

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 16th August 2026 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

SUNDAY 16th August 2026

This year we are running on Sunday to see if that has less conflicts with other events



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: £2

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. World Cup
43. Arrangement of foliage and grasses

INDUSTRIAL CLASSES

Baking and other Produce

Displayed on plates and doilies provided

44. Seeded wholemeal bread.
45. 3 Scottish pancakes (*drop scones*)
46. 3 oven scones
47. 3 oatcakes
48. Cheese and Onion Pie – 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

As part of the 2026 making history exhibition, photos this year must be uploaded from February onwards to <https://yellow-card.uk> where they will be printed and framed and put on display as part of the RPS

67. Local wild life
68. local pets or livestock
69. Shadows
70. In the Garden

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

71. 3 Lamingtons
72. A decorated gingerbread figure
73. Decorated chocolate cake
74. Lego construction (not a kit)
75. Felt or fabric landscape picture
76. A painting of your home
77. Animal figure in clay/plasticine
78. A miniature garden in a box

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

CHEESE AND ONION PIE

Ingredients

For the pastry

- 450g / 1 lb plain flour, plus extra for dusting
- 2 tsp baking powder
- 1/2 tsp salt
- 120g / 4 1/2oz unsalted butter, plus extra for greasing
- 1 free-range egg yolk
- 50g / 2oz parmesan cheese (or a similar vegetarian hard cheese), grated
- 120ml/4fl oz water
- 1 free-range egg, beaten, for glazing

For the filling

- 1 medium potato, peeled and cut into cubes
- 2 onions, finely sliced
- 1 tbsp plain flour
- 50ml / 2oz whole milk
- 50ml / 2oz double cream
- 150g / 5 1/2oz mature cheddar cheese, grated
- 1/2 tsp English mustard
- 1/2 tsp cayenne pepper
- salt and freshly ground black pepper

Method

- **Pastry:** Pulse flour, baking powder, salt, butter and egg yolk to breadcrumbs. Stir in parmesan. Add water gradually until a dough forms. Shape into a ball, wrap, and chill for 1 hour.

- **Potatoes:** Boil potato pieces in salted water for 10–15 minutes until tender. Drain and set aside.

- **Onions & Sauce:** Boil sliced onions for 2–3 minutes, drain, return to the pan. Stir in flour, then add milk and cream, cooking until slightly thickened. Add potatoes, cheese, mustard and cayenne. Season and set aside.

- **Prepare Tin:** Heat oven to 180°C/350°F/Gas 4. Butter and flour a 20cm/8in deep pie tin.

- **Base:** Roll out two-thirds of the pastry to fit the tin. Line the tin, trim, and prick the base.

- **Blind Bake:** Line with greaseproof paper, fill with rice/beans, and bake for 10–15 minutes until pale golden. Remove weights, cool, then add the filling.

- **Lid:** Roll out remaining pastry slightly larger than the tin. Brush the rim with beaten egg, add the lid, trim, and crimp to seal.

- **Bake:** Cut two steam holes, brush with egg, and bake for 25–30 minutes until golden.