

SECTION 1 VEGETABLES (OPEN)			PRIZES:		
1 Longest runner bean (green)		Section 1 for best exhibit – FJ Harris Challenge Cup			
2	Runner beans – 4 max	Section 2a Top Tray – Prizes for 1st, 2nd 3rd in Section			
3	Carrots (long) – 3	Coach & Horses Cup			
4	Carrots any type - 3	Section 2b for best exhibit – Northgate Cup			
5	Beetroot (with leaf) – 3	Section 2C for best Newcomer – Caerwent Playing			
	` ´ ´	Fields Greenhorn Cup			
6	Marrow (1 pair)	SECTION 3 – FLOWERS (OPEN)			
7	Potatoes (white) – 3	32	One houseplant – floral		
8	Potatoes (red) – 3	33	One houseplant – foliage		
9	Potatoes (any other variety) - 3	34	One – streptocarpus		
10	Cucumbers (greenhouse) – 2	35	One fuchsia – specimen		
11	Tomatoes under 1 ½ " diameter −4	36	One cactus – specimen		
12	Tomatoes over 1 ½ " diameter – 4	37	Flower arrangement		
13	Tomatoes on vine – 1 truss	38	Miniature arrangement (4")		
14	Shallots (large culinary) – 4	39	Dried arrangement		
15	Shallots (small pickling) – 4	40	Arrangement - berries/leaves		
16	Onions under 1lb – 3	41	Chrysanthemums 1vase/ 3 blooms		
17	Onions over 1lb – 3	42	Hybrid tea roses – 3		
18	Onions not exceeding 2.5 lbs. – 5	43	Floribunda – 3 stems		
19	Leeks – 3	44	Pansies – minimum 3		
20	Parsnips – 3	45	Cactus dahlias - vase, max 3		
21	Peppers (any colour) – 2	46	Pompom dahlias - vase, max 3		
22	Onions grown from sets - 3	47	Decorative dahlias – vase, max 3		
23	Red Onions - 3	48	Ball dahlias – vase, max 3		
24	Bunch of cut herbs	49	Asters – 3		
25	Selection of grown Mixed Herbs	50	Gladioli – 3 spikes		
26	Cabbage (round) – 2	51	Sweet peas – 3		
27	Cabbage (pointed) – 2	52	Vase of 5mixed flowers, 1 colour		
28	Heaviest marrow	53	Vase of 5 mixed flowers		
29	Oddest shaped vegetable	54	One orchid - specimen		
30	2 x Sweet Corn Husk removed		SECTION 3A – Category 55 Only		
		LIONEL BARTRAM MEMORIAL CUP			
		55	Single Stem – Any Flower		
SEC	CTION 2A – TOP TRAY (OPEN)	56	One succulent – specimen		
A display of 3 vegetables chosen from the following 8:		57	One bonsai tree		
Carrots – 3 without top foliage; Onions – 3;		58	Flower arrangement in an old shoe		
C	auliflowers – 2; Parsnips – 3 without top foliage	Verlie Davies Memorial Cup			
Peas – 6; Potatoes – 3			for best in Section		
	Runner beans – 6; Tomatoes – 6	SEC	TION 4 – TOP VASE (OPEN)		
* 7	Or any vegetables not mentioned above x 2		, ,		
Veg	getables to be displayed in an area of 18" x 24" on a	Vase of mixed flowers containing 5 – 10 stems taken from a			
tray or board			minimum of 2 different kinds of plant.		

SECTION 2B (OPEN)

Display of any 3 different vegetables (Maximum 2 of each) **Northgate Cup**

SECTION 2C (Newcomers)

Display any 3 different vegetables for Section 1 (Maximum 2 of each vegetable)

Caerwent Playing Fields Greenhorn Cup.

This section is open to individuals who have not exhibited at the show previously

minimum of 2 different kinds of plant.

Note: use 2 different kinds of plant (2 varieties of the same flower are not 2 kinds of plant). The display will be judged out of 35 points, split into: 25 for the colour, form, condition, quality and freshness of the flowers and 10 for effect and presentation. The vase will be viewed from all directions. Plants must show flowers only, no seed heads or berries. The vase can be any shape, size or material but must be in proportion. No marks for the vase. No accessories allowed such as bows or foliage, only foliage growing naturally from the flowering stem and still attached to that stem. Packing to keep stems upright is allowed

> **Mrs B Protheroe Rose Bowl** For best in Section

SECTION 5 – HOME BAKING			SECTION 10 – CHILDREN (8 – 14)		
59	Decorated sponge for tea	91	Any piece of Art		
60	Welsh cakes – 6	92	Miniature garden in a seed tray		
61	Savoury quiche	93	Any model (made from junk, Lego etc.)		
62	Sausage rolls (short crust pastry) – 6	94	Home baking of your choice		
63	Victoria sponge		Laurowen Cup		
64	Fruit tart		For best in Section		
65	Any Biscuits x 6		SECTION 11 – ARTS & CRAFT (OPEN)		
66	Chocolate Cake	95	Art – sketch (black & white)		
67	Loaf of Bread	96	Art – painting (colour)		
68	Decorated Cup Cakes x 4	97	Craft – Homemade card		
69	Cheesecake	98	Embroidery		
	Mrs Horton Tankard	99	Knitted garment		
For best in Section		100	Best photo (colour or black & white)		
SE	CTION 6 - FRUIT	101	Soft toy		
70	Dish of soft fruit – 12	102	Crochet article		
71	Dish of plums/damsons – 12	103	Cross stitch		
72	Dessert apples – 4	104	Flower arrangement from artificial flowers		
73	Culinary apples – 4		Rose Bowl		
74	74 Rhubarb – longest stick		For best in Section		
Caerwent Cross Cup For best in Section		SECTION 12 – Dame Mary Berry Bake Off Challenge (Recipe below) Open to all 105 Create a cake using a given recipe to be judged			
	For best in Section		Create a cake using a given recipe to be judged		
CECTION 7 DDECEDVEC		on taste and appearance. Jen Smith Memorial Bowl			
SECTION 7 - PRESERVES		For Best in Section			
75	Jams				
76	Jellies				
77	Honey		PRIZE MONEY FOR EACH SECTION 1 ST 50P		
78	Marmalade				
79	Pickles		2 ND 30P 3 RD 20P		
80	Chutneys				
81	Relish				
Mrs Payton Rose Bowl For best in Section		All prizes and cups should be returned week			
	CTION 8 – HOME MADE DRINK	D1	commencing 21st July 2025.		
82	Any homemade drink – Not in other category	Plea	ase email bookings@caerwentplayingfields.com		
83	Homemade Beer	D1	if you are unable to make this deadline.		
84	Homemade Cider	Pie	ease return to 2, Cwrt Morgan, Caerwent or to the Post Office		
85	Homemade Wine		1 OST OTHEC		
86	Homemade Soft drink/Cordial	A 11			
	Vine Cup For best in Section		All entries to be submitted on the form below, and		
SECTION 9 – CHILDREN UP TO 7			should be delivered to the hall <u>before 10 am</u> on		
87	Any piece of Art	- ₁	the day of the show. Entries arriving after this time may not be		
88	Animal made from Vegetables	┥ ′	entered for judging.		
89	Any model (made from junk, Lego etc.)		entered for Judging.		
07		E 4	wise for the Dake Off Challenge should follow		
90	Home baking of your choice	H'nt	ries for the Rake till to hallenge should indom		
90	Home baking of your choice Ann Lewis Perpetual Cup	_ Ent	ries for the Bake Off Challenge should follow the recipe to the letter with no additional		

CAERWENT SHOW

Sections being entered Adults: 50p/Children: 30p

Name: Address:

Section	Class	Section	Class

Total cost of entries:

Ingredients

- **butter**, for greasing
- 250g/9oz plain flour
- 1 tbsp cocoa powder
- 2 tsp baking powder
- 1 tsp bicarbonate of soda
- 250g/9oz light **muscovado sugar**
- 200ml/½ pint **buttermilk**
- 150ml/¼ pint sunflower oil
- 2 tsp **vanilla extract**
- 1 tbsp red food colouring gel or about ¼ tsp food colouring paste
- 2 large free-range **eggs**
- 8 white **chocolate truffle** balls, to decorate

For the buttercream icing

- 250g/9oz **butter**, softened
- 2 tsp **vanilla extract**
- $300g/10\frac{1}{2}$ oz icing sugar
- 250g/9oz fullfat mascarpone

Mary Berry Red Velvet Cake

Method

- 1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two 20cm/8in sandwich tins and line the bases with baking paper.
- 2. Measure the flour, cocoa powder, baking powder, bicarbonate of soda and sugar into a bowl and mix well.
- 3. Mix the buttermilk, oil, vanilla, food colouring and 100ml/3½fl oz water in a jug. Add the eggs and whisk until smooth. Pour the wet ingredients into the dry ingredients and whisk until combined. The mixture should be bright red; it will get a little darker as it cooks. If it's not as vivid as you'd like, add a touch more colouring.
- 4. Divide the mixture evenly between the two prepared tins and level the surfaces. Bake for about 25–30 minutes, or until well risen and shrinking away from the sides of the tins. Cool in the tins for 10 minutes, then turn out, peel off the paper and leave to cool completely on a wire rack.
- 5. To make the buttercream icing, place the soft butter and vanilla extract in a large bowl and sift in half the icing sugar. Mix with an electric whisk until smooth. Sift in the remaining icing sugar and mix again. Add the mascarpone to the bowl and gently stir with a spatula (don't beat with a whisk as it may split). Put a fluted nozzle in a piping bag and spoon about 150g/5½oz of the buttercream into the bag.
- 6. To assemble the cake, sit one of the sponges on a cake plate and spread one-third of the buttercream over the cake, then sit the other cake on top. Ice the cake by first spreading a thin layer of icing a crumb coat over the whole cake before chilling for 30 minutes.
- 7. Pile the remaining icing from the bowl on top and spread it with a palette knife over the top and around the edges to completely cover the cake. Make sure that the icing is smooth around the edges before starting to create lines up the sides. Make wide lines up the sides and swirl the top.
- 8. Use the reserved buttercream in the piping bag to pipe a rope design around the edge of the top of the cake. To do this, start at the edge of the cake and pipe continuous swirls of icing overlapping each swirl as you pipe around the edge of the cake. Decorate with the chocolate truffles to finish.