

Henley & District Agricultural Association

HENLEY FARM & COUNTRY SHOW 2019 PRODUCE TENT

Saturday, September 14th 2019
Children's & Adult Classes

Including the
Scarecrow Competition



Entries to be returned to
Donna Guile
Sabre Cottage, Porthill, Nettlebed, Henley-on-Thames Oxon RG9 5RP
Tel 01844 350350 - email fabricfields@aol.com

<i>Postal Entry Fee</i>	£1.00 per adult class. Junior classes free. (Unless otherwise stated in the schedule). Postal Entries must be in by Wednesday 28 th August 2019 Cheques to be made payable to HDAA .
<i>Staging of Exhibits</i>	The tent will be open from 7.30am on the morning of the show. Staging must be finished by 9.45am and the tent cleared for judging. You will be given a 5 minutes warning before closure and then asked to leave the marquee while judging takes place. 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 5pm – 6pm, Friday 13 th September for those exhibitors who wish to stage their exhibits the evening before the show. Please note that any items left in the tent over night are left there at your own risk. The show will not be held responsible for any exhibits left in the marquee before, during or after the show.
<i>Important information to exhibitors.</i>	Temporary show ground passes will only be given to exhibitors to deliver and stage large items and will only admit one person with a valid show ticket purchased prior to the show. Exhibitor's entering ten classes or more will be entitled to an exhibitors pass. To avoid congestion on the gate please make sure you have your car pass in the front window of your vehicle or you will automatically be directed to the public car park. You will be asked to leave the showground and park in the public car park once you have finished exhibiting and return to collect your exhibits at the end of the day. Special Note: One Exhibitor's Ticket and an Exhibitor's Car Park pass will be issued to each exhibitor paying £10 or more in Entry Fees. Please send a stamped A5 self-addressed envelope with your postal entry for your passes to be sent by return. If you fail to send a self addressed stamped envelope you will not receive any passes. The last day for exhibitor's passes is 28 th August with NO exceptions. Any entries received after 28 th August will not be entitled to an exhibitors pass or parking pass. Entries close Wednesday 11 th September. Once a class has been entered you will not be able to change it. We will not be held responsible for late or lost postal entries. One entry form per exhibitor please. Please make sure you fill in the form correctly, <u>name address telephone number and email address.</u> Multiple exhibits are allowed in ALL classes.
Cup Presentation & removal of exhibits	Cups will be presented in the produce tent at 3.45pm . A best in show certificate will indicate you are a cup winner. If you are lucky enough to be a winner please come to the secretary's table in the produce tent to fill in the cup paperwork. This will speed up the cup presentation. YOU MUST be available to collect your prize or send a representative to do so on your behalf. Cups CANNOT be awarded after the presentation has taken place. Please note that the timings can change without prior notice. No exhibits to be removed before 4.30pm and must be cleared between 4.45pm and 6pm on the day of the show. All exhibits must be removed by the exhibitor or a nominated person.
<i>Prize money</i>	Unless otherwise stated First £5.00, Second £3.00, Third £2.00. No third prize will be awarded in classes with less than four entries. Prize money may be collected from the produce tent between 4.15pm – 5.00 pm . Any uncollected monies after 5.00 pm will be deemed a donation to the show funds. No money can be collected after the show.
<i>Preserves & Cookery</i>	Jams and preserves must be shown in plain clear jam jars , correctly labelled with the date and contents. All preserves will be judged on taste, colour and presentation. Only the jars to be staged on top of the paper plate provided. Decorative fabric lids are allowed in red gingham or any colour plain fabric only. No rust, advertising labels or dates to be seen on any jam jars for judging, this also includes manufactures date stamps on the lid. Lemon Curd should be presented with a waxed disc and cellophane cover. All food for tasting must be covered until judging with cling film. Cakes must be presented on the paper plate provided. Tin sizes are approximate. Please note that not all exhibits will have comment cards. The committee does not hold themselves responsible for any damage or loss to any exhibit at the show.
<i>Judging Collecting exhibits</i>	The tent will be open from 7.30am the morning of the show for staging and closed for judging at 9.45 prompt. The tent will re-open as soon as the judging is finished with an approximate time of 12.15pm . The judge's decision is final. The tent will be closed at 4.45pm only exhibitors will be allowed in the tent to collect their exhibits. Children must have an adult with them when collecting their exhibits. Thank you for taking part in this years show and have a safe journey home.

JUDGES	Preserves & Cookery	Mrs Holloway, Mrs Cupitt-Jones, Mrs Parrot
	Fruit, Vegetables & Flowers	Mr Bradley, Busy Baskets Wallingford
	Floral Art	Mrs Watson
	Handicrafts & Art	Mrs Smith, Miss R Scoltock
	Photography	Mrs Muller, Mr Andrews
	Juniors 7 years & under	Mrs Gosby, Miss Lunnon
	Juniors 8 – 12 years, Children 13 – 16	Mrs A Guile, Mrs Williams

HOME GROWN VEGETABLES, FRUIT, & FLOWERS CLASSES

All classes will be judged by RHS Horticultural Rules We only have a limited amount of vases available to borrow.

Please bring your own if you have them.

Class **HENLEY SHOW TOP TRAY - Adam Young Challenge Cup awarded for Top Tray**

- 1 This class three types of vegetables to be chosen from the ten listed below, the number of each vegetable to be exhibited is shown in brackets. Prize Money **1st - £10, 2nd - £5, 3rd - £3** (3) Onions (3) Shallots (2) Potatoes (3) Runner Beans (2) Tomatoes (2) Courgettes (3) Carrots (3) Parsnips (1) Marrow (1) Cucumber

For Carrots & Parsnips 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 an area of 18" deep x 24" across. On the black board provided.

Upholstery Challenge cup – Best in Show Onions

- 2 3 Onions under 250 grams
3 3 Onions Over 250 grams
4 5 Shallots exhibited on the plate provided. Sand maybe used.
5 1 Large Onion, 1 Onion under 250 grams, 1 shallot

The Tom Ownsworth Challenge Cup will be awarded best exhibit in the vegetable classes 6 – 20

- 6 2 Leeks
7 6 runner beans
8 6 runner beans, 6 French beans
9 2 Carrots short
10 2 Carrots Long
11 2 Beetroot
12 2 Potatoes (white)
13 2 Potatoes (Coloured)
14 1 white potato, 1 coloured potato
15 3 Courgettes
16 A pair of Marrows
17 1 Courgette, 1 Marrow
18 1 Pumpkin
19 2 Cucumbers
20 3 Garlic Bulbs

Get Furnished Challenge cup – Best in Show Tomatoes

- 21 3 Tomatoes with stalks on plate provided
22 2 Tomatoes, 2 cherry or small fruited on plate provided
23 6 Cherry / Small Fruited Tomatoes multiple exhibits allowed on plate provided
24 Truss of red or green tomatoes includes cherry or Small fruited tomatoes on the plate provided
25 A Bunch of 4 Mixed Culinary Herbs in a glass jam jar
26 Any other vegetable not scheduled

Fruit Classes

- 27 3 Dessert Apples
28 3 Cooking Apples
29 3 Pears
30 A Plate of 10 Raspberries with stalks attached.
31 A Plate of 3 stoned fruits. Plums, peaches, apricots etc
32 A Bunch of Grapes
33 3 any other fruit not listed to be staged

The Valentine Challenge Cup HDAA Members only Best in show

- 34 A Specimen Rose using own vase
- 35 A pot grown Fuchsia / Fuchsias
- 36 Vase of garden flowers can include shrubs and greenery using own vase
- Roses -The Charles Parker Challenge** cup awarded best in Show for the Roses multiple exhibits allowed please use your own vases for the rose classes
- 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 rose to be judged on scent any variety
- 42 Championship Dahlia class 3 vases, 3 blooms per vase, 3 classifications prize money 1st £20, 2nd £10 3rd £5
- 43 3 Giant or Large, Decorative, Cactus / Semi Cactus
- 44 3 Medium Decorative
- 45 3 Medium Cactus / Semi Cactus
- 46 3 Small Decorative
- 47 3 Small Cactus / Semi Cactus
- 48 3 Small Ball
- 49 3 Miniature Ball
- 50 3 Miniature Decorative
- 51 3 Pompom

Hailey Compton challenge cup for best in show chrysanthemums

- 52 1 spray chrysanthemum
- 53 1 Chrysanthemum Bloom in a vase - any variety

Henley Show Top Vase - Maria Marsh Challenge Cup awarded Best in Show

- 54 Henley Show Top Vase – 1st - £10, 2nd - £5, 3rd - £3 (please use vase supplied on the show bench rules printed on page 5)

The Dolby's Challenge Cup awarded for best in show in the Floral Art - Accessories may be used unless otherwise stated. Fresh flowers and foliage may be used unless otherwise stated. Ribbons, candles & accessories maybe used in floral exhibits. Exhibitors can enter multiple exhibits in all classes.

- 55 'The Garden Shed' space provided 45cm wide, any height.
- 56 Natures Corner and arrangement incorporating plants pots not to exceed 40cm height, width & depth
- 57 Harvest festival basket seed heads, flowers and foliage. prize money 1st £10 , 2nd £5 , 3rd £3
- 58 Largest Pumpkin
- 59 Longest Marrow
- 60 Heaviest Marrow
- 61 Heaviest Cabbage
- 62 Heaviest Tomato
- 63 Heaviest Onion
- 64 Heaviest Beetroot
- 65 Longest Runner Bean – 1st Prize only £20 Challenge shield awarded in this class

Container Gardening - These will be Judged by Andy from Busy Baskets, Wallingford.

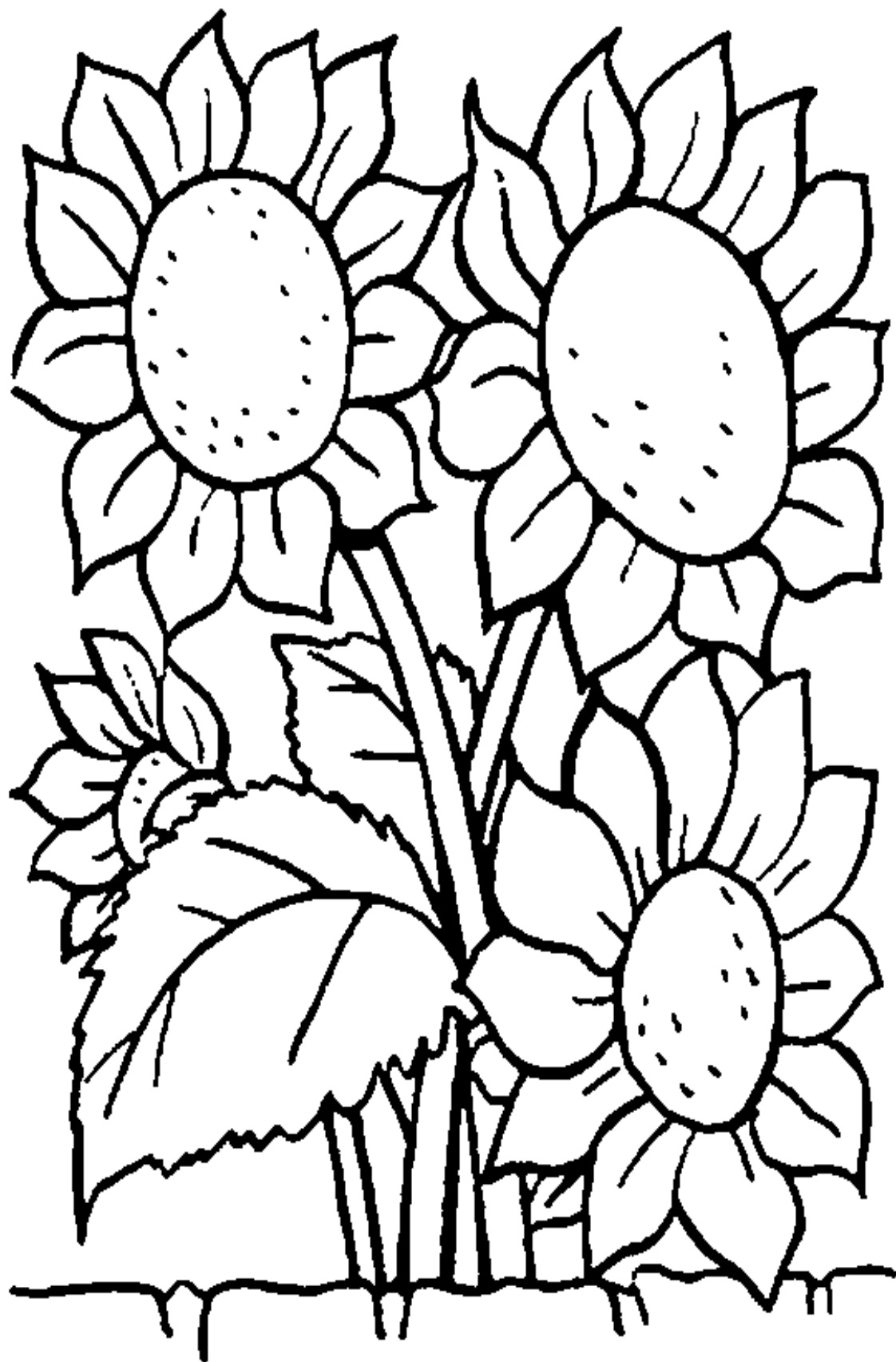
- 66 4 Herbs in planter please state size on entry form
- 67 Herbs in a jam jar 5 varieties 2 stems per variety tied and staged in a jam jar
- 68 Planted patio pot single flowering
- 69 Any Cactus or succulent up to 20cms
- 70 3 Cactus or succulents in a container no bigger than 25 cms
- 71 A Patio pot multiple plants
- 72 A Pot plant Judged on its flowers up to 20 cms
- 73 A Pot plant judged on it's foliage up to 20 cm

Henley Show 2018

Adam Young Top Tray – J Mc Cartney
 Cottage Upholstery Cup - J Mc Cartney
 Tom Ownsworth Cup – J Mc Cartney
 Get Furnished Cup – G Nash
 Greys Hill Cup – A Williams
 Valentine Cup – M Anderson
 Charles Parker Cup – M Anderson
 Dahlia Cup – R Wood
 Maria Marsh Cup – G Capron
 Hailey Compton Cup – D Bruce
 Eva Holloway Cup – D Lloyd
 Fabric Fields Shield – J Davies
 Chloe Memorial Cup – D Johnson
 Hayley Guile Memorial Cup – J Galvin
 Sabrina Cup – A Hawes
 Spratley under 7's Shield – M Thompson
 Spratley 8 – 12 Shield – A Lowe
 Ancient Order of Forresters – E Beazley
 Caple Young Rose Bowl – Sonning Common W I

Top Vase Rules

1	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 it is for different kinds of flowers: two varieties of the same flower are NOT allowed.
2	The display will be judged on colour, form, condition, quality and freshness of display, and marked for the overall presentation and effect of the flowers in the vase.
3	Plants used in the display must be showing flowers only <u>no</u> seed heads or berries allowed.
4	The vase can be any shape and size and made from any material, but must be proportion to the display. No marks are allowed for the vase itself.
5	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.



Colouring Competition
2019

Henley & District Agricultural Association Show

Saturday 14th September 2019

- NO LATE ENTRIES ON THE DAY *
- ONE EXHIBITOR PER ENTRY FORM

Entries to reach us NO later than Wednesday 11th September

Name	Address
Postcode	
Telephone No	Email Address

Class No.	Description	£	p
Totals			
Additional Tickets			
Adult £10.00			
Junior under 16 Free			
Senior Citizens £7.00			
Total enclosed			

Special Note

- One Exhibitor's pass and an Exhibitor's Car Pass will be issued to each Exhibitor paying £12.00 or more in Entry Fees.
 - Any entries received after the 30st August will not be entitled to exhibitors passes and car passes into the show. Show entry tickets can be collected from Fabric Fields The High Street, Lewknor, Watlington, Oxon OX49 5TN until Wednesday 11th September.
 - Entry Fee £1.00 per entry unless otherwise stated.
 - Children classes free unless entering adult classes and the £1.00 entry fee must be paid.
- A self addressed stamped envelope **MUST** be sent with your entry for return of passes and additional tickets.

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 labeled with its contents and the date it was made.

- 74 Jar of Pickled onions
- 75 Piccalilli recipe supplied for class 88
- 76 Jar of Chutney
- 77 Jar of Marmalade
- 78 Jar of Lemon Curd recipe supplied
- 79 Jar of Raspberry Jam
- 80 Jar of Fruit Jelly

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 exhibit number.

- 81 Victoria Sandwich-Raspberry jam filling Recipe supplied dusted with castor sugar recipe supplied
- 82 Cherry & Almond Cake recipe supplied
- 83 Ginger Cake use your own recipe
- 84 Carrot & Walnut Cake your own recipe. Recipe to be used in next the schedule next year.
- 85 Lemon Tart recipe supplied
- 86 A cake using your own recipe must include chocolate

Women's Henley Show Cook of the Year 2019 - Fabric Fields Challenge Shield

PRIZE of £20.00 to the overall winner of the best exhibit in class 87

- 87 Lemon Curd recipe supplied & Lemon drizzle cake own recipe

Men's Henley Show Cook of the year 2019 - Chloe memorial shield

PRIZE of £20 awarded to the best overall exhibit in class 88

- 88 1 Piccalilli recipe supplied below & use Victoria sandwich cake recipe supplied on back of schedule

Piccalilli Class

2 medium cauliflowers divided into 1" florets, 450g runner beans cut into even slices, 450g small onions quartered and cut across, 2 pints of malt vinegar plus 5 tablespoons, 1/2 whole nutmeg, 1/2tsp ground all spice, 2 garlic cloves crushed with 3 tsp salt, 1 cucumber peeled into 1/4" rounds then cut into quarters, 350g caster sugar, 3 tbsp water, 50g mustard powder, 25g ground turmeric, 6 level tbsp. plain flour

Method: Place the cauliflower florets, onion and 2 pints vinegar in a large sauce pan, then add the nutmeg and all spice and bring to the boil. Cover and simmer for 8 minutes. Now remove the lid and stir in the cucumber, runner beans and sugar. Crush the garlic in the salt and stir this in well. Bring the mixture up to simmering point again, cover and cook for a further 5 minutes. The vegetables should still all be slightly crisp. Pour the contents of the sauce pan into a colander over a large bowl reserving the vinegar mixture. Mix the mustard powder, turmeric and flour together in a bowl. Gradually work in the additional vinegar and water to make a paste. Add a ladleful of the hot vinegar liquid, stir and transfer the mixture into the saucepan. Add the remaining hot vinegar and gently bring to the boil stirring with a balloon whisk for 5 minutes. Remove from the heat and add the vegetable mixture stir gently with a wooden spoon. Spoon the mixture into the prepared jam jars with vinegar proof screw top lids. Put the lid on while still hot. Label and store until required.

Hayley Guile Memorial Challenge Cup best in show Art & Craft

All exhibits must be recent and have been produced by the entrant. Artwork must not have any identifying signatures. They can be covered with a suitable material. Art no bigger than A3, state size when entering.

- 89 Pastel picture
- 90 A watercolour painting
- 91 A picture made using any materials on a canvas no bigger than A3
- 92 Animal portrait no bigger than A4
- Craft**
- 93 You made it lets see it please state size on entry form
- 94 Something new from something old
- 95 An article of embroidery, tapestry or cross stitch not framed or mounted.
- 96 A Door Stop
- 97 A4 Fabric Memo Board
- 98 A machine or hand sewn item
- 99 Hand knitted article in double knit or heavier
- 100 Crochet

The Sabrina Challenge Cup awarded for Best in Show Photography

All Photos must be NO bigger than 8"x 6". Limit of 4 entries per class.

All photographs must be mounted on white card with a 1" margin, and must be covered with protective film. Those which are NOT covered will be disqualified. Florists sell clear film which is perfect for covering your photos.

- 101 Circles & Arcs
 - 102 A Piece of History
 - 103 Wild life
 - 104 Beside the sea
 - 105 Family Gathering
 - 106 Close up
 - 107 My favourite photo
- Children 7 years and under on the day of the show. Challenge shield awarded in this class
- 108 Painted Stone
 - 109 Animal made from fruit or vegetable
 - 110 Decorated welly boot
- Children 8 – 12 years on the day of the show. Challenge shield awarded in this class
- 111 3 Decorated cup cakes
 - 112 A Painted stone
 - 113 A photo any subject
- Children 13 – 16 years on the day of the show Ancient Order of Forresters awarded in this class
- 114 Painting of your choice A4
 - 115 You made it – let us see it
 - 116 A photo of your choice

Special needs classes below.

Children 7 years and under on the day of the show

- 117 Painted stone
- 118 Animal made from vegetables

Children 8 – 12 years on the day of the show

- 119 Painted Stone
- 120 Sock Puppet

13 years to adult

- 121 A piece of your own work to wow the judges
- 122 A painting any subject
- 123 You made it let see it
- 124 A Photo

- 125 Colouring Competition 2019 open to all ages please write your name and age on the back of colouring

Caple Young Challenge
Open to a group of six or less friends, club, school or family
Class 126 – Entry Fee £5.00
Judged by the president
Mr & Mrs G Copas

Theme
Recycle, Recycle, Recycle
Prize 1st £20.00 – 2nd £10.00 – 3rd £5.00

You must produce an exhibit and stage it on top of the 6' x 2'6 table supplied.

We throw far too much packaging away which could be made into useful ingenious items. Your exhibit must include the four items on the list and an additional Six of your own.

Please give your exhibit a name

1. Something for the garden
2. A Decoration
3. A Vase using recycled items
4. Something made from old clothing

Additional props, back drops and handmade items to decorate your exhibit are allowed. This exhibit can be displayed between 5pm – 6pm the night before the show.

CLASS 127

Make a Scarecrow

Please bring them to the produce tent the night before the show
Between 5pm – 6.30 pm. Prize money 1st £25 2nd £15 3rd £10. Class
entry £5.

Theme: Anything goes to wow the judge

The Scare Crows will all be staged in the produce tent. They will be judged on the day by the show president.

Recipes

*** Oven temperatures are only for guidance only and must be adjusted for fan ovens.**

Lemon Curd Class 78

3oz butter, 12oz sugar, 4 eggs, rind & juice of 2 lemons

Method : Melt the butter in a double sauce pan or basin over boiling water. Add lemon juice, sugar and thinly peeled rind. Stir until sugar dissolves. Beat the eggs lightly into a basin (not frothy) and add to the other ingredients. Continue to stir until the mixture thickens. Pour through a sieve into a warmed jar to remove peel. Remember to label and date.

Victoria Sandwich class 81

150 gr Self raising flour, 3 eggs, 150g Caster sugar, 150g Softened butter or marg, A little caster sugar for dusting on the top of the cake, Raspberry jam to sandwich.

Method: Grease and line two 7” sandwich tins and pre heat oven @ 180°C/Gas 4. Beat together the butter & sugar in a bowl until pale & creamy. Add the eggs to the mixture, one at a time and stir until smooth. Add the flour and mix gently into the mixture. Divide into the two tins equally level the top before cooking for 20 – 25 mins. The cakes are done when they are well risen and golden brown and feel springy in the middle. Turn them out on a wire cooling rack, making sure they do not have rack marks on the tops of the cakes. Sandwich together with raspberry jam. Finish of by dusting with caster sugar.

Cherry & Almond Cake – Class 82

4oz/110g butter, 4oz/110g caster sugar, 7oz/200g plain flour, 1 tsp baking powder, 2oz/50g ground Almonds, 2oz/50g glace cherries (rinsed, dried and halved) 2 eggs, pinch salt, 2-3 tsp milk to mix.

Preheat oven to 180°C/fan oven 160C/Gas mark 4. Grease and line an 8” round cake tin. Cream butter & sugar. Beat eggs with salt and add gradually to creamed mixture. Add flour, baking powder & ground almonds gradually, also cherries lightly floured. Add milk as required to make a fairly moist mixture. Spoon into prepared tin & level surface. Bake for 1 hour until cake is risen & golden & a skewer inserted into cake comes out clean.

Lemon Tart – Class 85

Preheat oven to 180°C/fan oven 160°C/Gas mark 4. 9” tart tin

For pastry, 3oz/75g butter, 4 tbsp icing sugar, 4oz/110g plain flour, Mix/blend the flour, sugar & butter together & pat into tart tin. Bake 12 – 15 minutes until golden brown. For the filling 3 eggs, 7oz /200g caster sugar, 1 tsp lemon zest, 4 tbsp lemon juice, 3 tbsp plain flour, 2 tbsp icing sugar (for dusting)

Combine eggs, castor sugar, lemon zest, lemon juice and 3 tablespoons flour and mix until smooth. Pour mixture over hot pastry case. Bake 15 – 20 minutes until firm. Let cool completely in tin. Dust with icing sugar.

Classes for Family and friends to take part in.

The Caple young Challenge – why not make it a competition between friends and have fun competing against one another. A special rosette awarded to each entry

Or the Scare crow competition – Mum verses Dad. A special rosette awarded to every scare crow entered.