

## SHOW RULES

1. The showroom will be open to exhibitors between 9 am and 11 am.  
**ALL ENTRIES TO BE BOOKED IN AND STAGED BY 11.00 AM.**  
**DOORS WILL BE CLOSED AT 11AM PROMPT. JUDGING TO FINISH AT 2PM**
2. **Entrance fee: - £2 (1-5 entries) £5 (6 entries and over)**  
**Free entry for children.**  
**Maximum of 2 entries per class, unless stated otherwise**
3. All entries in classes 1 - 29 must be grown by the exhibitors and have been in their possession for at least 3 months prior to the show.
4. Jams, pickles and preserves to be in clear unbranded jars with new lids or waxed discs and cellophane, and labelled with the day, month, and year of making. Preserves to have been made within the last twelve months. Pickles to be at least 2 months old and covered with a vinegar proof lid. Fruit curds to be made within 4 weeks of exhibiting, covered with wax discs and cellophane and kept refrigerated. If exhibiting more than one entry in a class, entries must be from a different batch.
5. Classes 43 and 44 to be homemade, no kits
6. Award Ceremony takes place 3.00 pm, donated Cake Sale from 2.30 pm, Produce Sale from 3.15 pm
7. Fairfield WI are grateful to exhibitors who donate their produce for sale to the public after judging. Exhibitors who **DO NOT** wish their produce to be sold are kindly requested to mark their entry slip with a green cross at the time of entering. (pen provided)
8. While the committee will exercise every possible care, they cannot be liable for any loss or damage.
9. Annuals are defined as flowers raised from seed during the 12 months preceding the show.
10. All photographs to be 6" x 4" in size and taken by the exhibitor within the last 12 months.
11. Items for crafts section must have been made within the last twelve months.
12. Judging will be in accordance with WI Rules set out in "On With the Show"  
The judge's decision to be accepted as final.
13. All cookery exhibits should be covered with cling film or in a food bag, and on a paper plate.
14. Once the results have been announced, anyone wishing to make an appeal must do so in writing within 30 minutes, with a deposit £1, which will be refunded if the appeal is upheld.
15. All trophies to be returned to the secretary one week before the show.

**Relevant showing guidance for classes can be obtained from the show secretary**

## Come and celebrate our 29<sup>th</sup> Annual Produce Show

at

**Fairfield Village Hall**

on

**Saturday 10th August 2024**

**Entries welcomed from everyone  
Open to the public from 2.30 pm**

**Teas, Raffle, Tombola, Competitions  
W.I. Cake Stall Sale from 2.30 pm  
Produce Sale from 3.15 pm**

**Admission at the Door: - FREE**

Show Secretary: - Ilse Stride – [il.stride@gmail.com](mailto:il.stride@gmail.com)

Schedules are available from  
SK Hair & Beauty and Beechcroft Nurseries  
Alternatively, please download from the Fairfield Village Hall  
website [www.fvca.org.uk](http://www.fvca.org.uk)

## Awards

1. Children's Classes Nos. 51 – 56
2. Prizes will be awarded for the **MOST POINTS** in each section (on a 3,2,1 basis)

***Trophies will be awarded to Fairfield W.I. members only***

**A prize to be given to the highest placed non-member in each section**

- Richard Mason Memorial Trophy** ..... Home Craft Section  
**Craft Shield** ..... Craft Section  
**Jack Kenyon Memorial** ..... Flowers, Vegetables and Fruit  
**Silver rose Bowl** ..... Flower Arranging  
**Les Purvey Memorial Trophy** ..... Photography
- Leghorn Trophy** ..... Exhibitor with most points in classes 30 & 31 combined
- A special award to be given to the overall Fairfield W.I. winner.**
- Children's Trophy** ..... Exhibitor with most points in classes 51 - 56

## Judges

- Fruit & Vegetables ..... Alan Horton  
 Alcoholic /Non-alcoholic Beverage & Eggs ..... Alan Horton  
 Flowers & Flower Arranging ..... Jaqueline Franks  
 Homecraft - Preserves ..... Stephen Snead  
 Homecraft - Cookery ..... Barbara Harris  
 Craft ..... Christine Parsons  
 Photography ..... David Hardeman  
 Children's Classes ..... As Appropriate

## Fairfield W.I. Produce Show Entry Form

PLEASE COMPLETE BEFORE REGISTERING YOUR ENTRIES.

Name of Exhibitor ..... W.I. Member   
 (Tick Box)

Tel: .....

Exhibitor Number: .....

Number of Entries per class to be marked against the class number.

Maximum of 2 entries per class, unless otherwise stated.

Class No	Class No	Class No
1.....	24 .....	47 .....
2 .....	25 .....	48 .....
3 .....	26 .....	49 .....
4 .....	27 .....	50 .....
5 .....	28 .....	
6 .....	29 .....	
7 .....	30 .....	
8 .....	31 .....	
9 .....	32 .....	
10 .....	33 .....	
11 .....	34 .....	
12 .....	35 .....	
13 .....	36 .....	
14 .....	37 .....	
15 .....	38 .....	
16.....	39 .....	<b>Children's Classes</b>
17.....	40 .....	
18 .....	41 .....	51 .....
19 .....	42 .....	52 .....
20 .....	43 .....	53 .....
21 .....	44 .....	54 .....
22 .....	45 .....	55 .....
23 .....	46 .....	56 .....

Entrance Fee £2 (1-5 entries) £5 (6 entries and over)

## COME AND JOIN THE W.I.

“A MODERN VOICE FOR TODAY’S WOMEN”

The WI plays a unique role in providing women with educational opportunities and the chance to build new skills and make new friends. To take part in a whole variety of activities and to campaign on issues that matter to them and their communities.

Fairfield W.I. meets at Fairfield Village Hall on the 2nd Wednesday of the month at 7.00pm.

### EVERYONE WELCOME

Phone **Carol Hine** now on 01527 873072 and have a chat about what’s going on.

FAIRFIELD W.I. would like to thank the following for their kind support.

**Beechcroft Nurseries, Fairfield Flicks, Foodie Fairfield and The Gate at Bournheath**

**and everyone who donates their produce to be sold**

## Chocolate and Vanilla Marble Loaf

900g / 2lb loaf tin

### Ingredients: -

175 g / 6 oz margarine, softened

175 g / 6 oz caster sugar

225 g / 8 oz self-raising flour

1 ½ teaspoons baking powder

3 eggs

1 tablespoon milk

½ teaspoon vanilla extract

1 ½ tablespoons cocoa powder

2 tablespoons hot water

### For the icing

25 g / 1 oz margarine

15 g / ½ oz cocoa powder, sifted

1-2 tablespoons milk

100 g / 4 oz icing sugar, sifted

About 25 g / 1 oz white chocolate,  
melted

Grease tin and line tin with parchment paper.

Pre-heat oven to 160°C/325°F/Gas Mark 3

Put margarine, sugar, flour, baking powder, eggs, milk and vanilla extract into a large bowl and beat with a hand-held electric mixer for about 2 minutes until well blended. Spoon half the mixture into another bowl and set aside.

In a small bowl, mix the cocoa powder and hot water together until smooth. Allow to cool slightly, then add to one of the bowls of cake mixture, mixing well until evenly blended.

Spoon the vanilla and chocolate cake mixtures randomly into the prepared tin until all the mixture is used up and gently level the surface. Bake for 50-60 mins. until the cake is well risen, springy to the touch and beginning to shrink away from the sides of the tin. Allow to cool in the tin for a few minutes, then turn out onto a wire rack, remove the lining paper and leave to cool completely.

For the icing, melt the margarine in a small pan, add the cocoa powder, stir to blend and cook gently for 1 minute. Stir in the milk and icing sugar, then remove from the heat and mix thoroughly. If necessary, leave the icing on one side, stirring occasionally, to thicken.

Spread the cake evenly with the icing, then drizzle the melted white chocolate over the top. Leave to set.

# Schedule of Classes

## Flowers

**PLEASE NOTE: exhibitors to supply own vases, except for class 9**

1. A Single Rose
2. Roses (3 stems of any type)
3. Marigolds (5) any variety
4. Sweet Peas (7)
5. Mixed Annuals (see rule 9)
6. Mixed Perennials
7. Dahlias (3)
8. Flowering Shrub (3 stems)
9. A single Begonia flower head  
–container will be provided
10. A display of Pansies or Violas

## Vegetables

11. Heaviest Potato
12. Potatoes (5) named variety
13. Runner Beans (6)
14. Peas (5)
15. Onions from sets or seeds (3)
16. Tomatoes (5)
17. Small Tomatoes (9)

## Vegetables cont'd

18. Courgettes (3)
19. Carrots (3) trimmed to 3"
20. Beetroot (3) trimmed to 3"
21. A Marrow
22. A Cucumber
23. Any other Vegetable
24. A display of 3 named Herbs
25. Longest Runner Bean
26. Collection of 5 different Vegetables
27. Largest Onion

## Fruit

28. Plate of Soft Fruit
29. A Plate of Other Fruit

## Eggs

30. Hen Eggs (3) named breed
31. Eggs (3) any other fowl

## Flower Arranging

32. A Table Decoration  
not exceeding 9" overall
33. A Hedgerow Arrangement  
not exceeding 12" overall
34. A miniature Arrangement  
of fresh or dried Flowers  
(max 4")

## Homecraft

**Classes 40, 41 & 42  
one entry per person**

35. Jar of Jam (1lb) - soft fruit
36. Jar of Jam (1lb) - stone fruit
37. Jar of Marmalade (1lb)
38. Jar (8oz) of Fruit Jelly
39. Jar (8oz) of Fruit Curd
40. Chocolate and Vanilla  
Marble Loaf (see recipe)
41. Lemon Victoria Sponge Cake (8" tin)
42. Cheese Scones (5)
43. A bottle of homemade  
Alcoholic Beverage
44. A bottle of homemade  
Non-alcoholic Beverage

## Crafts

45. A Key Fob
46. A knitted or crocheted  
Cardigan for a Baby
47. A Peg Bag

## Photography

**All photos to be 6"x 4"**

**Max. 2 entries per person per class**

48. Steps or Stairs
49. Clouds
50. A Tree

## Children's Classes

### 7 Years and Under

51. A Photograph of any Animal
52. Rocky Road Bars (5)
53. An edible Necklace

### 8- 12 years

54. A Photograph of a local Landmark
55. Decorated Cup Cakes (5)
56. A decorated Egg Shell