



HARBURY VILLAGE SHOW CONTACTS:

Dorothy Groves
37, Mill Street
Harbury, CV33 9HR
Tel: 612710

Gordon Robbins
49, Mill Street
Harbury, CV33 9HR
Tel: 612009



SHOW RULES AND ENTRY DETAILS

IMPORTANT: Please read the show rules and class requirements carefully and observe them; any doubts should be referred to the Show Secretary, Sheila Burt 613671

- 1 The show is open to all members of Harbury Horticultural Society, Harbury & Ladbroke W.I., Harbury Art Groups, Harbury Allotment holders and residents of Harbury, Deppers Bridge, Ladbroke and Chesterton.
- 2 All Cups are offered as challenge cups, to be kept for one year and returned on request.
- 3 All exhibits must have been grown or made by the exhibitor (with the exception of Section E). Pot plants must have been in exhibitor's possession for at least three months, prior to the show.
- 4 Exhibits which have been awarded prizes at previous shows are not eligible for this show.
- 5 Section G - marking scheme includes points for design which are not available if a kit is used.
- 6 Where Section A, B and C specify a number of items they must all be of one cultivar.
- 7 Exhibitors may enter only **one** entry per class
- 8 Exhibitors should provide their own containers and staging materials which remain their responsibility at the end of the show.
- 9 The judges have the power to withhold prizes. THE DECISION OF THE JUDGES AND SHOW SECRETARY IS FINAL.
- 10 The show management take no responsibility for any loss, error or damage but will use reasonable care to avoid this.

A copy of 'On With The Show', including a copy of the 'Top Tray' and 'Top Vase' rules, together with the judging criteria, is in the Library for reference.

PRIZES	<i>All Classes:</i>		
1 st 60p	2 nd 40p	3 rd 20p	

POINTS	<i>All Classes:</i>		
1 st 3	2 nd 2	3 rd 1	

HARBURY VILLAGE SHOW

SHOW SCHEDULE

[Download @ www.harburyvillageshow.uk](http://www.harburyvillageshow.uk)



Saturday, 14th September 2019 at 2.00pm
Harbury Village Hall

Raffle and refreshments

Admission £1
(free to children under 12 and exhibitors)

Harold Wilkins Challenge Cup
for most points in Show.
Barnes Cup for best performance by an exhibitor
(winning no other cups)
W.I. Trophy for most points gained
by a W.I. Member

SHOW TIMETABLE 14th SEPTEMBER 2019

8:00am	Village Hall open for exhibitors
10:45am	Hall closed for judging
11:00am	Judging begins
2:00pm	Hall opens for viewing
4:00pm	Presentation of cups
4:15pm	Distribution of prize money
4:15pm	Removal of exhibits

Section A, B, C and D exhibits not removed by 5:00pm will be donated to Galanos House.

SECTION A

FARLEY CUP for the most points in this Section

GREY CUP for novice class

- 1 Three Onions from seed, trimmed
- 2 Three Onions from sets, as grown
- 3 Eight Pickling Shallots (to pass through 30mm ring)
- 4 Three Chillies (any variety)
- 5 Three Courgettes
- 6 Three Leeks, as grown and washed
- 7 Three Stump-rooted Carrots, trimmed and washed
- 8 Three Pointed Carrots, trimmed and washed
- 9 Three Parsnip, trimmed and washed
- 10 Three Beetroot, as grown and washed, tied together
- 11 Three Cobs of Sweetcorn
- 12 Two Round Cabbages
- 13 Two Pointed Cabbages
- 14 Two Crispheart Lettuce
- 15 Three Tomatoes Cherry
- 16 Three Tomatoes
- 17 Three Potatoes
- 18 Three Peppers, any colour
- 19 Two Butternut Squash
- 20 Eight Pods of Runner Beans
- 21 Eight Pods of French Beans
- 22 Two Cucumbers
- 23 Three Garlic
- 24 One Vegetable not specified above
- 25 One "Wonky" Vegetable
- 26 Heaviest Marrow
- 27 Longest Runner Bean
- 28 Heaviest Onion, dressed
- 29 **TOP TRAY** (see Notes)
- 30 **Novice Entry.** Three of any single variety. (Open to an inexperienced exhibitor, i.e. Showing for the first or second time in Section A)

SECTION B

ALL SAINTS CUP for most points in this Section

REG HARRIS CUP for best in Section

- 31 Three Culinary Apples
- 32 Three Dessert Apples
- 33 Three Plums
- 34 Three Pears
- 35 Five of any one Fruit (soft fruit)
- 36 Five of any one Fruit.

SECTION C

COURIER CUP for most points in this Section

ROSAMOND SCHOFIELD SALVER for best in Section

- 37 Three Pom Pom Dahlias. To fit through a 5cm (2") ring.
- 38 Three Décor Dahlias
- 39 Three Cactus Dahlias
- 40 Five of any Annual
- 41 Five Asters
- 42 One Rose Bloom
- 43 Three Rose Blooms
- 44 Three Chrysanthemums
- 45 Three Spray Chrysanthemums
- 46 Three of any Perennial
- 47 Five French Marigolds
- 48 Five Pansies
- 49 Five Sweet Peas
- 50 One Pot Plant Foliage (max 8" pot)
- 51 One Pot Plant Flower (max 8" pot)
- 52 One Geranium (max 10" pot)
- 53 One Fuchsia (max 10" pot)
- 54 One Cactus (max 8" pot)
- 55 One Succulent (max 8" pot)
- 56 **TOP VASE** (see Notes)

SECTION D

FINCH CHALLENGE CUP

57 This class is open to Allotment Holders and is a collection of vegetables, any 4 kinds from the following: (1 entry only per exhibitor)

- Beetroot (3)
- Carrots (5)
- Cauliflower (2)
- Celery (2)
- French beans (8)
- Garlic (3)
- Onions (3)
- Parsnip (2)
- Potatoes (5)
- Runner beans (8)
- Sweetcorn (2)
- Tomatoes (5)

The number in brackets shows the quantity required, to be all one variety. The vegetables are to be displayed for effect within a space of 24" x 24" marked out on the staging or on a tray.

This may be covered in black cloth or painted black and is measured to the inside of any lip or edging. The exhibit must be arranged without anything extending beyond the given area or bent to fit in.

Cauliflowers and root vegetables must be trimmed, onions and garlic dressed. The exhibit may be garnished with parsley or coriander leaf. No other staging or garnishing permitted.

The class will be judged on overall appearance.

ALLOTMENT HOLDERS CHALLENGE TROPHY
for best-kept allotment.

Prizes sponsored by the Parish Council.

SECTION E

BRUNTON CHALLENGE CUP for most points in this Section (accessories may be used).

- 58 Novice Entry** - "From a Cottage Garden". Flowers, greenery and herbs in a 500ml/1pnt jug. (open to an inexperienced exhibitor, i.e. showing for the first or second time).
- 59** "Dolly Mixtures". A miniature arrangement, not to exceed 10x10x10cm.
- 60** An arrangement for a "Christening". Not to exceed 30x30x30cm.
- 61** An arrangement, "Natures Harvest", Not to exceed 45x45cm, height unlimited.

SECTION F

DANIEL CHALLENGE TROPHY for most points in this Section.

NOTES:

1. Due to the Food Safety Act 1991, we cannot accept entries containing raw or partly cooked egg (**not including sections 67 & 68**), paté or precooked meats.
2. All cooking entries **MUST BE COVERED IN CLEAR FILM**, which will be removed for judging and then replaced.

For judging criteria, please refer to 'On with the Show'. A copy for reference is in the Library.

- 62** 3 Egg Victoria Sandwich, Raspberry jam filling. Caster sugar on top.
- 63** 5 x Cheese straws.
- 64** Banana fruit loaf 2lb loaf tin. See recipe.
- 65** 3 x Vegetarian "sausage" rolls, 8cm in length, puff pastry, glazed.
- 66** 5x cherry scones. See recipe.
- 67** 3 x Hen's Eggs. Judged on internal & external appearance (Display plate provided).

- 68** 1 x Whole shelled UNCUT Hard Boiled Egg.
- 69** One Jar Stone Fruit Jam
- 70** One Jar Soft Fruit Jam
- 71** One Jar Marmalade
- 72** One jar of Lemon curd. *Jar must be sealed with a wax circle and cellophane top and labelled with full date dd/mm/yyyy*
- 73** One Jar Jelly any variety
- 74** One Jar Chutney (please label if spicy hot)
- 75** One Jar of Pickled Vegetables/Onions
- 76** One Jar of any other Jam
- 77** A Flavoured Liqueur. Labelled and presented in a clear glass bottle.

RECIPES

Oven temperatures are for guidance only

Class 64: Fruited Banana Loaf.

110g/4oz Margarine or Butter.
225g/8oz Self Raising Flour.
175g/6oz Caster Sugar.
110g/4oz Sultanas.
50g/2oz Walnuts – chopped.
110g/4oz Glacé Cherries (quartered, rinsed & dried).
2 Large Eggs – Beaten.
450g/1lb Bananas ((skins on). Remove skins and lightly mash).

Method

1. Preheat oven 180°C, 160°C fan, Gas 4.
2. Line a 1Kg/2lb Loaf Tin.
3. Rub butter or margarine into flour.
4. Add sugar, sultanas, nuts, cherries and mix well.
5. Add eggs, mashed bananas and mix until well blended.
6. Spoon into Loaf Tin, bake 1¼ hrs or until cooked. Check with skewer.
7. Leave in tin to cool slightly, then turn out onto wire rack and peel off paper.
8. Can be made up to 7 days beforehand.

Class 66: Crescent Shaped Cherry Scones.

50g/2oz Butter.
225g/8oz Self Raising Flour.
25g/1oz Caster Sugar.
50g/2oz Glacé Cherries roughly chopped.
25g/1oz Crunchy Wheatgerm.
About 150ml/¼ pt milk.

Method

1. Preheat oven 230°C, 210°C fan, Gas 8.
2. Rub butter into flour, stir in sugar.
3. Mix in cherries & wheatgerm until evenly distributed.
4. Mix to a soft dough with 150ml/¼ pt milk, kneading lightly until just smooth.
5. Roll out dough on a lightly floured surface to about 2cm/¾ ins thickness. Stamp out rounds using 6.5cm/2½ ins fluted cutter, then using the same cutter cut through the round to make a crescent shaped scone, kneading and re-rolling the dough until all used up.
6. Place the scones on a pre-heated baking sheet, brush tops with milk.
7. Bake for 10-12 mins. Cool on a wire rack.

SECTION G

HORTICULTURAL SOCIETY TROPHY for most points in this Section

Please read Rule 5.
Please label exhibit as original design if this is so.
Exhibits may be mounted but NOT framed.

- 78** Single Knitted Item (not a pair).
- 79** Handmade birthday card for a gentleman.
- 80** Piece of Woodwork.
- 81** Any other craft.
- 82** Hand or machine made item of clothing, using dressmaking skills.
- 83** Watercolour painting, max size A3 not framed
- 84** A drawing or painting in any medium, max size A3 not framed

SECTION H

RIGDEN CUP for most points in this Section

Photographs, min 6"x4", max 10"x12" (including mount) should be MOUNTED but NOT framed.

- 85 "Rainy day"
- 86 "A Moment in time"
- 87 Portrait (black & white)
- 88 "Through an archway"
- 89 "Whoops!"

NB. The 2020 Schedule will include the class: "Bluebells"

SECTION J

YOUNG PEOPLE'S CLASSES

PLEASE SEE SEPARATE
SCHEDULE AND ENTRY
FORM FOR THIS YEAR'S
CLASSES FOR YOUNG
PEOPLE



NOTES

TOP TRAY (See Class 29) £10 PRIZE 1 entry only per exhibitor

The tray is to consist of 3 types of vegetables taken from the following list:

- | | |
|-----------------------|-----------------|
| Carrots (3) | Cauliflower (2) |
| Onions (3) | Parsnip (3) |
| Peas (6 Pods) | Potatoes (3) |
| Runner Beans (6 pods) | Tomatoes (6) |

These must be displayed within an area of 18" x 24" (45x60cm). No exhibit must exceed the size of the tray. A black cloth is allowed and the tray may be painted. Parsley is allowed for garnishing but no other foliage or accessories.

Notes for exhibitors:

- Carrots and parsnips must have foliage trimmed back to 7.5cm (3").
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces (the green flower bud-case).
- Judges may handle exhibits, open pods etc., to check for quality.

Failure to abide by any of these rules will lead to disqualification.

TOP VASE (See Class 56) £10 PRIZE 1 entry only per exhibitor

The Vase is for a total of between 5 and 10 mixed stems taken from a minimum of 2 kinds of plants. Two varieties of the same plant are not allowed. The Vase will be viewed from all directions. The stems must be showing flowers only, no seeds or berries allowed. Foliage must be still attached to the stem. No accessories allowed. The flowers can be in oasis to keep them in place.

ENTRY FORM: HARBURY SHOW 2019

Please complete and forward, together with your entry fee, to a contact address (overleaf) NOT LATER THAN **6pm on Wednesday 11th September 2019.**

NO ENTRIES WILL BE ACCEPTED ON SHOW DAY.

ENTRY FEE: 50p per entry
NO MORE THAN ONE ENTRY PER CLASS

Class	Class	Class	Class
1	24	47	70
2	25	48	71
3	26	49	72
4	27	50	73
5	28	51	74
6	29	52	75
7	30	53	76
8	31	54	77
9	32	55	78
10	33	56	79
11	34	57	80
12	35	58	81
13	36	59	82
14	37	60	83
15	38	61	84
16	39	62	85
17	40	63	86
18	41	64	87
19	42	65	88
20	43	66	89
21	44	67	
22	45	68	
23	46	69	

Total number of entriesat 50p per entry
= £.....(NB: 16 entries and over = £8.00 maximum)

Name:
(please print)
Address:.....

Telephone:

W.I. Member