



**EARL SHILTON**  
**ANNUAL TOWN SHOW**

**SATURDAY 21<sup>st</sup>**

**AUGUST 2021**

**ENTRY FORM**  
**and RULES**

**SHOW BEING HELD AT AGE UK,**  
**KINGS WALK LE9 7NL**

**2.00 pm to 5.00 pm**

# EARL SHILTON TOWN SHOW 2021

## \*\* RULES \*\*

- ✓ Only residents, group members or employees within Earl Shilton, Barwell and Elmeſthorpe are eligible to enter.
- ✓ Entry fee 20p per entry (children's classes free).
- ✓ Maximum of two entries per class but enter as many classes as you wish.
- ✓ Entry forms to be preferably received no later than noon Friday 20 August 2021 (by post, email or person to address below).
- ✓ Exhibits not previously entered may not be accepted on the day.
- ✓ Craft entries must not have been exhibited previously.
- ✓ **Exhibit entries to be submitted and staged between 10.00 am and 12.00 noon on the day (no earlier or later please)**
- ✓ Judging to take place from 12.00 noon to 2.00 pm.
- ✓ Judges decisions are final.
- ✓ Free public viewing between 2.00 pm and 4.00 pm.
- ✓ No exhibits or prize cards to be removed before 4.00 pm.
- ✓ Prizes may be collected between 4pm and 4.30pm.
- ✓ Any exhibits not removed by 4.30 pm may be bought for a donation to charity.
- ✓ Exhibitors to provide own ceramics, vases and staging equipment at own risk.

### **Mark Jackson**

Town Clerk  
Earl Shilton Town Council  
21 Wood St  
Earl Shilton  
LE9 7NE

**Tel:** 01455 843386    **E-mail:** [officeasst@earlshiltontc.org.uk](mailto:officeasst@earlshiltontc.org.uk)

## PRIZES FOR EACH CLASS

**1<sup>st</sup> - £3.00**

**2<sup>nd</sup> - £2.00**

**3<sup>rd</sup> - £1.00**

## VEGETABLES

1. 3 Onions (dressed)\*
2. 3 Runner beans
3. Runner bean (longest)
4. 3 Carrots
5. 5 Radish
6. 3 Peppers or Chillies
7. 3 Beetroots\*\*
8. 4 Potatoes (white)
9. 4 Potatoes (coloured)
10. Heaviest Marrow
11. 5 Tomatoes
12. A pair of Courgettes
13. A pair of Marrows
14. A pair of Cucumbers
15. Any pair of vegetables not listed
16. 5-a-day arrangement of different vegetables or fruit (grown)

All vegetables to be judged on uniformity unless stated.

\*'Dressed' – roots cut back to basal plate, tops tied with raffia or string, stage on dry sand

\*\*Beetroot - 3" tops to be left on beetroot.

## FLOWERS

17. 3 Dahlias
18. Vase of own-grown flowers
19. Single Rose
20. Arrangement of flowers in an unusual container
21. A vase of herbs

## HOME PRODUCE

22. Victoria sandwich *(use recipe enclosed)*
23. Fruit cake
24. Chocolate sponge cake
25. Lemon drizzle cake
26. 5 Fruit scones
27. Flapjack *(use recipe enclosed)*
28. Jar of fruit jam / jelly
29. Jar of marmalade
30. Jar of chutney

## CRAFT SECTION

31. A hand-knitted item
32. A hand-crochet item
33. A felt item
34. A hand cross-stitched item
35. A homemade soft toy
36. An item of paper-craft
37. A handmade item of jewellery
38. Photo of Earl Shilton
39. A painting
40. Something new from old

## **CHILDREN'S SECTION**

***All Children's classes are free to enter***

### ***6 years and under***

41. A decorated egg
42. A playdough/plasticine model
43. 5 biscuits decorated
44. An animal made from fruit/veg
45. Any craft item

### ***7 years and over***

46. A lego model (Max. A4 base)
47. 5 homemade cup-cakes decorated
48. A jam jar of flowers grown in your garden
49. Any craft item

## **RECIPE FOR VICTORIA SANDWICH**

### **Ingredients**

3 medium eggs weighed in their shells (probably 6oz/170g)  
The weight of the eggs in butter / soft margarine  
The weight of the eggs in caster sugar  
The weight of the eggs in self-raising flour  
Raspberry jam to fill – good quality

### **Method**

1. Set oven Gas 4, 160<sup>C</sup> (fan oven) or 180<sup>C</sup>
2. Grease & base line the bottom of 2 x 20cm/8” sandwich tins
3. Cream butter / margarine and sugar
4. Beat the eggs then gradually add to the mixture
5. Sieve the flour and fold into the mixture
6. Divide between the 2 tins and bake for 25 minutes
7. Remove from the tins and fill with raspberry jam
8. Put a light dusting of caster sugar on the top

## **RECIPE FOR FLAPJACKS**

### **Ingredients**

125g butter (plus extra for greasing)  
90g golden syrup  
90g light muscovado sugar  
250g rolled oats

### **Method**

1. Lightly butter roasting/shallow cake tin approx 20x30cm
2. Combine the butter, syrup and sugar in a saucepan
3. Heat gently until the ingredients have melted and dissolved
4. Stir in the oats and mix well
5. Spoon into the prepared tin and smooth surface with palette knife
6. Bake in a preheated oven at 180<sup>C</sup> (160<sup>C</sup> fan, Gas 4) for about 30mins



**PLEASE TEAR OFF**

**ENTRY FORM**

**First Name** \_\_\_\_\_

**Surname** \_\_\_\_\_

**Address** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ **Postcode** \_\_\_\_\_

**Tel:** \_\_\_\_\_

**E-mail:** \_\_\_\_\_

Class Number	No. of entries at 20p	Total