

SCHEDULE OF CLASSES

RESIDENTS' SECTION (see Rule 20)

(Limited to Swanland Residents only - maximum of one entry per class)

Judges - Yvonne Stone/David Cooper

Winner of Most Points in Classes 1 - 8 receives £4

CLASS

1. Three potatoes - one variety.
2. Five tomatoes - cherry-fruited variety.
3. Three runner beans.
4. Two courgettes.
5. One specimen dahlia.
6. One specimen gladiolus.
7. One vase of mixed flowers - not less than 3 kinds.
8. Three dessert apples

HANDICRAFT SECTION

(Items not to have been exhibited at Swanland Show previously)

Judge - Doreen Hill

Winner of Most Points in Classes 9 - 15 receives £4

CLASS

9. A piece of hand-made jewellery.
10. A hand-made gift in any media.
11. A hand-made greetings card.
12. A hand-decorated object.
13. Cross-stitch work.
14. A hand-knitted wearable item.
15. A gift-wrapped parcel *(not to exceed shoebox size)*.

PRODUCE SECTION

Judge - Margaret Johnson

Winner of Class 23 receives £2,

Winners of Most Points in Classes 16 -18 and 19 - 22 receive £4

CLASS

16. Plum jam - 454gm (1lb).
17. Rhubarb jam - 454gm (1lb)
18. Kirsty's Boxing Day chutney - 454gm (1lb) - see set recipe.
19. Coffee and walnut cake - see set recipe.
20. Four sausage rolls - **shortcrust pastry**.
21. Five chocolate chip cookies.
22. Plain Swiss roll - jam filling.
23. Impossible pie - see set recipe - **Men Only**.

Plates will be provided for Classes 19 to 23

ART SECTION

(Items not to have been exhibited at Swanland Show previously)

Judge - Ray Woodward

Winners of Most Points in Classes 24 - 26 and Classes 27 - 29 receive £4

CLASS

24. Water colour painting.
25. Oil or Acrylic painting.
26. Charcoal sketch.
27. Pastel sketch.
28. Pencil sketch.
29. A tabletop sculpture - in any media.

FLORAL ART SECTION

(All exhibits may be pre-assembled)

Judge - Margaret Stockbridge

Winners of Classes 30 and 33 receive £2 and

Winner of Most Points in Classes 31 - 32 receives £4

CLASS

30. An arrangement of mixed foliage - **base space allowed 50cm x 50cm - height unlimited.**
31. 'Halloween' - an exhibit - **base space allowed 50cm x 50cm - height unlimited** - accessories allowed.
32. 'Pot et fleur' - an exhibit - **base space allowed 50cm x 50cm - height unlimited** - accessories allowed.
33. Petite - an exhibit **not exceeding 25cm in width, depth or height** - may be pre-assembled.

FRUIT AND VEGETABLE SECTION

Judge - Yvonne Stone

Winners of Classes 52, 53 and 57 receive £2 and

Winners of Most Points in Classes 34 - 38, 39 - 51 and 54 - 56 receive £4

CLASS

34. Three dessert apples - one variety.
35. Three cooking apples - one variety.
36. Nine raspberries.
37. Five plums - one variety.
38. Any other fruit/fruits - one variety.
39. Three courgettes.

40. Three potatoes - white variety.
41. Three potatoes - other than white variety.
42. Three carrots - one variety.
43. Five tomatoes - exhibition variety - with calyces attached.
44. Seven tomatoes - cherry-fruited variety - with calyces attached.
45. Three sticks of rhubarb - tops trimmed to 40mm approximately.
46. Three onions - dressed.
47. Six exhibition shallots - dressed.
48. Five runner beans.
49. Any other vegetable - not specified elsewhere in this section - a single specimen.
50. A pot of mixed growing salad vegetables - maximum 30cm pot diameter.
51. A basket of mixed vegetables - **maximum size 50cm x 30cm approximately.**
52. Three beetroot - **tops cut to 75mm approximately.**
53. Collection of vegetables - five distinct kinds - one of each.
54. Longest runner bean.
55. Heaviest onion - **shown as grown with roots washed and not more than 15cm of stem.**
56. Heaviest marrow.
57. One flower and one vegetable.

Plates will be provided for Classes 36 to 44, 48 and 52

FLOWER SECTION

Judge - David Cooper

Winners of Classes 52, 53 and 57 receive £2 and

Winners of Most Points in Classes 34 - 38, 39 - 51 and 54 - 56 receive £4

CLASS

58. Rose - one specimen bloom - **not less than 20cm of stem.**
59. Dahlia - one specimen bloom - any variety.
60. Dahlias - three blooms - one variety.
61. Vase of five asters - any varieties.
62. Vase of five pansies or violas.
63. One flowering fuchsia - **maximum 15cm pot diameter.**
64. One flowering pot plant (*excluding fuchsia*) - **maximum 15cm pot diameter.**
65. One foliage pot plant - non-flowering variety - **maximum 15cm pot diameter.**
66. Three pot plants - three distinct cultivars - **maximum 15cm pot diameter.**
67. Largest sunflower - to be judged by overall diameter **not** height.
68. One bowl of floating fresh flowers - **not less than four kinds.**
69. One cactus or succulent.
70. A mixed planter of growing plants.
71. A vase of cut flowers - **not less than 3 kinds - not less than 6 and not more than 10 blooms.**

CHILDREN'S SECTION

Judges - David & Gwen Shimmin

Pre-school children @ 31st August 2010

Winner of Class 72 receives £2

CLASS

72. A painted stone.

Infants - Reception Years 1 and 2 @ 31st August 2010

Winner of Class 76 receives £2 and

Winner of Most Points in Classes 73 - 76 receives £4

CLASS

73. Handwriting (*to be written in pencil*).

Solomon Grundy

Solomon Grundy,
Born on Monday,
Christened on Tuesday,
Married on Wednesday,
Took ill on Thursday,
Worse on Friday,
Died on Saturday,
Buried on Sunday,
So that was the end of Solomon Grundy.

Anon

74. A coloured model made from dough or similar material.
75. A picture (any media) - **A4 maximum size** - *My Holiday*.
76. Miniature garden - **40cm x 25cm maximum size** - accessories allowed.

**Juniors - Lower Juniors (Years 3 and 4) & Upper Juniors (Years 5 and 6)
@ 31st August 2010**

Winners of Classes 80, 81, 83a and 83b receive £2 and

Winner of Most Points in Classes 77 - 83 receives £4

CLASS

77. **For Cubs and Brownies only** - a pot of tomatoes - to be judged as a growing plant.
78. A picture (any media) - **A4 maximum size** - *Somewhere to read*.
79. A greetings card.
80. Floral arrangement in a mug - may be pre-assembled.
81. Miniature garden - **40cm x 25cm maximum size** - accessories allowed.
82. A photograph - *A Celebration*.
83a. Lower Juniors Handwriting (*to be written in pencil or ink*).

Birthdays

Monday's child is fair of face,
Tuesday's child is full of grace,
Wednesday's child is full of woe,
Thursday's child has far to go,
Friday's child is loving and giving,
Saturday's child works hard for a living;
But the child who is born on the Sabbath day
Is bonny and blithe and good and gay.

Anon

83b. Upper Juniors Handwriting (*to be written in ink*).

Whether

Whether the weather be fine
Or whether the weather be not
Whether the weather be cold
Or whether the weather be hot –
We'll weather the weather
Whatever the weather
Whether we like it or not!

Anon

Secondary - 12 years old and over (*but still at school*) @ 31st August 2010
Winner of Class 84 receives £2

CLASS

84. A photograph - *Swanland's Secrets*.

PHOTOGRAPHIC SECTION

Judge - Ken Jackson

Winner of Most Points in Classes 85 - 94 receives £4

Winner of Best Exhibit in Classes 85 - 94 receives £2

CLASS

85. Colour Print (*Non-digital camera only*) - Harvest Time.

86. Colour Print - Harvest Time .

87. Colour Print - Stately Home.

88. Colour Print - Open Gardens.

89. Colour Print - A Flower Close-Up.

90. Colour Print - Lakes and Mountains.

91. Colour Print - Creepy Crawly.
92. Colour Print - Winter Wonderland.
93. Colour Print - Little and Large
94. Colour Print - Clipper Weekend

**Both digital and non-digital camera formats are allowed in the same class,
except Class 85 which is for non-digital format photographs only**

Remember - exhibitors are allowed a maximum of two entries per class

**Prints to be unmounted and not larger than 20cm x 15cm in size
(ie approximately the size of this schedule page)**

PLEASE NOTE - PHOTOGRAPHIC CLASSES FOR SWANLAND SHOW 2011

1. Colour Print - A Series of Four (total exhibit size to be no larger than A5)
2. Colour Print - Hearth and Home
3. Colour Print - Spring Time
4. Colour Print - Oops!
5. Colour Print - Red Sky at Night
6. Colour Print - Ruin
7. Colour Print - My Pride and Joy
8. Colour Print - Past its Best

Both digital and non-digital camera formats are allowed in the same class.

Set Recipe for Kirsty's Boxing Day Chutney - PRODUCE SECTION CLASS 18

The quantities listed below should make 20 x 8oz jars. If you wish to make less then use smaller quantities of ingredients but in proportion.

Fresh Ingredients: 2lb onions sliced, 2lb Bramleys peeled and chopped, 1 packet fresh cranberries (340g), 2 pints cider vinegar, zest of 2 oranges, 1oz fresh ginger chopped finely, 1tsp mixed spice, 1tbsp coarse sea salt.

Dried Ingredients: 2lb naturally dried apricots coarsely chopped, 1 packet dates pitted and chopped (6oz), 1lb raisins, juice of 8 oranges or 1 pint orange juice, 2lb sugar.

Method: First put dried fruit in bowl with orange juice and leave to soak for 20 mins. Place the first block of (fresh) ingredients into saucepan and cook gently until onion is pale and transparent and the cranberries have given up some of their colour turning the contents pink (after about 5mins). Add dried fruit (which will have absorbed much of the orange juice) together with the sugar. Bring to a simmering boil, stirring frequently to avoid catching the bottom of the pan. As the liquid begins to thicken, reduce heat slightly then decant into jars. Can be eaten straight away but will keep up to a year when sealed and 3 to 4 weeks once opened.

Set Recipe for Coffee and Walnut Cake - PRODUCE SECTION CLASS 19

Ingredients: 150g/6oz caster sugar, 150g/6oz butter or soft margarine, 3 eggs (sizes 1 or 2), 150g/6oz self-raising flour, 1tbsp coffee essence.

Method: Cream the sugar and butter until light and fluffy and pale in colour. Beat in the eggs one at a time following each with a spoonful of flour. Sift the remaining flour and fold into the creamed mixture alternately with the coffee essence. Divide the cake mixture between two greased and floured 20cm/8in round sandwich tins. Level the surface and bake in a preheated oven (190°C, 375°F, Gas Mark 5) for 20 - 25 mins, or until well risen and firm to the touch. Turn on to a wire rack to cool. When cold, fill and cover with coffee butter icing and decorate with whole walnuts.

Set Recipe for Impossible Pie - PRODUCE SECTION CLASS 23

Ingredients: 1 cup plain flour, 1 cup coconut, 1/4 cup butter, 1/2 cup sugar, 2 cups milk, 4 eggs, 1 tsp vanilla essence, 1 pinch of salt.

Method: Put all the ingredients into a food processor and mix thoroughly. Pour resulting runny mixture into a greased dish. Bake in a pre-heated oven at 170°C (150°C fan) for one hour. Cover the top with foil for last 15 minutes if it shows signs of burning. When you lift it out of the oven, it should appear as 3 distinct layers: pastry on base, custard in centre and coconut on top.