



Winter Show

The Village Hall

Little Gaddesden

SATURDAY 12 FEBRUARY 2022 @ 2:30pm

Prize Giving at 3:30pm

ADMISSION £1

Free admission for under 16s

GENERAL RULES

1. The rules of the RHS and WI generally apply but with a few exceptions to encourage participation and competition.
2. The judges' decision is final.
3. Entry forms should be submitted **online, or in person** to Janet Stinton or Alastair Greene (*see entry form for details*)
no later than midnight on 9th February 2022
4. Two entries in each class are permitted for each entrant.
5. The cost for each exhibit is £0.25 for an adult paid on show day if entry submitted on-line, otherwise when form delivered, all children's entries are free.
6. Entries must be put in position on the day between 9:00am and 10:45am.
7. Each exhibit must bear a card provided by the committee. Junior exhibitors must mark their age on the back of the card.
8. Entrants shall properly label their exhibit to identify its type, date, ingredients etc.
9. All jars etc shall be clear glass
10. **The cost of entry to the show is £1:00 per adult, paid at the door, children are free. Opens at 2.30pm.**
10. Exhibits donated for sale in the show auction are much appreciated. Leave your items behind after the prize giving if you wish them to be auctioned.



DIVISION A – VEGETABLES

Judge: Ernie Hull

1. Brussels sprouts 6 buttons
2. Any cabbage or Savoy, hearted 1 head
3. Leeks 2 stalks
4. Beetroot 2 roots
5. Carrots 3 roots
6. Parsnips 2 roots
7. Potatoes 3 tubers
8. Onions and shallots 3 bulbs

Points and Prizes for D & E

1 st	3 points	£1	2 nd	2 points	50p	3 rd	1 point	30p
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DIVISION B – MISCELLANEOUS

Judge: Ernie Hull

9. Cooking apples dish of 3
10. Dessert apples dish of 3
11. Eggs – hens, bantams and ducks dish of 3
12. Pot of bulbs or plants in flower
13. Pot plant of foliage
14. Potted Cactus or another succulent

DIVISION C – HOME MADE WINES, SPIRITS and JUICES

Judge: TBC

15. A home-made flavoured spirit, e.g. sloe or blackberry gin/ vodka
16. A home-made wine, e.g. quince wine
17. A home-brewed ale or cider
18. Home grown apple or pear juice (may be pressed externally)

DIVISION D – PRESERVES

Judge: TBC

19. Marmalade, any kind 1lb maximum jar
20. Jam, any kind 1lb maximum jar
21. Lemon Curd 1 jar
22. Chutney, any kind 1 jar
23. Pickles, any kind at least 12 weeks old ready to eat 1 jar

Points and Prizes for D & E

1 st	3 points	£1	2 nd	2 points	50p	3 rd	1 point	30p
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DIVISION E – COOKERY

Judge: TBC

24. Bread – white or granary
25. 3 Millionaire squares
26. 1 Double chocolate loaf cake – *see recipe on page 4*
27. 1 Victoria sponge cake
28. Pate or mousse e.g. mushroom, mackerel
29. Savoury flan
30. Savoury scones (3)
31. Men's Class – Coffee and Walnut cake – recipe below

COFFEE & WALNUT CAKE – Class 31 – Men Only

Ingredients

- 100g pack softened butter
- 100g self-raising flour
- 1 tbs coffee essence
- 100g golden caster sugar
- 1 level tsp baking powder
- 2 large eggs
- 50g finely chopped walnuts
- Coffee Filling
- 75g unsalted butter, softened
- 225g icing sugar, sifted
- 2tsp milk
- 2tsp coffee essence

Method

Preheat the oven to 180C/160C Fan/ Gas 4. Lightly butter two loose-bottom 18cm/7in sandwich tins and line bases with baking paper. Put the butter, eggs, flour and baking powder, walnuts, coffee essence in a large mixing bowl and beat together (using an electric handheld whisk, if you have one) until well combined and smooth. Divide the mixture evenly between the tins. Level the surface using a spatula or the back of a spoon. Bake for 20 - 25 mins or until an inserted skewer comes out clean. Leave the cakes to cool in the tins, then run a small palette knife or rounded knife around the edge of the tins and carefully turn the cakes out onto a wire rack. Peel off the paper and leave to cool completely.

For the filling and topping, beat the butter and gradually add the icing sugar. Add the milk and coffee essence and beat until smooth. Choose the best top, then put the other cake top-down onto a serving plate and spread with half the coffee icing. Sandwich together with the other half. Ice the top and decorate with the walnut pieces to serve.

DOUBLE CHOCOLATE LOAF CAKE – Class 26 – [page 3](#)

Ingredients

- 175g softened butter
- 175g golden caster sugar
- 3 eggs
- 140g self-raising flour
- 85g ground almonds
- ½ tsp baking powder
- 100ml milk
- 4 tbsp cocoa powder
- 50g plain chocolate chips
- A few extra chunks white, plain and milk chocolate for decorating

Method

Heat oven to 160 C/140 C fan/Gas 3. Grease and line a 2lb / 900g loaf tin with a long strip of baking parchment. Beat the butter and sugar with an electric whisk until light and fluffy. Beat in the eggs, flour, almonds, baking powder, milk and cocoa until smooth. Stir in the chocolate chips, then scrape into the tin. Bake for 45-50mins until golden, risen and a skewer poked in the centre comes out clean. Cool in the tin, then lift out onto a wire rack over some kitchen paper. Melt the extra chocolate chunks separately in pans over barely simmering water, or in bowls in the microwave, then use a spoon to drizzle each in turn over the cake. Leave to set before slicing.

DIVISION F – FLORAL ART

Judge: TBC

Exhibits will be judged in accordance with the NAFAS Competitions Manual – Third Edition 2015. NB Natural plant material should predominate in exhibits. ‘Natural plant material’ includes flowers, foliage, fungi, fruit, vegetables, berries, seed heads, seaweed and can be fresh or dried.

32. ‘Artistic Licence’ – max table space 40cm by 40cm, no height limit. Accessories permitted
33. ‘Valentines Day’ – natural plant material - max table space 30cm by 30cm, max height 40cm. No accessories permitted
34. “Pot Pourri” – petite arrangement using dried plant material – max dimensions 25cm in any direction

DIVISION G – CHILDREN

Judge: Linda Buchanan-Barrow

Entries should be young person’s own work with adult supervision only where necessary. No kits are to be used in constructing the exhibits. Help may be given with the use of the oven, hob, sharp scissors etc.

5 Years old and under

35. Make an animal from recycled materials
36. Create a snowy scene with a penguin
37. Use paints and handprints to make an animal, tree or flower

6 to 10 Years old Inclusive

38. Bake 4 muffins with winter decorations
39. Create a magical creature using paint, pencils or collage
40. Design you own mittens or gloves

11 to 16 Years old Inclusive

41. Bake 4 muffins with winter decorations
42. Design a robotic creature and label the working parts
43. Design using any medium, or sew, a heart for Valentines day

THE EVENTS YOUR VPA ARE DELIVERING

Young Person's Photography (16 years and under)

Maximum size 25cm x 20cm in all classes

44. **Reflections** – What does 'to reflect' mean?
45. **Imprint** – what impact do humans leave in the environment
46. **Pet Portrait** – Capture your pets' personality and show what they mean to you

DIVISION H – PHOTOGRAPHY

Judge: TBC

Maximum size 25cm x 20cm in all classes

47. **Going Green**
48. **Water** – anything that has a relationship with the word Water
49. **Portrait of the Soul** – a portrait of someone you know
- DISPLAY ONLY SECTION**
50. An item of craft – no prizes. We would like to see any items that you would like to share with us

DIVISION I – PETS

Judge: TBC

Owners aged 5 years to 16 years inclusive

51. Open to all small household pets eg dogs, cats, rabbits, guinea pigs

Prizes	1st	Rosette	2nd	Rosette	3rd	Rosette
		Plus £3		Plus £2		Plus £1

This division will be judged on the following criteria:

- ✓ Knowledge of feeding
- ✓ Care and grooming
- ✓ Good temperament
- ✓ Good health and condition

Rules for Division I - Pets

- a) Entry to the judging must be by the back door of the stage, and exhibitors to arrive by 2:30 sharp.
- b) One pet only per exhibitor. No fancy dress, ribbons or trimmings.
- c) Pets must remain in the stage area and should not be left alone.
- d) The stewards will take every reasonable care to ensure that sick or unsuitable animals are not exhibited; exhibitor and pet enter entirely at their own risk.
- e) Please note that under no circumstances can any pet be allowed in the main hall. Entry via rear hall door directly on to stage.



VPA Garden Store

(Next to the Village Hall)

Open every Sunday

10:00am to 12noon

PLANT SALE
Sunday 22 May 2022 –
10:00am at
Little Gaddesden Village
Hall car park.

Come and browse to find
all you need to plant up
your vegetable and
flower beds.

We welcome any
donations of your surplus
plants



HARVEST SUPPER & QUIZ

End the farming and
horticultural year at a
dinner with friends and
fellow residents
Saturday 1 October
2022 - 6.30pm at Little
Gaddesden Village Hall

AGM

Wednesday 27 April 2022
7:00pm

Thomas Field Hall
St Peter St Paul Church
Little Gaddesden



SUMMER SHOW

Saturday 27 August 2022 - 2.30pm
at Little Gaddesden Village Hall.
Show off your horticultural, artistic,
craft or baking skills at our annual
event

Committee 2021/2022

Lin Underwood : Store Manager

Stuart Buchanan-Barrow :

Treasurer

Alastair Greene : Membership

Janet Stinton

June Abraham

Vacancies

Membership costs just £5 per household per year; Please contact Alastair at
membership@lgvpa.org | **01442 843667**

All profits go to village projects and local good causes

