



The Greens Norton  
Village Show Society

presents the

# 2018 Village Show



Greens Norton  
Community Centre

Saturday, 1<sup>st</sup> September  
2.30 – 5pm



# Schedule



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# The Greens Norton Village Show Society

## 2018 Village Show Schedule

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# WELCOME

TO THE 21<sup>ST</sup> GREENS NORTON VILLAGE SUMMER SHOW 2018.

## Rules and Conditions of Entry

- 1 All classes are open to residents and past residents of Greens Norton, Duncote and Bradden. Classes 2 to 14 are also open to any child who attends any of the village schools or pre-school groups.
- 2 **Entries close on Thursday 30<sup>th</sup> August at 8.00pm. Late entries to any class will be accepted on the morning of the Show for a fee of 50p**
- 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 9.00 – 11.00 on the morning of the Show. All exhibits must be delivered during this time
- 7 Judging will commence at 11.15. 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 exhibits 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 4.00pm.
- 12 All trophies remain the property of the Village Show Society and must be cleaned and returned to the Show Secretary by 1st August 2019.
- 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
- 17 For the purposes of this competition the competitor should be within the stated age ranges on Saturday 1<sup>st</sup> September 2018

Please complete your **ENTRY FORM**

And send it to:

*38, Smithland Court, Greens Norton*

together with your entry fee

**Entries close at 8pm on Thursday 30<sup>th</sup> August**

## **Entry Fees**

Entry fees in classes 2 to 14, 70 & 79 are free

*In all other classes entry is **free to members** of the  
Greens Norton Village Show Society  
or 30p per Class for non-members*

Late entries will be accepted on Show Day from 9am to 11am for a fee of 50p

Membership of the Greens Norton Village Show  
Society is £2.50 a year (see entry form)

## **Prizes**

Cash prizes of 50p, 30p and 20p will be awarded  
in classes 2 to 14, 70 & 79 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**

A point will be awarded for every entry plus  
points will be 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 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 2018 committee is:

Chair	Cathy Hall, 38 Smithland Court	Tel 351233
Secretary	Ann White, Falcon Lodge, New Road	Tel 350651
Treasurer	Ann White	
Members	Andrew Foss, 9 Bengal Lane	Tel 07502 143351
	Jane Foss, 9 Bengal Lane	
	Sharron Lord	Tel 07545 021089
	Jon Lovell, 30 Benham Road	Tel 353300
	Annette Smith, 25 Home Close	Tel 358529

# *A Message from the Committee*

We are looking forward to another successful show this year following a brilliant day in 2017. Fingers crossed that the weather is as kind as it was last September.

We have introduced a few new ideas again this year. Class 1, the class for this year's popular vote, is a repurposed item as a patio container, planted up with flowers – to be judged on container and flowers. Make sure you pick up your voting slip on the day. We will also be asking you whether you think the show should continue on Saturday or would a Sunday work better for you – so please have a think about that.

In addition, we have a class for eggs, a trophy for the best allotment and, in the photography section, Glorious Greens Norton, Delightful Duncote or Beautiful Bradden - a 2 minute (maximum) YouTube video to be posted on the Show website with the winner decided by everyone who views the entries.

The village allotments will be open for everyone to view during the show so do pop across the road to have a look and the Butcher's Arms will again be running a pop up bar in addition to our usual fantastic tea and cakes.

We hope that we have included classes for everyone so please look through this schedule and enter as many as you can!

Thank you all for your support, as exhibitors and as visitors. We can't wait to see you all on 1<sup>st</sup> September.

**Good luck!**

## **A word about our privacy policy**

- The Greens Norton Village Show Society keeps a database with an electronic list of all Trophy winners.
- This list is held in a Microsoft Access Database, as name, address, telephone number and email address fields, this database is protected by BT / McAfee Virus & Firewall Protection on the database administrator's computer.
- Any bulk mailing to all or some of these lists is carried out by means of the bcc (blind copy facility) of Microsoft Outlook.
- We do not sell or distribute the list. It is used for purely communication purposes.

# 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.

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# Your Village Show Society AGM needs YOU!

Attendance at the AGM has been disappointing recently so at the 2019 AGM the Committee will be hosting a cheese and wine party

The date – in the Spring - is yet to be decided but do please come along and tell us how we can make the show even better



**See you there!**

# English Country Dancing



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# The Classes

**Class 1.** A repurposed item as a patio planter, planted up with flowers

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

## Children's Categories

Judged by Kate Stretton

### ***Under 4 years***

**Class 2.** Look what I made with a paper plate

**Class 3.** A finger paint flower garden

**Class 4.** A pet made with (home-made or branded) dough

### **4-7 years**

**Class 5.** A beaded bracelet

**Class 6.** A button mosaic

**Class 7.** A magic wand

### **7-11 years**

**Class 8** A poem about a chocolate bar

**Class 9** A knitted item

**Class 10.** My Lego<sup>®</sup> creation – no larger than 30cm x 30cm x 30cm

**Class 11.** A decoration using wool/yarn - can include other items

### **12-16**

**Class 12.** Design a prom/party outfit

**Class 13.** My school project

**Class 14.** Design a Frankenstein book cover or poster

***Take a look at other classes too!***

***Exhibitors in classes 2 to 14 are reminded that they are not limited to entering these classes only 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 15.** No flowers – use only foliage, berries and seeds.

Maximum size 40cm x 40cm x 40cm

**Class 16.** A petite arrangement with the theme “Votes for Women”.

Maximum size 25cm x 25cm x 25cm

**Class 17.** A table arrangement with the theme “Death by Chocolate”

Maximum size 30cm x 30cm x 30cm

**Class 18.** Lest we forget – 1918

Maximum size 30cm x 30cm x 30cm

## Plants and Flowers

The Butchers Arms Cup – Judged by Mr T Godfrey.

**Class 19.** A specimen rose

**Class 20.** A specimen dahlia

**Class 21.** A vase of herbs

**Class 22.** An Orchid in flower

**Class 23.** A vase of cut flowers from your garden



**Class 24.** 5 stems of Annuals in one vase

**Class 25.** 3 stems of Perennials in one vase

**Class 27.** A pot plant - foliage

**Class 28.** One spike of Gladioli

**Class 29.** A vase of grasses

  
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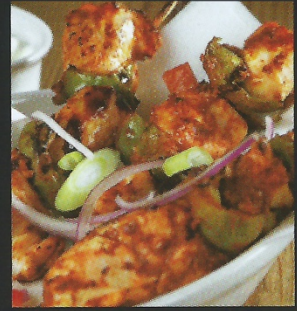
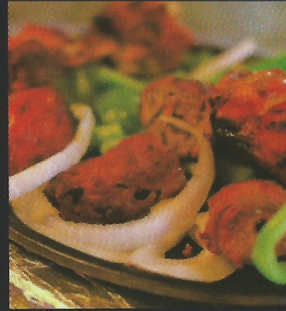


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## **Fruit**

The Parish Council Cup – Judged by Mr T Godfrey

- Class 30.** 3 Dessert apples
- Class 31.** 3 Cooking apples
- Class 32.** A plate of 9 raspberries
- Class 33.** A plate of 5 plums
- Class 34.** 3 Pears
- Class 35.** A plate of any other fruit

## **Vegetables**

The Butler Challenge Cup – Judged by Mr T Godfrey

- Class 36.** 3 Beetroot
- Class 37.** 3 Carrots, long
- Class 38.** 3 Carrots, stump
- Class 39.** 5 French beans
- Class 40.** A marrow
- Class 41.** 3 Onions
- 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 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 8**

## Handicraft

The Handicraft Cup – Judged by Mrs C Wood and Mrs J Ayton

- Class 52.** Autumn colours – any medium
- Class 53** A poppy or poppies – any medium
- Class 54.** A Christmas decoration
- Class 55.** An item of jewellery
- Class 56.** A craft item made of paper
- Class 57.** You've made it, let's see it – **for men only**
- Class 58.** Made of wool
- Class 59.** An embroidery with silks/floss

## Art

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

Exhibits need not be framed. Maximum size, including frame 54cm x 54cm

- Class 60.** Medium of coloured pencils
- Class 61.** An illuminated letter(s) – any medium
- Class 62.** At the seaside – any medium
- Class 63.** Still life – any medium
- Class 64.** It's artwork so let's see

## 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 65.** Tower(s)
- Class 66.** Now and then – 'Then' to be from an old photo or postcard, both pictures to be submitted
- Class 67.** Laughter
- Class 68.** Reflections – a manipulated photograph, original to be submitted
- Class 69.** A windy day
- Class 70.** **Under 16s only** - Transport
- Class 71.** Glorious Greens Norton, Delightful Duncote **or** Beautiful Bradden – a 2 minute video to be posted onto the Show website. **See page 20**

## Bakery

The Millennium Trophy for classes 72 to 77, and the John Coombes Trophy for class 78

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

- Class 72.** 5 wholemeal bread rolls, to be made by hand
- Class 73.** 5 savoury muffins – to be accompanied by the recipe
- Class 74.** A double shortcrust fruit pie – made with own pastry
- Class 75.** 5 squares of parkin to set recipe
- Class 76.** 5 Viennese whirls to set recipe
- Class 77.** A coffee and walnut cake
- Class 78.** A Dundee cake to set recipe – **MEN ONLY**
- Class 79.** 5 chocolate muffins to set recipe – **UNDER 16s ONLY**

## 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.

Preserves should be presented with either a **new** twist top or a waxed disc with cellophane cover to achieve a seal

Jars and bottles should be labelled with the contents and the day, month and year of making

- Class 80.** A jar of jelly – minimum weight 225g
- Class 81.** A jar of fruit curd – minimum weight 225g
- Class 82.** A jar of fruit chutney
- Class 83.** 100ml fruit liqueur
- Class 84.** A jar of marmalade
- Class 85.** A jar of jam

## Eggs

- Class 86.** 3 eggs presented on a plate/bowl onto which the judge can break the eggs. The eggs may be any colour or variety

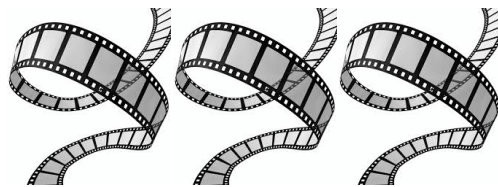
Glorious Greens Norton

Delightful Duncote

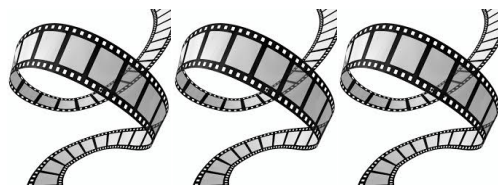
Beautiful Bradden

**Photography Class 70**

Upload a 2-minute (maximum) video showcasing one of our lovely villages onto the Greens Norton Show website after 1<sup>st</sup> August 2018



View the entries on the website and vote for your favourite film from 15<sup>th</sup> to 31<sup>st</sup> August



**[greensnortonvillageshow.co.uk](http://greensnortonvillageshow.co.uk)**



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## **Greens Norton Allotments Towcester Road**

### **Plots now available from £15.00 per year for a single plot**

Were you aware that there are Allotments in Greens Norton and that these are situated opposite the Doctor's Surgery on the Towcester Road? Unusually for Allotment sites we do have vacancies at this time and we are looking for keen gardeners who would like to take the opportunity of renting a plot to cultivate. Priority for renting plots is given to those residing in Greens Norton, Bradden and Duncote.

We can't promise you that there is not an element of hard work especially during the Springtime but the rewards are well worth the effort with the end result of tasty, fresh, heathy produce. The fitness benefit is a bonus.

The Allotments are run by Greens Norton Allotment and Gardeners Society (GNAGS) a most friendly group, why not join us and perhaps enter produce in the Annual Greens Norton Village Show (not obligatory). You can visit us and look around on the day of the Show and perhaps be inspired if you have not been bold enough to take on a plot before then.

**View the winner of the Best Allotment Class in the Village Show.**

If you are interested in an Allotment Plot please contact Phil Stewart (07980 253517)

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## ***GREENS NORTON WI***

The WI is about inspiring women through experiences, knowledge and skills. If you haven't been to a WI Meeting before, come and find out what we are all about.

*Bring a copy of this advert 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 Muffins

### Recipe for class 79

Makes 10 to 12 standard size

225g plain flour	2 tsp baking powder
½ tsp bicarbonate of soda	½ tsp salt
5 level tablespoons unsweetened cocoa powder	110– 140g granulated sugar
1 egg	240ml milk
1 tsp vanilla essence/flavouring	90ml vegetable/sunflower/rapeseed oil or 85g melted butter

1. Preheat oven to 190°C/170°C fan/gas mark 5. Line muffin tins with paper cases.
2. Sift flour, Baking powder, Bicarbonate of soda, cocoa and salt into a large bowl. Stir in sugar
3. In another bowl beat the egg, then stir in the milk then the oil and vanilla flavouring.
4. Pour all of the wet ingredients into the dry. Stir with a spoon until combined and no dry flour is seen. Batter will be lumpy.
5. Pour into the tins. Bake for 20 to 25 minutes until the tops spring back when pressed gently.

## Parkin

### Recipe for class 75

This should be made one or two weeks before the village show and stored in an airtight tin.

220g golden syrup	50g black treacle
150g butter	150g soft brown sugar
350g medium oatmeal	150g sifted self-raising flour
3 tsp ground ginger	Pinch of salt
2 eggs, beaten	2 dessertspoons milk

### Method

1. Preheat oven to 140°C/120°C fan/Gas Mark 1.
2. Grease and line (with baking parchment) a 20cm x 20cm square cake tin.
3. Weigh a saucepan on the scales then weigh the syrup and treacle into it.
4. Add the butter and sugar to the saucepan and heat gently until the butter has melted. Do not let the mixture boil.
5. Measure the oatmeal, flour and ginger into a mixing bowl, add the pinch of salt, then gradually stir in the warmed syrup mixture until everything is thoroughly blended. Add the beaten egg then the milk.
6. Pour the mixture into the prepared tin and bake in the centre of the oven 1 1/2 hours until the centre feels springy to the touch
7. Cool in the tin for 30 minutes and then turn out and cool. Store in an airtight tin.

# Viennese Whirls

## Recipe for class 76

### For the biscuits

200g soft margarine or slightly salted butter, softened

50g icing sugar

2tsp vanilla extract

2tsp cornflour

200g plain flour

½ tsp baking powder

### For the filling

100g butter, softened

tsp vanilla extract

170g icing sugar

50g raspberry jam or strawberry jam

## Method

1. Heat oven to 180C/160C fan/gas 4 and line 2 baking sheets with baking parchment. Put the butter and icing sugar in a large bowl and beat with an electric hand whisk for about 5 mins until pale and fluffy. Add the vanilla extract and beat again until fully incorporated.
2. Sift in the flour, cornflour and baking powder, and fold into the mixture using a spatula until combined (the dough should have a tacky consistency). Spoon the dough into a piping bag fitted with a large star-shaped nozzle. If all the mixture doesn't fit, do it in 2 batches.
3. Pipe swirly circles 5cm diameter onto 2 baking sheets making sure there are 3cm spaces between each swirl.
4. Bake for 10-12 mins, swapping the trays over halfway through the cooking time so the biscuits are evenly baked, until pale golden and cooked through. Leave to cool on the baking sheets for a few mins, then transfer to wire racks.
5. While the biscuits cool, make the filling. Put the softened butter in a large mixing bowl and add the icing sugar. Stir together initially with a wooden spoon then switch to electric beaters or a whisk to get the buttercream fluffy and smooth. Add the vanilla extract and beat once more to combine. Transfer the buttercream to a piping bag and snip off the end.
6. Turn the biscuits over so their flat side is facing up then pipe buttercream over half of the biscuits and spread a little jam on the rest. Sandwich a jam covered biscuit together with a buttercream one and repeat until all the biscuits are used up.



# Dundee Cake

## Recipe for Men Only class 78

*Some preparation for this recipe is needed the day before it is cooked*

175g currants	175g sultanas
110g glace cherries, rinsed, dried and cut into halves	75g mixed candied peel, finely chopped
3 tablespoons whisky	3 eggs
150g butter, at room temperature	1 tsp baking powder
150g soft brown sugar	2 level tbs ground almonds
225g plain flour	Grated rind of one lemon
Milk, if necessary	More whisky for feeding if wanted
Grated rind of one orange	
110g whole blanched almonds	

1. Weigh the currants, sultanas, cherries and peel into a bowl and add the 3 tbs whisky. Mix well, cover and leave overnight.
2. Grease and line an 18cm square or 20cm round cake tin.
3. Pre-heat oven to 170°/150° fan/gas mark 3-4
4. Beat the butter and sugar together until light and fluffy
5. Whisk the eggs separately and beat them gradually into the creamed butter and sugar
6. Fold in the sifted flour and baking powder with a large tablespoon. Add a dessertspoonful of milk if the mixture is dry.
7. Fold in the ground almonds, then the soaked fruit and peel, and the grated orange and lemon rinds
8. Spoon into prepared cake tin and level the top.
9. Arrange the almonds in circles on the top of the cake
10. Place in the centre of the oven and bake for 2 – 2 ½ hours or until centre is firm and springy to the touch
11. Leave to cool in cake tin for 30 minutes then wrap in double greaseproof paper and store in foil or airtight tin. Keep for at least 2 days before eating. It can be fed with more whisky if desired.

## Are you involved with a village group?

Would you like some space at the show to let people know what you do and attract new members?

We have reserved the back room at the Community Centre for groups to showcase their activities free of charge

If you are interested, please contact the Secretary –  
[secretary@greensnortonvillageshow.co.uk](mailto:secretary@greensnortonvillageshow.co.uk)

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