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|  | **RULES** |  |  | | **PERPETUAL CHALLENGE CUPS** | |
|  |  |  |  | | *Trophies to be competed for each year and held by the winner for one year only.* | |
| 1. All classes except Novice Classes (see Rule 16) are open. A novice is someone who has not previously won a 1st, 2nd or 3rd prize in any class of that section.  2. Exhibitors may enter only one exhibit per class.  3. All exhibits must be staged by 10.30am on the day of the show.  4. Entries in the Home Produce Section must be covered.  5. An entry in the Craft Section must not have been entered in the Link Villages Produce Show before.  6. Entries in the Photographic Section must not have been entered in the Link Villages Produce Show before. Maximum print size allowed is A4 (A5 for Novice Class 68). Mounting optional.  7. All exhibits must remain on display until 4.pm when they will be sold unless otherwise notified on the Entry Form.  8. Items in the vegetable, fruit, home produce, preserves and flower sections will be auctioned unless removed between the Prizegiving and the start of the Auction.  9. The Organisers are not responsible for any loss or damage to Exhibitors' property.  10. Entry fee per class 20p, Entry to Teenage and Children's classes is free.  11. A First Prize of £1 will be awarded in each class. Young People’s classes will have additional prizes of 70p (Second) and 40p t(Third).  12. The Judges' decisions will be final. Prizes in all classes will be awarded at the Judges' discretion.  13. There will be cups awarded so it is essential and fair that each entry is marked with a single exhibitor's name. eg "Mr" or "Mrs".  14. Late entries will be accepted on the day of the show between 8.30 and 10am except for Class 13. Late entry fee is 50p per entry.  15. Points for the Gordon Shutler Cup will be based on the number of classes entered (1 point per class); the number of sections entered (6 points per section); the number of prizes won (3 points per prize plus a bonus point for each 1st or best in show). In the event of a tie the number of sections in which 1st prizes have been won will be taken into account.  14. Entry forms and fees should be sent by Tuesday 27 August to:  **Chrissie Peckham, Crossways, Frogham Hill, Frogham, SP6 2HW**.  ACKNOWLEDGEMENTS  The Produce Show Committee would like to express their gratitude to all those who sponsored and helped with the organisation of this year's show.  Cover design is based on **Katie Nicholls'** winning entry in the 2014 Teenagers Class 71 "A logo for the Link Villages Produce Show".  Most cups kindly donated by Hyde and Frogham Women's Institute. | |  |  | |  | |
|  |  | | **THE LORD ROYLE ROSE BOWL** | **THE SEVIER CUP** |
|  |  | | In memory of Lord Royle. Presented by the Hon. Mrs John Davis and Mr Ralph Roberts  for the Best Rose in Show from Classes 30 to 31 | Presented by the Sevier Family for the highest number of points in the Vegetable Section  other than the Overall Winner of the Show |
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|  |  | | **THE PARMITER CUP** | **THE DURHAM CUP** |
|  |  | | Presented by Miss Mary Parmiter for the Best Exhibit in Classes 19 to 23 inclusive | Presented by Mr and Mrs Leslie Newcombe for the Winner of Class 13 |
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|  |  | | **THE FREDERICK BENHAM CUP** | **THE GWEN KEITH CUP** |
|  |  | | In memory of Mr Frederick Benham. Presented by Mr and Mrs John Benham for the highest number of points in the Flower and Pot Plant Sections, other than the Overall Winner of the Show | In memory of Mrs Gwen Keith. Presented by Mrs Betty Keith for the highest number of points in the Produce and Preserves Sections |
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|  |  | | **THE HYDE CUP** | **THE CRAFT CUP** |
|  |  | | Presented by Major Dawn Gibbes for the highest number of points in the Flower Arrangements Section | Presented by Mrs Topsy Saxby for the Best Exhibit in Classes 69, 70, 72 and 73 |
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|  |  | | **THE OGDENS CUP** | **THE HAMILTON TROPHY** |
|  |  | | Presented in memory of 'Rusty' Burnham for the Winner of Class 50 | Presented by Mrs Jean Biddle in memory of Eric Hamilton for the Winner of Class 71 |
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|  |  | | **THE HOLLANDS CUP** | **THE ALLEN CUP** |
|  |  | | Presented by Mr and Mrs Alan Hollands for the winner of the Older Children’s Section | Presented by Mr and Mrs Allen for the Winner of the Younger Children’s Section |
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|  |  | | **THE ALLISON CUP** | **THE JUBILEE CUP** |
|  |  | | Presented by Mr Philip Allison and Mrs Leslie Allison for the highest number of points in Classes 64 - 67 | Established in 2012 to commemorate the Diamond Jubilee of HM Queen Elizabeth II for the Winner of the Teenage Section |
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|  |  | | **THE GORDON SHUTLER CUP** | **THE BURNHAM CUP** |
|  |  | | Presented by the Shutler Family for the most points for participation and effort, calculated in accordance with Rule 17, other than the Overall Winner of the Show | Presented by Mr Charles Burnham & Mrs L. Burnham for the Overall Winner (highest number of points in Show) |
|  | | **APPLE CAKE RECIPE** 115g unsalted butter, 225g self raising flour, 2 tsp ground cinnamon, 115g light brown sugar, 1 large egg, 6-8 tbsp milk, 225g Bramley or Granny Smith apples, peeled & diced, 100g sultanas, 2 tbsp demerara sugar. Mix the flour and cinnamon together, add the butter and rub into the flour until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6-8 tbsp of milk. Add the apples and sultanas. Put in a 20cm greased cake tin. Sprinkle with demerara sugar. Bake for 30-40 mins. 180C (140C fan) until it passes the ‘skewer test. | | |