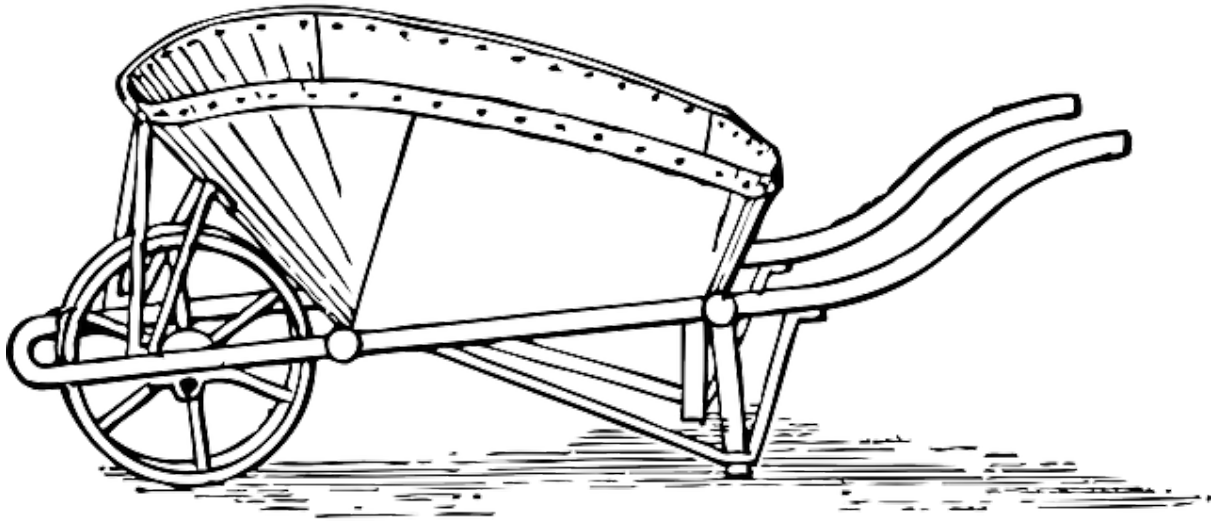


HENLEY FARM & COUNTRY SHOW

Saturday 14th September 2024



PRODUCE TENT

JUDGES

Preserves & Cookery	Mrs Holloway Mrs C Parratt
Horticultural	Mr M Bradley Mr H Bradley
Floral Art	Mrs D Seston
Container Gardening	Mr H Bradley
Handicrafts & Art	Mrs A Addyman Mrs H McClemon
Photography	Mrs A Muller Mr D Andrews
Childrens	Ms N Rodrigues Mrs N Knight
Scare Crow	2024 President

All classes will be judged by RH rules using the current RHS handbook.

Top Tray – Prize money 1st £15, 2nd 310, £3rd £5

1. Jim McCartney top tray – Adam Young Challenge Cup.

This class, three types of vegetables chosen from the list below. The number of each vegetable to be exhibited is shown in brackets.

(3) Onions, (3) Shallots, (2) Potatoes, (3) Runner Beans, (2) Tomatoes, (2) Courgettes, (3) Carrots, (1) Marrow, (1) Cucumber

Carrots – top foliage should be trimmed to not more than 3” from the top of the shoulder.

Vegetables to be displayed within the board provided.

Cottage Upholstery Challenge Cup – Best Exhibit multiple exhibits allowed

2. Three Onions under 250gms
3. Three Onions over 250grs
4. Six Shallots
5. One Large Onion & One Onion under 250 grs, 1 Shallot

Best exhibit in Vegetable classes Challenge Cup

6. Two Leeks
7. Six Runner Beans
8. Six Runner Beans & Six French Peas
9. Two Carrots Short
10. Three Beetroot
11. One Cucumber
12. Two Potatoes White
13. Two potatoes Coloured
14. Three Courgettes
15. Pair Marrows
16. One Marrow & One Courgette
17. One Butternut Squash
18. One Squash
19. One Pumpkin
20. One Novelty Pumpkin
21. Any other Vegetable

Get Furnished Challenge – Best exhibit in Tomato classes

22. Three Tomatoes Calyx attached
23. Six small fruited tomatoes calyx attached
24. Two Tomato & Two small fruited tomatoes calyx attached
25. One Truss Red tomatoes
26. One Truss Small fruited tomatoes

Fruit Classes

27. Three Dessert Apples
28. Three Cooking Apples
29. One Cooking One Eating Apple
30. Three Pears
31. Ten Raspberries with stalks
32. One Bunch Grapes
33. any other fruit

Valentine Challenge Cup – using your own vases multiple exhibits allowed

34. A specimen Rose
35. Five Mixed Roses
36. A vase of garden flowers can include grasses 10 stems maximum
37. A vase of flowering shrubs 5 stems maximum

Charles Parker Cup – Best Exhibit in show Roses multiple exhibits allowed

38. One Stem Floribunda Rose
39. Vase Mixed roses Five Stems
40. Vase Three HT Roses one or mixed variety
41. One Specimen Rose
42. One Specimen Rose to be judged on scent

Dahlia Challenge Best Exhibit in Show – we have a limited number of vases available if you have your own, please use them, multiple exhibits allowed.

43. Championship Dahlia Class – 1st £20, 2nd £10 3rd £5
Three Vases One Giant/Large, Three Decorative, Three Cactus/Semi Cactus
44. Giant/Large One Bloom
45. One vase of Medium Cactus/Semi Cactus Three blooms
46. One vase of Medium Decorative Three blooms
47. One vase of Small Ball Three blooms
48. One vase of Small Decorative Three blooms
49. One vase of pom pom Three blooms
50. One vase Giant or Large Decorative One bloom
51. One vase Fimbriated One bloom
52. One vase any other classification One bloom

Hailey Compton Challenge cup – Best Exhibit Chrysanthemums

53. One vase Spray Chrysanthemum One Bloom
54. One Vase any other variety One Bloom

Maria Marsh Top Vase Challenge Cup Best Exhibit Multiple exhibits are allowed in this class.

55. Henley Farm & Country Show Top Vase in your own vase. Prize money 1st £15, 2nd £10, 3rd £5
The Top Vase is a vase of mixed flowers containing a total of between Five & Ten stems, taken from a maximum 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 & FRESHNESS of the display & marked for the overall presentation and effect of the flowers in the vase.

Plants in the display MUST only be displaying flowers only. NO seed heads or berries are 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 on 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.

Dolby Challenge Cup – Best exhibit Floral Art. Multiple exhibits are allowed.

Accessories can be used unless otherwise stated. Ribbon, candles. Fresh or dried materials can be used unless otherwise stated.

56. A button hole
57. Freestyle arrangement – let your imagination run wild Space allowed 35cm x 35cm
58. Hats – arrangement incorporating a hat. 1st £15, 2nd 10 & 3rd £5
59. Arrangement using natural materials Twigs, moss, leaves, berries to be arranged on a piece of wood theme - The Garden Shed
60. Harvest Festival – A Basket arrangement using Flowers, Foliage, Berries and accessories. Space allowed 50cm wide x 40 cm deep.

Giant Vegetables – Prize money for all Giant Veg – 1st £15, 2nd £10 & 3rd £5. Please ensure you put your name on the back of your runner bean using the back marker pen on the staging table.

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

Container Gardening inside & out – Sue Green Challenge Cup

69. 3 Alpines growing in a container of your choice. (Space provided 35cm x 35cm)
70. Unusual patio planter (Space provided 35cm x 35cm)
71. Spider Plant in all its glory
72. Foliage House Plant
73. Flowering Patio pot (Space provided 35cm x 35 cm) 1st £15, 2nd £10 & 3rd £5
74. One Herb growing in a container of your choice space provided 30cm x 30cm

Preserves & Cookery – Eva Holloway Challenge Cup awarded for the best exhibit in show.

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 cellophane cover. All jars must be clearly labelled with the contents and date it was made.

75. Jar Pickled Onions
76. Jar Piccalilli
77. Jar Chutney
78. Jar Lemon Curd
79. Jar Jelly
80. Jar Raspberry Jam
81. Jar Jam

Baking classes – All cakes must be lightly covered with cling film prior to judging. Your cake must be staged on the plate provided. DO NOT move the plates on the staging bench. The plates are secured to the table to ensure there is enough space for everybody. Not all exhibits will have a comment card. Where there is a recipe supplied make sure you stick to the recipe. Oven temperatures can vary so use them as a guide only.

82. 7” Victoria Sandwich Cake – Raspberry jam filling, caster sugar dusting, 2 eggs no brown flour

83. Lemon Cake (recipe supplied)

84. Farmhouse Fruit Cake (recipe supplied)

85. 6 Savory Scones please supply your recipe and slip under the display plate.

86. Eight Double Chocolate Cookies recipe supplied

87. Woman’s Cook of the year – One Jar Lemon curd recipe supplied & Coffee cake your own recipe.

Prize money First Place only £20

88. Men’s Cook of the year – One jar Lemon Curd recipe supplied & six Double chocolate cookies recipe supplied. Prize money First Place only £20

Art & Craft – this section is split into two groups. Art – Best exhibit in show awarded the Hayley Guile memorial Cup.

89. Painting any subject

90. A Watercolour

91. Animal Portrait

92. Optical illusion A4 Black & White

Craft - Sylvia Saint Rose Bowl.

93. Bug House from recycled materials

94. A Birdbox

95. Something made using scrap/ recycled materials

96. Knitting or crocheting

97. Macrame

98. Canvas work or Embroidery

99. Any other craft

Photography – Sabrina Challenge Cup best exhibit in show. 4 entries per class maximum.

Photos no bigger than 8 x 6 inches. Mounted on white card or paper. Photos must be covered with protective film before judging. Those that are not covered will be disqualified. Photos can be either landscape or portrait.

100. Abandoned Building B&W

101. Gardens

102. Flood/s

103. Patterns

104. Shadows

105. Humour

106. Rust - Prize money 1st £15. 2nd £10 & 3rd £5

Children's Classes.

Please make sure your child only enters their age group. Children can enter other classes in the schedule but they will be asked to pay the £1 entry fee. Children can enter multiple entries in a class up to a maximum of three per class.

7 years and under on the day of the show

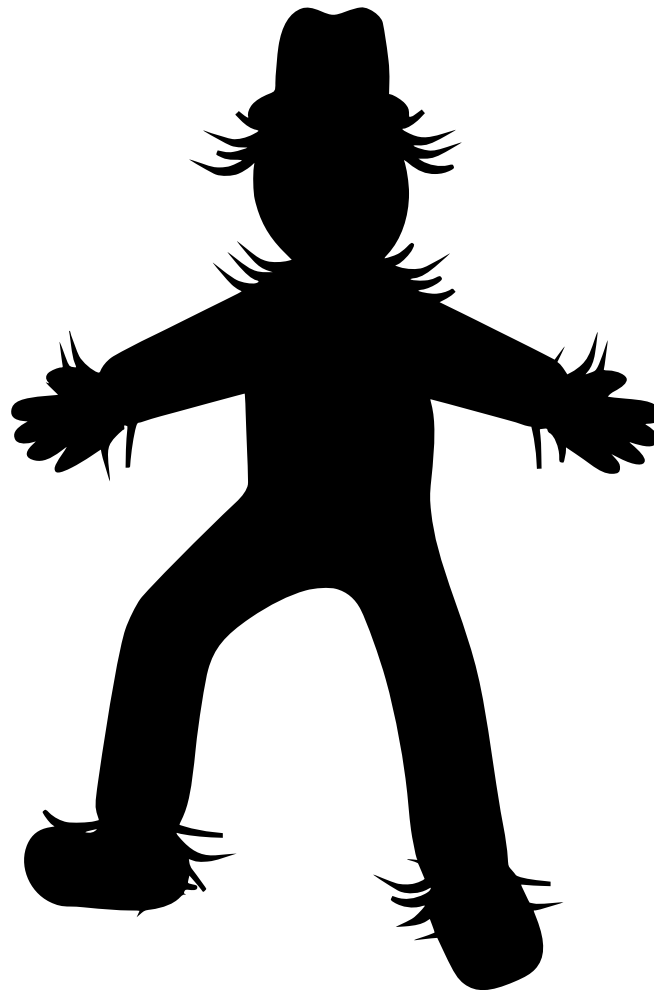
- 107. Edible face on a plate
- 108. Wooden spoon flower or monster
- 109. Something you have made

8 – 12 years on the day of the show

- 110. Model made from junk
- 111. Disgusting Edible Sandwich
- 112. Old pair of jeans made into something useful
- 113. You made it lets see it

13 – 16 years on the day of the show

- 114. Magazine cover
- 115. Photo any subject
- 116. You made it lets see it



Nigel Guile memorial Rose Bowl Challenge. Life size scarecrow no mini ones please.

Please ensure your scarecrow can sit or stand props are allowed.

Prize Money 1st £25 , 2nd £15 & 3rd £10. Sponsored by the Guile family.

Class. 117 Scarecrow

Exhibitors Notes

Postal Entries – Only one exhibitor per entry form. All classes £1.00 per entry. Children's classes are free to enter unless they want to enter any adult class/classes and the £1.00 entry money must be paid. Postal entries ONLY. We can NO longer except entries online unless you have already entered the required number of classes for a vehicle and exhibitors pass by 1st September 2024. Classes can then be added by email until 9th September 2024. This also applies if you DO NOT need a pass you can enter until 9th September 2024. If you are entering ten or more classes you MUST ensure you include the admin fee to cover the cost of postage for return of your car pass, exhibitor pass and any advance additional tickets you have purchased. Cheques to be made payable to HDAA. We want you all to enjoy a fun day at the show. If you do miss the deadlines, please contact me and I will do my best to help if I can.

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. Once you have finished staging you must 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 be setting up the marquee on Friday 13th September. You may come down and stage on the Friday between 5.30pm – 6.30pm this is by arrangement only. You must state on your entry form if you intend to come on the Friday so we can give a list to the gate security. You will be asked to leave the marquee at 6.30pm there can be no exceptions. The committee or the association cannot be held responsible for any loss or damaged to items left in the marquee over night or on the day of the show. Exhibits are left at your own risk.

Important information – We are no longer able to issue temporary show ground passes for large single items. Only those who enter ten or more classes will be entitled to a show ground and parking pass. Additional passengers will need to purchase a ticket prior to the show. This can be done on the entry form. The gate security will be checking you coming in and pulling you over to the holding area if you do not display your parking permit correctly in your car window. Additional tickets are available to purchase on the entry form and are reduced for exhibitor's friends & family. Once a class is entered you cannot swap. Make sure you fill in the entry form correctly.

Judging – Take time to check all your staged exhibits. Making sure you have the correct number of items required as scheduled. If at the time of judging your exhibit is not correct the judge will mark it with NAS (not as scheduled) on your exhibitor's card. Exhibiting on the day of the show is from 7.30am – 9.45 prompt. Unless you are exhibiting you will be asked to leave the marquee. There is not space for additional friends and family to stand around chatting. THE JUDGES DECISION IS FINAL.

Parking & Staging tables– Please follow the signs and park considerably only taking up the space you need behind the marquee. Those entering the large vegetable classes should park as close to the centre of the marquee as possible. Staging tables – A limited number of tables are positioned at the back of the marquee they are to share. One you have finished with the tables can you leave the clean. Use the bins provided for any rubbish.

Cup Presentation – The cups will be presented in the produce tent as near to 3.30pm as possible. Please make sure you are available to collect your cup. If you are not available to collect your cup at the time of the presentation, can you inform us in advance so we do not waste time calling out your name. Cups must be returned clean and in a fit state to present to this year's lucky winner. Cups can be returned on the day of the show but can you email me in advance.

Prize money – When you enter classes in the show it is on the understanding that they cannot be removed until **4.30pm**. Prize unless otherwise stated will be First £5, Second £3 & Third £2. NO third prize will be given to classes of less than four exhibits. Prize money can be collected in the produce tent between **4pm & 5pm**. **ANY UNCOLLECTED PRIZE MONEY AFTER 5PM WILL BE DEEMED A DONATION TO THE SHOW FUNDS.** NO prize money can be collected after the show.

RECIPES

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

Lemon Curd

12oz Sugar, 4 Eggs, 3oz Butter, Rind & Juice of two Lemons

Method

Melt butter in a double sauce pan or a basin in a saucepan of boiling water. Add lemon juice, sugar and thinly peeled lemon rind. Stir until the sugar dissolves. Continue to stir until the mixture thickens. Pour through a sieve into a warmed jar to remove peel.

LEMON CAKE

5oz Self Raising flour, 1 Tablespoon Lemon Curd, 1 teaspoon Baking Powder, Grated Rind of half Lemon, 4oz Soft Margarine, 2 eggs, 4 oz Caster Sugar, 1 Tablespoon Water.

Syrup

Juice of half Lemon, 2 oz granulated sugar

Method

Set oven to 170°C Gas Mark 3. Grease and base line a 2lb loaf tin. Put all the ingredients into a bowl and mix thoroughly with a wooden spoon for 3 minutes. Put into the tin and bake for 45mins or until a skewer inserted comes out clean. Meanwhile, the syrup, mix the lemon juice with the sugar. On removing the cake from the oven, pierce the top all over with a fine skewer and, whilst hot, pour over the syrup. Leave in the tin to cool.

DOUBLE CHOCOLATE COOKIES

115g/4oz butter, 55g/2oz granulated sugar, 55g/soft brown sugar, 1 egg, beaten, few drops vanilla essence, 130g/4½ plain flour, 15g/½ cocoa powder, ½ teaspoon bicarbonate of soda, 150g/5oz white chocolate chips

Method

Preheat oven to 180°C Gas mark 4. Butter & flour several baking sheets. In a bowl, beat butter with granulated sugar and soft brown sugar until creamy. Gradually add egg and vanilla essence. Sift flour, cocoa and bicarbonate of soda in bowl. Mix well then stir in the chocolate chips. Drop teaspoonfuls of mixture, well spaced out, onto prepared baking sheets. Bake in the oven for 10-12 minutes, then remove to wire racks to cool completely. Makes about 48

FARMHOUSE FRUIT CAKE

175gr/6oz mixed fruit, 250gm/9oz Self Raising flour, pinch of salt, 1 tsp mixed spice, ½ tsp ground nutmeg, 100gr/4oz margarine, 100gr/4oz granulated sugar, 1 egg, 1 tbsp marmalade, 150ml/¼ pint milk

Method

Heat the oven to 180°C. Grease and line a, round 6 - 6½" cake tin. Wash and dry the dried fruits. Sieve the flour, salt and spices together into a bowl and rub in the margarine. Stir in the sugar, prepared fruits and peel. Whisk the egg lightly and add to the dry ingredients together with the marmalade. Add sufficient milk to give a dropping consistency. Place in the prepared tin and smooth the top, hollowing out the middle a little. Bake for about 1 hour, then reduce the oven temperature to 150°C, and bake for a further 30 minutes or until the cake has begun to shrink from the sides of the tin and is firm to touch. Leave in the tin to cool for 10 minutes then remove from the tin and cool on a cake rack.

Entry Form
 Henley Farm & Country Show
 Donna Guile
 Sabre Cottage
 Porthill
 Nettlebed
 Henley on Thames
 Oxfordshire
 RG9 5RP

Email donna.guile1@icloud.com

Email address for enquiries only. NO online entries accepted.

ONE ENTRY FORM PER EXHIBITOR

Please make sure you fill the entry form in correctly

Name	
Address	
Telephone/ Email	

Admin Only	VP	TKS	CP
Class	Description	Total Entered	Fee
			Vehicle Pass
			Exhibitors pass
			Additional Tickets
			Adult Tickets £13.50
			Concessions £8.00
			Child 5-15 years £8.00
			Postage £1.50
			Total