



SATURDAY 6<sup>TH</sup> SEPTEMBER



# **Effingham and Little Bookham (ELB) Churches Produce Show 2025**

**St Lawrence Church Hall**

**Saturday 6<sup>th</sup> September 2025**

Welcome to the first-ever ELB Churches produce show. We hope you will enjoy entering your produce and taking part in this community initiative. You never know, you might win a category, what an honour!

**All** exhibits are to be brought to the St Lawrence Church Hall between 8:30 am and 10:00 am on Saturday, 6<sup>th</sup> September. Judging will start at 10:30 am. The judge will be Karen Burns-Booth

**The Show will be opened by The Reverend Phil Barlow at 2:00pm**

From 2:00 pm until 4:00 pm

- Afternoon teas served
- Pimm's served
- Bouncy castle
- Children's activities
- Raffle at 4:00pm
- Auction of produce at 4:00pm

*We really look forward to seeing you all for a fun afternoon*



Karen Burns-Booth was born in South Africa, but has lived all over the world, latterly calling North Yorkshire her home, where she lived for many years before moving to SW France. She now lives in the Lincolnshire Wolds, a designated area of outstanding natural beauty, in an old Victorian cottage. She is an author, chef, freelance food & travel writer, a food stylist, and recipe developer, with a passion for art, travel, books, photography, seasonal food and vintage baking. She regularly writes and shares recipes on her own website, [www.lavendareandlovage.com](http://www.lavendareandlovage.com) as well as

her Instagram of the same name, Lavender and Lovage.

### **Category sections**

**A Vegetables**  
**B Fruit**  
**C Flowers**  
**D Preserves**

**E Cookery**  
**F Crafts**  
**G Photography**  
**H Children's only classes**

*Please do ensure you read the Rules and Advice for Exhibitors  
at the end of this schedule*

## **Class Listing**

### **Section A - Vegetables**

A1	5 Runner beans
A2	3 Carrots
A3	4 Potatoes (any colour)
A4	3 Onions red
A5	3 Onions white
A6	3 Shallots
A7	Heaviest vegetable
A8	1 Marrow
A9	2 Courgettes
A10	2 Squash
A11	1 Pumpkin
A12	5 Tomatoes - cherry
A13	3 Tomatoes - medium or plum
A14	2 Beets
A15	2 Bell Peppers
A16	3 Chilli Peppers
A17	Ugliest vegetable

### **Section B - Fruit**

B1	5 dessert apples (all one variety)
B2	5 cooking apples (all one variety)
B3	5 pears (all one variety)
B4	5 plums (all one variety)
B5	10 blackberries
B6	Bunch of grapes

## **Section C - Flowers**

C1                      Vase of fresh flowers grown in our villages

## **Section D - Preserves**

D1                      Jar of jam  
D2                      Jar of fruit jelly  
D3                      Jar of marmalade  
D4                      Jar of pickle  
D5                      Jar of chutney

## **Section E - Cookery**

E1                      5 scones (fruit)  
E2                      Victoria Sponge cake  
E3                      A loaf of bread  
E4                      Red velvet cake (men only, recipe provided)

## **Section F - Crafts**

F1                      Handknitted item  
F2                      Crocheted item

## **Section G - Photography**

G1                      Village life  
G2                      The church  
G3                      'Blooming spectacular' (your interpretation)

## **Section H - Children only classes - under 7s (HU) and 7 to 16 (H)**

HU1 / H1              Garden in a seed tray  
HU2 / H2              Collage of village life using any material  
HU3 / H3              A jam jar of wildflowers  
HU4 / H4              4 cup cakes

## **Section E4 Men Only Class, Recipe - Red Velvet Cake**

### **For the cake - 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/1/3 pint buttermilk
- 150ml/1/4 pint sunflower oil
- 2 tsp vanilla extract
- 1 tbsp red food colouring gel or about 1/4 tsp 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 1/2oz icing sugar
- 250g/9oz full-fat mascarpone
- 200ml water
- 200g caster sugar

### **Cake Method**

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two 20cm/8in (approx.) 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/3 1/2fl 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 18 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

## **ADVICE FOR EXHIBITORS**

*Below is a list of hints and tips aimed at assisting exhibitors. If you require further advice regarding staging exhibits or have a question on any Class,*

*PLEASE email [williambowers300@gmail.com](mailto:williambowers300@gmail.com) who will endeavour to help.*

### **GENERAL**

- Ensure you read the Show Rules before entering an Exhibit.
- Allow Plenty of time to Stage your Exhibit(s). Hall emptied at 10.00am for judging.
- Ensure that the Class cards (one per exhibit) are correct and placed with the Exhibit (Cards are given out at the entrance to the Hall).
- Ensure that all sizes, shapes, heights, colours etc that are mentioned in your specific classes are complied with as the Judge will not look at exhibits deemed to be 'Not According to Schedule' (NAS).
- Name varieties of fruit, vegetables and flowers where known as Judges may take this into consideration.
- A Vase is a vessel for displaying cut flowers in water. As no vases are provided by the Show, this can be any container that fulfils the function of a vase No account should be taken of the container when Judging the material shown in it.  
(R.H.S. Definition)
- **Unless marked, fruit, vegetable and baking products will be auctioned at the end of the show**

### **FRUIT & VEGETABLE CLASSES**

- Fruit should be picked with the stalks attached and grapes should be a complete bunch with a piece of lateral shoot on either side ('T' shape).



- DO NOT polish fruit but leave so that natural bloom is not spoiled.
- Root Vegetables (beetroot, carrots, parsnips) must have leaves cut so that approx 3" of leaf stalk remains, which should be neatly tied.
- Onions - do not over skin, should have roots neatly trimmed back to the basal plate
- Cucumbers should be matched and of a good, fresh green colour. Flower should be completely developed but it is not necessary that the flowers remain attached.
- Shallots - roots should be cut off to the basal plate.
- Squash - stalk should be retained.
- All exhibits in a class should be the same variety or cultivar unless otherwise stated.

## **FLOWERS**

- Remove any damaged flowers together with discoloured or broken leaves
- Cut a portion from the stem to assist water uptake ensuring that the length of stem is proportionate for the vase or container.
- Name flower / plant variety on a card (write these out at home).

## **SHOW DAY**

When staging exhibits ~ if you experience problems or need advice then please speak to a Steward who will assist.

Please DO NOT move or rearrange other exhibitors' exhibits, wait for the Steward who will make space available

## **RULES**

1. NO exhibitor may enter more than one exhibit in each class.
2. Entries of Fruit, Vegetables and Flowers must be the exhibitor's own produce and must be entered in the name of the person on whose land such produce has been grown. In all other classes the entry must be the exhibitor's own work.
3. Metric equivalents to Imperial sizes, weights etc are accepted
4. Any Photograph, Craft item etc. must have signatures or other means of identification effectively covered on the front of the exhibit. (Identification SHOULD be placed on the rear/base of the exhibit if not visible when being Judged to ensure that exhibits can be matched with their exhibit card if separated).
5. Where age restrictions apply, qualifying date is 1st September of this year.
6. The decision of the Judges will be final.
7. The Committee cannot accept responsibility for loss or damage to exhibits or personal property.
8. ENTRY FEES - Adults Classes £1 per class; Children's Classes 50p per class. Cash is fine, there will be a card machine to take payment
9. All Exhibits are to be brought to the Show between 8:30am and 10:00am on Saturday 6<sup>th</sup> September
10. Exhibits must have a Class Card (provided upon arrival at the Show) placed name side down with each exhibit.
11. The hall will be cleared by 10.00am and judging will commence by 10.30am.
12. NO exhibit may be removed until after 4:00pm, unless with permission from the Show Director, William Bowers.

# Produce Show Entry Form 2025

Please place a cross over the class numbers you plan to enter

		Class Category																
A	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	
B	1	2	3	4	5	6												
C	1																	
D	1	2	3	4	5													
E	1	2	3	4														
F	1	2																
G	1	2	3															
HU	1	2	3	4	H	1	2	3	4									

I confirm that I have read the rules and guidance and wish to enter the categories marked above ☐

Name:.....Telephone.....

Address.....

.....

Fees enclosed £..... (Adults £1 per class; Children 50p per class)

Children's entries must be their own work (although it is recognized that some supervision may be necessary)

Child's Age.....

Send this form with fees to Mr. W. Bowers, St Lawrence Church, Church Road, Effingham KT24 5LX

Cash or cheque: payable to Effingham with Little Bookham PCC

Bank details: Effingham with Little Bookham PCC Sort code: 40-22-26 Account: 83991873 – please provide your name followed by PRODUCE as the reference.

Alternatively, cash can be taken and card machines will be available on the day.

