HALL
Of the XI Towns

For more details and to enter, scan here:

rvh.charityhive.co.uk

The Ruyton XI Towns Village Hall Show Programme

Saturday 12th September 2026

2.30 – 4.30pm

rvh.charityhive.co.uk

Ruyton XI Towns Village Hall Show 2026

The Ruyton XI Towns Village Hall Show is an opportunity to show off your work, get together with friends and catch up on all the news from the holidays. All proceeds will go towards the maintenance of the Village Hall. Please support your local show by entering your produce and handiwork and by coming along on the day.

- Entry to the show is £1 on the door, children enter free
- Entering exhibits to the show is free of charge

All entry applications must be submitted by 4pm on Friday 11th September.

Ways to enter exhibits:

- Online at https://rvh.charityhive.co.uk or scan here:
- Paper Application Forms are available at Café Eleven; **these must be either handed in to Café Eleven by the deadline** or scanned and emailed to bookings@rxitvillagehall.co.uk **by the deadline**.

Timing	Activity
9.30am – 11.30am	Entries to be delivered to the Village Hall
11.30am – 2.30pm	Village Hall closed for judging
2.30pm	Show Opens! View all entries and winning exhibits. Tea & Cake. Stalls & Raffle. Children's Trails.
3.30pm	Awards, Raffle Draw and Online Raffle Prize Giving
4.30pm	Show Closes

A BIG THANK YOU!

Ruyton XI Towns Village Hall Committee wishes to thank everyone who sponsors, judges, helps and exhibits and everyone who donates prizes and/or supports our show; we really appreciate it!!

For more information, to offer help or sponsorship, or any queries please email bookings@rxitvillagehall.co.uk

We would like to say a massive thank you to this year's sponsors who make it possible for us to set up our show:

Ruyton XI Towns Parish Council

RDW exhibitions

LLOYD'S ANIMAL FEEDS

Packwood Part of the Shrewsbury School Family

SPAR BASCHURCH

DAIRI-PAK CORRUGATED PACKAGING

Click Counselling

Also, a big thank you to all those who have donated prizes:

Bannatynes
Ruyton XI Towns Village Store
Ruyton XI Towns WI
Brownhills B&B
RATS
Café Eleven
Home Farm @ Attingham
The Dog
Tanners
The British Ironworks
Bomere Heath Cricket Club
Simla Tandoori
Main Crop Potatoes
The Cliffe Garden Club
Jungleland Telford
The Entertainer
The Climbing Hut
Attingham Park
Chirk Castle
Simply Diana Holistic Therapies
Shiner
The Cliffe Garden Club
Maincrop Potatoes
The Monkey Forest
Cambrian Heritage Railway
Booka Book Shop
Startlewood Feeds
Katina Tucker - Avon

<u>Competition Classes</u>

A maximum of TWO exhibits per exhibitor in any Class

Section 1: Fruit and Vegetables

Class

1. Longest Runner Bean
2. A Small Bowl of Foraged Fruits (NOT grown by you)
3. 3 Apples (any variety but must be the same)
4. 3 Root Vegetables (any type but must be the same)
5. A Plate of 3 Stone Fruits (all the same fruit)
6. Most Wonky Fruit or Vegetable (single item)
7. 3 Courgettes
8. 3 Tomatoes

Section 2: Flowers

Class

1. A Vase of Dahlias (min 3)
2. A Single Rose
3. A Vase of Flowers (any variety)
4. A Vase of Roses
5. A Potted Cactus or Succulent (max 8” diameter)
6. A Pot of Herbs (max 8” diameter)

Section 3: Floral Art

Class

1. An Arrangement connected to a 2026 100th Birthday (alive or dead)
2. An Arrangement to celebrate a 2026 World Cup
3. An Arrangement of Foraged Flora
4. An Arrangement in an Unusual Container (max A3 size)
5. An Arrangement with a connection to Ruyton XI Towns Store

Section 4: Food & Cookery

Class

1. 6 Scones (any flavour)
2. A Victoria Sponge (any recipe)
3. A Fruit Cake
4. A Citrus Cake
5. A Traybake
6. A Novelty Cake
7. A Jar of Fruit Jam or Marmalade
8. 6 Cupcakes (any flavour)
9. A Tart, Flan or Quiche
10. A Bottle of Home Brew or Homemade Alcohol

All food preparation must comply with the Food Safety Standards as attached.
All entries (unless you specify otherwise when entering) will be sold on the tea and cake stall after they have been judged to raise money for the Hall.

Section 5: Crafts

Class (mark exhibits with an "a" if made by an over 14 or a "b" if made by an under 14, e.g. 1a or 1b)

1. A Handmade Decoration
2. A Homemade Garment – any medium
3. A Homemade Item of Jewellery
4. A Craft Project You Are Proud Of (Max A3 Size) made within the last year so we don't see the same entries as last year!
    i. That was completed in a day or less
    ii. That was completed in a matter of weeks
    iii. That was a labour of love and took many months
5. A Paper or Origami Craft

Section 6: DIY

Class

1. A Storyboard / Pictures (Max A3 size) of a Project You Are Proud Of
2. A Before & After Photo of a Project (Max A3 size total)

Section 7: Photography

Class

1. Photo: “Farming”
2. Photo: “Wildlife"
3. Photo: “What is it?”
4. Photo: “A Photo Taken on The Cliffe”
5. Photo: “Symmetry”
6. A Caption Photo (please include your caption on the mount/photo)

Section 8: Junior Up to 14 years of age

Class (mark exhibits with an “a” if made by an over 5 or a “b” if made by an under 5, e.g. 1a or 1b)

1. A Cress Creation
2. A Craft using Kitchen/Toilet Roll Inner Tubes
3. An Origami Model or Decoration
4. A Friendship Bracelet
5. A Diorama Connected to David Attenborough or Winnie the Pooh
6. A Play Doh or Clay Model
7. A Drawing (using any medium)
8. A Decorated Hardboiled Egg
9. A Drawing, Painting, Model, Design or Mood Board of a new Village Hall – this could help us design our new hall!!

Rules and Conditions

Please read the rules, failure to comply might lead to disqualification. (*The Judge's decision is final!*)

General

1. The Hall will be open for delivery of exhibits from 9.30am to 11.30am on the day of the show.
2. No persons, other than officials engaged, will be allowed in the Hall after 11.30am, or while judging is taking place, until the show opens.
3. Exhibits must be the bona fide property of the exhibitor, with the exception of exhibits in Section 1 Class 2: Foraged Fruit and Section 3: Floral Art
4. Anyone acting in contravention of Rule 3 will, on detection, forfeit any prizes he/she may have been awarded.
5. No exhibitor may enter more than **two** exhibits in any one Class.
6. Exhibitors are to provide all vases, containers, plates etc as may be necessary.
7. Every care will be taken of exhibits, but the Committee will not be responsible for any damage or loss.
8. Stewards reserve the right to move exhibits to facilitate judging, as necessary.
9. Certificates will be awarded for the 1st, 2nd and 3rd BEST ENTRIES in the individual sections.
10. Where there is insufficient merit or entries, prizes may be withheld. The judges' decisions are final in all cases of merit.
11. Exhibitors must not remove exhibits before the prize giving.
12. Any items not claimed and produce donated may be sold to benefit the Hall.

Section Rules:

Floral Art

Unnatural materials may be used only as accessories

Cookery Guidance

All items must be homemade. Items that are still warm may be disqualified. All items **must have a list of ingredients, including all allergens, displayed with them** and comply with Food Safety Standards.

Photography

The entrant must gain permission from anyone who appears in their photograph. Photographs, may be either colour or black and white, must be no larger than 8” x 6” (203mm x 105mm), may be simply mounted but unframed OR A4 unmounted and unframed.

Food Safety Standards

Providing Food at Community and Charity Events

Guidance on providing food in a village hall or other community setting for volunteers and charity groups. It includes advice on registration, certificates and allergen information.

Food supplied, sold or provided at charity or community events, such as street parties, school fetes or fundraisers, must comply with food law and be safe to eat.

Registration

If you sell or supply food for free, cook, store, handle, prepare or distribute food, you may be considered a food business and may need to register with your local authority.

This includes food businesses trading:

- at, or during a charity or fund-raising event from physical customer-facing premises from home
- from a mobile unit or temporary premises
- online (for example via social media or a website) or through distance selling (distance selling means any selling that happens without face-to- face contact with the consumer)

If the food activity is very limited and infrequent, the local authority may decide that registration is not needed. However, the food you provide should still be safe to eat and we recommend you follow food safety and hygiene best-practices. If you are unsure if you need to register or require further advice, please contact your local authority in England, Wales or Northern Ireland.

Allergen information

Allergen labelling law applies to registered food businesses. If you are a registered food business, you will need to follow the allergen rules.

If your activity does not need to be registered as a food business, you don't have to provide information for consumers about allergens present in the food as ingredients. We recommend that the more information you can provide about allergens to customers, the better it is, so that people with food hypersensitivities (allergies, intolerances and coeliac disease) can make safe choices.

Prepacked and Prepacked for Direct Sale (PPDS) foods

Prepacked products refer to any food put into packaging before being placed on sale, e.g. the food you find in a supermarket.

PPDS is food which is packaged at the same place it is offered or sold to consumers and is in this packaging before it is ordered or selected, like food to go.

Prepacked and PPDS foods are required to provide the name of the food and a full ingredients list with the 14 mandated allergens emphasised within the list.

If you are serving prepacked or PPDS foods at a community or charity event, we recommend that you keep the packaging so that those with food hypersensitivities can check it for the ingredients they avoid.

Non-prepacked food

Food businesses providing non-prepacked foods (food not in packaging such as a meal or loose slices of cake) to consumers are required to provide information on any of the 14 mandated allergens contained in the food. The food business can choose how they do this, such as in writing e.g. on a menu, matrix or label or verbally, with a sign clearly indicating where the consumer can get this information e.g.by asking a member of staff

If you are serving a non-prepacked food at a community or charity event, like a homemade cake, we recommend that you make a note of the recipe or ingredients list so that you can provide this information to those with food hypersensitivities.

The FSA have free Allergy and Intolerance E-learning where you can learn more about managing allergens in a kitchen as well as how to cater for allergen information requirements.

Food hygiene certificates

You do not need a food hygiene certificate to make and sell food for charity events. However, you need to make sure that you handle food safely.

Keeping food safe

Following the 4Cs of food hygiene will help you prepare, make and store food
safely. The 4Cs of food hygiene are:

- cleaning
- chilling

- cooking
- avoiding cross-contamination

Here are some general practical tips for when you're making food for large numbers of people:

- prepare food in advance and freeze it, if you can, but ensure the food is properly defrosted before you use it
- wash your hands regularly with soap and warm water, using hand sanitisers if hand washing facilities are not available
- always wash fresh fruit and vegetables keep raw and ready-to-eat foods apart do not use food past its use-by date
- always read any cooking instructions and make sure food is properly cooked
  before you serve it
- ensure that food preparation areas are suitably cleaned and sanitised after use and wash any equipment you are using in hot soapy water
- keep food out of the fridge for the shortest time possible

Chilled food

Food that needs to be chilled, such as sandwich fillings served as part of a buffet, should be left out of the fridge for no more than four hours. After this time, any remaining food should be thrown away or put back in the fridge. If you put the food back in the fridge, don't let it stand around at room temperature when you serve it again.

Use-by dates

Use-by dates show how long the food remains safe to eat or drink. Check and follow the use-by dates of the food you serve. Food cannot be supplied in any circumstances if its use-by date has passed. This also applies if you are supplying people with packaged food from a food bank. WRAP date labelling guidance provides advice on how to safely redistribute surplus food and avoid food waste.

Foods that need extra care

Some foods are more likely to cause food poisoning than others. These include:

- raw milk
- raw shellfish soft cheeses pâté
- foods containing raw egg cooked sliced meats

If you serve any of these foods, consult the Foods which need extra care section in the Safer food better business pack.

Cakes

You can serve home-made cakes at community events. They should be safe to eat if the people who make them follow good food hygiene advice, the cakes are stored and transported safely and a list of allergens contained in each item is provided

Making and transporting cakes If you make a cake at home:

- Always wash your hands before preparing food
- Make sure that surfaces, bowls, utensils, and any other equipment are clean and sanitised don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- Store cakes in a clean, sealable container, away from raw foods
- On the day, when you bring in cakes from home or run the stall, you should: transport cakes in a clean/sanitised sealable container
- Make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- When handling cakes use tongs or a cake slice

Storing Cakes

You can keep cakes and baked goods with high sugar content in:

- Airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- The fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the use-by date of the added product.

There are some types of icing, such as ganache and buttercream, that can be kept outside the fridge. It’s best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.

Using jam jars

It is safe to re-use glass jam jars occasionally to supply home-made jam or chutney as long as the jars are properly washed. If jam jars are re-used, they should be free from chips and cracks and should be sterilised prior to each use. Well-fitting lids will also minimise any

hygiene risks to the food in the jars.

The regulations on food contact materials, which may limit the re-use of jam jars, apply to businesses. If you have any concerns about the re-use of jam jars, contact your local authority food safety team.

Ruyton XI Towns Village Hall Show 2026 - Entry Form

Please complete a separate form for each exhibitor.

All Food & Cookery entries will be sold on the Tea & Cake Stall. If you want to keep them, mark the Sell column with an "X" against the entry

Your Name:	**Your Phone:**
Name of Exhibitor:	
Exhibitor's Age (if under 14):	**Is the Exhibitor in the WI? YES/NO**

Section Number	Class Number	Class Title	Sell

Entry Forms to:

- Café Eleven by hand
- E-mail a copy to bookings@rxitvillagehall.co.uk

Forms must be received by 4.00pm on Friday, 11th September 2026

Entries must be delivered to the Village Hall on the day of the show between 9.30 and 11.30am. ***The Hall will be closed at 11.30 and no exhibits will be accepted after 11.30am.***