

The Countess Of Warwick Country Show



25th – 26th August 2019

Horticultural Schedule

www.countessofwarwickshow.org



Cups and Trophies

Section A	Largest Pumpkin Class 10	John Perry Cup
Section A	Most Points Classes 15-18 Potato	Bennett Potato Cup
Section A	Best Collection of Class 19 Vegetables	Curtis Cup
Section A	Most Points in the Section	George Askew Memorial Bowl
Section B	Most Points for Herbs	Holman/Chappel Cup
Section C	Most Points for Dahlias	Alan Pryer Cup
Section D	Specimen Rose Class 38	Collinson Vase
Section D	Best in Class 42 Gladioli	Ruth Rolph Rose Bowl
Section D	Best Pot Plant in the Section	Bond Cup
Section D	Most Points in the Section	Anne Askew Memorial Bowl
Section E	Most Points for Fruit	Arnold Willis Cup
Section F	Best Floral Arrangement	May Ferris Tray
Section F	Most Points in the Floral Art Section	Dennis Wermig Memorial Bowl
Section G	Most Points in the Photography Section	Mawbyns Cup
Section H	Best Exhibit in Handicrafts	Henham Cup
Section H	Most Points in Handicrafts	Goodwin Shield
Section I	Most Entries in Domestic Section Class 76-86	Evelyn Bennett Tray
Section I	Most Points in Domestic Section Classes 76-86	Pedley Cup
Section I	Most Points in Wines or Spirits Classes 87-91	Spurrier Tray
Section J	Best Exhibit by a family	Perryfields Cup
Section J	Best photograph by a young photographer	John Cox Memorial Cup
Section J	Most Points in Children's Section	Jack Filby Award
Section J	Best Exhibit in Children's Section	Roy Blackwell Cup
Section J	Classes 102 & 103	Eliza's Prize (1st places a book token)
All Sections	Most Entries in the Show	Elmbridge Barn Award 1 st prize £15 2 nd prize £10 3 rd prize £5
All Sections	Most Points in the Show	Williams Challenge Bowl
All Sections	Best Exhibit in the Show	Pulford Cup

ALL CUPS & TROPHIES remain the property of the organizers
and must be returned, one month before the next show,

**To: Mr. & Mrs. Brown,
The Old Post Office
Great Easton
Dunmow
Essex CM6 2DL.**

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SECTION A - VEGETABLES

JUDGED FOR FRESHNESS & QUALITY

(Visitors would be interested to see labels indicating the variety of your exhibit)

- 1 Five onions (sets)
- 2 Five onions (seed)
- 3 Four leeks
- 4 Three parsnips, with approximately 7.5 cm (3 ins) stalks
- 5 One cabbage, with approximately 7.5 cm (3 ins) stalks
- 6 Three beetroot, with approximately 7.5 cm (3 ins) stalks
- 7 Five carrots, with approximately 7.5 cm (3 ins) stalks
- 8 Five runner beans
- 9 One marrow
- 10 One pumpkin (largest)
- 11 Five courgettes
- 12 Six shallots
- 13 Five tomatoes - calyx intact
- 14 Five tomatoes (cherry) - calyx intact
- 15 Five potatoes, one variety - white
- 16 Five potatoes, one variety - red
- 17 Five potatoes, one variety - red & white (e.g. white with red eye, etc.)
- 18 Collection of potatoes, three distinct varieties - three of each, shown on three plates
- 19 Collection of six different vegetables on a tray - three of each
- 20 Complete lettuce – any type
- 21 Longest freshly picked runner bean (one only)
- 22 Any vegetable or salad item not included elsewhere in the schedule
- 23 A 'sculpture' made from fruit and vegetables –

SECTION B - HERBS

Please provide labels to identify your herbs

- 24 A culinary herb in a pot – **maximum size 2litre – 16.8 diameter at top**
- 25 A medicinal herb in a pot – **maximum size - 16.8 diameter at top**
- 26 Mint in one container – any variety
- 27 A collection of five cut herbs in one container

SECTION C - DAHLIAS

Any container

- 28 Three medium cactus dahlias - one or more colours
- 29 Three medium decorative dahlias - one or more colours
- 30 One giant dahlia
- 31 Five single bedding dahlias - one or more colours
- 32 Five semi-double - double bedding dahlias - one or more colours
- 33 Five pompom dahlias - 5 cm (2 ins) maximum diameter, one or more colours

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SECTION D - OTHER FLOWERS & PLANTS

Any container

- 34 Mixed annuals
- 35 Annuals - one variety
- 36 Three roses - one variety
- 37 Three roses - separate varieties
- 38 One specimen rose
- 39 One floribunda rose spray
- 40 Collection of five different border perennials
- 41 Three stems of berried shrubs - three different varieties
- 42 Three spikes of gladioli - one or more varieties
- 43 Specimen indoor flowering pot plant
- 44 Specimen indoor foliage pot plant
- 45a Specimen cactus
- 45b Succulent pot plant

SECTION E - FRUIT

Stalks to be left on

- 46 Four dessert apples on a plate
- 47 Four cooking apples on a plate
- 48 Four dessert pears on a plate
- 49 Small bowl of plums
- 50 Small bowl of gages or damsons
- 51 Small bowl of soft fruit – one variety
- 52 Small bowl of grapes
- 53 Small bowl of fruit not included in the above

SECTION F - FLORAL ART

No exhibit to be larger than 60 cm x 60 cm x 60 cm

- 54 Arrangement in a cup and saucer
- 55 Arrangement with Five Flowers and Foliage
- 56 A Fresh Floral Headdress
- 57 'Farmhouse Kitchen' an autumn arrangement incorporating fruit and vegetables
- 58 Arrangement depicting your favourite Fairy Tale
- 59 Arrangement celebrating years of the Countess of Warwick Show

SECTION G - PHOTOGRAPHY

Maximum size 17.5 cm x 12.5 cm (7 ins x 5 ins) including mount

- 60 Trees and Flowers
- 61 Buildings
- 62 International
- 63 Close Up
- 64 Food
- 65 People

SECTION H - HANDICRAFTS

Please provide a card which briefly describes the process of making your entry.

- 66 Cross Stitch
 - 67 Patchwork
 - 68 Crochet
 - 69 Felt work
 - 70 Pin Cushion
 - 71 Pottery
 - 72 Sculpture
 - 73 Handmade Greetings Card
 - 74 Woodwork
 - 75 Any other item of craft
- (This class may be split depending on number of entries)

SECTION I - DOMESTIC & HOMECRAFT

All cakes and pastries must be displayed on a white plate in a large resealable (freezer) bag

- 76 Children's Celebration Cake – judged on decoration
- 77 Jam Swiss Roll Recipe given page 7
- 78 **(Men Only)** Banana Bread with Chocolate chips Recipe given page 7
- 79 Loaf of bread
- 80 Lemon Drizzle Cake
- 81 A Treacle Tart
- 82 Classic Apple Tart

All jams, pickles and chutney must be covered with wax disc, cellophane and sealed by a rubber band. Decorative tops will be ignored and may affect judging outcomes.

- 83 Strawberry Jam
- 84 Lemon Curd
- 85 Mint Jelly
- 86 Tray of Eggs – visual only, no breaking of eggs

All wines, liqueurs, spirits and cordials must be exhibited in a clear glass bottle clearly labelled and the year stated.

- 87 One bottle of homemade **WHITE** wine. Not made from concentrate
Not less than 500 ml (one pint)
- 88 One bottle of homemade **RED WINE**. Not made from concentrate
Not less than 500 ml (one pint)
- 89 One bottle of homemade sloe gin
- 90 Any other homemade wine, spirit or liqueur not mentioned above
- 91 Any homemade cordial (to be diluted by the judge)
- 91a One bottle of homemade beer
- 91b One bottle of homemade cider

CLASS 77

JAM SWISS ROLL

Butter (to grease)

2 large eggs

50g caster sugar, plus extra 2 tbsp to dust

50g self-raising flour, sieved

100g strawberry jam

- Heat oven to 180C/160C fan/gas 4. Grease and line a 16 x 28cm Swiss roll tin with baking parchment.
- Beat the eggs and sugar together for 5 mins with an electric hand whisk until thick and pale. Gently fold in the flour in two batches using a large metal spoon. Pour the mixture into the tin and gently ease into the corners. Bake for 10-12 mins until golden and firm. Be careful not to overbake, or the sponge will break when rolled.
- While the sponge is baking, sprinkle 2 tbsp sugar over a square of baking parchment. Warm the jam in the microwave for 20 secs.
- Turn the baked sponge onto the sugared paper. Peel off the lining paper and spread the sponge with the warm jam. Roll up from the short edge using the paper to help you then cool on a wire rack.

CLASS 78

BANANA BREAD WITH CHOCOLATE CHIPS

- 1 ripe banana (peeled weight 100g/4oz)
- 1 tbsp milk
- 50g/2oz soft butter or baking spread
- 75g/3oz plain flour
- 75g/3oz caster sugar
- ½ tsp bicarbonate of soda
- ½ tsp baking powder
- 1 free-range egg
- 50g/2oz dark chocolate chips

Method

- Preheat the oven 160C/140C Fan/Gas 3. Grease and line a 450g/1lb loaf tin with non-stick baking parchment.
- Use a fork to mash the peeled banana in a mixing bowl. Add the remaining cake ingredients (except the chocolate chips) and beat with an electric hand whisk until combined and smooth.
- Stir in the chocolate chips and spoon the mixture into the prepared loaf tin. Level the top.
- Bake for 40-45 minutes or until well risen, shrinking away from the sides of the tin and golden-brown.
- Set aside to cool for 10 minutes, then remove from the tin and leave to cool on a wire rack.

SECTION J - CHILDREN'S CLASSES

- Adults, please encourage and supervise only
- Age of exhibitors is always taken into account

PLEASE REMEMBER: only write **names on the back** of entries

- 92 **Family entry:** 'A Scarecrow'
- 93 Butterfly Cakes (recipe given page 12)
6 displayed on a white plate in a large resealable (freezer) bag
- 94 An animal made from fruit and vegetables please give your creature a name
- 95 'Our Blue Planet' - A collage using any materials
- 96 Chocolate Cornflake Cakes
6 displayed on a white plate in a large resealable (freezer) bag
- 97 Handwriting – a set piece given on the following pages for each age group –
Please **do not** sign your handwriting on the front
- 98 Decorated pebble – please allow the pebble to be taken and hidden for others to find,
the pebbles will not be judged
- 99 Friendship Bracelet
- 100 **Junior Photography**
No mounts, maximum size 17.5cms x 12.5cms (5"x 7")
- a. Water
 - b. Nature
 - c. Holiday

4 YEARS AND UNDER

Eliza's Prize

Sponsored by friends in memory of Eliza Griffiths, whose love of children, (especially the very young,) and her enthusiasm for them to participate in creative activities and to encourage them to enjoy books and reading from an early age.

- 101 Colour the attached picture of an octopus - **under 4s**
- 102 Decorated blown egg (hard boiled or blown) - **under 3s**
Displayed in an egg cup

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Class 97

Handwriting

You may decorate your entry if you choose

Age 5 – 8

Flutter by
Butterfly
Fly away
Way up high
Wave down "Hi"
From the sky
Flutter by
Butterfly
Flutter by

Flutter By, Jaymie Gerard

Age 9 – 11

Blow wind, blow
And go, mill, go
That the miller may grind his corn
That the baker may take it
And into bread make it
And bring us a loaf in the morn.

Blow wind, blow
And go, mill, go
That the miller may grind his corn
That the baker may take it
And into bread make it
And bring us a loaf in the morn

Age 12-over

He clasps the crag with crooked hands;
Close to the sun in lonely lands,
Ring'd with the azure world, he stands.

The wrinkled sea beneath him crawls;
He watches from his mountain walls,
And like a thunderbolt he falls.

The Eagle, Lord Alfred Tennyson

RULES - PLEASE READ CAREFULLY

1. **All exhibits must be staged by the exhibitor between 8.00 and 10.00 am on Sunday 25th August 2019.**
On entering the marquee each exhibitor will be issued with entry cards which must be displayed **face down** with each exhibit. No exhibit shall be removed **before 4.00** pm on Monday.
PLEASE SEE PARKING INSTRUCTIONS ON THE NEXT PAGE
2. All exhibits must be the produce and work of the exhibitor and come from his/her garden, with the exception of the floral art classes. Pot plants should have been continually owned by the exhibitor for 13 weeks.
3. Exhibitors are to supply their own vases/containers, etc. These are to be collected between 4.00 and 4.15 pm on the Monday.
4. All cakes, pastries etc., must be covered with clear film.
5. Entry forms must be completed by the exhibitor and received, together with the correct fee, by 8.00 pm on **Thursday 22nd August 2019 to: Mr & Mrs Brown, The Old Post Office, Great Easton, Dunmow, Essex CM6 2DL** (next to P & A Wood's new showroom)
6. Each exhibit can only be entered into one class. No entries accepted by telephone. No entry forms will be accepted without the accompanying entry fees. **Cheques must be made payable to "The Five Parishes Show Account"**. Late entries may be accepted on Sunday morning but will be charged at £1 per exhibit.
7. **No exhibits will be accepted at The Old Post Office, by post or in person. They must be brought to the marquee on Sunday.**
Non-perishable exhibits may be brought to the Marquee between 2 and 4 pm on Saturday 24th August 2019
8. Exhibitors should indicate on their entry forms whether or not their exhibit is available for sale on Monday in aid of Show Funds, any item not collected by 4.30 pm on Monday will be sold.
9. Children's classes 93 to 100 are open to exhibitors up to **age 16 on 31st August 2018**. Children's classes will be judged by age categories 5 to 8, 9 to 11, 12 and over, subject to a sufficient number of entries.
10. Classes 101 is for age 4 years and under and Class 102 is for age 3 years and under only.
11. All exhibitors must vacate the marquee whilst judging is in progress.
JUDGING WILL BEGIN PROMPTLY AT 10.45 am ON SUNDAY.
12. The Judges' decisions are final. Whilst every care is taken, the show Committee cannot be held responsible for any loss or damage to exhibitor's property.
13. The Show Committee reserves the right not to award a prize if there are insufficient entries in any class.
14. The sale will commence no earlier than 4.30 pm on the Monday.

**ROSETTES will be awarded for 1st, 2nd and 3rd places
THE PRESENTATION OF CUPS AND TROPHIES
will be made on Monday at 4.15 pm (approx.)**

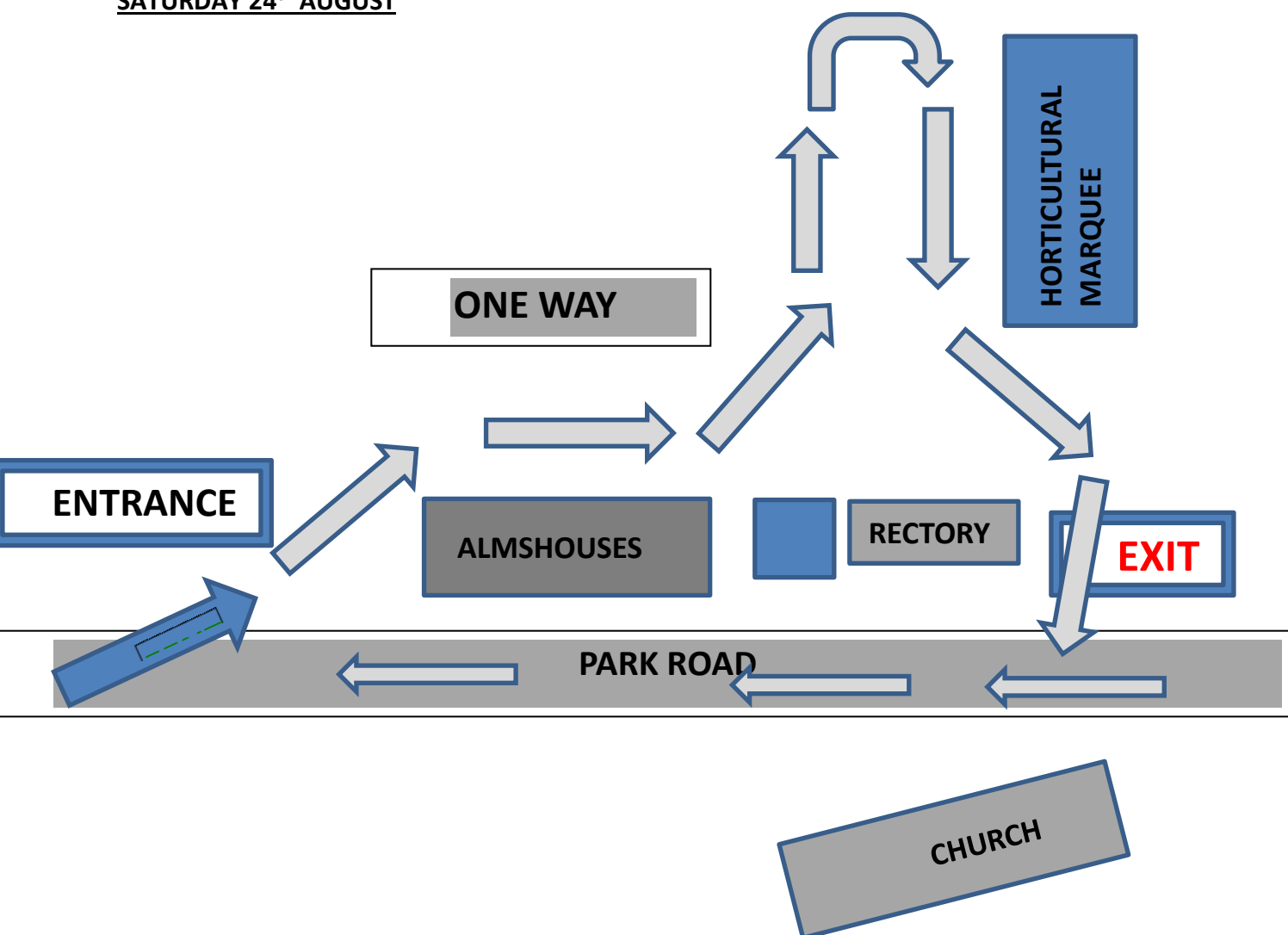
All horticultural marquee enquiries to: Patricia Fulcher 07968821277

PARKING AT HORTICULTURAL MARQUEE

PLEASE READ CAREFULLY

- Exhibits may be delivered/mounted between 8.00am and 10.00am
- **A ONE-WAY TRAFFIC SYSTEM WILL BE IN PLACE**
- Entry to the show ground will be behind the Alms Houses in Park Road.
- **THERE WILL BE NO ENTRY TO THE SHOW GROUND VIA THE RECTORY GATE**
- Please read the parking signs as you approach.
- Air Cadets will be on site to direct traffic.
- Please drop off/ mount your exhibits quickly to avoid parking congestion on the show ground.
- Cars must then be moved QUICKLY to the temporary car park—to avoid queues and to enable other exhibitors to drop off too.
- Air Cadets will be on the show field to direct car parking.
- EXIT FROM THE SHOW GROUND WILL BE VIA THE RECTORY GATE. THE GATE WILL BE MANNED
- All cars must be moved by 10.00 prompt.
- After 10.00 there is a £10 parking fee, which is the show parking charge.

NON-PERISHABLE EXHIBITS MAY BE DELIVERED AND MOUNTED BETWEEN 2.00 pm AND 4.00pm ON SATURDAY 24th AUGUST





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CLASS 93

BUTTERFLY CAKES

Ingredients

4 oz (100g) soft margarine
4 oz (100g) caster sugar
2 eggs
4oz (100g) self-raising flour
1 teaspoon baking powder

For the Icing
6 oz (175g) butter, softened
12 oz (350g) icing sugar, sifted
icing sugar sifted

Pre-heat the oven to 200C/400F/Gas 6. Place about 18 paper cake cases in bun tins. Measure all ingredients into a large bowl and beat well for 2-3 minutes until the mixture is well blended and smooth. Half fill the paper cases with mixture.

Bake in the pre-heated oven for about 15-20 minutes until the cakes are well risen and golden brown. Lift the cakes out of the bun tins and cool on a wire rack.

To make the icing, beat the butter and icing sugar until well blended.

Cut a slice from the top of each cake and cut this slice in half. Pipe a swirl of butter cream into the centre of each cake and place the half slices of cake into the butter cream at an angle to resemble butterfly wings. Dust the cakes with icing sugar to finish.

THE COUNTESS OF WARWICK'S COUNTRY SHOW
 Sunday 26th & Monday 27th August 2018
ADULT ENTRY FORM

ONE FORM PER PERSON PLEASE (may be photocopied or downloaded from our website)

Name: _____
 Address: _____

 Tel. No: _____
 email: _____

Entry forms and payment to: Mr. & Mrs. Brown, The Old Post Office, Great Easton, Dunmow, Essex, CM6 2DL by 8.00pm on Thursday 23rd August 2018

- **No forms will be accepted without entry fees and no entries will be accepted by telephone.**
- **ALL EXHIBITS MUST BE DELIVERED TO THE MARQUEE – SEE RULE 1 & 7**
- **Entry Fees: Adults 50p. per exhibit,**
- **Late entries £1 per exhibit (cheques should be made payable to "The Five Parishes Show Account")**
- **Put an X against the number in each class in which you intend to exhibit.**
(If more than one entry in any class please state how many)

<u>Class</u> A	<u>Class</u> B	<u>Class</u> C	<u>Class</u> D	<u>Class</u> E	<u>Class</u> F	<u>Class</u> G	<u>Class</u> H	<u>Class</u> I
1:	24:	28:	34:	46:	54:	60:	66:	76:
2:	25:	29:	35:	47:	55:	61:	67:	77:
3:	26:	30:	36:	48:	56:	62:	68:	78:
4:	27:	31:	37:	49:	57:	63:	69:	79:
5:		32:	38:	50:	58:	64:	70:	80:
6:		33:	39:	51:	59:	65:	71:	81:
7:			40:	52:			72:	82:
8:			41:	53:			73:	83:
9:			42:				74:	84:
10:			43:				75:	85:
11:			44:					86:
12:			45a:					87:
13:			45b:					88:
14:								89:
15:								90:
16:								91:
17:								91a
18:								91b
19:								
20:								
21:								
22:								
23:								

PLEASE ENTER TOTAL AMOUNT PAID: £ _____

PLEASE CIRCLE THE ENTRIES YOU ARE KINDLY DONATING FOR SALE
Please ensure that any items not for sale are removed between 4.00 and 4.15pm on Monday

THE COUNTESS OF WARWICK'S COUNTRY SHOW
CHILDREN'S ENTRY FORM

ONE FORM PER CHILD PLEASE

(may also be photocopied or downloaded from our website)

Name: _____

Address: _____

Tel no: _____

Age on 31st August 2018 _____ Years _____ Months

Put an X against the number in each class in which you intend to exhibit.

(If more than one entry in any class please state how many)

Entry Fees: Children 30p. per exhibit

Entry forms and payment to: Mr. & Mrs. Brown, The Old Post Office, Great Easton, Dunmow, Essex, CM6 2DL by 8.00pm on Thursday 23rd August 2018.

Late entries £1 per exhibit (cheques should be made payable to: "The Five Parishes Show Account")

Section J					
92:	93:	94:	95:	96:	97:
98:	99:	100:	101:	102:	

THE COUNTESS OF WARWICK'S COUNTRY SHOW
CHILDREN'S ENTRY FORM

ONE FORM PER CHILD PLEASE

(may also be photocopied or downloaded from our website)

Name: _____

Address: _____

Tel no: _____

Age on 31st August 2018 _____ Years _____ Months

Put an X against the number in each class in which you intend to exhibit.

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Section J					
92:	93:	94:	95:	96:	97:
98:	99:	100:	101:	102:	

CLASS 101

