

## HARBURY VILLAGE SHOW CONTACTS:

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## SHOW RULES AND ENTRY DETAILS

**IMPORTANT:** Please read the show rules and class requirements carefully and observe them; any doubts should be referred to the Show Secretary, Gordon Robbins 07900852236

1 The show is open to all members of: Harbury & Ladbroke W.I., Harbury Art Groups, Harbury Allotment holders and residents of Harbury, Depper's Bridge, Ladbroke and local villages who do not have their own show.
2 All Cups are offered as challenge cups, to be kept for one year and returned on request.
3 All exhibits must have been grown or made by the exhibitor (with the exception of Section E). Pot plants must have been in exhibitor's possession for at least three months, prior to the show.
4 Exhibits which have been awarded prizes at previous shows are not eligible for this show.
5 Section G - marking scheme includes points for design which are not available if a kit is used.
6 Where Section A, B and C specify a number of items they must all be of one cultivar.
7 Exhibitors may enter only **one** entry per class
8 Exhibitors should provide their own containers and staging materials which remain their responsibility at the end of the show.
9 The judges have the power to withhold prizes. THE DECISION OF THE JUDGES AND SHOW SECRETARY IS FINAL.
10 The show management take no responsibility for any loss, error or damage but will use reasonable care to avoid this.

A copy of '**On With The Show**', including a copy of Top Vase' rules, together with the judging criteria, is in the Library for reference.

| **PRIZES** | *All Classes:* | |
|---|---|---|
| 1st £1.50 | 2nd £1.00 | 3rd 50p |

| **POINTS** | *All Classes:* | |
|---|---|---|
| 1st 3 | 2nd 2 | 3rd 1 |

# HARBURY VILLAGE SHOW SCHEDULE 2026

***Download @***
***www.hlnews.co.uk/harbury-village-show.html***



**Saturday, 12th September 2026 at 2.00pm**
**Harbury Village Hall**
**CV33 9JE**

Raffle and refreshments

Admission £1
(free to children under 12 and exhibitors)

Harold Wilkins Challenge Cup
for most points in Show.
Barnes Cup for best performance by an exhibitor
(winning no other cups)
W.I. Trophy for most points gained
by a W.I. Member

## SHOW TIMETABLE
## 12th SEPTEMBER 2026

| | |
|---|---|
| 8:00am | Village Hall open for exhibitors |
| 10:45am | Hall closed for judging |
| 11:00am | Judging begins |
| 2:00pm | Hall opens for viewing |
| 2:30pm | Cubbington Silver Band |
| 4:00pm | Presentation of cups |
| 4:15pm | Distribution of prize money |
| 4:15pm | Removal of exhibits |

## SECTION A. VEGETABLES

*Categories 1 to 23 & 30 should be judged on quality, and uniformity of shape and size.*

**1** Three Onions from seed, trimmed.
**2** Three Onions from sets, as grown.
**3** Three Chillies (any variety).
**4** Three Courgettes.
**5** Three Leeks, as grown and washed.
**6** Three Parsnips, as grown and washed.
**7** Three Carrots of the same variety, (*trimmed and washed).*
**8** One Cauliflower(*trimmed).*
**9** Three Beetroot, (*as grown and washed, tied together).*
**10** Three Cobs of Sweetcorn, *(Kernels exposed to show uniformity).*
**11** Two Round Cabbages.
**12** Two Squashes *(other than butternut*).
**13** Two Crispheart Lettuce.
**14** Five Tomatoes, Cherry.
**15** Five Tomatoes.
**16** Three Potatoes.
**17** Three Peppers, any colour.
**18** Two Butternut Squash.
**19** Eight Pods of Runner Beans.
**20** Eight Pods of French Beans.
**21** Two Cucumbers.
**22** Three Garlic.
**23** One Vegetable not specified above *(Judged on Quality).*
**24** Wonky Vegetable.
**25** Heaviest Marrow.
**26** Longest Runner Bean.
**27** Heaviest Onion, Not dressed.
**28** Heaviest Potato.
**29* Trug/Basket** Most Colourful Display.
**30 Novice Entry.** Three of any single variety (Open to an inexperienced exhibitor, i.e. Showing for the first or second time in Section A).

## SECTION B. FRUIT

*Categories 31 to 36 should be judged on quality, and uniformity of shape and size.*

**31** Three Cooking Apples.
**32** Three Dessert Apples.
**33** Three Plums.
**34** Three Pears.
**35** Five of any one Fruit *(soft fruit).*
**36** Five of any other Fruit.*(not featured in sections 31-34).*

## SECTION C. FLOWERS

*Categories 37 to 56 should be judged on quality, colour and uniformity of shape and size.*

**37** Three Pom-Pom Dahlias. To fit through a 5cm (2") ring.
**38** Three Décor Dahlias.
**39** Three Cactus Dahlias.
**40** Five of any Annual.
**41** Three Hydrangeas.
**42** One Rose Bloom.
**43** Three Rose Blooms.
**44** Three Chrysanthemums.
**45** Three Spray Chrysanthemums.
**46** Three of any Perennial.
**47** Five French Marigolds.
**48** Five Pansies.
**49** Three Sunflowers.
**50** One Pot Plant Foliage (max 8" pot).
**51** One Pot Plant Flower (max 8" pot).
**52** One Geranium (max 10" pot).
**53** One Fuchsia (max 10" pot).
**54** One Cactus (max 8" pot).
**55** One Succulent (max 8" pot).
**56 TOP VASE** (see Notes).

## SECTION D

### *Finch Challenge Cup*

**57** This class is open to Allotment Holders and is a collection of vegetables, any 4 kinds from the following: (1 entry only per exhibitor)

Beetroot (3)
Carrots (5)
Cauliflower (2)
Celery (2)
French beans (8)
Garlic (3)
Onions (3)
Parsnip (2)
Potatoes (5)
Runner beans (8)
Sweetcorn (2)
Tomatoes (5)

The number in brackets shows the quantity required, to be all one variety. The vegetables are to be displayed for effect within a space of 24" x 24" marked out on the staging or on a tray.

This may be covered in black cloth or painted black and is measured to the inside of any lip or edging. The exhibit must be arranged without anything extending beyond the given area or bent to fit in.

Cauliflowers and root vegetables must be trimmed, onions and garlic dressed. The exhibit may be garnished with parsley or coriander leaf. No other staging or garnishing permitted.

The class will be judged on overall appearance.

***ALLOTMENT HOLDERS CHALLENGE TROPHIES***
*For best kept Standard Plot.*
*For best kept Small Plot.*
*Prizes sponsored and judged by the Parish Council.*

## SECTION E. FLOWER ARRANGING

***BRUNTON CHALLENGE CUP*** for most points in this Section (accessories and preserved plant material allowed. No artificial material).

**58** Novice Entry: **'My Treasure'.** An arrangement to include a treasured object. No specified size. (open to an inexperienced exhibitor showing for the first or second time).
**59** **'Breakfast Time'.** An arrangement in an egg cup. Not to exceed 10cm x 10cm x 10cm.
**60** **'Summertime'**. An arrangement using garden flowers. No specified size or container.
**61** **'Holiday Time'.** An arrangement not to exceed 45cm x 45cm x 45cm.

## SECTION F. FOOD

***DOROTHY GROVES CUP*** for most points in this Section. NOTE: Due to the Food Safety Act 1991, we cannot accept entries containing raw or partly cooked egg (not including sections 68 & 69), paté or precooked meats. All cooking entries MUST BE COVERED IN CLEAR FILM, which will be removed for judging and then replaced. For judging criteria, please refer to 'On with the Show'. A copy for reference is in the Library.

**62** 3 Egg Victoria Sandwich, Raspberry jam filling. Caster sugar on top.
**63** 5 Savoury Muffins.
**64** Ginger Cake. ***(See recipe).***
**65** Quiche Lorraine, own pastry, 9".
**66** Five Choc Chip Cookies.
**67** Blackberry and Apple Cake **(*See Recipe).***
**68** Lemon Drizzle Cake.
**69** 1 x Whole shelled UNCUT Hard Boiled Egg.
**70** One Jar Stone Fruit Jam.
**71** One Jar Soft Fruit Jam.
**72** One Jar Marmalade.
**73** One jar of Lemon curd. *Jar must be sealed with a wax circle and cellophane top and labelled with full date dd/mm/yyyy*
**74** One Jar of Jelly any variety.
**75** One Jar of Chutney (please label if spicy hot).
**76** One Jar of Pickled Vegetables/Onions.
**77** One Jar of any other Jam.
**78** A Flavoured Liqueur. Labelled and presented in a clear glass bottle.

### Recipes

### Class 64

### Ginger Cake

**Ingredients**

250g butter**:** 250g dark brown muscovado sugar.
250g black treacle: 300ml milk.
2 eggs: 100g stem ginger finely chopped.
375g plain flour: 2 tsp bicarbonate of soda
1 tsp allspice: 2 tsp ground ginger.

**Icing**

3 tbsp ginger syrup from jar: 5 tbsp icing sugar.

***Method***

1. Preheat oven to 160C/fan 140C/gas 3. Butter and line a baking tin 30cm x 20 cm or 23cm x 23cm.
2. Gently heat butter, sugar and treacle in a saucepan until melted. Stir in milk and cool until just warm, then beat in the eggs.
3. Mix chopped ginger and dry ingredients in a large bowl, make a well in the centre, pour in the melted mix. Gradually draw in dry ingredients with a wooden spoon.
4. Pour batter into prepared tin, then bake for approximately 1 hour until risen and firm to touch and skewer comes out clean. Do not check too soon as it has a tendency to sink. Leave to cool in the tin then wrap in cling film and keep cool and dry for up to a week.

**Icing**

5. On day of eating, sift icing sugar into a bowl and add ginger syrup. Beat well until smooth, runny icing.
6. Drizzle icing over the (cooled) cake.

### Class 67

### Blackberry and Apple Cake

**Ingredients**

250g Self raising flour.175g butter.
175g muscovado sugar.½ tsp cinnamon.
2 rounded tbsp demerara sugar.
1 small eating apple quartered (not cored or peeled)
2 large eggs, beaten. Finely grated zest of one orange.
1 tsp baking powder.225g blackberries.

***Method***

1. Preheat oven to 180C/fan160C/, gas 4. Butter and line a 1.7 ltr loaf tin. In a large bowl, rub the flour, butter and muscovado sugar together to a fine crumb. Set aside 5 tbsp of this mixture for the topping adding the cinnamon and demerara sugar.
2. Coarsely grate the apple down to the core and mix in with the eggs and zest. Stir the baking powder into the rubbed-in mixture in the large bowl, then gently stir in the egg mixture until it drops lightly from the spoon. Don't overmix.
3. Gently fold in ¾ of the berries, try not to break them up. Spoon into the tin and level. Scatter the rest of the berries on top. Sprinkle over the topping mixture and bake for approximately 1¼ hrs. Check after 50 mins – cover loosely with tin foil if it is browning too much. Cake is ready when it feels firm (test with a skewer).
4. Leave in the tin for 30 mins then turn out onto a wire rack. Peel off paper.

## SECTION G. ART & CRAFT

Please read Rule 5.
Please label exhibit as original design if this is so.
Exhibits may be mounted but NOT framed.

**79** A Limerick using the word '**Scandal**'.
**80** A knitted or crocheted item.
**81** A Soft Toy, any medium.
**82** A hand or machine sewn item.
**83** Any other craft.
**84** Watercolour painting, max size A3 not framed.
**85** A drawing or painting in any medium, max size A3 not framed.

## SECTION H. PHOTOGRAPHY

Photographs, min 6"x4", max 10"x12" (including mount) should be MOUNTED but NOT framed.

**86** Time Worn. *(From Last Year).*
**87** Hidden Corners.
**88** Tiny Worlds. *(Title chosen to encourage photographers of all ages).*
**89** Shadows as the subject. (B&W).
**90** Portrait with a Twist.
*For Next Year "Before and After".*

## NOTES

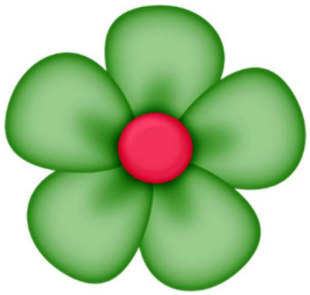
***Class 29 (to replace Top Tray) £10.00 prize**

**Tray, Box or Trug** measuring no bigger than 24”(59cm) x 24”(59cm)
Must contain a minimum of 6 varieties of fruit and/or vegetables.
Judging will be based on quality, colour and overall effect (or appearance).

**Top Vase** (Class 56) £10.00 prize
**1 entry only per exhibitor**

The Vase is for a total of between 5 and 10 mixed stems taken from a minimum of 2 kinds of plants. Two varieties of the same plant are not allowed. The Vase will be viewed from all directions. The stems must be showing flowers only, no seeds or berries allowed. Foliage must be still attached to the stem. No accessories allowed. The flowers can be in oasis to keep them in place.
The display will be judged on colour, form, quality and freshness of flowers and the overall presentation of the flowers in the vase.





## SECTION J

## YOUNG PEOPLE'S CLASSES

PLEASE SEE SEPARATE SCHEDULE AND ENTRY FORM FOR THIS YEAR'S CLASSES FOR YOUNG PEOPLE



## ENTRY FORM: HARBURY SHOW 2026

Please complete and forward, together with your entry fee, to a contact address (overleaf) NOT LATER THAN **6pm on Wednesday 9th September 2026**

***NO ENTRIES WILL BE ACCEPTED ON SHOW DAY.***

**ENTRY FEE: 50p** per entry
*NO MORE THAN **ONE** ENTRY PER CLASS*

0

| Class | | Class | | Class | | Class | |
|---|---|---|---|---|---|---|---|
| 1 | | 24 | | 47 | | 70 | |
| 2 | | 25 | | 48 | | 71 | |
| 3 | | 26 | | 49 | | 72 | |
| 4 | | 27 | | 50 | | 73 | |
| 5 | | 28 | | 51 | | 74 | |
| 6 | | 29 | | 52 | | 75 | |
| 7 | | 30 | | 53 | | 76 | |
| 8 | | 31 | | 54 | | 77 | |
| 9 | | 32 | | 55 | | 78 | |
| 10 | | 33 | | 56 | | 79 | |
| 11 | | 34 | | 57 | | 80 | |
| 12 | | 35 | | 58 | | 81 | |
| 13 | | 36 | | 59 | | 82 | |
| 14 | | 37 | | 60 | | 83 | |
| 15 | | 38 | | 61 | | 84 | |
| 16 | | 39 | | 62 | | 85 | |
| 17 | | 40 | | 63 | | 86 | |
| 18 | | 41 | | 64 | | 87 | |
| 19 | | 42 | | 65 | | 88 | |
| 20 | | 43 | | 66 | | 89 | |
| 21 | | 44 | | 67 | | 90 | |
| 22 | | 45 | | 68 | | | |
| 23 | | 46 | | 69 | | | |

Total number of entries …….at 50p per entry

= £…….(NB: 16 entries and over = £8.00 maximum)

Name: ……..
*(please print)*

Address:……..

……..……

Telephone:……

W.I. member ☐