DOMESTIC SECTION

Saturday 10th and Sunday 11th August 2024

SECRETARY

Mandy Marshall, 241 Thameside, Chertsey, KT16 8LD Tel: 01932 567334 email: mandyjmin@outlook.com

REGISTER ENTRIES

Entries must be registered by **9pm on Wednesday 7th August 2024** to the Domestic section secretary details above, All entries will be confirmed. Exhibitors should try to submit written entries by email or post to minimize errors. Unregistered entries will **NOT** be accepted on Friday or Saturday morning. Please state child's age for Children's entries.

ENTRY FEE

Payable when registering entries by post or when bringing exhibits for staging. Classes 1d – 28d and 41d – 50d **50p** per class. Classes 30d to 39d **30p** per class. Maximum of 2 entries per class per person.

FREE ONE DAY SHOW ENTRY PER ENTRANT ENTERING 8 OR MORE EXHIBITS

STAGING REQUIREMENTS

Please bring exhibits to the **horticulture tent** for staging Jam, Preserve, Beer, Liqueur and Wine exhibits to be staged on **Friday 9**th **between 2pm and 7pm** or Saturday 10th August between 7:30am and 9:00am. Baking and Children's exhibits to be staged on **Saturday 10**th **August between 7:30am and 9:00am**.

Should you have a problem with any staging requests above please let us know when registering your entries so that alternative arrangements can be made.

Exhibits will be marked with your exhibitor number which will be issued by the section secretary, DO NOT label with your name (such labels will be removed),

All entries must remain until **5pm on Sunday 11th of August**Any exhibit not collected by 6pm will be destroyed.

JUDGING

The Craft, Domestic & Horticultural Marquee will be closed for Judging on the Saturday from 9:30am until judging has finished. Approx. 12.30pm.

PRIZES

Class 01d – 28d and 41d – 50d : 1st £2.00, 2nd £1.00, 3rd 50p Children's classes 30d – 39d : 1st £1.00, 2nd 60p, 3rd 30p. Classes with less than three entries will be awarded for 1st place only.

There will be a presentation of Trophies around 4pm on Sunday 11th August.

CULINARY COMPETITION

The **PAT GRAY Trophy** will be awarded for most points in Classes 1d – 28d

STEWARDS: Beth Lister, tbc

BAKING CLASSES JUDGE: Mrs Jackie Cox

All items to be covered with an ample amount of cling film to afford re-covering after judging please.

- Old Victoria sandwich using your own recipe (filled with jam)
- 02d Tray Bake (NOT Brownies) 4 pieces
- 03d Fruit Cake 175mm (7"approx) round tin.
- 04d Ginger Cake made in a loaf tin
- 4 pieces of confectionary (Fudge, Chocolates, Sweets etc)
- 06d 4 pieces of Shortbread
- 07d 3 Fruit Scones
- 08d 3 Cheese Scones
- 09d Your favourite Tea Loaf
- 10d Loaf of Handmade bread
- 11d 4 Handmade Biscuits (please label)
- 12d Loaf from your bread machine
- 13d Chocolate cake of your choosing
- Any other savoury item (not listed in this section, please specify)
- Any other dessert (not listed in this section, please specify)
- 18d 6 Hens Eggs (all one colour). Please label with breed & a picture
- 19d 6 Eggs, other than hens (all one colour). Please label with breed & picture
- 50d 4 Dog Treats

JAM AND PRESERVE CLASSES JUDGE: Mrs Sandra Smith

All jars to have a plain label with the fruit used and date made.

Preserves to have been made within the last 12 months.

- 21d jar of soft fruit jam
- jar of stoned fruit jam
- a small jar of jelly gift topped
- jar of marmalade
- small jar of lemon or orange curd
- 26d small jar of chutney
- 27d Jar of pickled vegetables
- jar of your choice not listed in classes 21d 27d

CHILDREN'S CULINARY CLASSES JUDGE: Mrs Cassandra Gray

The CASSANDRA SHIELD will be awarded for most points in Classes 30d - 39d

Please state age on entry form.

Children	aged 3 - 10 yrs Classes 30 - 31 decoration only to be judged						
30d	4 Decorated small cakes - Theme: Space						
31d	Model made in marzipan/sugar paste – item found on the River Thames						
32d	4 Chocolate Brownies						
33d	3 Scones (sweet or savoury – please label)						
34d	4 pieces of shortbread						
Children aged 11 - 16 yrs							
35d	4 Butterfly cakes to your own recipe						
36d	4 Chocolate Brownies						
37d	Model made in marzipan/sugar paste – Item found on the River Thames						
38d	3 Scones (sweet or savoury – please label)						
39d	2 Small Sausage Rolls						

BEER, LIQUEUR & WINE COMPETITION

JUDGE: Mr Adrian Humphries

SPECIFIC REQUIREMENTS

Liqueur can be exhibited in clear half bottles.

All bottles to have labels, size approx. 50 x 19mm, (2" x 3/4"). One label just below the shoulder to show the main ingredient or blend. The second label should be 25mm, (1"), up from the bottom of the bottle to show Class and Exhibitors number, both labels to be affixed midway between seams.

SPECIFIC REQUIREMENTS FOR WINE ENTRANTS

All wine should be exhibited in clear, white, punted, Bordeaux style glass bottles, approx. 26 fl.oz. 70-75 cl. White plastic topped corks only to be used. Air space between bottom of cork and surface of wine should be between 6.4mm and 19mm, (¼" and ¾")

CLASSES

41d	one bottle homemade wine – sweet red
42d	one bottle homemade wine – dry red
43d	one bottle homemade wine – rose
44d	one bottle homemade wine – sweet white
45d	one bottle homemade wine – dry white
46d	one bottle homemade wine – other white
47d	one bottle homemade beer
48d	one bottle liqueur – can be fortified.

Please complete this entry in BLOCK LETTERS - ADULT												
NAME:												
ADDRESS:												
#												
POST CODE:												
TELEPHONE NO:												
Email Address:												
CLASSES ENTERED (Please enter one class number per box)												
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Total number of entries:							£					
5551 												
CHILDRENS - Adult to complete Address details above												
Child's Name: Age:												
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entries: