

- **ENTRY RULES**

- 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 9th August. 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.
- No late entries will be accepted.
- 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 regarded as 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

Entry Form Brailes Show 2018

All entries accompanied by entrance fees to: Mrs Mary Blake, Old Post Cottage, High Street, Lower Brailes, OX15 5HN by **9pm on Thursday 9th August 2018**
Brailes Village Shop and Baldwins 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		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

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 A 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 selection of produce from your garden arranged for effect – foliage may be used

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 begonia (flowering)
- 38 A pot grown hosta

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 pompon dahlias
- 42 One specimen bloom

Gladioli

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

BRAILES PARISH ONLY

The following classes will be judged "in situ" on Friday 10th August
The exhibitor **MUST** have planted these exhibits

- 46 A hanging basket
- 47 An outdoor planted container

WINES AND CIDER

The exhibitor MUST have made all exhibits

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

Hints in schedule

- 48 A bottle of homemade wine from a fruit
- 49 A bottle of homemade wine from a flower
- 50 A bottle of homemade wine from a root
- 51 A bottle of homemade liqueur
- 52 A bottle of homemade cider

HONEY

The exhibitor MUST have produced all exhibits

- 53 2 jars of clear honey (any colour)
- 54 1 jar of clear honey (any colour) Novice
- 55 2 jars of set honey (any granulated type incl. soft set)
- 56 1 jar of set honey (any granulated type incl. soft set) Novice
- 57 6 jars of honey (any size or type) labelled as for sale. (Tamper label optional: any/all jars may be opened)
- 58 1 frame of honey ready for extraction or 1 square section or 1 round or 1 container of cut comb.
- 59 2 beeswax candles (any method). One to be in own holder or candlestick (if not self-supporting) to be lit by the judge
- 60 4 x 30g (approx) matching pieces of beeswax or 1 block not less than 225g
- 61 As Class 60 – Novice
- 62 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
- 63 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

- 64 A Jar of Strawberry jam
- 65 A Jar of Raspberry jam
- 66 A Jar of any fruit jam
- 67 A Jar of Lemon Curd
- 68 A Jar of Jelly
- 69 A Jar of Marmalade
- 70 A Jar of Chutney

EGGS

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

- 71 6 hen's eggs
- 72 4 eggs from any other bird

HOME PRODUCE

This year this section is being dedicated to the memory of Mo Rosenthal who judged the Home Produce for many years and tasted every entry.

- 73 A French apple tart
- 74 6 cheese straws
- 75 Handmade bread – a plaited loaf
- 76 A loaf of bread from a bread maker
- 77 6 plain scones
- 78 A Victoria sponge (18 cm)
- 79 A Madeira cake (see recipe)
- 80 A vegetable cake
- 81 6 butterfly cakes
- 82 6 chocolate brownies
- 83 A fruit cake (recipe to be displayed with cake)
- 84 6 gluten free biscuits
- 85 An orange and polenta cake (see recipe)

CLASS FOR MALES ONLY

- 86 A Bakewell tart (see recipe)

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 – of a pet
- 90 A Landscape of Brailles – watercolour/acrylic
- 91 Village Trades – any medium

PHOTOGRAPHY

The Exhibitor must have taken the photos

Please mount photographs on paper or card for exhibiting

- 92 Animal antics
- 93 An Urban Scene
- 94 Village Trades
- 95 Birds
- 96 A single flower
- 97 Black and White

CRAFT

The Exhibitor **MUST** have made all the exhibits

- 98 A hand knitted item
- 99 A clothing accessory – either gloves, hat, bag or scarf in any medium
- 100 A cushion cover
- 101 A hand sewn garment (machine or hand)
- 102 A handmade greetings card
- 103 A hand crafted object made from wood, metal, pottery or stone (max size 45cms)

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

- 104 An arrangement in a cup and saucer – max size 30cms
- 105 Beauty without flowers
- 106 Rural Delights – an exhibit to represent rural pastimes
- 107 An arrangement with 3 blooms

A special class to commemorate the 100th Anniversary of the Warwickshire Federation of Women's Institutes – open to all WI members

108 'Village Trades' – exhibit can be staged either by a group or an individual and should represent any of the trades found in the village. To fit in a niche or stand on a pedestal. Please state size on entry form

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 gingerbread men

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 your family

B5 A rocket made from cardboard tubes

Children aged 6 to 11yrs

B6 An original short poem handwritten

B7 Decorate a terracotta flower pot

B8 A papier mache mask

B9 A LEGO model to your own design

B10 6 decorated cup cakes

Children aged 12 to 17 years

B11 A model of a car – any medium

B12 A handmade item of jewellery

B13 A drawing or painting of a village scene

B14 An original short poem handwritten

B15 6 Flapjacks

Judges

Vegetables	Mr Michael Clarke
Flowers	Mrs Pam Jordan
Wines	Mr John Dudbridge
Honey	Mr John Home
Produce	Mrs Denise Manley
	Mrs Becky England
Preserves	Mrs Brenda Cowen
Craft	Mrs Brenda Foster
Art	Mr Christopher Barratt
Photography	Mr Mark Foster
Floral Art	Mrs Sue Mottram
	Mrs Sue Bradley
Children	Mrs Marianne Robinson
	Mrs Trish Evans

RECIPES

Madeira Cake

175g softened butter, 175g caster sugar, 225g SR flour, 50g ground almonds
4 large eggs, 1 lemon, finely grated zest only

Beat all ingredients together and put in prepared 18cm round deep cake tin.
Bake at 180C/160C Fan/Gas 4 for 35 mins. Decorate with 3 pieces of candied
lemon peel and bake for a further 20-25 mins.

Orange and Polenta Cake

250g unsalted butter, 250g golden caster sugar, 4 large eggs, 100g ground
almonds, 100g plain flour, 140g polenta, 2 tsp baking powder, zest and juice from
2 oranges (**less 100ml juice for the glaze**). Orange glaze 100ml orange juice,
100g golden caster sugar

Line the base and sides of a round 23cm cake tin with baking parchment. Cream
the butter and sugar together. Add eggs one at a time and mix thoroughly. Add
all dry ingredients and the orange zest and juice. Place in tin and cook at
160C/140C fan/gas 3 for about 45 mins. Cool on a wire rack.

To make the glaze put the reserved juice and sugar in a medium saucepan and
bring to the boil. Simmer for 5 mins and then allow to cool. Drizzle the orange
glaze over the top of the cooled cake.

Bakewell Tart

Shortcrust pastry - 175g plain flour, 75g chilled butter, 2-3 tbsp cold water
Filling - 1tbsp raspberry jam, 125g butter, 125g caster sugar, 125g ground
almonds, 1 free range egg beaten, 1/2 tsp almond extract, 50g flaked almonds
Icing – 80g icing sugar, 2 1/2 tsp cold water

To make pastry – rub butter into the flour until the mixture resembles fine
breadcrumbs. Add water to form a soft dough.

Roll dough on a lightly floured surface and line a 20cm flan tin. Chill in fridge for
30 mins

Line pastry case with kitchen foil and baking beans and bake blind at 200C/180C
fan/Gas 6 for 15 mins. Remove foil and beans and cook for further 5 mins to dry
out the base.

Spread the base of the flan generously with raspberry jam.

Melt the butter in a pan, take off the heat and stir in the sugar. Add ground
almonds, egg and almond extract. Pour into the flan tin and sprinkle with flaked
almonds. Bake for about 35 minutes.

Make icing and pipe over cooled flan to give an informal zig zag effect.