



HARBURY VILLAGE SHOW CONTACTS:

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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, Gordon Robbins 07900852236

- 1 The show is open to all members of: Harbury & Ladbroke W.I., Harbury Art Groups, Harbury Allotment holders and residents of Harbury, Depper's Bridge, Ladbroke and local villages who do not have their own show.
- 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 Top Vase' rules, together with the judging criteria, is in the Library for reference.

PRIZES All Classes:
1st £1.50 2nd £1.00 3rd 50p

POINTS All Classes:
1st 3 2nd 2 3rd 1

HARBURY VILLAGE SHOW SCHEDULE 2024

[Download @
www.hlnews.co.uk/harbury-village-show.html](http://www.hlnews.co.uk/harbury-village-show.html)



Saturday, 7th September 2024 at 2.00pm
Harbury Village Hall
CV33 9JE

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 7th SEPTEMBER 2024

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. VEGETABLES

Categories 1 to 23 & 30 should be judged on quality, and uniformity of shape and size.

- 1 Three Onions from seed, trimmed
- 2 Three Onions from sets, as grown
- 3 Three Chillies (any variety)
- 4 Three Courgettes
- 5 Three Leeks, as grown and washed
- 6 Three Stump-rooted Carrots, (*trimmed and washed*)
- 7 Three Pointed Carrots, (*trimmed and washed*)
- 8 One Cauliflower(*trimmed*)
- 9 Three Beetroot, (*as grown and washed, tied together*)
- 10 Three Cobs of Sweetcorn, (*Kernels exposed to show uniformity*)
- 11 Two Round Cabbages
- 12 2 Squashes (*other than butternut*)
- 13 Two Crispheart Lettuce
- 14 Five Tomatoes, Cherry
- 15 Five Tomatoes
- 16 Three Potatoes
- 17 Three Peppers, any colour
- 18 Two Butternut Squash
- 19 Eight Pods of Runner Beans
- 20 Eight Pods of French Beans
- 21 Two Cucumbers
- 22 Three Garlic
- 23 One Vegetable not specified above (*Judged on Quality*)
- 24 Wonky Vegetable
- 25 Heaviest Marrow
- 26 Longest Runner Bean
- 27 Heaviest Onion, Not dressed
- 28 Heaviest Potato
- 29* **Trug/Basket** Most Colourful Display
- 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. FRUIT

Categories 31 to 36 should be judged on quality, and uniformity of shape and size.

- 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 other Fruit. (*not featured in sections 31-34*)

SECTION C. FLOWERS

Categories 37 to 56 should be judged on quality, colour and uniformity of shape and size.

- 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 Three Hydrangeas
- 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 Asters
- 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. FLOWER ARRANGING

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

- 58** Novice Entry: ‘**Friendship**’. An arrangement for a dinner table, no specified size (open to an inexperienced exhibitor showing for the first or second time).
- 59** ‘**Good Things come in small Packages**’. A miniature arrangement not to exceed 10x10x10cm
- 60** ‘**You can see the whole world in a garden**’. A basket of herbs.
- 61** ‘**Autumn Days**’. An arrangement not to exceed 45x45cm, height unlimited.

SECTION F. FOOD

DOROTHY GROVES CUP for most points in this Section. NOTE: Due to the Food Safety Act 1991, we cannot accept entries containing raw or partly cooked egg (not including sections 68 & 69), paté or precooked meats. 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 Savoury Scones
- 64** Lemon Drizzle cake (***See recipe***)
- 65** Show Stopper: ‘**My Garden**’ (*Decoration only, Cake will not be cut*).
- 66** My Favourite Tray Bake. (Four pieces).
- 67** Fruited Banana Loaf. (***See Recipe***)
- 68** 3x hens eggs
- 69** 1 x Whole shelled UNCUT Hard Boiled Egg.
- 70** One Jar Stone Fruit Jam
- 71** One Jar Soft Fruit Jam
- 72** One Jar Marmalade

- 73** One jar of Lemon curd. *Jar must be sealed with a wax circle and cellophane top and labelled with full date dd/mm/yyyy*
- 74** One Jar of Jelly any variety
- 75** One Jar of Chutney (please label if spicy hot)
- 76** One Jar of Pickled Vegetables/Onions.
- 77** One Jar of any other Jam
- 78** A Flavoured Liqueur. Labelled and presented in a clear glass bottle

Recipes

Class 64

Lemon Drizzle Cake

225g/8oz. soft margarine
225g/8oz. caster sugar
4 eggs
225g/8oz. self raising flour
1 lemon (zested)

For the drizzle topping
1.5 lemons (juiced)
85g/3oz. caster sugar

Method:

Heat the oven to 180°C/160°C fan/ gas 4.
Beat together the margarine and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.
Sift in the self raising flour, then add lemon zest and mix until combined .
Line a 6”round cake tin with greaseproof paper.
Spoon in mixture and level the top with a spoon.
Bake for 50/60 mins until a thin skewer inserted into the middle of the cake comes out clean.
While the cake is cooling in the tin mix together the caster sugar and lemon juice to make the drizzle
Prick the warm cake all over with a skewer or fork then pour over the drizzle- the juice will sink in and the sugar will form a crisp topping.
Leave in the tin until completely cool.

Class 67

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.

SECTION G. ART & CRAFT

Please read Rule 5.

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

- 79** A Limerick using the word ‘Show’
- 80** A knitted or crocheted item
- 81** A Soft Toy, any medium.
- 82** A hand or machine sewn item
- 83** Any other craft.
- 84** Watercolour painting, max size A3 not framed
- 85** A drawing or painting in any medium, max size A3 not framed

SECTION H. PHOTOGRAPHY

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

- 86** Sunlight (*From Last Year*)
- 87** Pets. (*Title chosen to encourage photographers of all ages*).
- 88** Night Scene.
- 89** Silhouettes (B&W).
- 90** Perspective.

For Next Year “My Village”

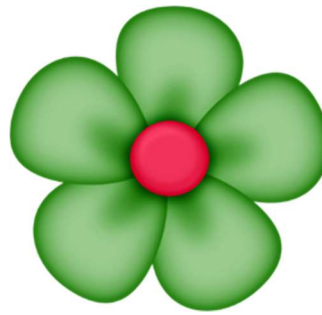
NOTES

***Class 29 (to replace Top Tray) £10.00 prize**

Tray, Box or Trug measuring no bigger than 24”(59cm) x 24”(59cm)
Must contain a minimum of 6 varieties of fruit and/or vegetables.
Judging will be based on quality, colour and overall effect (or appearance).

Top Vase (See Class 56) £10.00 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.



SECTION J

YOUNG PEOPLE'S CLASSES

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



ENTRY FORM: HARBURY SHOW 2024

Please complete and forward, together with your entry fee, to a contact address (overleaf) NOT LATER THAN 6pm on Wednesday 4th September 2024.

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	90
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