

# The Greens Norton Village Show Society



presents the

## 2017 Village Show

Greens Norton  
Community Centre



Saturday, 2<sup>nd</sup> September  
2.30 – 5pm

# Schedule



ACCOUNTANCY SERVICES LTD

Business  
Advice &  
Accounting  
Support

Auditing

Tax Returns

Payroll  
Including full  
Auto Enrolment  
support

Accountancy  
Software  
Support



t: 01327 358866 e: [info@cedas.co.uk](mailto:info@cedas.co.uk) [www.cedas.co.uk](http://www.cedas.co.uk)

1 Lucas Bridge Business Park, Old Greens Norton Road,  
Towcester, Northants NN12 8AX



# The Greens Norton Village Show Society

## 2017 Village Show Schedule

### CONTENTS

	<b>Page</b>
Welcome	4
Rules and Conditions of Entry	19
The Village Show Points System	8
Fees and Prizes	8
The Greens Norton Village Show Society	5
Show Classes:	
Design a logo – Class 1	9
Classes for Children - Classes 2 to 12	9
Floral Art - Classes 13 to 16	10
Plants and Flowers - Classes 17 to 28	10
Fruit - Classes 29 to 34	15
Vegetables - Classes 35 to 52	15
Handicraft - Classes 53 to 59	16
Art - Classes 60 to 63	16
Photography - Classes 64 to 68	17
Bakery and Confectionery - Classes 69 to 75	17
Preserves - Classes 76 to 81	17
Set Recipes:	
Chocolate Gingerbread People - class 9	22
Chocolate Brownies - Class 73	21
Lemon Drizzle Cake – Class 75	21
Notes for Exhibitors in the Plants and Flowers, Fruit and Vegetable Classes	7

# WELCOME

## TO THE GREENS NORTON VILLAGE SUMMER SHOW 2017.

This is the 20<sup>th</sup> village show, since the event was reintroduced in 1998.

The new committee has retained many of your favourite classes. We have also included some new classes this year, to reflect new trends. One of the new classes, is to design a logo for the Village show!

We distributed, many 'Grasshead' kits at the Green Norton church and school fete in June.

Please bring your grown 'Grasshead', along to the show. We are looking forward to seeing all of your 'Grassheads' exhibited at the show. The committee has developed a new range of children's classes, for all different age ranges. You may be able to bring along something you have made at school or at home.

I would like to thank the committee for all of their hard work and support in organising the show. Ann, Jon, Annette, Cathy and Jane. Also, great thanks go to the advertisers and volunteers without whom the event would not be possible. Finally, a big thank you to all our exhibitors, who take the time to enter the show and provided the judges with such difficult decisions.

The committee and I look forward to seeing you on the 2<sup>nd</sup> September 2017. Good luck!

**Andrew Foss**  
**Chair**

# THE GREENS NORTON VILLAGE SHOW SOCIETY

The Society was formed in 1988 after several years without a village show.

The objects for which it was formed are set out in its Constitution and are:

- To establish, promote and run village shows for the benefit of residents and past residents of Greens Norton, Bradden and Duncote (“the villages”)
- To educate, encourage and raise standards in the development of traditional and modern crafts and skills
- To promote the cultivation of fruits, flowers and vegetables
- To foster the community spirit of the villages and to encourage the youth of the villages to become active members of the community
- To promote and encourage tidiness in the public areas and front gardens of the villages.

Membership of the Society is open to all individuals over 18 years old, ordinarily resident in the villages, or who have been resident, and to any body corporate or unincorporated association interested in furthering the objectives of the Society.

The Society is administered by a committee, elected annually at the Annual General Meeting. The 2017 committee is:

Chair	Andrew Foss, 9 Bengal Lane	Tel 07502 143351
Secretary	Ann White, Falcon Lodge, New Road	Tel 350651
Treasurer	Ann White	
Members	Jane Foss, 9 Bengal Lane	
	Cathy Hall, 38 Smithland Court	Tel 351233
	Jon Lovell, 30 Benham Road	Tel 353300
	Annette Smith, 25 Home Close	Tel 358529



## Size issues?

Looking for something bigger,  
smaller or simply a different shape?

Talk to us...

01327 359903

[www.jackie-oliver.co.uk](http://www.jackie-oliver.co.uk)



Est. 1975

# A Wonderful World of ART & FRAMING to be discovered.....

- Art Gallery
- Picture Framing
- Canvas Printing
- Photo Restoration



[www.picture-shop.co.uk](http://www.picture-shop.co.uk)



116 Watling Street East, Towcester, NN12 6BT. Tel: 01327 351595

# Notes for Exhibitors in the Plants and Flowers, Fruit and Vegetable Classes

Stage exhibits as attractively as possible in accordance with the rules - the judge may be influenced by good presentation. Allow plenty of time for staging.

Keep flowers such as **annuals, Dahlias, Gladioli, Lilies and Pansies** well watered a week or two before the Show and protect them from rain damage. Cut the evening before the Show when it is cool.

Pick fruit as near to Show time as possible, leaving stalks on. Hold **plums** and **grapes** by the stalk to avoid removing the natural bloom. Stage **apples** with eye uppermost.

Wash **root vegetables** with a soft cloth using plenty of water. Cut leaves so that 75mm of leaf stalk remains then tie neatly with raffia. **Onion** and **shallot** roots should be trimmed and the tops trimmed leaving enough to tie with raffia. Leave leaves on **beetroot**.

Cut **beans** off the vine with scissors leaving some stalk attached.

**Courgettes** should be young and fresh, about 150mm long and 35mm in diameter. Choose shallow eyed **potato** tubers weighing about 200g.

Thank you to all our advertisers.

If you use the services of any of them, please mention the  
Greens Norton Village Show Schedule.

# Entry Fees

Entry fees in classes 1 to 13 are free

In all other classes entry is free to members of the Greens Norton Village Show Society or 25p per Class for non-members

# Prizes

Cash prizes of 50p, 30p and 20p will be awarded in classes 2 to 12 for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places respectively

The Walter Perry Cup will be awarded for the Best Exhibit in the Show

# Village Show Points System

Points are awarded in each class as follows:

First Prize – 3 Points  
Second Prize – 2 Points  
Third Prize – 1 Point

A trophy will be awarded to the exhibitor who scores the highest number of points in each Section

**The trophies to be awarded are noted at the start of each Section**



# The Classes

## **Class 1. Logo - Open to everyone**

Design a logo for the Greens Norton Village Show

*This Class will be judged by visitors to the show*

## **Children's Categories**

### ***Under 4 Years***

**Class 2** A picture using leaves

### ***4 - 7 Years***

**Class 3.** A picture made with pasta

**Class 4.** A model monster made out of fruit, vegetables or flowers (any combination)

**Class 5.** 3 decorated biscuits – judged on decoration (biscuits may be purchased)

### ***7-11 Years***

**Class 6.** A fabric flower fashion accessory (e.g. hairclip or brooch)

**Class 7.** A model of a robot - any medium

**Class 8.** 3 pieces of Tiffin

### ***12 - 16 Years***

**Class 9.** 2 chocolate gingerbread people to set recipe

**Class 10.** Made at school and proud of it (a craft item made at school – any medium)

**Class 11.** A drawing of a mascot designed for your favourite team

### ***All children***

**Class 12.** Grass heads

***Exhibitors in Classes 2 to 12 are reminded that they are not limited to entering just these classes, but are encouraged to enter any other Classes***

## Floral Art

The Floral Art Rose Bowl - Judged by Mrs M Seckington

*Purchased materials may be used in this section where appropriate but all plant material must be fresh - not artificial. Stems must be in water or water retaining material. Take care to observe the size limitations, but do make good use of the space allowed.*

- Class 13.** A riot of red. Maximum size 40cm x 40cm x 40cm
- Class 14.** A table arrangement for a birthday tea party. Maximum size 30cm x 30cm, height unlimited.
- Class 15.** A miniature arrangement in an unusual container. Maximum size 10cm x 10cm x 10cm
- Class 16.** A corsage for either a Northampton Saints or Cobblers' supporter (may contain artificial material)

## Plants and Flowers

The Butchers Arms Cup - Judged by Mr T Godfrey.

- Class 17.** A Fuchsia plant - maximum pot size 15cm
- Class 18.** A Pot plant, foliage - maximum pot size 15cm
- Class 19.** A Pot plant, flowering - maximum pot size 15cm
- Class 20.** An Orchid in flower
- Class 21.** A Rose - specimen bloom
- Class 22.** A Dahlia - specimen bloom
- Class 23.** 5 stems of Annuals in one vase
- Class 24.** 3 stems of Perennials in one vase
- Class 25.** 5 stems of Pansies or Violas
- Class 26.** 3 stems of Pinks in one vase
- Class 27.** One spike of Gladioli
- Class 28.** A vase of cut flowers from your own garden

The Butchers Arms team  
will be running a pop-up drinks tent featuring



Come along and meet the team, and  
... customise your gin ...  
... perfect your Pimm's® ...  
... pimp your prosecco ...



THE  
**BUTCHERS**  
ARMS  
GREENS NORTON

Village Pub & Kitchen

undergoing major refurbishment,  
re-launching

**Autumn 2017**

info@thebutchersarms.pub  
www.thebutchersarms.pub

# MICHAEL GRAHAM



Town & Country  
Property Sales & Lettings

Contact your local office for a **free market appraisal**  
Towcester office: **01327 350022**



# Dilraj

Bangladeshi finest cuisine

## 15% DISCOUNT

On collected orders over £12.00

## FREE HOME DELIVERY

On orders over £15 within a 5 mile radius

## OPEN 7 DAYS A WEEK

Sunday to Thursday: 5.30pm - 11.30pm

Friday & Saturday: 5.30pm - 12 Midnight

Sunday: 5.30pm - 10.30pm

## BANQUET NIGHT

Every Sunday & Wednesday - 5 Course Meal

**ONLY £10.95**

Coffee, king prawn and duck dishes not included



[www.dilrajtowcester.co.uk](http://www.dilrajtowcester.co.uk)

147 WATLING STREET, TOWCESTER. NN12 6AG

TEL: 01327 358423 / 358838

# Design a logo for the Village Show

## Show Class 1

All entries will be displayed at the show and people coming on the day will be able to vote for the winner

The Committee hope to use the winning entry on all show publicity materials in the future

*This class is open to everyone so let your imagination run riot and show us some stunning ideas!*

## Beech House Veterinary Surgery



*Your friendly veterinary team for Pets,  
Poultry and Farm Animals!*

### OPENING HOURS

Mon-Fri 9am -6pm,  
Sat: 9am-11.00am



**01327-354477**

Out of Hours  
emergency service  
with Vets Now in  
Northampton



Bell Plantation, Watling St,  
Towcester, NN12 6GX  
[www.beechhousevets.co.uk](http://www.beechhousevets.co.uk)



## **Fruit**

The Parish Council Cup - Judged by Mr T Godfrey

- Class 29.** 3 Dessert apples
- Class 30.** 3 Cooking apples
- Class 31.** A plate of 9 raspberries
- Class 32.** A plate of 5 plums
- Class 33.** 3 Pears
- Class 34.** A plate of any other fruit

## **Vegetables**

The Butler Challenge Cup - Judged by Mr T Godfrey

- Class 35.** 3 Beetroot
- Class 36.** 3 Carrots, long
- Class 37.** 3 Carrots, stump
- Class 38.** 6 French beans
- Class 39.** A pair of marrows - not longer than 38cm
- Class 40.** 3 Onions, grown from sets
- Class 41.** 3 Onions, grown from seeds
- Class.42.** 3 Courgettes
- Class 43.** 3 Potatoes
- Class 44.** 5 Runner beans
- Class 45.** 5 Shallots
- Class 46** 5 Tomatoes
- Class 47.** 9 Small tomatoes - cherry or plum varieties - not to exceed 35mm in Diameter
- Class 48.** 3 Leeks
- Class 49** 3 Parsnips
- Class 50.** 3 Any other vegetable
- Class 51.** A collection of herbs in a vase
- Class 52.** A collection of one of each of 5 different vegetables on a tray – maximum size 30cm x 30cm

**NOTES FOR EXHIBITORS IN THE FLOWERS, FRUIT AND VEGETABLE CLASSES MAY BE FOUND ON PAGE 7**

## Handicraft

The Handicraft Cup - Judged by Mrs C Wood

- Class 53.** A children's toy
- Class 54.** A quilted item, may be displayed folded
- Class 55.** A hand knitted item
- Class 56.** A book mark – any medium
- Class 57.** Red, white and blue – any medium
- Class 58.** The medium is wood – maximum size 90cm x 90cm x 90cm
- Class 59.** An upcycled item/items - maximum size 90cm x 90cm x 90cm.  
(Please provide a description or photograph of the items before they were upcycled).

## Art

The Society's Art Cup - Judged by Mr R Wallis

Exhibits must be framed and capable of being hung. Maximum size, including frame 54cm x 54cm

Any subject in the following types of medium:

- Class 60.** Oils
- Class 61.** Water colour
- Class 62.** Charcoal or pencil
- Class 63.** A picture on a postcard – any medium, maximum size 18cm x 13 cm

## Photography

The Diamond Jubilee Cup for Photography - Judged by Mr R Wallis

Photographs may be unframed but may be mounted. Maximum photograph size 20cm x 15cm. If mounted the overall size should not exceed 26cm x 20cm

- Class 64.** A special moment
- Class 65.** In motion
- Class 66.** The street where I live
- Class 67.** A humorous photograph with a caption
- Class 68.** In the city



## Bakery and Confectionery

The Millennium Trophy for Classes 69 to 74, and the John Coombes Trophy for Class 75.

Mrs B Pointing will judge this section according to National Federation of Women's Institutes guidelines

**Class 69.** Decorative bread

**Class 70.** Shortbread

**Class 71.** 5 cupcakes

**Class 72.** 6 meat free savoury rolls

**Class 73.** Chocolate brownies to a set recipe

**Class 74.** A box of Turkish Delight

**Class 75.** **FOR MEN ONLY** - Lemon drizzle cake to a set recipe

## Preserves

The Preserves Cup

Mrs J Slater will judge this section according to National Federation of Women's Institute guidelines

The minimum weight of preserves is to be 350g unless stated.

**Class 76.** A jar of jam

**Class 77.** A jar of marmalade

**Class 78.** A jar of jelly - minimum weight 227g

**Class 79.** A jar of fruit curd - maximum weight 227g

**Class 80.** A jar of chutney

**Class 81.** A bottle of fruit cordial



*Whatever your budget  
or style we have a  
Kitchen, Bedroom  
or Bathroom for you*

*Come and visit our showroom at;  
109 Watling Street, Towcester.  
Tel: 01327 358180*

*Personal Service, only available from Independent family business.*

Please complete your

## **ENTRY FORM**

And send it to:

*38, Smithland Court  
Greens Norton  
01327 351233*

together with your entry fee

**Entries close at 7pm on Thursday 31<sup>st</sup> August**

## Rules and Conditions of Entry

- 1 All classes are open to residents and past residents of Greens Norton, Duncote and Bradden. Classes 2 to 13 are also open to any child who attends any of the village schools or pre - school groups.
- 2 **Entries close on Thursday 31<sup>st</sup> August at 7.00pm. No Entry Forms can be accepted after this time.**
- 3 All entries are to be home produced unless stated otherwise.
- 4 Exhibitors may enter no more than one exhibit in any one Class.
- 5 No exhibits entered in previous Greens Norton Village Shows will be accepted.
- 6 The Centre will be open for staging from 8.30 - 10.15 on the morning of the Show. All exhibits must be delivered during this time
- 7 Judging will commence at 10.30am. The Centre will not be open to the public at this time.
- 8 The judges' decisions are final and no correspondence will be entered into.
- 9 The judges reserve the right to withhold any award if they consider the exhibit to be of insufficient merit.
- 10 The Committee cannot accept responsibility for loss or damage to the property of any exhibitor at or in transit to or from the Show. All exhibits must be collected by 5.30pm. Property not reclaimed by 6pm may be disposed of.
- 11 Exhibits will be on show to the public from 2.30pm until 5.00pm. No exhibit may be removed from the Centre before 5.00pm. Prize giving will be at 4.30pm. Prize money must be collected by 5.30 pm.
- 12 All trophies remain the property of the Village Show Society and must be returned to the Show Secretary by 1st August 2018.
- 13 The Committee advises that some exhibits in the food categories may pose a risk to health if consumed following lengthy display in warm conditions. Please cover with foil or cling film where appropriate
- 14 All food entries will be judged by National Federation of Women's Institute judges. Other classes will be judged by a craft specialist or teacher
- 15 Disposable plates and dishes may be used
- 16 The competition organisers cannot be held responsible for any entries lost, damaged or destroyed in transit
- 17 For the purposes of this competition the competitor should be within the stated age ranges on Saturday 2<sup>nd</sup> September 2017
- 18 Entries into the Logo Competition agree to grant the GNVSS committee an irrevocable, perpetual, royalty free, non-exclusive license and/or sub-license to publish, reproduce and otherwise use the submitted logo in any way the Committee may require. Entrants will continue to own the copyright to their contribution

# *John White*

F U N E R A L   D I R E C T O R S

John & Jane White  
Tim & Karen Barrett

*Independent Family Owned • Private Chapel of Rest  
24hr Personal Service • Pre Payment Plans Available*



188 Watling Street East, Towcester, Northants NN12 6DB.

Telephone: 01327 359266.

mail@johnwhitefunerals.co.uk

www.johnwhitefunerals.co.uk



theWI  
INSPIRING WOMEN

***GREENS NORTON WI***

***Inspiring, Motivating, Educational,  
Sociable and Entertaining***

If you have not been to a WI Meeting before come along and see what we are all about and we will waive the visitor's fee.

Meetings are held in the Village Hall on the second Thursday of each month and start at 7.30 pm – there's always a warm welcome!

Contact: Sue Wilson, President on 350277 or Heather Smith, Secretary on 350000

Email: greensnortonwi@btinternet.com Website: www.greensnortonwi.btck.co.uk

# Recipes

## Chocolate Brownies

### Recipe for Class 73

Makes 12 - 16

150g (5½ oz) unsalted butter or buttery spread	225g (8 oz) caster sugar
150g (5½ oz) chocolate (70% cocoa solids) chopped	1½ tsp vanilla extract
2 large eggs (or 3 medium), beaten	85g (3 oz) flour
	15g (½ oz) cocoa powder

#### Method

1. Preheat the oven to 180C, 160C (fan), gas 4
2. Line an 18cm (7") square cake tin with non-stick paper
3. Melt together the butter and chocolate. Take care not to overheat the mixture. Cool to room temperature
4. Whisk the eggs, sugar and extract together until the mixture will leave a trail for about 3 seconds
5. Fold in the cooled chocolate mixture
6. Sieve the flour and cocoa over the mixture and fold in
7. Pour the mixture into the prepared tin
8. Bake for 25 – 30 minutes until the crust is light brown and starting to crack. It should not wobble but should be goey.
9. Leave in the tin until completely cooled then cut into 12 or 16 pieces

## Lemon Drizzle Cake

### Recipe for Class 75

125g (4½ oz) butter or buttery spread	175g (6oz) SR flour
85g (3 oz) caster sugar	4 tbsps milk
2 large eggs, beaten	<i>For the topping:</i>
Zest of 1 large lemon (juice needed later)	juice of the lemon
	100g (3½ oz) icing sugar

#### Method

1. Line a large loaf tin.
2. Preheat the oven to 180C, 160C (fan), gas 4
3. Cream together the chosen fat and sugar
4. Beat in the eggs, half at a time, then fold in the lemon zest
5. Fold in the flour and then the milk to give a soft dropping consistency
6. Pour into the loaf tin
7. Bake for about 45 minutes until a skewer inserted into the centre comes out clean
8. Make the topping by dissolving the icing sugar in the lemon juice
9. As soon as the cake is cooked slowly drizzle the hot syrup over the cake, allowing some to seep into the cake
10. Leave to cool in the tin for 15 minutes then remove onto a wire rack

# Chocolate Gingerbread People

## Recipe for class 9

### Ingredients

130 g (5 oz) dark brown sugar  
80 g (3 oz) butter, softened  
175 g (6 oz) self-raising flour  
25 g (1 oz) cocoa powder  
5ml (1 tsp) ground ginger  
5ml (1 tsp) ground cinnamon  
1 medium egg

### Chocolate glaze:

105 ml (7 tbsp) water  
115 g (4 oz) chocolate  
115 g (4 oz) soft light brown sugar

### To make the gingerbread dough:

1. Place the sugar and butter in a bowl. Beat until pale and creamy. Stir in the remaining ingredients and mix to a firm dough.
2. On a lightly floured surface, roll out the dough to approximately 5mm (1/4 inch) thick. Cut out shapes.
3. Place shapes onto greased and lined baking tray.
4. Bake for 10 to 15 minutes at 180°C (335°F), Gas Mark 4, fan oven 160°C.
5. Carefully remove from tray and place on a wire rack to cool.

### To make the chocolate glaze:

Place the water and sugar in a small saucepan and simmer over gentle heat until the sugar is dissolved. Remove from heat and add the chocolate. Stir until melted. Allow to thicken then spoon the glaze over the gingerbread shapes.

## Advertisers

The Committee is grateful for the support of the following advertisers.  
Please mention this schedule when using their services

	<u>Page</u>		<u>Page</u>
Alan Muxlow Garden Design	23	Greens Norton WI	20
Beech House Veterinary Surgery	14	GoFloorit	24
Butchers Arms	11	Jackie Oliver	6
CED Accountancy Services	2	John White Funeral Directors	20
Cherish Kitchens	18	Michael Graham	12
Dilraj	13	Watling Street Galleries	6



# Alan Muxlow

## GARDEN DESIGN

With **Summer** upon us, now is the perfect time to start making changes to your garden.

**Garden Maintenance** - All aspects of garden maintenance 12 months of the year.

**Landscaping** - Patios, Fencing, Driveways, Turfing, Garden Design, Planting schemes.

**Lawn Care** - Weed & Feed Fertiliser Treatment, Aeration & Scarification.

Visit our unique **Landscape Centre**  
...at Bell Plantation Garden Centre



Sheds, Summer Houses, Workrooms,  
Contemporary Offices... **plus much much more!**

# 01327 855957

[alan@alanmuxlow.co.uk](mailto:alan@alanmuxlow.co.uk) • [www.alanmuxlow.co.uk](http://www.alanmuxlow.co.uk)  
The Bell Plantation, Watling Street, Towcester NN12 6GX

NEW  
RANGE



BRAMPTON CHASE

*Timeless Floors*  
GREAT BRITAIN

"Simply outstanding floors"

The real *Luxury* vinyl tile

— AVAILABLE IN STORE NOW —

# GO FLOORIT

carpets & flooring

Still  
owned by  
Gowlings

Be inspired by our  
stunning new flooring  
ranges now in store

Carpets, laminates,  
wood, luxury vinyl tiles  
and more

Book your free  
home  
estimate

Visit your local store...

Milton Keynes, Granby Trade Park  
Peverel Drive, MK1 1NL  
Call: 01908 049003

Towcester, The Old Chapel  
186 Watling St East, NN12 6DB  
Call: 01327 220555

Discover your perfect new floor [www.gofloorit.com](http://www.gofloorit.com)