

CHILDREN'S CLASSES

Open to all children resident in Newbrough and Warden Parishes. Prizes in all classes – First £1, Second 60p, Third 40p. School year as of July 2017	
Pre-school	School entry
Foundation	School entry
Years 1 & 2	School entry
Years 3 & 4	School entry
Up to Year 5	2 decorated rich tea biscuits
Year 6 and above	3 decorated cupcakes
Up to Year 5	An animal made from fruit and/or vegetables
Year 6 and above	An animal made from fruit and/or vegetables

RULES OF THE SHOW

1. All entries must be the exhibitor's own produce.
2. Entrance fees 20p for each exhibit for entries received by 6th September. Entries received after this date will be 30p. Children's sections free.
3. Hall open for exhibits 10.00am; closes 12 noon **prompt**.
4. Leftover produce will be sold at the end of the show. If you do not wish your item(s) to be sold please ask for a NOT FOR SALE sticker.
5. Entry fees to be paid on the day of the show.
6. The Committee will not be responsible for any loss or damage arising from any cause whatsoever.
7. The judges' decisions will be final in all cases.
8. Entry open to people living in the parish of Warden and Newbrough and those having some demonstrable connection with parish.
9. If there are less than four entries in a class 1st prize may be withheld.
10. All produce to be collected between 3.30pm and 4.00pm.

Walnut and Apple Teabread

Ingredients

1 large apple
 50g (2oz) chopped walnuts
 100g (4oz) soft brown sugar
 100g (4oz) soft margarine
 100g (4oz) raisins or sultanas
 2 large eggs
 1 tablespoon honey
 150g (6oz) self-raising flour
 50g (2oz) wholemeal flour
 1 teaspoon mixed spice
 This is an all in one mix and makes two
 500g (1lb) loaves or one 1kg (2lb) loaf.
Either size may be submitted for entry.

Method

Grease and line the tins with greased,
 greaseproof paper.
 Peel, core and chop the apple.
 Place all ingredients in a large bowl and
 blend together. Beat well for 2 minutes.
 Bake for one hour at 180C (350F, gas mark
 4), then reduce heat for a further 15
 minutes.
 Turn out to cool on a rack.
 Serve sliced and buttered.



Saturday 9th September 2017
 Newbrough Town Hall
 2.00pm – 3.30pm
 Admission FREE

Schedule

Entries to be submitted by 6th September
**PLEASE SUBMIT ENTRIES
 BEFORE THE MORNING OF THE SHOW**

No more than 2 entries per person per class

	FRUIT AND VEGETABLES	1 st	2 nd	3 rd
1	One cabbage	£1	60p	40p
2	Two carrots	£1	60p	40p
3	Six shallots – from bulb	£1	60p	40p
4	One marrow	£1	60p	40p
5	Three tomatoes – standard	£1	60p	40p
6	Three novelty tomatoes eg yellow, miniature, beefsteak	£1	60p	40p
7	Three potatoes – white	£1	60p	40p
8	Three potatoes – coloured	£1	60p	40p
9	A collection of 6 potatoes, 2 each of three varieties	£1	60p	40p
10	Four runner beans	£1	60p	40p
11	Three beetroot – leaves left on	£1	60p	40p
12	Two sweet peppers	£1	60p	40p
13	Three apples – cooking	£1	60p	40p
14	Three apples – dessert	£1	60p	40p
15	Three sticks of rhubarb – trimmed	£1	60p	40p
16	Collection of vegetables – three varieties, two of each	£5	£3	£2
17	Heaviest potato	£1	60p	40p
18	Three radishes	£1	60p	40p
19	2 cobs of sweetcorn	£1	60p	40p
20	A pair of vegetables (same variety) not listed above	£1	60p	40p
21	6 pods of peas	£1	60p	40p
	LEEKs, ONIONS and GARLIC			
22	Two trench leeks	£5	£3	£2
23	Three red onions – from sets/dressed	£1	60p	40p
24	Three onions – from seed/dressed	£5	£3	£2
25	Three onions – from sets/dressed	£1	60p	40p
26	A pair of garlic bulbs	£1	60p	40p
	FLOWERS			
27	Chrysanthemums, vase of three stems (can be mixed)	£1	60p	40p
28	Dahlias, vase of three stems – pom poms	£1	60p	40p
29	Dahlias, vase of three stems – any other variety	£1	60p	40p
30	A vase of mixed garden flowers	£1	60p	40p
31	3 spikes of gladioli	£1	60p	40p
32	A single gladiolus	£1	60p	40p
33	4 pinks/carnations	£1	60p	40p
34	Sweet peas – six spikes	£1	60p	40p
35	3 spikes of phlox	£1	60p	40p
36	A pot plant (flowering or foliage) – home grown	£1	60p	40p
37	A geranium/pelargonium in a pot	£1	60p	40p
38	A cactus or succulent in a pot	£1	60p	40p
39	6 pansies or violas on a card	£1	60p	40p

INDUSTRIAL CLASSES

	HOME BAKING	1 st	2 nd	3 rd
40	Sandwich cake, made in 1 tin, jam filled, undecorated	£1	60p	40p
41	Four cheese scones	£1	60p	40p
42	A Victoria scone (Bero recipe) – uncut	£1	60p	40p
43	Tea loaf	£1	60p	40p
44	Walnut and apple tea bread (following recipe overleaf)	£3	£2	£1
45	Four cookies	£1	60p	40p
46	MEN ONLY – 4 decorated cupcakes			
47	Four shortbread biscuits, round	£1	60p	40p
48	3 corned beef and potato squares	£1	60p	40p
49	3 sausage rolls – shortcrust pastry	£1	60p	40p
50	Four squares of traybake	£1	60p	40p
51	A round soda bread – brown	£1	60p	40p
52	An individual dessert – 1 portion	£1	60p	40p
53	A ‘free from’ dessert (please label)	£1	60p	40p
54	Jar of jam 1lb jar (454g)	£1	60p	40p
55	Jar of fruit curd 1lb jar (454g)	£1	60p	40p
56	Jar of marmalade 1lb jar (454g)	£1	60p	40p
57	A portion of salsa (in a ramekin)	£1	60p	40p
	CRAFTS			
58	A decorated cake	£1	60p	40p
59	A homemade alcoholic drink	£1	60p	40p
60	A garden on a dinner plate	£1	60p	40p
61	A handmade animal – any craft	£1	60p	40p
62	A handmade card – any craft	£1	60p	40p
63	A knitted accessory	£1	60p	40p
64	A homemade item of clothing (hand or machine sewn)	£1	60p	40p
65	Photograph (max 6”x8”) – action shot	£1	60p	40p
66	Photograph (max 6”x8”) – the world of flowers	£1	60p	40p
67	Photograph (max 6”x8”) – Northumberland	£1	60p	40p

