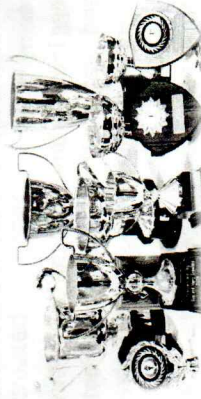


Rules and Regulations

1. All entries to the Village Post Office by 8th August
Any queries to Joy Booth Tel: 01643 841043
Or Pauline Bennett Tel: 01643 841546
2. Competent judges will be appointed and their decisions will be final.
3. All exhibits must be staged between 8.30am and 10.15am on the day of the show, or on the evening before between 6 and 7pm. Exhibitors must supply their own vessels etc.
4. Judging will commence at 10.30am sharp.
5. Each exhibitor may not exhibit more than two entries per class, unless stated.
6. Adult competitors must be resident in Timberscombe parish; Children must either be resident in Timberscombe parish or attend Timberscombe School.
7. Entry Fee: Adults 20p per entry.
All Children's entries free.
8. If you wish to donate your exhibit please tick: "Auction Box" on the entry form.



Five Villages Cup for Best in Show
Perpetual Cup for Runner-up Best in Show
Perpetual Shield for Best Photograph
Joyce & Eddie Smith Cup for most points overall
Sue Crawford Cup for Sweetpeas
Harry Crawford Cup for Best in Artworks
Trophy for Best Exhibit in each section
Small prize for winners of all novice classes
Perpetual cup for best Child's exhibit
Prize for the People's Choice
Money prizes for Children's Classes

TIMBERSCOMBE SHOW

**Saturday 16th August 2025
at 2.30pm**

Admission: Adults 50p Children: free

All Entries to the Village Post Office

All Entries to be in by 8th August.

**Doors open 2.30pm
Presentations 3.30 approx.**

**Teas available
Raffle**

Auction of surplus exhibits to follow

Schedule

In all sections, points will be awarded as follows:
1st – 3pts; 2nd – 2pts; 3rd – 1pt.

Classes are open to all ages.
All Children's Entries are free

SECTION 1: VEGETABLES & FRUIT

Class

1. Newcomers Class:

For anyone who hasn't shown at Timberscombe Show before: Class 1a) any vegetable, 3 specimens. Class 1b) any fruit, 3 specimens. Class 1c) any flower, 3 specimens.
2 Entries for each class are allowed.

- | | |
|---|-----------------------|
| 2. Runner beans | 6 pods |
| 3. Dwarf beans | 6 pods |
| 4. Peas | 6 pods |
| 5. Carrots | 3 |
| 6. Potatoes | 4 |
| 7. Beetroot | 3 |
| 8. Rhubarb (trimmed with a frill of leaf left on) | 4 sticks |
| 9. Tomatoes | 4 large variety |
| 10. Tomatoes | 1 truss small variety |
| 11. Salad leaves (small bunch) | 1 any variety |
| 12. Vase of herbs | 3 varieties (named) |
| 13. Cucumbers | 2 |
| 14. Courgettes | 2 |
| 15. Onions | 3 |
| 16. Shallots | 6 |
| 17. Any other root vegetable (please specify) | 2 |

- | | |
|---|---|
| 18. Any other pod or seed vegetable (please specify) | 2 |
| 19. Any other leaf vegetable (please specify) | 2 |
| 20. Any other vegetable not covered by other classes (please specify) | 2 |
| 21. Longest stick of rhubarb | |
| 22. Longest runner bean | |
| 23. Heaviest onion, trimmed and tied | |
| 24. Heaviest potato | |
| 25. Heaviest marrow | |
| 26. Oddest shape vegetable | |

FRUIT ON PLATE

Class:

- | | |
|--------------------------------------|-----------|
| 27. Apples | 4 Dessert |
| 28. Apples | 4 Cooking |
| 29. Plums | 4 |
| 30. Soft fruit (any variety) | 6 |
| 31. Any other fruit (please specify) | 4 |

SECTION 2: FLOWERS

Class:

- | | |
|--|----------|
| 32. Vessel of Sweet Peas | 6 spikes |
| 33. Vessel of 6 cut stems, outdoor grown (excluding Dahlias) | 6 |
| 34. Roses - hybrid tea | 3 |
| 35. Roses - floribunda | 2 sprays |
| 36. Clematis, any variety | 3 stems |

- | | | |
|-----|---------------------------------------|----------|
| 37. | Dahlias any variety | 3 blooms |
| 38. | Pansies / Violas | 4 stems |
| 39. | Hydrangeas | 3 stems |
| 40. | Best single flower in my garden today | |
| 41. | Best single leaf in my garden today | |
| 42. | Weed exhibit | |
| 43. | Pot Plant | |

SECTION 3: FLORAL ARRANGEMENTS

(no silk flowers)

Class:

44. Arrangement with garden flowers
(not to exceed 24ins / 60cm width)
45. Foliage only arrangement
(not to exceed 24ins / 60cm width)
46. Miniature arrangement
(not to exceed 4ins / 10cm width & height)
47. NOVICE CLASS – FREE CHOICE
(not to exceed 12ins / 30cm width)

SECTION 4: DOMESTIC

Class:

- | | | |
|-----|--|----------|
| 48. | Home made white bread – handmade | 1 |
| 49. | Home made white bread – machine made | 1 |
| 50. | Fruit Scones | 6 |
| 51. | Victoria sandwich – no icing (jam filling) | 1 |
| 52. | Tray bake | 6 slices |
| 53. | Decorated cup-cakes | 6 |

- | | | |
|-----|--|---|
| 54. | Chocolate Chip Cookies (Recipe supplied) | 6 |
| 55. | Mini pasties – any filling | 3 |
| 56. | Any Jam | |
| 57. | Chutney (any variety) | |
| 58. | Jelly Preserve (any variety) | |
| 59. | Marmalade (any variety) | |
| 60. | Fruit Curd | |

SECTION 5: HANDICRAFTS (not previously shown)

Class:

- | | |
|-----|---|
| 61. | Hand/Machine sewn article |
| 62. | Patchwork |
| 63. | Baby garment (knitted) |
| 64. | Any other knitted item |
| 65. | Crochet item |
| 66. | Knitted toy for Baby Hospital (Patterns available at P.O.) |
| 67. | Any other knitted / crochet toy |
| 68. | Cross stitch or tapestry item or embroidery |
| 69. | Decorated pebble |
| 70. | Limerick starting with the line:
"Once at the Timberscombe Show" |
| 71. | Homemade "Thank you" card |
| 72. | Poster for next year's show (15th August 2026) |
| 73. | Any other handicraft (please specify, including size) |
| 74. | Novice Handicraft (free choice) |

SECTION 6: ARTWORK & PAINTING

- 75. Oil painting
- 76. Watercolour painting
- 77. Picture, any other medium

SECTION 7: PHOTOGRAPHIC CLASSES

Photographs should be coloured unless otherwise specified and measure not more than 5 x 7ins (125 x 180mm) including mount if used.

- 78. Timberscombe Village 2025
- 79. Moonlight
- 80. Still Life - Glass (Black & White)
- 81. View through a window
- 82. Farm animal

SECTION 8: CHILDREN'S SCHEDULE

- 83. Curriculum Artwork – Years 1 / 2
- 84. Curriculum Artwork – Years 3 / 4
(for work created at Timberscombe school)
- 85. Decorated Pebble
- 86. Any handicraft item
- 87. Artwork – Animal (A picture in any medium on A4 paper)
- 88. Cookery: 6 Chocolate Chip Cookies – see recipe supplied.
- 89. Pre-School – Picture of animal

All entry forms to be sent to Timberscombe Post Office by **Friday 8th August**. Exhibits can be staged on Friday, 15th August between 6.00pm and 7.00pm or on Saturday, 16th between 8.30a.m. and 10.15am. Entries to Classes on the Children's Schedule are free.

Classes on the Main Schedule are open to all ages so children may also enter any of these categories if they wish. Enquiries to Pauline Bennett 01643 841546

Chocolate Chip Cookies

Your will need:

- A mixing bowl
- A wooden spoon
- A teaspoon
- A tablespoon
- 2 baking sheets
- A wire cooling rack
- Oven gloves

Ingredients:

- 100g / 4oz softened butter
- 75g / 3oz soft brown sugar
- 75g / 3oz caster sugar
- 1 free range egg
- ½ teaspoon baking powder
- ½ teaspoon vanilla essence
- 225g / 8oz plain flour
- 150g / 5 oz milk chocolate chips
- Extra butter for greasing the baking sheets.

1. Preheat the oven to 180°C / 350°F / Gas mark 4.
2. Put the butter and sugars into a bowl and beat together until the mixture is creamy.
3. Then break the egg into the bowl, add the baking powder and vanilla essence and beat into the mixture until smooth.
4. Now stir in the flour a little at a time so it's well mixed, then stir in the chocolate chips.
5. Rub a little butter over the baking sheets so the cookies don't stick, then put teaspoonfuls of the mixture on the sheets, making sure there is plenty of room between each one, because the cookies will spread out during baking.
6. Put them in the oven and bake for about 12 to 15 minutes. The cookies should be golden and firm.
7. Leave them to cool for 5 minutes and then put them on the wire rack to cool down completely.