

General Guidelines for Exhibitors:

- 1. Exhibit Selection:** Follow the Carlops Village Centre schedule closely. Contact the committee for clarifications.
- 2. Exhibitor Identification:** Write your name on the provided paper, fold to conceal, seal, and label with the class number.
- 3. Auction Opt-out:** Display a ‘Not to be Sold’ notice if you don’t want your entry auctioned. Ensure prompt collection post-show.
- 4. Specimen Count:** Adhere strictly to the schedule’s specimen count to avoid disqualification.
- 5. Uniformity:** Ensure all specimens in a class are uniform in size and characteristics.
- 6. Presentation:** Stage exhibits attractively using provided materials. Presentation can be a tiebreaker.
- 7. Judging Absence:** Stay out of the hall during judging and return only at the designated time.
- 8. Judges’ Decision:** Respect the judges’ decisions. Submit written appeals to the Secretary for any concerns.

Baking and other Produce:

- Display on CVC-provided plates/doilies.
- Judges assess appearance, rise, and texture (not always taste).
- Class 50: Chocolate cake must be iced.
- Class 55: One egg checked for single yolks.

Preserves:

- Label jars, fill to neck, use proper covers.
- Judges evaluate colour, appearance, consistency, and sample contents.
- Use suitable lids for vinegar-based preserves.

Handicrafts:

- Judges look for craftsmanship and creativity.
- Stitched items judged on tension and finishing; should be pressed.
- Photographs must be framed or mounted.

Children’s Classes:

- Open to all children up to 16 years.
- Entries labeled with age and class number.
- Three age sub-sections with awards for each.
- You are encouraged to compete in any class in the Carlops Rural Product show

REGULATIONS

There is no entry fee for competitors.

The organisers will appoint independent judges for each class.

All exhibits to be handed in at Carlops Village Hall on Saturday 17th August 2024 between 8.00 am and 10.00 am. After 10.00 am competitors must leave the Hall, apart from officials appointed to assist the Judges.

Competitors are held to declare that their exhibits are of their own growing or making.

Competitors who do not wish their exhibits to be sold in aid of Village Hall funds should mark them ‘NOT TO BE SOLD’. Please do not remove any exhibits before 3 pm.

While every care will be taken with exhibits, the Carlops Village Centre Management Committee cannot accept responsibility for any loss or damage of exhibits.

PRIZE GIVING AND AUCTION

The award of trophies, medallions and prizes will take place at 3 pm.

Immediately after the prize giving, there will be an auction of exhibits donated by competitors in aid of Village Hall funds. Lots are often made up of several items. The CVC Management Committee is extremely grateful for the additional funds raised by this finale to a very pleasant event.

For further information please contact:

Jean Ritchie 01968 676418
Alex Hazlewood 0131 610 1980
Or any member of the hall committee

PRIZES

Trophies are held for one year. Please hand these back to the organisers for engraving after the prize giving ceremony.

TOM FERGUSON MEMORIAL CUP

Awarded to the competitor gaining the highest points in the CUT FLOWER CLASSES

ELIZABETH VEITCH BEQUEST TROPHY

Awarded to the competitor gaining the highest points in the HORTICULTURAL CLASSES

JESSIE WILSON FLUTE

Awarded to the competitor gaining the highest points in the BAKING CLASSES

LINTON MUIR PERPETUAL CHALLENGE CUP

Awarded to the competitor gaining the highest points in the INDUSTRIAL CLASSES

MARGARET STONE TROPHY

Awarded to the competitor gaining the highest points in the HANDICRAFT CLASSES.

ANN SMITH TROPHY

Awarded to the child gaining the most points overall

CARLOPS VILLAGE CENTRE MEDALLIONS

Awarded to the child, in each age group, gaining the highest points in the CHILDREN’S CLASSES. There is also a first prize of £2 and a second prize of £1 in each child’s age group.

SPECIAL PRIZES

At the discretion of the Judges, special prizes may be awarded for individual outstanding exhibits.

SPECIAL THANKS GO TO THE JUDGES AND THE AUCTIONEER

CARLOPS VILLAGE CENTRE

Rural Products Show

Saturday 16th August 2025



8.00 – 10.00 am - Entries received

10.00 am - Competitors leave the hall

2.30 pm - Hall open to all

3.00 pm - Prize giving

3.15 pm - Auction of entries and small donated items

Admission: £3

Schoolchildren: Free

HORTICULTURAL CLASSES

Entries are welcome from greenhouses, walled gardens etc. Judge's tip: wash root vegetables the night before and cover with a damp cloth.

Vegetables

Each entry in classes 1-16 must be of one variety

- 1. 2 beetroots (*with tap root and 75 mm foliage*)
- 2. 2 turnips (*with small tap root*)
- 3. 2 carrots (*with roots and 75 mm foliage*)
- 4. 2 onions (*tie necks with raffia, remove loose skins*)
- 5. 3 shallots (*tie necks with raffia, remove loose skins*)
- 6. 2 leeks
- 7. 3 potatoes (*same variety*)
- 8. 1 cabbage (*50 mm stalk*)
- 9. 1 cauliflower (*50 mm stalk*)
- 10. Kale (*6 leaves*)
- 11. Spinach (*6 leaves*)
- 12. 3 pods broad beans
- 13. 6 pods peas
- 14. 1 lettuce
- 15. 3 tomatoes (*all same size, calyx in*)
- 16. 3 cherry tomatoes (*all same size, calyx in*)
- 17. 2 courgettes (*leave flower head on*)
- 18. Any other vegetable
- 19. Mixed organic vegetables in a box
- 20. Mixed collection of herbs (*bunched or boxed*)
- 21. Collection of salad leaves in a box
- 22. Parsley plant in a pot

Fruits

Displayed on saucer provided

- 23. Strig of redcurrants
- 24. Strig of blackcurrants
- 25. 8 dessert gooseberries
- 26. 8 raspberries
- 27. Any other single variety of fruit

Pot plants

Entries do not need to be pot grown

- 28. Alpine
- 29. Cactus or other succulent
- 30. House plant

- 31. Outdoor planter or pot
- 32. Hanging basket or bag
- 33. Fuchsia from judge's seedling

Cut flowers

Display using vase provided

- 34. 3 sprays, same variety and colour
- 35. 3 rose blooms
- 36. 5 sweet peas
- 37. 5 blooms of any other flower
- 38. Vase of mixed flowers
- 39*. 5 marigolds *plate provided*
- 40*. 5 pansies or violas *plate provided*
- 41*. 5 nasturtiums *plate provided*

** Display using plates provided (heads only)*

Set pieces

- 42. Blue and White
- 43. Arrangement of foliage and grasses

INDUSTRIAL CLASSES

Baking and other Produce

Displayed on plates and doilies provided

- 44. Sourdough bread (*any flour type*)
- 45. 3 Scottish pancakes (*drop scones*)
- 46. 3 oven scones
- 47. 3 Shortbread biscuits
- 48. Marbled Jam and Almond Swirl Cake to recipe supplied
- 49. Victoria sponge sandwich (*jam filling*)
- 50. Chocolate cake (*iced*)
- 51. Gingerbread
- 52. Gluten free baking
- 53. 3 Vegetarian sausage rolls
- 54. Jar of honey
- 55. 3 eggs from domestic fowl

Preserves

In clearly labelled jars, filled to the neck, with proper pot covers

- 56. Marmalade
- 57. Jam from locally grown fruit
- 58. Fruit jelly from locally grown fruit (set and clear)

- 59. Lemon curd
- 60. Chutney or pickle
- 61. Any jar of a fermented food
- 62. 1 bottle home-made wine, ale or cordial

HANDICRAFT CLASSES

- 63. Drawing, painting or collage
- 64. Knitted or crocheted article
- 65. Decorative needlework
- 66. Any other handicraft (*including woodwork*)

Photographs

Framed or mounted on card.

Judge's tip: *printing on photographic paper produces better quality images.*

- 67. Local wild life
- 68. local pets or livestock
- 69. Night Sky
- 70. In the Garden
- 71. 3 photographs on one theme
- 72. Detail or close-up photographic image
- 73. Peace and quiet

CHILDREN'S CLASSES

Age clearly written on outside of entry slip Judging will be within 3 age groups:

- Up to 7 years, 8 – 11 years, 12 – 16 years*
- 74. 3 decorated home made biscuits
- 75. A decorated gingerbread figure
- 76. A decorated chocolate cake
- 77. Lego construction (not a kit)
- 78. Felt or fabric landscape picture
- 79. A painting of your home
- 80. Animal figure in clay/plasticine
- 81. A miniature garden in a box

Children of all ages are also encouraged to enter any Horticultural, Industrial or Handicraft class.

No-bake chocolate tart

- 200g pack all-butter biscuit
- 100g butter
- 1 tbsp golden syrup or honey
- 100g bar dark chocolate
- 100g bar milk chocolate
- 1 tsp vanilla extract
- 2 tbsp icing sugar, plus extra for dusting
- 200ml whipping cream
- 3 tbsp crème fraîche, to decorate
- 200g raspberry, to serve

Crush the biscuits by putting them in a large, strong, plastic food bag and bashing with a rolling pin. Melt the butter with the syrup or honey in the microwave, then stir in the biscuits. Press onto the base and up the sides of a 12 x 36cm rectangular tin and chill while you make the filling.

Break up the two chocolate bars and put in a large bowl. Melt in the microwave for 2-3 mins on Medium, stirring halfway through. Stir in the vanilla extract, then sift in the icing sugar. Whip the cream until it just holds its shape, then fold into the melted chocolate. Pour into the prepared tin and smooth the top. Chill for at least 2 hrs or for up to 2 days.

Just before serving, remove the tart from the tin and slide it onto a flat plate (loosen edges first with the tip of a small pointed knife). You will find it easier to remove the tart if you leave it at room temperature for 30 mins. Put a few tsps of crème fraîche and top each with a raspberry, then dust lightly with icing sugar.