

DIVISION 8
YOUNG PERSONS AGED 11 - 16 YEARS
Judge: Liz Underhill

- Class 53 painting or drawing (not computer generated)
Class 54 handmade greeting card
Class 55 a model made from recycled material
-

Tea Bread

Ingredients:

- 225g (8oz) self raising flour
- $\frac{1}{2}$ teaspoon ground mixed spice
- $\frac{1}{2}$ teaspoon baking powder
- 50g (2oz) butter or margarine
- 50g (2oz) soft brown sugar
- 110g (4oz) mixed dried fruit
- 1 egg lightly beaten
- 125ml (4 fl oz) strong cold tea

Method

- 1 soak the fruit in the cold tea overnight
- 2 Base-line and grease one 450g (1lb) loaf tin
- 3 Sift together the flour, mixed spice and baking powder. Rub in the margarine or butter until the mixture resembles fine bread-crumbs. Now stir in sugar.
- 4 Make a well in the centre and gradually add the egg and fruit/tea mixture to form a soft dropping consistency
- 5 Place the mixture in the prepared 450g (1lb) tin and level the surface. Bake in the oven at 180°C, 350°F, gas 4 for 1 $\frac{1}{4}$ hours or until a warm skewer inserted into the centre comes out clean. Remove from the tin and allow to cool on a wire rack.



SATURDAY 18th SEPTEMBER 2010

in
Morton Village Hall

Opening 2.30pm - 4.30pm

Presentation of Awards - 4pm

Entries accepted from residents of Morton & Hanthorpe

RULES

- 1 ONE entry per class ONLY
- 2 ALL exhibits for competition must have been grown or produced and OWNED by the exhibitor, except for classes as noted in Division 1 Floral
- 3 Show Entry Forms to be returned to Mr David Mainwaring, 2 Saddler Drive, Morton by 8pm on THURSDAY 16th SEPTEMBER 2010
PLEASE NOTE: This closing date and time will be strictly adhered to
- 4 ENTRY FEE: all adult classes 25p per entry payable with entry form. Children's entries are FREE, except when entering adult classes
- 5 Staging to take place between 9am and 10.45am on the morning of the Show in Morton Village Hall. Exhibits may NOT be removed before 4pm
- 6 Judging will take place from 11am. During judging, only the Show Secretary and Stewards are allowed in the Hall
- 7 Certificates awarded for the 1st, 2nd and 3rd places in each Class, and prize monies awarded for the 1st, 2nd and 3rd placed in each adult class. 1st prize: 50p; 2nd prize: 40p; 3rd prize: 30p
- 8 THE JUDGES DECISION IS FINAL

An Award will be presented for the best entry in each Division

Cakes and produce donated by exhibitors will be auctioned after the presentation of the awards.

DIVISION 6 PHOTOGRAPHY Judge: Roger Favell

- Class 41 Reflections
- Class 42 Still life
- Class 43 Nature
- Class 44 An architectural structure
- Class 45 A Lincolnshire landmark
- Class 46 Skyscape
- Class 47 Black & White portrait

Photographs in colour (except class 47) - minimum size 15cm x 10cm (6"x4") - maximum size 18cm x 13cm (7"x5") unmounted on photographic paper
Sizes must be strictly adhered to and no deviation will be allowed
Please write your name and class entered on the back of the photo

DIVISION 7 CHILDREN'S CLASSES Judge: Alison Simpson

- Class 48 hand (not computer generated) picture (A4 size) "If I were an animal, I would be..."
- Class 49 computer generated drawing (A4 size) "If I were an animal, I would be..."
- Class 50 vegetable animal
- Class 51 decorated hard boiled egg
- Class 52 3 Gingerbread men

*Note: Age limit for children's classes up to (and including) Year 6
IMPORTANT:
Please specify school year (eg Yr 3) on front of entry
and put entrant's name on the back of the entry*

DIVISION 4
ADULT HANDICRAFT
Judge: Mavis Thomas

- Class 30 Pot pourri sachet
- Class 31 article of embroidery or cross stitch
- Class 32 hand knitted or crochet tea cosy
- Class 33 item of beaded jewellery
- Class 34 hand decorated plant pot—max size 6" (150mm)
- Class 35 handmade greeting card

DIVISION 5
ART
Judge: Liz Underhill

- Class 36 oil or acrylic
- Class 37 water colour
- Class 38 calligraphy - must be to the verse below - style optional
- Class 39 pencil / ink
- Class 40 pastel

Calligraphy verse:- "By all those lovely tokens
September days are here
With Summer's best of weather
And Autumn's best of cheer"

DIVISION 1
FLORAL
Judge: Carol Titley

- Class 1 A single rose
- Class 2 Season of mist & mellow fruitfulness
An arrangement in a basket not to exceed 30cm/(12") overall
Accessories may be used in this item
- Class 3 Vase of mixed garden flowers
- Class 4 A foliage only arrangement
(not exceeding 12"/30cm overall - in height, width, base)
- Class 5 Arrangement in a single candleholder with candle
(not exceeding 12"/30cm in width and base)
- Class 6 Arrangement in a jug
Jug to be a maximum of 10cm (4") in height

Note: Classes 1, 3 & 4 MUST use home grown flowers / foliage

Classes 5 & 6 may use bought flowers
NO silk flowers or artificial foliage
Vases / containers to be provided by the exhibitor

DIVISION 2
VEGETABLES & FRUIT
Judge: Nigel Colborn

- Class 7 5 shallots
- Class 8 3 onions
- Class 9 3 carrots (with foliage) washed
- Class 10 5 indoor tomatoes
- Class 11 5 outdoor tomatoes
- Class 12 longest runner bean
- Class 13 3 beetroot
- Class 14 3 dessert apples
- Class 15 3 cooking apples
- Class 16 Tray of 5 mixed vegetables - tray to be no larger than 30cm (12")
- Class 17 Home made compost—to be a full 6" (15cm) flower pot, entry to be covered with a clear plastic bag
- Class 18 a tied bunch of 5 different herbs

DIVISION 3
COOKERY & PRESERVES
Judge: Liz Jayne

- Class 19 5 butterfly cakes
- Class 20 Tea Bread (see back of programme for recipe)
- Class 21 5 shortbread biscuits
- Class 22 apple pie (double crust)
- Class 23 7 cheese scones
- Class 24 3 sausage rolls - home made, any pastry
- Class 25 5 chocolate brownies
- Class 26 jar of plum jam
- Class 27 jar of lemon curd
- Class 28 jar of fruit jelly
- Class 29 jar of Chutney

All items from classes 19 - 25
MUST be plated and covered with Clingfilm