

Photographs should
not have been
exhibited previously

VEGETABLES - Perpetual Silver Challenge Cup

Classes 1 - 36

1. Top Tray

**See rules Class 1 page 13 - 1st prize £5, 2nd prize £3 & 3rd prize £2

2. 4 Potatoes, white
3. 4 Potatoes, coloured
4. 3 Carrots, short, trimmed
5. 3 Carrots, long, trimmed
6. 6 Shallots, for size
7. 9 Shallots, under 30mm diameter
8. 3 Spring sown onions, dressed
9. 1 Onion for weight, dressed
10. 3 Beetroot, round, trimmed, on paper plate
11. 1 Pair of vegetable marrows
12. 4 Courgettes
13. 6 French beans
14. 6 Runner beans
15. Longest runner bean (1st, 2nd & 3rd prizes awarded)
16. 2 Heads of cabbage
17. 2 Heads of cabbage lettuce
18. 6 Tomatoes on a dish
19. 9 Cherry tomatoes on a dish
20. 1 Indoor cucumber
21. Small tray of vegetables, 3 kinds on tray 46cm x 31cm max
22. Flora/veg (1 specimen flower & 1 specimen vegetable)
23. A vase of mixed herbs
24. Any other vegetable not listed in the schedule (2 of a kind)
25. 1 Unusual shaped vegetable
26. 1 Vegetable marrow, for weight
27. 1 Tomato, for weight
28. 3 Potatoes, for weight
29. **3 Onion sets, dressed***
30. **Salad collection, 3 kinds on tray 46cm x 31cm max***
31. **Collection of vegetables, 4 kinds except tomatoes on tray 92cm x 61cm max*.**

(A backboard is allowed)

NB* Special Classes

FRUIT

32. 4 Apples, culinary
33. 4 Apples, dessert
34. 3 pears, dessert
35. Any other fruit not listed
36. A basket of fruit (not to exceed 40cm)

FLOWERS - Gillard Cup

Classes 37 - 57

Kindly Sponsored by Pete Ponting Ltd - Building and Maintenance Contractor

37. **Top Vase**** see rules Class 37 page 13, 1st prize £5, 2nd £3 & 3rd £2
38. A Vase of annual flowers
39. A Vase of perennial flowers
40. 5 Sweet peas
41. 5 Asters, single or double
42. 3 Spikes of gladioli
43. A Bowl of mixed dahlias
44. 3 Pom-pom dahlias - not to exceed 52mm across
45. 5 Fuchsia heads - set out singly
46. 5 Pansies - set out singly

47. A Vase of roses
48. 1 Specimen hybrid T rose
49. A cactus or succulent in a pot
50. Foliage pot plant – pot not to exceed 18cm
51. A Collection of growing plants in a pot – pot not to exceed 23cm
52. Vase of chrysanthemums, any form
53. 3 Geranium heads
54. Fuchsia in a pot – pot not to exceed 18cm
55. Pot plant in bloom (not fuchsia) – pot not to exceed 18cm
56. The brightest flower in my garden
57. **A Vase of mixed garden flowers***

FLORAL ART - Baylis Cup

Classes 58 - 61

An 'exhibit' may contain accessories. An 'arrangement' must be flower and/or foliage only

58. An arrangement of garden foliage, not to exceed 35cm overall
59. A Harvest arrangement, not to exceed 35cm overall
60. A miniature decoration, not to exceed 10cm overall
61. **An exhibit entitled 'Autumn Wedding' - a pew end not to exceed 46cm x 25cm***

HEMECRAFTS - Applegate Award

Classes 62 - 83

62. **Victoria Sandwich - see page 13***
63. Jar of stone fruit jam
64. Jar of soft fruit jam preserves
65. Jar of lemon curd see rules
66. Jar of jelly
67. Jar of marmalade
68. Jar of chutney
69. A homemade loaf of bread, white or brown
70. An apple pie, not less than 16cm diameter
71. 4 Sausage rolls
72. Savoury quiche, not to exceed 23cm diameter
73. 6 Jam tarts
74. 4 Rock cakes – **MEN ONLY**
75. 4 Chocolate brownies
76. 4 Cheese scones
77. 6 Homemade biscuits
78. A Family fruit cake – recipe on page 13
79. A bottle of homemade wine, clear glass bottle
80. A picture in any medium, max 40cm x 30cm
81. An example of any other handicraft, state if kit
82. A homemade garment, any medium
83. A sugar craft spray

NB* Special Classes

Please note that all pastry must be homemade. Please cover all cakes and savouries with clear plastic bags or film

CHILDREN'S CLASSES

Awards and Cups will be given for the most points in each age group.

There is also a Cup and prize of **£5** for the **Best Exhibit**

for **Classes 89 - 117** judged for Excellence for Age. Age to be marked on all Children's Exhibits

PRE SCHOOL

Classes 84 - 88

84. Any painting or collage, not larger than A3
85. A Decorated digestive biscuit
86. A Potato print – max A4
87. Decorated paper plate
88. Coloured picture, outline available from Village Shop after 1.7.09

7YEARS AND UNDER (On date of Show)**Classes 89 - 99**

- 89. Pattern of flower heads in sand on 18cm plate
- 90. Grow a pot of cress, max 13cm pot
- 91. 3 iced 'Funny Faces' on rich tea biscuits
- 92. Saucer of **wild** blackberries
- 93. Make a Lego model
- 94. An example of any other handicraft, including kits
- 95. A painting or drawing of a dragon
- 96. A decorated banana
- 97. A collage of dried foods &/or seeds on A4 paper
- 98. 4 lines of handwriting. Your own choice, may be decorated
- 99. Coloured picture, outline available from Village Shop after 1.7.09

8 TO UNDER 12 YEARS (On date of Show)**Classes 100 - 111**

- 100. Make a model using recycled materials
- 101. Design a birthday card – may be computer aided
- 102. A photograph of 'Animals'
- 103. Saucer of **wild** blackberries
- 104. Fairy garden in a seed tray
- 105. 3 iced 'Funny Faces' on rich tea biscuits
- 106. Grow a pot of cress, max 13cm pot
- 107. A decorated banana
- 108. Make a nature necklace
- 109. An example of any other handicraft, including kits
- 110. 6 lines of handwriting. Your own choice, may be decorated
- 111. Coloured picture, outline available from Village Shop after 1.7.09

12 TO UNDER 17 YEARS (On date of Show)**Classes 112 - 117**

- 112. Design your own Monogram – may be computer aided
- 113. Make a sign for bathroom or toilet door – any medium
- 114. Make a Victoria sponge – see Class 62 on page 13
- 115. A photograph – 'a Day Out'
- 116. An example of any other handicraft
- 117. Freehand picture, any medium

ST ANDREW'S SCHOOL - SCHOOL CUP**Classes 118 - 124**

- | | |
|----------------------------------|----------------------------------|
| 118. Reception – Binca mats | |
| 119. Year 1 – Binca mats | 122 Year 4 – Log cabin patchwork |
| 120. Year 2 – Felt frogs | 123 Year 5 – Florentine tapestry |
| 121. Year 3 – Plastic wool boxes | 124 Year 6 – Samplers |

PHOTOGRAPHY - Any age group**Classes 125 - 131**

Kindly sponsored by Cromhall.com

(photos not to exceed 13cm x 18cm (5"x7"))

1 print 'Roof Tops'

- 125. 1 print 'Person or Persons at Work'
- 126. 1 print 'A River or Stream'
- 127. 1 print 'Reflections'
- 128. 1 print 'Tree/Trees'
- 129. 2 prints mounted together – 'Animals'
- 130. 4 prints mounted together – 'Pub Signs'

BRAESIDE CUP**SUNFLOWER CUP****Classes 132 - 133**

Kindly Sponsored by Evergreen Driving School

- 132. Largest sunflower head
- 133. The tallest sunflower

RESIDENTS CUP

Classes 134 - 138

Exhibitors to live within the parish of Cromhall

- 134. Compose a limerick about 'The B4058' (Main road through the Village)*
- 135. 'Cromhall Highways and Byways' – 4 photographs mounted together on card
- 136. Make a Buttonhole for a wedding
- 137. 1 Flowering Pot plant, max 15 cm pot
- 138. 4 Fairy Cakes

WOMEN'S INSTITUTE - W.I.PERPETUAL CUP Classes 139 - 150

Classes for WI Members Only

- 139. A Jar of Jam
- 140. A Jar of Chutney
- 141. A Jar of Marmalade
- 142. A Jam Swiss Roll – own recipe
- 143. 3 Cheese Scone Wedges
- 144. 3 Ginger Oat Biscuits – recipe provided
- 145. A Knitted Item (any ply)
- 146. A Decorated Box
- 147. A Vase of Garden Flowers
- 148. Photo – 'Through an open door' – max size 7" x 5"
- 149. An example of any other craft
- 150. President's challenge – instructions provided

RULES

- Exhibits to be staged by 10.30am on SHOW DAY. Judging starts at 10.45am. Tents to be cleared by 10.30am.

THESE TIMES WILL BE STRICTLY ENFORCED

- The classes will be open to all irrespective of where an exhibitor resides, with the exception of the residents cup classes 134-138 and the Women's Institute classes 139-150
- Entries to be handed in on or before Thursday **3rd September, 2009** otherwise a double entry fee will be charged. No **NEW** exhibitors accepted on Show Day.
- All Exhibits must be grown or worked by the exhibitor except classes 59, 60, 61 & 136
- All handicrafts should have been completed within 12 months of the Show.
- Judges reserve the right not to award prizes if the exhibits do not meet the required standards.
- All prize money not collected by 30th September will be donated to Show funds.
- A competitor may make only two entries in any class and the better of the two will be judged against other entries.
- No exhibit to be removed without the consent of the Committee before 5.15pm unless it is being donated for auction at 4.45pm. Cups will be presented after the auction.
- All winners to return cups to Helen Young, Heathend Garage, Cromhall, at least 2 weeks prior to the Show. Telephone 01454 299417.
- In the event of a tie for any trophy the exhibitor gaining the most 1st prizes will be declared the winner.
- The Committee will not be responsible for any loss or damage to exhibits or personal property. The Committee's decisions on all points are final and binding.
- Plain clear glass jars should be used for exhibiting jams, these should be covered with wax discs and transparent tops, no screw tops allowed.
- Screw cap tops should be used for chutney and pickle jars
- Cakes and savouries must be covered with clear plastic bags or film. All pastry must be homemade.

CLASS 1 TOP TRAY RULES 2008 1st Prize £5, 2nd £3 & 3rd £2

Top Tray Class is for a collection of three types of vegetables taken from the following list of eight. The quantity of each vegetable required for the collection is given in brackets and each type must consist of the same variety:

*Carrots (3), Cauliflower (2), Onions (3), Parsnips (3), Peas (6 pods),
Potatoes (3), Runner beans (6 Pods), Tomatoes (6)*

All vegetables must be displayed within the confines of a tray not exceeding 46cm x 61cm. Parsley is allowed for garnishing but no other foliage or accessories are permitted.

CLASS 37 TOP VASE RULES 2008 1st prize £5, 2nd £3 & 3rd £2

The Top Vase Class is for a vase of mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different kinds of plants.

Please note that it is two different KINDS of plants; two varieties of the same plant are NOT two kinds.

CLASS 62 - VICTORIA SANDWICH

3 egg recipe sandwiched with raspberry jam and sprinkled with caster sugar.

CLASS 78 - RECIPE FOR A FAMILY FRUIT CAKE

8oz (225g) plain flour sieved with 1 teaspoon of baking powder
4oz (110g) margarine 4oz (110g) caster sugar
8oz (225g) mixed dried fruit 2 eggs beaten
4 tablespoons milk

Grease and line a 7" (18cm) round cake tin.

Rub fat into flour until it resembles fine breadcrumbs. Add fruit, sugar, eggs and enough milk to give soft consistency. Turn into prepared tin and bake at 170°C, 340°F or 150°C fan oven for 1¼ - 1½ hours until a skewer comes out clean.