



LLANCARFAN VILLAGE SHOW

**Saturday
30th August 2025**

Doors open to public from 2:30 p.m.

A WORD FROM THE CHAIRMAN

As ever, we are grateful for the support of sponsors and patrons which has enabled the Show to grow so that it is now a well-established fixture in the diary of village events. Particular thanks this year must go to our sponsors Burnett Davies Lettings, Pancross Farm and the Waterloo Foundation.

Thanks, must also go to the Judges who volunteer their time; also, to the stewards and helpers in the lead up to the Show, as well as on the day itself – all of whom work hard to ensure that the Show is a success.

We are grateful to Llancarfan Community Council for the use of the churchyard and to St. Cadoc's Church Committee for the use of the church.

Finally, the Show would not be the success that it is without the enthusiasm and commitment of the entrants. Please support the show by entering as many classes as possible or by coming along on the day and joining in the fun.

Katherine Kemp
Chairman, Llancarfan Society

COMPETITION RULES

The classes are open to all except where otherwise stated. Entry forms in the Junior Section (14 years and under) and any entries by children in other classes, must include the date of birth and age of the entrant.

Fee for all entries submitted on or before the 23rd of August are £1.00 for adults and £0.50 for children. **Any entries received after this date will be £1.50 for adults and £1.00 for children.**

Entry forms with appropriate fees are to be sent to Ann Ferris, Fordings, Llancarfan, CF62 3AD (01446 781350), except on the 29th and 30th August when they should be taken to the Village Hall at the times specified.

No entry forms will be accepted after 9.45 a.m. on the 30th of August.

Exhibits may be staged, and late entry forms may be taken to the Village Hall on Friday 29th August between 5 p.m. and 8 p.m. and on Saturday 30th August between 8.30 a.m. and 10.15 a.m. After this time the hall must be vacated to allow judging to take place.

Exhibitors' cards must be collected from the hall before staging exhibits. Any late entrant on Friday evening or Saturday morning will be asked to wait for their cards to be prepared before staging their entries. Please bring a completed entry form with you otherwise you will have to complete a form before the cards can be issued.

No entrant will be allowed to enter more than twice in any class.

No framed item **with glass** in Painting or Photographs, may be exhibited. Entries already in place must not be moved. If more space is required, please ask one of the Stewards to assist you.

Prize money for the junior classes will be as follows: First - £4, Second - £3, Third - £2.

Dog Show – dogs must be kept on short leads at all times and under the control of the owner. Dogs will not be allowed in the hall. The area for judging, **which will commence at 2.30 p.m.** will be clearly marked.

All entries are displayed at the owners' risk. The decision of the Judges is final.

RHS Banksian Medal and trophies will be presented at 5 p.m.

All entries are to be removed immediately after presentation of the trophies, but not before this time, to enable the public to view at their leisure. The committee will not be responsible for unclaimed entries. If unable to collect your entries, please contact Katherine Kemp, Show Secretary (07766 244141) prior to the Show.

CLASSES FOR 2025

SECTION 1 – FLOWERS

- Class 1 : A single rose judged for perfume
- Class 2 : Roses – a vase of 3 blooms
- Class 3 : Dahlia (any type) – 1 bloom in a vase
- Class 4 : 3 Pom Pom dahlias
- Class 5 : Vase of dahlias - mixed
- Class 6 : Hydrangea – 1 bloom in a vase
- Class 7 : Floating flower heads or leaves in a bowl no bigger than 8"/20 cm diameter
- Class 8 : Mixed flowers and foliage in a vase
- Class 9 : A vase of herbs – one or more cultivars

SECTION 2 – POT PLANTS

- Class 10 : Pot plant – foliage – pot no bigger than 10"/25.4 cm diameter
- Class 11 : Pot plant – flowering and not a geranium – pot no bigger than 10"/25.4 cm diameter
- Class 12 : Begonia – pot no bigger than 10"/25.4 cm diameter
- Class 13 : Succulent(s)
- Class 14 : A garden container of mixed planting

SECTION 3 – FLOWER ARRANGEMENTS

Open to all who have not won a 1st prize at Llancarfan Village Show

- Class 15 : A round, celebratory arrangement suitable for a dining table
- Class 16 : An arrangement to include any craft item

OPEN TO ALL

- Class 17 : An arrangement to include fruit and/or vegetables
- Class 18 : An all-foliage arrangement from garden plants, bushes, trees, hedges etc.
- Class 19 : An arrangement to depict a nautical theme.
- Class 20 : An arrangement showing an imaginative use of an unusual container, where the container does not exceed 9ins (23cms) in length, width or height.
- Class 21 : An arrangement to include at least one ball of any shape
- Class 22 : An arrangement to depict any well-known nursery rhyme

SECTION 4 – FRUIT AND VEGETABLES

- Class 23 : Any fruit – 5 pieces
- Class 24 : 5 potatoes
- Class 25 : 6 Runner Beans
- Class 26 : 3 carrots – trimmed
- Class 27 : 6 tomatoes (not cherry varieties)
- Class 28 : 6 cherry tomatoes
- Class 29 : 3 courgettes – 4" to 6"/ 10 to 15 cm in length
- Class 30 : 5 onions

- Class 31 : 2 cucumbers
Class 32 : From garden to kitchen – a display of produce in a trug/basket – 5 or more types of produce
Class 33 : ‘My ugliest fruit/vegetable’

SECTION 5 – HOME BAKING, PRESERVES AND BEVERAGES

- Class 34 : A Cornish pasty (6”/15.24 cm) – pastry to be home made
Class 35 : 5 samosas – filling of choice
Class 36 : 5 cheese scones
Class 37 : Lemon tart – pastry to be home made
Class 38 : Victoria Sandwich
Class 39 : 5 Welsh cakes
Class 40 : Really naughty chocolate cake to recipe

Preparation time 30 mins

Cooking time 1hr 35 mins

For the cake

- 250ml/8 1/2 floz milk
- 1tbsp white wine vinegar
- 100g/4oz plain chocolate
- 100g/4oz margarine
- 225g/8oz caster sugar
- 2 (size 3) eggs
- 300g/10oz self-raising flour
- 1tsp bicarbonate of soda
- 2tbsp cocoa powder
- 150ml/1/4 pint double cream

For the decoration

- 225g/8oz plain chocolate
- 100g/4oz unsalted butter
- 1 (size 3) egg white
- 4tsp milk
- 225g/8oz icing sugar sifted
- Chocolate shavings

Cooking instructions

1. Grease base and sides of 20.5cm/8inch deep cake tin.
2. Mix together the milk and wine vinegar and set aside for ten minutes until lightly curdled. Gently melt the chocolate in a bowl over a pan of hot water.
3. Place the margarine, sugar and eggs in a bowl. Sift the flour, bicarbonate of soda and coco powder into the bowl. Add half the milk mixture. Beat until thoroughly combined.
4. Add melted chocolate and remaining milk mixture, beat until smooth. Turn into tin and bake in a pre-heated oven at 160 degrees Celsius or 325 degrees Fahrenheit for 1hr 35 mins or until a skewer inserted into the centre comes out clean. Turn out onto a wire rack and leave to cool.

5. Half the cake horizontally. Whip the cream and use to sandwich the halves of the cake together.
6. To decorate, melt the plain chocolate with the butter over a pan of hot water. Remove from the heat and allow to cool slightly. Beat in the egg white, milk and icing sugar. Whisk until the mixture is paler in colour and holds its shape.

Spread over the top and sides of the cake, swirling attractively with a palette knife and decorate with chocolate shavings.

- Class 41 : A jar of jam
Class 42 : A jar of marmalade
Class 43 : A jar of chutney
Class 44 : A jar of lemon or orange curd

SECTION 6 - BEVERAGES

- Class 45 : A bottle of sloe gin
Class 46 : A bottle of fruit flavoured gin – not sloe
Class 47 : A bottle of other fruit-based spirit (not gin)
Class 48 : A non-alcoholic soft drink

SECTION 6 – CRAFTS

- Class 49 : ‘I do this for a hobby’ – amaze us!
Class 50 : An item of needlework – by hand or machine
Class 51 : A knitted or crocheted item
Class 52 : A door wreath – excluding fresh flowers/foilage
Class 53 : A bird box
Class 54 : A greetings card for any occasion– any medium

SECTION 7 - PAINTING

- Class 55 : Portrait – human or animal
Class 56 : Nature’s palette
Class 57 : Still life

SECTION 8 - PHOTOGRAPHY

- Class 58 : Street Life
Class 59 : Nature at its best
Class 60 : Portrait – human or animal
Class 61 : Nighttime photography
Class 62 : Machinery
Class 63 : Red
Class 64 : Black and white – any subject

SECTION 9– JUNIOR (age to 14 years)

- Class 65 : Design a poster for Llancarfan Village Show 2026
- Class 66 : Photograph – Animals
- Class 67 : Photograph – My Family
- Class 68 : A poster with a green/environmental theme
- Class 69 : Tallest sunflower in a pot not exceeding 10"/25.4 cm diameter
- Class 70 : 5 decorated cup cakes
- Class 71 : A hand tied posy of flowers
- Class 72 : A jar of slime
- Class 73 : You've made it – let's see it! (any piece of art or craft – max A3 base)
- Class 74 : A Lego (or similar) model
- Class 75 : Decorate a stone
- Class 76 : Decorate a gingerbread man (can be purchased) to be judged on decoration only
- Class 77 : A model made from Playdoh or plasticine

SECTION 10 – DOG SHOW

- Class 78 : Most handsome dog
- Class 79 : Prettiest bitch
- Class 80 : Best condition
- Class 81 : Best veteran

PATRONS – 2024

Taylor, Sue

Thomas, Keith V & Lady VJ

Grey, Mary & Rhodi

Evans, Ray & Max

Powell, Georgina & Stephen

Lewis, Sheelagh & Tony

Belcher, Derek F & Pam J

Stevens, David & Heather

Watts, Philip & Vivian

Wantock, A & R

Giles, D & E

Randhawa, Mr & Mrs G

Pugh M & K

Gay, Kay & Family

Plows Gwyneth

Lewis, Elizabeth M

Thomas, N (Pembroke House)

Farquharson, Andy & Becky

Hannaby, Alison & Andy

Atkin, Diana & Family

Milhuisen, Barbara

Emerson Esther & T.G

Thomas, Betty

Thomas, Melinda & Keith

James, Richard & Haidee

Ferris, Ann

Advertisers 2024

ASK

Fox & Hounds

Cowbridge Decorating - J Drummond

Dantaag Ltd – Kate Hooper

Howden Kitchens -Huw Llewellyn

Anthony & Jarvie – K & G Kemp

Burnett Davies

Edward Thomas - Pancross

Heather Stevens

LLANCARFAN VILLAGE SHOW

HELPFUL HINTS

Always read the description of the class which you are entering.

To ensure that your items, plates, vases etc. can be identified please put your name on the underside of the item ensuring that it is not visible.

No crockery etc. from the hall may be used so all containers must be brought with you.

Fruit and vegetables - conformity of size and shape for fruit and vegetables is better than different sizes. Tomatoes should be picked carefully at the knuckle. Carrots and beetroot should have approximately 2" of stalk left on and they may be bound with raffia. All items may be displayed on appropriately sized plates or black paper/cloth. The use of rings to balance fruit and vegetables is permitted.

The **only** flowers or foliage which may be purchased are those used in the Flower Arranging classes 15 – 22. No artificial flowers or foliage may be used.

Flowers arrangements – note the comments for each class as the interpretation of the title is as important as the construction of the arrangement. If using flowers of the same colour consider using a variety of shapes and textures. Remember that the container is part of the arrangement and should be reflected in the colour of the flowers/foliage. Black is neutral.

All items in sections 1 and 2 must be from your own garden or have been owned by you for at least 3 months.

Baking – classes 34 -44. Jams etc. should be presented in jars which are correctly sealed either by using a new twist top or a wax seal with cellophane cover. The filling should be up to the neck of the jar. Chutney needs at least 3 months to mature and should not be in a jar with a bare metal twist. Only plain jars should be used. Jars bearing brand names are not recommended. Old lids do not always have a good seal.

Victoria sandwich should have a filling of raspberry jam with a light dusting of caster sugar. Avoid placing the top of the sponge on a cooling rack.

Welsh cakes should be cut with a round cutter 2-2.5" in diameter and should be 0.25" thick.

Photographs – these may be placed on a card mount slightly larger than the print. **Frames with glass are not permitted.**

Paintings - signatures on paintings must be covered.

If you wish to enter an item which you did not make or do not own, it must be entered in the name of the maker or owner.

JUDGES FOR 2025

Beverages	: Amanda Kynaston
Crafts	: Susan Roberts
Photographs	: Pat Hollis and Mary Tornabene
Paintings	: Tracy Harding
Vegetables and Flowers	: TBC
Flower Arrangements	: Hilary Jones
Baking and Preserves	: Jayne Thomas

LLANCARFAN VILLAGE SHOW – ENTRY FORM

NAME (MR, MRS, MS).....

ADDRESS.....

TELEPHONE.....

[illegible]



HOG ROAST

The Llancarfan Society's

Village Show Hog Roast
will take place on

Saturday 30th August 2025 at 7PM

Providing the evenings entertainment
the very popular

Piskey Led

A bar will be provided by the

Fox & Hounds

Ticket prices

£20 for over 15s

£10 for ages 6 to 15

Free for 5 and under

Tickets from Graham - gjbrain@gmail.com or WhatsApp

