

2023 Cheersley Show

*is a non profit making event supported
by Cheersley Village Trust
and organised for the village by
a small group of volunteers.*

*Thank you for your support and
get sowing, growing, making and baking!
It's free to enter.*



Show Day Timetable

8.30 – 10.15 am Hall open for setting out entries

10.30 am Judging

2.45 pm Open to public and entrants
Admission £1 (*children free*)
Tea and cake on sale until 4.30 pm

3.30 pm Presentation of awards
by Rev Richard Phillips

Raffle draw

4.00 pm Collection of exhibits

Rules for Chearsley Show

- ✿ Entry forms or on line entries must be submitted by Wednesday 30th August.
- ✿ One entry only allowed in any one class. Number of classes entered is unlimited and free.
- ✿ All horticultural exhibits must have been in the entrant's possession for at least two months.
- ✿ Entrants must live in Chearsley.
- ✿ Children must be within the age group on the day of the show.
- ✿ Exhibits will not be accepted after 10.15 am on 2nd September.
- ✿ The Judge's decision is final.

Completed form to be returned by Wednesday 30th August to:
Marion Grapes, Kylling House, Church Lane
email: mazgrapes@yahoo.co.uk



Recipes

Victoria Sponge

170g/6oz soft margarine
or butter

170g/6oz caster sugar

3 eggs

170g/6oz self raising flour

Jam

Preheat oven to 180° C / Fan 160° C / Gas mark 4.
Grease and base line 2 x 20 cms sandwich tins.

Measure ingredients into a large bowl and beat well until thoroughly blended.

Divide between the tins and level.

Bake for approximately 25 minutes until well risen and the tops spring back lightly when pressed.

Leave to cool in the tins, turn out and peel off the paper. Finish cooling on racks.

When completely cold, sandwich with the jam and sprinkle with caster sugar.

Cheese Scones

220g/8oz self raising flour

1 teaspoon baking powder

½ teaspoon salt

½ teaspoon mustard

28g/1oz butter
or margarine

140g/5oz mature cheddar
cheese, grated

1 egg

Milk

Preheat oven to 220° C / Fan 200° C / Gas mark 7.
Lightly grease two baking trays.

Put flour, baking powder, salt and mustard powder into bowl add the butter and rub in with finger tips until mixture resembles fine breadcrumbs.

Add 4 oz of the grated cheese. Stir the egg and milk into the flour (*you may not need it all*) and mix to a soft but not sticky dough.

Turn on to a lightly floured work surface, knead lightly and roll out to a thickness of 1cm.

Cut into rounds with a 5 cm cutter and place them on the prepared baking trays.

Brush tops with a little milk or egg. Sprinkle each with the remainder of the grated cheese and bake for about 10 minutes.

Leave to cool.

Domestic

Recipes for Victoria Sponge and Cheese Scones must be adhered to.

Please cover entries with cling film.

- D51** Apple Pie – own recipe
short crust pastry top and bottom, diameter 20 cms
- D52** “Show-Stopper” baked celebration item – own recipe
- D53** Chocolate Eclairs, plate of 6 – own recipe
- D54** Victoria Sponge – see recipe
- D55** Cheese Scones, plate of 6 – see recipe
- D56** Quiche, – own recipe and choice of filling
(shop bought pastry permitted)
- D57** Bakewell Tarts, plate of 6 – own recipe (men and boys only)
- D58** Bread, 1 white loaf, 1lb of dough (must not use a breadmaker)
- D59** Bread, fancy loaf, sweet or savoury – own recipe
- D60** Jam, 1 clear jar – contents described and dated
- D61** Marmalade, 1 clear jar – contents described and dated

Art & Craft

All pieces submitted to have been completed within the last 12 months

All pictures maximum size 38 cms by 38 cms

- AC62** Photograph, featuring wildlife, mounted and identified
- AC63** Holiday photograph, mounted and location stated
- AC64** Garden photograph, mounted and location stated
- AC65** Picture, drawing or painting using any medium – mounted
please state whether copied or original
- AC66** Handcrafted item, any medium eg. tapestry, embroidery, knitting,
crochet, découpage. Please state if made from a kit or pattern
- AC67** Model or sculpture, using any materials

Flowers

- FL1** Gladioli, single bloom
- FL2** Sunflower, single bloom
- FL3** Zinnias, 1 vase of 3 blooms
- FL4** Flowering shrub, 3 stems
- FL5** Vase of Mixed Annuals, 5 stems
- FL6** Hardy Perennials, 3 blooms – each of a different variety
(geraniums are not hardy perennials)
- FL7** Rose, 1 specimen bloom
- FL8** Rose Cluster, 1 spray any variety
- FL9** Cosmos, vase of 3
- FL10** Sweet Peas, 3 stems
- FL11** Hydrangea, 1 bloom
- FL12** Flowering Pot Plant, any variety – pot not exceeding 15 cms overall
- FL13** Foliage in a vase

Flower Arrangements

Bought flowers for flower arrangements are acceptable

- FLA14** A modern arrangement using foliage and only 3 or 5 flowers,
accessories permitted – maximum width of 30 cms
- FLA15** A miniature arrangement using flowers and/or foliage –
height no more than 11 cms and width no more than 10 cms



Vegetables

- V16** Beans French, dish of 6
V17 Beans runner, dish of 6
V18 Carrots long pointed variety, dish of 4 – not more than 8 cms leaf stalk
V19 Carrots stump rooted, dish of 4 – not more than 8 cms leaf stalk
V20 Courgettes, dish of 4 – no longer than 15 cms
V21 Peppers / Capsicums, 2
V22 Onions, 3 grown from sets
V23 Potatoes, dish of 4 white – 1 variety
V24 Peas, 6 pods
V25 Tomatoes, single variety, dish of 3 – complete with stalk (calyx)
V26 Tomatoes, cherry variety, dish of 6 – complete with stalk (calyx)
V27 Radishes, bunch of 5
V28 Parsnips, 3 – tops trimmed to 15 cms
V29 Beetroot, 3 globe – tops trimmed to 5 cms
V30 Cucumber, 1 single
V31 Heaviest Marrow
V32 Longest Runner Bean
V33 Heaviest Onion
V34 Leeks, 1 pair
V35 Vegetable, any other – 1 only
V36 Collection of Vegetables – 1 each of 4 distinct kinds
V37 Herbs, arrangement of 4 different kinds in a jam jar – foliage only
V38 Misshapen Vegetable – as rude as you like!

Fruit

- F39** Apples cooking, 1 dish of 4 – unpolished
F40 Apples eating 1, dish of 4 – unpolished
F41 Any other fruit, 1 dish of 4

Children's Entries

Class 1: 5 – 7 years **Class 2:** 8 – 10 years **Class 3:** 11 – 14 years

Age to be stated on entry form
and of course must be the child's own work.

- CH42** Decorated fairy cakes, plate of 6
Try making your own fun edible decorations with sugar paste.
- CH43** Junior "Show-Stopper" cake
Bake and decorate an amazing celebration cake.
- CH44** A favourite photograph taken by entrant, maximum size 10 x 15 cms
Any subject. How about snapping your pet doing something cute?
- CH45** Picture, any medium – size A4
Paint, pencil, crayon, pastel, charcoal, or a mixture. Your choice!
- CH46** Garden on a plate – maximum size 25 cms
How much detail can you get into a tiny garden?
- CH47** A painted or decorated stone or pebble – any theme
no bigger than 20 cms in any direction.
- CH47** Model made from any vegetables
Let your imagination go wild to create something – a mythical creature from outer space or a monster from the deep!
- CH48** Craft or model –
Show off your crafting skills using any materials. (Lego or other construction bricks may be used) No bigger than 25 x 25 cms.
- CH49** Posy in a jam jar using flowers and foliage.
- CH50** Any fruit or vegetable you have grown yourself.

Toddler Time

For the under fives with sweetie prizes for every entry

- T1** Decorated fairy cakes, plate of 3
T2 Picture or collage, any medium – size A4