

**Fillongley Agricultural
Society**

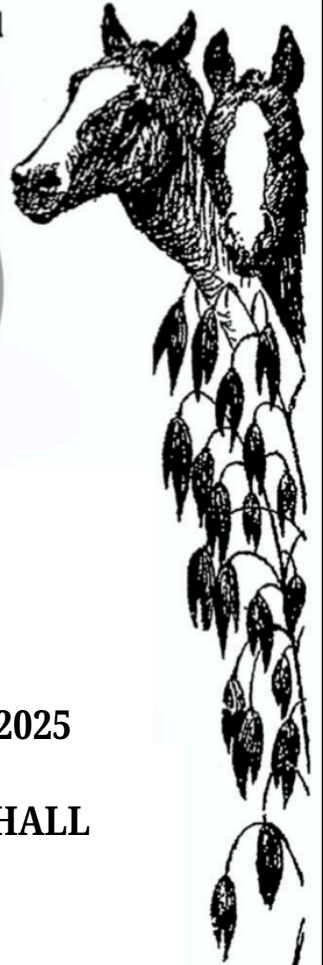


**PRODUCE SHOW &
FARMERS MARKET
SCHEDULE**

SUNDAY 10TH AUGUST 2025

**FILLONGLEY VILLAGE HALL
COVENTRY ROAD
FILLONGLEY
CV7 8EQ**

Sponsored by Mr R Stephenson



WWW.FILLONGLEYSHOW.ORG.UK

2025 Horticultural Committee Members

Mrs Y Trivett, Mrs L Varnam, Mrs D Davies, Mrs C Barrs, Ms C Lynch, Mr R Stephenson, Mrs M Davies, Ms A Dawe, Miss E Trivett

All classes are free to enter and winners will receive a prize card

Entries accepted between 8.00am and 9.15am

Judging will commence promptly at 9.30am

Show will be open to the public from 12.00pm

Best in Show winners announced and trophies presented at 3.00pm

Exhibitors to collect their entries from 4.00pm

All enquires – Email: secretary@fillongleyshow.org.uk

Conditions of Entry

- 1.No exhibitor shall make more than one entry into each class.
- 2.All exhibitors must certify if requested that their exhibits are of their own growing and have been in their possession for at least six weeks before show day.
- 3.Any protest or objection must be made
 - a. By exhibitors on the show day in writing to the Secretary with a deposit of £5. If the protest or objection is not allowed the deposit will be forfeited.
 - b. By stewards within 14 days after the show should any irregularity come to their attention.
- 4.The Judge's decision shall be final and subject to conditions above.
- 5.The Society accepts no responsibility for loss or injury caused to owner, exhibitor, steward, or member of the public or their property save for such damage having been due to the negligence of the Society or their appointed agents.
- 6.Class and number cards issued against entries made must be placed on exhibits prior to judging.
- 7.All flower arrangements must be in water or water retaining material.
- 8.Times stated can be changed at the discretion of the Society.
- 9.The Society does not accept any liability for items in the Village Hall.

Bunting to be made by Bournebrook C of E Primary School and displayed in the hall and judged on the day.

If you have a problem or are in any doubt how to stage you exhibits, please phone 07940 385697 or email secretary@fillongleyshow.org.uk

Finally, do have fun while planning your exhibits and bringing them to the show. Not everyone can win a prize, but we can all enjoy the day! It can be daunting for the first time, but you may find that showing becomes addictive.

Within each section, the person with the most points will be awarded a trophy/cup.

Class 1: Gardens – to be Judged 28th June 2025

Contact Secretary email – secretary@fillongleyshow.org.uk for more information.

1a) Best kept and cultivated **small** garden kept by a bona fide amateur gardener on one site and situated within 10 miles of Fillongley Church.

1b) Best kept and cultivated **large** garden kept by a bona fide amateur gardener on one site and situated within 10 miles of Fillongley Church.

Class 2: School Gardens

Contact Secretary email – secretary@fillongleyshow.org.uk for more information.

2a) Best school garden tended to by students on one site and situated within 10 miles of Fillongley Church.

Classes 3 – 10: Flowers, Cacti and Plants

3. A single rose in a vase
4. A cactus or succulent
5. Three Hosta leaves
6. Three dahlias (any variety)
7. Three spikes of gladioli
8. A flowering pot plant (not to exceed 15cm container, no height restrictions)
9. A foliage pot (not to exceed 15cm container, no height restrictions)
10. Cut flowers from the garden

Classes 11 – 14: Floral Art

All exhibits will be Judged from the front only.

11. An arrangement in green to include green flowers 40cms x 40cms (no height restrictions)
12. An arrangement in a basket using one bunch of flowers from a supermarket (wrapper to be displayed, foliage can be used (no height restriction)
13. Minimum material, maximum impact 30cm x 30 cm. (no height restriction)
14. An arrangement in a cereal bowl using cut flowers from your garden 16cm x 16cm. (no height restriction)

Classes 15 – 18: Drinks (All bottles to be labelled)

15. A Bottle of homemade lemonade
16. A Bottle of cordial of your choice
17. A Bottle of fruit liqueur
18. A Bottle of flavoured gin

Classes 19 – 26: Cookery Classes

All exhibits to be displayed on a paper plate (except class 24 which can be on a bread board) and covered with cling film.

Due to Food Safety Act 1991, we are unable to accept entries containing raw eggs, soft cheese, pate, and any other pre-cooked meats.

19. Five identical butterfly cakes
20. Three fruit scones
21. Jam filled Swiss roll
22. 7-inch Victoria sandwich, raspberry jam filling and caster sugar sprinkled on top
23. Five oatie biscuits (recipe given, refer to appendix A, at the end of the schedule)
24. A loaf of bread of your choice (not made in a bread maker)
25. Five cheese muffins (recipe given, refer to appendix B at the end of the schedule)
26. Hardboiled egg, shelled (to be cut by the Judge)

Classes 27 – 31: Jams, Chutneys and Honey

27. A jar of strawberry jam
28. A jar of your favourite jam
29. A jar of chutney (any variety)
30. A jar of runny honey
31. A jar of lemon curd

Classes 32 – 36: Fruit

32. Three culinary apples with stalks
33. Three pears with stalks
34. Nine berried fruits of one variety
35. Any other fruit not listed above
36. CHILDREN ONLY CLASS Six berried fruit (any variety)

Classes 37 – 53: Vegetables

Classes marked with * to be displayed on paper plates.

37. Three onions (dressed)
38. Three onions as grown
39. Five potatoes of one variety
40. Five dwarf beans *
41. Five runner beans *
42. Ten shallots on sand (not provided)
43. Three beetroots long or round with foliage
44. Five tomatoes (not cherry) *
45. Five cherry tomatoes *
46. Three courgettes with blooms
47. A marrow
48. Three peppers, chilli or sweet (any variety)
49. A pair of cucumbers (matching)
50. Three carrots as grown
51. Three sticks of rhubarb with leaves
52. Any other vegetable not listed above
53. Novelty vegetable

Classes 54 – 63: Handicrafts

54. An item made from a kit (packaging to be displayed with item)
55. 3 different paper flowers displayed in a jam jar
56. A handmade piece of jewellery
57. A case for glasses (any medium)
58. A handmade bag
59. A corn dolly
60. A soft toy (any medium)
61. A handmade card (any occasion)
62. A crocheted item
63. The Twiddlemuff (instructions available on the internet)

Classes 64 - 68: Art

64. Drawing of any item of clothing in any medium
65. A painting in watercolours
66. A drawing in any medium
67. Wildlife in any medium
68. A pencil drawing

Classes 69 – 74: Photography

All photographs must be mounted on plain white or black backing
maximum size A5 (15cm x 21cm)

69. A black and white photograph
70. Our country life
71. Days out
72. Action in the field
73. Extreme weather
74. My pet

Classes 75 – 84: Children's Classes

Age 6 years and under

- 75. A junk model
- 76. An animal / monster made from vegetable and/or fruit
- 77. A painting / drawing of your family
- 78. A lego / playmobile model

Age 7–11

- 79. Make a sword or a fairy wand
- 80. Farm in a shoe box
- 81. A junk model

Age 12–16

- 82. Design and make a mobile phone cover
- 83. A funny selfie
- 84. A decoration for my bedroom

Classes 85 – 94: Eggs

Kindly sponsored by Mrs Joanne Southall

Plates and sand will be provided free of charge and assistance with displaying entries will be given if required.

- 85. Three hen eggs – any colour
- 86. Three bantam eggs – any colour
- 87. Three eggs – exhibited by a juvenile (under 16 years old)
- 88. Three eggs – three distinctly assorted colours
- 89. Six attractively displayed eggs (in basket or other container)
- 90. One decorated egg
- 91. One decorated egg – exhibited by a juvenile (under 16 years old)
- 92. One supreme egg
- 93. One egg (contents only to be Judged and Not to be cracked before judging)
- 94. 3 waterfowl eggs (any colour, duck, or goose)

Appendix A

Recipe for 'OATIE BISCUIT'

100g Self Raising Flour
100g Caster Sugar
100g Porridge Oats
100g Butter
1/2 tbsp Golden Syrup
1/2 tbsp Warm Water
¼ tsp Bicarbonate of Soda

METHOD

Mix the Oats, Sugar, Self Raising Flour.

Slowly melt the Butter and Golden Syrup and Water in a small saucepan
Add the Bicarbonate of Soda – it will fizz and then add to the dry ingredients.

Mix well, make into smallish balls and put on to a greased tray.

Flatten slightly with a fork.

Put in the fridge for approximately 1/2 hour.

Cook in a pre-heated oven 180 C, 160 C Fan and Gas Mark 4 for approximately 12 minutes, they need to be golden in colour not brown.

Transfer to a cooling rack.

Appendix B

Recipe for 'SAVOURY CHEESE MUFFINS'

60g Salted Butter

200g Grated Strong Cheddar Cheese

280g Plain Flour

1 ½ tsp Baking Powder

1/2 tsp Bicarbonate Soda

1/4 tsp Mustard Powder

1/2 tsp Salt

1 Large Egg (lightly whisked)

145 ml Milk

70g Sour Cream (or Plain Yogurt)

85 ml Vegetable Oil

60g Chopped Chives or the stems of Spring Onions

METHOD

Pre heat oven to 180 C, 160 C Fan, Gas Mark 4

Melt the butter and brush a 12-muZin tin generously with the butter, reserve some for the top of the muZins

Whisk together the egg, sour cream (or plain yogurt), milk and vegetable oil.

Combine the grated cheese, flour, baking powder, baking soda, salt, mustard powder and chopped chives (or spring onion tops) and then add the wet ingredients. Mix lightly so all ingredients are combined (do not overwork the mixture)

Divide the mixture between the muZin tin (mixture should be thick and fill the muffin tin to the top).

Bake for 20 – 25 minutes or until the muZins are golden and crusty and spring back when pressed.

Remove from oven, brush with remaining melted butter and leave to cool on a cooling rack.