



## Sunday 16th September 2018 Wymeswold Memorial Hall

The Village Show is all about getting together & bringing along what you have grown, baked or made. It is a celebration of our Village & its community, bringing everyone together to showcase what we can create!

### What's Happening:

With 60 classes to choose from there is something for everyone, from baking and making to growing and crafts, for children and adults alike. Entries cost just 50p with prizes for 1st, 2nd and 3rd place (includes prize money, certificates and rosettes.) New to 2018 is the 'Homebrewed Beer/Larger/Cider', along with 2 new childrens categories, 'Home Grown Cress' and 'Decorated Bookmark'. We have also decided on a tart for the man in the kitchen class.

Open from 2-5pm, at Wymeswold Memorial Hall, there will be time to view all the entries plus a wide range of activities and games, refreshments, raffle and in particular the popular auction of produce at 4pm.

### Times:

Bring your produce to the hall to be displayed from 9am-11am  
Judging 11am-2pm  
Doors open at 2pm  
Auction of produce at 4pm

### Charities:

Every year proceeds from the Village Show are donated to charity.

This year we have chosen to support two national charities; Admiral Nurses (Dementia Support) and Leicestershire & Rutland Air Ambulance. We also will be supporting Wymeswold Village groups and organisations. If you are involved in a local group and would benefit from a donation, please apply in writing and email it to [Wymeswold.show@gmail.com](mailto:Wymeswold.show@gmail.com)

### Entries:

Please enter as many categories as you wish. Remember to deliver your entry form to 25 Far Street (including entry fee) by 9th September 2018.

Your entry should be displayed on a disposable plate or board and please indicate if you do not want it to be entered into the auction.

See overleaf for the category list and entry form. Additional forms are available from Granvilles, Wymeswold Pharmacy and [www.wymeswold.com/events](http://www.wymeswold.com/events)

For more information contact Veronica Shaw (01509 880488), Nancy Honnor (01509 769717) or [Wymeswold.show@gmail.com](mailto:Wymeswold.show@gmail.com)





# Entry Form

To be returned to 25 Far Street, Wymeswold, Loughborough  
by 9<sup>th</sup> September 2018 with related entry fee – 50p per class.

Items to be delivered to the Memorial Hall between 9am – 11am on the day of show. Please give yourself enough time to set up as judging commences at 11am.

If you are kindly letting your entries go for auction, please indicate below and display your entry on the day using a disposable plate or cardboard square covered in foil

Name:

Tel No:

e-mail:

Name of Entrant	Please Auction	Class and Category Name	Fee enclosed	Age if Under16

Age to be displayed on entries if Under 16. Please sign if you are happy for your child's photograph to be published .....

**Any enquiries please contact  
Veronica on 01509 880488 or Nancy on 01509 769717**



  
**2018 Classes**

Fruit
5 Eating Apples
5 Cooking Apples
5 Pears
Plate of 12 Blackberries
5 Autumn Raspberries
5 Plums
5 Cherry Tomatoes
5 Tomatoes

Vegetables
3 Beetroot with foliage
3 White or Red Onions
Plate of 3 Different Veg
5 Potatoes
5 French Beans
5 Runner Beans
5 Chillies
2 Courgettes

Preserves
Pot of Raspberry Jam
Pot of Strawberry Jam
Pot of Lemon Curd
Pot of Marmalade
Pot of Chutney
An Unusual Sweet Preserve
An Unusual Savoury Preserve

Home Brew
Flavoured Vodka
Flavoured Gin
Flavoured Other Spirit
Home Brewed Beer/Larger/Cider

Miscellaneous Classes
5 Hen Eggs in a basket
Comical Fruit/Vegetable
Man in the Kitchen –
Tart (this year you can choose your own)

Baking
Victoria Sandwich
Fruit Cake
Chocolate Cake
Vegetable Cake
Flavoured Cake
5 Brownies
Cheesecake
5 Scones
5 Cupcakes
Plate of 5 Biscuits
Pork Pie
3 Sausage Rolls
5 Pieces of Fudge
Speciality Bread
Guest Recipe* - This year from Ted Tranter

Children
Lego design (Not from Kit) No bigger than 300mm Square
Plate of 5 Decorated Biscuits
Home Grown Cress
5 Decorated Cakes
Animal from a Fruit/Vegetable
Peg Dolly
Decorated Bookmark
Room in a Shoebox

Decorative Items
Knitted Item
Crocheted Item
Decorated Garden Trug
A Posy in a Tea Cup

Photography - Theme 'Flowers'
One Photo - Adult
One Photo – Under 16s

\* Attached recipe to be used



## Guest Recipe

### ORANGE VASILOPITA CAKE

Recipe supplied by Ted Tranter

20cm cake tin greased and base lined

Preheat oven to 180°C

#### Ingredients

- 175g unsalted butter
- 350g caster sugar
- 3 medium eggs
- 175g sifted plain flour
- 100g ground almonds
- 2 tsps baking powder
- 2 large oranges, grated rind and juice (make up to 200ml with ready made)

#### Method

In a large bowl mix butter and sugar.  
Whisk to pale and fluffy.

Add eggs one at a time and beat between each one. Add slowly to ensure no curdling. A little flour may help to prevent this with each egg.

Mix flour, baking powder and ground almonds and beat into mixture.

Stir in the grated zest and orange juice.

Place in a preheated oven and cook for about 45 minutes or until skewer comes out clean and dry.

Cool on wire rack. Cake may sink a little, but this is normal due to the high liquid content

To finish - up to you - icing, cream, flaked almonds or whatever takes your fancy, but keep it simple.