

NEW 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 entries@thechaleshow.co.uk (new email address). The official forms can be posted or handed in to the addresses seen on page 2 with the correct entry fees, **on or before 6pm Monday, 26th July, 2021 No entries can be accepted on the morning of Show day without prior consultation with Mr. Andrew Woodford.**
2. **In 2021, Staging times for exhibits are as follows – 6pm-10pm (Friday 30th July) & 6am-10am on Show Day. All articles for exhibition must be staged by 10.00am on the 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. To ensure a safe event, management may implement further rules and guidance regarding this closer to the show.
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. **Entry into Photography Classes ONLY will not count towards an entitlement of 2 free passes.**
6. **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.
7. Any exhibitor attempting a deception, this being proved to the satisfaction of the management, will forfeit all claim to prize money and be debarred from showing at the following Summer Show.
8. An exhibitor wishing to make a protest, apart from judges awards, may do so to the Secretary in writing on the day of the Show with a deposit of £5. The Secretary will lay the matter before the management and report their decision. If the protest be sustained the deposit will be returned, if not, it will be forfeit.
9. 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 Charitable funds.
10. The management will not be responsible for any loss, damage or personal injury on the Show site.
11. The management has the right to visit exhibitors' gardens before the day of the Show.
12. All items in collections will be the same in number as in single dishes unless otherwise stated.
13. No entry in any class exhibited in previous years will be accepted, excluding Flowers & Pot Plants
14. 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.
15. All matters not provided for in the Rules will be decided by the management.
16. All entries in the Horticultural classes must be grown or be in the exhibitor's possession for at least 2 months before the Show.
17. In the event of a tie of more than 2 people winning a cup, the winner will be the person with the most 1st prizes. This does not include children's classes.

PRIZE CODES FOR 2021 SUMMER SHOW

CODE:	A	B	C	D	E	F	G	H
1st	£3.00	£4.00	£2.00	£15.00	£6.00	£20.00	£30.00	£8.00
2nd	£2.00	£3.00		£10.00	£4.00	£15.00	£20.00	£6.00
3rd	£1.00	£2.00		£5.00	£2.00	£10.00	£10.00	£4.00

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.
Entry forms can also be downloaded from our website at www.thechaleshow.co.uk**

HINTS FOR NEW EXHIBITORS

On arrival, report to the Main Horticultural Marquee to collect your entry cards. This is where you will be able to make a donation to Chale Horticultural Society for your entries. The suggested donation is 20p per class.

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, washed 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. Pay attention to the approximate or minimum/maximum size of foliage. 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 should 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. Containers & water available.

Pelargonium/Geranium: We have included this guide into the 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 jars 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. NPM. means Natural Plant Material and FPM means Fresh Plant Material.

Eggs: Should be displayed on either sawdust or sand on a plate. Plate will be provided.

Wine: Bottles should be clean and labelled and dated if necessary.

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 unsuccessful.

Any class entry questions? You can contact the **Show Office** on 01983 472300 or by email at entries@thechaleshow.co.uk (new email address) before the Show. Your Entry Display cards will be available from a designated point outside the Horticultural Marquee, Friday evening and early Saturday morning. We encourage all entrants to make a fair donation to the Chale Horticultural Society when collecting their cards.

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, Photography and collections classes out of the following classes below.

Chale Show Green Ribbons (New for 2021) will be awarded for the best novice entry in Novice sections of Vegetables, Flowers, Cookery, Handicraft and Art.

Collections: 6, 36, 37, 54, 87, 109, 120, 133, 171, 185, 235

The **HARRY COLE MEMORIAL SHIELD** is for the winner of Class 263 – A Lino Cut Print
The **JUBILEE CELEBRATION CUP** is for the winner of Class 160 – Underwater Jellyfish

**Entry Forms can also be downloaded from our website at www.thechaleshow.co.uk
Emailed entries receive a reply. Late entries can only be approved by the Show Manager.**

SUMMER SHOW SCHEDULE OF CLASSES

VEGETABLES

| SPONSORED BY HONNOR & JEFFREY |

Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Jim Cole Memorial, Mr. J.A. Sprake, Mr. B.V. Hardy, Mr. S.D. Delacy, Austin & Frank Reynolds Memorial Cup, 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	B
11	10 Shallots - Pickling under 3cm.	A
12	5 Onions – Exhibition over 250g.	E
13	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	B
18	10 Pods of Peas	B
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	B
27	6 Cherry Tomatoes - Diameter should NOT exceed 35mm.	A
28	Truss of Tomatoes (judged for quality)	B
29	Any vegetable growing in a pot – one single plant, one variety – max. diam. of pot 10" (25cm.)	H (new class)
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
32	Heaviest Onion	C
33	Longest Runner Bean	C
34	Most misshapen vegetable	C
35	10 Spring (Green Salad) Onions – displayed in a bunch	B
36	Collection of Vegetables on a board 3ft x 2ft 6" (91 x 76cm.) (6 distinct kinds as single classes) – Accessories and Backboard Allowed	G
37	Honor & Jeffrey Best Tray 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 approx. 75mm.	
<p>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.</p>		
<p><u>1st Prize £20 voucher; 2nd Prize £15 voucher; 3rd Prize £10 voucher.</u></p>		
38	Jack's Special (In Memory of Mr J. Whittle) - 1 of any flower plus 1 of any vegetable (e.g. 1 Onion plus 1 Rose)	B

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

NOVICE VEGETABLES

| SPONSORED BY NORRIS FAMILY GROCERS |

(A novice is an exhibitor who has not won any of the first 6 cups shown on page 18.) 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. 75mm.	A
42	8 French Beans	A
43	8 Runner Beans	A
44	3 Carrots - foliage approx. 75mm.	A
45	A Vegetable Marrow not exceeding 14" (35cm.)	A
46	4 Onions – Grown from 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	A Bunch of 6 Radish - foliage approx. 45mm.	A
53	Collection of 3 Herbs – 3 stems of each – to be named (displayed in a vase)	A
54	Norris' Stores Best Tray 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 approx. 75mm.	F
<p>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.</p>		
55	Jack's Special (In Memory of Mr. J. Whittle) 1 of any flower plus 1 of any vegetable (e.g. 1 Onion plus 1 Rose)	B

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NOVICE FLOWERS

(A Novice is an Exhibitor who has not previously won the F.T. Cheek, Mr. E. Terry, Mr. B.V. Hardy, Betty Atkey)
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: F.T. Cheek, Mr. & Mrs. Mitchell, Mr. B.V. Hardy Cup, Novice Flower Cup.

CLASS DESCRIPTION	PRIZE CODE
56 Pot Plant – Any flowering Plant – maximum diameter 8"	B
57 One Specimen Rose.	A
58 Gladioli – 2 Spikes.	A
59 Foliage plant - distinct kind - maximum pot 8" (20cm.)	B (new class)
60 Alstroemeria (Peruvian Lily) – 1 Vase, 3 Stems.	B (new class)
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	B

POT PLANTS

(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, Agar Farm*

CLASS DESCRIPTION	PRIZE CODE
68 Tub or container of Growing Flowers	E
69 Hanging Basket of Growing Flowers	E
70 Hanging 8" (20cm.) Tub or Pot of Fuchsias	E
71 Pelargonium (Zonal) in bloom (max. diameter pot 8" / 20cm.)	B
72 Pelargonium (Regal) in bloom (max. diameter pot 8" / 20cm.)	B
73 Pelargonium (Ivy Leafed) in bloom (max. diameter 8" / 20cm.)	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"	A
81 1 Orchid Plant (in Bloom)	A
82 Pot Plant - any flowering plant other than above (max. diameter pot 8" / 20cm.)	B
83 A Bonsai	E

FLOWERS

| SPONSORED BY HONNOR & JEFFREY |

*Cups: Mr. F.T. Cheek, Mr. & Mrs. Mitchell, Mr. E. Terry, Mr. B.V. Hardy,
Alan & Adrian Barton Challenge Cup*

CLASS DESCRIPTION	PRIZE CODE
84 Roses H.T. 3 stems in one vase	B
85 One specimen Rose	B
86 Floribunda Rose - 3 sprays - one vase	B
87 A Collection of Roses – 1 stem of each distinct kind in 3 vases.	H
88 1 Specimen Liliium	B
89 Delphinium – 3 spikes in one vase	B
90 Freesias – 3 stems in one vase	B (new class)
91 Pinks – 5 stems in one vase	B
92 One Specimen Gladiolus	A

FLOWERS CONTD.

CLASS DESCRIPTION	PRIZE CODE
93 Gladioli - 3 spikes in one vase	B
94 Carnations - 3 blooms in one vase	A
95 Asters - 3 blooms in one vase (single or double)	A
96 Rudbeckia - 3 blooms in one vase	A
97 Fuchsias – 5 different individual blooms, container provided	A (new class)
98 Pansies - 6 blooms in one vase	A
99 Antirrhinums - 3 spikes in one vase	A
100 Zinnias - 3 blooms in one vase	A
101 Annuals - 2 distinct kinds - two vases - any amount	B
102 Perennials - 2 distinct kinds - two vases - any amount	B
103 Sweet Peas - 9 stems in one vase	A
104 African Marigolds - 3 blooms in one vase	A
105 “Cycle of Bloom” – 3 Stems, one variety. One “bud” stage, one “perfect” stage, one “full bloom” stage. Staged in one vase. In the “perfect” stage, bloom should be half to three quarters open. In the “full bloom” stage, bloom should be full	E (new class)
106 My best bloom - 1 stem	A
107 Flowering Shrubs - 1 vase - 3 stems	A
108 Mixed Flowers in a vase	A
109 A Collection of Flowers - 1 pot plant and 2 vases – 2 distinct kinds of flower	D

DAHLIAS

Cups: F.T. Cheek, Mr. & Mrs. Mitchell, B.V. Hardy, Harry Cole Cup

CLASS DESCRIPTION	PRIZE CODE
110 Dahlia - one specimen bloom of any variety	B
111 Dahlias - Giant or Large*, over 220mm., 3 blooms in 3 vases	B
112 Dahlias - Medium, not over 220mm., 3 blooms in 1 vase	B
113 Dahlias - Small, not over 170mm. (6.7”), 5 blooms in 1 vase	B
114 Dahlias – Miniatures, not over 115mm. (4.5”), 5 blooms in 1 vase	B
115 Dahlias – Small Pompoms, not over 55mm. (2”), 5 blooms in 1 vase	B
116 Dahlias - Ball or Decorative, 3 blooms of the same type** in 1 vase	B
117 Dahlias - Cactus or Semi Cactus, 3 blooms of the same type** in 1 vase	B
118 Dahlias - any variety, any size, 6 blooms in 2 vases	E
119 Arrangement of Dahlias, grown by exhibitor in any container for all round effect. Space allowed is 2ft x 2ft (61x61cm.). *Large must not exceed 260mm. (10.2”) **Maximum sizes apply as listed above	E
120 A Collection of Dahlias – to include four from the following six: 3 vases Giant or large, any Decorative or Semi Cactus, 1 Bloom in a Vase 1 Vase Medium Decorative, 3 Blooms in a Vase 1 Vase Medium Cactus or Semi Cactus, 3 Blooms in a Vase 1 Vase Small Decorative or Miniature Decorative, 3 Blooms in a Vase 1 Vase Small or Miniature Cactus or Semi Cactus, 3 Blooms in a Vase 1 Vase Ball or Miniature Ball, 3 Blooms in a Vase (ONE VARIETY ONLY IN A VASE)	F

FRED PRICE TRUG OF PRODUCE

Cups: Fred Price Memorial Cup, F.T. Cheek, Mr. & Mrs. Mitchell, Mr. B.V. Hardy

121 Trug or Basket of Produce grown from your garden (can include flowers, fruit and vegetables)	F
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‘GROW & SHOW IN A WHEELBARROW’

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

122 A Wheelbarrow of Flowers and/or Fruit and/or Vegetables. Arranged for effect, can be growing or arranged. Any size Wheelbarrow. Condition of the Wheelbarrow will not be judged.	G
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FRUIT

| SPONSORED BY D.J. HUNT, FRUIT & VEGETABLE WHOLESALER |

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

CLASS DESCRIPTION	PRIZE CODE
123 4 Kitchen Apples	A
124 4 Desert Apples	A
125 10 Blackberries on stalk	B
126 Currants - approx. 1/2 lb. (225g.) bunches	A
127 10 Raspberries on stalk	A
128 4 Rhubarb sticks	A
129 2 Peaches	A
130 6 Strawberries	A
131 A Bunch of Grapes	B
132 Any other Fruit not included above.	A
133 A Collection of ANY fruit – Numbers as Single Classes, 3 Distinct Kinds	D

EGGS

| SPONSORED BY THE ISLE OF WIGHT POULTRY CLUB |

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

CLASS DESCRIPTION	PRIZE CODE
134 3 Large Eggs - dark brown	A
135 3 Large Eggs - light brown	A
136 3 Large Eggs - any other colour	A
137 3 Bantam Eggs - dark brown	A
138 3 Bantam Eggs - light brown	A
139 3 Bantam Eggs - any other colour	A
140 3 Duck Eggs	A
141 Any other egg	A



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CHILDREN'S CLASSES

| SPONSORED BY BLACKGANG CHINE – LAND OF IMAGINATION |

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

CLASS DESCRIPTION	PRIZE CODE
Age under 5 years.	
142 Underwater Kingdom – a picture (any medium)	B
143 Pirate's Treasure Chest – a decorated egg box	B
144 Cress Grown in an Egg Cup	B
145 A Dinosaur made of Play Dough	B
Age Group: 5 to 8 years inclusive	
146 A Lego or Duplo Model of the Blackgang Chine Maze	B
147 Magical Wand for the Weather Wizard – a decorated wand	B
148 A Pirate Boat made from Rubbish (Glue, Cocktail Sticks, String may be used)	B
149 3 Homemade Decorated Dinosaur Biscuits	B
Age Group: 9 to 12 years inclusive	
150 A Hand-Written Nursey Rhyme – to be judged on handwriting	B
151 Cowboy Town in a Seed Tray	B
152 Design a Party Invitation to Blackgang Chine	B
153 4 Firework-Themed Biscuits – think flavours as well as presentation	B
154 Old Mother Hubbard – an arrangement of flowers in a boot	B
Age Group: 13 to 15 inclusive.	
155 Blackgang Chine's New Land of Imagination – create & design a poster	B
156 Design & Build a Rollercoaster (model) – any medium	B
157 A Blackgang Chine themed Decorated Cake – to be judged on decoration only	B
158 The Crooked House – a model made from recycled material	B
159 Summer Fest Fireworks – an arrangement depicting Firework night (accessories allowed)	B
FOR ALL AGES UP TO 16 YEARS AS AT 31/7/21	
160 Underwater Jellyfish – A Decorated Umbrella	D
161 The Junior Bake Off – A Cake with a Hidden Surprise	D

****Handy Hint: Why not Google "Cake with a hidden surprise" or "Jellyfish Umbrella" for some inspiration****

The Blackgang Chine team will award the additional prize of **4 x Blackgang Frequent Visitor Passes** to the entry they feel shows the most overall creativity and imagination.



HOMEMADE COOKERY

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

CLASS DESCRIPTION	PRIZE CODE
162 3 Choux Buns	E
163 Fruit Cake (as per recipe on page 17)	E
164 A Coffee & Walnut Cake	E
165 4 Savoury Scones (variety to be named)	B
166 A Loaf of Bread (to be made by hand)	E
167 4 Pieces of Gingerbread	B
168 An Apple Tart – max. diam. 8”	B
169 A Bakewell Tart (no icing, turned out of tin) – max. diam. 8”	E
170 4 pieces of Flapjack (as per recipe on page 17)	B
171 ‘High Tea’ - a Collection on a two-tier cake stand. Display three savoury scones of your choice, three open fruit tartlets, and three items of cake. Accessories allowed.	D
172 A Cold Tea Loaf (as per recipe on page 17)	B
173 Wartime Carrot Cake (as per recipe on page 17)	B
174 6 pieces of Turkish Delight	E

THE CHALE BAKE OFF CHALLENGE | IN SUPPORT OF THE NHS |

175 A RAINBOW LAYER CAKE – to be decorated (Recipe provided on page 17) D

For each entry that is exhibited for Class 175, Chale Show will donate £10 per exhibit to IOW NHS CHARITABLE FUNDS

Fancy something a bit different? Why not check out Class 198 on Page 12 “Bee-lieve” in yourself and give it a go!

HOMEMADE PRESERVES

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

CLASS DESCRIPTION	PRIZE CODE
176 One small pot of Lemon Curd	B
177 One pot of Stoned Fruit Jam – approx. 450g. jar	B
178 One pot of soft fruit Jam (not strawberry) approx.450g. jar.	B
179 One pot of Strawberry Jam – approx. 450g. jar	B
180 One pot of Marmalade – approx. 450g. jar	B
181 One Small pot of Jelly	B
182 One Jar of Chutney – approx. 450g. Jar.	B
183 One Jar of Piccalilli	B
184 One Jar of Pickled Mixed Onions	B
185 A Collection of Preserves displayed in a Basket – 4 distinct kinds	D





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NOVICE COOKERY

| SPONSORED BY ISLE OF FUDGE |

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

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

CLASS DESCRIPTION	PRIZE CODE
186 One pot of Jam - any variety, not jelly – approx. 450g. Jar	B
187 One pot of Marmalade – any variety – approx. 450g. Jar	B
188 Chocolate Victoria Sponge – 3 Egg Method	E
189 4 Butterfly Cakes	B
190 6 pieces of Fudge – to be displayed in a box	B
191 Lemon Drizzle Cake (as per recipe on page 17)	B
192 A Homemade Pizza (with homemade base) – max. diam. 10"	E

HONEY AND WAX

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

CLASS DESCRIPTION	PRIZE CODE
193 Two jars of Light Honey – of any year	B
194 Two jars of Medium Honey – of any year	B
195 Two jars of Soft Set or Naturally Granulated Honey – of any year	B
196 Frame of Honeycomb	B
197 Three moulded Beeswax Candles	B
198 A Honey Cake – made to own recipe	B (new)

HANDICRAFT

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

CLASS DESCRIPTION	PRIZE CODE
199 An item of Jewellery – any medium	A
200 An item made of Patchwork	B
201 An Animal Shaped Cushion – any medium	B
202 Something New from Something Old	B
203 An item of Crochet	B
204 A Tapestry or Cross-Stitch Item	E
205 Sea Shell – a model made from salt dough	B
206 A Hand Knitted Item.	B
207 A Make Up Bag – any medium	B
208 A Child's Toy – any medium	B
209 Any other item of Handicraft (not suitable for entry into above classes)	B
210 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

CLASS DESCRIPTION	PRIZE CODE
211 An item of Jewellery – any medium	A
212 An Upcycled Item	A
213 A Hand Knitted Item	A
214 Any other item of handicraft (not suitable for entry into above classes)	B

FLORAL ART CLASSES
| SPONSORED BY MON CHERIE |

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, Grenfell Medal (New)

CLASS DESCRIPTION	PRIZE CODE
215 A Miniature – to fit in a 4" square (FPM)	H
216 Signs of the Zodiac – an arrangement – zodiac sign to be named (FPM)	H
217 "All Things Bright and Beautiful" – A Summer Wreath	H
218 "Whatever the Weather" – forecast of your choice, to be named (FPM)	H
219 Chale Show Day – an arrangement in bright pink & yellow (FPM)	H
220 "On a Pedestal" – pedestal height no more than 1ft. Arrangement to go on table top (FPM)	H
221 "Love Will See Us Through" – an exhibit including Sunflowers in support of the Earl Mountbatten Hospice	H

For each entry that is exhibited for Class 221, Chale Show will donate £10 per exhibit to The Earl Mountbatten Hospice

BEGINNERS FLORAL ART

(A beginner is an Exhibitor who has not won the Mrs. M. Irving or Mrs. F.J.T. Mew Cup)

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

CLASS DESCRIPTION	PRIZE CODE
222 English Country Garden – an arrangement displayed in a basket (NPM)	H
223 'Playtime' – an arrangement including a toy (FPM)	H

***In classes 216 - 223 back boards and a space of 2ft. (60cm.) wide will be provided.
Drapes and accessories are at exhibitors' discretion.***

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WINE

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

CLASS DESCRIPTION	PRIZE CODE
224 One Bottle of Red - Dry	B
225 One Bottle of Red - Sweet	B
226 One Bottle of White - Dry	B
227 One Bottle of White - Sweet	B
228 One Bottle of Flower and/or Foliage - Dry	B
229 One Bottle of Flower and/or Foliage - Sweet	B
230 One Bottle of Vintage Wine (over 3 years old)	B
231 One Bottle of Elderberry - Dry	B
232 One Bottle of Elderberry - Sweet	B
233 One Bottle of Dessert - any colour	B
234 One Bottle of Rose - Sweet	B
235 A Collection of 3 bottles of wine – 3 different varieties, to be labelled	E
236 1 Bottle of Beer	B
237 1 Bottle of Fruit Liqueur	B
238 1 Bottle of Cream Liqueur	B

PHOTOGRAPHY

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

CLASS DESCRIPTION	PRIZE CODE
239 Night Life	A
240 Portrait	A
241 Seascape	A
242 In Motion	A
243 Close-Up (Macro)	A
244 Into the Woods	A
245 Sepia	A
246 Architecture	A
247 Island Life	A
248 Comedy Moments	A (new class)
249 Any Other Photograph	A
250 My Best Photo – to be mounted and/or framed & hung – max. size 20"x16" of photo (not including frame)	E (new class)

All photographs (classes 239-249) to be no larger than 9"x 6" (229x152mm.) and must be taken by the exhibitor.

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ART CLASSES

| SPONSORED BY CAROLINE KNOX – ORIGINAL PRINTMAKER |

ART CLASSES & RULES. NOTE - THE ART ENTRY FORM IS ON THE REVERSE SIDE OF THE MAIN ENTRY FORM WHICH IS 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.

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 on Monday 26th July, 2021. See page 4 for Main Show Rules.
5. Signatures on pictures must be covered until after judging and pictures not for sale should be marked so.
6. Care will be taken with the exhibits, but we cannot be held responsible for loss or damage.
7. **A novice is an exhibitor** who has not won the Art Cup and is not a professional artist. If this doesn't apply, the management also leave it to your own decision as to whether you are a novice or not, to ensure a fair competition. We encourage novices to 'have a go' at the main section.
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.

Front: A Label to be no larger than 2" x 1.5" (self adhesive on glass) in the 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.

Cups: Art Cup and Harry Cole Memorial Shield.

ART

CLASS DESCRIPTION	PRIZE CODE
251 Landscape – Watercolour, Pastel, Oil, Gouache or Acrylic	E
252 Drawing – Pencil, Ink or Charcoal	E
253 Portrait – any Medium	E
254 Figure – any medium	E
255 Wildlife – Any Medium	E
256 Still Life or Botanical Study	
- Watercolour, Pastel, Oil, Gouache or Acrylic	E
257 A Linocut Print	E (new)
258 Abstract Painting. Any Medium	E
259 Art in the style of 'Andy Warhol'	E (new)

NOVICE ART

(A novice is someone who has not previously won the Art Cup and is not professional Artist.)

CLASS DESCRIPTION	PRIZE CODE
260 Landscape – Watercolour, Pastel, Oil, Gouache or Acrylic	E
261 Drawing – Pencil, Ink or Charcoal	E
262 Portrait – any Medium	E
263 A Linocut Print	E (new)

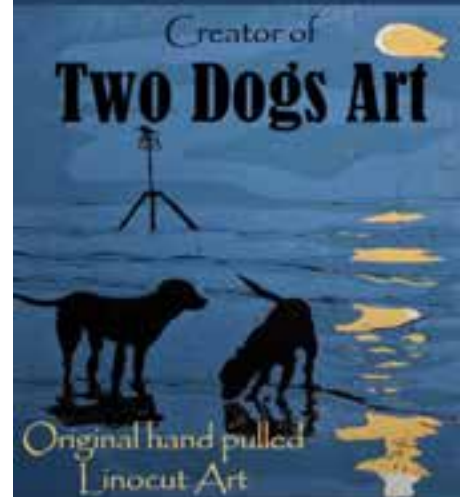
CHILDREN'S ART (9-16 YEARS)

CLASS DESCRIPTION	PRIZE CODE
264 Drawing – Pencil, Ink or Charcoal	A
265 Painting - Watercolour, Pastel, Oil, Gouache or Acrylic	A

Children's entries can be framed or mounted, covered by a neatly fitted plastic sleeve.



Caroline Knox

Proud Sponsor
of the
ART CLASSES
at
The Chale Show



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to visit my
stand at the
event on
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- 1st August

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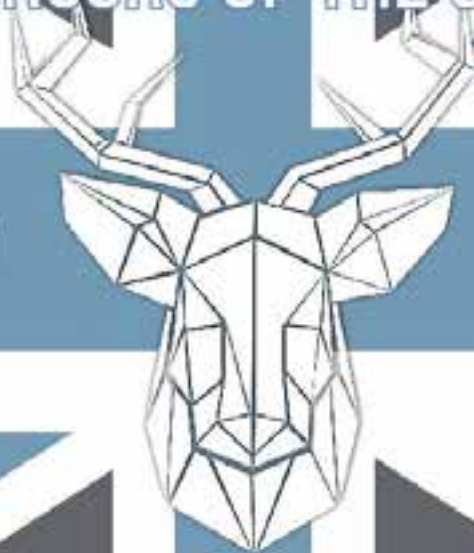


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RECIPE SHEET for the COOKERY AND NOVICE COOKERY **(Specified classes only)**

RECIPE for FRUIT CAKE – Class 163

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 tsp. of Salt, 1/8 pint (62ml.) Milk, 2 Eggs.

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

RECIPE for FLAPJACK – Class 170

Ingredients: 4oz. Butter, 4oz. Dark Brown Sugar, 1tbsp. Golden Syrup, 4oz. Mixed Dried Fruit, 4oz. Oats, 4oz. Self-raising Flour, 1tsp. Bicarbonate of Soda, a pinch of salt.

Method: Melt butter, sugar, syrup and the dried fruit together in a big saucepan. Add the oats, flour, bicarbonate of

soda, and salt to the saucepan. Mix well. Bake in a lined tin 6x7", for 15 minutes on 150°C or 302°F. Leave to cool before cutting into required sizes.

RECIPE for COLD TEA LOAF – Class 172

Ingredients: 1 Cup of cold Tea, 1 Cup of dark brown sugar, 225g. of Mixed Fruit, 2 Cups of Self-Raising Flour, 1 Egg, 1/2tsp. 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°C or 350°F.

RECIPE for WARTIME CARROT CAKE – CLASS 173

Ingredients: 230g self-raising flour, 85g margarine or cooking fat, 85g sugar, 115g finely grated carrot, 55g sultanas, A little milk or water, 1 reconstituted dried egg or 1 fresh egg

Method: Preheat oven to 220°C / 200°C (fan) / gas mark 7. Sift the flour into a mixing bowl. Rub in the margarine or cooking fat. Add sugar, carrot, sultanas and egg. Mix well and then add sufficient milk or water to make sticky. Pour mixture into a lined baking tin and cook in the oven for 40 - 45 minutes or until golden in colour.

RECIPE for RAINBOW LAYER CAKE – CLASS 175

Ingredients: For the Cakes - 360g. butter, softened, 360g. caster sugar, 360g. self-raising flour, 6 large eggs, 4tsp. vanilla extract, 40ml. milk, food colouring gel (red, orange, yellow, green, blue, purple). **For the icing** - 200g. butter, softened, 220g. full-fat cream cheese, 700g. icing sugar, sieved

Method: Heat the oven to gas mark 4, 180°C, fan 160°C. Grease and base line three 20cm. sandwich tins. Put half of all ingredients into a bowl (excluding food colourings) and beat until light and creamy. Divide the mixture equally between three bowls. Add red food colouring, orange and then yellow to the three bowls respectively. Mix well. Pour each bowl of sponge mix into a prepared tin and spread to level. Bake all three in the oven for 12–15 mins, or until firm to the touch. Turn onto a wire rack to cool. Using the remaining cake ingredients, repeating the process to make three more sponges. Colour these green, blue and violet. To make the icing, put the butter and cream cheese into a bowl and beat until smooth. Add half the icing sugar and mix well. Then add the remaining icing sugar and beat until smooth. Place the violet sponge on a cake board or plate and spread with a little icing. Place the blue sponge on top. Continue layering this way, following the colours of the rainbow. Spread a thin layer of icing around the sides of the cake and chill until firm. Spread the remaining icing over the top and sides of the cake. Chill until firm.

RECIPE for LEMON DRIZZLE CAKE – CLASS 191

Ingredients: For the cake - 175g. caster sugar, 175g. self-raising flour, 175g. softened butter, 3 eggs, Finely grated zest of 1 lemon, 3/4 level tsp. baking powder. **For the lemon drizzle topping** - 100g. granulated sugar, Juice of 1 lemon

Method: Preheat the oven to 180°C, gas mark 4. Beat together the eggs, flour, caster sugar, butter, baking powder and lemon zest until smooth in a large mixing bowl and turn into the prepared tin. Bake in the pre-heated oven for about 40 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch. While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice and pour over the warm cake. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin.

**CHALE HORTICULTURAL SOCIETY
2019 SUMMER SHOW CHALLENGE CUP WINNERS**

Cup Presented	Presented For	Winner
R.H.S. BANKSIAN MEDAL Mr. F.T. CHEEK JIM COLE MEMORIAL Mr. J.A. SPRAKE PAUL ROGERS MEMORIAL CUP Mr. B.V. HARDY Mr. S.D. DeLACEY AUSTIN & FRANK MEMORIAL CUP Mr. T. COUCH MEMORIAL CUP LESLIE & LILIAN MITCHELL Mr G. & J. SPRAGG MEMORIAL CUP Mr. A.E. WILLS	Largest Amount of Prize Money Most Points in Show Best 5 Onions in Show Most points in Vegetable classes 1-37 Most points in Vegetable classes 1-27 Most points in Horticultural classes 1-133 Best Vegetable Collection Best Dish of Potatoes Best Runner Beans in Show Runner up to Cheek Cup Best Shallots in Show Most points in Novice Vegetable classes 39-54 Runner up to A.E. Wills Cup Novice Flowers 56-67 Best Entry in Novice Vegetable classes 39-54 Best Hanging Basket class 69 Best Hanging Fuchsia tub class 70 Most points in Flower classes 68-109 Most points in Flower classes 68-83 Most 1 st prizes in Dahlia classes 110-120 Most points in flower classes 84-87	Mr. J. PEARCE Mr. K. BREWER Mr. J. HAYDEN Mr. J. PEARCE Mr. J. PEARCE Mr. K. BREWER Mr. J. PEARCE Mr. R. WILLIS Mr. B. EVEREST Mr. J. PEARCE Mr. J. ROWLAND Mrs. F. HARBOUR-GERRISH
THE SOCIETY NOVICE FLOWERS ERIC ATKEY MEMORIAL TANKARD	Winner of Class 121 (Best Trug) Most points in Fruit classes 123-133 Most points in Egg classes 134-141 Most points in Children's classes 142-145	Mr. I. RICHARDSON-SMITH Ms. E. PRIOR / Ms. M. MATEI Mrs. W. ARCHER
HONNOR & JEFFREY AGAR FARM Mr. E. TERRY BETTY ATKEY HARRY COLE MEMORIAL CUP ALAN & ADRIAN BARTON CHALLENGE CUP FRED PRICE MEMORIAL CUP Mr. H. BILES Mr. P. PARRIS Mrs. E.L. WHITTINGTON	Most points in Children's classes 146-149 Most points in Children's classes 150-154 Most points in Children's classes 155-159 Most points in Cookery classes 162-175 Winner of Class 163 (Fruit Cake)	Mr. K. BREWER Mr. J. PEARCE Mr. K. BREWER Mr. K. BREWER Mr. D. EVEREST Mr. K. BREWER
SILVER JUBILEE COMMITTEE Mr. D.J.M. MCKINLEY Mr. & Mrs. F.S. GREEN CHALE CHARITY CLUB Mr. & Mrs. A. WALLIS MEMORIAL CUP PRESERVES CUP Mrs. F.J.T. MEW	Homemade Preserves 176-185 Most Points in classes 162-185, 199-210 & 215-221 Most Points in Novices Classes 186-192	Mrs. L. DABELL Mrs. L. DABELL Mr. J. PEARCE A. HOLBROOK / L. ELDRIDGE W. SWAIN / F. RIDER P. RIDER J. ARCHER Mrs. P. CORDON Mrs. L. DOWNEY
Mrs. M. REYNOLDS		Mrs. P. CORDON Mrs. P. CORDON
THE SOCIETY CHALE ELECTRICAL TREVOR CHIVERTON MEMORIAL CUP Mrs. M. IRVING HARRY COLE MEMORIAL SHIELD	Runner up to Mrs. M. Reynolds cup Most points in Handicraft classes 199-210 Winner of class 210	Miss. Z. RHIND / Miss. A-M. ROMAN Mrs. S. HULL Miss. D. OLESINSKA C. CLEVETT
CHALE CHALLENGE WINE CUP	Most points in Floral Exhibits 215-221 Awarded in 2019 to the winner of Class 120 "A Collection of Dahlias" Most points in Wine classes 224-238 Winner of Class 235 "A Collection of Three Bottles of Wine"	Mrs. F. FARRIN Mr. D. EVEREST
SOCIETY PHOTOGRAPHIC Mr. J.H.A. DABELL CHALE GREEN STORES CUP ART CUP JUBILEE CELEBRATION CUP	Most points in Photographic classes Winner of Men's Mile Race Winner of Class 244 "Chale Life" Most points in Art Classes 251-259 Awarded in 2019 to winner of Class 122 "Grow & Show in a Wheelbarrow"	Mr. S. DOWNEY Mr. G. SNELL
		Mr. R. WEBB Mr. J. PATEY Mr. R. WEBB Mr. M. INCE Mr. K. BREWER