



EARL SHILTON

ANNUAL TOWN SHOW

SATURDAY 13th

AUGUST 2022

ENTRY FORM
and RULES

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

2.00pm to 5.00pm

EARL SHILTON TOWN SHOW 2022

** 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 12th August 2022 (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 2.00pm.
- ✓ Judges decisions are final.
- ✓ Free public viewing between 2.00pm and 4.00pm.
- ✓ No exhibits or prize cards to be removed before 4.00pm.
- ✓ Prizes may be collected between 4pm and 4.30pm.
- ✓ Any exhibits not removed by 4.30pm 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
The Library, Wood St
Earl Shilton
LE9 7NE

Tel: 01455 843386 **E-mail:** officeasst@earlshiltontc.org.uk

PRIZES FOR EACH CLASS

1st - £3.00

2nd - £2.00

3rd - £1.00

VEGETABLES

1. 3 Onions (dressed)*
2. 3 Runner beans
3. Runner bean (longest)
4. 3 Carrots
5. 3 Peppers or Chillies
6. 3 Beetroots**
7. 4 Potatoes (white)
8. 4 Potatoes (coloured)
9. Heaviest Potato
10. 5 Tomatoes
11. A pair of Courgettes
12. A pair of Marrows
13. A pair of Cucumbers
14. Any pair of vegetables not listed
15. 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

16. 3 Dahlias
17. Vase of own-grown flowers
18. Single Rose
19. Arrangement of flowers in an unusual container
20. A vase of herbs

HOME PRODUCE

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

CRAFT SECTION

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

CHILDREN'S SECTION

All Children's classes are FREE to enter

6 years and under

- 40. A playdough/plasticine model
- 41. 5 biscuits decorated
- 42. An animal made from fruit/veg
- 43. A jam jar of flowers grown in your garden
- 44. A drawing or painting of your favourite cartoon character

7 years and over

- 45. A lego model (Max. A4 base)
- 46. 5 homemade cup-cakes decorated
- 47. A jam jar of flowers grown in your garden
- 48. A drawing or painting of your favourite cartoon character
- 49. A 'Platinum Jubilee' design.

RECIPE FOR VICTORIA SANDWICH

Ingredients

200g caster sugar
200g softened butter
4 eggs beaten
200g self-raising flour
1 tsp baking powder
2 tbsp milk

For the Filling

100g butter, softened
140g icing sugar, sifted
Drop vanilla extract (*optional*)
Half 340g jar strawberry jam
Icing sugar to decorate

Method

1. Heat oven to 190 °C/Fan 170 °C/Gas 5. Butter two sandwich tins and line with non-stick baking paper.
2. In a large bowl beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together till you have a smooth soft batter.
3. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.
4. Bake for about 20 mins until golden and the cake springs back when pressed.
5. Turn onto a cooling rack and leave to cool completely.
6. **To make the filling** beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if being used)
7. Spread the buttercream over the bottom of one of the sponges. Top it with strawberry jam and sandwich the second sponge on top.
8. Dust with a little icing sugar before serving.

PLEASE TEAR OFF

ENTRY FORM

First Name _____

Surname _____

Address _____

_____ **Postcode** _____

Tel: _____

E-mail: _____

Class Number	No. of entries at 20p	Total

