



HARBURY VILLAGE SHOW CONTACTS:

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Published Version 25

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	<i>All Classes:</i>	
1 st £1.50	2 nd £1.00	3 rd 50p

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

HARBURY VILLAGE SHOW SCHEDULE 2025

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



Saturday, 6th September 2025 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 6th SEPTEMBER 2025

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 Parsnips, as grown and washed.
- 7 Three Carrots of the same variety, *(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 Two 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 Cooking 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 Three Sunflowers.
- 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 TROPHIES

For best kept Standard Plot.

For best kept Small Plot.

Prizes sponsored and judged by the Parish Council.

SECTION E. FLOWER ARRANGING

BRUNTON CHALLENGE CUP for most points in this Section (accessories and preserved plant material allowed. No artificial material).

- 58** Novice Entry: ‘**Celebration**’. An arrangement in a basket. No specified size. (open to an inexperienced exhibitor showing for the first or second time).
- 59** ‘**Commemoration**’. A miniature arrangement incorporating a piece of jewellery. Not to exceed 10cm x 10cm x 10cm.
- 60** ‘**From my Garden**’ No specified size or container.
- 61** ‘**VE Day**’ An arrangement not to exceed 45cm x 45cm x 45cm.

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** Nan Jean’s fruit cake (**See recipe**).
- 65** French Apple Tart.
- 66** My Favourite Tray Bake. (Four pieces).
- 67** Chocolate Chip Cookies. (**See Recipe**).
- 68** Carrot Cake.
- 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

Nan Jean’s Fruit Cake

Ingredients:

- 110g Soft brown sugar.
- 110g Self-raising wholemeal flour.
- 110g Plain white flour.
- 2 eggs.
- 110g cooking margarine.
- 1 level tsp bicarbonate of soda.
- 1 tsp mixed ground spice.
- 1 x 432g tin crushed pineapple.
- 450g mixed dried fruit.

Method

1. Put the sugar, margarine, mixed dried fruit, crushed pineapple and juice into a saucepan and bring to the boil.
2. Simmer for 5 minutes.
3. Turn off the heat and leave to cool.
4. Add the beaten eggs and all the dry ingredients.
5. Stir together.
6. Oil and line a 20 cm round cake tin.
7. Turn the mixture into the lined tin and bake for one hour in a conventional oven at 170° C, (335° F, Gas Mark 3).
8. Turn down the heat to 150° C (300° F, Gas Mark 2) and bake for a further 30 minutes.
9. Leave to cool for a few minutes in the tin then turn out on to a cooling tray.

Class 67

Chocolate Chip Cookies

Ingredients:

- 100g Softened butter.
- 75g Caster Sugar.
- 50g Light Muscovado Sugar.

- ½ tsp Vanilla Extract.
- 1 Large beaten egg.
- 150g Self-raising flour).
- 100g Plain Chocolate Chips.

Method

1. Preheat oven 190°C, 170°C fan, Gas 5.
2. Lightly grease 3 Baking trays.
3. Put butter and sugars in medium bowl and blend thoroughly.
4. Add vanilla extract to beaten egg, then add a little at a time to the butter/sugar mixture.
5. Mix in the flour and stir in the chocolate chips.
6. Spoon large teaspoons of mixture onto baking trays allowing room for the cookies to spread.
7. Bake on top shelf of pre-heated oven for 8-10 mins or until golden brown, (They can turn very quickly). Should be slightly chewy.
8. Leave a few minutes to cool then transfer to a wire cooling rack. Store in an airtight tin.

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 ‘Trump’.
- 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** My Village. (*From Last Year*).
- 87** My Happy Place.
- 88** Insects. (*Title chosen to encourage photographers of all ages*).
- 89** Macro or Movement. (B&W).
- 90** Single Flower.

For Next Year “Time Worn”.

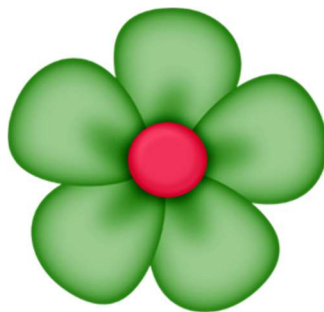
NOTES

***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 2025

Please complete and forward, together with your entry fee, to a contact address (overleaf) NOT LATER THAN 6pm on Wednesday 3rd September 2025

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