



Schedule of Classes

(Please read this schedule carefully so that your entry avoids disqualification)

Schedule of classes and entry forms are available from the website www.comberaleigh.org, the phone box outside the Village Hall or scan the QR code below.

RULES

1. Entry fee is 25p per exhibit
2. Entries to be staged from 9.30pm to 11.00am **PROMPT**
3. Edible/cookery exhibits **must** be protected with a cover / clingfilm or the like
4. Exhibits should not be removed from the hall before 4.30pm
5. No more than one exhibit per person in any one class except for the Talent Corner in Section E Handicraft Class 38
6. In the event of a tie, the cups will be awarded to the highest number of first prizes given
7. Judges will have the final decision to withhold prizes in any one class where specimens are considered of insufficient merit and to disqualify doubtful specimens
8. **NO** exhibit shall be named

Doors open for viewing at 2.30pm Prize giving at 4.15pm

Admission Adults £1 Children 50p

Plant Stall and Raffle, Refreshments available



SECTION A – FRUIT AND VEGETABLES

1. Presentation of “Five” (5) a day home grown fruit and vegetables
2. “Face” on a plate – any vegetables, fruit, herbs, edible flowers
3. Courgettes – 2 x even sized 10-15cm flowers attached on a plate
4. Show us your onions! – a plate of home-grown onions
5. Your salad bowl – a selection of salad items
6. Culinary herbs – 4 x different kinds in a jam-jar
7. Beans – 4 x pods

SECTION B – FLOWERS

8. Rose – 1 x specimen bloom
9. Sweet peas – 6 x stems
10. Hydrangeas – 3 x stems
11. Vessel of mixed garden flowers
12. Your favourite potted plant
13. 3 x stems of foliage all different
14. Selection of pollinator friendly flowers

SECTION C – FLORAL ARRANGEMENTS

15. Buttonhole
16. Flowers arranged with fruit and/or vegetables
17. An arrangement in a “tin can”
18. An arrangement using 3 blooms and foliage
19. An arrangement on the theme of the World Cup

SECTION D –

HOME PRODUCE

20. 1 x jar of sweet preserve
21. 1 x jar of jam or marmalade
22. 4 x eggs on a plate
23. Home beverage – may be alcoholic
24. Brioche
25. Relish – any type
26. Deli corner – e.g. loaf of bread, charcuterie, cheese

COOKERY

27. 4 x breakfast muffins
28. 4 x Neenish Tarts
29. Tray bake – 8 slices
30. Biscuits or cookies x 5
31. Show us your buns! – 4 x the same bun
32. Tarte Tatin – any fruit and home-made pastry
33. Iced cherry cake – made to the given recipe supplied

SECTION E – (items to have not been previously entered in earlier shows)

HANDICRAFT

- 34. Artwork – any medium
- 35. Upcycling challenge
- 36. Yarn creation
- 37. Garden ornament – any material
- 38. Talent Corner - free choice, up to 2 items per entrant

PHOTOGRAPHY

- 39. Speed!
- 40. Friends and Family
- 41. A Combe Raleigh view
- 42. Nature close-up
- 43. Would David Attenborough approve – something he may like to see?

SECTION F – CHILDREN’S CLASSES

CHILDREN – 7 AND UNDER

- 44. Colour in the picture supplied any way you like! Available in phone box or scan QR for download.
- 45. Tallest weed
- 46. Animal, bug or insect made from any natural materials
- 47. Lego model – any choice of subject

CHILDREN – 14 AND UNDER

- 48. A garden in a boot
- 49. Gypsy Crisps – made to the given recipe supplied
- 50. Wildflowers in a jar
- 51. Talent corner – any choice of subject and materials

SECTION G – SPECIAL SECTION

- 52. An anniversary tribute to celebrate the 100 years of the Village Hall - a display in any materials that can be shown during the centenary celebrations in November.
A £10 prize is being offered and this section will be judged by public secret ballot

PLEASE DO ENTER AGAIN THIS YEAR – IT IS NOT A PROFESSIONAL EVENT, BUT A BIT OF FUN FOR ALL AND A GREAT AFTERNOON!

Many thanks to all those who help to make the annual village summer craft and produce show run so smoothly.

2026 CUPS TO BE AWARDED

Jack Real Memorial Trophy – Cup – awarded to the competitor with the most points in Section A – Fruit and Vegetables

The Charlie Bower Memorial Trophy – Rosebowl – awarded to the competitor with the most points in Section B – Flowers

Torswood Salver – awarded to the competitor with the most points in Section C – Floral Arrangements

Joan Davey Cup – awarded to the competitor with the most points in Section D - Home Produce

Margaret’s STAR BAKER Trophy – awarded to the competitor with the most points in Section D – Cookery

Admiral Graves Cup – awarded to the competitor with the most points in Section E – Photography

Grower’s Challenge Trophy – Barrow – awarded to the competitor with the most points in Sections A and B combined

The Ellishayes Cup – awarded to the competitor with the most points in Sections B and C combined

George Morton Moncrieff Memorial Plate – awarded to the competitor with the most points in Sections D and E combined

Kendall Davey Cup – awarded to the competitor with the most points in Section F – Children aged 7 and under

Combe Hill Cup – awarded to the competitor with the most points in Section F – children aged 14 and under

The Gould Cup – to the competitor winning Section G – Special Selection and People’s Choice

Runner-Up Challenge Trophy – Green Finger – awarded to the competitor with an entry causing the most amusement for the show team!

<p>1928 RECIPE FOR ICED CHERRY CAKE – to be followed for Class no. 33</p> <p>INGREDIENTS 170g butter 170g caster sugar 226g of plain flour ½ tsp baking powder 4 tbsp milk 113g glace cherries 56g candied citrus peel 1 drop of red food colouring 4 tbsp water 226g icing sugar</p> <p>METHOD You will need an 8” round cake tin</p> <p>Make the cake</p> <p>Ice the cake</p>	<p>RECIPE FOR GYPSY CRISPS – to be followed for Class no. 49</p> <p>INGREDIENTS 226g self-raising flour 113g sugar 2 tbsp golden syrup 2 tbsp boiling water 141g margarine 85g cornflakes 1 tsp bicarbonate of soda</p> <p>METHOD Mix all the dry ingredients together</p> <p>Melt the margarine and syrup together and add to the dry ingredients</p> <p>Dissolve the bicarbonate of soda in the water and mix with the other ingredients</p> <p>Roll the dough into small round balls</p> <p>Place on a greased baking tray and bake in the oven at 150c/300f/gas mark 2 for 20-25 minutes</p>
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