Rolleston Fayre - Make, Grow, Show

Regulations for Exhibitors

Cut flowers to be exhibited in a vase or tube containing water No wire or artificial support permitted Fruit & vegetables to be exhibited on a paper plate, where size permits No exhibit may be entered in more than one class or in consecutive years Exhibitors are limited to a maximum 2 entries per class Judges can reduce or withhold awards where exhibits are deficient in number or merit The judge's decision is final Exhibitors must present their exhibits between 7.30 am & 9.30am on the day Late entries are not permitted An official entry form must be completed for each exhibit and the due fee paid. An Entry Card must be completed and displayed next to each exhibit Judging commences at 10am. Exhibitors are prohibited in the exhibit areas at this time Exhibits cannot be removed before 4.30pm. Exhibits not collected by 5pm may be sold / donated Exhibitors wishing to retain their exhibits must mark their entry form accordingly The Entry fee is 50 pence per exhibit. Childrens entries are free. Childern may enter adult classes, but not vice-versa

In assessing the merits of fresh produce, judges consider the following points:

Condition: Cleanliness, freshness, tenderness, freedom from coarseness & blemishes Size: Not too overgrown as to be coarse / not too small as to not be useful Fruit & Veg: to be for kitchen use Uniformity: of size, shape, form & colour Root crops: smooth, well coloured, even sized, no side roots/blemishes. Washed, not scrubbed Leeks: stems thick, even & well blanched with clean, spotless skins Onions & Shallots: bulbs of even size, thin-necked, firm & clean As grown' means with tops & roots intact and clean, but not dressed Beans: straight, fresh, plump, brittle pods with little outward sign of seeds. Stalks left on Cucumbers: fresh, young, green, tender, straight fruits, of uniform size. Short necks & noses Courgettes: fresh, young, green, tender, straight fruits, of uniform size. Short necks & noses Cabbages: solid heart, minimum 75mm stalk left on. No leaves removed Lettuce: Roots may be rinsed but not removed. Minimum removal of leaves Tomatoes: Fruits of good, even size. Ripe but firm, with good colour. Calyces attached Marrows & squashes: fruits of medium size. Well shaped & matched. Any colour Fruit: must have stalks attached Labelling: Exhibitors should name varieties where possible

Swiss Roll recipe:

4 eggs	100g caster sugar	100g self raising flour	Jam			
Pre-heat oven to 220C / 200C fan.						
Grease a 33m	ım x 23mm (13in x 9 in) swiss roll tin	and line with baking parchment.				
Crack the egg	s into a bowl, add the sugar, then wh	nisk until light and fluffy.				
(Test by lifting the whisk out of the bowl which should leave a trail in the mixture)						
Sift the flour into the bowl, then gently fold in with a spatula.						
Pour the mixture into the tin & bake for 8-10 mins or until the sponge is shrinking away from the sides.						
Turn out onto sugared parchment. Score a line 2cm in on the short side. From this line, roll sponge						
and leave to cool. When cool, unroll, fill with jam & re-roll the sponge tightly.						

Rolleston Fayre - August Bank Holiday Monday

Refreshments available throughout the day at Rolleston Club

We are delighted to invite you to enter as many classes as you wish at our annual village Fayre. Rolleston and it's residents have a proud history of supporting our community and we hope you enjoy the day! We would like to thank all the community organisations and individuals who have put so much effort into organising this event and given freely of their time, enthusiasm and expertise.

Exhibitor's Nar	ne:	on F row, Show y Form		Exhibitor No:
Class No	Donate?	Class No	Donate?	Please read the Fayre Rules on the back page

Timetable on the day:

0730 - 0930	Entries accepted at the Club only
10.00 - 13.00	Judging
13.30 - 16.30	Fayre open to the public
16.30 - 17.00	Exhibitors may retrieve their entries if desired
17.00 - 18.00	Music at the Club
1800	Rolleston Club - Prizes awarded plus auction & raffle

Entry Forms can be submitted at Rolleston Club on: Mon 19th Aug - 7pm to 10pm Mon 26th Aug - 7.30 to 9.30am

Childrens classes are sponsored by Rolleston Civic Trust and are FREE to enter



