

LLANCARFAN VILLAGE SHOW

**Saturday
30th August 2025**

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



List Of Classes

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 cocoa 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 : Night time 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

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.

LLANCARFAN VILLAGE SHOW – ENTRY FORM

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

ADDRESS.....

.....

TELEPHONE.....

CLASS NO.	CLASS NAME	AGE OF CHILD	FEE
		TOTAL AMOUNT	£