

# Harvest Fayre

Weekend

SAT 2 & SUN 3  
SEPTEMBER  
11am-4.30pm

Family Fun  
Crafts & Games  
Bar & BBQ  
Live Music

Proceeds to  
#CoggesTractorFund  
Thanks for your  
support

## Cogges Harvest Fayre Food and Produce Show

Prizes and Presentation  
of awards 3.30pm  
on Saturday  
2 September

Categories  
Vegetables & Fruit  
Flowers  
Photographs  
Home Economics  
Floral Art  
Handicrafts  
Under 12s



USUAL FARM ADMISSION  
FREE TO SEASON TICKET HOLDERS  
Small charge for some activities

More info / booking:  
[cogges.org.uk](http://cogges.org.uk)

Cogges Manor Farm  
Witney, Oxfordshire  
Free Parking OX28 3FR



C  GGES

# The Rules of the Show



1. The barns will be open for Exhibitors from 8.30am on Saturday 2nd September. Entries to be in place and the halls cleared for judging by 10.30am prompt.
2. Exhibits must be removed Monday 4th and Tuesday 5th 9am – 5pm. A condition of entry is that all exhibits must be left for the duration of the show Saturday 2nd and Sunday 3rd September.
3. All fees to be paid at the time of entry – see enclosed entry form.
4. Exhibitors are limited to TWO entries per class. More than one prize card can be awarded but prize money paid for the highest place only.
5. The Judge's decision is final.
6. Cogges Manor Farm will not be responsible for any loss or damage to any exhibitor's property.
7. All vegetables and flowers must have been grown by the exhibitor on his or her own premises, allotment, land etc., except those used in the Floral Art classes. In the case of pot plants, these must have been cared for by the exhibitor for at least 60 days before the show.
8. All classes are open to ALL ages and genders, except section 7 which is open to children aged UNDER 12 only.
9. When stated, a bowl or a vase must comply with the following: a bowl is a vessel as wide or wider than its depth; a vase is a vessel which has its height greater than its width.
10. In the home economics classes, entries should be placed on a plate or ceramic bowl not larger than 25cm (10in). Tinfoil dishes are not allowed.
11. Prize money will be paid on collection of your exhibit at the times given (point 2). Any prize money not collected within the collection times will be forfeited unless prior arrangements have been made the Cogges team.

# Show Judges

**Vegetables and Fruits** Heather Horner and Jude Palmer

**Flowers** Sandra Green

**Photographs** Cereta Drewett

**Home Economics** Pauline Bowles

**Floral Art** Sandra Green

**Handicrafts** Hilary Kent

**Under 12s** Felicity Compton, and Owen Collins (Poetry)

*The Management and Trustees of Cogges Farm thank the judges for their help and support.*

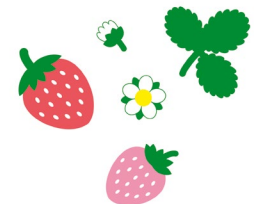
**Prize Money for ALL classes will be:**

1st Prize = £1

2nd Prize = 75p

3rd Prize = 50p

*Thank you to Autumn Neagle for design and front cover, and Felicity Compton for use of her illustrations inside and back cover*



## Top tray trio of vegetables – Class 1



The Top tray is for a collection of three types of vegetables from the following list of eight. The quantity of each vegetable is given in brackets.

**Carrots (3) Cauliflowers (2) Onions (3) Parsnips (3)**

**Potatoes (3) Runner Beans (6) Tomatoes (6)**

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape, and colour; 7 points for condition; 6 points for uniformity. The overall mark will therefore be out of a total of 60.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45x60cm (18x24in), without bending any of them. No part of any exhibit may exceed the size of the tray. A tray or board measuring 45x60cm (18x24in) can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45x60cm (18x24in). A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as pates, sand, rings etc, will be allowed. Onion tops may be tied or whipped using raffia, twine or string.

### Notes for Exhibitors

Carrots and parsnips must have foliage trimmed back to 7.5cm (3in). Peas and beans must be displayed with stalk attached. Tomatoes must be displayed with calyces (the green flower bud case). The tray, board or staging must not be cut or mutilated in any way at all – such as cutting holes for standing onions in.

## Top Vase – Class 17

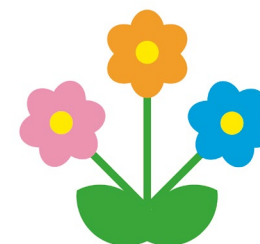
The Top Vase class is for a vase of mixed flowering stems containing a total of between five and ten stems, taken from a minimum of two different kinds of plants. Please see notes below.

The display will be judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality, and freshness of the flowers on display, and 10 points for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Stems used in the display must be showing flowers only. No seed heads or berries will be allowed. The vase can be any shape and size and made from any material but be in proportion to the display. No marks are awarded for the vase itself. No accessories whatsoever – such as bows and additional foliage – will be allowed. Foliage, which is growing naturally from the flowering stem, and is still attached to that stem, is allowed. Packing material – including oasis – to keep the stems in place is allowed.

### Notes for Exhibitors

Flowering stems can be taken from any flowering plant. The different kinds of plants need to be taken from different genera. For instance, Pinks, Carnations and Sweet William – which are all Dianthus – would not be classed as different kinds.

Only fresh, homegrown flowers can be used in the vase. No dried or silk flowers are allowed. Exhibitors should note that the display will be viewed and judged all round.

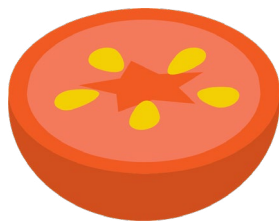


## Section 1 – Vegetables & Fruit



### Class Entry

- 1 Top Tray – a collection of three types of vegetables. See page 4 for this class.
- 2 Collection of vegetables, four distinct kinds, frontage 75cmx60cm deep (30inx24in). Varieties named. Tomatoes may be included, garnishing allowed.
- 3 Four potatoes, white or coloured
- 4 Four onions
- 5 Four carrots, long or stump rooted
- 6 Five runner beans or 5 French beans
- 7 Six tomatoes or a dish of cherry tomatoes
- 8 Three beetroot, any variety
- 9 A plate of 3 courgettes, maximum 20cm (8in) in length
- 10 2 Cucumbers, any variety
- 11 Any other vegetable NOT listed above, not less than 2 specimens
- 12 A salad basket, to contain home grown items for a salad, maximum 45cm (18in)
- 13 Three apples, dessert or culinary
- 14 Three pears
- 15 Novelty class - One distorted or miss-shaped vegetable



## Section 2 – Flowers

### Class Entry

- 16 Top Vase – a vase of mixed flowering stems. See page 5 for this class.
- 17 One rose bloom
- 18 A vase of six stems of one variety of annual or herbaceous flowers.
- 19 A vase of 3 dahlia cactus or waterlily type dahlia
- 20 A vase of any other flowers not named in section 2
- 21 A vase of mixed garden flowers
- 22 Novelty class – a display of floating heads in a dish or bowl, not more than 25cm (10in) diameter
- 23 An orchid plant
- 24 One flowering pot plant excluding orchids. Pot not to exceed 25cm (10in)

## Section 3 – Photographs



### Class Entry

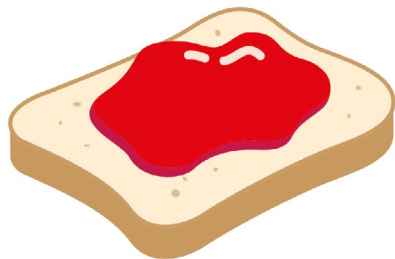
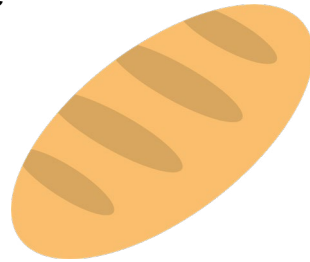
- 25 Wildlife - maximum size 13cmx18cm (5inx7in)
- 26 Life on the farm/Agricultural Scene - maximum size 13cmx18cm (5inx7in)
- 27 A floral close up - maximum size 13cmx18cm (5inx7in)
- 28 Life in Witney - maximum size 13cmx18cm (5inx7in)

## Section 4 – Home Economics



### Class Entry

- 29 A Victoria Sponge – recipe specified on page 12
- 30 A Lemon Drizzle Cake – recipe specified on page 13
- 31 4 Scones (can be plain, fruit or cheese)
- 32 A Cogges themed showstopper cake
- 33 A jar of homemade jam
- 34 A jar of homemade marmalade
- 35 A jar of chutney
- 36 A loaf of handmade bread



## Section 5 – Floral Art



An exhibit is composed of natural plant material (fresh or dried) with or without accessories contained in a space as specified in this schedule.

Backgrounds, bases, containers, drapes, exhibit tiles and mechanics may also be included in an exhibit unless otherwise stated. More than one placement may be included.

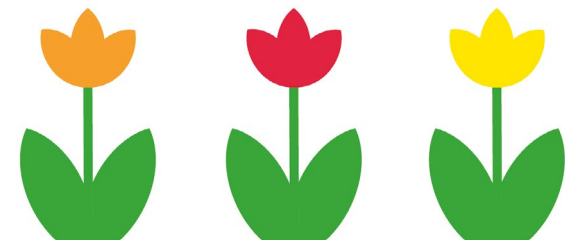
Plant material **MUST** predominate.

### Class Entry

37 Cogges at Harvest time – to be judged from the front. Space allowed 50cm (20in) square. Height unrestricted. Accessories allowed.

38 Fabulous Foliage – an exhibit without flowers, to be judged from the front. Space allowed 50cm (20in) square. Height unrestricted. Accessories allowed.

39 Life on the Farm – to be judged from the front. Space allowed 50cm (20in) square. Height unrestricted. Accessories allowed.



## Section 6 – Handicrafts



### Class Entry

- 40 A hand knitted garment. Any wool may be used
- 41 An item of patchwork or quilted craft
- 42 An item of cross or counted stitch, embroidery, or tapestry.  
Max size 46cm (18in)
- 43 Any OTHER item of craft (e.g., wood, glass, material etc.)
- 44 An original pencil drawing or watercolour.
- 45 A limerick. Title: There once was a farmer from Cogges.  
(A limerick is a humorous five-line poem – rhyme)  
Please keep this family friendly!

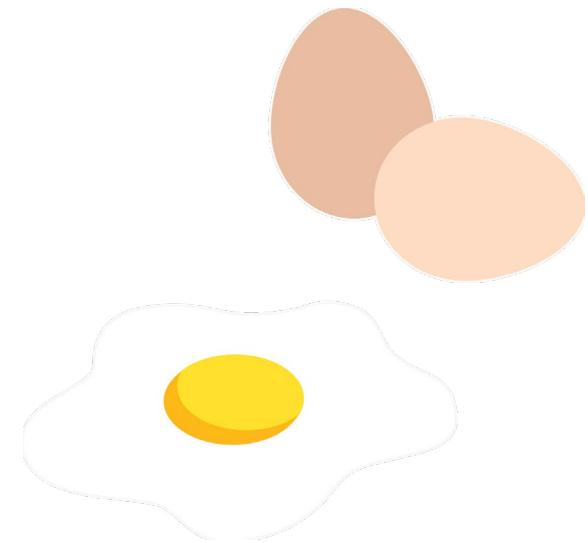


## Section 7 – Under 12s

All classes open to all children aged UNDER 12 years of age.  
Each entry should state the child's name and age.

### Class Entry

- 46 A handmade animal, any material
- 47 A hand painted and decorated egg (which needs to sit in an egg cup which you should supply)
- 48 A miniature garden OR farm on a plate (you may use both natural and craft materials). 26cm diameter maximum (10.23in)
- 49 An original pen OR pencil drawing.
- 50 Compose and illustrate your own poem about the season!



## Class 29 - Recipe for Victoria Sponge

### Ingredients:

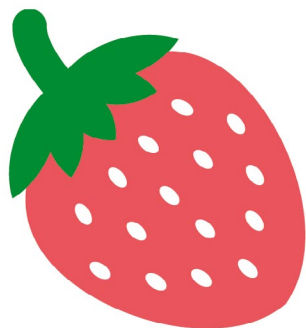
175g / 6oz soft margarine or butter

175g / 6oz caster sugar

3 eggs (beaten)

175g / 6oz self-raising flour

Strawberry or Raspberry jam



### Method:

Set oven at 350 degrees Fahrenheit / Gas Mark 4 / 180 degrees centigrade (fan ovens 160 degrees centigrade).

Grease and paper line 2 x 18cm to 20cm (7in x 8in) sandwich tins.

Cream butter and sugar together until light and fluffy.

Add the beaten eggs a little at a time, with a little flour to prevent curdling. Gently fold in remaining flour with a metal spoon until well mixed. Do not over beat.

Divide the mixture between the tins, level the surface. Bake for about 25-30 minutes on the middle shelf, until firm to the touch and beginning to shrink away from the sides of the tins.

Turn out and cool on a wire rack.

When cold, sandwich together with 2-3 tablespoons of either strawberry or raspberry jam. Leave top plain, do not sprinkle with sugar.

## Class 30 - Recipe for a Lemon Drizzle Cake

### Ingredients:

115g / 4oz soft margarine or butter

175g / 6oz caster sugar

175g / 6oz self-raising flour

60ml / 4 tablespoons of milk

2 large eggs

Finely grated rind of 1 lemon

### Syrup:

25g / 3 rounded tablespoons of icing sugar

45ml / 3 tablespoons of fresh lemon juice

### Method:

Set oven at 350 degrees Fahrenheit / Gas Mark 4 / 180 degrees centigrade (fan ovens 160 degrees centigrade).

Grease and line a 2lb or 900g loaf tin. (Measuring approximately 20cm x 10cm or 8in x 4in or) with non-stick baking paper. Cream the fat and sugar, add eggs, sifted flour, finely grated lemon rind and milk. Mix well to a soft dropping consistency. Put in a tin, smooth the top and bake for 40-45 minutes until firm.

Mix the sifted icing sugar and lemon juice. Prick all over the top of the cake as soon as it comes out of the oven and then drizzle the mixture over the cake. Leave in the tin until completely cold.



## Class 50 - Illustrated poetry for under 12s

Children under 12 are invited to compose an original seasonal poem or haiku and illustrate in any medium.

Here is an Autumn-themed poem example for inspiration!

Autumn is here. Another year is coming to an end.

Summer's finished, Summer's gone, Winter's round the bend.

Autumn is piles of crunchy leaves, orange, gold, and red.

Autumn is sweaters with long sleeves and blankets on the bed.

Autumn is football, Autumn is pumpkins, Autumn's where summer ends.

And Autumn is coming back to school and seeing all my friends.



## Guide to Exhibiting

### Vegetables

- Appearance – carefully washed; skins undamaged; the correct number
- Condition – fresh, tender, and free from coarseness and blemishes
- Size – not so overgrown to be coarse, or too small to be useful
- Shape and colour – uniform
- Leave the stalks on tomatoes, French and runner beans
- Onions should be dressed

### Fruit

- Not overripe, with a natural bloom
- Fresh, free from blemishes, good shape and uniform size
- Stalks intact

### Cakes

- Evenly baked with straight sides and lining papers removed
- Free from cooling rack marks
- You may place on a doily

### Jams, Marmalades, Jellies, Curds and Chutneys

- No cores, stones or air bubbles
- Fill the jar and cover with a wax disc
- Affix a plain white label clearly showing the contents and date made

### Crafts – judging criteria

- Overall standard of the finished work including presentation
- Detail of the design
- Use of colour
- Composition – What makes it stand out
- Choice and use of medium
- Choice of subject
- Photographs to be displayed WITHOUT frames







# Scarecrow Competition!

Enter the Cogges Scarecrow

Competition for a chance to win a Family Season Ticket! To celebrate the changing season, make your own scarecrow for your garden, allotment or window at home, and share a photo of your creation along with

our sign. Winners announced at our

Harvest Fayre! Open to all ages. Share a

photo or video of your creation on

Cogges Facebook,

Instagram or TwitterX

#cogges scarecrow

[cogges.org.uk](http://cogges.org.uk)

