**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 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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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.