












## The Wrea Green Horticultural Society Show Countdown






Showstopper jobs for

# JULY







Vegetables and Fruit			
Class	Entry	Jobs and advice	Judging Criteria for the show
1	Six tomatoes on a plate	<p>Continue to remove any side shoots. Feed every 10 days with tomato feed when the first truss has small tomatoes forming.</p> 	<ul style="list-style-type: none"> <li>• Uniform in size and shape</li> <li>• Ripe but firm</li> <li>• Rich in colour with fresh calyx and stalk intact</li> <li>• Blemish free and unpolished</li> </ul> 
2	Nine cherry tomatoes on a plate	<p>Water regularly and thoroughly so the soil never dries out. If the soil dries out and is then flooded with water, the fruits will crack. Remove any yellowing leaves below the trusses. Once the plants reach the top of the greenhouse or have set seven trusses indoors or four trusses outdoors, remove the growing point of the main stem at two leaves above the top truss.</p>	<ul style="list-style-type: none"> <li>• Uniform in size and shape</li> <li>• Fresh, ripe but firm</li> <li>• Blemish free and unpolished</li> <li>• Rich in colour with fresh calyx attached</li> </ul> 
3	Two marrows	<p>Plant out your hardened-off marrows in the planting pocket described last month. Sink a plant pot to the side of the plant into which you can water. This ensures that water goes all the way down to the roots. Keep well-watered but water around the plant not over the top so that the neck of the plant, or the newly forming fruits do not rot. Feed every 10 days with a high potash liquid fertiliser. Lay developing fruits on a piece of plastic or glass so that they do not rot underneath.</p>	<ul style="list-style-type: none"> <li>• Young and not over-ripe</li> <li>• Uniform, well-shaped and tender</li> <li>• Any colour</li> </ul> 
4	Three carrots with tops	<p>Continue to sow for succession crops. Cover plants with fleece. Thin out as necessary but be careful not to crush the plants as this releases the carrot-root fly attracting aroma! Carrots are drought-resistant, but if the leaves do start to wilt, give them a thorough soaking every couple of weeks.</p>	<ul style="list-style-type: none"> <li>• Good uniform shape</li> <li>• Tender roots, free from side shoots</li> <li>• Skins clear and colour bright</li> <li>• Tops trimmed</li> </ul> 

5	Four potatoes	<p>Keep an eye out for blight and remove the blighted leaves immediately, removing them completely from the site; burning if possible.</p> <p>With maincrops, for storage or competition entry, wait until the foliage turns yellow, then cut it and remove it. Leave for 10 days before harvesting the tubers, leaving them to dry for a few hours before storing. <u>10 days before the show is 23<sup>rd</sup> August</u></p>	<ul style="list-style-type: none"> <li>• Skins clear and free from blemishes</li> <li>• Eyes few in number and shallow</li> <li>• Skins should not be scrubbed</li> </ul> 
6	Three onions	<p>Do not over water as this can make the onions rot. Remove any flowers as soon as they appear. Any that have yellowing, collapsed leaves are ready for harvest. Gently loosen the roots and lift the bulbs and lay them on their sides in the sun or bring them under cover if wet. Lay them out on racks if possible.</p>	<ul style="list-style-type: none"> <li>• Uniform bulbs, firm, well-ripened and of good colour</li> <li>• No thickness or softness in necks</li> <li>• No excessive removal of outer skins</li> <li>• Tops neatly ties with natural material and roots neatly trimmed. See <a href="http://www.youtube.com/watch?v=AtAVHegHb4k">www.youtube.com/watch?v=AtAVHegHb4k</a> for demonstration video</li> </ul> 
7	Two leeks	<p>See April's countdown tips for step-by-step instructions for growing leeks. It is still on this site.</p>	<ul style="list-style-type: none"> <li>• Good length, blanched stem without any bulbous base</li> <li>• Solid, thick and tight with clean spotless skins; no ribbing</li> <li>• Not excessively stripped</li> <li>• Firm, fresh, undamaged, leaves</li> <li>• Roots uncut, the soil washed and teased away</li> </ul> 
8	Four runner beans	<p>Keep the plants well-watered. Tie the first few inches into the cane – from then on the plant will be self-supporting. Remove the growing tips when they reach the top of the canes.</p>	<ul style="list-style-type: none"> <li>• Straight, fresh, pods of good colour</li> <li>• No outward sign of seeds</li> <li>• Stalks attached</li> <li>• Slender and long</li> <li>• A crisp snap when broken</li> </ul> 

9	Three apples	Sprinkle a good balanced fertiliser around the base of your tree if not done last month. Although most fruit trees will naturally discard excess acorn-sized fruits, (June drop), it might be worth thinning further any damaged fruit to one dessert apple/pear per 15cm and one cooking apple to one per 23cm.	<ul style="list-style-type: none"> <li>• Do not polish – retain the 'bloom'</li> <li>• Eyes and stalks intact</li> <li>• Clear, unblemished skin</li> <li>• Good colour for the cultivar</li> </ul>	
10	Three Parsnips	Keep the parsnips watered and thin out any crowding to 6" apart. Weed carefully along the rows, avoiding too much handling of the seedlings so that carrot-root flies don't get a whiff of tempting parsnip scent. Alternatively cover your parsnips with horticultural fleece or fine meshed netting.	<ul style="list-style-type: none"> <li>• Long, large, well-developed, symmetrical, well-shouldered and shapely.</li> <li>• White roots, smooth-skinned and free from side-shoots or blemishes.</li> <li>• Taproot intact,</li> <li>• Leaves trimmed to 75mm.</li> </ul>	
11	Three courgettes	Harvest the young courgettes so that the plant will continue to produce new fruits. The flowers are also edible. <i>Courgettes freeze very well. Chop into 1" thick circles, lay out in a single layer on a baking tray and place in the freezer. When they are frozen, knock them into a freezer bag and use for soups, stews, curries or pickles.</i>	<ul style="list-style-type: none"> <li>• Young and tender</li> <li>• Uniform shape and colour</li> <li>• Approx. 15cms long and 3 to 4 cms in diameter. Round varieties approx. 7 to 8 cms in diameter – any colour but well-matched</li> </ul>	
12	Harvest Basket/Box	This will be made up of items that are ready for harvesting in September. The more variety you grow, the better your basket will be.	<ul style="list-style-type: none"> <li>• Maximum diameter or sides of container 15"</li> <li>• Mixture of home-grown produce</li> <li>• Attractive arrangement</li> <li>• Healthy, fresh, clean produce</li> <li>• Wonky, but unblemished, produce accepted</li> </ul>	
13	Ugly vegetable	From any of the above classes, or other.	<ul style="list-style-type: none"> <li>• Home grown</li> </ul>	


## Flowers

Class	Entry	Jobs and advice	Judging Criteria for the show
14	Single bloom	Continue to water and feed the plant you have selected for your single-bloom entry. Keep an eye out for pests and deal with them accordingly.	<ul style="list-style-type: none"> <li>Leaves below the water-line removed</li> <li>Flower at its peak – not under-developed or past its peak</li> <li>A good specimen of the cultivar in shape, colour and size</li> </ul> 
15	Jug of home-grown flowers	This will be a selection of what you have blooming around September 5th. The more you grow, the more you'll have to choose from. Some flowers will benefit from cutting back after their first flowering and you may get a second batch.	<ul style="list-style-type: none"> <li>Home grown</li> <li>Perennials or annuals or a mixture of both</li> <li>Flowers turgid and fresh</li> <li>Good balance of jug dimensions and flowers</li> </ul> 
16	Bowl of mixed dahlias	Watch out for slugs! Surround the plant with slug-repellent material such as the fluff out of the tumble-dryer filter (collect throughout the winter). Dead-head as soon as blooms have faded to ensure a succession of flowers.	<p><i>Generic criteria for all dahlia types submitted in this unclassified class.</i></p> <ul style="list-style-type: none"> <li>Blooms fresh and clean</li> <li>All florets intact, firm and without blemish or defect</li> <li>Colour(s) clear and well-defined and consistent throughout in self-coloured varieties</li> <li>Shaded, bi-coloured varieties are evenly shaded or tipped throughout the bloom</li> </ul>
17	Vase of sweet Peas	Continue to water regularly and feed every 10 days. Encourage upwards growth so that flowers stems are not twisted or squashed in amongst the tangle. For really good blooms, train the central stem up individual canes and remove all tendrils and side shoots.	<ul style="list-style-type: none"> <li>Up to 15 spikes</li> <li>Strong spikes with well-spaced blooms</li> <li>Long, straight stems</li> <li>Flowers fully open and fresh</li> <li>Large, erect flowers</li> <li>Closed keel (the joined petals under the main petals)</li> <li>No developing seed pods or colour loss</li> </ul> 
18	Vase of mixed roses	Keep an eye our green-fly and black spot and treat accordingly. Young buds can soon become encrusted with aphids creating mal-formed and small flowers. Either spray with Roseclear or rub off the aphids with your fingers. Dead-head as soon as the blooms have faded.	<p><i>Generic criteria for all rose types submitted in this unclassified class.</i></p> <ul style="list-style-type: none"> <li>Doubles – open to half or three quarters</li> <li>Singles and semi-doubles – fully opened</li> <li>Blooms fresh, clean and sparkling</li> <li>Full depth of colour which is bright and glowing</li> <li>Straight stems</li> <li>Clean, undamaged foliage, cleaned only with water</li> <li>Good colour combination of mixed roses</li> <li>No overcrowding or large spaces</li> <li>Display balanced with the height and size of the bowl</li> </ul> 

Floral Art			
Class	Entry	Jobs and advice	Judging Criteria for the show
19	Cake stand arrangement		<ul style="list-style-type: none"> <li>• <u>Foliage/flowers may be home-grown and/or bought</u></li> <li>• Floral arrangement on a tiered cake stand – 2+ layers</li> <li>• Arrangement reflects the shape and layering of the cake stand</li> <li>• Flowers and foliage fresh and unblemished</li> <li>• Good combination of contrasting or harmonising colours</li> </ul>
20	Arrangement in a tea pot		<ul style="list-style-type: none"> <li>• <u>Foliage/flowers may be home-grown and/or bought</u></li> <li>• Flowers suitable for a teapot</li> <li>• Colour harmony between the flowers, and the flowers and the teapot</li> <li>• Design – good balance, proportion, space, form and texture</li> </ul>
21	Arrangement in/on a re-cycled item		<ul style="list-style-type: none"> <li>• <u>Flowers may be home-grown and/or bought</u></li> <li>• Re-cycled item can be anything suitable in/on/by which to arrange flowers: domestic; mechanical; industrial; natural.</li> <li>• Flowers and foliage fresh and unblemished</li> <li>• Good combination of contrasting or harmonising colours</li> </ul>
22	Tints and tones of autumn		<ul style="list-style-type: none"> <li>• <u>Flowers may be home-grown and/or bought, fresh or dried</u></li> <li>• Flowers and foliage fresh and unblemished</li> <li>• Flowers and foliage in good condition if dried</li> <li>• Good combination of contrasting or harmonising colours</li> <li>• Autumn is reflected in the materials and the colours used</li> </ul>



## Culinary

Class	Entry	Jobs and advice	Judging Criteria for the show
23	Lemon Drizzle Cake		<ul style="list-style-type: none"> <li>• Well risen, even in shape and baking</li> <li>• Sponge light and moist</li> <li>• Flavour both tangy and sweet</li> <li>• Lining paper removed</li> <li>• Sides smooth</li> <li>• Crunchy layer of lemony sugar on the top</li> <li>• Can be round or rectangular</li> </ul>
24	Fruit Loaf		<ul style="list-style-type: none"> <li>• Loaf-shaped</li> <li>• Well risen, even in shape and baking</li> <li>• Domed shaped top which may be cracked</li> <li>• No burnt fruit on the surface</li> <li>• Fruit distributed evenly throughout the loaf</li> <li>• Fairly moist</li> <li>• Denser than sponge cake but not solid</li> <li>• Sweet and fruity taste</li> </ul>
25	Cornish Pasty	<div style="text-align: center;">  <p>MIN 12.5% MEAT</p> <p>MIN 25% VEG</p> </div>	<p>As stipulated by The Cornish Pasty Association</p> <ul style="list-style-type: none"> <li>• Minimum of 12.5% meat and 25% vegetable</li> <li>• Roughly diced or minced <b>beef</b></li> <li>• Sliced or diced potato</li> <li>• Swede (turnip)</li> <li>• Onion</li> <li>• Seasoning to taste (mainly salt &amp; pepper)</li> <li>• The pastry can be shortcrust, rough puff or puff, but it has to be savoury and able to withstand baking and handling without breaking</li> <li>• It can be glazed with egg, or milk, or both, to give the finished pasty its golden colour.</li> <li>• It must be crimped</li> </ul>
26	Millionaire's Shortbread		<ul style="list-style-type: none"> <li>• Three distinct layers</li> <li>• Soft, firm caramel – not toffee</li> <li>• Thin layer of unbroken chocolate</li> <li>• 6 pieces</li> </ul>
27	Parkin		<ul style="list-style-type: none"> <li>• Texture close and crumbly</li> <li>• Evenly risen, top flat and glossy</li> <li>• Very dark brown</li> <li>• Ginger flavour is distinctive</li> </ul>

## Jams and Chutneys

Class	Entry	Jobs and advice	Judging Criteria for the show
28	One jar chutney		<ul style="list-style-type: none"> <li>• Label should state 'hot' or 'mild'</li> <li>• Colour bright and even throughout</li> <li>• Dark chutney should be bright not muddy</li> <li>• Reasonably firm, uniform consistency</li> <li>• No large pieces of onion, skin, cores or stones</li> <li>• No air bubbles or free vinegar</li> <li>• Mature flavour</li> <li>• Good blended flavour, characteristic of ingredients used</li> </ul>
29	One jar marmalade		<ul style="list-style-type: none"> <li>• Based upon citrus fruit – flavour additions allowed and must appear on label</li> <li>• Colour bright and characteristic of citrus used</li> <li>• Jelly-like consistency – not runny or too firm</li> <li>• No air bubbles or scum</li> <li>• Peel tender, uniformly cut and distributed (sliced not minced)</li> <li>• Slightly bitter taste true to the fruit used</li> </ul>
30	Soft fruit Jam		<ul style="list-style-type: none"> <li>• Colour bright, even and characteristic of blackcurrants</li> <li>• No scum, foreign bodies, mould or sugar crystals</li> <li>• Fruit evenly distributed,</li> <li>• Skins tender</li> <li>• Jellified texture, not runny with loose liquid</li> <li>• Flavour full, fresh and characteristic of the fruit used</li> </ul>
31	One jar fruit curd		<ul style="list-style-type: none"> <li>• <b>Date made should reflect 4 week 'Eat by' period (contains eggs)</b></li> <li>• Colour bright, characteristic of fruit</li> <li>• Consistency spreadable, not runny or rough</li> <li>• No egg spots, peel, scum, sugar crystals or air bubbles</li> <li>• Fresh flavour, well-balanced and not greasy</li> </ul>

## Art and Craft

**All entries must have the name, address and telephone number of the entrant on the back and the class number in which it is to be entered.**

**Art work up to A3 including mount.**

Judging will consider:

- Complexity
- Workmanship
- Use of colour
- Aesthetic appeal

Class	Entry	Jobs and advice	Judging Criteria for the show
32	Animal Portrait in any medium		<ul style="list-style-type: none"> <li>• Eye-appeal – is there a focal point?</li> <li>• Good perspective</li> <li>• Good balance and composition</li> <li>• Good tonal value</li> <li>• Good use of materials including presentation</li> <li>• Sign on the back or cover signature</li> </ul>
33	Bookmark		<ul style="list-style-type: none"> <li>• If used, no visual signs of glue or fixing tape used</li> <li>• Clean, crisp finish with no curled or creased corners</li> <li>• Clean and neat</li> <li>• Good use of colour and design</li> <li>• Well-finished; hand-made rather than home-made</li> <li>• Robust enough to last through several books</li> <li>• Can be for either children or adults</li> <li>• Can be double-sided</li> </ul>
34	Up-cycled Item		<ul style="list-style-type: none"> <li>• Any used/old item that has been re-purposed</li> <li>• Re-designed old clothing should be wearable if intended to wear</li> <li>• Shabby-chic items should be functional or attractive</li> <li>• Re-constructed broken items into something different (e.g. cutlery or clock workings jewellery;)</li> <li>• The finished items should be well-made and reflect a standard of finish appropriate for the item (i.e. scuffed woodwork on a shabby-chic item is acceptable but drawers that stick are not)</li> </ul>
35	Bird Feeder		<ul style="list-style-type: none"> <li>• Can be made from any weather-proof material/s</li> <li>• Easy access for feeding</li> <li>• Free-standing, hanging or fixed</li> <li>• Can be made from new or recycled or reclaimed materials</li> </ul>



## Needlecraft

**All entries must have the name, address and telephone number of the entrant on the back and the class number in which it is to be entered.**

**Art work up to A3 including mount.**

Judging will consider:

- Complexity
- Workmanship
- Use of colour
- Aesthetic appeal

<b>Class</b>	<b>Entry</b>	<b>Jobs and advice</b>	<b>Judging Criteria for the show</b>
<b>36</b>	Sock puppet		<ul style="list-style-type: none"> <li>A hand puppet made from a sock</li> <li>Sock must be clean</li> <li>Puppet stuffed to show shape and form</li> <li>Eyes, ears and other additions must be securely attached</li> <li>Consider displaying on a support – e.g. a kitchen roll holder.</li> </ul>
<b>37</b>	Needle-Felting		<ul style="list-style-type: none"> <li>A 3D object (animal, vegetable, plant or other, created by the 'stabbing' technique of needle-felting wool)</li> <li>Finished item should be well-shaped and represent the item upon which it is based, well</li> <li>Stray fibres should be kept to a minimum with the overall outcome being firm and tightly felted</li> <li>Good use of colour with soft colour merging where appropriate</li> <li>Added pieces should be firmly secured at the joins</li> <li>Additional details may be added but these should not make up the bulk of the finished item.</li> </ul>
<b>38</b>	Item or picture in cross stitch		<ul style="list-style-type: none"> <li>No size limit</li> <li>No trailing threads</li> <li>Even, accurate stitches formed in the same direction</li> <li>Thread should fill each hole and not catch the hole edges</li> <li>Stretching should ensure vertical and horizontal lines parallel to the mount or frame</li> </ul>
<b>39</b>	Christmas Decoration		<ul style="list-style-type: none"> <li>Christmas decoration made using mainly needle-craft</li> <li>Free standing, fixed or hanging</li> <li>Good combination of colours to reflect Christmas or Nativity</li> </ul>
<b>40</b>	Knitted item		<ul style="list-style-type: none"> <li>Design, colour and yarn is appropriate for the knitted item's function</li> <li>Tension is consistent and provide a suitable fabric and texture</li> <li>The item should be finished well with invisibly joined seams and matched patterns</li> <li>Button holes should be neat and spaced well (not necessarily equidistant)</li> </ul>

## Amateur Photography

Class	Entry	Jobs and Advice	Judging Criteria for the show
41	Pets	<ul style="list-style-type: none"> <li>• Cute or ugly</li> <li>• Conventional or exotic</li> <li>• Yours, or one that caught your eye</li> </ul>	<p><b><u>All photographs must be mounted, no bigger than A4, including the mount.</u></b>  <b><u>Unframed</u></b>  <b><u>All photographs must have the name, address and telephone number of the entrant on the back and the class number in which it is to be entered.</u></b></p> <ul style="list-style-type: none"> <li>• Does the photograph show originality?</li> <li>• Does it reflect the class title?</li> <li>• Is it in perfect focus?</li> <li>• Is it properly exposed?</li> <li>• Is the photograph well-composed with the emphasis on the main subject?</li> <li>• Is the photograph clean and suitably mounted?</li> </ul>
42	Doors	<ul style="list-style-type: none"> <li>• Domestic, industrial, commercial, religious, historic, mechanical, natural – whatever gets you through to the other side!</li> </ul>	
43	Red	<ul style="list-style-type: none"> <li>• Up for your own, unique interpretation – just like last year!</li> </ul>	
44	Nature	<p>In any of its forms:</p> <ul style="list-style-type: none"> <li>• Life</li> <li>• Death and decay</li> <li>• Weather</li> <li>• Landscape</li> <li>• Geography</li> </ul>	
45	People	<ul style="list-style-type: none"> <li>• Whoever; wherever, whenever doing whatsoever. Individuals or groups.</li> </ul>	

**CALLING ALL WREA GREEN CHILDREN!**



**Wrea Green Horticultural Show  
Saturday September 5<sup>th</sup> 2020**



**If you can't make your entries in school,  
why not make them at home?**

**Take a photo and save it just in case the show can't go on and we  
can still see them in September**

**See the children's classes and judging criteria below**

**PRE-SCHOOL AGE**

**CHILDREN NOT YET AT SCHOOL OR ATTENDING A PRE-SCHOOL**

<b>Children's Classes</b>		
	<b>Pre-School Age</b>	<b>Judging Criteria</b>
<b>46</b>	Jug of flowers	<ul style="list-style-type: none"> <li>• Fresh flowers and leaves with no fading or drooping</li> <li>• Height of flowers is balanced with the size, height and shape of the jug</li> <li>• <b>Name, age and PS* tied or stuck on the jug</b></li> </ul>
<b>47</b>	Beach in a Box	<ul style="list-style-type: none"> <li>• In a seed tray or similar sized box</li> <li>• Seaside or coastal theme</li> <li>• Props should enhance and contribute to the design</li> <li>• <b>Name age and PS* provided with box</b></li> </ul>
<b>48</b>	Junk Model	<ul style="list-style-type: none"> <li>• Create a model of anything you like out of plastic and other re-cycleable materials</li> <li>• e.g. Rockets; cars, monsters, buildings, aliens, mobiles .</li> <li>• <b>Name, age and PS* provided with model</b></li> </ul>
<b>49</b>	Painting of a vegetable or vegetables	<ul style="list-style-type: none"> <li>• No bigger than A3</li> <li>• Use of paint not crayons</li> <li>• <b>Name, age and PS* on back of painting – top right-hand corner</b></li> </ul>
<b>50</b>	Vegetable made from playdough, clay, plasticine or any malleable material	<ul style="list-style-type: none"> <li>• 3D Vegetable modelled from any malleable material such as clay, plasticine, playdough etc.</li> <li>• <b>Name, age and PS* provided with model</b></li> </ul>


\*PS to indicate pre-school age

**FOR PRIMARY SCHOOL CHILDREN IN RECEPTION, YEAR 1 OR YEAR 2**

**Changes to Children's Classes Schedule**

Please enter your child in the school **year group** (Not class name) they are in at the time they created their entry.

**Year 2 pupils in a mixed Key Stage class, please enter from these classes.**

	Reception and Key Stage 1	Judging Criteria
51	Jug of flowers	<ul style="list-style-type: none"> <li>Fresh flowers and leaves with no fading or drooping</li> <li>Height of flowers is balanced with the size, height and shape of the jug</li> <li><b>Name and age and Year Group tied or stuck on the jug</b></li> </ul>
52	Book Cover for a Traditional Tale	<ul style="list-style-type: none"> <li>Two-sided folded A4 card showing traditional tale title (and author if known) on the front and 'blurb' on the back</li> <li>Short 'blurb' giving brief summary of the story – e.g. <i>An exciting story about a little girl and a Big Bad Wolf!</i></li> <li>Will be displayed standing, so card should be used</li> <li>A spine included and the title written on this sideways</li> <li><b>Name, age and Year Group on inside cover</b></li> </ul> 
53	Portrait of a famous person	<ul style="list-style-type: none"> <li>No bigger than A4</li> <li>Any medium; paint; crayon; pencil</li> <li>Name of the subject on the front</li> <li><b>Name, age and Year Group on the back, top right hand corner</b></li> </ul>
54	Landscape painting	<ul style="list-style-type: none"> <li>No bigger than A3</li> <li>Use of paint</li> <li><b>Name and age and Year group on back – top right-hand corner</b></li> </ul>
55	Traditional Tale character/animal model.	<ul style="list-style-type: none"> <li>A 3D model of a traditional tale character in any medium; clay, plasticine, playdough, card etc</li> <li>Include a label of the character's name</li> <li><b>Name, age and Year Group included with the model</b></li> </ul>

**FOR PRIMARY SCHOOL CHILDREN IN YEAR 3, YEAR 4, YEAR 5 OR YEAR 6**

**Year 3 pupils in the mixed Key Stage class, please enter from these classes**

	<b>Key Stage 2</b>	<b>Judging Criteria</b>
<b>56</b>	Six Cup Cakes	<ul style="list-style-type: none"> <li>• Cupcakes are uniform in size</li> <li>• Attractive in appearance</li> <li>• Texture is light and moist</li> <li>• Flavour is pleasing</li> <li>• Icing is smooth and enhances the cake.</li> <li>• <b>Name, age and Year Group included with the entry.</b></li> </ul>
<b>57</b>	Story – 500 words	<ul style="list-style-type: none"> <li>• A fictional, original story of no more than 500 words.</li> <li>• Written or printed on <b>one side</b> of the pages as the stories will be displayed in a book</li> <li>• Characters may be real people, current day or historical, but the story must be fiction</li> <li>• <b>Name, age and Year Group under the title</b></li> </ul>
<b>58</b>	Aztec Mask	<ul style="list-style-type: none"> <li>• A mask made from any medium; card, Modroc, clay, papier mache, etc</li> <li>• Based upon historical illustrations from the Aztec civilization</li> <li>• Include a hole from which the mask may be hung</li> <li>• <b>Name, age and Year Group included with the entry.</b></li> </ul>
<b>59</b>	Coastal Landscape painting	<ul style="list-style-type: none"> <li>• No bigger than A3</li> <li>• Use of paint</li> <li>• <b>Name and age on back – top right-hand corner</b></li> </ul>
<b>60</b>	Photograph of a farm animal	<ul style="list-style-type: none"> <li>• Photograph must be taken by the entrant</li> <li>• No bigger than A4 including mount</li> <li>• Colour or black and white</li> <li>• Any farm animal</li> <li>• <b>Name, age and Year Group on the back of the photograph</b></li> </ul>