

Chalgrove Annual Horticultural Show



Saturday, September 14th, 2024
Chalgrove Village Hall

Additional Entry Forms may be obtained from committee members
(addresses are listed in the Rules and Guidance for Entry section) or
the Post Office & The Red Lion

CHALGROVE HORTICULTURAL SHOW COMMITTEE

Paul Boone (Chair)	
Judith Marsh (Vice Chair)	
Jeanne Vella-Eyre (Treasurer)	
Karina Beattie	Annabelle Boone
Greg Daubney	Kirsty Lakey
Kevin Moores	Ann Tewkesbury

Trophies and Awards	Category
KEN BATLEY AWARD	Most points from show overall
COMPETITION AWARD	Most points from 12 or fewer entries
HARVEST AWARD	Most points from vegetables
SYLVIA OLIVER BOWL	Best Vegetable or Fruit Exhibit
TRIPLE VEG TRAY	First Place
BOB GEE SHIELD	Heaviest Pumpkin
ROSE BOWL	Most points from flowers
ANNUAL COMPETITION CUP	Best flower exhibit B1-B11
BARBARA BATLEY CUP	Best single rose
GARDEN FLOWER SELECTION	Best arrangement B12-B14
BUCKINGHAM CUP	Most points from cookery section
BUCKINGHAM TROPHY	Best cookery exhibit
SHOOTING STAR	Judges favourite D1-D6
SHOOTING STAR	Judges favourite D7-D12
JUNIOR AWARD	Best exhibit D1-D6
JUNIOR AWARD	Best exhibit D7-D12
PETER GAME CUP	Best vegetable grown by a child

All trophies are held for one year only. Please return these at the latest by Wednesday 3rd September 2025 to a committee member.

SCHEDULE OF CLASSES: VEGETABLES

Class A1	Beans (French)	6 with stalk
Class A2	Beans (Runner)	6 with stalk
Class A3	Beetroot	3 same size with stalk trimmed to 7.5cm (3")
Class A4	Cabbage (Green)	1 with root cut to 5cm (2")
Class A5	Cabbage (Red)	1 with root cut to 5cm (2")
Class A6	Carrots	3 same size with stalk trimmed to 7.5cm (3")
Class A7	Chilli Peppers	5
Class A8	Courgette	3 not to exceed 26cm (10")
Class A9	Cucumber	2
Class A10	Garlic bulbs	3 trimmed, with root, stem trimmed
Class A11	Leeks	3, root not trimmed
Class A12	Marrows	2
Class A13	Onions (Dressed)	3, each not to exceed 225g (8oz)
Class A14	Onions (Spring)	6, pulled from bed as grown
Class A15	Parsnips	3 same size with stalk trimmed to 7.5cm (3")
Class A16	Potatoes (White)	5 shown on paper plate
Class A17	Potatoes (Coloured)	5 shown on paper plate

Class A18	Squash	2 of same variety
Class A19	Tomatoes (Small)	12 small or cherry; stem attached
Class A20	Tomatoes (Medium)	6, stems attached
Class A21	Tomatoes (Large)	3 stems attached not less than 75mm (3") diameter
Class A22	Tomatoes most interesting/ unusual colour	Any size. One variety, minimum quantity of 3.
Class A23	Any other Vegetable	One variety, (not from classes 1-22) quantity at exhibitor's discretion
Class A24	Collection of Vegetables	1 of each, up to 8 different varieties
Class A25	Triple Veg Tray	3 types of veg taken from above classes, quantities as listed. e.g. 3 Leeks, 3 beetroot and 1 cabbage.
Class A26	Heaviest Marrow	Any size, heaviest wins
Class A27	Heaviest Onion	Any size, heaviest wins
Class A28	Heaviest Potato	Any size, heaviest wins
Class A29	Heaviest Pumpkin	Any size, heaviest wins
Class A30	Longest Runner Bean	
Class A31	Oddest looking Vegetable	To be voted on by public and announced at the end of the show
Class A32	Herbs (Culinary)	4 stems of exhibitor's choice

SCHEDULE OF CLASSES: FLOWERS AND PLANTS

Class B1	Asters (Michaelmas Daisies)	1 vase of 6 blooms mixed colours allowed
Class B2	Chrysanthemums (Small)	Small bloom, 3 blooms, 1 or more varieties
Class B3	Chrysanthemums (large)	Large bloom, 3 blooms, 1 or more varieties
Class B4	Dahlias	Cactus or semi-cactus 3 blooms, 1 or more varieties
Class B5	Dahlias	Decorative or ball, 3 blooms, 1 or more varieties
Class B6	Dahlias	Specimen bloom 1 in vase
Class B7	Dahlias (Mixed)	1 vase of 6 blooms, arranged for effect
Class B8	Rose – Large Flowered	3 individual stems
Class B9	Rose – Floribunda	3 'Cluster Flowered' stems
Class B10	Rose	Specimen bloom, single flower
Class B11	Rose	1 vase of 6 blooms, arranged for effect
Class B12	Garden Foliage Arrangement	No blooms, any shade of green and mixed leaf shape
Class B13	Garden Flower Arrangement	Up to 10 stems (minimum 5), mixed flowers
Class B14	Table Flower arrangement	Any format

SCHEDULE OF CLASSES: FRUIT

Class C1	Apples (Dessert)	4, with stalks shown on plate
Class C2	Apples (Culinary)	4, with stalks, shown on plate
Class C3	Pears	4, with stalks, shown on plate
Class C4	Plums	5, with stalks, shown on plate
Class C5	Raspberries	20, calyces attached shown on plate
Class C6	Rhubarb	4 sticks, leaves trimmed to approx. 7.5cm (3")
Class C7	Any Other fruit	Any variety, number at exhibitor's discretion
Class C8	Strangest/ most unusual fruit	Any variety, number at exhibitor's discretion. Voted by Public and announced at end of CHS

SCHEDULE OF CLASSES: JUNIOR CLASSES – BELOW AGE 14

Class D1	Any fruit or Vegetable grown by a child (under 10)	
Class D2	Biggest Sunflower head (under 10)	
Class D3	Tallest Sunflower (under 10)	Photograph with measurement of height acceptable.
Class D4	A funny face on a paper plate (under 10)	Made from foraged items and/or fruit and vegetables.
Class D5	Handmade picture (under 10)	Any medium but nature/garden themed
Class D6	6 Home-made decorated biscuits (under 10)	Any size or design of decoration.
Class D7	Any fruit or Vegetable grown by a child (10 -14 years)	
Class D8	Biggest Sunflower head (10-14 years)	
Class D9	Tallest Sunflower (10-14 years)	Photograph with measurement of height acceptable.
Class D10	A funny face on a paper plate (10-14 years)	Made from foraged items and/or fruit and vegetables.
Class D11	Handmade picture (10 – 14 years old)	Any medium but nature/garden themed.
Class D12	6 Home-made decorated biscuits (10 to 14 years)	Any size or design of decoration.

SCHEDULE OF CLASSES: COOKERY CLASSES

Class E1	Victoria Sponge	6oz (150g) self-raising flour, 6oz (150g) margarine, 6oz (150g) caster sugar, 3 large eggs, raspberry jam, caster sugar for top, bake in a 7" (18cm) cake tin.
Class E2	Fruit Cake	8oz (200g) plain flour and 1½ teaspoons baking powder, or 8oz (200g) self-raising flour, pinch of salt, 1 teaspoon mixed spice, 5oz (125g) margarine or butter, 5oz (125g) caster sugar, 2 large eggs (beaten), 8oz (200g) mixed dried fruit (including cherries if liked), approx.. 4 tablespoons milk, bake in a 7" (18cm) cake tin.
Class E3	Cupcakes	4, with any decoration
Class E4	Ginger Cake	1 in a 2lb loaf tin
Class E5	Lemon Drizzle Cake	1 in a 2lb loaf tin
Class E6	Speciality Baking	Cake of any style, but with gluten-free and/or vegan ingredients.

Rules and Guidance for Entries

1. ALL CLASSES ARE OPEN TO ALL CHALGROVE RESIDENTS AND THEIR IMMEDIATE FAMILIES. This is an amateur show; professionals may not exhibit in the categories of their current or past profession. Notes attached to each class are for guidance and will not be too strictly enforced. Exhibits must be the property of, or personally cultivated by the exhibitor. Entries will not be disqualified if they do not entirely adhere to these notes. The aim is to enter and 'have a go'!
2. **ENTRY FORMS:** Are available to download from the Chalgrove Horticultural Show Facebook page:
<https://www.facebook.com/groups/1433497637200063>,
Entry Forms will also be available at the Post Office & The Red Lion. Completed entry forms and fees should be handed to any of the following committee members by Sunday 8th September:
Paul & Annabelle Boone: 30 High Street.
Greg Daubney: 10 Marley Lane.
Kirsty Lakey: 58 Brinkinfield Road.
Judith Marsh: 27 Monument Road.
3. NO LATE ENTRIES OR CHANGING OF CLASSES AFTER SEPTEMBER 12th. Please keep any late changes to a minimum to avoid possible administrative issues.
4. **ENTRY FEES:** ADULTS: **50p** per entry up to a cap of **£5** for unlimited entries. CHILDREN: **free entry** to the Junior Classes. Cash payments to be made when handing in entries. Card payments can also be accepted at 30 High Street.

5. **FOR VEGETABLES AND FRUIT CLASSES:** Every entry should be displayed on a plain white paper plate unless otherwise stated.
FOR FLOWERS AND PLANT CLASSES: Exhibitors to provide their own vases/receptacles for display purposes, to be collected at the end of the show.

6. **STAGING AND JUDGING:** Hall opens at **9.30am** for exhibits. All exhibits must be staged by **10:45am** and the public must leave the hall by **11.00am**. Judging will commence at **11.15am**. Prizes will be awarded at the judges' discretion and the judges' decisions are final.

Points awarded will be 1st place – 3 points, 2nd place – 2 points, 3rd place – 1 point.

Once the judging has been finalised, the Village Hall will be open to the public from **2:00pm**. Free entry to all visitors.

7. **REMOVAL OF EXHIBITS:** No exhibit to be removed before **4pm** on the day of the show without permission of a member of the committee.
All exhibits must be removed before 4.30pm. Each exhibitor, or their appointed representative, is solely responsible for the staging and safe removal of exhibits.
8. The committee cannot accept responsibility for loss of or damage to any exhibit or equipment.
9. **JUNIOR EXHIBITORS ARE AGED 14 YEARS OR BELOW** in the current year to date. Juniors are eligible to enter classes in the reserved junior sections of the schedule and in all other sections of the show. The Junior awards shall, however, be based solely on points gained in the Junior classes D1-D12.

CHS ENTRY FORM 2024

**ENTRY FEES: Adults 50p per entry, up to a cap of £5 for 10 or more entries.
Children under 14 – free entry.**

Name:

Address:

Telephone:

Entry form and payment to be handed to a committee member by Sunday 8th September. Additions or amendments may be made on the day, but only by registered entrants. Only one entry per class, please.

Class	Description	Entry Fee

Please note there will be no sale of exhibits at the end of the show. Please ensure all exhibits are removed by 4:30pm on the show day.

Please feel free to copy this page if you require more & staple them together.

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