

Scarecrow class

Scarecrows will be displayed outside as a special feature of the Show. This class is open to groups as well as individuals. Groups need to have a group name and nominate one member to include their group on their entry form. All scarecrows to be made on a stake, no taller than 2.5m, and to be fit for purpose. On arrival scarecrows will be allocated an outside pitch. No other rules apply!

- 1 A full-size scarecrow - open to everyone 🏆

Horticultural classes

Flowers - David Machin Cup 🏆, and the Russel Laughland Cup 🏆

- 2 Vase of flowers - 1 kind, mixed colours allowed
- 3 Vase of mixed flowers - arranged for effect
- 4 Rose - 1 bloom 🏆
- 5 Roses - 1 bowl, 6 blooms of not less than 3 varieties – own foliage only (*exhibitor to provide bowl*)
- 6 Roses - Floribunda or Clustered - 1 vase of 2 stems
- 7 Roses - Cycle of Bloom, 1 bud in colour, 1 bloom and 1 full-blown flower, all of the same variety
- 8 1 Specimen Bloom, excluding roses
- 9 1 Specimen Spike, e.g. Gladiolus, Delphinium, etc.
- 10 Gladioli - 1 vase of 3 spikes
- 11 Any other Annual - 5 blooms raised from seed during 12 months preceding the show, mixed types & colours permitted.
- 12 Dahlias - 1 vase of 3 Decorative blooms, mixed colours allowed
- 13 Dahlias - 1 vase of 3 Cactus or Semi-cactus blooms, mixed colours allowed
- 14 Dahlias - 1 vase of 5 Ball blooms, mixed colours allowed
- 15 Dahlias - Three vases as follows: 🏆
 - 3 Decorative blooms
 - 3 Cactus or semi-Cactus blooms
 - 3 Ball Blooms, or 5 Pom-Pom blooms not exceeding 5cm diameter
- 16 5 Individual Fuchsia flower blooms, mixed kinds allowed (to be displayed in the phials provided)
- 17 5 Individual Pansies and/or Viola flower blooms, mixed kinds allowed. (to be displayed in the phials provided on the day)
- 18 Vase of Foliage - 5 different kinds, stems bearing leaves only
- 19 Vase of mixed flowers with 3 vegetables - 1 each of 3 distinct kinds 🏆

Pot Plants - A F Jarvis Cup 🏆

- 20 Cactus or Succulent -1 pot containing a single kind
- 21 Specimen Plant - flowering
- 22 Specimen Plant - foliage excluding Coleus
- 23 Coleus Pot Plant
- 24 1 Fuchsia - Standard or half standard
- 25 1 Pelargonium or Geranium - pot plant
- 26 An item of Bonsai
- 27 Orchids - 1 Plant

Vegetables - Mac Stephenson Cup 🏆, and the A. Cornish & Co. Trophy 🏆

- 28 Beans - 9 scarlet runners 🏆
- 29 Beans - 12 dwarf French or stringless
- 30 Beetroot - 3 roots Globe (round type)
- 31 Carrots - 3 roots, any type/variety, mixed not allowed
- 32 Parsnips - 2 roots
- 33 Onions - 5 large, *over 9cm diameter*
- 34 Onions - 5 small, *under 9cm diameter*
- 35 Onions - 5 red, *under 9cm diameter*
- 36 Potatoes - 5 white, kidney, round or oval
- 37 Potatoes - 5 coloured, kidney, round or oval
- 38 Potatoes - 5 best large
- 39 Potatoes - best gallon (approx. 3kg)
- 40 Leeks - 3 roots
- 41 Shallots - 9 bulbs, any variety
- 42 Shallots - 9 bulbs, pickling, *under 35mm diameter*
- 43 Courgettes - 1 pair, *not to exceed 20cm long*
- 44 Tomatoes - 5 red round, of one variety
- 45 Tomatoes - 5 cherry or miniature, of one variety - *under 30mm diameter*
- 46 Tomatoes - 1 truss, heaviest - need not be ripe
- 47 Tomatoes - 5 novelty (e.g. plum/yellow/stripe)
- 48 Cabbage - 2 heads
- 49 Herbs - 3 bunches, different kinds, in separate 1lb jars

Horticultural classes (continued)

- 50 Indoor Cucumber - 1 pair
- 51 Outdoor Cucumber - 1 pair
- 52 Sweet Corn, 2 cobs
- 53 Sweet Peppers, one pair
- 54 Any other vegetable. Either a single vegetable, or a pair, or a set of one type
- 55 Longest runner bean
- 56 Heaviest potato
- 57 Heaviest marrow, pumpkin, or squash
- 58 Heaviest tomato
- 59 Collection of Vegetables – 4 distinct kinds, numbers as in individual classes – *space allowed 75cm x 60cm* 🏆

Fruit - The Leversuch Cup 🏆, and the Amateur Challenge Cup 🏆

All fruits (except apricots, nectarines, peaches, and nuts) should be shown with stalks intact. Apricots, nectarines, and peaches are shown without stalks. All nuts, if any, are shown without stalks or husks.

- 60 Apples - 5 cooking
- 61 Apples - 5 dessert

- 62 10 plums or greengages
- 63 Any other fruit - 1 plate, 1 kind
- 64 One dish of mixed fruit
- 65 Rhubarb - 3 sticks

Sunday Lunch Trug

- 66 A Trug of fruit and vegetables for Sunday lunch - must all be own produce.

Novice Flowers

- 67 Rose - best single bloom
- 68 Dahlias - 1 vase of 3 blooms, any type or types, (mixed colours allowed)
- 69 Pot Plant - Flowering or Foliage
- 70 Vase of Mixed Flowers

Novice Vegetables

- 71 Collection of Vegetables - 4 kinds, 1 of each
- 72 Tomatoes - 3 round red, 1 variety
- 73 Onion - 1 best large
- 74 Carrot - 1 best large

Note - Eligibility for the two Novice groups above is described in rule 15.

Home Industries classes

Flower Arranging - George Heath Cup 🏆

Bought flowers are allowed. Displays may not be prepared in the exhibition hall, however facilities will be available outside. No oasis to be used except in class 79.

- 75 Men only - An arrangement in a tankard - *not exceeding 45cm in any direction*
- 76 An arrangement in a bottle top - *not exceeding 10cm in any direction*
- 77 A display of foliage – *not exceeding 30cm in any direction*
- 78 An exhibit entitled 'Summer in a basket' - *not exceeding 45cm in any direction*
- 79 An exhibit entitled 'Paris Olympics – oasis and accessories allowed. *This class will be displayed in individual alcoves – 60cm wide by 60cm high*

Cookery – Florence Parkin Cup 🏆

All entries must be covered in cling film.

- 80 A Dundee cake
- 81 A sourdough bread
- 82 A gluten free chocolate cake traybake - please provide a list of ingredients used, 30x20cm approx. and presented in the tray 🏆
- 83 2 savoury dips
- 84 5 ginger biscuits
- 85 Any cake to your own recipe, but not one stated in another class. Maximum 8 ingredients with recipe supplied. *Winning recipe will be a class next year* 🏆
- 86 5 individual meringues
- 87 Celia's Nana's Lemon and Lime Cake to be made to her recipe on the next page.
- 88 Men Only - An apple flan 🏆

Preserves – The Preserves Cup 🏆

All preserves should be in 450g (1 pound) sparkling clear glass jam jars and clearly labelled with the contents and the day, month and year made. Jars must not have a product or manufacturer's name embossed or otherwise marked on the jar. Jars should be filled to within 3mm of the top. Covering depends on preserve type as follows:

- **Jams, jellies, and marmalades** should be covered with either a wax disc and a cellophane top, or sealed with a new twist top, without any commercial markings.
- **Curds** should be less than 4 weeks old, and only be covered with a wax disc and cellophane top. They may also be in 225g (½ pound) jars.

- **Chutneys** should have an unmarked lid resistant to corrosion by vinegar, e.g. plastic lined metal.

- 89 A jar of blackcurrant jam
- 90 A jar of any other soft fruit jam
- 91 A jar of stoned fruit jam
- 92 A jar of marmalade
- 93 A jar of lemon curd
- 94 A jar of chutney

Beverages and Eggs

- 95 Ladies Only - A fruit liqueur 🏆
- 96 Any home-made alcoholic drink
- 97 A fruit cordial
- 98 6 fresh eggs from exhibitors' own poultry - *should be unrefrigerated*

Handicraft - Una Webb Cup 🏆

- 99 An item of jewellery
- 100 A bag made from recycled material
- 101 A knitted or crocheted hat - *entrants to donate their exhibit to The Cowshed charity*
- 102 An upcycled household object
- 103 A fancy dress costume for a child

Photography - Photography Cup 🏆

Overall size of photograph not to exceed A4, and may be mounted but must be anonymous.

- 104 Reflection
- 105 All creatures great and small
- 106 Graveyards
- 107 Silhouette - *can be black and white*

The 2025 schedule will include 'Dancing Delight'

Home Industries classes (continued)

Art For All – Robbie Robertson Cup 🏆

- 108 Flowers - any medium
- 109 An acrylic painting
- 110 A miniature - area no greater than 10 sq cm.
- 111 A charcoal drawing
- 112 An item of 3D art

Fun for Everyone - George Jones Cup 🏆

- 113 A painted pebble
- 114 Fraud's cookery. Plain scones from a packet mix. *No filling to be added. Packet to be displayed.*
- 115 A garden in a seed tray - *no larger than 38cm x 24cm*
- 116 An item made from a "Fat Quarter" (a piece of material 50cm by 55cm) - *please place any remaining scraps next to finished item*

Children and Young Adults classes

Eligibility for each age group is based on age at 31/08/2024, and all are welcome to enter classes 1 to 116 as well, with the exception of 95 and 96.

Age Group: 5 yrs and under - Josie Hatch Nursery Cup 🏆

- 117 A Mr Cress Head
- 118 A picture including shells - *max A3*
- 119 3 decorated biscuits – *biscuits can be bought*
- 120 Finger painting of a tree

Age Group: 6 - 8 yrs - Josie Hatch Infant Cup 🏆

- 121 A Mr Cress head
- 122 A 'Keep Hurst Tidy' poster - max A4. Any medium.
- 123 An animal made from fruit and/or vegetables - *max 30cm in any direction*
- 124 5 cheese straws

Age Group: 9-11 yrs - Josie Hatch Junior Cup 🏆

- 125 Two of your initials grown in cress
- 126 A 'Keep Hurst Tidy' poster. Any medium. Max A4.
- 127 4 home-made decorated cupcakes
- 128 A friendship bracelet

Age Group: 12 - 15 yrs - Richmond Young Achiever Cup 🏆

- 129 A arrangement of weeds in a decorated container - *max 45cm in any direction*
- 130 A photograph: 'Laughing' 🏆
- 131 A gluten free chocolate traybake 🏆
- 132 Mini scarecrow - max 45cm tall
- 133 Something made from recycled household objects

Recipe for Class 87

Celia's Nana's Lemon and Lime Cake

Ingredients:

For the cake:

- 8oz/225g butter
- 12oz/350g caster sugar
- 12oz/350g self-raising flour
- 4 Tbp/60ml milk
- 4 eggs
- Zest of 2 lemons
- Zest of 1 lime

For the syrup:

- Juice of 2 lemons
- Juice of 1 lime
- 4oz/125g caster sugar

Method:

1. Preheat oven 180c/fan 160c/GM4.
2. Line a 23cm diameter x 7cm deep cake tin with parchment paper.
3. Thoroughly mix all the cake ingredients together in a bowl.
4. Spoon the mix into the cake tin and bake for 50 minutes.
5. Meanwhile in a saucepan gently boil the syrup ingredients until it becomes syrupy.
6. Remove the cake from the oven (keep it in the tin) and pour over the syrup.
7. Place the cake in the still warm oven (having switched it off) for 10 minutes.
8. Remove from oven and cool on a wire rack.