01582 883990 . Website: [www.bartonleclay-pc.gov.uk](http://www.bartonleclay-pc.gov.uk)  
Email: [s.cowie@bartonleclay-pc.gov.uk](mailto:s.cowie@bartonleclay-pc.gov.uk)

# Show Rules & Regulations

1. All entries must be submitted to the Parish Office on the printed form together with the entrance fee, not later than Thurs 20<sup>th</sup> July 2023.
2. Exhibitors will not be permitted entry before 9am. Exhibits should be positioned and finally staged by 12 noon. Judging will take place at 12.15pm promptly, and the room will be closed during judging and open to the public at 2pm.
3. The Committee reserve the right to inspect any entry or entries in the garden/allotment of any exhibitor between the day of entry and the day of the Show.
4. The judges' decision will be final, except in cases where objections have been lodged, when the Committee will adjudicate.
5. No one will be allowed in the room during the judging except the officials on duty.
6. The judges have the power to withhold prizes when exhibits are considered unworthy and also to disqualify for an infringement of the Regulations.
7. No second prize money will be awarded in any class unless there are at least three exhibits. The judges have the power to award an extra prize for an exhibit of exceptional merit.
8. Exhibitors must obtain an Exhibitor's Card, duly filled in by the Committee, which should be placed on their exhibits.
9. All exhibits are to be produced by the exhibitor.
10. All root exhibits must be washed.
11. Exhibitors may stage more than one entry in any class.
12. Vases will be provided for all floral entries in Division 4. To protect table coverings all pot plants must stand on a dish or saucer, which exhibitors must provide.
13. No exhibitor is permitted to move another exhibitor's entry. A show steward must be contacted.
14. All exhibitors must adhere to the Schedule regarding quantities and sizes. Failure to do so may lead to disqualification.
15. Trophies should to be returned to Barton-le-Clay Parish Council, Windsor Parade, Windsor Road, Barton-le-Clay, **no later than the last Friday of June.**

Entry fee 50p per entry unless otherwise stated. All produce, unless otherwise stated, will be sold after the presentation of cups and awards at 4pm on the day of the show. All prize money must be collected on the day of the Show or from the Parish Office within seven days.



## Cups and Awards



**The trophies will be presented at 4pm followed by the auction of produce**

The "**H.J. Gale Cup**" for the best kept Parish Council Allotment

The '**David Gunter Memorial Trophy**' for best Newcomer of Parish Council Allotments

The '**Barton-le-Clay Horticultural Show Cup**' for the exhibitor gaining the overall highest number of points

The '**Barton Village Show Children's Cup**' for the exhibitor gaining most points in division 3

The "**Mrs Stanbridge Cup**" for exhibitor gaining most points in Division 9

The '**Floral Arrangement Cup**' for exhibitor gaining most points in division 7

Certificates will be given for all other classes

Prize monies: 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1.00

*We would like to extend our thanks to all our Show Judges and volunteers*

## DIVISION 1 — VEGETABLES

Paper plates will be supplied for display purposes

1. 5 potatoes white, *one variety*
2. 5 potatoes red, *one variety*
3. 3 beetroot *with foliage trimmed*
4. 5 carrots same length, *tops trimmed*
5. 3 sweet peppers *uniform in size*
6. Bunch of 5 spring onions, *tied*
7. 3 garlic bulbs
8. 5 shallots, uniform in size
9. A collection of 5 kinds of vegetable, *1 of each, own choice*
10. 1 cabbage, *stem on*
11. 1 lettuce, *stem on*
12. 2 courgettes 4"–6" (10-15cm)
13. 5 small tomatoes up to 1.5" (3½cm)
14. 5 large tomatoes over 1.5" (3½cm)
15. Collection of herbs, 4 kinds *1 bunch of each in a small glass of water*
16. Smallest vegetable
17. Largest vegetable
18. Most unusual vegetable
19. A cucumber
20. 3 rhubarb stalks, *trimmed and tied with string*



## DIVISION 2 — FRUIT

Paper plates will be supplied for display purposes

21. 9 soft fruit with leaf garnish
22. 9 gooseberries
23. 9 blackcurrants
24. 9 redcurrants
25. 9 strawberries
26. 9 raspberries



## RECIPES

### 58. Lemon Drizzle Loaf



#### Ingredients

170g Self-raising flour . 170g margarine . 170g Caster sugar . 3 eggs . Zest of 2 lemons .

#### Icing sugar mix

110g Icing sugar . juice of 2 lemons .

#### Method

Preheat oven to 180°C/350°F/160°fan/Gas mark 4, line a 2lb loaf tin with a paper case .

Mix all ingredients together until combined. Put mix into cake tin. Cook in oven for 30-40 minutes.

Meanwhile put the icing sugar and juice of the lemons in a jug and mix well. As soon as cake comes out of the oven, whilst still in the tin, use a skewer to prick all over right down to the bottom of the cake. Pour over the icing sugar mix slowly (you may not need all the icing sugar

### 63. Men's Fruit Cake Recipe:

#### Ingredients

142g soft margarine . 142g caster sugar . 2 eggs . 340g mixed fruit . 226g self-raising flour . 1 level teaspoon mixed spice . 6 tablespoons milk .

#### Method

Oven temperature 150°C/300°F/130° Fan/Gas mark 2. Grease and line a deep 7" (17.78cm) cake tin.

Cream margarine and sugar until light and fluffy. Beat in eggs one at a time, adding a little of the sieved flour with the second egg. Fold in the remaining flour, spice, fruit and milk half at a time. Mix thoroughly. Place in the tin, smooth top. Bake 1 ¾ to 2 ¼ hours.

## RECIPES

### 57. Coffee & Walnut Cake

#### Ingredients

200g margarine, plus extra for greasing . 2 tbsp instant coffee .  
200g golden caster sugar . 4 medium free-range eggs . 200g self-raising flour . 1 tsp baking powder . 100g walnut halves, roughly chopped

#### For the buttercream icing

2 tsp instant coffee . 150g margarine . 300g icing sugar, sifted .

#### Method

Preheat the oven to 180°C/350°F/160°fan/Gas mark 4. Grease 2 x 20cm round cake tins and line with baking parchment. Dissolve the coffee granules in 1 tbsp boiling water and allow to cool for 10 minutes.

Beat together the margarine and sugar until light and fluffy, add the eggs one at a time, beating well after each addition. Using a large spoon, fold in the flour and baking powder. Stir in half the walnuts and dissolved coffee.

Divide the mixture between the tins and bake for 20-25 minutes until golden and spring to the touch. Remove the cakes from the tins and leave to cool on a wire rack.

#### For the icing

Dissolve the coffee granules in 1tsp boiling water. Beat together the butter and icing sugar until pale and fluffy. Stir in the coffee and mix until well combined. Use half the buttercream icing to sandwich the cakes together. Cover the top with the remaining icing and decorate with the remaining walnuts.



## DIVISION 3 — CHILDRENS CLASSES

Each class will be split into three age groups: 3-5 years, 6-9 years & 10-16 years (if sufficient entries)



27. A room in a shoebox
28. A necklace of sweets
29. A Coronation Pom-pom
30. 3 decorated/iced biscuits to be judged on decoration (*paper plate supplied*)
31. Cress in a yoghurt pot
32. 3 pieces of flapjack (*paper plate supplied*)
33. A home-grown vegetable or fruit
34. An original designed model made from Lego or Knex (*not a kit*) *maximum size A5 square*
35. Design a poster to Keep Barton Tidy, *any media*
36. A short story, no more than 500 words *handwritten or computerised, any topic*



## DIVISION 4 — FLOWERS

Vases provided

37. A vase of home-grown flowers, *minimum 5 varieties*
38. A vase of home-grown sweet peas *minimum 5 varieties*
39. 3 hybrid tea roses, *any variety/varieties*
40. A single rose
41. 3 cactus or semi-cactus dahlias
42. A single dahlia *any type*
43. 3 decorative dahlias
44. 3 Pom-pom dahlias
45. 1 cactus or succulent
46. 1 fuchsia in a pot *up to 8" (20cm) diameter*
47. 1 geranium/pelargonium in a pot *8" (20cm) diameter*



## DIVISION 5 — COOKERY & CRAFTS

Classes 48—53 to be displayed in a screw top jar, new lid

48. A pot of jam, soft fruit
49. A pot of jam, stone fruit
50. A pot of lemon curd
51. A pot of marmalade
52. Jar of pickled onions
53. 1 jar of chutney
54. 6 cheese scones
55. 6 fruit Scones
56. 6 muffins, *any flavour*
57. Coffee & walnut cake (**see recipe**)
58. Lemon drizzle loaf (**see recipe**)
59. A loaf of bread 1.1lb (500g) max of any bread flour. *Handmade*
60. A painting of a bird, *maximum A4 in size*
61. A knitted baby cardigan (*to be donated to the Luton All Women Centre*)
62. A crochet hat (*to be donated to the Luton All Women Centre*)



## DIVISION 6 — MEN'S FRUIT CAKE COMPETITION

63. Fruit cake (**see recipe**)

## DIVISION 7 — FLORAL ART SECTION

All tables will be covered with white paper.  
Niches 60cm x 45cm will be supplied for class 64  
Maximum height of niche 92.7 cm (36.5")

64. **"A Walk Through my Garden"** *to be arranged on site*  
An exhibit using garden flowers or a bunch of flowers costing no more than £10 (include the receipt)  
Own foliage and accessories may be used. *Niche provided*
65. **"A tribute to King Charles"**  
An exhibit, space allowed approx 60cm x 45 cm.  
Height unlimited
66. **"Tea for One"**  
An exhibit on a tea tray not exceeding 40cm square.  
To be staged on open tabling



## DIVISION 8 — PHOTOGRAPHIC SECTION

All photos to be provided as colour and black and white prints

### Age Group 16 and above

67. Sport
68. Local views of villages in Bedfordshire



Guess the name of the village competition for class 68

### Age Group: Under 16s

69. HM The Kings Coronation, taken with a mobile phone



## DIVISION 9 — W.I. SECTION

Open to Barton-le-Clay W.I. Members only

70. 6 jam tarts
71. Classic Victoria Sandwich
72. Knitted flower
73. A thank you card (*not computerised*)

When no recipe is given please refer to the W.I. website for rules and regulations [www.thewi.org.uk](http://www.thewi.org.uk)