

CHITTLEHAMPTON & DISTRICT

81st

GARDEN SHOW



FAMILY DOG SHOW & FETE
SATURDAY
AUGUST 8th, 2026

www.chittlehamptongardenshow.co.uk

Proceeds in aid of Village Hall Fund



TOP TRAY COMPETITION RULES

1 The Top Tray class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets: carrots (3), cauliflowers (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), cucumber (2), tomatoes (6), French Beans (6 pods), sweetcorn (2), pepper (3), courgettes (3), red beet (3), aubergines (2).

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows: 7 points for size, shape and colour; 7 points for condition; 6 points for uniformity. The overall mark will be out of a total of 60.

2 All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18x24in), without bending any part of them. No part of any exhibit may exceed the size of the tray.

A tray or board measuring 45cm by 60cm (18x24in) can be used to display the vegetables, or the area can simply be marked on the staging. Where a tray has a lip or edge, it is the internal measurements that must not exceed 45cm by 60cm (18x24in).

3 A black cloth is permitted, and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on, will be allowed. Onion tops may be tied or whipped using raffia or string.

NOTES FOR EXHIBITORS AND JUDGES

*Carrots and parsnips must have foliage trimmed back to 7.5cm (3in). *Peas and beans must be displayed with some stalk attached.

* Tomatoes must be displayed with calyces (the green flower bud case).

* Judges may handle exhibits, open pods etc to check for quality.

*The tray, board or staging must not be cut or mutilated in any way at all - such as cutting holes for standing onions in.

* Judges should use their discretion when judging the Top Tray class, remembering that entries may come from inexperienced exhibitors.

* The points awarded should be clearly marked by the judges on the exhibitors' cards. *Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.

Failure to abide by any of these rules will lead to disqualification.



TOP VASE COMPETITION RULES

1 The Top Vase class is for a vase of mixed flowering stems containing a total of between 5 and 10, taken from a minimum of two different kinds of plants.

Please note that it is two different KINDS of plants, two varieties of the same plant are NOT two kinds.

2 The display is judged out of a total of 35 points, split into: 25 points for the colour, form, condition, quality and freshness of the flowers on display, and 10 points for the overall presentation and effects of the flowers in the vase.

The vase will be viewed from all directions. Judging of flowers should be to the normal rules used for other classes.

3 Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.

4 The vase can be any shape and size and made from any material, but must be in proportion to the display. No marks are awarded for the vase itself.

5 No accessories such as bows and additional foliage will be allowed. Foliage which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material - including florists' foam - to keep the stems in place is allowed.

NOTES FOR EXHIBITORS AND JUDGES

*Flowering stems can be taken from ANY flowering plant.

* The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william - which are all dianthus - would not be classed as different kinds.

* Use only fresh, home-grown flowers. No dried or silk flowers allowed.

*A vase, by definition, is any vessel that can be used to hold cut flowers and which is taller than it is wide at its widest point.

* The Garden News Top Vase class is open for anyone to enter and is not intended purely for growers who regularly display in single species classes at shows.

* Judges should use their discretion when judging the Top Vase class, bearing in mind that the entries may come from inexperienced exhibitors.

*Please note that the display has to be viewed all round.

* The points awarded should be clearly marked by the judges on the exhibitors' cards.

*** Any queries that may arise, regarding anything other than the above rules, should be referred to, and decided by, the show officials.

Failure to abide by any of these rules will lead to disqualification.

OPEN CLASSES

Quantity in parenthesis ()

Prizes: 25p, 20p and 15p

NO ENTRY FEE

Class

1. Peas (6 pods)
2. Shelled Peas (1/2 pint)
3. Broad Beans (6 pods)
4. 3 Potatoes, 3 Beet without tops,
3 Onions under 4" diam. Staged in a Seed Tray
5. Shelled Broad Beans (1/2 pint)
6. Runner Beans (6 pods)
7. Collection of Shelled Peas &
Shelled Broad Beans (1/2 pint of each)
8. Collection of Runner Beans, Broad Beans & Peas (4 of each)
9. Potatoes, white, kidney (5)
10. Potatoes, coloured, kidney (5)
11. Potatoes, white, round (5)
12. Potatoes, coloured, round (5)
13. Potatoes, collection of 4 distinct varieties
Prizes: 50p, 35p, 25p. (4 of each)
14. Shallots, excluding Hybrids (6)
15. Onion Sets (6)
16. Red Onions (6)
17. Onions, round, any variety (6)
18. Onions, any variety (3) & Shallots, any variety (3)
19. Carrots, long (3)
20. Carrots, stump rooted (3)
21. Parsnips (3)
22. Beet (Globe, without tops) (3)
23. Rhubarb (sticks) (3)
24. Lettuce (2)
25. Parsley (sprigs) (6)
26. Hybrid Shallots (6)
27. Turnips (3)

- 28. Vegetable Marrows (2)
- 29. Outstanding Vegetable (1 prize of 35p) (1)
- 30. Any Vegetable not previously mentioned,
excluding Tomatoes (2)
- 31. Collection of Vegetables, 5 kinds, 3 of each
(excluding Tomatoes) Prizes: 50p, 35p, 25p
- 32. One Vegetable & Cut Flower, one stem, in vase.
- 33. Trug or Basket of Vegetables, to be judged on culinary merit.
(Minimum of 4 kinds)
- 34. Collection of Vegetables, 4 kinds, 1 of each kind
- 35. Collection of Culinary Herbs in a small container (5)

FLOWERS

- 36. Sweet Peas (6 stems)
- 37. Flowers - other than Dahlias, Sweet Peas,
Roses or Chrysanthemums (3 stems)
- 38. Spray Chrysanthemums (3 stems)
- 39. Dahlias - Pompon, not exceeding 2" (3 stems)
- 40. Dahlias - Decorative, under 6" (3 stems)
- 41. Dahlias - Decorative, over 6" (3 stems)
- 42. Dahlias Cactus or Semi-Cactus, under 6" (3 stems)
- 43. Dahlias - over 6" (3 stems)
- 44. Vase of Mixed Annuals
- 45. Gladioli (3 stems)
- 46. Gladioli (1 stem)
- 47. Roses, H.T. (3 stems)
- 48. Asters (3 stems)
- 49. Pansies (6 stems)
- 50. Plant in Pot, any variety other than flowering, excluding ferns
- 51. Plant in Pot, flowering but excluding Fuchsias and Begonias
- 52. Fern
- 53. Begonia
- 54. Two Pots of Begonias
- 55. One Pot Begonia and one cut Begonia bloom
- 56. Fuchsia
- 57. Cut Flowers (3 stems) & one Pot Plant

58. Cactus or Succulent Plant

59. Orchid Plant

Pots in ALL Classes **not** to measure more than 8" across inside top.

Garden Class

60. Hanging Pot or Basket

61. Patio Container

FRUIT

62. Dish of Soft Fruit, shown with stems

63. Six Tomatoes

64. Tomatoes, cherry type, shown on vine

65. Six Apples (Cooking)

66. Six Apples (Dessert)

67. Dish of any other fruit

NOVICE GARDENERS

Open to any exhibitor who has not won more than Five Firsts at any Horticultural Show previously

68. Vase of Mixed Cottage Garden Flowers (10 stems maximum)

69. "5 a Day" - Vegetables and/or Fruit for Summer Lunch as picked (1 of each, minimum of 5 kinds) on a plate

SPECIAL PRIZES

Perpetual Silver Cup for highest number of points gained by a local exhibitor, and also the prize given by the Village Hall Committee.

Prize for Runner-Up: Voucher

The "Len Fagan" Memorial Cup - to be awarded annually to local exhibitor gaining most points in the Flower, Fruit and Vegetable Sections.

The "Percy Cockram" Perpetual Memorial Cup for the best exhibit in the Onion/Shallot classes

The "Ivan Rutland" Cup for highest number of points in Classes 68 & 69

Special Prize for most points gained by an Exhibitor not residing in the Parish or Postal District

Special Prize for Best Exhibit in the Flower Section, Classes 36-55

Special Prize for best vase of Sweet Peas,

Special Prize for the best dish of Potatoes

Special Prize for best Fuchsia Exhibit in Class 56

Voucher for best exhibit in Class 60

Voucher for best exhibit in Class 61

Special Prize for most points in Classes 1-35

The Committee acknowledges with gratitude DONATIONS given by:

***St John's Garden Centre
RHS Rosemoor***

Closing date for entry forms for ALL CLASSES

WEDNESDAY EVENING 5th AUGUST 2026

**Entry forms to: Julia Janes, Lea Cottage, Back Lane, The Square,
Chittlehampton EX 37 9QW (On lane up to Cricket Field)**

LATE ENTRIES WILL NOT BE ACCEPTED

HEMECRAFT CLASSES

Note: NO MORE THAN 2 ENTRIES PER CLASS PER PERSON
IN HOME CRAFT SECTION

**Entry Forms for Homecraft Classes to Secretary:
Julia Janes, Lea Cottage, Back Lane, The Square, Chittlehampton
by Wednesday Evening 5th August 2026
LATE ENTRIES WILL NOT BE ACCEPTED**

SPECIAL PRIZES:

Village Hall Perpetual Silver Cup for most points in Homecraft section +
£5.00

Special Prize for runner up

The "Jess Fubini" Perpetual Memorial Cup for the Best Exhibit in
Classes 70-85

OPEN CLASSES: Arranged by Chittlehampton Social Club

Prizes: 25p, 20p and 15p

NO ENTRY FEE

ALL EXHIBITS TO HAVE BEEN COMPLETED SINCE AUGUST 2025

70. Any Knitted article
71. Any Item of Tapestry/Cross Stitch/Embroidery
72. Any crocheted item
73. Any other craft
74. Painting – any medium
75. Poem – The Countryside
76. Homemade Greetings Card
77. Photograph – any animal or pet
78. Jar of Jam/Jelly
- 79 Jar of Pickle/Chutney
80. Victoria Sandwich – see recipe – sponsored by Chittlehampton shop
81. 4 Scones (Flavour of choice)
82. Gluten free Loaf Cake
83. Loaf of Bread (made in a bread machine)
84. 4 plain Chocolate Brownies
85. 4 decorated cupcakes
86. Quiche or Savoury flan (Flavour of choice)
87. 4 Sausage Rolls
88. 4 Savoury biscuits or Cheese straws
89. Any Wonky fruit or vegetable
90. 1 Buttonhole flower

CHILDREN'S CLASSES

Age to be stated on each exhibit

NOTE: NO MORE THAN 2 ENTRIES PER CLASS PER CHILD

Ivor Bourne Cup presented to child with most points

The Chronicle Cup for best exhibit in Children's Classes

92. Vegetable or fruit animal/ monster - all ages
93. Paper aeroplane – 9 and under
94. Origami – any subject -10 and over
95. Model made from Lego, K'nex, Mega Blocks or any other - all ages
96. Painting or drawing of my pet or a relative - 9 and under
97. Painting or drawing - any subject - 10 and over
98. Decorated cupcakes – 10 and over
99. Decorated Gingerbread Man/Lady – aged 9 and under
100. Scarecrow up to 12" – all ages
101. Photograph – around my Village – all ages

Victoria Sponge Recipe

Ingredients

For the Sponge:

- 4 Large eggs
- 225g/8oz caster sugar, plus extra for sprinkling
- 225g/8oz self-raising flour
- 1 level tsp baking powder
- 225g/8oz unsalted butter, softened, plus extra for greasing

Raspberry or Strawberry Jam

For the Butter Cream Icing:

- 100g/3½oz unsalted butter, softened
- 200g/7oz icing sugar, sifted
- 2 tbsp milk

Method:

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins (use a piece of baking or silicone paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated). Line the bottom of the tins with a circle of baking paper.
2. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder and soft butter. Mix everything together until well combined. Be careful not to over-mix – as soon as everything is blended you should stop. The finished mixture should be of a soft ‘dropping’ consistency.
3. Divide the mixture evenly between the tins. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
4. Place the tins on the middle shelf of the oven and bake for 25 minutes. Don't be tempted to open the door while they're cooking, but after 20 minutes do look through the door to check them.
5. While the cakes are cooking, make the jam. Put the raspberries in a small deep-sided saucepan and crush them with a masher. Add the sugar and bring to the boil over a low heat until the sugar has melted. Increase the heat and boil for 4 minutes. Remove from the heat and carefully pour into a shallow container. Leave to cool and set.
6. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in the tins for 5 minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack to cool completely.
7. For the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Add the remaining tablespoon of milk if the buttercream is too thick. Spoon the buttercream into a piping bag fitted with a plain nozzle (if using, alternatively spread the buttercream using a round-tipped knife).
8. To assemble, choose the sponge with the best top, then put the other cake top-down on to a serving plate. Spread with the jam, then pipe the buttercream on top of the jam. Place the other sponge on top (top uppermost) and sprinkle with caster sugar to serve.

FAMILY DOG SHOW

Registration 1.45pm

STARTS 2.00pm



Entries on the day- £2.00 per entry

Judge ; Lynne Hall, K9 Focus : Organiser - Keith Routledge

Rosettes for All Classes

- 1. Best Puppy up to 12 months**
- 2. Best Child Handler: up to 15 years**
- 3. Best Rescue Dog or Bitch**
- 4. Best Cross Breed**
- 5. Best Pedigree / Pure Bred**
- 6. Most Handsome Male**
- 7. Prettiest Bitch**
- 8. Best Condition**
- 9. Best Veteran/Old timer over 8 years**
- 10. Dog most like their owner**
- 11. Waggiest Tail**
- 12. Quickest Sit**
- 13. Longest sit/stay**
- 14. Best Fancy Dress (any theme)**
- 15. Best in Show (for winners of all classes)**

Please pick up after your dog and use the bins provided

DOGS MUST BE KEPT ON A LEAD AT ALL TIMES

DOGS MUST NOT BE TAKEN INSIDE THE VILLAGE HALL (GUIDE DOGS EXEMPTED)

SECRETARY: Julia Janes

TREASURER: Martin Ives

JUDGES: Fruit & Vegetables – Bill Lee
Flowers – Bill Lee
Homecraft –
Childrens – Molly Routledge
Victoria Sponge – Caroline Beardsmore
Dog Show – Lynne Hall, K9 Focus

~ RULES FOR EXHIBITORS _

1. PROTESTS:

Any protest must be delivered in writing to the Secretary by **ONE HOUR** after the Show is **OPEN** to the public.

A protest must be accompanied by a deposit of 50p, which will be refunded if the protest is upheld, but **NOT** otherwise.

- 2. All Exhibits to be grown by the Exhibitor**
- 3. Exhibits to be staged by 10.0am. Judging to commence at 10.15am**
- 4. No Exhibits to be cleared before 4.45pm**
- 5. Prize-giving 4.30pm.**
- 6. The Judges reserve the right to cut specimens as required.**
- 7. The decision of the Judges will be final**

8. LIABILITY FOR LOSS:

All exhibits, personal property, etc. will be at the risk of the Exhibitor, and the Committee will **NOT** be liable for loss or damage due to any cause whatsoever.

NOTE

**IT IS HOPED THAT MANY OF THE EXHIBITORS WILL ALLOW THEIR EXHIBITS TO BE SOLD BY DONATION AT CLOSE OF SHOW, FOR THE BENEFIT OF THE VILLAGE HALL FUND.
PLEASE BE AS GENEROUS AS YOU CAN.**