

ENTRY RULES - FLOWER AND PRODUCE SHOW

Classes are open to all exhibitors

Please read the rules and schedule carefully

- All exhibits (excluding the floral art classes) must have been grown or made by the exhibitor and have not been previously entered in the show.
- The entry fee is 50p per entry.
- All entries, accompanied by entrance fees, must be made in writing to: Mrs Mary Blake, Old Post Cottage, High Street, Lower Brailes, OX15 5HN before 9pm on Thursday 10th August. **Any entries submitted after this time will not be accepted.** For your convenience Baldwin News and Brailes Village Shop have also kindly agreed to accept entry forms.
- Each named entrant must be on a separate entry form in sealed envelopes with the correct fee. Please state age if in the children's section.
- Any exhibitor may enter more than one exhibit in any class, but shall not take more than one monetary prize in that class except where stated.
- Exhibits must be staged on the morning of the show between 8.30am and 10.45am, when the marquee is cleared for judging. The committee will not be responsible for any loss or damage.
- The judges may call in any assistance they require and their decision in all cases is final.
- If there are insufficient entries in any one class one or more prizes may be withheld. The judges are not obliged to award prizes where they think they are not merited.
- The Marquee will open to the public at 1.30pm and close after presentation of the cups.
- No exhibit is to be removed before the completion of the cup presentation.
- All exhibits must be removed at the end of the show and before 5pm.
- Prize money is to be collected between 2.00pm and 4.30pm from the Treasurer. Any prize money not collected will be a donation to the show.
- The points for judging will be awarded as follows:
All classes: 1st – 3 points, 2nd – 2 points, 3rd – 1 point
- In the event of a tie for a cup, the award will go to the exhibitor with the most 1st prizes.

Honey Classes

- A novice is an exhibitor who hasn't previously won a 1st prize in any category at any honey show.
- Honey shown shall be the produce of the exhibitor's own bees.
- Beeswax used to make candles or other exhibits containing wax shall primarily be the produce of the exhibitor's own bees
- Jars to be 1lb/450g squat glass honey jars (unless stated otherwise)
- Jars, lids and/or containers for an entry comprising two or more exhibits in any class shall be matching. Lids can be metal or plastic

CUPS AND TROPHIES WILL BE PRESENTED AT 4.30PM

CUPS AND TROPHIES

A local exhibitor is someone from Brailes parish only

1. The HARRY DAVIS SILVER CHALLENGE CUP best vegetable exhibit, local exhibitor
2. The W.MILLER CHALLENGE CUP best vegetable exhibit
3. The W.P.MANLEY SILVER CHALLENGE CUP best collection of sweet peas
4. The PERCY MANLEY SILVER CHALLENGE CUP best gladiolus exhibit
5. SILVER CHALLENGE CUP best rose exhibit
6. RON GREEN ROSES CUP best rose exhibit by local exhibitor
7. The P. G. RIGHTON SILVER CHALLENGE CUP best dahlia exhibit
8. SILVER CHALLENGE CUP best flower exhibit in Show
9. The Mrs COTTERILL TROPHY best exhibit classes 49-50
10. The FREEMAN SILVER SALVER best entry in the wine & cider classes
11. The RON HAYCOCK MEMORIAL CUP best entry in the honey classes
12. The VIOLET CLAYDON MEMORIAL TROPHY best exhibit in floral art classes
13. The CONCEPT GRAPHIC TROPHY best art exhibit
14. The WHICHFORD POTTERY TROPHY presented to the best craftwork exhibit
15. Prize for best exhibit under 5 years old
16. Prize best exhibit 6 to 11 years old
17. CYRIL SHERWOOD PERPETUAL CHALLENGE CUP most points in vegetable classes
18. SILVER CHALLENGE CUP local exhibitor most points in the Flower Classes
19. The P.G.PHILPOTT CHALLENGE CUP most points in the flower classes
20. The W.MILLER SILVER CHALLENGE CUP local exhibitor most points in Classes 1 to
21. The GOODENOUGH CUNNINGTON CUP most points in the wine/cider classes
22. The I.T. WILKES SILVER CHALLENGE CUP most points in the floral art
- 23 The WI CUP for most points in Preserve classes
24. The B.A. MANLEY SILVER CHALLENGE CUP most points in home produce classes
25. The FERMAIN CHALLENGE CUP most points in children's classes up to 5 years
26. The BANBURY MARQUEE CUP most points in children's classes 6 to 11 years
27. SILVER CHALLENGE CUP most points from all classes
28. The L.G.MORRIS SILVER CHALLENGE CUP local exhibitor most points from all
classes

CUPS AND TROPHIES WILL BE PRESENTED AT 4.30PM

HINTS FOR EXHIBITORS

- Read the schedule carefully and fill in your entry form and return by correct date.
- Note size requirements and restrictions, (eg. If it says 4 potatoes then 5 or 6 will not be judged), make sure you have the correct number.
- Bring exhibits to the show tent in good time on the morning of the show between 8.30 and 10.30, allow yourself time to collect your exhibitor's number and display your exhibits.
- Vegetables can be staged on plates and dishes, trays etc.
- Cut flowers should be in water in your own container.
- Wine bottles should be clean, (no finger marks) and labelled correctly.
- Honey jars clean (no fingerprints); Jam jars clean and correct clean lids.
- All produce staged on your own plates or dishes.
- For craft exhibits, bring your own staging if needed to display the item to its best.
Art likewise can be staged.
- Photographs are pinned on boards so should be mounted on card or paper to help.
- Floral art, niches are provided for most classes.

BRAILES SHOW 2017 ENTRY FORM

*All entries accompanied by entrance fees to: Mrs Mary Blake,
Old Post Cottage, High Street, Lower Brailes, OX15 5HN by
9pm on Thursday 10th August 2017*

*Brailes Village Shop and Baldwin News will also accept entry forms.
Any entries submitted after this time will not be accepted.*

Please insert number of entries alongside corresponding class numbers

1	24	47	70	93	B1
2	25	48	71	94	B2
3	26	49	72	95	B3
4	27	50	73	96	B4
5	28	51	74	97	B5
6	29	52	75	98	B6
7	30	53	76	99	B7
8	31	54	77	100	B8
9	32	55	78	101	B9
10	33	56	79	102	B10
11	34	57	80	103	B11
12	35	58	81	104	B12
13	36	59	82	105	B13
14	37	60	83	106	B14
15	38	61	84	107	B15
16	39	62	85	108	
17	40	63	86	109	AGE
18	41	64	87		
19	42	65	88		
20	43	66	89		
21	44	67	90		
22	45	68	91	Total	Total
23	46	69	92		

ENTRANT'S NAME _____ AGE (if under 17) _____

ADDRESS _____

TELEPHONE _____

EMAIL _____

I AGREE TO ABIDE BY THE RULES OF THE SHOW _____ (SIGNATURE)

CASH OR CHEQUES – PAYABLE TO BRAILES SHOW

Further copies of the entry form can be found on our website: www.brailesvillageshow.com

PRIZES

Class 1: 1st £3, 2nd £2.50, 3rd £1.50

All other classes: 1st £1.50, 2nd £1.00, 3rd 50p

VEGETABLES and FRUIT

Exhibitor MUST have grown all exhibits

- 1 A Collection of Vegetables. 5 varieties - 3 of each kind
- 2 Peas x 6 pods
- 3 Runner beans x 6
- 4 Longest runner bean (first prize only)
- 5 Dwarf beans x 6
- 6 Potatoes coloured x 4 please name variety
- 7 Potatoes white x 4 please name variety
- 8 Garlic x 3 trimmed
- 9 Onions x 5 as grown
- 10 Shallots x 6
- 11 Carrots x 5
- 12 Parsnips x 2
- 13 Beetroot x 3 - any variety
- 14 Pair of cucumbers
- 15 A pair of marrows
- 16 Cabbage x 2
- 17 Tomatoes x 5
- 18 Tomatoes x 5 miniature
- 19 Courgettes x 3
- 20 Any vegetable not included in other classes (number according to size)
- 21 A tied bunch of herbs in water - no less than 6 named varieties
- 22 Eating apples x 5
- 23 Cooking apples x 5
- 24 Fruit not included in other classes (number according to size)
- 25 A collection of 3 vegetables – a novice class for someone who has never won a prize in the vegetable section

FLOWERS

Exhibitor MUST have grown all exhibits

- 26 Container of cut flowers, not less than 4 outdoor varieties, home grown
- 27 Container of sweet peas
- 28 Vase of asters x 5 blooms
- 29 Vase of single flowered roses x 3 stems - 1 or more varieties
- 30 Vase of cluster flowered roses x 3 stems - 1 or more varieties
- 31 A scented rose
- 32 Single flowered rose x 1 stem
- 33 Cluster flowered rose x 1 stem
- 34 One single bloom or stem, any flower
- 35 Vase of herbaceous perennials of not less than three varieties
- 36 A specimen herbaceous perennial x 1
- 37 A pot grown plant in flower
- 38 A pot grown foliage plant

Entrants may take 2 prizes in classes 39-45

Dahlias

- 39 A vase of 3 decorative dahlias
- 40 A vase of 3 cactus or semi-cactus dahlias
- 41 5 pompom dahlias
- 42 One specimen bloom

Gladioli

- 43 3 spikes - 1 variety
- 44 3 spikes - different varieties
- 45 1 spike

Novice Class (for someone who has never won a prize in a show before)

- 46 5 stems of different flowers cut from your garden, in a container

BRAILES PARISH ONLY

The following classes will be judged *in situ* on Friday 11th August
The exhibitor **MUST** have planted these exhibits

- 47 A hanging basket
- 48 An outdoor planted container

WINES AND CIDER

Exhibitor MUST have made all exhibits

Exhibits to be staged in clear labelled bottles (not spirit bottles) with corks drawn for judging.

Hints in the schedule

- 49 Bottle of homemade wine from a fruit
- 50 Bottle of homemade wine from a flower
- 51 Bottle of homemade wine from a root
- 52 Bottle of homemade liqueur
- 53 Bottle of homemade cider

HONEY

The exhibitor MUST have produced all exhibits

- 54 2 jars of clear honey (any colour)
- 55 1 jar of clear honey (any colour) Novice
- 56 2 jars of set honey (any granulated type incl. soft set)
- 57 1 jar of set honey (any granulated type incl. soft set) Novice
- 58 6 jars of honey (any size or type) labelled as for sale
(Tamper label optional: any/all jars may be opened)
- 59 1 frame of honey ready for extraction or 1 square section or 1 round or 1 container of cut comb
- 60 2 beeswax candles (any method). One to be in own holder or candlestick
(if not self-supporting) to be lit by the judge
- 61 4 x 1oz (approx) matching pieces of beeswax or 1 block not less than 8oz
- 62 As Class 61 – Novice
- 63 1 other item containing honey or beeswax eg, polish, fudge, soap, lip balm etc (not honey cake) packaged as for sale. Packaging may be removed for judging
- 64 1 bottle of mead (any type, sweet or dry). Bottle must be punted 75cl clear glass with plastic rimmed cork stopper

PRESERVES

The exhibitor MUST have made all exhibits

All jars to be covered with clean lids, named and dated. *Hints on showing in the schedule*

- 65 A jar of strawberry jam
- 66 A jar of raspberry jam
- 67 A jar of any fruit jam
- 68 A jar of Lemon Curd
- 69 A jar of jelly
- 70 A jar of marmalade
- 71 A jar of chutney

EGGS

Eggs must have been collected by the exhibitor. Hints on showing in the schedule

- 72 6 eggs

HOME PRODUCE

- 73 A lemon tart
- 74 6 chocolate chip biscuits
- 75 Handmade bread – a 1lb bloomer
- 76 A loaf of bread from a bread maker
- 77 6 fruit scones
- 78 A 6oz Victoria sponge - tin to mix size
- 79 A cherry cake (see recipe on page 9)
- 80 A chocolate swiss roll
- 81 6 blueberry muffins
- 82 6 flapjacks
- 83 A pound cake (see recipe on page 9)
- 84 A round of shortbread
- 85 Apple and cinnamon cake (see recipe on page 9)

CLASS FOR MALES ONLY

- 86 A coffee and walnut cake

ART

All exhibits MUST be the work of the exhibitor

- 87 Portrait – watercolour/pencil/pastels
- 88 Still Life – acrylics/oils
- 89 Pen and ink drawing – any subject
- 90 Landscape – watercolour/acrylic
- 91 Musical – a piece of artwork inspired by a Musical (please name the Musical)

PHOTOGRAPHY

The Exhibitor must have taken the photos

Please mount photographs on paper or card for exhibiting

- 92 Animal antics
- 93 Architecture
- 94 Food and Drink
- 95 Insects
- 96 A single flower
- 97 A Black and White portrait

CRAFT

The Exhibitor MUST have made all the exhibits

- 98 A hand knitted garment
- 99 A crocheted item
- 100 A quilted item
- 101 A hand sewn garment (machine or hand)
- 102 1 metre of bunting
- 103 A hand crafted object made from wood, metal, pottery or stone (max size 18 inches)
- 104 A handmade item of jewellery

FLORAL ART

Prizes 1st £3.00, 2nd £2.50, 3rd £2.00

***NOTE: Accessories are allowed, NO artificial plant material
All exhibits, unless stated, to be displayed in niches 75 x 60cms***

- 105 An arrangement in a cup and saucer (max width 30cms)
- 106 An arrangement from the hedgerow
- 107 The Sound of Music
- 108 South Pacific
- 109 An arrangement with 3 blooms

DIVISION B - CHILDREN

There is no entry fee for these classes but all other show rules apply

All exhibits must be the entrant's own work

Please put **your age** (no name) on the front of the exhibit for the judge's consideration

Prizes 1st £1.00, 2nd 70p, 3rd 50p

Children aged 5 and under

- B1 4 decorated digestive biscuits
- B2 A model made from play dough
- B3 Your handprints on A5 paper or card and decorated using any art and craft materials
- B4 A drawing or painting of my house
- B5 Decorate a paper plate

Children aged 6 to 11yrs

- B6 A short poem hand written and decorated
- B7 Decorate a jar to make a tea light holder for the garden
- B8 A sock puppet snake
- B9 Decorate a paper plate
- B10 4 decorated cup cakes

Children aged 12 to 17 years

- B11 Design a mobile phone case
- B12 Decorate a terracotta flower pot
- B13 Make a picture using string on wood or paper
- B14 A short poem handwritten
- B15 6 decorated cupcakes

FLOWER AND PRODUCE SHOW JUDGES 2017

Vegetables	Mr Michael Clarke
Flowers	Mrs Pam Jordan
	Mr John Gibson
Wines	Mr John Dudbridge
Honey	Mr John Home
Produce	Mrs Mo Rosenthal
	Mrs Denise Manley
Preserves	Mrs Brenda Cowen
Craft	Mrs Brenda Foster
Art	Mrs Mary-Rose Goodwin
Photography	Mr Mark Foster
Children	Mrs Trish Evans
Floral Art	Mrs Sue Mottram
	Mrs Sue Bradley

RECIPES

Cherry Cake

200g glacé cherries, 275g SR flour, 75g ground almonds, 2 level tsps baking powder, 225g butter, 225g caster sugar, 4 large eggs

Cut cherries into quarters and rinse and dry well. Put all remaining ingredients into a large bowl and mix thoroughly. Fold in the cherries. Put into a greased and lined 20cm round cake tin and bake at 160C/Fan 140/Gas 3 for 1^{1/2} - 1^{3/4} hours.

Pound Cake

100g glacé cherries, 225g softened butter, 225g light muscovado sugar, 4 large eggs, 225g SR flour, 225g raisins, 225g sultanas, 1 level tsp mixed spice, 1 tbsp brandy

Grease and line a 20cm round cake tin. Cut cherries in to quarters and rinse and dry well. Measure all ingredients into a large bowl and beat together until thoroughly combined and place in prepared tin. Bake in pre-heated oven 150C/Fan 130C/Gas 2 for 2-2^{1/4} hours.

Apple and Cinnamon Cake

225g softened butter, 225g light muscovado sugar, 3 large eggs, 100g chopped walnuts, 100g sultanas, 225g SR flour, 2 level tsps baking powder, 400g cooking apples, peeled, cored and grated, 1 level tsp ground cinnamon

Preheat oven to 180C/Fan 160C/Gas 4. Grease a 23cm round cake tin then line the base with baking parchment.

Measure butter, sugar, eggs, chopped walnuts, sultanas, flour and baking powder into a large bowl and beat for 2 mins until thoroughly blended.

Spoon half the mixture into the tin then spread the grated apple and cinnamon in an even layer on the top. Spoon the remaining mixture on top, level the surface and then sprinkle generously with light muscovado sugar and chopped walnuts.

Bake for 1^{1/4} – 1^{1/2} hours or until cake is well risen and golden brown.

Dust with icing sugar to serve.