

2026 Chearsley Show

A non profit making event 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!



2026 Chearsley Show

Saturday 12th September
The Village Hall

Flowers

Fruit & Vegetables

Baking & Preserves

Art & Craft

plus a special section
for children

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 free
- Tea and cake available until 4.30 pm
- 3.30 pm** Presentation of awards
Raffle draw
- 4.00 pm** Collection of exhibits

Rules for Chearsley Show

- ✿ Entry forms or on line entries should be submitted by Wednesday 9th September.
- ✿ One entry only is allowed in any one class, except for Art & Craft. 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 12th September.
- ✿ The Judge's decision is final.

Completed form to be returned by Wednesday 9th September to:
Marion Grapes, Kylling House, Church Lane
email: mazgrapes@yahoo.co.uk



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.

- D1** Cupcakes, decorated, plate of 6 – own recipe
- D2** Brownies, plate of 6 – own recipe
- D3** Bakewell Tarts, plate of 6 – own recipe
- D4** Jam Tarts, plate of 6 – own recipe (men and boys only)
- D5** Chocolate Eclairs, plate of 6 – own recipe
- D6** Apple Pie – pastry and filling own recipe
short crust pastry top and bottom, diameter 20 cms
- D7** Celebration “Show-Stopper” baked and decorated – own recipe
- D8** Victoria Sponge – see recipe
- D9** Cheese Scones, plate of 6 – see recipe
- D10** Quiche, – own recipe and choice of filling
(shop bought pastry permitted)
- D11** Bread, 1 white loaf, 1lb of dough (must not use a breadmaker)
- D12** Bread, fancy loaf, sweet or savoury – own recipe
- D13** Jam, 1 clear jar – contents described and dated
- D14** Marmalade, 1 clear jar – contents described and dated

Art & Craft

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

Photographs maximum size A4 (210 x 297mm). Pictures, crafts, and models any size.

Multiple entries may be submitted in this section.

- AC1** Photograph, featuring wildlife, identified
- AC2** Photograph featuring a building, location stated
- AC3** Photograph of Chearsley, location stated
- AC4** Picture, drawing or painting, medium stated
- AC5** Digital or computer enhanced image
- AC6** Handcrafted item, any medium eg. tapestry, embroidery, knitting, crochet, découpage
- AC7** Model or sculpture, using any materials

Flowers

*All flowers to be judged on overall appearance,
including how they are presented and choice of vase.*

- FL1** Dahlia, 3 stems
- FL2** Vase of Mixed Flowers, 5 stems
- FL3** Rose, 1 single stem, either a large flower or cluster
- FL4** Rose, 3 stems of any kind
- FL5** Cosmos, vase of 3
- FL6** Aster, 3 stems
- FL7** Chrysanthemum, 3 stems
- FL8** Flowering Pot Plant, any variety – pot not exceeding 15 cms overall
- FL9** Foliage in a vase
- FL10** Any single stem in a vase

Flower Arrangements

Bought flowers for flower arrangements are acceptable

- FLA11** A creative arrangement using foliage and flowers
in the theme of “September Sunshine”
- FLA12** A miniature arrangement using flowers and/or foliage –
height no more than 11 cms and width no more than 10 cms



Vegetables

*All vegetables and fruit to be judged on overall appearance,
including how they are presented, and your choice of dish or plate*

- V1 Beans French, 6
- V2 Beans runner, 6
- V3 Carrots long pointed variety, 4 – not more than 8 cms leaf stalk
- V4 Carrots stump rooted, 4 – not more than 8 cms leaf stalk
- V5 Courgettes, 4 – no longer than 15 cms
- V6 Peppers / Capsicums, 2
- V7 Onions, 3 grown from sets
- V8 Potatoes, 4 white – 1 variety
- V9 Tomatoes, single variety, 3 – complete with stalk (calyx)
- V10 Tomatoes, cherry variety, 6 – complete with stalk (calyx)
- V11 Parsnips, 3 – tops trimmed to 15 cms
- V12 Beetroot, 3 globe – tops trimmed to 5 cms
- V13 Cucumber, 1 single
- V14 Heaviest Marrow
- V15 Longest Runner Bean
- V16 Leeks, 1 pair
- V17 Vegetable, any other – 1 only
- V18 Collection of Vegetables – 1 each of 4 different types
- V19 Herbs, arrangement of 4 different kinds in a clear jar – foliage only
- V20 Misshapen Vegetable – as rude as you like!

Fruit

- F1 Apples cooking, 4 unpolished
- F2 Apples eating 1, 4 unpolished
- F3 Any other fruit, 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.

Classes 2 and 3 entries in **CH1** and **CH2** will be judged on decoration **and** taste.

- CH1** Decorated fairy cakes, plate of 6
Try making your own fun edible decorations with sugar paste.
- CH2** Junior "Show-Stopper" cake
Bake and decorate an amazing celebration cake.
- CH3** A favourite photograph taken by entrant, maximum size 10 x 15 cms
Any subject. How about snapping your pet doing something cute?
- CH4** Picture, any medium - size A4
Paint, pencil, crayon, pastel, charcoal, or a mixture. Your choice!
- CH5** Garden on a plate - maximum size 25 cms
How much detail can you get into a tiny garden?
- CH6** A painted or decorated stone or pebble - any theme
No bigger than 20 cms in any direction.
- CH7** Model made from any vegetables
Let your imagination go wild to create something - any theme, a mythical creature from outer space or a monster from the deep!
- CH8** Craft or model
Show off your crafting skills using recycled materials.
No bigger than 25 x 25 cms.
- CH9** Make a "Bug Hotel!". No bigger than 25 x 25 cms.
- CH10** Posy in a clear jar using flowers and foliage.
- CH11** Hand-tied posy.
- CH12** Any fruit or vegetable you have grown yourself.

Under Fives

- T1** Decorated fairy cakes, plate of 3
- T2** Picture or collage, any medium - size A4
- T3** Playdough model