

# THE 2021 CHALLIS HORTICULTURAL SHOW

## Saturday 4th September 2021 from 2pm

PRESENTATION OF TROPHIES AND AUCTION OF EXHIBITS AT 3.30PM

Admission: £1 for adults including exhibitors. Children – free

1. Open to all.
2. No fees to enter classes.
3. Open classes (excluding children's classes) are limited to two entries per exhibitor in any class, but only one will be considered for a 1st, 2nd or 3rd place.
4. All entries must be made on an official form and returned by **Thursday 2nd September** to the Challis Garden or to 68 High Street, Sawston  
**LATE ENTRIES WILL NOT BE ACCEPTED**
5. Entries that have previously been in the show will not be accepted.
6. Staging from 9am to 10.45am. Judging from 11am. Public admission from 2pm. Presentation of trophies at 3.30pm, followed immediately by an auction of exhibits.
7. No exhibit to be removed before 4pm.
8. 3 points to be awarded to the winner in each class, 2 to the second and 1 to the third
9. All trophies must be left for engraving.

### TROPHIES

The Garden News Trophy for the best exhibit in Classes 1 to 21

The Trustees' Trophy for the highest number of points in Classes 1 to 21

The Frank Matthews Trophy for the best exhibit in the Domestic Classes

The Mary Challis Trophy for the Best Floral exhibit

The Women's Institute Trophy for the best exhibit in the Handicraft Classes

The Sue Reeve Trophy for the best exhibit in classes for children who are 8 to 12

The John Falkner Trophy for the best exhibit in classes for children of 7 and under

The Chairman's Trophy for the family winning the highest number of points in the show

The Norman Carver Trophy for the best exhibit in the entire show

## CLASSES

### VEGETABLES AND FRUIT

*All entries must have been grown by the exhibitor*

1. 5 white potatoes
2. 5 coloured potatoes
3. 5 onions with necks tied and 2cm of root attached
4. 8 shallots with necks tied and 2cm of root attached
5. 5 beetroots with necks cut at about 5cm and roots attached
6. 5 runner beans
7. 5 French beans
8. 5 carrots with foliage trimmed
9. an exhibit of any other vegetable
10. 5 tomatoes with short stems
11. a truss of miniature tomatoes of any variety
12. 1 cucumber
13. 1 head of lettuce
14. 5 cooking apples
15. 5 dessert apples
16. a dish of stone fruit
17. a dish of soft fruit
18. an exhibit of any other fruit
19. a vegetable marrow for weight
20. the longest runner bean
21. a presentation of herbs

### FLOWERS

22. a miniature arrangement of flowers no taller or wider than 6 inches
23. a vase of annual flowers
24. 5 stems of flowers, any variety
25. a single rose bloom
26. a single bloom of any flower other than a rose
27. a green arrangement
28. a buttonhole or corsage for a wedding
29. a flowering pot plant
30. a foliage pot plant

### DOMESTIC CLASSES

*Jars for classes 31 to 34 should be clear 1lb jars with new lids, labelled with the type of preserve and full date of making, with no commercial labels attached.*

31. 1 jar of jam made with soft fruit
32. 1 jar of jam made with stone fruit
33. 1 jar of marmalade
34. 1 jar of chutney or relish
35. 1 fruit cake – set recipe (*appended*)
36. 1 decorated celebration sponge cake – any recipe
37. 3 fruit scones
38. 3 chocolate brownies
39. 3 cinnamon buns - set recipe (*appended*)

40. a loaf of bread of any recipe or shape
41. a 1lb jar of clear honey
42. 3 eggs, any colour

### HANDICRAFTS

*All entries must have been made within the last twelve months*

43. a hand-knitted garment
44. a machine-knitted garment
45. a crocheted item
46. an item of decorative cross-stitch needlework
47. any other hand-embroidered item (not cross-stitch)
48. a home-made stuffed toy, knitted or crocheted
49. a sewn garment
50. a painting of any subject in watercolour, acrylic, pastel or oil
51. a drawing, engraving or lithoprint, any subject
52. a photo of 'close-up nature', up to 8 by 6 inches, not framed or mounted
53. a photo of 'back together', up to 8 by 6 inches, not framed or mounted
54. an article made of wood

### CHILDREN'S CLASSES

(in two groups: 7 years and under  
8 to 12 years)

55. a miniature garden on a plate
56. an animal made from fruit, vegetables, pins and matchsticks
57. an arrangement of flowers
58. 3 decorated biscuits
59. a piece of craftwork

Please remember to make it clear if you **don't** want your entry to be auctioned.

Please address any queries regarding anything on the schedule to Mike Redshaw either by email [mjredshaw@hotmail.co.uk](mailto:mjredshaw@hotmail.co.uk) or telephone 01223 834511.

## SET RECIPES

### FRUIT CAKE

Class 35

200g (8oz) SR flour  
¼ tsp salt  
100g (4oz) margarine  
100g (4oz) caster sugar  
2 eggs  
225g (9oz) mixed fruit  
1/8 pint milk

Pre-heat oven to 180°C

Line bottom of an 18cm x 7cm (7 x 3 inches) round tin

1. Sieve flour and salt
2. Beat margarine until soft, add sugar, cream until light and fluffy
3. Add eggs one at a time with 1 tbsp flour, beating well between each addition; add milk and a little flour and beat well
4. Stir in fruit and remainder of flour
5. Put mixture in tin, bake for approximately 1 hour 15 minutes, cover with greaseproof paper when sufficiently brown on top.

### CINNAMON BUNS

Class 39

Plain flour (*cook decides how much!*)

3 tbsp granulated sugar  
2¼ tsp (7g packet) quick yeast  
125ml water  
65ml milk  
2 tbsp butter  
1 egg  
55g softened butter  
2 tbsp ground cinnamon  
50g (2oz) brown sugar  
125g (5oz) icing sugar  
1 tbsp lemon juice  
1 tbsp water  
Raisins or sultanas (optional)  
Milk or egg for wash (optional)

Grease or line a 10-inch diameter or 13 x 9 inch tin

1. Mix together flour, sugar and yeast in a large bowl
2. Warm milk, water and butter gently until butter melts
3. Stir liquid in to dry mix, add egg and knead well until no longer sticky; place in a greased bowl to rest for 5 minutes
4. Roll out dough to 15 x 9 inch rectangle, spread with softened butter then sprinkle on sugar and cinnamon mixture. Add raisins or sultanas (optional). Roll up tightly and cut into 12 pieces.
5. Place in tin and cover with greased foil, put in warm place to rise for 20 minutes.
6. Make glaze by combining icing sugar, water and lemon juice.
7. Remove cover, brush with milk or egg (optional). Bake in oven at 190°C for 15–20 minutes until golden brown. Remove from oven, glaze, leave to cool in tin. Break apart to serve.

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Saturday 4th September 2021

NAME

ADDRESS

PHONE

CLASS(ES) ENTERED (in children's classes, include age of child)

It is planned to hold an auction of exhibits at the end of the show to raise money for the Challis Trust. IF YOU DO **NOT** WANT YOUR ENTRY TO BE INCLUDED, PLEASE WRITE "NOT FOR SALE" OR "NFS" BESIDE EACH OF THE ENTRIES.

Please return to 68 High Street (Mary Challis House) or the Challis Garden by Thursday 2nd September.