



Marton Village Show



Including the Scarecrow Trail



At Marton War Memorial Hall, Church Street

On Saturday 10th September 2016

Marton Village Show Timetable

9-11 am	Registration of entries and Scarecrow Trail	3.30pm	Auction of produce hampers
11am-2pm	Exhibits closed for judging	5pm	All entries cleared
2pm	Hall open to public including bar, teas, cakes and BBQ	5.30pm till late	Music, Bar and BBQ
3pm	Presentation of "Best in Section" Cups		

Rules

1. The show is open to residents of Marton Parish.
2. Registration is on the day between 9am and 11am. Late entries **will not** be accepted.
3. The judge's decision is final.
4. The best overall entry per section will be awarded the "Best in Section" Cup. (Cups remain the property of MWMH and should be returned by 1st June 2017).
5. All exhibits not being auctioned must be removed by 5pm.
6. All exhibits are left on the premises at owners' risk.
7. All exhibits must have been grown or created by the exhibitor.
8. All proceeds of the auction to go to MWMH.
9. Exhibits entered in previous years will not be accepted.

Class list

Flowers

Cup Sponsored by Brilliant Emerald Productions

Class 1 – Most Beautiful Bloom: single stem flower open or in bud

Class 2 – Flower arrangement in a Wine Glass

Class 3 – Arrangement of Roses

Class 4 – "350th Anniversary of the Great Fire of London" Using cut flowers, foliage and suitable materials.

Class 5 – A Pot Plant in Flower

Vegetables

Cup Sponsored by Marton Parish Council

Class 6 – 3 Root Vegetables: mixture or same type, trimmed

Class 7 – 3 Greenhouse Vegetables: mixture or same type, with stalks (eg. cucumber, peppers, aubergines, **no tomatoes**)

Class 8 – 3 Tomatoes with stalks

Class 9 – 3 Pods of Beans or Peas with stalks

Class 10 – 3 Mixed Vegetables: trimmed with stalks

Class 11 – Heaviest Marrow

Class 12 – Longest Runner Bean

Fruit

Cup Sponsored by Sytner BMW

Class 13 – 3 Soft Fruit

Class 14 – 3 Stone Fruit

Class 15 – 3 Eating Apples

Class 16 – 3 Cooking Apples

Class 17 – 3 Pears

Home Baking

Cup Sponsored by Broadlane Leisure

Class 18 – WI Victoria Sponge (recipe on page 3)

Class 19 – Cake Including Chocolate

Class 20 – 4 Cupcakes

Class 21 – A Loaf of Bread (**not** machine made)

Class 22 – A Fruit Cake

Class 23 – Men only WI Victoria Sponge (recipe on page 3)

Class 24 – Men only Hard-Boiled Egg one shelled, uncut hard-boiled egg – judged on external and internal appearance

Preserves

Cup Sponsored by Great British Confit

Class 25 – A Jar of Jam

Class 26 – A Jar of Chutney

Class 27 – A Jar of Pickled Vegetable

Class 28 – A Jar of Chilli Preserve

Art and Craft

Cup Sponsored by Nicola Jones from The Craft Studio at Hilltop Farm

Class 29 – One item of Original Artwork, framed picture or block canvas.

Class 30 – One Item of Origami

Class 31 – One Item of Embroidery or Cross-Stitch

Class 32 – One Knitted or Crocheted item

Class 33 – One Length of Bunting

Photography

Cup Sponsored by Faye Claridge Photography

All photographs exhibited as a maximum of 8x10 inch unmounted print

Class 34 – One image interpreting the theme “Never Work with Children or Animals”

Class 35 – One image interpreting the theme “Reflection”

Class 36 – One image interpreting the theme “Nature’s Beauty”

Beverages

Judged by Phil from The Duck on the Pond & Cup Sponsored by Judith and Anthony Hillier

Class 37 – 1 Bottle Sloe/Damson Gin or Vodka

Class 38 – 1 Bottle Any Fruit Liqueur

Class 39 – 1 Bottle of Beer or Cider

Class 40 – 1 Bottle of Wine

Class 41 – 1 Bottle of Non-alcoholic drink eg. cordial, lemonade or ginger beer

Sunflowers

Cup Sponsored by Marton War Memorial Hall

Class 42 – Tallest Sunflower measured in your garden on 10th September

Scarecrows

Cup Sponsored by Main Line Timber

Class 43 – Best Scarecrow judged on Scarecrow Trail 10th September

Children 0-8 years

Cup Sponsored by Baby Sensory

Children are encouraged to participate in the main classes as well as these classes

Class 44 – A Wooden Spoon Superhero

Class 45 – A Piece of Art made with Pasta

Class 46 – A Homemade Chocolate Treat

Class 47 – Tallest Freestanding Junk Model Tower

Class 48 – Furthest Travelling Paper Airplane

Class 49 – Flower arrangement in your Favourite Mug

Children 9-16 years

Cup Sponsored by The Baby Barn, Marton

Children are encouraged to participate in the main classes as well as these classes

Class 50 – A unique own design Animal

Class 51 – A Homemade Chocolate Treat

Class 52 – Furthest Travelling Paper Airplane

Class 53 – Flower arrangement in your Favourite Mug

Class 54 – An Original Poem

Class 55 – Weirdest Shaped Vegetable “the stranger the better!”

Entries cost 25p - No fee for children’s classes

For queries or further information contact the organising committee;
Cate 633788, Helen 633338 or Sarah 07966 527509

Marton Village Show 2015 - WI Victoria Sponge Recipe

Ingredients

3 medium eggs weighed in their shells (probably 6oz/170g)
weight of the eggs in butter or soft margarine
weight of the eggs in caster sugar
weight of the eggs in self-raising flour
raspberry jam to fill
caster sugar to dust

Method

1. Set oven Gas 4 160°C (fan oven) or 180°C.
2. Grease and base line the bottom of 2 x 20cm/8" sandwich tins.
3. Cream butter/margarine and sugar.
4. Beat the eggs then gradually add to the mixture beating well each time.
5. Sieve the flour and fold into the mixture with a metal spoon.
6. Divide equally between the 2 tins and bake for 25 mins in the middle of the oven.
7. They are ready when golden, shrunk from the sides of the tin and spring back when touched.
8. Remove from the tins and fill with raspberry jam when cold to avoid jam bleeding into the cake.
9. Lightly dust top with caster sugar.