HOME & GARDEN SCHEDULE

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MORETON IN MARSH SHOW
SATURDAY 3RD SEPTEMBER 2016

Home & Garden

SCHEDULE OF CLASSES & PRIZES

Entries close: Monday 15th August, 2016

Moreton-in-Marsh Show
A real country show from the heart of the Cotswolds

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The Old Bull Pens, Sezincote, Moreton-in-Marsh, Gloucestershire. GL56 9AW

MORETON-IN-MARSH AND DISTRICT
AGRICULTURAL AND HORSE SHOW SOCIETY

A Company Limited by Guarantee, Registered in England No. 2397134
Registered Charity No. 900122.

President
Lord Ashton of Hyde

HOME AND GARDEN SECTION

Show Chairman Katharine Loyd

Vice Chairman Stephen Parkes

Showground Director Clare Foster

Secretaries
Liz Day, Lynne Parkes & Sarah Taylor

MORETON SHOW OFFICE
5 Wychwood Court, Cotswold Business Village,
London Road, Moreton in Marsh,
Gloucestershire, GL56 0JQ Tel. 01608 651908

e-mail: post@moretonshow.co.uk

All show information is available on-line at

www.moretonshow.co.uk

Enter on-line or download entry forms

The Society is most grateful to the Lord Dulverton and Mr. & Mrs. S. Righton for their kind co-operation in permitting the use of the showground and car park.
THE SHIRE HORSE EMBLEM used by the Society was kindly donated by the late Rt.Hon. Lord Dulverton, C.B.E., T.D., D.L.

Cover Photograph: Copyright © Moreton Show

JUDGES AND STEWARDS

Home & Garden Chief Steward: Ros Allen
General Stewards: Chris Girling
Scorers: Bryony Meek, Deborah Ricketts and Team

Classes	Section	Judge	Team Leader	Stewards
	HOMECRAFTS			
1-14	Home Baking	Mrs S Potter Mrs C. Green Mrs S Sarjeant	Jean Aird	Alison Baldock Sue Evans Ellie Hamilton Jane Ledbetter Suzie Hamilton Anita Hill
15-22	Preserves	Mrs S. Baldwin		Jo Smith
23-31	Honey	Mr P.D. Guthrie		
33-37	Wine	Mr A Dean		Jane Williams
38 - 45	**HANDICRAFTS**	Mrs E Bamfield TBC TBC	Angela Arthur	Liz Print
46-49	Photography	Mr A Tatlow		
51-85	**VEGETABLES Including Novice**	Mr W.J. Henry	Chris Small	Dorothy Gadsby
	FLOWERS		Basil Hart	Sarah Parker
86-92	Chrysanthemums	Mr R. Patrick		
93-102	Dahlias	Mr D. Bates		
103-121	Roses & Other Flowers	Mrs A Bird		
122-127	FLORAL DISPLAYS	Anne Horsley	Ros Allen	Ros Wharton Daphne & Rod Hersey
129-146	**CHILDREN'S CLASSES**	Adam Clarke Matt Williams	Gill Godwin	Wendy Hicks Anne Mitchell Kath Minett-Waller
147	Potato in a Pot			Tanya Robbins

PLEASE BE SURE TO READ THE INSTRUCTIONS SENT TO YOU AND FOLLOW THE SIGNS

RULES AND REGULATIONS - applying to all classes in this Section

1. **Entries:** Each competitor is restricted to 4 entries per class, except in the Children's Classes where 3 entries can be made in Class 145 and only 1 in Classes 128– 144. Please note entry restrictions to Classes 5, 18, 124, 127 - 145; entries in Class 146 (Potato in a Pot) close 28th March 2016 all other classes close 15th August. Entry fees are listed in each section and must be sent with the entries. Adult competitors making entries to the value of £15.00 or more will be allowed a free pass into the showground. Children making eight entries or more will be allowed a free child's pass. Receipts will only be issued on request enclosing SAE. The Committee reserves the right to refuse any entry. Novice: Never entered the Class before.
2. **Numbers and Passes:** Passes will not be needed to enter the showground on the afternoon/evening before the show. Exhibitors making entries in the Chrysanthemum or Dahlia Championships will be given a free H & G parking pass.
3. **Staging:** Exhibitors are encouraged to stage their exhibits on Friday 2nd September between 1.00 p.m. and 9.00 p.m. (except floral displays). The marquee will be manned all night but the Committee cannot be responsible for loss or damage to exhibits. Exhibitors can enter the marquee until 0830 and exhibits hung by 0845 when the marquee is closed for judging'. Where a doyly is provided, the exhibit is to be staged on this unless otherwise stated.
4. **Eligibility:** Exhibits not conforming to the conditions of the class will be disqualified. All exhibits in the Homecrafts, Handicrafts, Vegetable and Children's Sections must have been produced, grown or made by the exhibitor. In the classes for Floral Displays the materials must be arranged by the competitor in the marquee. Ages will be taken at the day of the Show.
5. **Stewards:** An exhibitor cannot act as Judge's Steward in any class in which he or she has an entry.
6. **Judging:** Only Judges, Stewards and Officials of the Society may be present during judging. The decision of the Judges in respect of the relative merits of the exhibits shall be final. Any class with insufficient entries will be cancelled at the discretion of the Chief Home and Garden Steward. Protests on any matter concerning an exhibit must be in writing, stating the reason for protest, and delivered to the Chief Home and Garden Steward before 2 p.m. on the day of the Show, together with a deposit of £10.00. Protests will be considered by a panel of not less than 3 members of the Society appointed by the Chairman or Vice-Chairman of the Society and their decision shall be final. The deposit may be forfeited at the discretion of the panel.
7. **Prizes:** Prize money will be paid out by the bank in the Show Secretarys tent. Prizes may be withheld if, in the opinion of the Judge, exhibits do not reach the required standard. Prize money, in cash, will be paid out between 3.00 p.m. and 4.45 p.m. on Show day. Money will only be paid out on production of vouchers. Prize money not collected on Show Day will be available for collection from the Show Office for one month, after which it will be treated as a donation to the funds of the Society. Trophies will be presented by The President at 5.15 p.m. Prize winners please assemble at 5.10 p.m. Trophies not collected personally will be retained by the Society. Scale of marks for points trophies:
   1st, 5; 2nd, 4; 3rd, 3; in the event of a tie, the exhibitor obtaining most first prizes will be the winner.
8. **Safety:** The Organisers of this Show have taken reasonable precautions to ensure the health and safety of everyone present. For these measures to be effective, everyone must take reasonable precautions to avoid and prevent accidents occurring and must obey the instructions of the all Officials and Stewards.
9. **Clearance.** At 4.45 p.m. the marquee will be closed and cleared of people. Exhibits must remain staged until 5.30 p.m. and then be removed as soon as possible after the prizegiving. To gain re-admission exhibitors will be required to show their number allocation letter which will be issued by the Secretary indicating the number of exhibits to be collected. Competitors are requested to make adequate arrangements for the removal of their exhibits and any containers or effects. The Committee cannot be responsible for any losses and the marquee will be unattended after 6 p.m. at which time marquee contractors may also commence removal of their equipment.
10. **Liability:** The Committee will not be responsible for any error in the allocation of exhibitors' numbers or for any entry being made in the wrong class, nor will the Committee be held responsible for exhibits not arriving in time to be judged. The Committee do not hold themselves responsible for any loss, injury or damage to any persons or exhibit at the Show and it shall be a condition of entry that exhibitors hold the Society blameless and indemnify it against legal proceedings arising there from.
11. **Data Storage:** Information from entry forms may be stored on computer and the name, address and details of entries may be published in the marquee; information about results may also be published and/or provided to the Press and Societies to which the Show is affiliated for publication. Information about exhibitors and their entries may also be provided to DEFRA, Trading Standards, Depts. of County Councils and others having regulatory functions as well as the Society's Medical, Veterinary, Environmental Health and Legal Advisers. The making of an entry is irrevocable consent for the storage and disclosure of information in this way
12. **Legal Compliance.** Exhibitors shall comply with all relevant Statutes and Regulations.

2016 COMMITTEE

Show Chairman: Katharine Loyd
Show Vice-Chairman: Stephen Parkes

2016 HOME AND GARDEN SECTION

Chairman: Ros Allen

Angela Arthur
Georgina Attwood
Dorothy Gadsby
Christine Girling
Gill Godwin
Basil Hart
Daphne Hersey
Rod Hersey
Kath Minett-Waller
Anne Mitchell
Sarah Parker
Tanya Robbins
Bryony Meek
Chris Small
Jean Aird
Jane Williams

TROPHIES

NAME Irrespective of description all trophies are offered on the basis that they are PERPETUAL CHALLENGE TROPHIES other than the trophy for Children's Section under 8's.
ENGRAVING Trophies will be engraved on Show Day
CLEANING It is the responsibility of winners of trophies to ensure that they are returned in a clean condition, fit for presentation to the next holder - the Society will charge the holder for the cost of professional cleaning if this is not done.
RETURN - It is the responsibility of the holder to arrange for the return of trophies to the Secretary by 15th July of the year following their award.
LOSS OR DAMAGE - Should be reported in writing to the Secretary as soon as discovered so that remedial action may be taken before the trophy is to be awarded again. Repairs should not be done without the Secretary's consent as this may void the Society's insurance.

THE CHAIRMAN'S TROPHY WILL BE AWARDED AT THE CHAIRMAN'S DISCRETION.

GENERAL INFORMATION

PROGRAMME: The Show will be open to the public from 8.30 am.
FIRST AID: First aid facilities are provided. The Honorary Surgeons and Medical Service Providers will be in attendance.
HONORARY SURGEONS: A Team organised by The Three Shires Medical Centre, Moreton-in-Marsh.
HONORARY VETERINARY SURGEONS (excl. Horses):
Abbey Green Veterinary Surgery, Broadway.
Ground level toilet facilities are available for the use of disabled persons. The Moreton-in-Marsh and District Agricultural and Horse Show Society remind persons attending the Show that they do so at their own risk and the Society will not be held liable for any accident, injury or damage incurred.

ALL ON-LINE ENTRANTS WILL BE ENTERED IN A FREE PRIZE DRAW TO WIN A FAMILY TICKET TO NEXT YEAR'S SHOW

PLEASE NOTE: WOULD ALL ENTRANTS TO VEGETABLE CLASSES PLEASE READ CAREFULLY THE GUIDELINES WITH REGARD TO PRESENTATION AND SIZE OF ENTRIES AS DISQUALIFICATION MAY APPLY.

GUIDANCE FOR EXHIBITORS

VEGETABLE CLASSES

Root Vegetables should be carefully washed, with a soft cloth and plenty of water, to remove soil. Do not apply oils and such like in an effort to improve appearance. The leaves should be cut so that approximately 75mm of leaf stalk remains, which should be neatly tied with raffia or green string. Small salad radishes should have approximately 40mm of stalk remaining.

Vegetables should be staged attractively on plates or directly on the table in a wheel formation (e.g. peas), in rows (runner beans) or in pyramid form (carrots).

Collections are best displayed on a tray or board, usually covered in black felt or similar material, to the exact size stated in the Schedule. Tall vegetables such as leeks or celery are best stood upright on a light but firm framework at the back. Onions should lie placed on a box of sand or peat, underneath the covering material, to help keep them in position.

BEANS, BROAD, FRENCH AND RUNNER - aim to get fresh even pods free from any blemish, of uniform colour and length. Snip off the vine with scissors leaving a portion of stalk on each. Try wrapping them overnight in a damp tea cloth to keep them straight and fresh. Snap one or two of the 'extras' to check for condition and interior freshness. Arrange on a plate or directly on the show bench, stalks to one end, tails to the other.

BEETROOT – should be of good appearance and size, not as large as a tennis ball or as small as a golf ball. Check the colour around the base and tap root. It should be dark, not whitened.

CARROTS- Stump or long rooted. Wash gently with soft cloth or sponge. Snip all hairs carefully. Cut off tops as above – avoid broken tips. Avoid "greening" on shoulder.

CABBAGES – choose solid heads of equal size with a good waxy bloom. Remove minimum of outer leaves. Stage with approximately 75mm of stalk, heads facing the front.

CAULIFLOWERS – reject specimens which are damaged or discoloured with loose or uneven heads. Just prior to staging, trim back leaves to the level of the outside of the curd. Cover white curds with clean paper or cloth to exclude light. Stage with approximately 75mm of stalk. Remove immediately prior to judging.

CELERY – choose heads which are free from disease or pest damage. Reject specimens with flower heads forming. Display laid flat in single classes; upright in collections. In collection classes hold the sticks together with raffia or green string. To exclude light cover with paper or a damp cloth and remove prior to judging.

COURGETTES – should be young, tender, uniform in shape, with fruits not less than 100mm and not more than 200mm long and approximately 35mm in diameter, or approximately 75mm in diameter in the case of round cultivars. Stage flat with, or without flowers.

CUCUMBER – fruit should be a good fresh green colour with a waxy bloom and with the flower still attached. The flower end should be fully developed, the barrel well shaped with a short handle. Display flat on show bench.

CULINARY HERBS – for show purposes a culinary "herb" is a plant possessing some aromatic quality that makes it of value for flavouring soups, stews, salads, etc. The following are amongst the more common kinds: angelica, balm, basil, bay, borage, chervil, chives, coriander, dill, fennel, hyssop, lovage, marjoram, mint, parsley, rosemary, sage, savory, sweet cicely (myrrh), tansy, tarragon and thyme. Seed forms such as coriander and dill and root forms such as horseradish may be included.

LEEKS – should be uniform in length, in good condition, firm and compact throughout the length of the barrel, with no bulbous swellings at the base and with a good uniform blanch. Avoid excessive stripping of outer leaves. Place specimens, in collections, vertically on a black board. Bind in the leaves to an

appropriate length. In other classes lie flat on the show bench with the roots to the front, neatly teased out and cleaned. (Do not let the water run between the leaves to leave unsightly soil particles.)

LETTUCE – Heads should be fresh and of even and attractive colour. Lift, with roots intact, in the evening or early on the morning of the show, wash heads but avoid soil particles collecting between the leaves. Wash roots, wrap in moist tissue and insert in a plastic bag, neatly tied. Remove only damaged leaves. Stage on the show bench, with hearts facing to the front.

MARROWS – young tender fruits of uniform shape and approximately 380mm long are most preferred, or in the case of round cultivars, less than 500mm circumference. Fruits should be a good even colour and fresh. Old mature fruits which are not suitable for table use should be excluded. In the case of pairs, they can be cut early to achieve uniformity of size. Wipe clean and stage directly on show bench.

ONIONS – grown from seeds or sets should be chosen for evenness of size. They should be well ripened, extreme loose outer skin removed, but not peeled. Cut off the tops to within 40/50mm of the bulb, then fold over and bind with uncoloured raffia and the roots neatly trimmed back to the basal plate. Onions are often staged on rings or soft collars. Pickling onions should not exceed 30mm in diameter nor should the necks be tied or whipped.

PARSNIPS- roots should be straight and of good length, evenly tapered and well developed. As with carrots, great care should be taken when lifting the roots, as bruising and scratching will show later. Wash thoroughly with clean water. Carrots and parsnips benefit from special growing conditions in raised boxes, beds, pipes or specially prepared holes.

PEAS- take care not to remove the bloom. Snip each pod of the haulm with scissors. Peas can be displayed without trimmings, sometimes in the form of a wheel, but best placed on a suitably sized plate covered with clean tissue paper. Place them in two layers and then put the best pod of all across the top.

POTATOES - potatoes come in two classes, white and other than white, and any shape. Choose medium sized, equally matched specimens for the cultivar, generally 170g to 225g and free from skin blemishes caused by pests and diseases. Wash tubers using plenty of water with a soft sponge. Stage on a plate with rose end outwards. Cover with cloth to exclude light until just before judging. Avoid extra-large tubers and those with deep set eyes.

RADISHES - Small salad – the body of the radish should be fresh, firm, medium-sized, young, tender and brightly coloured. It should be free of blemishes and with foliage trimmed to approximately 40mm. Dig at the last possible moment and cut spare specimens to check internal condition.

SHALLOTS – stage as separate bulbs, not as clusters. Bulbs should be thoroughly dried and free from staining and loose skins. Roots should be cut off to the basal plate and the tops neatly tied or whipped using uncoloured raffia. Stage on dried sand or similar material, which should preferably be of a contrasting colour and piled on the plate slightly to raise the centre. Shallots for pickling must not exceed 30mm.

TOMATOES – choose specimens of the right size, shape and colour for the cultivar. The calyces (stalk) must be firm and fresh. The fruit should be firm with no 'green back'. Aim for a uniform set of fruit with small eyes and firm, fresh calyces. Stage on a plate with calyx up.

FRUIT CLASSES

PREPARATION - begin preparation early. Protect against frost and cold winds in spring. Consider thinning of heavy sets of fruits such as apples, pears and plums. Thin in stages bearing in mind that early thinning has the most beneficial effect on size, removing small, blemished and misshapen fruits first. Fruits that require plenty of sunshine to bring out their colours should not be over-shaded. Some growers protect individual fruits in muslin or perforated clear polythene bags. Some fruits are liable to split when almost ripe. This can sometimes be avoided by covering the root area with black polythene.

PICKING – pick as near to show time as possible. Apples, pears plums and allied fruit must be picked with the stalk intact. Handle fruits as little as possible so as not to spoil the natural bloom.

SELECTION – fruits should be fresh, uniform, free from blemish and characteristic in shape and colour. Avoid under-ripe or over-ripe fruit.

PRESENTATION AND STAGING – aim for a neat, attractive, symmetrical presentation. Do not polish the fruits.

- **Apples** should be staged with the eye up, stalk down, placing one fruit in the centre and the remainder around it.
- **Pears** are best arranged around the perimeter of the plate with the stalks towards the centre.
- **Plums, cherries and similar fruit** are best laid out in lines across the plate, stalks intact.

FLOWER CLASSES

PREPARATION – starting two or three weeks before the show, keep the soil moist by applying generous quantities of water, especially if the weather is hot and dry. In many cases the removal of unwanted, weak side shoots or buds will aid the development of the central or main flower. If possible, protect blooms such as asters, chrysanthemums, dahlias, gladioli, lilies and pansies to prevent spotting caused by heavy rain, hail damage or splashing from the soil. Make sure pot plants have sufficient space in which to grow and turn pots frequently to avoid lop-sided growth.

CUTTING – cut in the evening or early morning of the show when the flowers and foliage are cool. Cut flower stems as long as possible. Make a slanting cut to assist the uptake of water. Some varieties of chrysanthemums and penstemons are reluctant to absorb water and benefit from slitting the stems 75mm upwards from the base or dipping the severed ends in boiling water. Remove undeveloped side shoots, unopened buds and some of the lower leaves as these will often divert water from the stems and open flowers to be exhibited. Plunge cut stems up to their necks in deep containers of clean water.

STAGING EXHIBITS AT THE SHOW – removing any damaged or discoloured or broken leaves as a result of the journey to the show. Cut a portion from the base of all flower stems to assist the uptake of water, making sure the length of the stalk retained is appropriate for the size of the vase or container. Ensure containers are filled with water. Produce exhibits of good balance with flowers of even size and quality in containers of suitable proportions.

ROSES – cut stems with sharp secateurs. Show in a vase leave clean healthy top leaves intact, removing only those below the water line. Arrange blooms so that each flower is seen from the front, heads being as stiff and upright as possible. Wire netting or similar in the vase keeps them in position. Any faded blooms should be removed at the base of the stalks. Meritorious blooms are fresh, free from blemish, in its most perfect phase, half to three-quarters open, of full size for the variety, good form with petals of good substance, regularly and gracefully arranged within a circular outline with a well formed centre.

PANSIES – should be displayed floating in water. Judges look for a flower that is large, circular in outline, clean, fresh with smooth, thick, velvety petals without serrations, lying evenly on each other and either flat or slightly reflexed so that the surface of the flower is slightly convex.

CHRYSANTHEMUMS – are likely to suffer air bubble problems in the woody stem, stopping water absorption. To avoid this strip the lower leaves and place in water. Cut them obliquely with a sharp knife at the same time making a slit upwards for about 25mm before putting into show vase. Vases should have broad bases and unwanted stems can be used to pack the vase to hold the blooms in position. Petals should be perfect. Avoid removing bad petals sometimes edges can be carefully trimmed, but if removed, carefully adjust other petals.

DAHLIAS – dahlias should be gathered early on show morning or the evening before. Use the method already described to avoid air bubbles and support in vases using loose wire netting or stems with foliage removed. Take care to obtain specimens of the same variety. Arrange to achieve perfect symmetry, trying to keep stems as long as possible, with each head facing the same way.

GLADIOLI – cut stems with a knife starting Tuesday before the show, directly above fifth leaf immediately the first floret shows a little colour. Store in bucket of cold water in cool shed. In the show vase wedge stems so that blooms are properly spaced, with florets facing the front. Look for an erect spike, with fresh, unblemished blooms and foliage. Avoid faded florets, at the expense of unopened ones, and bent stems.

POT PLANTS – should be in clean pots which do not detract from the general appearance – rather enhance it. Pots should be on the small side in proportion to the plant to spread. Supports should be unobtrusive. Diseased or injured leaves should be carefully removed. Remember than plants requiring most skill to produce are likely to steal the show if all entries are of a high standard. Over sized, old or immature plants should be avoided.

PRESERVES

GENERAL GUIDLELINES

Jars and bottles should be made of clear glass and suitable for the type of preserve, honey or liquid. They should be labelled with contents and date made.

Jars in classes 15-20 should have an airtight seal with transparent film cover and a waxed disk next to the product.

Jars in classes 21 & 22 should have a screw top lid.

ALLOTMENT COMPETITION

Kindly sponsored by **Riverside Dental Practice**

Entry Fee £10; Prizes – 1st £100; 2nd £75; 3rd £50.

A Competition for the best presented Allotment Gardens (i. e. a number of individual allotments within a collective garden) within 10 miles of the Show Office at Moreton-in-Marsh to be judged in August by a panel. Entries please, by letter or phone to Moreton Show Office, providing a contact name, address and phone number. Payment by cheque or payment card. No entry form is needed.

Feedback, please, to the Show Office by email to post@moretonshow.co.uk or by post to address on flyleaf.

Health and Safety and Risk Assessment Documents can be found on the Show Website

www.moretonshow.co.uk

Documents will be available in full on show day from the Secretary's Tent, and in Livestock, horse and Home and Garden Tents.

HOMECRAFTS

ALL CLASSES IN THE HOMECRAFTS SECTION WILL BE JUDGED IN ACCORDANCE WITH THE DEFINITIONS IN THE 2015 EDITION OF THE W.I. HANDBOOK 'ON WITH THE SHOW' WHICH MAY BE INSPECTED AT THE SHOW OFFICE.

HOME BAKING

Entrance Fee: £1.00 per entry - **Prizes: 1st £5; 2nd £3; 3rd £2**

SAVE TIME ENTER ON LINE

Class

1. LEMON DRIZZLE CAKE, made in a 2 lb. loaf tin. (Your own recipe)
2. FIVE ECCLES CAKES
3. VICTORIA JAM SANDWICH, (3 egg mixture, raspberry jam only filling, caster sugar topping)
4. FIVE JAM TARTS
5. FRUIT CAKE (open to MEN only) (Recipe from "Granny G" set out below). To be cooked in 8in. cake tin.
6. A CARROT CAKE
7. FARMHOUSE FRUIT CAKE, made in 200 - 225 mm (8" - 9") round cake tin. (Please follow recipe below)
8. FIVE GLUTEN FREE BISCUITS
9. CHOCOLATE SWISS ROLL
10. A ROUND OF SHORTBREAD
11. FIVE CHOCOLATE BROWNIES (Please follow recipe over page)
12. FIVE WHITE BREAD ROLLS
13. FIVE SAVOURY SCONES
14. SAVOURY 8" QUICHE Label flavour and ingredients on show day.

N.B. There are also a HONEY CAKES in the Honey Section below (classes 23 & 24)

A CHALLENGE TROPHY, kindly presented by Mr. John Godwin, will be awarded to the winner of Class 5.

THE BEA SLAY MEMORIAL TROPHY will be awarded to the exhibitor gaining most points in Classes 1-14 (Home Baking) together with £5.

RECIPE FOR CLASS 5 – GRANNY G'S FRUIT CAKE

Ingredients: 100g raisins, 100g currants, 100g sultanas, 100g glace cherries halved, 100g chopped mixed peel, 6 tbsp whiskey, finely grated zest & juice of ½ lemon &small orange, 150g butter, 150g light soft brown sugar, 3 large eggs beaten, 225g plain flour, 1tsp baking powder, 2-3 tbsp milk if necessary.
Method: Put raisins, currants, sultanas, cherries, chopped mixed peel, 3 tablespoons of whiskey, lemon & orange zest & juice into bowl & stir well. Cover & leave overnight. Grease & line cake tin. Tie folded newspaper round outside of tin and stand on baking tray on folded newspaper. Preheat oven 160C/325F/Gas Mark 3. Cream butter & sugar, beat in eggs little at a time, adding a spoonful of flour to prevent curdling. Sift and fold in remaining flour & baking powder, adding little milk if necessary. Fold in soaked fruit and remaining juices. Spoon mixture into tin & level top. Bake the cake in the centre of the oven for about 2 hours. Cool cake in tin for 30 minutes, turn out onto wire rack. When cold wrap in greaseproof paper & foil and store in tin. Day after baking prick base of cake with fine skewer & drizzle over 1 tablespoon of the remaining whiskey and re-wrap & return to tin. Repeat this 'feeding' process twice more, on day 3 and day 5 after baking. Leave cake for a further 2-3 weeks before eating.

RECIPE FOR CLASS 7 – FARMHOUSE FRUIT

Ingredients: 100g (4oz) plain flour, pinch of salt, 125g (5oz) wholewheat flour, 2tsp baking powder, 1/2tsp mixed spice, 1/2 tsp ground cinnamon, 100g (4oz) soft brown sugar, 100g (4oz) butter, 225g (8oz) mixed dried fruit, 50g (2oz) chopped mixed peel, 2 eggs beaten, 2tbsp marmalade, a little milk if necessary.

Method: Sift plain flour and salt into a bowl and stir in whole wheat flour, baking powder, spice, cinnamon and sugar. Rub in butter. Stir in remaining ingredients and mix well. Add milk if mixture seems too stiff.
Cook in a grease lined, 20cm (8") round cake tin at 160 (325F/Gas mark 3) for approx 1.5 hours.

RECIPE FOR CLASS 11-CHOCOLATE BROWNIES

Ingredients: 60g dark chocolate, 125g butter, 2 eggs beaten, 250g soft brown sugar, 1tsp vanilla extract, 90g Self Raising flour.

Method: Melt together chocolate and butter and cool a little. Whisk eggs and sugar. Add chocolate mixture and vanilla extract. Sift flour and fold into mixture. Bake in a lined 18cm square tin at 180 for just less than 40 minutes.

PRESERVES

Entrance fee: £1.00 per entry - Prizes: 1st £5; 2nd £3; 3rd £2
SAVE TIME ENTER ON LINE
Please refer to guidance for exhibitors section for staging suggestions

Class

15. JELLY
16. RASPBERRY JAM
17. STRAWBERRY JAM
18. JAM - OTHER FRUIT
19. LEMON CURD
20. ORANGE MARMALADE
21. SWEET CHUTNEY
22. SPICY CHUTNEY

The **FOSSE MANOR HOTEL CHALLENGE TROPHY** will be awarded to the exhibitor gaining most points in Classes 1 - 22 (Home Baking & Preserves), together with £5.

HONEY

Entrance fee: £1.00 per entry Prizes: 1st £5; 2nd £3; 3rd £2
SAVE TIME ENTER ON LINE

Class

23. HONEY CAKE – MADEIRA TYPE (please follow recipe below)
24. HONEY CAKE – FRUIT TYPE (please follow recipe below)
25. FIVE PIECES OF HONEY FUDGE
26. Two 454gms. jars of LIGHT HONEY
27. Two 454gms jars of MEDIUM HONEY
28. Two 454gms. jars of DARK HONEY
29. Two 454gms. jars of NATURALLY CRYSTALLISED or CREAMED HONEY
30. COMB READY FOR EXTRACTION (COVERED)
31. ANY OTHER HIVE PRODUCT BASED ON HONEY OR HONEY COMB

The **CYRIL TEBB MEMORIAL TROPHY**, kindly presented by Mrs. P. Williams will be awarded for the highest aggregate points across the honey classes.

RECIPE for Class 23 HONEY CAKE - (a) Madeira Type Ingredients: 227g self-raising flour, 227g honey, 113g butter or marg, 2 eggs, pinch of salt.
Method: Cream the butter and honey together. Beat the eggs well and add alternately with the sifted flour and salt. Beat mixture well but lightly together adding a little milk if needed. Bake in a well buttered 175mm ("7") round tin in a moderate oven for three quarters to one hour.

RECIPE for Class 24 HONEY CAKE – (b) Fruit type
Ingredients: 227g self-raising flour, 115g butter or margarine or mixed, 115g currants, 115g sultanas,57g mixed peel, 227g honey, 2 large eggs, pinch salt.
Method: Cream butter/margarine and honey. Beat eggs well and add them alternately with the sifted flour, but save a little flour to add with the fruit. Beat all together, lightly. A little milk may be added (up to 3 tablespoons) if necessary. Fold in the fruit and stir well. Bake in a well buttered tin for approx. 1 – 1¼ hours or until just firm to touch in a moderate oven (approx. 325F/160C/gas3). Round cake tin a 7in.

HOME MADE LIQUID REFRESHMENT

Entrance fee: £1.00 per entry – Prizes 1 £5; 2nd £3; 3rd £2
SAVE TIME ENTER ON LINE
Classes 33 – 37 to be staged in clear bottles (NOT spirit bottles), with corks drawn for judging.

Class

33. WINE, made from Roots
34. WINE, made from Fruit
35. WINE, not eligible for Classes 33 or 34
36. a) FRUITY SPIRIT
    b) FORTIFIED WINE
37. HOME MADE CIDER

The **GOODENOUGH CHALLENGE TROPHY**, presented by Mr& Mrs A.E. Goodenough will be awarded to the exhibitor of the best bottle of Homemade Wine at the Show in Classes 33 to 36 together with £5.

PLEASE TELL US ABOUT CHANGES OF ADDRESS
Schedules are normally issued to those who exhibited at the previous show and those members who have requested them.
Email: post@moretonshow.co.uk
Tel: 01608 651908

The 2017 Moreton-in-Marsh Show will be held on Saturday 2nd September.

HANDICRAFTS AND ART

Entrance Fee: £1.00 per entry
Prizes: 1st £5; 2nd £3; 3rd £2
SAVE TIME ENTER ON LINE
ALL EXHIBITS SHOULD HAVE BEEN COMPLETED SINCE THE 2015 SHOW

Class

38. A HAND STITCHED PICTURE in any medium. Overall size no bigger than A4 including mount or frame.
39. A CUSHION IN ANY MEDUIM-except Cross Stitch no larger than 500 x 500mm
40. A HAND KNITTED TOY.
41. A SHOULDER BAG IN ANY MEDIUM
42. A HANDMADE CARD & ENVELOPE FOR A GOLDEN WEDDING ANNIVERSARY. No bigger than A4.
43. A DOOR STOP IN ANY MEDIUM
44. A GIFT WRAPPED PRESENT no bigger than 30cm x 30cm x 30cm
45. 'DOMESTIC FOWL'- DRAWING IN PENCIL, PEN, OR CHARCOAL (NO COLOUR)- Maximum Size A4 (210x297mm) Mounted but not framed..
46. 'TREES'- A BLACK AND WHITE PHOTOGRAPH, [not sepia] to be mounted, not larger than A4 (210x297mm) overall including mount..
47. 'GARDEN BIRDS' – colour photograph, unmounted and not larger than 175 mm x 125 mm (7" x 5")
48. 'CHIMNEYS – colour photograph, unmounted and not larger than 175mm x 125mm (7" x 5")
49. 'THROUGH THE GARDEN GATE – colour photograph, unmounted and not larger than 175mm x 125mm (7" x 5")

CLASSES 45-49: A cord, wire loop or ring should be attached to with a damp-proof adhesive, to allow for hanging. Whatever the weather, the marquee is very damp during the night and often photographs and pictures are found on the ground in the morning.

NOTE: Stewards are willing to assist all competitors or their agents but they cannot be responsible for staging exhibits which must **not** be sent to the Show Office.

The **LUCIE ATTWOOD MEMORIAL CHALLENGE TROPHY** will be awarded to the exhibitor gaining most points in Classes 38 - 44 (Handicrafts) together with £5.

The **JUBILEE CHALLENGE TROPHY**, presented by Moreton Farmers' Ball Committee will be awarded to the exhibitor gaining most points in Classes 1 – 37, (Home crafts) excluding classes 23 - 31, (Honey) together with £5.

The **TYACK ARCHITECTUAL CHALLENGE TROPHY** will be awarded to the exhibitor gaining the most points in classes 45-49 (Photography and Art) together with £5

VEGETABLES

Entrance Fee: £1.00 per entry Classes 52 to 64, 66 - 78
£2.00 per entry Classes 51 & 65
Prizes: 1st £5; 2nd £3; 3rd £2 (except Classes 51 & 65)
SAVE TIME ENTER ON LINE
Please refer to guidance for exhibitors section for staging suggestions
(Cultivars to be named if possible)

Class

51. COLLECTION OF FOUR DIFFERENT KINDS OF VEGETABLES. Back board allowed 2 specimens of each, space 760mm 2' 6" **(Prizes 1st £20; 2nd £15, 3rd £10)**
52. FIVE TOMATOES, staged on plate provided, approx. 200 mm (8")
53. FOUR POTATOES, WHITE
54. FOUR POTATOES, OTHER THAN WHITE
55. FOUR ONIONS - each onion to weigh under 250 gms dressed with natural material
56. FOUR ONIONS - each onion to weigh over 250 gms dressed with natural material
57. NINE LARGE SHALLOTS
58. SIX PICKLING SHALLOTS, to pass through 30 mm ring
59. THREE COURGETTES, 100 - 150 mm (4" - 6") length, own flowers attached
60. THREE CARROTS, with foliage cut to approx. 75 mm (3")
61. FOUR ROUND BEETROOT, with foliage cut to approx. 75 mm (3")
62. TWO PARSNIPS
63. SIX RUNNER BEANS
64. TWO BLANCHED LEEKS
65. COLLECTION OF ONIONS consisting of: 3 onions, not exceeding 250 gms (8 oz) each, 3 onions exceeding 250 gms (8 oz) each; 9 shallots larger than pickling and 9 pickling not exceeding 30 mm diameter **(Prizes: 1st £15; 2nd £10; 3rd £5)**
66. TWO CABBAGES (ANY COMBINATION OF RED AND/OR WHITE)
67. TWO CAULIFLOWER
68. A MARROW about 380mm long or about 500mm circumference
69. COLLECTION OF SALAD VEGETABLES (eg: lettuce, cucumber, tomatoes, onions, peppers, etc.) – space allowed 2'X2'.
70. RASPBERRIES
71. SIX PLUMS any type – but named
72. THREE APPLES – EATING
73. THREE APPLES – COOKING
74. THREE PEARS – EATING
75. COLLECTION OF VEGETABLES FOR A COOK. Variety and near perfection! Clean and trimmed. – space allowed 2'x2'.
76. A MANAGEABLE PUMPKIN FOR THE KITCHEN
77. AN UNMANAGEABLE PUMPKIN; judged on size and/or oddness of shape!
78. FAVOURITE SINGLE FLOWER AND FAVOURITE FRUIT OR VEGETABLE.

NOVICE CLASSES-OPEN TO THOSE WHO HAVE NEVER ENTERED THESE CLASSES BEFORE

79. SIX RUNNER BEANS.
80. FIVE TOMATOES.
81. FOUR ONIONS
82. FOUR ROUND BEETROOT.
83. A MARROW.
84. FOUR POTATOES OF ONE VARIETY.
85. THREE CARROTS

The Society is affiliated to the NATIONAL VEGETABLE SOCIETY and their Medal and Award Card will be presented to the exhibitor of the "Most Meritorious Vegetable Exhibit", in Classes 51 - 68 together with The **JOE MEREDITH MEMORIAL TROPHY** kindly presented by Sir Alec Reed.

The **CHURCHILL CHALLENGE TROPHY,** presented by Mr. and Mrs. A.R. Rose, will be presented to the exhibitor gaining most points in Classes 51 – 69 (Vegetables) together with £5.00.

The **BILL SABIN CHALLENGE TROPHY**, presented by the family of the late Mr. W.R. Sabin, will be presented to the winner of Class 51 (Collection of Vegetables) together with £5.00.

FLOWERS

Entrance fee: £1.00 per entry Classes 88-92, 95-102, 103-120
£2.00 per entry Classes 87 & 94
£3.00 per entry Classes 86 & 93
Prizes 1st £5; 2nd £3; 3rd £2 (except Classes 86, 87, 93 & 94)
SAVE TIME ENTER ON LINE
Please refer to guidance for exhibitors section for staging suggestions
The Society is affiliated to the NATIONAL CHRYSANTHEMUM SOCIETY,
the NATIONAL DAHLIA SOCIETY and the ROYAL NATIONAL ROSE SOCIETY

CHRYSANTHEMUMS

(Varieties to be named if possible)

Class

86. **WEST OF ENGLAND CHRYSANTHEMUM CHAMPIONSHIP**.
3 vases of Chrysanthemums, each with 3 blooms, large and/or medium, 1 distinct cultivar to each vase. **Prizes: 1st £50; 2nd £20; 3rd £10**.
87. **N.B. One prize only in this class per exhibitor**
3 VASES of SPRAY CHRYSANTHEMUMS, each with 5 stems per vase of distinct varieties, 1 variety per vase. **Prizes: 1st £15; 2nd £10; 3rd £5.**
88. FIVE INCURVED CHRYSANTHEMUMS, any variety or varieties in one container
89. FIVE REFLEX CHRYSANTHEMUMS, any variety or varieties in one container
90. FIVE INTERMEDIATE CHRYSANTHEMUMS, any variety or varieties in one container
91. VASE of FIVE SPRAY CHRYSANTHEMUMS
92. ONE CHRYSANTHEMUM BLOOM

National Chrysanthemum Society - 1 Silver Medal for the Best Exhibit in Show and 1 Bronze Medal and 2 Certificates of Merit to be awarded at the Judge's discretion.

The **WEST OF ENGLAND CHRYSANTHEMUM TROPHY** kindly donated by the Committee of **Cheltenham Flower Show** will be awarded to the winner of Class 86 together with £5.00.

The **SCOTTS CHALLENGE TROPHY** presented by Messrs. Scotts, Florists, Moreton-in-Marsh, will be awarded to the exhibitor gaining most points in Classes 86 – 92 (Chrysanthemums) together with £5.00.

The **LAPWORTH SHIELD** presented by the late Mr. E. Lapworth, FNCS., will be awarded to the exhibitor of the Best Vase of Chrysanthemums in Classes 87– 92.

DAHLIAS

(Varieties to be named if possible)

Class

93. **WEST OF ENGLAND DAHLIA CHAMPIONSHIP**.
    3 vases of dahlias;
    1 vase 3 blooms, large decorative or large cactus/semi cactus;
    1 vase 3 blooms, medium decorative or medium cactus/semi cactus;
    1 vase 5 blooms, small decorative or small cactus/semi cactus, small ball/miniature ball.
    Prizes: 1st £50; 2nd £20; 3rd £10.
    N.B: One prize only in this class per exhibitor.
94. Water Lily Dahlia- Five blooms per vase, of 3 distinct varieties.
    Prizes: 1st £20; 2nd £15; 3rd £10.
95. THREE DAHLIAS, medium, decorative
96. FIVE DAHLIAS, small, decorative
97. THREE DAHLIAS, medium cactus and/or semi cactus
98. FIVE DAHLIAS, small cactus and/or semi cactus
99. FIVE POM DAHLIAS
100. FIVE BALL DAHLIAS, any size
101. FIVE MINIATURE DAHLIAS
102. THREE DAHLIA BLOOMS, large or giant, shown in 3 vases

National Dahlia Society - 1 Silver Medal for the Best Exhibit in Show and I Bronze Medal.

The **WEST OF ENGLAND DAHLIA TROPHY** kindly donated by the Committee of **Cheltenham Flower Show** will be awarded to the winner of Class 93 together with £5.00.

The **BUNNY ALLARD TROPHY** kindly donated by the family of the late Bunny Allard will be presented to the winner of Class 95 together with £5.00.

The **WEAVER CHALLENGE TROPHY,** presented by the late Mr. L.W. Weaver, will be awarded to the exhibitor gaining most points in Classes 94 – 102 (Dahlias) together with £5.00

ROSES AND OTHER FLOWERS

(Varieties to be named if possible)

Class

103. A VASE OF ONE SPECIMEN OF A HYBRID TEA ROSE BLOOM
104. A VASE of ONE SPECIMEN ROSE BLOOM
105. ONE VASE of THREE SPECIMEN ROSE BLOOMS, 1 or more varieties
106. ONE VASE of FIVE SPECIMEN ROSE BLOOMS, 1 or more varieties
107. ONE VASE OF ONE ROSE, to be judged solely on scent
108. ONE VASE of ONE STEM of CLUSTER FLOWERED ROSES

109. ONE VASE of THREE STEMS of CLUSTER FLOWERED ROSES, 1 or more varieties
111. HOUSE PLANT IN POT - FLOWER (may be named with species of exhibit – state space required)
112. HOUSE PLANT IN POT - FOLIAGE (may be named with species of exhibit – state space required)
113. A CONTAINER OF CUT MIXED ANNUALS
114. A CONTAINER OF CUT MIXED PERENNIALS
115. A VASE OF THREE SPRAYS OF FLOWERING SHRUBS – one or more varieties
116. A VASE OF THREE SPRAYS OF FOLIAGE SHRUBS
117. A VASE OR THREE SPRAYS OF BERRIED SHRUBS
118. A VASE OF THREE SPIKES OF GLADIOLUS (LARGE FLOWERED)
119. A VASE OF THREE SPIKES OF GALDIOLUS (SMALL FLOWERED) Less than 3 inches across the bloom.
120. A VASE OF FIVE PERENNIAL SWEET PEAS
121. THREE CLEMATIS BLOOMS- floated in a dish of water (dish NOT provided)

National Rose Society - 1 Bronze Medal to be awarded to the Best Exhibit. Classes 103-109

The **JOAN SABIN MEMORIAL CHALLENGE TROPHY**, presented by the late Mr. W. Sabin, will be awarded to the exhibitor gaining most points in Classes 103 - 109 (Roses) together with £5.00.

The **KATHLEEN HORNE MEMORIAL CHALLENGE TROPHY** will be presented to the exhibitor gaining most points in Classes 111 - 121 together with £5.00.

The **WINDRUSH VALLEY CHALLENGE CUP**, presented by the late Mr. W. H. Limbrick, O.B.E., will be awarded to the exhibitor gaining most points in Classes 51 – 121 (Horticulture) together with £5.00.

FLORAL DISPLAYS

ALL EXHIBITS MUST BE ARRANGED AND STAGED BY THE EXHIBITOR IN THE MARQUEE STAGING 1PM – 8PM FRIDAY 4th SEPTEMBER.

TO BE JUDGED UNDER NAFAS RULES 3rd Edition 2015.
(Which are available for inspection in the Show Office or can be purchased from www.nafas.org.uk)
Entrance Fee: Classes 122-125 £1.00 Class 126 £7.00
Prizes: 1st £15.00; 2nd £9.00 3rd £7.00
SAVE TIME ENTER ON LINE

An exhibit is composed of **natural plant material**, with or without accessories, contained within a space as specified in a Show Schedule. Any exhibit which touches the background will be down-pointed.

Class

122. "**LADIES DAY**" A pedestal exhibit. To be staged on a base 23 inches square Space allowed 4' x 4' (1.2m x 1.2m) height optional.
123. "**RAILWAY STATION**" A petit exhibit. Not to exceed 25cm (10 inc) in width and depth. The height should be in good proportion to the width and depth of the exhibit and not exceed 37cm.
124. "**CREAM & GREEN** To be staged on a 91cm (3') diameter table and viewed all round. A table 30 inches high will be provided but exhibitor to provide own table covering.
125. "**AN ARRANGEMENT IN A TEAPOT**" Novice any age. Max space allowed 80cm x 80cm x 90cm This Class is open to children of all ages as well as adults.
126. **AN IMPOSED CLASS**. The Title will be announced at 5.45pm on the Friday Evening 2nd Sept. All materials will be provided, but exhibitors to bring own scissors/secateurs. **Arranging to take place between 6pm and 7pm on 2nd September but components may beviewed from 5.45p.m.** Space allowed 2'6" wide x 2' deep, on continuous tabling. A sample of all materials provided must be used. This class is kindly sponsored by Fosseway Garden Centre.

The **MORETON FLOWER CLUB TROPHY**, presented by the Moreton-in-Marsh and District Flower Club, will be awarded to the exhibitor of the Best Exhibit in the Floral Display Classes together with £5.00 and a £25 Voucher for a flowerpot kindly presented by Whichford Pottery

The **WILKES CHALLENGE CUP**, presented by the late Mr. and Mrs. J.N. Wilkes, will be awarded to the exhibitor gaining the most points in the Floral Display Classes together with £5.00 and a £25 Voucher for a flowerpot kindly presented by Whichford Pottery

The **HUNT CHALLENGE TROPHY**, presented by the late Mrs. B.E. Hunt, will be awarded to the winner of Class 124 together with £5.00

Class

127. **PROFESSIONAL FLORISTS DISPLAYS**
A flower arrangement display open to Professional Florists [i.e. those currently in business] who are asked to provide a display demonstrating their skills on a 4ft round table to be provided and located at the end of the rows of tables. For marketing purposes exhibitors are invited to add brochures, photographs and similar material. Places limited to the first 4 received at the Show Office; telephone bookings accepted on 01608 651908 provided payment is made by credit/debit card or book on an ordinary entry form.

PLEASE NOTE THAT THIS IS A PROMOTIONAL OPPORTUNITY ONLY
NOT A COMPETITION – no judging will take place.
Booking Fee: £25.00 per entry.
– both these amounts include VAT.

CHILDRENS SECTION

Entrance Fee: 50p per entry
Prizes: 1st £5; 2nd £3; 3rd £2
SAVE TIME ENTER ON LINE

THE THEME THIS YEAR IS 'THE OLYMPICS

Open to children 16 years of age and under. Age must be given on entry form and on each exhibit and will be taken at the day of the Show. Judges may exclude any exhibit not considered to be the unaided work of the exhibitor. Adults will not be permitted to aid children with the staging of the exhibits. Each exhibit must be the work of one child only.
NOTE: Exhibits must **not** be sent to the Show Office as the Stewards cannot stage them.

AGE MUST BE DISPLAYED ON EACH EXHIBIT

Class

5 Years of age and under

128. BRUSH PAINTING OR COLLAGE "A RAINBOW" Max size A3

8 Years and under

129. A picture or collage WITH AN OLYMPIC THEME Max size A3
130. A Decorated Terracotta Flower Pot.
131. A Handwritten Poem about The Olympics with illustrations and/or decorations. Max A3.
132. Cookery – Three Rock Cakes –To be judged on taste and appearance.
133. Design and make an Olympic Medal
134. "Miniature Garden" with an emphasis on the use of natural materials – in a BLACK seed tray 356mm x 216mm (14" x 8.5").
135. Decorated fruit(s) or Vegetables. Accessories allowed.
136. ANYTHING YOU HAVE MADE - please state space required

9 Years of age and over

137. A picture or collage WITH AN OLYMPIC THEME Max size A3
138. 1 metre length of bunting with an Olympic Theme which will be displayed hanging.
139. A Photograph you have taken with a Sports Theme. Max size 5"x7"
140. Cookery – 5 Shortbread biscuits to be judged on taste and appearance.
141. Design and Make an Olympic Headdress, any material.
142. MINIATURE GARDEN with emphasis on the use of natural materials - in BLACK seed tray 356mm x 216mm (14" x 8.5")
143. DECORATED FRUIT(S) AND/OR VEGETABLE(S) – accessories allowed.
144. ANYTHING YOU HAVE MADE - please state space required.

16 Years and under

145. HOME GROWN VEGETABLE(S). One variety of vegetable per entry– a maximum of 3 entries per competitor

Any Age

146. POTATO IN A POT. Entries, still growing in a pot and undisturbed, must be delivered to the Home and Garden Marquee after 1.00pm on the day prior to the Show and before 8.45am on Show Day. During show morning, entries will be emptied from the pots and the potato crop weighted publicly-the heaviest crop wins-Potatoes will be returned to the exhibitor's pot for collection after 5.30pm.

The **GEORGE SCOTT MEMORIAL CHALLENGE CUP**, presented by Moreton-in-Marsh Business Association, will be awarded to the exhibitor gaining most points in the senior classes (excluding class 145 and 146) together with £5.00

A TROPHY, TO BE RETAINED BY THE WINNER, will be awarded to the exhibitor **8 years of age or under** on the day of the Show gaining most points in the Children's classes (excluding class 145 and 146)

PLEASE TELL US ABOUT CHANGES OF ADDRESS

Schedules are normally issued to those who exhibited at the previous show and those members who have requested them.

Email: post@moretonshow.co.uk

Tel: 01608 651908

The 2017 Moreton-in-Marsh Show will be held on Saturday 2nd September.

HOME AND GARDEN TIMETABLE

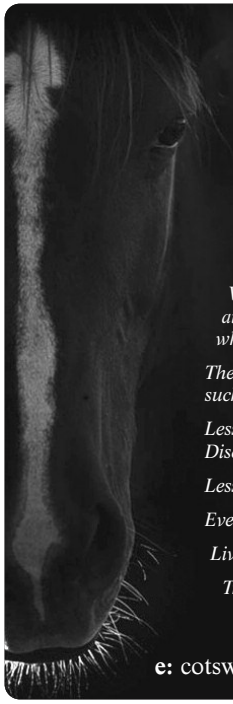
Friday 2nd September

1300	Marquee opens for receipt of exhibits
1745	Imposed class 126 materials available for viewing
1800	Work on imposed class begins
1900	Work on imposed class finishes
2000	Work on Floral Art Classes other than class 126 finishes until 0700 on Show Morning [earlier by arrangement]; receipt of other exhibits continues until 2100.

Saturday 3rd September

0700	Marquee opens for receipt of Exhibits
0830	Receipt of exhibits ends
0845	Marquee closed for judging
0900	Judging commences
12 noon approx	Marquee re – opens for public viewing
1500 to 1645	Payout of prize money – on production of Vouchers
1645	Marquee closed to public
1715	Trophies presented by Show President, Lord Ashton of Hyde
1730	Removal of exhibits. – your number allocation letter issued by the Secretary and indicating number of exhibits to be collected will be required to access the Marquee.

Please note that from 6.00 pm the Marquee will no longer be attended by Stewards and Contractors may commence removal of their equipment.



COTSWOLD RIDING

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We are a Pony Club Membership Centre. This enables children who don't have their own pony can join and take part in various pony club competitions, take tests and badges.

Facilities are excellent with a large floodlit ménage, good range of show jumps and cross country fences.

We have a professional and fun approach and there is always a calm and relaxed atmosphere at our stables. We are very proud of our grooms and Instructors, who are experienced, qualified and friendly.

There all lots of activities arranged throughout the holidays and weekends, such as pony days, picnic rides, 2-3 day camps, competitions, fun days, birthday parties.

Lessons and hacking are available all year round.
Discount hacks are available from October to April.

Lessons can be taken as private, semi private or groups (3-6 people)

Evening lessons are available throughout the summer months.

Liveries are taken on as either full, part or working basis.

Training days in Dressage, show jumping and Cross-country.

t: 01608 674867 • 07811 339162
e: cotswoldriding@durhams.orangehome.co.uk • **w:** www.cotswoldriding.com

ACKNOWLEDGMENTS

The Society is most grateful to the following for sponsoring classes in this Section:

Home	Classes 1 - 14	**Robin Muller, Esq., Longborough.**
baking	Classes 12	**F.W.P. Matthews Ltd., Shipton-under-Wychwood.**
		D.I. Barkes, Esq., Moreton-in-Marsh.
Preserves	Classes 15 - 22	**D.E. & D.M.. Drinkwater & Sons, Ebrington.**
		The Barbers Shop. Moreton in Marsh.
Honey	Classes 23 – 31	**K.C. Carpets, Moreton-in-Marsh.**
Wines	Classes 33 - 37	**K.C. Shoes, Moreton-in-Marsh.**
Handicrafts	Classes 38 - 45	**A. Byers, Esq., Moreton-in-Marsh.**
		D.I. Barkes, Esq., Moreton-in-Marsh.
		Messrs R.F Cox & Sons, Oddington
		Lodders Solicitors LLP
		Astley House Fine Art, Moreton-in-Marsh.
		Mr and Mrs R Paice
Photography	Classes 46 -49	**Tyack Architects Ltd., Moreton-in-Marsh.**
Vegetables	Classes 51 – 78	**Mike Honour Windows, Northwick Business Centre.**
		Reed Business School, Little Compton.
		D.I. Barkes, Esq., Moreton-in-Marsh.
Allotment competition		**Riverside Dental Practice.**
Flowers	Classes 86 –121	**David Stokes, Esq., Newent, Glos.**
		Colin John, Esq., Hairdresser, Moreton-in-Marsh.
		D.I. Barkes, Esq., Moreton-in-Marsh.
		Reed Business School, Little Compton.
Floral Displays	Classes 122-127	**Moreton Flower Club, Moreton-in-Marsh.**
		D.I. Barkes, Esq., Moreton-in-Marsh Whichford Pottery, Shipston-on-Stour. Fosseway Garden Centre, Moreton-in-Marsh
Children's Section	Classes 128-146	**Messrs. T.S. Barkes & Son, Moreton-in-Marsh**
		Fosseway Garden Centre, Moreton-in-Marsh.

THE HOME AND GARDEN MARQUEE

The Society is extremely grateful to:-

Rockcliffe Farm - Upper Slaughter
Reed Business School - Little Compton for their generous contributions to the Home & Garden Section & Marquee.

and also to:-
Fosseway Garden Centre - Moreton-in-Marsh
for their sponsorship of the cost of marquee furniture and Imposed Class.

and to **Riverside Dental Practice** - Bourton-on-the-Water
for sponsoring the Allotment Competition.

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