

MORETON — IN — MARSH SHOW

Saturday 4th September 2010



Home & Garden

SCHEDULE OF CLASSES & PRIZES

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



drink

well kept real ales, locally brewed lager, carefully selected wines

dine

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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: MRS. KATHARINE LOYD



HOME AND GARDEN SECTION

Secretary & Treasurer

ANDREW MORAN FRICS

Showground Manager

PETER TAYLOR

Administrators

GILL BANNING and LIZ DAY

Registered Office:

MORETON SHOW OFFICE

Oxford Street, Moreton-in-Marsh, Glos., GL56 0NA

Tel. 01608 651908

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email: post@moretonshow.co.uk

This Schedule and other information is also available on the web at

www.moretonshow.co.uk

where entries may be made on line

and further copies of the entry form may be downloaded.

email: post@moretonshow.co.uk

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.

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GREETINGS CARDS

9.30~1.00 2.00~5.30

JUDGES AND STEWARDS

Chief Home and Garden Steward: Mr. Steve Allison.

Assistant Chief Steward: TBA

General: Mr. J. Kennedy Taylor, Mr. Peter Satterthwaite, Mrs. Sybil Limbrick.

Scorers: Jess Ricketts and Sarah Sneath

Classes	Section	Judge	Team Leader	Stewards
	HOMECRAFTS		Mrs. Kate Allison	
1-16	Home Baking	Mrs. C. Green Mrs M. Guthrie Mrs P. Williams		Debbie Jones Jo Smith Jill Collins Ellie Hamilton
17-24	Preserves	Mrs. S Giles		Mrs. Sue Evans
25-32	Honey	Mr P. D. Guthrie		
33-37	Wine	Mr A. J. Eldret Mr P. R. Coombs		
	HANDICRAFTS		Mrs. June Satterthwaite	
38-43	Handicrafts	Mrs C. Evans Mrs G. Thomas		Mrs. Vanessa Wright
44	Anything You Like + W. I. Craft Item	Mrs K. Clough Mrs B. Williams		Mrs Hilary Kirby
45-48	Photography	Mrs K. Barry		
49	Art	Mrs. E. Allchin		
50	Scarecrows	The President		
	VEGETABLES		Mr John Busby	
51-77		Mr W..J. Henry		
	FLOWERS		Basil Hart	
78-84	Chrysanthemums	Mr C. J. Claridge Mr R. Patrick		Mrs. Pat Burne
85-94	Dahlias	Mr R. J. Beale		
95-112	Roses & Other Flowers	Mrs A. Bird		
113-117	FLORAL DISPLAYS + W.I. Floral Item	Mrs W. Lawrence	Mrs Nadine Dickinson	Ros Wharton
119-136	CHILDREN'S CLASSES.	Mr K. Harley Ms J. McGeown	Mrs. Gill Godwin	Mrs. Emma Speechley, Mrs. Anne Mitchell Kath Minett-Waller
137	POTATO IN A POT			Mike Jordan John Jones
122	W.I. CLASS W.I. Poetry Item	To be drawn form other sections, as required. Mr D. Whitehead		

See also Timetable on Page 6

*****NEW TRAFFIC SYSTEM*****

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

Special Regulations applying to all classes in this Section.

- Entries:** Each competitor is restricted to 4 entries per class, except in the Children's Classes where 3 entries can be made in Class 136 and only 1 in Classes 119 – 135. Please note entry restrictions to Classes 5, 115 & 118-138; entries in Class 137 (Potato in a Pot) close 5 April 2010, all other classes close 20th August. Entry fees are listed in each section and must be sent with the entries. Adult competitors making entries to the value of £13.50 or more will be allowed a free pass into the showground, in classes 25-32 (Honey) those making three entries or more will be allowed a free pass to the Show. Children making entries to the value of £4.50 or more will be allowed a free child's pass. Receipts will only be issued on request enclosing s.a.e. The Committee reserves the right to refuse any entry.
- Numbers and Passes:** Everyone entering the showground on Show Day will need a pass or pay at the gate, but passes are not needed on the evening before. On Show Day you can apply for a free '**UNLOADING PASS**' which will give access to the 'H & G' Park **until 8.30 a.m.** after which vehicles must be removed from the Showground. *(The 8.30 a.m. time limit will be strictly enforced and vehicles without 'H & G' parking passes may be removed without warning. Making an entry constitutes irrevocable consent for this to be done without liability by the Society for any damage caused by or in consequence thereof).* Exhibitors making entries in the Chrysanthemum or Dahlia Championships will be given a free H & G parking pass. Consideration will also be given to free passes for others entering the Chrysanthemum and Dahlias classes bearing in mind the number of entries made.
- Staging:** Exhibitors are encouraged to stage their exhibits on the previous day between 1.00 p.m. and 10.30 p.m. The marquee will be manned all night but the Committee cannot be responsible for loss or damage to exhibits. Exhibits must be staged by 8.30 a.m. at which time the marquee will be closed to the public until judging is completed. Where a doyley is provided, the exhibit is to be staged on this unless otherwise stated.
- 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.
- Stewards:** An exhibitor cannot act as Judge's Steward in any class in which he or she has an entry.
- 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.
- Prizes:** 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.
- 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.
- 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.

HOME AND GARDEN TIMETABLE

Friday, 3rd September

1.00 p.m.	Marquee opens for receipt of exhibits
5.45 p.m.	Imposed class 117 materials available for viewing
6.00 p.m.	Work on imposed class begins
7.00 p.m.	Work on imposed class finishes
10.30 p.m.	Work on Floral Art Classes other than class 117 finishes until 7.00 am. on Show Morning [earlier by arrangement]; receipt of other exhibits continues throughout the night.

Saturday 4th September

8.45 a.m.	Receipt of exhibits ends – Marquee closed for judging
9.00 a.m.	Judging commences
12 noon approx	Marquee re – opens for public viewing
3.00 to 4.45 p.m.	Payout of prize money – on production of Vouchers
4.45 p.m.	Marquee closed to public
5.15 p.m.	Trophies presented by Show President. Mrs K. Loyd
5.30 p.m.	Removal of exhibits. – your number allocation letter issued by the Secretary and indicating number of exhibits to be collected will be required to 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

2010 COUNCIL

Chairman: Mrs. Nickki Eden

Vice-Chairman: Mr. Stuart Mace

2010 HOME AND GARDEN SECTION

Chairman: Mr. Steve Allison

Mrs Kate Allison
Miss Georgina Attwood
Mrs Pat Burne
Mr John Busby
Mrs Nadine Dickinson
Mrs Nickki Eden
Mr Martin Elliott
Mrs Dorothy Gadsby

Miss Christine Girling
Mrs Gill Godwin
Mr Basil Hart
Mrs Stephanie Hornby
Mrs Hilary Kirby
Mrs Sybil Limbrick
Mr Stuart Mace
Mrs Kath Minett-Waller

Mrs Anne Mitchell
Mrs Tanya Robbins
Mrs June Satterthwaite
Mrs Emma Speechley
Mr J. Kennedy Taylor
Miss Jo Trice-Rolph
Mrs Vanessa Wright

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 - The Society will pay the cost of engraving. Winners may either deliver trophies for engraving to the Secretary or may make arrangements locally for the work to be carried out and forward the receipt to the Secretary for reimbursement. Please do not deliver to the Jewellers in Moreton.

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.

GENERAL INFORMATION

PROGRAMME: The Show will be open to the public from 7.30 a.m.

FIRST AID, etc.: First aid facilities are provided. The Honorary Surgeons and Medical Service Providers will be in attendance.

HONORARY SURGEONS: A Team organised by The White House Surgery, Moreton-in-Marsh.

HONORARY VETERINARY SURGEONS (excl. Horses): STOW VETERINARY SURGEONS, MsRCVS. Tel. 01451 830620

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.

**PLEASE NOTE NEW ACCESS ARRANGEMENTS TO SHOWGROUND
ALL ON-LINE ENTRANTS WILL BE ENTERED IN A FREE PRIZE DRAW TO WIN A
FAMILY TICKET TO NEXT YEAR'S SHOW
2009 WINNER – MR J. WHEELER, SHIPSTON-ON-STOUR**

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.

BETROOT – 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. 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 that 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 GUIDELINES – jars and bottles should be made of clear glass and suitable for the type of preserve. Jars should be full and have an air-tight seal, preferably a transparent plastic film with a waxed paper disc next to the product. They should be labelled (contents and date made) and the glass may be polished using methylated spirit, but take care not to taint the contents.

JAM – jars should be filled to within 3mm of top. The fruit should be evenly distributed and skins tender. The colour should be bright, even and characteristic and there should be no scum, mould or sugar crystals. Consistency should be jellified with no loose liquid or syrup and not runny or sticky.

CHUTNEY – colour should be bright and even throughout, consistency reasonably firm and uniform, with no air bubbles or free vinegar. Mature flavour.

MARMALADE – consistency should be jellified, not runny or too firm. Peel should be tender, uniformly cut and evenly distributed the flavour slightly bitter and characteristic of the fruit used. There should be no air bubbles or scum and the colour bright and characteristic.

FRUIT JELLY – should be brilliantly clear, no pulp, haze or scum, the colour should be even, bright and characteristic. Consistency should tremble but hold its shape, no air bubbles. True flavour of fruit, full and well balanced

NEW ALLOTMENT COMPETITION

Kindly sponsored by The Martin Elliott Partnership.

Entry Fee £10; Prizes – 1st £200; 2nd £125; 3rd £75.

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.

If successful, this competition may lead to the staging of competitions for fruit, flowers or vegetables from allotments at the 2011 Show.

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

HOMECRAFTS

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

HOME BAKING

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

**Please see Page 5 for Special Regulations, Showground Access & Passes
Save time enter on-line**

Class

1. LEMON DRIZZLE CAKE, made in a 2 lb. loaf tin. (Please follow recipe below)
2. DUNDEE CAKE, made in 200 - 225 mm (8" - 9") round cake tin. (Please follow recipe below)
3. VICTORIA JAM SANDWICH, 3 egg mixture
4. FIVE MINCE PIES
5. FRUIT CAKE (open to MEN only) (Optional recipe from "Granny G" set out opposite, but feel free to use your own recipe). To be cooked in 8in. cake tin.
6. A SWISS ROLL
7. FIVE CUP CAKES
8. FIVE PIECES OF GINGERBREAD
9. FIVE CHOCOLATE CHIP COOKIES
10. FIVE WELSH CAKES
11. A ROUND OF SHORTBREAD
12. FIVE CHOCOLATE BROWNIES
13. A COTTAGE LOAF
14. FIVE BRANDY SNAPS
15. A 7" ROUND "NOVELTY" DECORATED CAKE – to be judged for decoration only.
16. A 7" ROUND "CLASSIC" DECORATED CAKE – to be judged for decoration only.

N.B. There is also a HONEY CAKE in the Honey Section below

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 1-16 (Home Baking) together with £5.

RECIPE for Class 1 – LEMON DRIZZLE CAKE

Ingredients: 100 gms (4 oz) soft margarine, 1 level teaspoon baking powder, 175 gms (6 oz) self raising flour, 175 gms (6 oz) caster sugar, 2 eggs, 4 tablespoons milk, finely grated rind of 1 lemon.

Topping: Juice of half a lemon, 50 gms (2 oz) caster sugar.

Method: Put all cake ingredients in large bowl and beat well together for 2-3 minutes. Put in 2lb loaf tin lined with greaseproof paper and bake at 180°C or mark 4 for 50-60 minutes until cooked. Mix lemon juice and caster sugar together and spread over top of the cake while it is still hot. Leave in tin until cold.

RECIPE for Class 2 - DUNDEE CAKE

Ingredients: 225 gms (8 oz) butter, 225 gms (8 oz) soft brown sugar, 225 gms (8 oz) plain flour, 280 gms (10 oz) sultanas, 280 gms (10 oz) currants, 170 gms (6 oz) chopped mixed peel, 4 large eggs, 55 - 85 gms. (2 - 3 oz) whole blanched almonds, grated rind of 1 lemon. **Method:** Cream butter and sugar, add eggs and beat. Fold in flour, fruit, peel and rind. Put in a 200 mm - 225 mm (8" - 9") round tin. Split almonds and arrange. 150°C (300°F) mark 2 for approx. 3 hrs.

RECIPE for Class 5 – GRANNY G'S FRUIT CAKE

Ingredients: 100gms (4 oz) raisins, 100gms (4 oz) currants, 100gms (4 oz) sultanas, 100 gms (4oz) glace cherries, rinsed, dried and halved, 100gms (4 oz) chopped mixed candied peel, 6 tablespoons Whisky, finely grated zest and juice of half lemon and half small orange, 150gms (5 oz) softened butter, 150gms (5oz) light soft brown sugar, 3 large eggs, (beaten) 225gms (8oz) plain flour, 1 teaspoon baking powder, 2-3 tablespoons milk, if necessary, 25gms (1oz) ground almonds and 100gms (4oz) blanched whole almonds to decorate.

Method: Put raisins, currants, sultanas, cherries, candied 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 ground almonds & then soaked fruit and remaining juices. Spoon mixture into tin & level top. Decorate cake with circles of blanched almonds. 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.

PRESERVES

**Entrance fee: £1.00 per entry - Prizes: 1st £5; 2nd £3; 3rd £2
Save time enter on-line**

Class

17. JELLY
18. RASPBERRY JAM
19. BLACKCURRANT JAM
20. JAM, other than in Classes 18 & 19
21. LEMON CURD
22. ORANGE MARMALADE
23. CHUTNEY
24. A JAR OF PICKLED ONIONS

The FOSSE MANOR HOTEL CHALLENGE TROPHY will be awarded to the exhibitor gaining most points in Classes 1 - 24 (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

25. Two 454gms. jars of LIGHT HONEY
26. Two 454gms jars of MEDIUM HONEY
27. Two 454gms. jars of DARK HONEY
28. Two 454gms. jars of NATURALLY CRYSTALLISED or CREAMED HONEY
29. Two containers of CUT COMB each 200 gms. minimum
30. One bottle of dry or sweet MEAD
31. Any other HIVE PRODUCT
32. A Honey Cake

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

HOME MADE LIQUID REFRESHMENT

Entrance fee: £1.00 per entry – Prizes 1 £5; 2nd £3; 3rd £2

Save time enter on-line

Classes 33 – 35 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. FRUITY SPIRIT or 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 Home-made Wine at the Show in Classes 33 to 35 together with £5.

See also W.I. Class on Page 21

THE HOME AND GARDEN MARQUEE

The Society is extremely grateful to the following for their generous contributions:-

Sponsoring the New allotment competition:

Martin Elliott Partnership, *Stow-on-the-Wold*

Towards the cost of the Home and Garden Marquee and Furniture:

Cotswold Stone Quarry, *Naunton*

Fosseway Garden Centre *Moreton-in-Marsh*

Reed Business School *Little Compton*

Riverside Dental Practice, *Bourton-on-the-Water*

The 2011 Moreton-in-Marsh Show will be held on Saturday, 3rd September.

HANDICRAFTS AND ART

Entrance Fee: £1.00 per entry

Prizes: 1st £5; 2nd £3; 3rd £2 (except Class 50)

Save time enter on-line

ALL EXHIBITS SHOULD HAVE BEEN COMPLETED SINCE THE 2009 SHOW

Class

38. A HAND STITCHED PICTURE in any medium
39. A BOX or CASE in any medium
40. A HANDMADE Celebration card
41. A PIECE/SET OF HAND-MADE JEWELLERY suitably mounted and displayed.
42. A HOME MADE GARMENT in any medium
43. AN ITEM MADE FROM RECYCLED MATERIALS - practical or decorative
44. ANYTHING YOU LIKE - you've made it, let's see it! Exhibits should not be eligible for entry in Classes 38 - 43. A stand should be used to display quilts state space required
45. A BLACK AND WHITE PHOTOGRAPH, [not sepia] to be mounted, not larger than A.4 overall, including mount. A cord or wire loop or ring with a damp-proof adhesive should be attached to allow for hanging
46. A COMPUTER ENHANCED PHOTOGRAPH, unmounted and not larger than 175 mm x 125 mm (7" x 5") - theme 'BEFORE and AFTER' e.g. (a pair of shoes covered in mud, then the same shoes clean)
47. COLOUR PHOTOGRAPH, unmounted and not larger than 175 mm x 125 mm (7" x 5") - MORETON SHOW 2009
48. COLOUR PHOTOGRAPH – USING FILM unmounted and not larger than 175 mm x 125 mm (7" x 5") – theme "SKYLINE"
49. ART – theme "THROUGH MY WINDOW " - any medium except photography
50. A TRADITIONAL SCARECROW, life size, to be staged outside the Home and Garden Marquee. Open to Individuals, Families & Groups Prizes: 1st £10; 2nd £6; 3rd £4

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 – 49, (Homecrafts) excluding classes 25 - 32, (Honey) together with £5.

An **ART VOUCHER** kindly presented by Astley House Fine Arts, Moreton-in-Marsh will be awarded to the Winner of Class 49 (Art).



Schedules are normally issued to those who exhibited at the last show and those members who have requested them. However, the Show Office crystal ball is a little cloudy and does not always reveal your new address if you move house, so.....

PLEASE TELL US ABOUT CHANGE OF ADDRESS

VEGETABLES

**Entrance Fee: £1.00 per entry Classes 52 to 64, 66 - 77
£2.00 per entry Classes 51 & 65**

**Prizes: 1st £5; 2nd £3; 3rd £2 (except Classes 51 & 65)
Save time enter on-line
(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. A CABBAGE (WHITE)
67. A CABBAGE (RED)
68. A MARROW about 380mm long or about 500mm circumference
69. BASKET OF SALAD VEGETABLES (eg: lettuce, cucumber, tomatoes, onions, peppers, etc.) – space allowed 760mm. (2' 6")
70. RASPBERRIES
71. PLUMS x 6 Any type – but named
72. THREE APPLES – EATING
73. THREE APPLES – COOKING
74. THREE PEARS – EATING
75. BASKET OF VEGETABLES FOR A COOK. Variety and near perfection! Clean and trimmed. – space 760mm (2' 6")
76. A MANAGEABLE PUMPKIN FOR THE KITCHEN!
77. AN UNMANAGEABLE PUMPKIN; judged on size and/or oddness of shape!

N.B. NOVICES (First time competitors) please put an X by your entries on the form and they will be blue starred for Novice judging on show day.

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 – 68 (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

(Varieties may be named if possible)

**Entrance fee: £1.00 per entry Classes 80-84, 87-94, 95-112
£2.00 per entry Classes 79 & 86
£3.00 per entry Classes 78 & 85
Prizes 1st £5; 2nd £3; 3rd £2 (except Classes 78, 79, 85 & 86)
Save time enter on-line**

The Society is affiliated to the NATIONAL CHRYSANTHEMUM SOCIETY, the NATIONAL DAHLIA SOCIETY and the ROYAL NATIONAL ROSE SOCIETY excluding Class 98

CHRYSANTHEMUMS

Class

78. **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.
N.B. One prize only in this class per exhibitor
79. 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.
80. FIVE INCURVED CHRYSANTHEMUMS, any variety or varieties in one container
81. FIVE REFLEX CHRYSANTHEMUMS, any variety or varieties in one container
82. FIVE INTERMEDIATE CHRYSANTHEMUMS, any variety or varieties in one container
83. VASE of FIVE SPRAY CHRYSANTHEMUMS
84. 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 78 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 78 – 84 (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 79– 84.

DAHLIAS

Class

85. **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.

86. 3 VASES of POM DAHLIAS, 5 blooms per vase, of 3 distinct varieties, 1 variety per vase. Prizes: 1st £15; 2nd £10; 3rd £5.
87. THREE DAHLIAS, medium, decorative
88. FIVE DAHLIAS, small, decorative

DAHLIAS continued

89. THREE DAHLIAS, medium cactus and/or semi cactus
90. FIVE DAHLIAS, small cactus and/or semi cactus
91. FIVE POM DAHLIAS
92. FIVE BALL DAHLIAS, any size
93. FIVE MINIATURE DAHLIAS
94. THREE DAHLIA BLOOMS, large or giant, shown in 3 vases

National Dahlia 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 DAHLIA TROPHY** kindly donated by the Committee of Cheltenham Flower Show will be awarded to the winner of Class 85 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 86 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 86 – 94 (Dahlias) together with £5.00

ROSES AND OTHER FLOWERS

Class

95. A VASE of ONE SPECIMEN ROSE BLOOM
96. ONE VASE of THREE SPECIMEN ROSE BLOOMS, 1 or more varieties
97. ONE VASE of FIVE SPECIMEN ROSE BLOOMS, 1 or more varieties
98. ONE VASE OF ONE ROSE, to be judged solely on scent
99. ONE VASE of ONE STEM of CLUSTER FLOWERED ROSES
100. ONE VASE of THREE STEMS of CLUSTER FLOWERED ROSES, 1 or more varieties
101. ONE VASE of THREE STEMS of PATIO ROSES
102. HOUSE PLANT IN POT - FLOWER (may be named with species of exhibit – state space required)
103. HOUSE PLANT IN POT - FOLIAGE (may be named with species of exhibit – state space required)
104. A CONTAINER OF CUT MIXED ANNUALS
105. A CONTAINER OF CUT MIXED PERENNIALS
106. A VASE OF THREE SPRAYS OF FLOWERING SHRUBS – one or more varieties
107. A VASE OF THREE SPRAYS OF FOLIAGE SHRUBS
108. A VASE OR THREE SPRAYS OF BERRIED SHRUBS
109. A VASE OF THREE SPIKES OF GLADIOLUS (LARGE FLOWERED)
110. A VASE OF THREE SPIKES OF GALDIOLUS (SMALL FLOWERED)
111. A VASE OF FIVE PERENNIAL SWEET PEAS
112. A VASE OF THREE STEMS OF MICHAELMAS DAISIES

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

The **JOAN SABIN MEMORIAL CHALLENGE TROPHY**, presented by the late Mr. W. Sabin, will be awarded to the exhibitor gaining most points in Classes 95- 101 (Roses) together with £5.00.

The **KATHLEEN HORNE MEMORIAL CHALLENGE TROPHY** will be presented to the exhibitor gaining most points in Classes 102 - 112 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 – 112 (Horticulture) together with £5.00.

FLORAL DISPLAYS

ALL EXHIBITS MUST BE ARRANGED AND STAGED BY THE EXHIBITOR IN THE MARQUEE. TO BE JUDGED UNDER NAFAS RULES. (which are available for inspection in the Show Office or can be purchased from www.nafas.org.uk)
Entrance Fee: £1.00 per entry - except Class 117
Prizes: 1st £15; 2nd £9; 3rd £7
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

113. "FOCUS ON FOLIAGE" – pedestal of foliage and seedheads – space allowed 4ft, base 23 inches square.
114. "NATURE'S JEWELS" – Petite arrangement not to exceed 25cm (10ins).
115. "IN THE PINK" – (NOVICE) A Get Well basket. Exhibit to be viewed all round, 3ft round table provided. Exhibitor to provide own cloth
116. "SUMMER SUNSHINE" - a pale green niche 760mm (2ft 6 ins) wide 915mm (3ft) high. An exhibit featuring foliage and flowers, accessories allowed
117. "READY STEADY COOK" – imposed class with all materials supplied and to be arranged between 6p.m. and 7 p.m. on September 3rd. Viewing of materials from 5.45p.m. to 6p.m. Entry fee for this class is £7 which will pay for the materials. Space allowed 760mm (2ft 6 ins) wide x 600mm (2ft) deep

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 £20 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

The **HUNT CHALLENGE TROPHY**, presented by the late Mrs. B.E. Hunt, will be awarded to the winner of Class 115 together with £5.00

Class

118. 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 6 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 DISPLAY OPPORTUNITY ONLY
NOT A COMPETITION – no judging will take place.
Booking Fee: £25.00 per entry; (£25 refunded Show Day to those who display) – both these amounts include VAT.

CHILDREN'S SECTION

Entrance Fee: 50p per entry
Prizes: 1st £5; 2nd £3; 3rd £2
Save time enter on-line

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.

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

119. BRUSH PAINTING A FISH, size A.4

8 Years and under

120. A PICTURE OR COLLAGE – Pirate and/or mermaid theme, Maximum size A3
121. MINIATURE GARDEN WITH A SEASIDE THEME, in black seed tray. 356 mm x 216 mm (14" x 8.5")
122. A SMALL MATCHBOX 53mm x 35mm x 17mm (approx outside measurements) to be filled with as many DIFFERENT items as possible. A hand written list of the items in the box to be submitted and judged
123. A DECORATED TREASURE BOX – made from a shoe box, to be judged on decoration
124. COOKERY – 3 HOME MADE ROCK CAKES decorated with a seaside theme, to be judged on taste and appearance
125. A MODEL SEA CREATURE
126. DECORATED FRUIT OR VEGETABLE – accessories allowed
127. ANYTHING YOU HAVE MADE - please state space required

9 Years of age and over

128. A TREASURE MAP. Any medium (not collage) Max.size A3
129. COOKERY – 3 HOME MADE BREAD ROLLS – seaside shapes, to be judged on taste and appearance
130. A MOBILE - with pirate and/or mermaid theme, Max length 1m. A frame for display will be provided
131. A FLOWER ARRANGEMENT for a pirate and/or mermaid's party. Accessories permitted
132. 3 ITEMS OF TREASURE FROM A SHIPWRECK – made from any materials.
133. MINIATURE GARDEN WITH A SEASIDE THEME, in black seed tray, 356 mm x 216 mm (14" x 8.5")
134. DECORATED FRUIT OR VEGETABLE - accessories allowed
135. ANYTHING YOU HAVE MADE - please state size required

Any age

136. HOME GROWN VEGETABLE(S) (one variety only – a maximum of 3 entries per competitor)
137. A POTATO IN A POT Entries, still growing in the pot and undisturbed, must be delivered to the Home and Garden Marquee after 1.00 pm on 3rd September and before 8.30 am on 4th September. During show morning the entries will be emptied from the pots and the potato crop weighed publicly - heaviest crop wins – Potatoes will be returned to the exhibitor's pot for collection after 5.30pm

ENTRIES WILL CLOSE FOR THIS CLASS ON EASTER MONDAY 5TH APRIL 2010

The **GEORGE SCOTT MEMORIAL CHALLENGE CUP**, presented by Moreton-in-Marsh Business Association, will be awarded to the exhibitor gaining most points in the Children's Classes 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.

WOMEN'S INSTITUTE COMPETITION

CLASS 138

Open to Women's Institutes within the County Federations of Gloucestershire, Oxfordshire, Warwickshire and Worcestershire. Entries are to be made in the name of the Institute and the six items may be made by any number of members of that Institute.

All classes in the W.I. competition will be judged in accordance with the definitions in the current edition of the W.I. handbook which may be inspected at the Show Office. Each exhibit is to be staged on a space 1.82 m wide by 610 mm deep (6ft x 2ft), accessories allowed.

Entry fee: £5 per Institute. The Show Society to provide 1 car and 2 complimentary tickets to the Show per entry. Entries limited to the first 12 received.

Prizes: 1st, £10; 2nd, £7; 3rd, £5.

Judges: To be drawn from other sections.

The competition has the theme "An interpretation of "A COUNTRY RAMBLE" - to comprise the following elements all of which must be relevant to the event and which should be named:

- A MENU FOR A PICNIC one item of which should be cooked, named and displayed
- A HANDMADE MAP of the ramble route (this can be real or imaginary)
- AN ARRANGEMENT of MATERIAL from the HEDGEROWS
- A HANDMADE ITEM OF CLOTHING
- AN ORIGINAL POEM with a rambling theme

ENTRY FORM – W.I. COMPETITION

To: The Secretary, Moreton Show Office, Oxford Street, Moreton-in-Marsh, GL56 0NA
I wish to enter the following Institute in Class 138 and enclose the entry fee of £5.00.

Name of W.I.:

Address of Secretary:

.....

.....

Tel Signature

ACKNOWLEDGMENTS

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

Cakes	Classes 1 - 12	Robin Muller, Esq., Longborough. Malvern Strollers Ltd., Chipping Campden.
Bread	Classes 13 – 16	F.W.P. Matthews Ltd., Shipton-under-Wychwood. D.I. Barkses, Esq., Moreton-in-Marsh.
Preserves	Classes 17 - 24	Messrs. D. Drinkwater & Sons, Ebrington.*
Honey	Classes 25 – 32	K.C. Carpets, Moreton-in-Marsh.
Wines	Classes 33 - 37	K.C. Shoes, Moreton-in-Marsh.
Handicrafts & Art	Classes 38 - 49	A. Byers, Esq., Moreton-in-Marsh. D.I. Barkses, Esq., Moreton-in-Marsh. Astley House Fine Art, Moreton-in-Marsh. Miss D.M.J. Williams, Moreton-in-Marsh.
Scarecrow	Class 50	T.F.J. Malcom, Esq., Condicote. J.K. Taylor, Esq., Aldsworth.
Vegetables	Classes 51 – 77	Mike Honour Windows, Northwick Business Centre. The Horse & Groom, Bourton-on-the-Hill. Cotswold Holidays & Lettings, Moreton-in-Marsh. Riverside Dental Practice, Bourton-on-the-Water. Reed Business School, Little Compton.
Flowers	Classes 78 – 94	D.B. Day, Esq., Moreton-in-Marsh. David Stokes, Esq., Newent, Glos. Colin John, Esq., Hairdresser, Moreton-in-Marsh. Ben Jeffrey, Esq., Moreton-in-Marsh. D.I. Barkses, Esq., Moreton-in-Marsh. Reed Business School, Little Compton.
Floral Displays	Classes 95 - 117	The Old New Inn, Bourton-on-the-Water. The Flower House, Moreton-in-Marsh. Moreton Flower Club, Moreton-in-Marsh. D.I. Barkses, Esq., Moreton-in-Marsh Stour Valley Components, Shipston-on-Stour. Whichford Pottery, Shipston-on-Stour.
Childrens' Section	Classes 119 - 137	Messrs. T.S. Barkses & Son, Moreton-in-Marsh Home Farm (B&B), Ebrington. Mr & Mrs M.W. Gadsby, Mickleton. Messrs. Batterton Tyack Ltd., Architects, Moreton-in Marsh. Fosseway Garden Centre, Moreton-in-Marsh.
W.I. Class:		Messrs..R.F. Cox & Sons, Oddington. * Washbrook Farm, Ebrington – Fruit and Vegetable Growers and Retailers.



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