RULES

Classes are open to Waldringfield, Newbourne & Hemley resident home growers and their 'grandchildren' who come to stay with them in the 3 villages. Classes open to all ages.

Please use a separate entry form for each person.

Veg / fruit / cakes: To be displayed on your **OWN WHITE** plates, china or cardboard.

ALL FOOD to be **COVERED** with plastic box, wrap, cling film etc. DECORATED CAKES / PIES may be displayed in a clear see through container with a lift off lid.

* Recipe for Victoria sponge*: 6oz flour / sugar / butter, 3 eggs red jam only - no cream. Only a light dusting of caster or sieved icing sugar on top - no decorations.

Bread to be displayed on your own breadboard.

Please label or mark your **china plates** on the underneath with your name or phone number. (In case of loss)

DO NOT put your name visibly on any produce / item.

If you do not wish your produce/items etc., to go into the auction please put 'N' on your entry form beside the class number.

Community fruit pressing equipment available to hire. Composting Hot Bins for Sale.

Queries or Enquiries : Alexis Smith 736257

Email: q1dik@btinternet.com

WALDRINGFIELD GARDENERS PRODUCE, FLOWER & CRAFT SHOW SATURDAY 10th AUGUST 2019

WALDRINGFIELD VILLAGE HALL ENTRIES TO ARRIVE BETWEEN 11.00am – 12.45pm

ENTRY FEE FOR EXHIBITORS: 25p per class.

1 entry per person, per class.

Please read the rules.

NEW this year!

There will be a table upon which you may place your surplus produce & baking to sell.

All items must be marked with your name & price.

You will be required to take turns manning this table for a short while between 4.00 & 5.00

JUDGING from 1.00pm
(Closed to the public)
OPEN TO PUBLIC 4.00pm

FREE ADMISSION - REFRESHMENTS AVAILABLE

"The People's Choice" Vote for your favourite entry in the show.

AUCTION OF PRODUCE 5.00pm