



**Schedule of Classes for the 62nd**

# **Hailey Village Show**

**Saturday 7th September 2019  
2pm**

**The Village Hall**

**Classes include:**

**Flowers, Fruit & Vegetables,  
Pot Plants, Cookery, Preserves,  
Photography, Crafts,  
Floral Arrangement and  
Children's Classes**

**Trophies to be awarded at 4pm**  
Extra copies of this schedule are available on  
[www.haileywestoxon.org](http://www.haileywestoxon.org)

## PRIZES

1<sup>ST</sup> = £2.00 2<sup>ND</sup> = £1.00 3<sup>RD</sup> = £0.50

**Hailey Vase & Hailey Tray 1st £10, 2nd £5 & 3rd £3**

- 🏆 **Most points Flowers, fruit and vegetables (Classes 1-47) -  
John Benfield Trophy**
- 🏆 **Runner up - Flowers, fruit and vegetables (Classes 1-47) -  
Ann Payne Cup**

## FLOWERS

- 🏆 **Most points Flowers (Classes 1-20)  
Charles Hickman Memorial Cup**
- 1. 🏆 **Vase of between 5 and 10 mixed flowering stems - see  
Hailey Vase rules (Members only) - Hailey Vase**
- 🏆 **Best Rose exhibit in show - Thomas Harris Memorial Trophy**
- 2. Roses: 1 x specimen bloom in vase
- 3. Roses: 3 x stems of any one variety in vase
- 4. Roses: Bowl (up to 18cm) of mixed roses (**Members only**)
- 5. 🏆 **Sweet Peas: Bowl (up to 15cm) of sweet peas (**Members only**) -  
Derek & Patricia Eeles Memorial Cup**
- 6. Gladioli: 1 x stem in vase (**Members only**)
- 7. Asters: 6 x stems in vase, 1 or more varieties
- 8. Pansies or Violas: 6 x stems
- 9. 3 Hydrangea heads
- 🏆 **Best Dahlia exhibit in show - The Hailey VPA Cup**
- 10. Dahlias: 1 x specimen bloom
- 11. Dahlias: 6 x blooms, pompom (not to exceed 5.2cm)
- 12. Dahlias: 3 x blooms, decorative
- 13. Dahlias: 3 x blooms, cactus or semi-cactus
- 14. Dahlias: 1 x bloom of large or giant decorative, cactus or semi-cactus (22cm minimum)
- 15. Chrysanthemums: 3 x sprays
- 16. Gladioli: 3 X stems in vase
- 17. Herbaceous Perennial: Vase of 5 x stems, 1 or more varieties
- 18. Flowering Shrub: Vase of 3 x assorted stems
- 19. Annuals: Vase of 5 x assorted stems
- 20. 🏆 **3 x vases of flowers, each a distinct kind (up to 60cm space) -  
Brigadier F.L. Harry Cup**

## POT PLANTS

- 21. 🏆 **Zonal Pelargonium (Geranium) (up to 20cm pot) -  
Syd Jennings Memorial Cup**
- 22. 🏆 **Fuchsia (up to 25.5 cm pot) - The Fred Lines Memorial Cup**
- 23. Flowering Pot Plant (up to 20cm pot)
- 24. Foliage Pot Plant (up to 20cm pot)

## FRUIT

- 25. Dessert apples x 5
- 26. Cooking apples x 5
- 27. Dish of fruit, any single variety

## VEGETABLES

### 🏆 **Most points Vegetables (Classes 28-47) Crofts Challenge Cup**

#### 28. 🏆 **Hailey Tray (Members only) - R.F. Cooper Challenge Cup**

29. Runner Beans x 6 (**Members only**)
30. Potatoes (any variety) x 5 (**Members only**)
31. Onions x 3 – less than 7.5cms (**Members only**)
32. Onions x 3 – greater than 7.5cms (**Members only**)
33. Dwarf Beans x 9
34. Runner Beans x 9
35. Beetroot (globe) x 3, tops trimmed to 7.5cm
36. Carrots, short (stump rooted) x 3
37. Carrots, long (long pointed) x 3
38. Tomatoes x 5 (with calyces attached)
39. Tomatoes: Cherry x 6 (3.5cm maximum, with calyces)
40. Courgettes x 3 (15cm maximum)
41. Lettuce x 2 (roots washed)
42. Mixed Baby Salad Leaves (Small bowl)
43. Cucumber x 2
44. Chilli x 6
45. Any other vegetable for which there is no specific class
46. Herb collection in a vase (4 x bunches)
47. Pair of table marrows

#### **MAKE EVERYONE SMILE:-**

48. Funniest shaped vegetable
49. Hosta leaf with the most holes
50. Longest length from three runner beans

### 🏆 **Most points Cookery, preserves and crafts (Classes 51-72) - Arthur Lockett Memorial Cup**

## COOKERY

51. 🏆 **Victoria Sponge** - (using 3 eggs and 175g/6oz each of SR Flour, caster sugar and unsalted butter) - **The Coffee Morning Cup**
52. A wholemeal loaf of bread (not made in a machine)
53. A pudding in a glass
54. A Ginger cake
55. Shortbread (18cm round)
56. 🏆 **Men Only - 6 Flapjacks - USING RECIPE OVERLEAF ONLY - Les Ross Memorial Cup**
57. Plain scones - 5
58. Gluten free Lemon cake – **USING RECIPE OVERLEAF ONLY**

## PRESERVES

59. Jar of home-made **jam**
60. Jar of home-made **jelly**
61. Jar of home-made **lemon curd**
62. Jar of home-made **marmalade**
63. Jar of home produced **honey**
64. Jar of home-made **chutney**

## **CRAFTS**

65. A piece of hand embroidery
66. A piece of machine made embroidery
67. A knitted item
68. A painting
69. A crochet item
70. An item of quilting
71. A piece of woodwork
72. A piece of metalwork
73. Any other craft item

## **PHOTOGRAPHY**

**A5 max, unmounted - pictures must be taken by entrant**

🏆 **Most points (Classes 73 - 77) - Hailey Photography Trophy**

74. Spring
75. Summer
76. Autumn
77. Winter

**FLORAL ARRANGEMENT** - no accessories allowed unless specified

🏆 **Most points (Classes 78 - 81) - Jessie Harris Memorial Cup**

🏆 **Best Floral Art exhibit in show - C.J. Linzell Cup**

78. Window arrangement (front view only, maximum **60cm** H x W x D)  
Theme – “Pastels” (accessories allowed).
79. “All that Jazz” arrangement (accessories allowed)
80. A **petite** arrangement (max **25cm** H x W x D)
81. A “Romantic” table arrangement, accessories allowed

## **DRINKS**

82. A bottle of homemade lemonade in a bottle with wine glass
83. A bottle of homemade sloe gin in a bottle with wine glass
84. A bottle of homemade red wine in a bottle with wine glass
85. A bottle of homemade white wine in a bottle with wine glass

## **CHILDREN’S CLASSES - 7 & Under**

🏆 Most points - **E.L. Benfield Children’s Challenge Trophy**

90. Create a sock puppet
91. 5 scones
92. A photo of ‘sporting action’
93. A drawing or painting of “Sunflowers”

## **CHILDREN’S CLASSES - 8 – 12**

🏆 Most points - **The Hester Trophy**

94. Create a sock puppet
95. 5 scones
96. A photo of ‘sporting action’
97. A drawing or painting of “Sunflowers”

## **MEN ONLY RECIPE FOR FLAPJACKS - Class 56**

175g/6oz butter (cut into pieces)      140g/5oz golden syrup  
50g/2oz soft light brown sugar      250g/9oz oats

Preheat the oven to 180°C /Gas 4/ fan oven 160°C.

Line the base of a shallow 23cm/9in square tin with a sheet of baking paper. Place the butter, syrup and sugar into a medium pan.

Stir over a low heat until the butter has melted and the sugar has dissolved.

Remove from the heat and stir in the oats.

Press the mixture into the tin and bake for 20-25 mins until lightly browned on top.

Allow to cool in the tin for 5 mins then mark into 9 squares.

Cool in the tin completely before cutting and removing.

## **RECIPE FOR GLUTEN FREE LEMON CAKE - Class 58**

100g / 4oz soft margarine      175g / 6oz caster sugar  
175g / 6oz gluten free self-raising flour      1 tsp gluten free baking powder  
1/2 teaspoon xanthan gum      2 medium eggs  
4 tablespoons milk      Finely grated rind of 1 lemon

### **FOR THE CRUNCHY TOPPING**

Juice of 1 lemon  
100g / 4oz caster sugar

Preheat the oven to 180°C (160°C fan) gas mark 4.

Lightly grease and base line a 18cm / 7in deep round cake tin with greaseproof paper.

Measure all the ingredients for the cake into a large bowl and beat well for about 2 minutes until smooth and well blended.

Turn the mixture into the prepared tin and level the surface. Bake in the preheated oven for about 35 - 40 minutes or until the cake has shrunk slightly from the sides of the tin and springs back when lightly pressed with a finger.

Whilst the cake is baking, make the crunchy topping.

Measure the lemon juice and sugar into a bowl and stir until blended. When the cake comes out of the oven, spread the lemon paste over the top whilst the cake is still hot.

Leave in the tin until cold, then turn out and remove the paper.

## HAILEY TRAY RULES

The Hailey Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets:

carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6), French Beans (6 pods), sweet corn (2), pepper (3), cucumber (2), courgettes (3), beetroot (3), aubergines (2).

Each type of vegetable will be judged out of a total of 20 points, split into 3 sections as follows:

7 points for size, shape and colour; 7 points for condition and 6 points for uniformity. The overall mark will therefore be out of 60.

All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm, without bending any part of them. No part of any exhibit may exceed the size of the tray.

A tray or board measuring 45cm by 60cm (18x24in) can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18x24in). A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

## HAILEY VASE RULES

The Hailey Vase class is for a vase of mixed flowering stems containing a total of **between 5 and 10**, taken from a minimum of two different kinds of plants. Please note that it is two different KINDS of plants, two varieties of the same plant are NOT two kinds.

The display is judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 points for the overall presentation and effect of the flowers in the vase. The vase will be viewed from all directions. Judging of flowers should be to the normal rules used for other classes.

Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.

The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.

No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material - including florists' foam - to keep the stems in place is allowed.

## **GENERAL RULES FOR ALL EXHIBITORS**

- **All entry forms must be in the hands of the Show Secretary by noon on the Friday before the show** plus relevant entry fees.
- All competitors should read these Exhibition Rules and definitions.
- All photographs must have been taken by the exhibitor.
- All exhibits must have been grown or made by the exhibitor or have been the property of the exhibitor for 2 months prior to the Show.
- **Only one entry per class allowed to each exhibitor.**
- Any protest must be made in writing to the Show Secretary before 3pm on the day of the Show. The Show Committee, excluding any member involved in the protest, shall adjudicate. Should the protest be upheld, the exhibit in dispute may be disqualified.
- **All exhibits must be staged by the exhibitor between 7.30pm & 8.30pm on the Friday before the Show or between 8.00am and 10.30am on the day of the Show.**
- No exhibit or card may be altered or removed after judging without the permission of the Show Secretary until after the presentation of prize trophies. Presentation of the trophies and distribution of the prize money will take place at 4pm. **All exhibits must be removed by exhibitors immediately after presentation of trophies.**
- The Committee reserves the right to inspect any exhibitor's produce after the receipt of entries and to refuse any entry. Every effort will be made to safeguard exhibitors' property, but the Committee accepts no responsibility whatsoever for loss or damage.
- The judges are empowered to withhold the amounts of prizes offered in the Schedule according to the merits of the exhibits. The judges' decision shall be final.
- All trophies are 'Perpetual Challenge' and are awarded for 1 year on the understanding that they are returned in good condition to the Show Secretary at least 4 weeks before the next Show.
- Where any award is made on points, each 1st will count as 3 points, 2nd will count as 2 points and 3rd will count as 1 point. The awarding of trophies is solely at the discretion of the Judges on the day. Trophies may not be awarded if the Judges decide that the standard of exhibits is not high enough. Trophies will not be awarded in classes for which there are no entries.
- Flower, fruit and vegetable classes are judged according to RHS rules. The RHS Handbook is available on request.

## **ACKNOWLEDGEMENTS**

The Committee would like to thank all who have kindly agreed to give their time and expertise to organise and judge this year's Show.

# 2019 Programme

- Mon 18 Feb**      **“Cogges Manor Farm”**  
A talk on the work of this local and historic museum, garden and farm by its Director, Colin Stone  
Village Hall 7.30 – 9.00 pm
- Mon 18 Mar**      **AGM—7.00pm followed by**  
**“Labour saving gardening”** - A talk by Philip Aubury  
Village Hall 7.30 – 9.00 pm
- Sun 31 March**      **Scarecrow Trail launch** Theme - “Film Titles” - Register your choice.  
Lamb & Flag 7.00 – 8.00 pm
- Mon 29 Apr**      **“Peppers, Potatoes, Petunias and poisons”** - A talk by Paul Williams  
Village Hall 7.30 – 9.00 pm
- Sat 25 May**      **Spring Plant Sale**  
Village Hall 10.00 am - 12.00 noon
- Sat 8 - 23 June**      **‘The Hailey Scarecrow Trail’**  
Hailey Gardening Club’s event to celebrate the 2019 Hailey Festival. Identify all the film titles and choose the best scarecrow.
- Sun 14 July**      **Garage Sale**  
£5 to register as a seller. Maps £1 from Lamb & Flag on the day  
Location - throughout the villages  
9.30 am to 12.00 noon
- Sun 18 Aug**      **Gardening Club visit to Kiftsgate Court Garden**  
Details to follow
- Sat 7 Sept**      **Hailey Village Show**  
Village Hall & Recreation Ground 2.00 pm - 4.30 pm
- Mon 7 Oct**      **“The History of Gardening”** - A talk by Sheena Marsh  
Village Hall 7.30 – 9.00 pm
- Sun Oct 13**      **Apple Day** Come early if you have apples to be pressed  
Village Hall from 1.00 - 4.00 pm
- Mon 25 Nov**      **Deck the Halls**  
Village Hall 7.30 – 9.00 pm

Further details of all Gardening Club events will appear in the Hailey Herald and on Facebook.