The Greens Norton Village Show Society



presents the

2017 Village Show

Greens Norton Community Centre





Saturday, 2nd September 2.30 – 5pm

Schedule









t: 01327 358866 e: info@cedas.co.uk 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

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WELCOME

TO THE GREENS NORTON VILLAGE SUMMER SHOW 2017.

This is the 20th 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 2nd 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





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 **plum**s 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.

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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 1st, 2nd and 3rd 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.

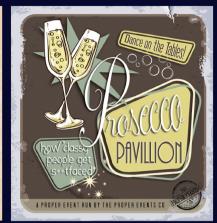
- Class 17. A Fuchsia plant maximum pot size 15cm
- Class 18. A Pot plant, foliage maximum pot size 15cm
- Class 19. A Pot plant, flowering maximum pot size 15cm
- Class 20. An Orchid in flower
- Class 21. A Rose specimen bloom
- Class 22. A Dahlia specimen bloom
- Class 23. 5 stems of Annuals in one 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

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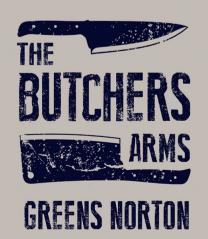












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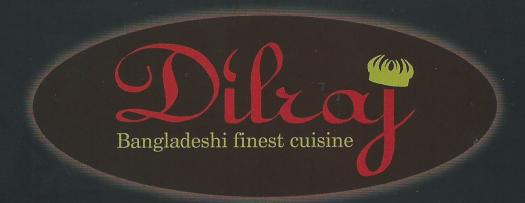


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Design a logo for the Village Show

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!

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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



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 31st August

Rules and Conditions of Entry

- 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 31st 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.
- 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
- 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.
- 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.
- 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
- 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 2nd 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





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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 150g (5½ oz) chocolate (70% cocoa solids) chopped 2 large eggs (or 3 medium), beaten 225g (8 oz) caster sugar 1½ tsp vanilla extract 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 gooey.
- 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 85g (3 oz) caster sugar 2 large eggs, beaten Zest of 1 large lemon (juice needed later) 175g (6oz) SR flour 4 tbsps milk For the topping: 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.

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