

Effingham and Little Bookham Churches
AUTUMN PRODUCE & CRAFT SHOW

Back by popular demand after last year's successful first show

Saturday 19 September 2026

2.00pm - 4.00pm

St Lawrence Church Hall

For more information: pamanderson01@yahoo.co.uk

Effingham and Little Bookham (ELB) Churches Produce Show 2026

St Lawrence Church Hall

Saturday 19th September

Welcome to the second ELB Churches produce show. We hope you will enjoy entering your produce and taking part in this community initiative.

All exhibits are to be brought to the St Lawrence Church Hall between 8:30 am and 10:00 am on Saturday, 19th 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 and 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 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

(6yrs and under)

(10yrs and under)

*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 Swiss Roll with homemade jam (men, 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 6s (HU) and under 10s(H)

HU1 / H1 Garden in a seed tray
HU2 Garden creation between 2 and 4pm
HU3 / H3 A jam jar of wildflowers
HU4 / H4 4 decorated cupcakes

Section E4 Men Only Class

Recipe – Delia’s Jam Swiss Roll

INGREDIENTS

110g self-raising flour
1 level teaspoon baking powder
50g spreadable butter
2 large eggs
110g golden caster sugar, plus a little extra
1 teaspoon vanilla extract

For the filling and topping:

3-4 tablespoons of homemade jam of your choice
caster sugar to finish

Jam ingredients to make additional jam:

1kg raspberries
1kg of jam sugar with pectin added
Juice of one lemon

CAKE METHOD

First sift the flour and baking powder into a roomy mixing bowl, lifting the sieve quite high to give the flour a good airing as it goes down.

Then add the butter, eggs, caster sugar and vanilla extract, and using an electric whisk mix to a smooth creamy consistency for about one minute. Next, spread the mixture evenly in the prepared tin with the back of a tablespoon and don’t worry if it looks a bit sparse because it will ‘puff up’ quite a lot.

Bake it near the centre of the oven for 14–15 minutes or until it feels springy in the centre.

While it’s cooking you can prepare everything for the rolling operation. First of all you need a damp tea towel spread out on a flat surface (and a second one ready for later), then on top of the tea towel you place a sheet of baking parchment that’s about 2.5cm larger than the tin. Then sprinkle caster sugar all over the paper. As soon as the Swiss

roll is cooked, lift it out holding the sides of the liner and turn it onto the paper immediately. Now carefully and gently strip off the liner, take a sharp knife and trim 3mm from all round the cake. This will make it much neater and help to prevent it from cracking. Cover with a clean damp tea towel and leave for a couple of minutes, then remove the damp cloth and spread the cake with jam. Then with one of the shorter

edges of the cake nearest to you, make a small incision about 2.5cm from the edge, cutting right across the cake, not too deeply; this will help you when you start to roll.

Now start to roll this 2.5cm piece over and away from you and continue to roll, holding the sugared paper behind the cake as you roll the whole thing up. When it's completely rolled up, hold the paper around the cake for a few moments to help it 'set' in position, then transfer the cake to a wire cooling tray. Dust with a little more caster sugar before serving. If you've never made a Swiss roll before, I can assure you this sounds much more complicated than it actually is. The whole operation should only take a few minutes.

JAM METHOD

Before you start, sterilise your jars. Wash the jars in hot, soapy water. Rinse, then place on a baking tray in a low oven to dry completely. Keep them warm until you fill them.

Put a plate in the freezer to chill. Tip half the raspberries into a preserving pan and add the lemon juice. Mash the berries to a pulp over the heat with a potato masher, then leave to cook for 5 mins. Tip the cooked berries into a sieve over a bowl, then, once all of the juice has drained off, firmly work the pulp through the sieve with a wooden spoon until you are left with just the seeds. Tip the juice and pulp back into the preserving pan and stir in the sugar. Heat gently, then add the remaining whole raspberries. Bring to the boil, then boil rapidly for 5 mins. Remove from the heat and drop a little jam onto the chilled plate. Now push your finger through it – it should wrinkle and look like jam. If it doesn't, boil for 2 mins, then test again. The top of the jam may look like it has sediment on it, but I find that if you stir it well as it cools, a little of this disappears. Pour into the jars and seal. It will keep unopened for a year, although the lovely bright colour will darken a little. Once open, keep in the fridge.

EQUIPMENT

[Delia Online Swiss Roll Tin 20cm by 30cm](#) (or similar), greased and lined with a single sheet of baking parchment or [liner](#), so that it comes up 2.5cm above the edge of the rim

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 Pam Anderson at **pamanderson01@yahoo.co.uk** 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 £2 per class; Children's Classes £1 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 19th 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 Stewards, Pam Anderson and Caroline Hill.

Produce Show Entry Form 2026

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		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 £2 per class; Children £1 per class)

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

Child's Age.....

Bring this form on the day to the Church Hall between 8.30 and 10.00 a.m.

Cheques 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.

