

Buckby Feast

Produce & Craft show 2017 Entry Form

(block capitals please)

Exhibitors Name

Address.....

.....Postcode.....

Telephone number (including std code).....

Age at 26th August 2017 (if under 16 years old).....

I declare that my entries comply with Regulation 12

Signed.....Date.....

Entry Fee is £0.75 per Class. Except Class 6.4 & 6.5 Group Art Work which are free. Please list class number and description of each class you wish to enter in the table below.

Cheques should be made payable to “**Buckby Feast Trust**”

Please post/hand your entries to the addresses shown in the Schedule.

| Class No. | Class Description | Entry Fee |
|--------------------------|-------------------|-----------|
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| Total Entry Fee £ | | |

Produce & Craft Show 2017 Regulations

- These Regulations shall apply to all exhibitors at the Show.
- The Buckby Feast Committee has power to refuse any exhibit that it considers unworthy of being shown and also to reject, or order the removal of any unsightly or unsuitable stands, receptacles or staging.
- All exhibits, stands, equipment, stock and any other property belonging to any exhibitor at the Show are the responsibility of the exhibitor and remain in the Community Centre at his or her own risk. Buckby Feast Committee will endeavour to provide protection, but it will not accept any liability for loss or injury arising from any cause whatsoever or howsoever arising within the Community Centre. Buckby Feast Committee wishes to advise exhibitors that it is unwise to leave any items of value within the Community Centre, which items are the exhibitors' own responsibility. Exhibitors are responsible for ensuring that their own exhibits comply with health and safety regulations.
- Judging will commence at 10.30am on Saturday 26th August 2017. Judging of all exhibits will seek to follow the Rules and Guidelines of the Royal Horticultural Society and/or those of a specialist national society. No exhibitor, unless officially engaged, will be allowed to remain in the hall during the judging process. **Judges decisions are final.**
- Judges shall not be competitors in any class in which they are appointed to judge. They have the power to withhold or reduce prizes for any class that in their opinion, does not merit an award and to cut, taste or otherwise examine any exhibit.
- In the event of the cancellation of the Show by the Buckby Feast Committee before its advertised time of opening by reason of any circumstances beyond the control of the Buckby Feast Committee, no exhibitor shall have any claim on Buckby Feast for any loss, damage, interest, or compensation whatsoever.
- Every exhibitor must submit an entry form specifying the classes to be entered with the requisite entry fees by 5.30pm on 21st August 2017. **Only one entry per class may be made.** The same exhibit may not be entered in multiple classes.
- Each exhibitor will receive one ticket for admission to the Show itself from 1.00pm on 26th August 2017.
- Exhibits maybe staged between 8.00am and 10.30am on 26th August 2017. All exhibits must be staged by 10.30am and **must remain staged until 4.00pm** when an announcement will be made and exhibits may then be removed.
- Between 8.00am and 10.30am exhibitors will be allowed to take into the Community Centre only such assistants as are reasonably required for the staging of their exhibits.
- A card for every class entered will be supplied to each exhibitor, cards being issued from the Entries Desk. The exhibitor will be responsible for the proper placing of each exhibit in the space allocated with the card face down.
- All exhibits must be the bona-fide property of the exhibitor and other than plants used in the Floral Art and Young People's Classes must have been grown or made by the exhibitor as per the Class schedule. A declaration to this effect must be made when entering.**
- Any competitor obtaining a prize fraudulently will forfeit all prize money to which he/she may otherwise be entitled and will be excluded from future Shows.
- Exhibitors must provide their own vases, accessories, dishes, baskets and other requisites.
- If the judges award equal prizes in any class the prize money relating to that prize will be divided equally between each of the joint winners.
- Prize money may be collected from the Entries Desk between 3.00pm and 4.00pm. Any prize money not collected in this period will normally be assumed to have been donated to Buckby Feast Trust.
- Exhibits not claimed by 4.15pm on 26th August 2017 will be auctioned, with proceeds donated to Buckby Feast Trust.

Notes for Exhibitors on presenting preserves

Always check that the size of the jar, the quantity and contents is in accordance with the schedule.

Jam jars should be plain and have no trademarks. The tops should be NEW plain tops, using old trade jars and tops is an infringement of the Trade Description Act. Alternatively wax discs and cellophane covers can be used for all preserves except chutneys and pickles. All fruit curds should only have wax discs and cellophane covers as they are not true preserves and have a limited life.

All preserves should be labelled stating the contents and the full date of manufacture.

Jars of jams, marmalades, jellies and fruit curds should be filled to within half a centimetre of the top (1/8th inch).

The fruit should be evenly distributed throughout the jar, skins of stone fruit should be tender and as few stones as possible should be present.

Jellies should be bright and clear and when the jelly has a spoon put into the jar the jelly should hold its shape.

Marmalades are citrus based, the peel should be sliced finely and be tender.

Chutneys and pickles should be kept for at least 2 months before opening to allow the flavours to develop. Fruit and vegetables should be cut evenly. There should be no air bubbles present in the jar.

Notes for Exhibitors on the Baking Classes

Please supply a recipe with ingredients and method to assist the judges with the flavour you are trying to achieve.

Notes for Exhibitors on Liqueur and Wines

Wine

1 Fortification All wines must have been made by the exhibitors by the process of fermentation and fortification by any other means is not allowed

2 Bottles All wine should be exhibited in clear glass

3 Corks Preferably flanged white cork tops should be used.

4 Labels A plain white label, approx 3/4 inch by 2 1/2 inches should be used and placed near the bottom of the bottle.

Liqueur & Spirit

1 Label to state one of the following liqueur types, fruit, herb, chocolate/coffee or cream.

2 Bottled in clear bottle

Beer & Cider

1 Bottled in clear glass

2 Labelled clearly stating ingredients and type of Beer or Cider e.g. Pale Ale, Apple Cider