

Henley Farm & Country Show

Henley Show

Saturday, September 10th 2022

Produce Tent



Theme for this year is
Jubilee

JUDGES

Preserves & Cookery	Mrs Holloway, Mrs Cupid-Jones, Mrs C Parratt
Horticultural	Mr M Bradley, Mr H Bradley, Busy Baskets
Floral Art	Mrs Watson, Mrs S Williams
Handicrafts & Art	Mrs R Foster
Photography	Mrs Muller, Mr Andrews
Children's classes all ages	Hilary McClemon, Rosemary Morton
Family & Friends Classes	Jack Greenhalf, Julia Greenhalf

Class	All classes will be judged by Horticultural rules. As we only have a limited amount.
1	<p>Jim McCartney top tray. – Adam Young Challenge Cup</p> <p>This class, three types of vegetables chosen from the list below. The number of each vegetable to be exhibited is shown in brackets</p> <p>(3) Onions, (3) Shallots, (2) Potatoes, (3) Runner Beans, (2) Tomatoes, (2) Courgettes, (3) Carrots, (1) Marrow, (1) Cucumber</p> <p>Carrots – the top foliage should be trimmed to Not more than 3” from the top shoulder of the vegetable. Vegetables MUST be displayed within the confines of the board provided 18” Deep x 24” across.</p>

Cottage Upholstery Challenge cup – Best in Show Onion

Class		Class	
2	3 Onions under 250grams	3	3 Onions over 250 grams
4	6 Shallots	5	1 Large, 1 Onion under 250 grams, 1 Shallot

Best in Show Challenge Cup

6	2 Leeks	7	6 Runner beans
8	6 Runner beans, 6 French beans	9	2 Carrots short
10	3 Beetroot	11	2 Cucumbers
12	2 Potatoes (white)	13	2 Potatoes (coloured)
14	3 Courgettes	15	3 Courgettes Round 75mm wide
16	A pair of Marrows	17	1 Courgette 1 Marrow
18	1 Butternut Squash	19	1 Pumpkin
20	3 Garlic	21	A Bunch of culinary herbs in a jam jar

Get Furnished Challenge cup – Best in show Tomatoes

22	3 Tomato calyx attached	23	6 small fruited tomatoes calyx attached
24	2 Tomato 2 small fruited tomatoes	25	1 Truss of Red 1 Truss of green
26	1 truss Red, 1 truss green small fruited	Exhibits to be staged on white plates provided	

Fruit Classes

27	3 Dessert Apples	28	3 Cooking Apples
29	3 Pears	30	10 Raspberries with Stalks
31	A Bunch of Grapes	32	3 Any other fruit not listed

Valentine Cup – Best in show members classes - using your own vases

33	A Specimen Rose	34	5 mixed Roses
35	A Vase of garden flowers	36	A pot grown fuchsia/Fuchsias

Charles Parker - Best in Show Roses, please use your own vases multiple entries allowed.

37	Bowl of mixed floribunda roses unlimited stems	38	Vase Mixed roses 5 stems any variety
39	Vase of 3 HT Roses one or mixed variety	40	1 specimen Rose
41	1 Specimen Scented Rose any variety	Remember you can exhibit more than one entry in all classes	

Dahlia Challenge cup - Best in show Dahlias

42	Championship Dahlia Class 3 Vases, 1 Giant Dahlia, 3 Decorative, 3 Cactus/semi cactus. Prize money - 1st - £20, 2nd - £10, 3rd - £5
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Multiple Exhibits Allowed in all Dahlia classes

43	1 Giant	44	3 Medium Decorative
45	3 Medium cactus/semi cactus	46	3 Small Decorative
47	3 Small Ball	48	3 Small Ball
49	3 Miniature Ball	50	3 Miniature Decorative
51	3 Pom pom	52	3 non scheduled

Hailey Compton Challenge cup – Best in show Chrysanthemums

53	1 Spray chrysanthemum	54	1 Bloom any variety
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Maria Marsh Top vase Challenge cup – Best in Show

55	<p>Henley show top vase</p> <ol style="list-style-type: none"> The Henley show top vase is a vase of mixed flowers containing a total of between Five & Ten stems, taken from a minimum of two kinds of plants. Please note that is for different kinds of flowers: two varieties of the same flower are NOT allowed. The display will be judged on colour, form, condition, quality and freshness of the display, and marked for the overall presentation and effect of the flowers in the vase. Plants used in the display must be showing flowers only NO seed heads or berries allowed. The vase can be any shape and size and made from any material, but must be in proportion of the display. No marks are allowed for the vase itself. No accessories what so ever – such as bows and additional foliage will be allowed. Foliage, which is growing naturally from the flowering stem, will be allowed. Packing material – including oasis to keep the stems is allowed.
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Dolby's Challenge Cup – Best in show Floral

	Accessories can be used unless otherwise stated. (ribbon, candles etc) Fresh flowers and foliage may be used unless otherwise stated. Exhibitors may enter multiple exhibits.
56	A Blue & Yellow arrangement
57	Jubilee no bigger 35cm x 35cm no height restriction Prize money 1 st £15, 2 nd £10, 3 rd £5
58	The Village Green – an all, foliage arrangement
59	Flowers in an egg cup

Giant Vegetables prize money for all Giant Vegetables 1st £15, 2nd £10, 3rd £5

60	Largest Pumpkin	61	Heaviest Tomato
62	Longest Marrow	63	Heaviest Marrow
64	Heaviest Cabbage	65	Heaviest Onion
66	Heaviest Beetroot	67	Longest Runner Bean

Container Gardening inside & out

68	4 Herbs in a flower pot	69	Jubilee planter red, white & blue (The pot can be one of the colours)
70	Flowering patio pot	71	Foliage patio pot
72	Recycled planter – 1 st £15, 2 nd £10, 3 rd £5	73	Foliage House plant
74	Flowering House plant	75	A group of Succulents grown in a pot

Preserves & Cookery - Eva Holloway memorial challenge cup awarded for the best in show cookery All preserves must be presented in clear jam jars with no advertising on the glass. Lids must be clean with no trace of rust, date stamps or advertising. Jam jars are available to purchase at all good cookery shops or online. Your exhibit must be staged on the plate provided and your exhibit card turned over and pinned in front of your exhibit. Lemon curd must be staged with a wax disc and clear cellophane cover. All jars must be clearly labelled with its contents and the date it was made.

76	Jar of Pickled Onions	77	Jar of Piccalilli
78	Jar of Chutney	79	Jar of Marmalade
80	Jar of Lemon Curd	81	Jar of Raspberry Jam
82	Jar of Jelly	83	Jar of Jam any fruit/fruits

Cookery

Cakes **MUST** be covered with cling film and staged on the plate supplied. You must not move the plates on the show bench. You will have an exhibitor's card on your plate with your name on. Please un-pin your exhibitors, card, place your cake on the plate supplied, turn your exhibitor's card over pin the card to the **FRONT** of your exhibit. This will then reveal the class number and exhibit number. Please note that you will not always have the same exhibitor's number.

84	7" Victoria Sandwich Raspberry jam filling See notes below. 2 egg recipe	85	6 Savoury Scones
86	Chocolate & Orange Cake recipe supplied	87	Ginger Cake
88	5 ingredient Flap Jack (6 pieces)	89	Union Jack decorated sponge cake.
90	Woman's cook of the year (see below)	91	Men's cook of the year (see below)

Notes to exhibitor's

- **Cook of the year Woman's and Men's** - When entering the cook of the year you will be asked to make a Chocolate & Orange Cake, (recipe supplied) and a jar of Orange Curd using your own recipe. Please remember that the jam jar should be clean with no obvious makers names on the side. Place a wax seal on the top of the curd and a cellophane cover. Remember to label and date. There is only one winner in each class 90 & 91 prize money £20 per class.
- **Oven temperatures** – the oven temperatures are given as a guide and should be altered to suit your own ovens.
- **Cake sizes** – Please make sure your cakes are the size stated.
- **Victoria sandwich** – Please include your recipe and slide under the staging plate provided. We can then print the winning recipe in next year's schedule.

Chocolate & Orange Cake – Classes 90 - 91 This recipe is in imperial measurements.

¾ lb wholemeal flour, 3oz butter or margarine, pinch of salt, 4 oz sugar, 2oz cocoa powder, Grated rind of two oranges, juice of one orange, 3 teaspoons baking powder, milk to mix (approx ½ pint)

Pre heat the oven to 190°C. Butter & flour an 8" round cake tin. Sieve the flour into a bowl together with salt, cocoa powder and baking powder. Rub in the butter/margarine until the mixture resembles fine bread crumbs then stir in the sugar and grated orange rind. Mix in the orange juice and sufficient milk until the mixture resembles a dropping consistency. Pour the mixture into the prepared cake tin and bake in the oven for 45 minutes or until firm to touch or until a skewer inserted comes out clean. When cooked, turn out on to a wire rack to cool.

Postal Entries – All classes are £1.00 per entry unless otherwise stated. Children's classes are free to enter unless they wish to enter any of the adult's classes and the £1.00 entry fee must be paid. Postal entries must be received by, Saturday 3rd September. If you are entering more than ten classes and require a Parking pass, exhibitor's pass or purchasing extra tickets you **MUST** get your entries in by 31st August together with an A5 stamped address envelope. We cannot send parking passes or tickets without one as we do not hold stamps in the office.

Staging of Exhibits – The tent will be open from 7.30 am on the morning of the show. Staging must be finished by 9.45am. You will be given a ten, minute warning before the tent is closed for judging. Please once you have staged your exhibit/s we ask that you leave the marquee. Prior to Judging an exhibit once staged can **ONLY** be moved by the steward, and **ONLY** if there is insufficient space in that or adjacent classes. We will have the tent open between 5pm – 6pm Friday 9th September for those exhibitor's who wish to stage their exhibits the evening before the show by prior arrangement only. You will be given a 10 minute warning and the tent will be closed by 6pm no exceptions.

Important information to Exhibitor's – Temporary passes, are no longer given for large single items unless you purchase a show ground ticket with your entry. Exhibitor's, who enter more than, 10 items will be entitled to **one** exhibitor's pass and car parking pass. This is not multiple entries of more than one family member. Additional passengers will also need to purchase a show ground ticket. These are reduced for exhibitor's and their guests when purchased at the same time as entering. Once you enter a class you cannot ask for it to be swapped. Please fill in the entry form correctly.

Only one exhibitor per entry form. We cannot be held responsible for late postal entries.

SHOW GROUND PARKING PASSES – if these, are not displayed in the front window of your, car you will not be entitled to enter the show ground.

Cup Presentation – Cups will be presented in the produce tent at 4pm. If an exhibit has been awarded a best in show certificate you have won the Trophy for that section. Please come to the produce admin desk to fill in the paperwork prior to the cup presentation. If you cannot be present at the, presentation please let us know so we don't waste any time calling out your name. No cups can be presented after the official presentation.

Prize Money & Removal of exhibits – When you enter classes in the show it is on the understanding that an exhibit has to **stays on the show bench until 4.30pm**. The marquee will be closed and a steward will only let in those collecting exhibits in the marquee.

– unless otherwise stated prize money is: First - £5. Second £3.00. Third - £2.00

No third prize will be awarded in classes with less than four entries. Prize money can be collected from the produce tent between **4.30pm & 5.30pm**. Any uncollected prize money after **5.30pm** will be deemed a donation to the show funds. **NO prize money can be collected after the show.**

Judging – Please take time to look at all your staged items and make sure you have the correct number of items required as scheduled. If this is not the case you will have **NAS (NOT AS SCHEDULED)** on your exhibitor's card and it will not be judged. You have from 7.30am – 9.45am to stage your exhibits. We will not allow anyone not exhibiting to stand around in the marquee. It can be very stressful and with limited space it makes the marquee too congested. Tables will be available at the back of the produce tent these are to share and should not be moved unless you have asked a steward. **THE JUDGES DECISION IS FINAL**

The Art & Craft - section has been split into two groups with Two Best in Show Trophies.

Best in Show Art - Hayley Guile Memorial Cup & Best in Show Craft - Sylvia Saint Memorial Cup

92	Painting Any Subject	93	Landscape Any medium (state size)
94	Black & White Drawing A4	95	Animal portrait (A6 or smaller)
96	Botanical painting	97	A bird box recycled materials
98	A Jubilee Crown	99	Something Knitted or crocheted
100	Something Material	101	Canvas work
102	Bunting must be over 2 meters long	103	Any other craft

Sabrina Challenge Cup – photography 4 entries per class maximum. Photos NO bigger than 8” x 6”. Mounted on white A4 Card. Photos must be covered with protective film. Those that are not covered will be disqualified. All photos must be Landscape

104	Woodland	105	Food
106	Pet Photography	107	Architecture
108	Travel	109	Open any subject not covered

Children’s Classes 7 years & Under

110	Something homemade	111	Decorate a welly boot
112	Disgusting edible sandwich	114	A5 finger painting

Children’s Classes 8 – 12 Years

115	Something Homemade	116	Design a magazine front cover
117	Disgusting edible sandwich		

Children’s Classes 13 – 16 Years

118	Something homemade	119	Design a magazine front cover
120	A Painting any subject A4		

Special Needs Classes Up to 7 years

121	Something homemade	122	A Painting A4
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Special Needs Classes 8 – 12 years

123	Something Homemade	124	A Painting A4
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Special needs Classes 13 Years & Over

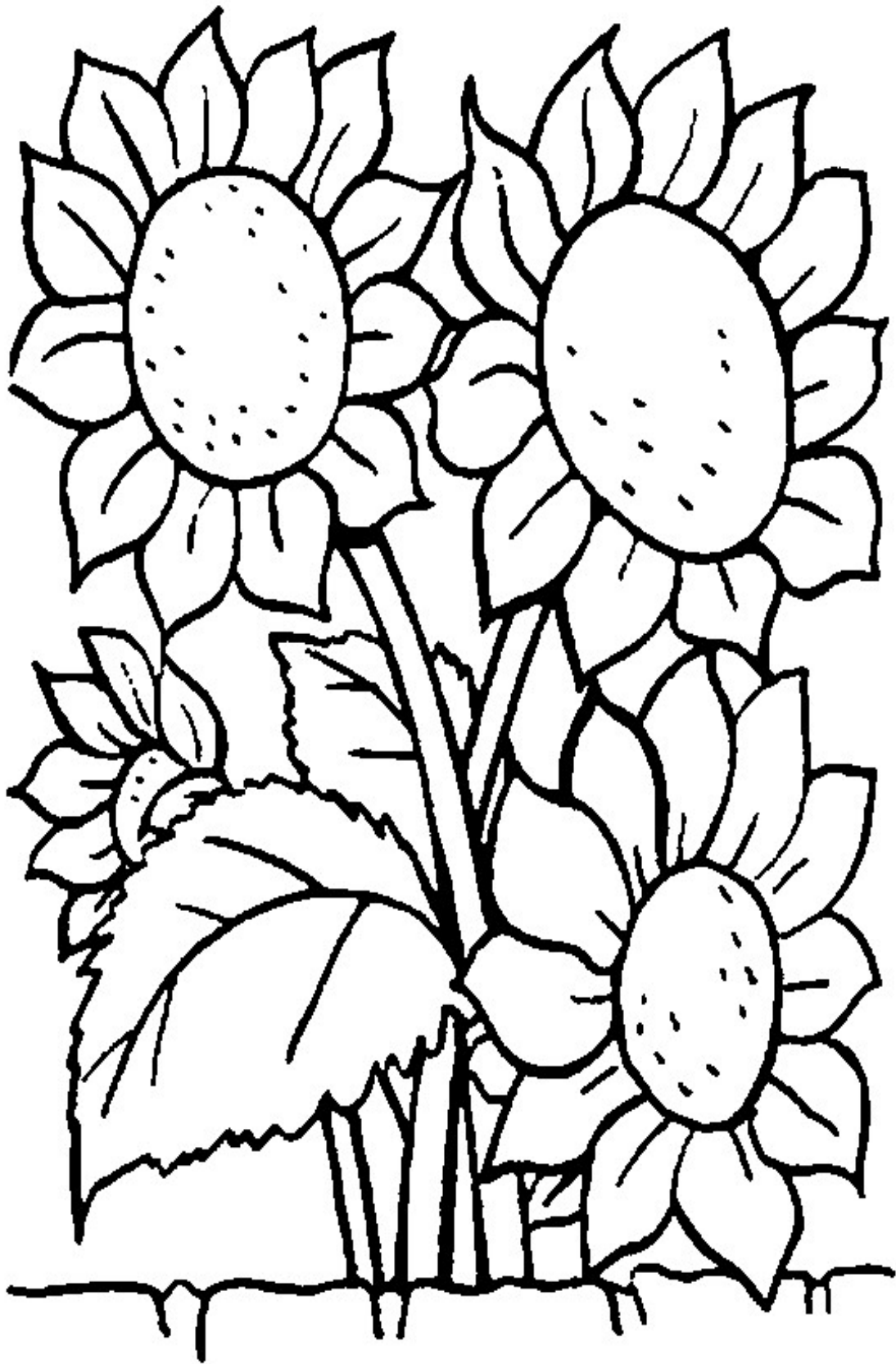
125	Something Homemade	126	A Painting A4
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Family & Friends Class 127

This is a new section for this year. The idea is to get the whole family making something useful from recycled rubbish we would usually throw away. Every team member has to invent a new use for a piece of recycled rubbish. 2 - 6 team members. Additional string, glue, glitter, paint etc can be used. There are loads of ideas online have fun making.

Scarecrow – Class 128
Make a life, sized Scarecrow

1st Prize £20, 2nd Prize £10, 3rd Prize £5



Colouring Competition 2022

Name

Age.....

- The colouring competition is free to enter and must be posted to Donna Guile, Sabre Cottage, Porthill Nettlebed, Henley on Thames, Oxfordshire, RG9 5RP by 31st August to be judged before the show.

- They will be judged in ages:
 - 2 years & under
 - 3 - 5 years
 - 6 – 10 years
 - 11 – 16 years
 - Adults.
- Goody Bags will be given to 1st 2nd & 3rd places in all age groups. All those who enter will be given a special certificate. There will be no prize money awarded in this competition unless we can find a generous sponsor prior to the show.

All colourings left in the tent at the end of the show will be disposed of.