

**HENLEY FARM & COUNTRY SHOW**  
**PRODUCE TENT**



**Saturday 12<sup>th</sup> September 2026**

## JUDGES

Preserves & Cookery	Mrs Holloway Mrs C Parratt
Horticultural	Mr M Bradley Mr H Bradley
Floral Art Container Gardening	Mrs H Perry Mr F Williams
Handicrafts & Art	Mrs C Day Mrs S Williams Mrs H Long
Photography	Miss A Foxton
Childrens	Miss C Lewis Miss V Lunnon Mrs K Betts
Scare Crow	2026 President

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

**Top Tray – Prize money 1<sup>st</sup> £15, 2<sup>nd</sup> £10, 3<sup>rd</sup> £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 18” X 24”

**Multiple entries are allowed in all vegetable classes**

**Cottage Upholstery Challenge Cup –**

2. ONIONS: 3 to weigh more than 250grams.

3. ONIONS: 3 not to exceed 250grams.

**Best exhibit in Vegetable classes Challenge Cup**

4. SHALLOTS: Large exhibition 1 dish of 6 each to pass through 30mm ring

5. SHALLOTS: pickling 1 dish 6

6. COMBINATION CLASS: 1 Onion 250 over grams, 1 Onion under 250 grs, 1 Shallot. 1<sup>st</sup> £15, 2<sup>nd</sup> £10, 3<sup>rd</sup> £5

7. LEEKS: blanched; one dish of three.

8. RUNNER BEANS: one dish of nine.

9. RUNNER BEANS & FRENCH BEANS: two dishes of six.

10. CARROTS: Short one dish of three.

11. BEETROOT: one dish of three.

12. CUCUMBER: one dish of two.

13. MINI CUCUMBERS: one dish of three.

14. POTATOES WHITE: one dish of three.

15. POTATOES COLOURED: one dish of three.

16. COURGETTES: one dish of three.

17. MARROWS: one dish of two; optimum size 350mm long.

18. MARROW, COURGETTE: 2 dishes of one

19. CAULIFLOWERS: one dish of two (approx. 76mm of stalk)

20. CABBAGES: one dish of two (approx. 76mm of stalk)

21. 1 PUMPKIN

22. 1 NOVELTY PUMPKIN

**Get Furnished Challenge – Best exhibit in Tomato classes**

23. TOMATOES: One dish of five medium Calyx attached

24. TOMATOES: Nine, small fruited calyx attached

25. TOMATOES, SMALL fruited tomatoes two dishes of two calyx attached

26. TRUSS OF TOMATOES: one dish of medium tomatoes, one dish of small fruited tomatoes

27. ANY OTHER VEGETABLE not scheduled one dish of two

28. COLLECTION OF VEGETABLES: one of each of six different kinds. Displayed on the table.

**Fruit Classes - Greys Hill Challenge Cup. Multiple exhibits are allowed in all fruit classes**

29. DESSERT APPLES: One dish of three.

30. COOKING APPLES: One dish of three.

31. PEARS OR PLUMS: One dish of three.

32. GRAPES: one bunch.

33. RASPBERRIES: dish of ten stalks attached.

34. ANY OTHER FRUIT. Dish of three not scheduled

**Valentine Challenge Cup – using your own vases multiple exhibits allowed**

- 35. A vase of mixed shrub greenery 8 stems maximum
- 36. A vase of garden flowers can include grasses 8 stems maximum

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

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

**Dahlia Challenge Best Exhibit – we have a limited number of vases available if you have your own, please use them, multiple exhibits allowed. Special National Dahlia Society Silver & Bronze Certificates and Medals awarded in the Dahlia Classes to the overall best exhibit.**

- 41. Championship Dahlia Class – 3 Vases 1 Giant/Large, 3 Decorative, 3 Cactus/Semi Cactus prize money 1<sup>st</sup> £20, 2<sup>nd</sup> £10 3<sup>rd</sup> £5
- 42. 1 vase 3 blooms from giant/large/cactus/semi-cactus/decorative
- 43. 1 vase 3 blooms large decorative dahlias
- 44. 2 vases medium cactus/semi-cactus 3 blooms in each
- 45. 1 vase 3 blooms medium decorative dahlias
- 46. 1 vase 3 blooms small ball dahlias
- 47. 1 vase 3 blooms small cactus/semi-cactus dahlias
- 48. 1 vase, 3 blooms fimbriated dahlias
- 49. 1 vase 5 blooms pompom dahlias
- 50. 1 vase 3 blooms water lily dahlias

**Chrysanthemums Hailey Compton Challenge cup – Best Exhibit**

- 51. 1 vase three spray chrysanthemums

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

- 52. Henley Farm & Country Show Top Vase in your own vase. Prize money 1<sup>st</sup> £15, 2<sup>nd</sup> £10, 3<sup>rd</sup> £5

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 no seed heads or berries allowed.
4	The vase can be any shape and size and made from any material, but must be in 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.

**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.

- 53. HARVEST FESTIVAL – A Basket arrangement to incorporate flowers in a jam jar, Fruit, Vegetables, Foliage, Berries and accessories. Please state size of basket on your entry form.

- 54. Green & White decoration for the table in a glass 1<sup>st</sup> £10, 2<sup>nd</sup> £5, 3<sup>rd</sup> £3

- 55. Flowers in a box. The box is a wooden mini box and is available to collect from the produce secretary before the show.

**Giant Vegetables – Prize money for all Giant Veg – 1<sup>st</sup> £20, 2<sup>nd</sup> £10, 3<sup>rd</sup> £5. Please ensure you put your name on the back of your runner bean using the back marker pen on the staging table.**

- 56. Longest Marrow
- 57. Heaviest Pumpkin
- 58. Heaviest Marrow
- 59. Heaviest Cabbage
- 60. Heaviest Tomato
- 61. Heaviest Onion
- 62. Heaviest Beetroot
- 63. Longest Runner Bean
- 64. Heaviest Kohlrabi
- 65. Heaviest Potato
- 66. Largest Sunflower Head

### **Container Gardening – Myrtle Lunnon memorial challenge Cup.**

Multiple exhibits allowed in this section.

67. Foliage only flower pot between 3-5 plants in total, space provided 31cm x 31cm height unlimited)
68. Miniature Garden - Space allowed 35cm x 35cm height unlimited. Accessories are allowed in this class
69. Flowering Patio pot, space provided 30cm x 30 cm height unlimited. **Prize money 1<sup>st</sup> £15, 2<sup>nd</sup> £10 & 3<sup>rd</sup> £5**
70. 4 Herbs growing in any box, pot or unusual recycled item. Space provided 30cm x 30 cm any height

### **House Plant - Sue Green memorial Challenge Cup**

71. Spider Plant in all its glory
72. Flowering or/and foliage house plants no more than four in the planter space allowed 40cm x 40cm succulents or cacti allowed.

### **Preserves & Cookery – Eva Holloway memorial Challenge Cup.**

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 placed 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 when it was made.

73. Jar Pickled Onions
74. Jar Piccalilli
75. Jar Tomato Chutney recipe supplied
76. Jar Lemon Curd recipe supplied
77. Jar of Jelly
78. Jar of Raspberry Jam – Recipe supplied
79. Jar of Jam
80. Jar of Marmalade



### **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.

### **Tom Ownsworth Challenge Cup**

81. 7" Victoria Sandwich Cake – Raspberry jam filling, caster sugar dusting, 2 eggs no brown flour
82. 4 Fruit & 4 Savoury Scones own recipe.
83. 8 Butter Crunch biscuits recipe supplied
84. Ginger & Sultana gingerbread recipe supplied
85. Woman's Cook of the year – One Jar Lemon curd & Coffee Cake your own recipe. Prize money First Place only £20 - **Fabric Fields Challenge Cup**

### **Fabric Fields Challenge Cup**

86. Men's Cook of the year – One Jar Lemon Curd & Lemon Drizzle your own recipe. Prize money First Place only £20 – **Chloe memorial Challenge Rose Bowl**









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

- 87. Painting any subject
- 88. Animal Portrait
- 89. A Watercolour any subject
- 90. Optical illusion drawing A4

**Craft - Sylvia Saint Challenge Rose Bowl**

- 91. A Birdbox
- 92. An item made using a sewing machine
- 93. Make a dog coat
- 94. Knitting
- 95. Crocheting
- 96. Something made using string
- 97. Make something from an old cotton shirt

**Photography – Amanda Hawes Photography Challenge Cup.** 4 entries per class maximum. Photos no bigger than 8 x 6 inches. Mounted on white A4 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.

- 98. Flower Study: Flower or Flowers
- 99. Nature: Photo depicting nature eg Flora, insects, nests etc
- 100. Architecture Buildings, bridges, fences (any manmade structure)
- 101. Black and White any subject Prize money 1<sup>st</sup> £15. 2<sup>nd</sup> £10 & 3<sup>rd</sup> £5
- 102. Relationships: Depicting friendship, love, tenderness, mates
- 103. Humorous: Amusing photos
- 104. Everything water: Oceans, Rivers, Dams, Waterfalls etc

**Junior Photography – Free to enter 13 yrs – 16 yrs on the day of the show - Samuel Fairweather Challenge Shield.** Please refer to the rules for adult photography classes. Maximum 3 photos per class.

- 105. Water
- 106. Travel
- 107. Friends
- 108. Animal

**Children's Classes.**

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

**7 years and under on the day of the show**

- 109. Decorated plant pot
- 110. An animal made using egg boxes, scrap card, paper, buttons, wool any art and craft materials (check out google for some ideas)
- 111. Disgusting edible sandwich
- 112. Painting any subject
- 113. You made it lets see it

**8 – 12 years on the day of the show**

- 114. Painting any subject
- 115. Disgusting Edible Sandwich
- 116. A Photo no bigger than 8” x 6”

**Special Educational Needs Classes**

- 117. A4 painting
- 118. Decorated Welly of Shoe.

**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 1<sup>st</sup> £25, 2<sup>nd</sup> £15 & 3<sup>rd</sup> £10. Sponsored by the Guile family.**

Class. 119. Scarecrow

## **EXHIBITOR'S NOTES - HOW TO ENTER** **ONE EXHIBITOR PER ENTRY FORM PLEASE**

Fill in the entry form including either a contact number or email address. If you require an exhibitors & vehicle pass tick both boxes. Members do not need an exhibitor's pass. Just put HSM in the box on the entry form but remember to tick the vehicle pass if you need one. (Remember this is only for exhibitors entering 10 or more classes.) Please indicate the number of additional tickets required in the boxes. Leave the boxes blank if you do not require additional tickets. Additional tickets are only available to exhibitor's entering ten classes. Members badges must be purchased from the show office. Send your entry to the address provided on the entry form.

Once your payment is received into our bank account, your tickets & Passes will be sent by post two weeks before the show. Any entries received after 1<sup>st</sup> September 2026 will have to be collected from the address on your entry form. Entries are open until 5<sup>th</sup> September 2026 but exhibitors pass & Vehicle pass must be collected from Donna Guile's home address by appointment. Exhibitors wishing to add additional classes must contact Donna by email and only if there is enough space in the class Exhibitors can no longer bring their entries the night before the show. **Except Scarecrows**

### **Entries on the day - How much is it to enter**

Exhibitors can enquire if there is sufficient space on the day to enter a class. This is only open to exhibitors who have entered 10 or more classes. We will check if there is enough space before taking the entry. Entries on the day are £2.00 per class.

**Only one exhibitor per entry form.** All classes £1.00 per entry. With the exception of entries on the day.

Children's classes are free to enter unless they want to enter any adult classes. The entry fee of £1.00 per class must be paid. We have added a new section for special educational needs. There are two classes in this section & no age limit. This section is free to enter and will be judged by a trained teacher.

### **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.

The marquee is closed to visitors while staging takes place. Once you have finished staging you must leave the marquee. Prior to judging an exhibit once staged can **ONLY** be moved by a steward, and only if there is insufficient space in that or adjacent classes. You will be asked to leave the marquee if you are have finished staging your exhibits. **Only** exhibitor's staging, are allowed in the marquee before judging.

The committee or the association cannot be held responsible for any loss or damage to items left in the marquee 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 an exhibitors pass and parking pass. If you do not have enough entries, you can donate the additional money to the show to make up the ten classes.

Additional tickets are available to purchase on your entry form at a reduced rate for exhibitor's friends & family. These tickets can only be purchased by an exhibitor entering ten or more classes at the time of entering. 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. 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. Make sure you have entered your exhibit in the correct class.

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. **THE JUDGES DECISION IS FINAL.**

## Parking & Staging tables and vases

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. **Please leave this space clear if you are not entering these classes.**

A limited number of tables will be positioned at the back of the marquee remember they are there to share. Once you have finished with the tables can you please leave them clean and place any rubbish in the bins provided. The show has a limited number of vases for you to borrow these can be found outside the back of the marquee. If you have your own it's advisable to use then as we cannot guarantee we have enough vases for all the classes. Please use your own vases or vessels in all the classes you are asked to.

If you are new to the show, and are not sure on how to stage your exhibits please do not be afraid to ask for help. There are stewards available to guide you on the day or email before the show.

When you arrive in the marquee take time to walk round to see where all your classes are. If you cannot find your name in a class, come and see one of the stewards and we will check you have entered that class. When you stage your exhibit you will see on the table your name on a card. Place your exhibit above your name and then turn over the card. If you feel there is not enough space please inform a steward immediately. Once the card is turned over it will show the class number you have entered and the exhibit number in that class. It's important to check the class is correct at the time of staging. Please note you will **NOT** have the same exhibit number in each class.

## 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 or send someone to collect it on your behalf. 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 cannot be collected or presented after the show.

Cups must be returned **CLEAN** and in a fit state to present to this year's lucky winner. It is up to the exhibitor to have the cup engraved. Cups remain the property of the show. Any damaged cups must be repaired or replaced by the exhibitor.

**Cups can be returned on the day of the show but can you email in advance of the show.**

## Prize money

When you enter classes in the show it is on the understanding that an exhibit cannot be removed until **4.30pm**. Prize money unless otherwise stated will be 1<sup>st</sup> £5, 2<sup>nd</sup> £3, 3<sup>rd</sup> £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**.

If a judge feels that there is not a first prize winner, he or she can award a second and third in a class.

## ANY UNCOLLECTED PRIZE MONEY

**AFTER 5PM WILL BE DEEMED A DONATION TO THE SHOW FUNDS. NO** prize money can be collected after the show

## **BAKING RECIPES**

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

### **Ginger Sultana Bread**

175gr/6oz plain flour, 1½ tsp baking powder, 2 tsp ground ginger, 75gr/3oz butter, 75gr/3oz light soft brown sugar, 75gr/3oz sultanas, 75gr/3oz dark chocolate chopped, 6 tbsp milk

#### **Method**

Heat the oven 180°C. Sieve flour, baking powder and ground ginger in a bowl. Rub in butter until the mixture resembles fine bread crumbs. Stir in the sugar, sultanas and chopped dark chocolate. Add the milk and mix to give a stiff consistency. Put into a greased 1-lb loaf tin lined with grease proof paper and bake for 1¼ hours. Cool on a wire rack.

### **Buttercrunch**

225gr/8oz self-raising flour, Pinch salt, 175g/6oz butter, 2tbsp golden syrup, 175g/6oz demerara sugar, 100g 4oz rolled oats. Add your own additional flavouring to the recipe to wow the judge

#### **Method**

Heat the oven 180°C. Sift Flour & Salt into a bowl, rub in the butter. Add the syrup, sugar and oats and mix to form a firm dough. Break off walnut size pieces and roll into a ball. Remember to add your own flavouring. Place on greased baking sheets and flatten slightly. Bake for 15-20 minutes. Cool on a baking rack.

## **PRESERVES RECIPE**

### **Lemon curd**

Grated rind & juice of 6 lemons, 400g granulated sugar, 150g butter softened, 5 eggs beaten

#### **Method**

Put the lemon rind and juice in a small pan with the sugar. Heat gently, stirring until the sugar has dissolved. Add the butter and stir until melted. Transfer the mixture into a glass bowl placed over a pan of barely simmering water. Sieve the eggs and pour into the sugar mixture. Cook gently, stirring frequently, for 25-40 minutes, until the mixture coats the back of a spoon. Do not allow it to boil or it will curdle. Pour the curd into warm sterilized jars, and seal with a waxed disc and film. Allow to cool, then keep refrigerated.

### **Raspberry Jam**

1kg Raspberries, 1 kg granulated sugar, juice of 1 Lemon

#### **Method**

Layer the raspberries and sugar in a preserving pan. Cover with a cloth and leave overnight. The next day, add the lemon juice to the pan. Bring slowly to the boil, stirring frequently until the sugar has dissolved. Increase the heat and boil rapidly for 20-25 minutes or until setting point is reached. Stir constantly towards the end of cooking to prevent sticking. If wished, pass half the jam through a sieve to reduce the seed content, then return to the boil for 5 minutes. Remove the pan from the heat and leave the jam to settle for a few minutes. Ladle into hot sterilized jars, then seal with a wax disc and film. Label and date before staging.

### **Tomato Chutney**

500gr finely sliced red onion, 1 kg red tomatoes, 4 garlic cloves sliced, 1 red chilli chopped, 4cm piece of peeled and chopped ginger, 250gr brown sugar, 150 ml red wine vinegar, 5 cardamon seeds, ½ tsp paprika. Label and date before staging.

#### **Method**

Place all the ingredients into a large heavy-based pan and bring to a gentle simmer, stirring frequently. Simmer for 1 hr, then bring to a gentle boil so that the mixture turns dark, jammy and shiny. Place into sterilized jars and allow to cool before covering. It will keep for 6 weeks before using. Label and date before staging.