

## RULES FOR EXHIBITORS -SUMMER SHOW- RHS RULES APPLY TO HORTICULTURAL CLASSES

1. All articles intended for exhibition must be entered on the official entry form or by copying these details and sending an email to [thechaideshow@hotmail.com](mailto:thechaideshow@hotmail.com). The official forms can be posted (not cash) or handed in to the addresses seen on page 2 with the correct entry fees, **on or before 6pm Monday, 31<sup>st</sup> July, 2017**. Email entries must be paid for **in full on Saturday** when you collect the Entry Cards from the Horticultural Marquee. **No entries can be accepted on the morning of Show day without prior consultation with Mr Andrew Woodford**. No entry fee is payable in the Children's classes but all entries must be in by the same deadline.
2. **All articles for exhibition must be staged by 10.00am on Show day and all empty boxes, hampers etc must be removed by that time**. Thereafter, no entries or article may be removed until 5pm on the second day of the Show without the written permission of the Show Manager. Vases and plates for displaying exhibits will be provided, if required.
3. All persons, except the appointed officials, **must leave the tent by 10.00am** and nobody will be allowed to enter until the judging is completed. Times relate to the first day of the show.
4. No person will be allowed to put more than one entry in each class. Two free Show entry passes will be given for **8** or more adult entries **exhibited**. These passes should be collected with your Entry Cards.
5. **The decision of the judges will be final**, and they may withhold prizes at their discretion. In any class where there is only one entry an award may be given or withheld.
6. Any exhibitor attempting a deception, and this be proved to the satisfaction of the committee, will forfeit all claim to prize money and be debarred from showing at the following Summer show.
7. An exhibitor wishing to make a protest, apart from judges awards, may do so to the Show Manager, in writing on the day of the Show with a deposit of £5. The Secretary will lay the matter before the Committee and report their decision. If the protest be sustained the deposit will be returned, if not, it will be forfeited.
8. Persons entitled to prize money must collect it from the Hon. Treasurer **after 11.30 am on the second day** of the Show. Prize money unclaimed after 1 month will revert to Society funds.
9. The committee will not be responsible for any loss, damage or personal injury on the Show site.
10. The committee has the right to visit exhibitors' gardens before the day of the Show.
11. All items in collections will be the same in number as in single dishes unless otherwise stated.
12. No entry in any class exhibited in previous years will be accepted.
13. Cups and awards will be presented at approximately 5pm on the second day of the Show. Winners are asked to return cups to the Cup Secretary immediately after the presentations, for engraving.
14. All matters not provided for in the Rules will be decided by the committee.
15. All entries in the Horticultural classes must be grown or be in the exhibitor's possession for at least 2 months before the Show.

### PRIZE CODES FOR 2017 SUMMER SHOW

Code:	A	B	C	D	E	F	G
1st.	£3.00	£4.00	£2.00	£15.00	£6.00	£20.00	£30.00
2nd.	£2.00	£3.00		£10.00	£4.00	£15.00	£20.00
3rd.	£1.00	£2.00		£ 5.00	£2.00	£10.00	£10.00

### Points: 3 for 1st. 2 for 2nd. 1 for 3rd. ALL CLASSES OPEN

Cups are listed under the section headings where points in that section count towards the winning of that cup, or where a cup can be won for a particular class in that section.

**The official Entry Form is a separate sheet and is included with this Schedule. See the reverse of the main Entry Form for Art Classes. See Page 4 for downloading a Form.**

## HINTS FOR NEW EXHIBITORS

**On arrival, report to the Main Horticultural Marquee to collect your entry cards and make entry payments if these have not been pre-paid.**

Entry Cards must be placed with your name face down, with your entry. Seek help from a steward if in any doubt. Allow ample time for staging. Check that you have staged the correct number of items in each class, and as attractively as possible.

**Fruit** is enhanced by its natural bloom. Apples should not be polished.

Try not to handle fruit with your bare hands. Currants should be shown in bunches as grown. Gooseberries, Strawberries and other soft fruit should be shown with a stalk on.

**Vegetables** should be clean, wash with a soft sponge and plenty of water. Never use a brush and do not use oil or grease. Beet, Carrots, Parsnips and Turnips should have leaves shortened, leaving not less than 3" (7.6cm) of leaf stem. Onions should be shown without tops and must not be skinned. Shallots should be staged as separate bulbs. Brassicas should have not less than 3" (7.6cm) of stem. Runner Beans must have flower stalks attached.

Tomatoes should be uniform, firm, fresh colour and with a green stalk intact. All circular or oval shaped vegetables and Peas should be exhibited on a plate. All long and bulky ones should be exhibited direct onto the bench, except for a collection of vegetables which go on a tray as specified in the schedule.

**Flowers:** cut for a show between sunset and sunrise when the flowers and foliage are cool. Cut as long as possible. Make a slanting cut as this will assist the uptake of water into which they should be plunged as soon as possible. Pot plants should receive a generous watering. Handle everything with care. Remove any damaged flowers and any broken or disfigured leaves. Check that containers are filled with water. Ensure that your exhibit is of good balance with flowers of even size and quality. Reject any showing signs of damage or disease.

**Pelargonium/Geranium:** We have included this guide into this year's schedule, to help you understand the varieties for entries into classes 71-73.

Zonal (Like the Traditional Geranium) – Upright, bushy perennials that are grown for their single or double flowers.

Regal – Bushy, evergreen perennials and shrubs with rounded leaves, sometimes lobed or partially toothed.

Ivy Leafed – Trailing, evergreen perennials with stiff, fleshy leaves and single or double flowers.

**Cookery:** Cheese Straw Bundles are to be displayed in a pastry circle. Preserves should be dated and jar cleaned and polished. Jams to have a wax disc and cellophane lids. Please ensure you have checked tin sizes and diameters.

**Floral Art:** If using accessories do not allow to dominate. N.P.M. means Natural Plant Material and FPM means Fresh Plant Material. Staging will be supplied for class 206.

**Eggs:** Should be displayed on either sawdust or sand on a plate, (the plate will be provided).

**FINALLY**, be a good sportsperson, accept the judges' decisions with good grace, but do not hesitate to seek advice as to why, if you are not successful.

**Any class entry questions?** You can contact the **Show Office** on 01983 638505 or by email at [thechaleshow@hotmail.com](mailto:thechaleshow@hotmail.com) but please do so in good time before the Show.

Your Entry Display cards are available from the Main Horticultural Marquee early Saturday morning and unpaid entries e.g. by email must be paid upon collection.

**Chale Show Blue Ribbons** will be awarded for the best single entry (not collections) in each section: Vegetables, Fruit, Flowers, Dahlias, Eggs, Cookery, Preserves, Honey and Wax, Handicraft, Floral Art, Wine, Children's, Art and Photography.

**Collections:** 6, 36, 37, 54, 87, 108, 119, 130, 167, 180, 230, 244.

The **HARRY COLE MEMORIAL SHIELD** is for the winner of Class 180 - A Collection of Preserves.

The **JUBILEE CELEBRATION CUP** is for the winner of Class 244 – The Seven Wonders of the Isle of Wight.

**Entry Forms** can also be downloaded from our website at [www.thechaleshow.co.uk](http://www.thechaleshow.co.uk) Emailed entries receive a reply (usually within 1 day) so please ensure that your entry has been received. Late entries can only be approved by Mr Andrew Woodford as we cannot easily process these on the day.

# SUMMER SHOW SCHEDULE OF CLASSES

## VEGETABLES

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Jim Cole Memorial, Mr. J.A. Sprake, Mr. B.V. Hardy, Mr. S.D. Delacy and Austin & Frank Reynolds Memorial Cup. Fred Price Memorial, Mr T Couch Memorial Cup.

CLASS DESCRIPTION	PRIZE CODE
1 3 Leeks	B
2 2 Cucumbers - Ridge	A
3 2 Cucumbers - Frame	A
4 4 Potatoes - White any one variety	B
5 4 Potatoes - Coloured any one variety	B
6 4 Potatoes - 2 dishes 1 White 1 Coloured - any variety	E
7 2 Cabbages – Stem approx. 50mm	B
8 2 Cauliflowers – Stem approx. 50mm	E
9 Pair of vegetable Marrows not exceeding 14" (35cm)	B
10 10 Shallots – Exhibition, Single Bulbs	A
11 10 Shallots - Pickling under 3cm	A
12 5 Onions – Exhibition over 250g.	B
13 5 Onions - grown from Sets	A
14 5 Commercial Onions – 250g or under	A
15 4 Courgettes	A
16 10 French Beans	A
17 10 Runner Beans	A
18 10 Pods of Peas	A
19 2 Bulbs of Garlick – stem approx. 25mm	B
20 3 Carrots – Stump Rooted – approx. 75mm Foliage	B
21 3 Carrots - Long Pointed - approx. 75mm Foliage	B
22 2 Sticks of Celery	B
23 3 Parsnips – approx. 75mm Foliage	B
24 3 Beetroot – approx. 75mm Foliage	A
25 2 Lettuces - not less than 3" (7.6cm) stem	A
26 4 Tomatoes (Medium) - calyx left on.	A
27 6 Cherry Tomatoes - Diameter should NOT exceed 35mm	A
<b>28 Truss of Tomatoes (judged for quality)</b>	<b>B (new class)</b>
29 2 Peppers, Hot (Chilli) or Sweet	A
30 One dish of 2 of any other vegetable not included above	A
31 Collection of 3 Herbs – 4 stems of each to be named	A
<b>32 Heaviest Potato</b>	<b>C</b>
<b>33 Longest Runner Bean</b>	<b>C</b>
34 Most misshapen vegetable	C
35 <b>Trug</b> or <b>Basket</b> of produce from your garden	D
36 <b>Collection</b> of Vegetables on a tray 3'x 2'6" (91 x 76cm.) (6 distinct kinds as single classes)	G
37 <b>Chale Best Tray</b>	F

A display of 3 vegetables from the following 10.

The quantity of each vegetable as shown in brackets, CARROTS (3),

CUCUMBERS (2), CAULIFLOWERS (2), ONIONS (3), PODS OF PEAS (6), POTATOES (3), RUNNER BEANS (6),

TOMATOES (3), SHALLOTS (6), FRENCH BEANS (6). Carrots to have short foliage of 3" (7.6cm.).

All vegetables will carry equal points and will not be judged to 'Garden News' top tray rules. The vegetables must be displayed within an area of 18"x 24" (46x61cm.). A black base cloth is permitted or the tray can be painted. The only garnishing material allowed is parsley. Accessories such as onion rings are allowed.

38 <b>Jack's Special (In Memory of Mr J. Whittle)</b>	<b>B</b>
- 1 of any flower plus 1 of any vegetable (e.g. 1 Onion plus 1 Rose)	

**Class 32-34 will not receive points which count towards winning a cup.**

## NOVICE VEGETABLES

**(A novice is an exhibitor who has not won any of the first 6 cups shown on page 14)**

If this doesn't apply the committee also leaves to your own decision whether you are a novice or not, to ensure there is a fair competition.

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Jim Cole Memorial, Mr. A.E. Wills, Mr. B.V. Hardy, Mr. S.D. Delacy, The Society and Eric Atkey Tankard, Mr T. Couch.

CLASS DESCRIPTION	PRIZE CODE
39 2 of any vegetable not shown below	A
40 4 Potatoes - one variety	A
41 3 Beetroot - foliage approx. 75 mm	A
42 8 French Beans	A
43 8 Runner Beans	A
44 3 Carrots - foliage approx. 75 mm	A
45 A Vegetable Marrow not exceeding 14" (35cm.)	A
46 5 Onions - sets	A
47 2 Peppers	A
48 3 Courgettes	A
49 4 Tomatoes (Ripe) - with calyx left on	A
50 6 Cherry Tomatoes (Ripe) - with calyx left on. (Max. diam. not exceeding 35mm)	A
51 1 Cucumber	A
52 1 Cabbage - Stem approx. 50mm	A
53 Collection of 3 Herbs – 3 stems of each – to be named (displayed in a vase)	A
54 <b>Honor &amp; Jeffrey Best Tray</b> A display of 3 vegetables from the following 10. The quantity of each vegetable as shown in brackets, CARROTS (3), CUCUMBERS (2), CAULIFLOWERS (2), ONIONS (3), PODS OF PEAS (6), POTATOES (3), RUNNER BEANS (6), TOMATOES (3), SHALLOTS (6), FRENCH BEANS (6). Carrots to have short foliage of 3" (7.6cm.). The vegetables must be displayed within an area of 18"x 24" (46x61cm.). A black base cloth is permitted or the tray can be painted. The only garnishing material allowed is parsley. All vegetables carry equal points and will not be judged to 'Garden News' top tray rules. 1st Prize £20 voucher; 2nd Prize £15 voucher; 3rd Prize £10 voucher.	
55 <b>Jack's Special (In Memory of Mr J. Whittle)</b> - Sponsored by Mr. Jack Whittle as <b>class B Prize</b> code. 1 of any flower plus 1 of any vegetable (e.g. 1 Onion plus 1 Rose)	

## NOVICE FLOWERS

**(A Novice is an Exhibitor who has not previously won the FT Cheek, Mr. E Terry, Mr B.V. Hardy, Betty Atkey or Harry Cole Memorial.)** If this doesn't apply the Committee also leaves it to your own decision whether you are a novice or not, to ensure there is a fair competition.

CUPS: FT Cheek, Mr & Mrs Mitchell, Mr B.V. Hardy Cup, Novice Flower Cup.

56 Pot Plant – Any flowering Plant – maximum diameter 8"	B
57 One Specimen Rose.	A
58 Gladioli – 2 Spikes.	A
60 Antirrhinums – 2 Spikes in One Vase.	A
61 Pansies – 4 Blooms in One Vase.	A
62 My Best Bloom – 1 stem.	A
63 1 Cactus or Succulent – maximum diameter 8"	A
64 Flowering Shrubs – 1 vase, 3 Stems.	A
65 3 of any Dahlia not to National Dahlia Society Rules	A
66 5 Sweet Peas	A
67 Mixed Flowers in a vase	A

## FLOWERS

**(Please see page 4 for guidance on classes 71-73.)**

Cups: Mr. F.T. Cheek, Mr. & Mrs Mitchell, Honnor & Jeffrey, Mr. E. Terry, Betty Atkey, Mr. B.V. Hardy, Harry Cole Cup, Agar Farm, Alan & Adrian Barton Challenge Cup

68 Tub or container of Growing Flowers	E
69 Hanging Basket of Growing Flowers	E
70 Hanging 8" (20 cm.) Tub or Pot of Fuchsias	E

## FLOWERS contd.

CLASS DESCRIPTION	PRIZE CODE
71 Pelargonium (Zonal) in bloom (max. diameter pot 8" (20 cm)	B
72 Pelargonium (Regal) in bloom (max. diameter pot 8" (20 cm)	B
73 Pelargonium (Ivy Leafed) in bloom (max. diameter 8" (20 cm)	B
74 Fuchsia in bloom - any variety 1 root maximum diameter of inside top of pot 8" (20cm.)	B
75 Fuchsia in bloom – any variety 1 root. ANY SIZE.	B
76 Begonia in bloom - any variety 1 root maximum diameter of inside top of pot 8" (20cm.)	B
77 Begonia in Bloom – Any variety 1 Root. ANY SIZE.	B
78 Foliage plant - distinct kind - maximum pot 8" (20cm.)	B
79 Impatiens (Busy Lizzie) - maximum pot 8" (20cm.)	B
80 1 Cactus or Succulent - maximum diameter 8"	B
81 1 Orchid Plant (in Bloom)	B
82 Pot Plant - any flowering plant other than above – maximum diameter 8"	B
83 A Bonsai	E
84 Roses H.T. 3 stems in one vase	A
85 One specimen Rose	A
86 Floribunda Rose - 3 sprays - one vase	A
87 A Collection of Roses, 3 stems of 3 distinct kinds in 3 vases	E
88 1 Specimen Liliium	B
<b>89 Delphinium – 3 Spikes in one vase</b>	<b>B (new class)</b>
90 Pinks – 5 stems in one vase	B
91 One Specimen Gladiolus	A
92 Gladioli - 3 spikes in one vase	B
93 Carnations - 3 blooms in one vase	A
94 Single Asters - 3 blooms in one vase	A
95 Double Asters - 3 blooms in one vase	A
96 Stocks - 3 spikes in one vase	A
97 Pansies - 6 blooms in one vase	A
98 Antirrhinums - 3 spikes in one vase	A
99 Zinnias - 3 blooms in one vase	A
100 Annuals - 2 distinct kinds - two vases - any amount	B
101 Perennials - 2 distinct kinds - two vases - any amount	B
102 Sweet Peas - 9 stems in one vase	A
103 African Marigolds - 3 blooms in one vase	A
104 Rudbeckia - 3 blooms in one vase	A
105 My best bloom - 1 stem	A
106 Flowering Shrubs - 1 vase - 3 stems	A
107 Mixed Flowers in a vase	A
108 A <b>Collection</b> of Flowers - 1 pot plant and 2 vases - 2 distinct kinds flowers	D

## DAHLIAS

Cups: FT Cheek, Mr/Mrs Mitchell, BV Hardy, Harry Cole Cup

109 Dahlia - one specimen bloom of any variety	B
110 Dahlias - Giant or Large*, over 220mm. 3 blooms in 3 vases	B
111 Dahlias - Medium, not over 220mm, 3 blooms in 1 vase	B
112 Dahlias - Small, not over 170mm (6.7"), 5 blooms in 1 vase	B
113 Dahlias – Miniatures, not over 115mm (4.5"), 5 blooms in 1 vase	B
114 Dahlias – Small Pompoms, not over 55mm (2"), 5 blooms in 1 vase	B
115 Dahlias - Ball or Decorative, 3 blooms of the same type** in 1 vase	B
116 Dahlias - Cactus or Semi Cactus, 3 blooms of the same type** in 1 vase	B
117 Dahlias - any variety, any size, 6 blooms in 2 vases	E
118 Arrangement of Dahlias, grown by exhibitor in any container for all round effect. Space allowed is 2'x2' (61x61cm).	E
<b>*Large must not exceed 260mm (10.2") **Maximum sizes apply as listed above</b>	

HORTICULTURAL COLLECTION	(Cups: FT Cheek, Mr/Mrs Mitchell, B V Hardy.)
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119 A Collection of Garden produce to include Fruit, Flowers & Vegetables The Collection must be displayed within an area of 910mm x 760mm. Accessories are allowed	F
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## FRUIT

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Mr. B.V. Hardy and Mr. H. Biles.

CLASS DESCRIPTION	PRIZE CODE
120 4 Kitchen Apples	A
121 4 Desert Apples	A
122 Blueberries – One Dish approx. 1/2lb (225g)	B
123 Currants - approx. 1/2 lb. (225g.) bunches	A
124 10 Raspberries on stalk	A
125 4 Rhubarb sticks	A
126 2 Peaches	A
127 Any other Fruit not included above.	A
128 A Bunch of Grapes	B
129 15 Gooseberries	A
130 A <b>Collection</b> of ANY fruit – Numbers as Single Classes, 3 Distinct Kinds.	D

## EGGS

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, and Mr P. Parris

131 3 Large Eggs - dark brown	A
132 3 Large Eggs - light brown	A
133 3 Large Eggs - any other colour	A
134 3 Bantam Eggs - dark brown	A
135 3 Bantam Eggs - light brown	A
136 3 Bantam Eggs - any other colour	A
137 3 Duck Eggs	A
138 Any other egg	A

## CHILDREN'S CLASSES

Cups: Silver Jubilee Committee, Mr. D.J.N. McKinley, Mr & Mrs F.S. Green and Mrs E.L. Whittington.

CLASS DESCRIPTION	PRIZE CODE
<b>Age under 5 years.</b>	
139 A Painted Picture of a Scarecrow	B
140 A Hand Print Picture	B
141 Broad Bean Grown in a Jar	B
142 A Play Dough model of 'A Plate of Food' (displayed on a paper plate)	B
<b>Age Group: 5 to 8 years inclusive</b>	
143 A House made from Lego or Duplo	B
144 'Mr Rubbish' – made of waste material	B
145 An item made of Liquorice Allsorts (Glue, Cocktail Sticks, String may be used)	B
146 4 Rice Krispie Cakes – no decoration	B
<b>Age Group: 9 to 12 years inclusive</b>	
147 A hand-written Poem - to be judged on handwriting and content.	B
148 My Best Bloom – grown by the exhibitor	B
149 4 Jam Tarts	B
150 A Decorated Wine Bottle (anything goes)	B
151 An Animal made of Vegetable Matter	B
<b>Age Group: 13 to 15 inclusive.</b>	
152 An arrangement of Flowers in a Kitchen Utensil	B
153 'Hawaiian Dancer' made of drinking straws	B
154 One Bloom & One Vegetable grown by the exhibitor	B
155 A Decorated Cake – to be judged on decoration only	E
156 An Articulated Caterpillar made of waste material	B

**SEE TOP OF PAGE 9 FOR A CLASS FOR ALL CHILDREN, UP TO THE AGE OF 16 YEARS**

**FOR ALL AGES UP TO 16 YEARS AS AT 6/8/16**

- 157 A Sunflower grown from a seed in a pot D  
- Each entry will receive a £5 Honor & Jeffrey Garden Voucher  
plus prize money for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place.

**CHILDREN 9 YEARS AND OVER CAN ALSO ENTER ART CLASSES ON PAGE 12**

**HOMEMADE COOKERY**

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Chale Charity, Mrs F.J.T. Mew and Mr & Mrs Wallis.

<b>CLASS DESCRIPTION</b>	<b>PRIZE CODE</b>
158 12 Homemade Biscuits – 3 Distinct Kinds	B
159 Fruit Cake (as per recipe on page 13)	E
160 Carrot Cake (as per recipe on page 13)	E
161 3 Bundles of 4 Cheese Straws (see handy tip on page 4)	B
162 4 Bread Rolls	B
163 4 Rock Cakes	B
164 4 Fruit Scones	B
165 Cornflake Tart (as per recipe on page 13)	B
166 Orange Layer Cake (as per recipe on page 13)	E
167 'Tea Time' - a Collection on a small tray comprising of a Pot of Jam, 2 Fruit Scones and 3 small Decorated Cakes. Accessories Allowed.	E
168 A Cold Tea Loaf (as per recipe on page 13)	B
169 2 Savoury Pasties	B
170 8oz (230g) of Fudge presented in a box	B
171 'The Chale Bake-Off Challenge' – 3 Homemade Jam Doughnuts	D

**HOMEMADE PRESERVES**

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Mrs F.J.T. Mew, Preserve Cup

**\*The Harry Cole Memorial Shield will be awarded to the winner of class 180.**

172 One small pot of Lemon Curd	B
173 One pot of Stoned Fruit Jam (approx. 450g jar)	B
174 One pot of soft fruit Jam (not strawberry) approx.450g. jar.	B
175 One pot of Strawberry Jam – approx. 450g. jar	B
176 One pot of Marmalade – approx. 450g jar	B
177 One Small pot of Jelly.	B
178 One Jar of Chutney – approx. 450g Jar.	B
179 One Jar of Pickled Eggs	B
180 A Collection of Preserves displayed in a Basket – 4 distinct kinds	D

**NOVICE COOKERY**

**(A Novice is a person who has not won the Chale Charity Club Cup, the Mrs. F.J.T. Mew Cup or the Mrs. N. Reynolds Cup three times)**

Cups: Mr F.T. Cheek, Mr & Mrs Mitchell, Mrs M. Reynolds and The Society.

181 One pot of Jam - any variety, not jelly – approx. 450g Jar.	B
182 One Pot of Marmalade – approx. 450g Jar.	B
183 Banana Cake (as per recipe on page 13)	B
184 4 Decorated Cupcakes	B
185 3 Meringue Swirls	B
186 2 Scotch Eggs	B
187 A Savoury Flan – maximum diameter 8"	B

## HONEY AND WAX

Cups: Mr F.T. Cheek & Mr & Mrs Mitchell

CLASS DESCRIPTION	PRIZE CODE
188 Two jars of Light Honey – of any year	B
189 Two jars of Medium Honey – of any year	B
190 Two jars of Soft Set or Naturally Granulated Honey – of any year	B
191 Frame of Honeycomb	B
192 Three moulded Beeswax Candles	B

## HANDICRAFT

Cups: Mr. F.T. Cheek, Mr. & Mrs Mitchell, Mrs F.J.T. Mew and Chale Electrical.

193 A Peg Bag	A
194 An item made of Patchwork	B
195 A cushion – any medium	B
196 A Fabric Memo Board	B
197 A Handmade Baby Item – any medium	B
198 A Tapestry or Cross-Stitch Item	E
199 Any item of Barge Painting	B
200 A hand Knitted Item.	B
201 A Placemat & Coaster – any medium	B
202 A Decorative Papercraft Item	B
203 Any other item of Handicraft (not suitable for entry into above classes)	A
204 A scarecrow	D

## NOVICE HANDICRAFT

**(A novice is someone who has not previously won the Chale Electrical cup or the Mrs F.J.T. Mew Cup)**

Cups: Mr F.T. Cheek, Mr & Mrs Mitchell

205 A 3D Birthday Card – any medium	A
206 A Tissue Box – any medium	A
207 A Hand Knitted Item	A
208 Any other item of handicraft (not suitable for entry into above classes)	A

## FLORAL ART CLASSES

**Key: Natural Plant Material (NPM) Fresh Plant Material (FPM)**

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Mrs F.J.T. Mew and Mrs. M. Irving.

209 Gentleman's Buttonhole and Ladies Spray (FPM)	E
210 Hawaiian Dream – an exhibit (FPM)	E
211 Beatrix Potter – an exhibit to be named (FPM)	E
212 'To be or not to be' – A Shakespeare Play (FPM)	E
213 Rule Britannia – Red, White & Blue – an exhibit (FPM)	E
214 Below The Sea – An exhibit (FPM)	E
215 Grannies Kitchen (NPM)	E
216 'Where Butterflies Dance' – to include a Butterfly. In support of 'Kissy Puppy'.	E

**For each entry that is exhibited for Class 216, Chale Show will donate £10 to Kissy Puppy.**



## NOVICE FLORAL ART

(A NOVICE is an Exhibitor who has not won the Mrs. M Irving or Mrs FJT Mew Cup)

Cups: Mr. F.T Cheek, Mr. & Mrs. Mitchell.

CLASS DESCRIPTION	PRIZE CODE
217 'It's Not Easy Being Green' (FPM – Foliage Only)	E
218 'School's Out For Summer' – an exhibit (FPM)	E

*In classes 210 - 218 back boards and a space of 2' (60 cm) wide will be provided. Drapes and accessories are at exhibitor's discretion.*

## WINE

Cup: Chale Challenge, Mr. & Mrs. Mitchell and Mr. F.T. Cheek, Wine Cup

219 One Bottle of Red - Dry	B
220 One Bottle of Red - Sweet	B
221 One Bottle of White - Dry	B
222 One Bottle of White - Sweet	B
223 One Bottle of Flower and or Foliage - Dry	B
224 One Bottle of Flower and or Foliage - Sweet	B
225 One Bottle of Vintage Wine (over 3 years old)	B
226 One Bottle of Elderberry - Dry	B
227 One Bottle of Elderberry - Sweet	B
228 One Bottle of Dessert - any colour	B
229 One Bottle of Rose - Sweet	B
230 A Collection of 3 bottles of wine – 3 different varieties, to be labelled	E
231 1 Bottle of Beer	B
232 1 Bottle of Fruit Liqueur	B
233 1 Bottle of Cream Liqueur	B

## PHOTOGRAPHY

Cup: Mr. F.T. Cheek, Mr. & Mrs Mitchell, Society Photographic, Chale Green Stores Cup.

**\* The Jubilee Celebration Cup will be awarded to the winner of class 244.**

234 After Dark – a Picture taken at night.	A
235 Portrait	A
236 Landscape	A
237 Animal	A
238 Close-Up (Macro)	A
239 'From the Shore'	A
240 Black & White	A
241 Sunset	A
242 Chale Life	A
243 Any Other Photograph	A
<b>244 The Seven Wonders of the Isle of Wight</b>	
– to be taken by the exhibitor as seven separate images.	
To be mounted together. Total size of exhibit not to exceed 16" x 24" (420x594mm)	<b>E (new class)</b>

**All photographs to be no larger than 9"x 6" (229x152mm) and must be taken by the exhibitor.**

**ART CLASSES & RULES. NOTE THE ART ENTRY FORM IS ON THE REVERSE SIDE OF THE MAIN ENTRY FORM, ENCLOSED WITH THIS SCHEDULE.**

If you email your Art Class entry form please remember to include the approximate size of each entry (in inches or A4 etc) to allow space to be provided. Emailed entries are confirmed by email. Please do not post your Art work it must be displayed by you on the Saturday before 10 am.

**ART CLASSES**

All entries will be judged and a Chale Show Blue Ribbon will be awarded for the Best in Show. A Cup will be awarded for Most Points in Art Classes.

**RULES FOR ENTRY OF ART CLASSES**

1. **Entries must be the exhibitor's original work.** Copies of other artist's work are not acceptable.
2. Works to be no larger than 30" x 24". Display Stewards will assist with Art entries inside the Marquee.
3. Exhibitors can enter one work in each class. We will hang as many as we have room for.
4. **Art Entry forms must be submitted by 6pm Monday 31<sup>st</sup> July, 2017. No late entries will be accepted. See Page 4 for email entry details but you must include the size of each class entry eg A4, 15"x12" etc. Art entries are now 20p Adult class, free for Childrens' classes.**
5. All works to be delivered to the main marquee **between 7.30 am and well before 10 am on Saturday 5<sup>th</sup> August 2017 and not removed until 5.00pm on Sunday 6<sup>th</sup> August 2017.**
6. Signatures on pictures must be covered until after judging and pictures not for sale should be so marked.
7. Care will be taken with the exhibits, but we cannot be held responsible for loss or damage.
8. **Framing of Pictures to comply with the following:** frames to be in sound condition without scratches  
Back: Clips to be covered with brown gummed or masking tape. Two screw eyes to be placed 1/3 way down. Cord or wire for hanging must be fairly tight so as not to show above the frame nor hanging out at side (tape cord ends to avoid this). Label with title of work, artist's name, address and price (in round pounds).  
Front: A Label to be no larger than 2" x 1.5" (self adhesive on glass) in left hand bottom corner of the picture containing: Title, artist's name, medium and price. This label to be covered up for judging **or added afterwards.** Glass should be clean inside and outside.

**Children's entries can be framed or mounted, covered by a neatly fitted plastic sleeve. Entries with entry card to be given to Display Stewards at the table inside Show marquee on arrival.**

**Class Description**

**Prize Code**

245 Landscape – Watercolour, Pastel, Oil, Gouache or Acrylic	E
246 Drawing – Pencil, Ink or Charcoal	E
247 Portrait – any Medium	E
248 Figure – any medium	E
249 Animal – Any Medium	E
250 Still Life or Botanical Study - Watercolour, Pastel, Oil, Gouache or Acrylic	E
251 Abstract Painting. Any Medium	E
<b>252 Art in the style of 'Constable'</b>	<b>E (new class)</b>
<b>253 An Isle of Wight Landmark</b>	<b>E (new class)</b>

**Children 9 to 13 years**

254 Drawing – Pencil, Ink or Charcoal	A
255 Painting - Watercolour, Pastel, Oil, Gouache or Acrylic	A

**Children 14 to 16 years**

256 Drawing – Pencil, Ink or Charcoal	A
257 Painting - Watercolour, Pastel, Oil, Gouache or Acrylic	A

**RECIPE SHEET for the COOKERY AND NOVICE COOKERY**  
**(Specified classes only)**

**RECIPE for FRUIT CAKE - Class 159**

**Ingredients:** 8oz (225g) Self Raising Flour, 4oz (110g) Margarine, 4oz (110g) Caster Sugar, 8oz (225g) Mixed Fruit and Cherries , 1oz (30g) Mixed Peel, 1/4 teaspoon of Salt, 1/8 pint (62ml) Milk, 2 Eggs.

**Method:** To be made in a 6" (15cm) round tin. Bake for 90 minutes at 325-350F; 160-180C; Gas mark 4.

**RECIPE for CORNFLAKE TART – Class 165**

**Ingredients:** 250g Plain Flour, 125g cold butter, cold water, strawberry jam, 75g golden caster sugar, 75g butter, 150g cornflakes, 75g golden syrup

**Method:** Rub butter and flour together. Add enough water to make a dough. Chill. Push into whatever tin you'd like. Bake blind at 180C for 20 mins. Melt sugar, butter and golden syrup in a pan. Add cornflakes and coat entirely in the mix. When tart case is cool, spread with jam, add cornflakes on top and bake at 170 for 15 minutes.

**RECIPE for ORANGE LAYER CAKE - Class 166**

**Ingredients:** For the cake - 225g baking spread, 225g self-raising flour, 1 level tsp baking powder, 100g golden caster sugar, 100g brown sugar, 4 large egg, finely grated zest of 2 oranges. For the Butter Icing - 150g butter softened, 300g icing sugar sifted, finely grated zest of 2 oranges. For the Glaze - 25g caster sugar, juice of 2 oranges.

**Method:** Heat oven to 180C/160C fan/gas 4. You will need 2 x 20cm loose-bottomed sandwich tins. Put all the cake ingredients into a large bowl and beat together until smooth. Divide evenly between the 2 tins. Bake for 20-25 mins or until well risen. Leave to cool on a wire rack. To make the icing, put the butter and icing sugar into a bowl and mix. Stir in the orange zest. Sit 1 cake upside down on a plate. Make the glaze by putting the caster sugar and orange juice into a saucepan, stirring over a low heat until the sugar has dissolved. Boil until reduced by half, then brush half on the upside-down cake. Spread half the butter icing over the glazed cake. Sit the other cake on top, brush with the remaining glaze, then spread with the remaining butter icing. Scatter with the reserved orange zest.

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**RECIPE for COLD TEA LOAF - Class 168**

**Ingredients:** 1 Cup of cold Tea, 1 Cup of dark brown sugar, 225g of Mixed Fruit, 2 Cups of Self-Raising Flour, 1 Egg, ½ Teaspoon of Mixed Spice.

**Method:** Mix together the cold tea, dark brown sugar with the mixed fruit and soak overnight. The next day, add the self-raising flour, egg and mixed spice; mix well. Put into a lined 2lb Loaf tin and bake for 1 hour 10 minutes at 180 degrees C or 350 degrees F.

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**RECIPE for BANANA CAKE – Class 183**

**Ingredients:** 125g Butter, 150g Caster Sugar, 1 tsp Vanilla Extract, 1 egg (beaten), 2 very ripe bananas (mashed), 190g Self-Raising Flour, 60ml Milk, 1 tbsp Demerara Sugar

**Method:** Grease and line 2lb loaf tin. Melt butter, caster sugar and vanilla in a saucepan over a medium heat. Remove from heat, and add mashed bananas. Add egg, mix well. Stir in the flour and the milk. Pour into prepared tin, sprinkle with Demerara sugar. Bake at 150-170C / Gas Mark 3 for 35 minutes.

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**CHALE HORTICULTURAL SOCIETY  
2016 SUMMER SHOW CHALLENGE CUP WINNERS**

<b>Cup Presented By</b>	<b>Presented By</b>	<b>Winner</b>
R.H.S. BANKSIAN MEDAL	Largest Amount of Prize Money	Mr J. PEARCE
MR. F.T. CHEEK	Most Points in Show	Mr K. BREWER
JIM COLE MEMORIAL	Best 5 Onions in Show	Mr J. HAYDEN
MR. J.A. SPRAKE	Most points in Vegetable classes 1-37	Mr J. HAYDEN
PAUL ROGERS MEMORIAL CUP	Most points in Vegetable classes 1-27	Mr J. HAYDEN
MR. B.V. HARDY	Most points in Horticultural classes 1-130	Mr K. BREWER
MR. S.D. DeLACEY	Best Vegetable Collection	Mr G. COOPER
AUSTIN & FRANK MEMORIAL CUP	Best Dish of Potatoes	Mr J. HAYDEN
MR. T. COUCH MEMORIAL CUP	Best Runner Beans in Show	Mr & Mrs G. SPRAGG
LESLIE & LILIAN MITCHELL	Runner up to Cheek Cup	Mr J. PEARCE
MR. A.E. WILLS	Most points in Novice Vegetable classes 39-55	Mrs F. HARBOUR-GERRISH
THE SOCIETY	Runner up to A.E. Wills Cup	Mr I. RICHARDSON-SMITH
NOVICE FLOWERS	Novice Flowers 56-67	Mrs C. REYNOLDS
ERIC ATKEY MEMORIAL TANKARD	Best Entry in Novice Vegetable classes 39-54	Mrs F. HARBOUR-GERRISH
HONNOR & JEFFREY	Best Hanging Basket class 69	Mr K. BREWER
AGAR FARM	Best Hanging Fuchsia tub class 70	Mr K. BREWER
MR. E. TERRY	Most points in Flower classes 68-108	Mr K. BREWER
BETTY ATKEY	Most points in Flower classes 68-83	Mr K. BREWER
HARRY COLE MEMORIAL CUP	Most 1 <sup>st</sup> prizes in Dahlia classes 109-118	Mr K. BREWER
ALAN & ADRIAN BARTON	Most points in flower classes 84-87	Mr K. BREWER
CHALLENGE CUP		
FRED PRICE MEMORIAL CUP	Winner of Class 35 (Best Trug)	Mrs L. DABELL
MR. H. BILES	Most points in Fruit classes 120-130	Mrs L. DABELL
MR. P. PARRIS	Most points in Egg classes 131-138	Mrs F. HARBOUR-GERRISH
MRS. E.L.WHITTINGTON	Most points in Children's classes 139-142	JUDE TOOGOOD & MURRAY ROBIN
SILVER JUBILEE COMMITTEE	Most points in Children's classes 143-146	EVIE LACEY & MACY TOOGOOD
MR. D.J.M. McKINLEY	Most points in Children's classes 147-151	BENSON HARDY
MR & MRS F.S. GREEN	Most points in Children's classes 152-156	NICHOLAS EARLEY
CHALE CHARITY CLUB	Most points in Cookery classes 158-171	Mrs G.R. HARRIS
MR & MRS A. WALLIS	Winner of Class 159 (Fruit Cake)	Mrs J. COOKE
MEMORIAL CUP		
PRESERVES CUP	Homemade Preserves 172-180	Mrs G.R. HARRIS
MRS F.J.T. MEW	Most Points in classes 158-180, 193-204 & 209-216	Mrs G.R. HARRIS
MRS. M. REYNOLD'S	Most Points in Novices Classes 181-187	Mr D. SPARKES
THE SOCIETY	Runner up to Mrs M. Reynolds cup	Mrs R. WALKER
CHALE ELECTRICAL	Most points in Handicraft classes 193-204	Mrs B. PHILO
TREVOR CHIVERTON	Winner of class 204	EARLEY FAMILY
MEMORIAL CUP		
MRS. M. IRVING	Most points in Floral Exhibits 209-216	Mrs J. MORRIS & Mrs F. FARRIN
HARRY COLE MEMORIAL SHIELD	Awarded in 2016 for the Winner of class 142	MACY TOOGOOD
CHALE CHALLENGE	Most points in Wine classes 219-233	Mr G. SNELL
WINE CUP	Winner of Class 230 "A Collection of Three Bottles of Wine"	Mr S. DOWNEY
SOCIETY PHOTOGRAPHIC	Most points in Photographic classes	Mr J. SOLE
MR. J.H.A. DABELL	Winner of Men's Mile Race	
CHALE GREEN STORES CUP	Winner of Class 242 "Chale Life"	Mrs M.L SNELL
ART CUP	Most points in Art Classes 245-253	Mrs J. MORRIS
JUBILEE CELEBRATION CUP	Winner of 90 <sup>th</sup> Celebration Class in 2016	STOTESBURY FAMILY