

MORETON IN MARSH SHOW

SATURDAY 2nd September 2023

The Countryside in a Day!



Home & Garden

SCHEDULE OF CLASSES & PRIZES

Entries close: Friday 11th August 2023

Enter on-line to be in with a chance to win a Family ticket for next year
www.moretonshow.co.uk

Moreton-in-Marsh Show

A real country show from the heart of the Cotswolds



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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.



HOME AND GARDEN SECTION

Show Chairman Mr Stuart Mace

Vice Chairman Mr Stephen Parkes

Secretaries

Mrs Esther Watts, Mrs Lynne Parkes, Mrs Jess Parkes, Miss Issie Blackwell & Mr Richard Heath

MORETON SHOW OFFICE

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

Email: 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.

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JUDGES AND STEWARDS

Home & Garden Chief Steward: Ros Allen

Scorers: Bryony Meek, Deborah O’Kane, Jess Newbold and Ellie Hamilton

Classes	Section	Judge	Team Leader	Stewards
	HEMECRAFTS			
1-14	Home Baking	Mrs Corrine Green Mrs Sally Potter Danielle Ellis	Jean Aird	Jean Aird and her team of Stewards
15-22	Preserves	Mrs Jill Mitchell		Jo Smith
23-31	Honey	Mr John Coates		
32-37	Wine	Mr John Coleman	Ange Burnet	
38-45	HANDICRAFTS	Mrs Denise Fereday Mrs Shelly Coles	Angela Arthur	Liz Chamberlain Charlotte Arthur
46-50	Photography	Mr Paul Dyer		
51-78	VEGETABLES	Mr Martin Davis	Chris Small	Jane Williamson
	FLOWERS		Basil Hart	Sarah Parker
84-90	Chrysanthemums	Mr Richard Patrick		
91-100	Dahlias	Mrs Val Davis		
101-117	Roses & Other Flowers	Mr Jonathon Heath		
118-122	Floral Displays	Mrs Chris Lynch	Ros Allen	Vicky Hartness
128-145	CHILDREN’S CLASSES	Ms Dominique Simpson Ms Caroline Sweeting	Gill Godwin	Kathryn Green Anne Mitchell Kath Minett-Waller
146	Potato in a Pot		Tanya Robbins	Vern & Heather Crowther

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

HOME & GARDEN

Abbreviated extract from **GENERAL SHOWING RULES AND CONDITIONS**

The use of sub-headings as well as emboldened type in these rules is for ease of reference only and does not affect the interpretation of the rules. Full rules are available from Show Office.

1. ENTRIES

- 1.1. RULES:** - Every exhibitor making entries for the Competition shall be deemed to have agreed to abide by these Rules and it is on this understanding only those entries are accepted.
- 1.2. ENTRIES:** - All entries must be made on the Society's **on-line** entry system at www.moretonshow.co.uk/schedule-and-entry-forms before the closing date specified in the Schedule, or on the requisite forms - if on paper
- 1.3. RIGHT OF REFUSAL:** - The Council reserves the right to refuse any entry. In the event of classes being over-subscribed the Society reserves the right to limit the number of entries or cancel entries.
- 1.4. ESSENTIAL ACTION:** - Exhibitors will comply with any directions or instructions given to them by the Society which the Society deems to be expedient.
- 1.5. RESTRICTED LIABILITY:** - In the event that a class or classes are cancelled by the Society (whether or not the Competition takes place) then the maximum compensation due to an exhibitor will be a refund of the entry fee(s) paid by the exhibitor in respect of the class or classes that have been cancelled.
- 2. OWNERSHIP:** - Exhibits in all classes must be the bona fide property of the exhibitors and all exhibits must have been the property of, and in the possession of, the exhibitors at the time of entry.

3. ENTRY FEES:-

- 3.1.** Any additional costs incurred by the Society arising from non-clearance of a cheque must be paid by the exhibitor.
- 3.2. INTEREST:-** Interest upon sums due to the Society under these Rules shall be payable at the rate of 3.5% above the base rate charged by Lloyds Bank Plc, from time to time, and shall be payable commencing 14 days after the published date for the close of entries in the relevant section.

4. JUDGES

- 4.1. APPOINTMENT:** - A list of judges for the forthcoming Competition shall be nominated by the Home & Garden Committee.
- 4.2. DEPUTY:** - In the event of a judge or judges failing to attend on Competition Day, the Secretary or Chief Steward may appoint a deputy or deputies.
- 5. STEWARDS:-** An exhibitor cannot act as steward in any class in which he/she has an entry.
- 6. OBJECTIONS:** - The decision of the judges shall be final. Objections of any kind must be made in writing and delivered to the Show Office making clear that it is an objection which is being handed in. A deposit of £20 shall be paid with each objection which must be made within one day of the judge's decision being given; in the case of a joint objection a deposit shall be payable by each objector. Such objections will be considered by a panel of not less than three members of the Society appointed by the Society Chairman or Vice-Chairman and their decision shall be final. Anonymity will not be available to any objector. The deposit may be forfeited at the discretion of the panel.
- 7. SAFETY:** - The Organisers of this Competition 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 Organisers and all Officials and Stewards. It is a condition of entry that exhibitors conform to the requirements of the Society's Safety Policy and of the Health and Safety at Work Act 1974 and for ensuring that safe working practices are followed by themselves, their employees, Agents and Contractors. A full copy of our Health and Safety policy can be found on the Society website.
- 8. LIABILITY:** - The Council will not be responsible for any entry being made in the wrong class, nor will the Council be held responsible for exhibits not arriving in time to be judged. The Council does not hold itself responsible for any loss, injury or damage to any persons or exhibit at the Competition, and it shall be a condition of entry that exhibitors hold the Society blameless and indemnify it against legal proceedings therefrom.
- 9. CONDUCT**
- 9.1 BEHAVIOUR:** - In the event of a competitor, or anyone connected with a competitor, being guilty of improper behaviour, the Society Chairman or Home and Garden Chief Steward shall have the power to exclude the offender from the Competition and recommend that the Council shall refuse that person's entry for future Competitions. Should an exhibitor be aggrieved at such action he/she may lodge an objection in writing, which will be considered in accordance with the Objection Procedure above.

10. DATA STORAGE & PUBLICITY:-

- 10.1. The rules & regulations in the schedules should be read, and when the exhibitor has ticked the consent box on the entry form, either paper or online, the Society will use the information as follows:
 - 10.2. Store, process and retain, including electronically, all data and personal information provided by exhibitors for the purposes of operating the Competition, maintain appropriate records and communicating with exhibitor in future concerning any of the Societies activities. Information about exhibitors and their animals and plants may also be provided to APHA, DEFRA, Trading Standards, County Council departments, BCMS, SAC, breed societies and others having regulatory functions as well as the Society's veterinary, environmental health, legal and safety advisers.
 - 10.3. Publicise the names of exhibitors in Society website. Information about results may also be published and/or provided to the press for publication.
 - 10.4. Photograph any exhibitor or other person on the Showground and store and use the resulting images for use in the Society publications, press and marketing; the Society will own the copyright of such images.
- 11.0. CONTRACT:** - The contract between an exhibitor and the Society shall be made at Moreton-in-Marsh.
- 12.0. SPECIAL REGULATIONS:** - The rules published in the Home and Garden Schedule shall be deemed to be part of these General Conditions. In the event of a conflict, then the Rules shall prevail.
- 13.0. LEGAL COMPLIANCE:** - Exhibitors shall comply with all relevant Statutes and Regulations.

RULES

- 1. Entries:** Each competitor is restricted to 4 entries per class, except where stated at the start of each section in the schedule. Entries in Class 146 (Potato in a Pot) close at the end of April all other classes close Friday 11th August 2023. 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.
- 2. Site Entry: Exhibitors will require their entry confirmation email/letter to enter the site.**
- 3. Staging:** Exhibitors are encouraged to stage their exhibits on Friday 1st September between 1.00pm and 8.00pm. The committee cannot be responsible for loss or damage to exhibits over night. Exhibitors can enter the marquee until 8.30am on Show Day and exhibits **MUST** be staged by 8.45am when the marquee is closed for judging.
- 4. Eligibility:** Exhibits not conforming to the conditions of the class will be disqualified. All exhibits must have been produced, grown or made by the exhibitor. Floral Displays must be arranged by the competitor in the marquee.
- 5. 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 may be cancelled at the discretion of the Chief Home and Garden Steward.
- 6. Prizes:** Prize money will be paid out by the bank next to the Show Secretary's 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 **12 Noon and 4.00pm** on Show Day. Money will only be paid out on production of vouchers and your Home and Gardens entry confirmation letter/ email detailing your entry number. 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 at 5.15pm. Prize winners please assemble at 5.10pm. Trophies not collected personally will be retained by the Society.
- 7. 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. Clearance.** At 4.45pm the marquee will be closed and cleared of people. Exhibits must remain staged until 5.30pm and then be removed as soon as possible after the prizegiving. To gain readmission exhibitors will be requested to show their entry confirmation email/letter. 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 6.00pm at which time marquee contractors may also commence removal of their equipment.

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 12th 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 on Showground. Please ask a steward should you require assistance.

HONORARY VETERINARY SURGEONS (excl. Horses):

Hook Norton Veterinary Group.

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.

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**

GUIDANCE FOR EXHIBITORS

**PLEASE READ CAREFULLY THE GUIDELINES REGARDING PRESENTATION.
RHS 2016 RULES APPLY AND SIZE OF ENTRIES AS DISQUALIFICATION MAY APPLY.**

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, 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, 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- 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. 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 no less than 100mm and no more than 150mm'. 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.

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.

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 center. 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 center and the remainder around it.
- **Pears** are best arranged around the perimeter of the plate with the stalks towards the center.
- **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 – remove any damaged, 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 center.

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. Oversized, old or immature plants should be avoided.

ALLOTMENT COMPETITION

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

Kindly sponsored by Classic Cottages and Mr & Mrs R Paice

A Competition for the best presented Allotment site 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. **Entries close 28th July 2023.** Payment by cheque or payment card. No entry form is needed.

Entries to the Show Office by email to secretary@moretonshow.co.uk

SCHOOL GARDEN / ALLOTMENT COMPETITION

Kindly sponsored by Gloucestershire Federation of Gardens Society (GFGS)

Entries close 30th June

Within 15 mile radius of Show Office

Gardens will be judged by a H & G Panel during the Summer Term

Prizes - 1st £75; 2nd £50; 3rd £35 Entry fee £5

NEW FOR 2023 YOUNG ADULT CLASSES

See page 17 for the new classes for ages 16-21 year olds

***The 2024 Moreton-in-Marsh Show will be held
on Saturday 7th September.***

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

These classes are open to all ages.

**Home Baking classes are kindly sponsored by
Mr R. Muller and Mr D.I. Barks**

Class

1. LEMON DRIZZLE CAKE, made in a 2lb (907g) loaf tin. (Your own recipe)
2. MACARONS (5 pairs, any colour, sandwiched together with butter cream)
3. VICTORIA JAM SANDWICH, (3 egg mixture, raspberry jam filling, caster sugar topping)
4. FOUR MINI BAKEWELL TARTS
5. A FRUIT CAKE – Entries for MEN only. (Suitable for a Christmas cake, own recipe. 8"/20cm round cake tin, un-iced)
6. CARROT CAKE (icing and filling must be made with soft cheese, the top can be decorated)
7. DUNDEE CAKE (8-9" (20cm-23cm) round tin, recipe below)
8. FOUR DIFFERENT HOMEMADE SWEETS (2 of each)
9. A SWISS ROLL
10. A ROUND OF SHORTBREAD
11. FIVE CHOCOLATE BROWNIES (Your own recipe)
12. FOUR PRETZELS
13. FIVE SAVOURY SCONES
14. SAVOURY QUICHE (7" to 9" (18cm- 23cm) top measurement. List flavour ingredients on show day)

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

A CHALLENGE TROPHY, kindly presented in memory of 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 7 – DUNDEE CAKE

Ingredients: 225gms (8oz) butter, 225gms (8oz) soft brown sugar, 225gms (8oz) plain flour, 280gms (10oz) sultanas, 280gms (10oz) currants, 170gms (6oz) chopped mixed peel, 4 large eggs, 55 -85gms (2-3oz) whole blanched almonds, grated rind of 1 lemon.

Method: Cream butter & sugar, add eggs and beat. Fold in flour, fruit, chopped peel & rind. Put In a 200mm - 225mm (8" -9") round tin. Split almonds and arrange on top. Bake for approx 3 hours at 150°C (300°F).

PRESERVES

Entrance fee: £1.00 per entry

Prizes: 1st £5; 2nd £3; 3rd £2

These classes are open to all ages

Only TWO entries Per Class Per Person

The Preserves classes are kindly sponsored by D.E & D.M Drinkwater & Sons

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

GENERAL GUIDELINES

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.

The **FOSSIE 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

These classes are open to all ages.

The Honey classes are kindly sponsored by Mr & Mrs R. Paice

Class

23. HONEY CAKE – (please follow recipe below)
24. HONEY CAKE – FRUIT TYPE (please follow recipe below)
25. FIVE PIECES OF HONEY FUDGE
26. Two 454gms. (1lb) jars of LIGHT HONEY
27. Two 454gms (1lb) jars of MEDIUM HONEY
28. Two 454gms. (1lb) jars of DARK HONEY
29. Two 454gms. (1lb) jars of SET HONEY (any granulated type incl. soft set)
30. COMB READY FOR EXTRACTION (COVERED)
31. OTHER HIVE PRODUCT CONTAINING HONEY OR BEESWAX e.g. polish, fudge, soap, lip balm etc (not 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 23-31

A prize will be awarded to the Best Jar of Honey from English Bees (classes 26 -29)

Kindly sponsored by MR SIMON RANDALL CBE. Prizes - 1st £75; 2nd £50; 3rd £25

RECIPE for Class 23 HONEY CAKE

Ingredients: 200g. Self-raising flour, Pinch of Salt, 150g. Butter, 100g. Light soft brown sugar, 175g. Clear Honey, 1 tbs water, 2 Eggs

Method:

1. Grease and base line an 8ins/ 20cms round cake tin.
2. Melt gently together in a large saucepan the butter, sugar, honey and water stirring constantly, once it has all melted allow to cool until the saucepan is just warm to the touch.
3. Beat the eggs together and beat into the honey mix.
4. Sieve in the flour and salt, beat until all is well mixed together and pour into the lined tin.
5. Bake in a preheated oven at 180°C/350°F for approximately 45mins until firm to the touch.

RECIPE for Class 24 HONEY CAKE – 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 – 1 ¼ hours or until just firm to touch in a moderate oven (approx. 325°F/160°C/gas3). Round cake tin a 7" (18cm).

HOME MADE LIQUID REFRESHMENT

Entrance fee: £1.00 per entry

Prizes 1st £5; 2nd £3; 3rd £2

The Home Made Liquid Refreshment classes are kindly sponsored by Mr & Mrs R. Paice

Class

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

Classes 32 – 37 to be staged in clear bottles (NOT spirit bottles), with corks drawn for judging

The **GOODENOUGH CHALLENGE TROPHY**, kindly 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 32 - 35 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.

HANDICRAFTS AND ART

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

These classes are open to all ages.

ONLY THREE entries per class (classes 38 to 50).

**The Handcrafts and Art classes are kindly sponsored by Mr D.I. Barkes,
Lodders Solicitors LLP, Astley House Fine Art and Mr & Mrs R. Paice.**

Photography Classes kindly sponsored by Tyack Architects.

ALL EXHIBITS SHOULD HAVE BEEN COMPLETED SINCE THE 2022 SHOW

Class

- 38. A HAND STICED PICTURE IN ANY MEDIUM No larger than 12" x 12" including mount or frame.
- 39. A CUSHION IN ANY MEDIUM EXCEPT CROSS STITCH No larger than 12" x 12".
- 40. A HAND MADE BIRTHDAY CARD in any medium 6"x8".
- 41. A SET OF COASTERS Six coasters in any medium.
- 42. NEW FROM OLD A new garment made from an old floral pattern shirt.
Garment will be displayed flat on a table
- 43. A BROOCH Created in any medium.
- 44. MACRAME HANGING POT HOLDER to hold a 1lt/12cm diameter plant pot.
Maximum length of entry 80cms
- 45. 'CORN' – DRAWING IN PENCIL, PEN OR CHARCOAL (NO COLOUR)
Overall size no larger than 12" x 12" including mount.
- 46. 'SHADOWS' – A BLACK AND WHITE PHOTOGRAPH – 8" x 6" – Unmounted.
- 47. 'DECAY' – A COLOUR PHOTOGRAPH - 7" x 5" – Unmounted.
- 48. 'POLLINATORS' – A COLOUR PHOTOGRAPH - 7" x 5" – Unmounted.
- 49. 'ANYTHING RED' – A COLOUR PHOTOGRAPH - 7" x 5" – Unmounted.
- 50. 'REFLECTION' – A COLOUR PHOTOGRAPH - 7" x 5" – Unmounted.

NO BORDERS ON ANY PHOTOGRAPHS

NOTE: The photographic judge is looking for the following points:

- 1. The photo must meet the brief
- 2. Technical-focus, sharpness, and exposure
- 3. Composition-is the photo structured to hold the viewers' attention
- 4. Creativity and storytelling-is the photo creative and/or does it tell a story.

CLASSES 45 – 50: Whatever the weather the marquee is very damp, and exhibits can fall onto the grass so a damp-proof hanger will be provided, by the show, for you to attach to the reverse of your drawing/photograph.

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

The **TYACK ARCHITECTUAL CHALLENGE TROPHY** will be awarded to the exhibitor gaining the most points in classes 45 - 50 (Photography and Art) together with £5.

VEGETABLES

Entrance Fee: £1.00 £1.00 per entry Classes 53-85

£2.00 per entry Classes 51 & 52

Prizes: 1st £5; 2nd £3; 3rd £2 (except Classes 51 & 52)

These classes are open to all ages.

ONE ENTRY PER CLASS (Classes 51 – 78)

Please refer to “Guidance for Exhibitors” for staging suggestions

(Cultivars to be named if possible)

**The Vegetable classes are kindly sponsored by Mike Honour Windows,
and Reed Business School**

To be judged under RHS rule book 2016

Class

51. COLLECTION OF FOUR DIFFERENT KINDS OF VEGETABLES. Back board allowed 2 specimens of each, space 760mm 2' 6" (30in) **(Prizes 1st £20; 2nd £15, 3rd £10)**
52. COLLECTION OF ONIONS CONSISTING OF: 3 onions under 250gms (8oz) each, 3 onions over 250gms (8oz) each, 9 large shallots and 9 pickling shallots max 30mm **(Prizes 1st £15, 2nd £10, 3rd £5)**
53. FOUR ONIONS UNDER 250gms (8oz)
54. FOUR ONIONS OVER 250gms (8oz)
55. NINE LARGE SHALLOTS
56. NINE PICKLING SHALLOTS to pass through a 30mm ring
57. TWO BLANCHED LEEKS
58. FOUR WHITE POTATOES
59. FOUR COLOURED POTATOES (other than white)
60. THREE CARROTS with foliage cut to approx 75mm (3")
61. TWO PARSNIPS with foliage cut to approx 75mm (3")
62. FOUR ROUND BEETROOT with foliage cut to approx 75mm (3")
63. SIX RUNNER BEANS
64. NINE FRENCH BEANS
65. THREE COURGETTS (with flowers if possible 4-6" 100-150mm in length)
66. TWO CABBAGES (any combination red or white)
67. TWO CAULIFLOWERS
68. FIVE STANDARD TOMATOES
69. NINE SMALL FRUITED TOMATOES (to pass through a 35mm ring)
70. COLLECTION OF SALAD VEGETABLES ITEMS (space allowed 610mm sq 24in)
71. SIX DIFFERENT VEGETABLES FOR THE KITCHEN (cleaned and trimmed)
72. TEN RASBERRIES (with stalks)
73. SIX PLUMS (with stalks)
74. THREE EATING APPLES (with stalks)
75. THREE COOKING APPLES (with stalks)
76. THREE PEARS (with stalks)
77. A BOWL OF HOME-GROWN FRUIT (4-6 items quantity's as in classes above)
78. TWO OF THE FOLLOWING THREE ITEMS. A vase of three stems of flowers, a bowl of fruit and a dish of vegetables.

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 52 - 71 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 awarded to the exhibitor gaining most points in classes 52 – 71 (Vegetables) together with £5.

The **BILL SABIN CHALLENGE TROPHY**, presented by the family of the late Mr. W.R. Sabin, will be awarded to the winner of Class 51 (Collection of Vegetables) together with £5.

NEW FOR 2023 YOUNG ADULT CLASSES

Entrance Fee: £1.00

Prizes 1st £5.00; 2nd £3.00; 3rd £2.00

These classes are open to 16-21 Year Olds

The Young Adult classes are kindly sponsored by Mr Stuart Mace and Mr Simon Randall

Class

- 79. AN ARRANGEMENT of FLOWERS and/or FOLIAGE IN A BOOT
- 80. A KNITTED or CROCHETED SCARF
- 81. THREE DIFFERENT TRAYBAKES (Two pieces of each)
- 82. A COLLECTION OF HOMEGROWN VEGETABLES and/or FRUITS (in your own container)
- 83. A PIECE of ART WORK. Any type/any medium (not bigger than 2'x2')

The **MORETON IN MARSH SHOW YOUNG ADULTS TROPHY** kindly presented by Mr Stuart Mace and Mr Simon Randall CBE will be awarded to the exhibitor with most points in classes 79-83 together with £25 and a replica trophy to be retained by the winner.

FLOWERS

IF OASIS IS USED IT MUST BE BIODEGRADBLE

Entrance fee: £1.00 per entry Classes 86-90, 93-100, 101-117

£2.00 per entry Classes 85 & 92

£3.00 per entry Classes 84 & 91

Prizes 1st £5; 2nd £3; 3rd £2 (except Classes 84, 85 91 & 92)

These classes are open to all ages.

ONE ENTRY PER CLASS (Classes 86 -122) VASES NOT SUPPLIED

Please refer to "Guidance for Exhibitors" for staging suggestions

The Society is affiliated to the NATIONAL CHRYSANTHEMUM SOCIETY,
the NATIONAL DAHLIA SOCIETY and the ROSE SOCIETY UK'

The Flower classes are kindly sponsored by

Mr David Stokes, Mr D.I. Barks and Reed Business School

CHRYSANTHEMUMS

(Varieties to be named if possible)

Class

84. 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.**

85. 3 VASES of SPRAY CHRYSANTHEMUMS, each with 3 stems per vase of distinct varieties, 1 variety per vase. **Prizes: 1st £15; 2nd £10; 3rd £5.**

86. THREE INCURVED CHRYSANTHEMUMS, any variety or varieties in one container

87. THREE REFLEX CHRYSANTHEMUMS, any variety or varieties in one container

88. THREE INTERMEDIATE CHRYSANTHEMUMS, any variety or varieties in one container

89. VASE of THREE SPRAY CHRYSANTHEMUMS

90. 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 84.

The **SCOTTS CHALLENGE TROPHY** presented by Messrs. Scotts, Florists, Moreton-in-Marsh, will be awarded to the exhibitor gaining most points in Classes 84-90 (Chrysanthemums) together with £5.

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 85-90 together with £5.

DAHLIAS

91. 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 3 blooms, Small/Miniature decorative or cactus/semi cactus or ball.
Prizes: 1st £50; 2nd £20; 3rd £10.
92. WATER LILY DAHLIA - 3 blooms per vase, of 3 distinct varieties.
Prizes: 1st £20; 2nd £15; 3rd £10.
93. THREE DAHLIAS, medium, decorative.
94. THREE DAHLIAS, small, decorative.
95. THREE DAHLIAS, medium cactus and/or semi cactus.
96. THREE DAHLIAS, small cactus and/or semi cactus.
97. THREE POM DAHLIAS.
98. THREE BALL DAHLIAS any size.
99. THREE MINIATURE DAHLIAS.
100. 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.

The **WEST OF ENGLAND DAHLIA TROPHY**, kindly donated by the Committee of **Cheltenham Flower Show**, will be awarded to the winner of Class 91.

The **BUNNY ALLARD TROPHY**, kindly donated by the family of the late Bunny Allard, will be presented to the winner of Class 92 together with £5.

The **WEAVER CHALLENGE TROPHY**, donated by the late Mr. L.W. Weaver, will be awarded to the exhibitor gaining most points in Classes 92-100 (Dahlias) together with £5 and a voucher for some 'Weaver's Cheese'. Kindly gifted by Simon Weaver Organic www.simonweaverorganic.co.uk

ROSES AND OTHER FLOWERS (Varieties to be named if possible)

Class

101. A VASE OF ONE SPECIMEN OF A HYBRID TEA ROSE BLOOM
102. A VASE OF ONE SPECIMEN ROSE BLOOM
103. ONE VASE OF THREE SPECIMEN ROSE BLOOMS, 1 or more varieties
104. ONE VASE OF ONE ROSE, to be judged solely on scent
105. ONE VASE OF ONE STEM of CLUSTER FLOWERED ROSES
106. ONE VASE OF ONE NEW CLASSIC ENGLISH ROSE
107. A POTTED PELARGONIUM (GERANIUM) pot less than 8"/20cm
108. A COLLECTION OF THREE CACTI OR SUCCULENTS (In pots no larger than 5"/13cm)
109. A COLLECTION OF HERBS
110. A CONTAINER OF CUT MIXED ANNUALS
111. A CONTAINER OF CUT MIXED PERENNIALS
112. A VASE OF THREE SPRAYS OF FLOWERING SHRUBS – one or more varieties
113. A VASE OF THREE SPRAYS OF FOLIAGE SHRUBS
114. A VASE OF THREE SPRAYS OF SHRUBS, BERRIES AND/OR HIPS
115. A VASE OF THREE STEMS OF ASTERS (Michaelmas Daisies)
116. AN ORCHID PLANT
117. HEUCHERA, HEUCHERELLA OR TIARELLA LEAVES IN OASIS (TO BE PROVIDED)

THE ROSE SOCIETY UK - 1 Bronze Medal to be awarded to the Best Exhibit. Classes 101-106

The **JOAN SABIN MEMORIAL CHALLENGE TROPHY**, presented by the late Mr. W. Sabin, will be awarded to the exhibitor gaining most points in Classes 101-106 (Roses) together with £5.

The **KATHLEEN HORNE MEMORIAL CHALLENGE TROPHY** will be presented to the exhibitor gaining most points in Classes 107-117 together with £5.

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 51-117 (Horticulture) together with £5.

PROFESSIONAL FLORISTS DISPLAYS

A display/promotional opportunity open to Professional Florists. To be staged on a 4' round table (provided).
Telephone bookings accepted on 01608 651908 or a paper entry form.

**PLEASE NOTE THAT THIS IS A PROMOTIONAL OPPORTUNITY ONLY
NOT A COMPETITION**

Booking Fee: £25.00 inc VAT per entry

FLORAL DISPLAYS

IF OASIS IS USED IT MUST BE BIODEGRADABLE

Entrance Fee: Classes 118-121 £1.00 Class 122 £5.00

Prizes: 1st £15.00; 2nd £10.00 3rd £5.00

These Classes are open to all ages

ALL EXHIBITS MUST BE ARRANGED AND STAGED BY THE EXHIBITOR IN THE MARQUEE

1PM – 8PM ON FRIDAY 1st SEPTEMBER

& 7AM-8.30AM ON SATURDAY 2nd SEPTEMBER

TO BE JUDGED UNDER NAFAS RULES

(Which are available for inspection in the Show Office or can be purchased from www.nafas.org.uk)

**The Floral Displays classes are kindly sponsored by
Mr D.I. Barks, Whichford Pottery
and Fosseway Garden Centre**

An exhibit should be composed of natural plant material, with or without accessories and contained within the space specified.

118. **“LEMON DRIZZLE....”** A pedestal exhibit. To be staged on a base 23” square. Space allowed 1.2mx1.2m (4’x4’) height optional
119. **“CUP CAKES.....”** A petite exhibit. Not to exceed 10” in width, depth or height.
120. **“AN ARRANGEMENT IN A CAKE TIN/ CAKE TINS”** to be staged on continuous tabling. Space allowed 30” wide, 24” deep.
121. **“AN ARRANGEMENT ON A CAKE STAND”** to be staged on continuous tabling, space allowed 20” wide by 24” deep.
122. **“AN IMPOSED CLASS”** – The title will be announced at 5.45pm on Friday 1st September. All materials will be provided, exhibitors to bring own scissors/secateurs. Arranging to take place between 6pm and 7pm on Friday 1st September. A Sample of all materials provided must be used.

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 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 and a £20 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 121 together with £5.

Class 123 – “THE FAMILY CLASS”

The **SYBIL LIMBRICK CUP** for the best Family Exhibit

Entry fee £5

Prize money: 1st £50, 2nd £25, 3rd £10

The Family Class is kindly Sponsored by Mr & Mrs Jolyon Limbrick.

The Theme 2023 – A FAMILY BAKE-OFF

To be staged on a 3’ diameter table (provided) by a family group, any age - any relation.

This is to include a minimum of six items, to be judged on relevance to the theme, appearance, presentation and taste.

CHILDRENS SECTION

Entrance Fee: 50p per entry

Prizes: 1st £5; 2nd £3; 3rd £2

ONE ENTRY PER COMPETITOR CLASSES 128 - 144

Open to children 16 years of age and under. Age must be given on entry form also on each exhibit; age will be taken on show day. 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.

Kindly sponsored by Fosseyway Garden Centre and Astley House Fine Art

AGE MUST BE DISPLAYED ON EACH EXHIBIT

5 Years of age and under

128. A painting of "A KING" Max size A3.

8 Years of age and under

129. A CASTLE or a PALACE, MADE FROM RECYCLED MATERIALS. Any size
130. A TIARA or a CROWN, MADE FROM ANY MATERIAL.
131. A FLAG FOR A ROYAL OCCASSION
132. A PAINTING or a COLLAGE WITH A ROYAL THEME. Max A3
133. THREE DECORATED BISCUITS FOR A PARTY-to be judged on decoration only
134. DECORATED FRUIT(s) and/or VEGETABLE(s)-accessories allowed
135. A MINITURE GARDEN-in a black seed tray, 35cmx21 cm approx
136. Anything you have made – please state space required.

9 Years of age and over

137. A CASTLE or a PALACE, MADE FROM RECYCLED MATERIALS. Any size
138. PAINTING or DRAWING WITH A ROYAL THEME-Max A3
139. PARTY BUNTING-1m length, made from any medium. A display frame will be provided
140. AFTERNOON TEA FOR TWO, to include sandwiches, a savoury item and a sweet item.
Judged on presentation
141. DECORATED FRUIT(s) and/or VEGETABLE(s)-accessories allowed
142. A NOVELTY CAKE FOR A CORONATION PARTY. To be judged on appearance
143. A MINITURE GARDEN-in a black seed tray, 35cmx21 cm approx
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 three entries per competitor).
146. POTATO IN A POT, this class should be entered at Fosseyway Garden Centre from 1st March - 30th April, where you will receive a pot and seed potato. When delivered to the Home and Garden Marquee, the potatoes must still be in the soil in the pot. The potatoes will be emptied out and weighed publicly, The heaviest crop wins. The potatoes can be collected 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

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 for the 2024 show will be emailed to previous exhibitors. If you would like to receive a digital schedule for next years show please make sure we have an up to date email address

Email: secretary@moretonshow.co.uk

Tel: 01608 651908

HOME AND GARDEN TIMETABLE

Friday 1st September

- 13.00 Marquee opens for receipt of exhibits
20.00 Receipt of exhibits closes until 07:00am on Show day morning.

Saturday 2nd September

- 07.00 Marquee opens for receipt of Exhibits
08.30 Receipt of exhibits ends
08.45 Marquee closed for judging
09.00 Judging commences
12 noon approx Marquee re-opens for public viewing
12 noon - 16.00 Payout of prize money available from the bank next to the General Secretary tent – on production of Vouchers and your Home and Gardens entry details, letter/ email with allocated exhibit and class numbers
16.45 Marquee closed to public
17.15 Trophies presented by Show President
17.30 Removal of exhibits: Your entry conformation email/letter will be requested before exhibits are removed.

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

THE HOME AND GARDEN MARQUEE

The Society is extremely grateful to: -

Mr S Keswick. Rockcliffe Estate

- for their generous contributions

Cotek Papers Limited

- for supplying all the table coverings

Reed Business School, Little Compton

- for their generous contributions

Fosseway Garden Centre

Gloucestershire Federation of Gardens Society (GFGS)

for sponsoring the Children's Garden/Allotment Competition

ACKNOWLEDGMENTS

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

Home Baking	Classes 1 - 14	Mr Robin Muller, Longborough.
		Mr D.I. Barkses, Moreton-in-Marsh.
Preserves	Classes 15 - 22	D.E. & D.M. Drinkwater & Sons.
Honey	Classes 23 – 31	Mr & Mrs R Paice.
		Mr Simon Randall CBE.
Wines	Classes 32 - 37	Mr & Mrs R Paice.
Handicrafts & Arts	Classes 38 - 45	Mr D.I. Barkses, Moreton-in-Marsh.
		Lodders Solicitors LLP.
		Astley House Fine Art, Moreton-in-Marsh.
		Mr & Mrs R Paice.
Photography	Classes 46 -50	Tyack Architects Ltd., Moreton-in-Marsh.
Vegetables	Classes 51 - 71	Mike Honour Windows, Northwick Business Centre.
		Reed Business School, Little Compton.
Flowers	Classes 84 - 117	Mr D Stokes, Newent, Glos.
		Mr D.I. Barkses, Moreton-in-Marsh.
		Reed Business School, Little Compton.
Floral Displays	Classes 118 - 122	Mr D.I. Barkses, Moreton-in-Marsh.
		Whichford Pottery, Shipston-on-Stour.
Family Class	Class 123	Mr and Mrs Jolyon Limbrick
Children’s Section	Classes 128-146	Fosseway Garden Centre, Moreton-in-Marsh.
		Astley House Fine Art, Moreton-in-Marsh.
Allotment Competition		Mr & Mrs R Paice
		Classic Cottages

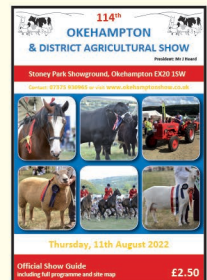
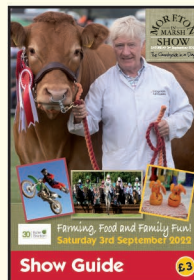
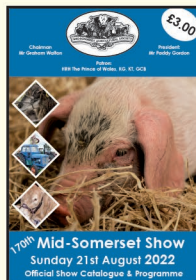
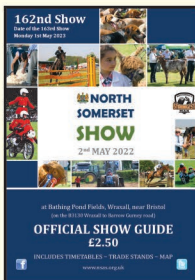
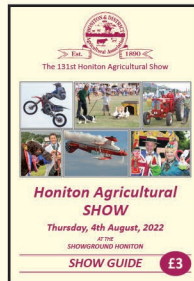
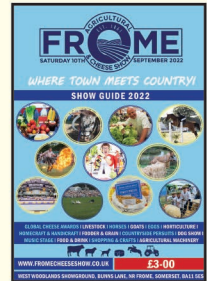
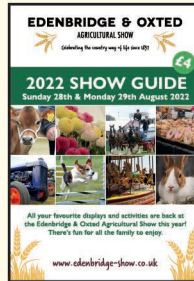
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