



Canwell Show

On-Line Schedule for Marquee Classes

Saturday 12th August 2017

at The Showground, London Road, Canwell,
Sutton Coldfield B75 5SQ

**MARQUEE ENTRIES CLOSE
SATURDAY 5th AUGUST**

ALL Open Classes

Marquee Entries Close Saturday 5th August

**ALL PRIZE MONEY WILL BE PAID IN CASH
AT CANWELL SHOW THIS YEAR.**

MARQUEE SECTIONS

The marquee will be open for staging from 5.00 p.m. the evening before the Show, and lighting will be available all night in the Floral Art area. Exhibits in Classes 100-200 to be staged by 9.30 a.m. on Show Day, when the marquee will be closed for judging. The marquee will be closed for public viewing at 5.00 p.m; exhibitors will be re-admitted at 5.15 p.m. to remove their exhibits on presentation of their exhibitor's card. All exhibits must be cleared by 6.00 p.m. See Show Rules.

FLORAL ART

JUDGE :- Mrs Ann Horsley, Masefield Road, Stratford upon Avon

Entry Fees:- Class 100 - £2.25 per entry
Classes 101 - 106 - £1.75 per entry
(Minimum entry fee £7)

Entries restricted to One entry per Class, per person

All arrangements will be judged according to the NAFAS Competition Manual Second Edition 2009.

A copy of the NAFAS Competition Manual Second Edition 2009 can be obtained from Mrs Simone Squire, NAFAS Trading Officer, South Midlands Area, 18 Wakefield Way, Nether Hayford, Northants NN7 3LV Tel 01327 342167 email simonesquire@talktalk.net. The cost of the Manual is £5.

Arrangements to be staged at the Showground, except for Classes 103 which may be submitted ready assembled. Classes 102-106 will be staged on tabling covered with white polythene. Competitor's own background may be used but must be self supporting. N.B. all measurements are approximate. The Committee are not responsible for any loss or damage incurred during the Show.

CLASS 100 THE FUN OF THE FAIR. An exhibit.
A white painted 120cm square base, 15cm deep will be provided.
Maximum height from base 91cm.

CLASS 101 BRIGHT AND BEAUTIFUL. A pedestal exhibit.
A white painted 120cm square base, 15cm deep will be provided.
Competitors to provide own pedestal.
Height not to exceed 215cm overall, because of the height of the tent, but may be 200cm across its widest part.

CLASS 102 TENSION. A contemporary / modern exhibit.
Space allowed 61cm wide, 67cm depth, height unlimited.

CLASS 103 TRINKETS A petite exhibit.
Space allowed not more than 25cm width, 25cm depth and 37cm height.
May be submitted already assembled.

CLASS 104 BOXING CLEVER. An exhibit to include a box or boxes.
Space allowed 75cm wide, 67cm depth, 100cm high

CLASS 105 BOLD AS BRASS. An exhibit.
Space allowed 75cm wide, 67cm depth, 100cm high.

CLASS 106 NEPTUNE'S KINGDOM. An exhibit.
Space allowed 75cm wide, 67cm depth, 100cm high.

BACKGROUND WILL BE MARQUEE EXCEPT CLASS 100

Prizes	Class	1st	2nd	3rd
	100	£45	£35	£25
	101	£30	£25	£20
	102-106	£20	£15	£10

FLOWERS

JUDGE :- Mr David Howell, Station Road, Hatton Station, Warwickshire

Entry Fee - £1.25 per class (Minimum entry fee £7)

107. Garden News Top Vase Class. To comply with current Garden News Competition Rules. Awards will be in accordance with those offered by the Sponsoring Company.

108. Container of Flower/Foliage All Round Display – space allowed 24” x 24”.

109. Begonia in Flower. Pot Size 6” max.

110. Begonia Foliage Only. Pot Size 6” max.

111. Fuchsia Any Cultivar. 5” Max Pot.

112. Fuchsia Any Cultivar. 8” Max Pot.

113. Pelargonium Zonal. (everyday Geranium). 5” Max Pot.

114. Pelargonium Regal. (indoor type). 5” Max Pot.

115. Pot Plant in Flower (other than Begonia, Fuchsia or Pelargonium).

116. Pot Plant in Foliage.

117. Dahlia. 3 Blooms Pom-Pom Variety.

118. Dahlia. 3 Blooms Cactus Variety.

119. Dahlia. 3 Blooms Decorative Variety.

120. A single Stem H.T. Rose.

121. A Single Stem of Spray Rose.

122. One Vase of Annuals – Mixed Cultivars.

123. A Vase of Sweet Peas. 5 Stems Only.

124. Gladioli. 3 Spikes in Flower.

125. One Vase of Perennials. Mixed Cultivars.

126. Lavender. 5 Stems (in Water).

127. Marigold. 3 Cut Stems (in Water).

128. 3 Stems of Flowering Shrubs/Trees.

129. 3 Stems of Pinks.

130. One container Cactus or Succulents.

131. Specimen Cut Flower/Spike except Rose.

Prizes :	Class	1st	2nd	3rd
	108-131	£8	£6	£4

VEGETABLES AND FRUIT

JUDGE :- Mr S Gardner, Webb Lane, Hall Green, Birmingham

Entry Fee - £1.25 per class (Minimum entry fee £7)

132. **A Collection of Garden Vegetables and Fruit** - shown for effect.
(space available - width of table by 1200mm length)
133. **Garden News Top Tray Class** To comply with current Garden News Competition Rules.
Awards will be in accordance with those offered by the Sponsoring Company.
134. **Potatoes**, five white)
135. **Potatoes**, five coloured
136. **Onions**, four heaviest shown as grown. (must be sound)
137. **Onions**, three (dressed)
138. **Beans**, six runner
139. **Beans**, six dwarf
140. **Beans**, six broad
141. **Peas**, six pods
142. **Carrots**, long/intermediate/stump, 3" stalks
143. **Tomatoes**, Traditional Five
144. **Tomatoes**, Cherry Nine
145. **Tomatoes**, any other, may include Beefsteak
146. **Marrows** – a brace
147. **Marrow**, one heaviest
148. **Shallots**, 12 (under 25mm in diameter)
149. **Shallots**, 12 (over 25mm diameter)
150. **Cabbages**, two (102mm stems)
151. **Cauliflower**, two (102mm stems)
152. **Lettuce**, two (with roots)
153. **Beetroot**, three (untrimmed)
154. **Cucumber**, one only
155. **Any Other Vegetable** , 1 entry per person
156. **Soft Fruit**, other than Currants dish of Ten
157. **Currants**, black & other than , One Dish on strings
158. **Stone Fruit**, not less than five and not more than Nine fruits per dish of one kind

Prizes :	Class	1st	2nd	3rd
	132	£20	£10	£5
	133-158	£8	£6	£4

DOMESTIC CLASSES

JUDGES :-

Mrs J Tattersall, Alvecote House, Alvecote Lane, Alvecote, Tamworth,
Mrs Nancy Hawksworth, Moor Farm, 1 London Road, Shardlow
Mrs Christine Harte, 45 George Ave, Mile Oak, Tamworth
Mrs Yvonne Trivette, Boultsbees Farm, Wigston Hill, Hurley, Nr Atherstone

Exhibits in Classes **160-173** should be placed in Polythene Bags!

Recipes are given in **metric**.

Exhibits in Classes **174-180**, max. jar size 454g & only one entry per mixture.

State date that entry was made in full on label.

Sugar preserves fill to rim. Vinegar preserves fill to within ½ in.

NB - No trade names on jars or lids

Class

160. Orange Marmalade Loaf, to be made by a child not exceeding 8 years of age.

(age on entry form and to accompany exhibit – No Entry Fee.)

Recipe: 175g SR Flour, 115g butter, pinch of salt, 85g sultanas, 85g soft brown sugar, 2 medium eggs, beaten, 150g orange marmalade.

Method. Pre-heat oven to 180°C/350°F/Gas 4. Line a 900g loaf tin with baking parchment. Rub the flour, butter and salt together until the mixture resembles fine breadcrumbs, then stir in the sultanas and sugar. Pour in the beaten eggs and mix well. Spoon one third of the mixture into the lined loaf tin then spread over half the marmalade. Top this with another third of the cake mixture then the other half of the marmalade. Finish with the remaining third of the cake mixture, smoothing over the top. Bake in the pre-heated oven for about 1 hour or until golden brown and firm to the touch. Leave to cool slightly in the tin before turning on to a wire rack.

161. Muesli Squares, to be made by a child 9 to 12 yrs of age.

(age on entry form and to accompany exhibit – No Entry Fee.)

Recipe: 150g butter or margarine, 3 tbsp clear honey, 225g muesli, 150g oats, 50g soft brown sugar, 25g cherries or apricots, chopped, 2 tbsp golden syrup.

Method: Preheat oven to 200°C/400°F/Gas 6. Lightly grease a 30 x 20cm swiss roll tin. In a saucepan melt the butter or margarine and honey, then set to one side. In a large mixing bowl blend together the muesli, oats and sugar, then add the melted fat & honey mixture and stir well. Add the chopped fruit, stir in the syrup and mix all the ingredients together until thoroughly combined. Pour the mixture into prepared tin and smooth the top. Cook for about 15 minutes until golden brown. Cool in tin before cutting into 20 squares. **Display 5 on a plate.**

162. Marmalade Biscuits, to be made by a child 13 to 16 yrs of age.

(age on entry form and to accompany exhibit – No Entry Fee.)

Recipe: 125g plain flour, ½ tsp baking powder, 50g oats, 100g fine cut orange marmalade, 100g unsalted butter, 50g golden syrup or honey, 25g light soft brown sugar.

Method: Pre-heat oven to 180°C/350°F/Gas 4. Line a baking sheet with parchment. Sift the flour & baking powder into a large bowl and then stir in the oats. Add the marmalade, butter, syrup or honey and sugar into a heavy based saucepan and gently heat until the butter has melted and the sugar dissolved, making sure not to let it bubble. (You may need to whisk a little to break up the marmalade.) Pour the warm mixture over the dry ingredients in the bowl and stir thoroughly to combine. Place heaped tablespoons onto the parchment lined sheet, leaving plenty of space in between for the biscuits to spread. Bake for 12 mins until lightly golden; allow to cool for a minute on the tray, then transfer to a wire rack to finish cooling.

Display 5 on a plate.

163. Victoria Sandwich

Recipe: (NB-This recipe is given in Imperial Measures) 6oz margarine/butter, 6oz caster sugar, 3 medium eggs, 6oz SR flour, few drops of vanilla essence, raspberry jam.

Method: Sieve flour, beat margarine until soft. Add sugar & essence, cream together until mixture is light and fluffy. Add eggs one at a time together with a tablespoon of flour, beat well after each addition, stir in remainder of flour. Place mixture into 2 lined 18cm sandwich tins. Smooth level with a knife. Bake in moderately hot oven 180°C/350°F/Gas 4 for 20–35 mins or until cooked. When cold sandwich together with raspberry jam and dust with caster sugar.

164. Brie & Redcurrant Tear & Share

Recipe: 225g strong white flour, 25g butter, ½ tsp sugar, ½ tsp salt, ¾ tsp fast-action dried yeast, 150 ml hand-hot water. Filling: 2 tbsp redcurrant jelly, 115g Brie (not too ripe) cut into 24 cubes, 2 tbsp fresh thyme leaves. Topping: 1 egg, 1 tbsp water, handful of sesame seeds, fresh thyme leaves.
Method: Put the flour in a bowl and rub in the butter. Stir in the sugar, salt & yeast and mix to soft dough with the water. Turn out on to an unfloured work surface and knead for 10 mins until smooth. Place in an oiled polythene bag and leave to rest for 10 mins. Grease a 23cm sandwich tin. Divide the dough into 24 pieces. Working with one piece at a time (while the others remain covered) press out into a 6 cm disc using your fingers. Place ¼ tsp redcurrant jelly in the centre, followed by a piece of Brie and a sprinkling of thyme leaves. Bring up the edges of the dough to encase the filling and pinch together to seal. Roll gently in your hand to form a small ball shape. Place in the centre of prepared tin. Repeat with the remaining dough, placing the balls sealed side down, one in centre then a ring of 8 followed by an outer ring of 15 balls. Cover and prove in a warm place until doubled in size. Preheat oven to 200°C/400°F/Gas 6. Beat the egg & water together. Either brush the rolls with the egg glaze and sprinkle with sesame seeds, or just top each roll with some thyme leaves. (Doing half & half takes longer but looks attractive!) Bake for 20-25 mins. Cool for 5 mins then turn out onto a wire rack.

165. Tea-soaked Fruit Cake

Recipe: 500g mixed dried fruit, 8 tea bags, 300 ml boiling water, 500g SR flour, 325g butter or margarine, 250g caster sugar, 1tsp mixed spice, pinch of salt, 5 eggs.
Method: Preheat oven to 155°C/300°F/Gas 2-3. Grease and line a 23cm spring-form cake tin. Place the tea bags in a large bowl. Add the boiling water and stir to make a very strong tea. Add the mixed dried fruit, stir well and leave until the liquid is cold (or overnight). Remove the tea bags, give the fruit a stir and put to one side. Place the flour and butter or margarine in a large bowl and use your fingers to rub together until the mixture resembles fine breadcrumbs. Add the sugar, salt and mixed spice and stir well. Add the eggs and soaked fruit, along with any remaining tea liquid, and stir until evenly combined. Pour the mixture into the cake tin and level the top. Bake for around 1 hour or until the cake is risen, golden and a skewer inserted in the middle comes out clean. Remove from oven and leave to cool in the tin. If wrapped well and stored in an airtight container this cake will keep for a week.

166. Rich Leek Tart

Recipe: Shortcrust Pastry: made with 225g flour. Filling: 50g butter or margarine, 1.1kg thinly sliced leeks, 3 beaten eggs, 300ml soured or double cream, 225g grated Gruyère cheese, salt & pepper, freshly grated nutmeg.
Method: Make the pastry in the usual manner and roll out on a lightly floured surface and use to line an oiled 23cm spring-release cake tin or a very deep flan tin. Cover and chill while making the filling. Melt the butter in a large heavy-based pan. Add the leeks and cook, stirring, over a high heat for 2-3 mins or until beginning to soften. Cover tightly and cook very gently until the leeks are very soft. Add the eggs, cream and most of the cheese. Season with salt, pepper & nutmeg. Pour onto the pastry case and sprinkle with remaining cheese. Stand on a baking sheet and bake at 200°C/400°F Gas 6 for 15 mins, then at 190°C/375°F/Gas 5 for a further 35-40 mins until golden brown.

167. Apple Plate Pie (Homemade shortcrust pastry top & bottom) – max diam 9ins

168. Lemon & Stem Ginger Scones

Recipe: 225g SR flour (extra for dusting), 2 tablespoons caster sugar, ½ tsp salt, 55g unsalted butter, cubed & chilled, 1 lemon, zest & 1 tablespoon juice, 2 tbsp chopped stem ginger, 125ml whole milk (extra for brushing).
Method: Preheat oven to 200°C/400°F/Gas 6. Mix the flour, sugar and salt in a large bowl. Rub in the butter until the mixture resembles breadcrumbs. Stir in lemon zest and make a well in the centre. Mix stem ginger & lemon juice into milk. Pour onto flour mixture and using a knife, roughly bring together. Knead briefly and lightly to combine – pat out to 2cm thickness. Cut out using a 5cm fluted cutter. Put on a lightly floured baking tray. Brush with milk and bake for 18-20 mins until golden. Transfer to a wire rack to cool. **Display 5 on a plate.**

169. Pear, Marzipan & Chocolate Chunk Cake

Recipe: 225g SR flour, ½ tsp baking powder, 150g caster sugar, 115g softened butter or margarine, 2 eggs, 1 ripe medium pear (approx. 225g) peeled, cored & finely chopped, 80g white or yellow marzipan, dice fairly small, 80g milk chocolate chunks or chips, 3 tbsp milk. Icing sugar, for dusting.
Method: Preheat oven to 180°C/350°F/Gas 4. Grease and base line a shallow 28 x 18cm baking tin. Combine the flour, baking powder, sugar, butter or margarine and eggs in a bowl. Beat with an electric whisk for a couple of minutes, scraping the mixture down halfway through. Fold the pear into the cake mixture with half of the marzipan and half of the chocolate chunks. Add enough milk to give a soft dropping consistency. Spoon the batter into the prepared tin and level the surface. Scatter the reserved marzipan and chocolate chunks over the top and bake for 35-40 mins until springy and golden. Remove from the oven and leave in the tin for 10min before turning onto a wire rack to cool. Dust with icing sugar and cut into 12 squares or rectangles. **Display 5 on a plate.**

170. Raspberry & White Chocolate Muffins

Recipe: 225g plain flour, 2tsp baking powder, ½tsp bicarbonate of soda, 115g caster sugar, 80g melted & cooled butter or margarine, 80g roughly chopped white chocolate, 225ml natural bio yogurt, 1 beaten egg, ½tsp vanilla extract, 175g raspberries.
Method: Preheat oven to 180°C/350°F/Gas 4. Line a deep bun tin or muffin tray with 10-12 paper muffin cases. In a large bowl sift the flour, baking powder, bicarbonate of soda and sugar. Make a well in the centre. Add the butter or margarine, chocolate, yogurt, egg and vanilla extract. Using a metal spoon, quickly fold the ingredients together until they are just combined. Add the raspberries and mix gently, taking care not to break them up. Divide the mixture evenly between the muffin cases. Bake for about 30 mins or until risen, golden and springy. Transfer to a wire rack to cool. **Display 5 on a plate.**

171. Brandy Snaps

Recipe: 110g plain flour, ½ tsp ground ginger, ½ tsp ground all spice, 90g butter, chilled & cubed, 110g caster sugar, 110ml golden syrup, 1 tsp brandy.
Method: Preheat oven to 160°C/325°F/Gas 3. Sift the flour, ginger and allspice together well to aerate, and then into a bowl. Drop in the butter pieces and rub to a crumb texture. Stir in the sugar, syrup and brandy and blend to a smooth dough. Roll into a ball. Pinch off walnut sized pieces and space well apart on a buttered baking sheet. Flatten slightly. Bake with care, as they catch and burn easily (2 or 3 at a time) for 6-7 mins. Cool for a moment or two before sliding each one off the tray and rolling it around a greased wooden spoon handle. Leave to set & harden for a few mins before transferring to a wire rack to cool. **Display 5 on a plate.**

172. A decorated Cake to celebrate “Farming” (Decoration (homemade) only to be judged)

173. Chicken & Mushroom mini pies - FOR MEN ONLY

Recipe: 1 sliced leek, 1 tbsp sunflower oil, 1 tbsp plain flour, ½tsp dried tarragon, 100ml white wine, 410g condensed mushroom soup, 250g shredded cooked chicken, 125g petit pois, 1tbsp mustard, 400g puff pastry (may be bought), 1beaten egg.
Method: Preheat oven to 210°C/425°F/Gas 7. In a pan, fry the leek in oil for 5 mins until soft. Add the flour and tarragon to create a paste, cook for 2 mins. Add the wine, increase heat and boil until thickened. Add the soup, chicken, peas and mustard and heat to simmer, then place in a bowl to cool. On a lightly floured surface, roll out pastry to the thickness of a £1 coin. Cut out 4 lids, 10cm diam and 4 bases, 12 cm diam. Brush a little beaten egg around the rim of each base, divide the pie mix between all 4 bases and place a lid over each and seal the edges. Place on a greased baking tray, make a small hole in the centre of each and score a pattern onto the lid, then brush with the remaining beaten egg. Bake for 15-20 mins until the pastry is golden. **Display 3 on a plate.**

174. Jar of Strawberry Jam

175. Jar of Apricot Jam

176. Jar of Rose Petal Jelly

Recipe: 1kg cooking apples, 25g dark red rose petals, 600ml water, Juice of ½ lemon, sugar.
Method: Wash and roughly chop the apples, and put in a pan with the water & lemon juice. Bring to the boil and simmer gently until soft & pulpy. Strain through a jelly bag and discard the pulp. Remove the pale bases from the rose petals (it is best to choose old-fashioned, scented varieties if you can.) Rinse the petals carefully and dry thoroughly on absorbent kitchen paper or in a soft towel. Pound the dry petals with 2 tsp of sugar until well broken up, put in a pan with 150ml water and simmer,

covered for about 15 mins. Strain through a fine sieve, muslin or coffee filter. Mix the apple and rose petal juices, measure, and bring to the boil. Add 750g of sugar for each litre (1 lb to a pint) stir until dissolved, then boil rapidly until setting point. A drop of red colouring may be added, although this should be unnecessary with dark red petals. Pot in the usual way.

177. Jar of Blackcurrant Jam

178. Jar of Lemon & Lime Curd

179. Hot Mango Chutney

Recipe: 1.1 kg firm mangoes, just starting to ripen (about 2 large ones), 25g piece of fresh root ginger, 2-3 small red or green chillies, 1 peeled large onion, 1 skinned garlic clove, 450g cooking apples, 1tbsp salt, 600ml white wine vinegar, ½tsp ground cinnamon, 225g demerara sugar, 225g granulated sugar.

Method: Peel the mangoes and cut into 2.5cm pieces. Peel and finely chop the ginger. Deseed and finely chop the chillies, wearing rubber gloves to avoid skin irritation. Roughly chop the onion & garlic. Peel, core and roughly chop the apples. Put all the ingredients, except the sugars, in a preserving pan. Bring to the boil and simmer gently for about 10 mins or until the fruits are beginning to soften. Add the demerara and granulated sugars and heat gently, stirring until dissolved, then bring to the boil. Reduce the heat and simmer, uncovered for about 45 mins, stirring occasionally, until thick. Cool the chutney slightly, then pot, cover and seal in the usual way.

180. Caramelised Red Onion Marmalade

Recipe: 75g butter, 500g red onions, peeled & sliced thinly, 500g white onions, peeled & sliced thinly, 2 cloves garlic, peeled & crushed, 200g demerara sugar, 1 sprig fresh thyme (or 1 tsp dried), 1 bay leaf, 300ml red wine, 100ml port, 200ml red wine vinegar, 1 tsp vanilla extract, sea salt & freshly ground black pepper, to taste.

Method: Melt the butter in a large heavy-based saucepan, add the sliced onions and garlic and fry gently for 5 mins. Add the demerara sugar, thyme and bay leaf to the pan and stir well. Turn the heat down, cover with a lid and leave to cook slowly for around 20 mins, or until soft. Remove the lid and continue to simmer until most of the liquid has evaporated – stir from time to time to prevent sticking. The onions will be completely soft and caramelised. Add the red wine, port and red wine vinegar to the pan. Continue to cook gently with the lid off to allow excess liquid to evaporate. Remove the bay leaf, stir in the vanilla extract and season well. Leave to cool slightly. Pot into sterilised jars in usual way.

181. Bottle of Homemade Fruit Liqueur

182. Bottle of Homemade Wine

Prizes :	Class	1st	2nd	3rd	4th	5th
	160-162	£6	£4	£3	£2	£1
	163-182	£8	£6	£4		

CHILDREN'S SECTION

JUDGES :- Mrs Ann Willett, Lamb Farm, Canwell, Sutton Coldfield
Mrs P Turnock, Katie Leigh, Old Stafford Road, Slade Heath, Wolverhampton

OPEN TO ALL CHILDREN – NO ENTRY FEE IS PAYABLE

THEME

For all Pupils of Manor Primary School, Drayton Bassett

“POSTER ON THE RIGHTS OF A CHILD” in conjunction with their work on the UN Convention on the Rights of the Child.

For All Other Entrants:- A picture or Collage of **“NATIVE BRITISH WILDLIFE”**

Class		Class
195	For children up to 3 years of age	198. For children 8 - 9 years of age inclusive
196.	For children 4 - 5 years of age inclusive	199. For children 10 - 11 years of age inclusive
197.	For children 6 - 7 years of age inclusive	200. For children 12 – 16 years of age inclusive

Prizes :	Class	1st	2nd	3rd	4th	5th
	195-200	£6	£5	£4	£3	£2

AWARDS

MARQUEE SECTION

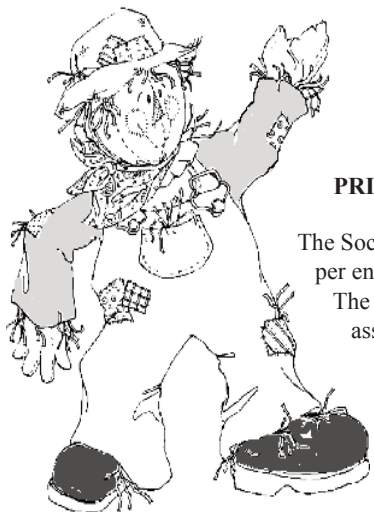
1. **The Dewes Challenge Bowl**, kindly presented by Mr & Mrs Dewes, Lichfield, for most points in Classes 100-106 inclusive.
2. **Blue Riband**, for the best exhibit in Classes 100-106 inclusive.
3. **The Winifred Plumb Memorial Challenge Cup**, kindly presented by the Late W. Plumb Esq., and Miss A Plumb, Walmley, for most points in Classes 100-131 inclusive.
4. **Blue Riband**, for the best exhibit in Classes 107-131 inclusive.
5. **The Sydney Smith Challenge Cup** kindly presented by the Late Sydney S Smith, Esq., for the most points in Classes 132-158 inclusive.
6. **Blue Riband**, for the best exhibit in Classes 132-158 inclusive.
7. **The Andrew Snell Challenge Cup**, kindly presented in memory of the Late Mr Andrew Snell for the best exhibit in Class 173.
8. **The Kimberley Challenge Cup**, kindly presented by the Late Mrs E Kimberley for the most points in Classes 160-173 inclusive.
9. **The Manley Challenge Trophy**, kindly presented by the Late Mrs J Manley, Tamworth, for the most points in Classes 174-182 inclusive.
10. **The Wright Challenge Tankard**, kindly donated by Mrs and the Late Mr R Wright, Coleshill, for the best girl's exhibit in Class 196.
11. **The Wright Challenge Tankard**, kindly donated by Mrs and the Late Mr R Wright, Coleshill, for the best boy's exhibit in Class 196.
12. **The Golden Jubilee Challenge Cup**, kindly presented by the Late Mrs M Barnes and Mrs L Lockhart for the overall best exhibit in Classes 195-200 inclusive.

Points awarded	1st	2nd	3rd
Awards 1,3,5,7, and 8	4	2	1

In the event of a tie, the trophies will be awarded on the total of prize money won

Entries Close Saturday 5th August

BEST DRESSED SCARECROW COMPETITION



**OPEN TO ALL CHILDREN
UP TO 16 YEARS OF AGE**

JUDGE:- Mr & Mrs S Vigurs, Seisdon, Wolverhampton

PRIZES: 1st : £15, 2nd : £10, 3rd : £8, 4th : £5, 5th : £3

The Society will provide a wooden frame and a bale of straw per entry, if required.

The exhibit may either be brought to the Showground ready assembled or the exhibitor may model and dress the scarecrow at the Showground on the 12th August from 10.00 a.m. with judging taking place at approximately 12 Noon

**Please Note Exhibits May Not Be Removed
from the Showground before 5.15 p.m.**

CANWELL ESTATE AGRICULTURAL SOCIETY - SHOW RULES

1. **MEMBERSHIP** Membership of the Society shall be open to persons residing on Canwell Estate and to other persons nominated and approved by the Committee. Members shall be allotted one badge (non-transferable) for admission to the Show and Member's Enclosure.
 2. **ENTRIES**
 - 2.a. Schedules, with entry forms, are obtainable from the Secretary.
 - 2.b. Entries to be made on the form provided, which should be signed by the Exhibitor, and forwarded to the Secretary by the closing date, together with the entry fee as set out in the Schedule. No return of entry fee will be made unless a written application is received by the Secretary prior to the Show, accompanied by a current Veterinary Surgeon's Certificate (where appropriate).
 - 2.c. The total minimum entry fee is £5.00 per person (Children's Classes excepted).
 - 2.d. The Secretary will acknowledge receipt of entries at least six days prior to the Show in the Marquee Section, other Sections nine days. In case of non-receipt of an acknowledgement, Exhibitors must at once inform the Secretary to this effect.
 - 2.e. The Society reserve the right to cancel or amalgamate any class should there not be sufficient entries.
 3. **EXHIBITS**
 - 3.a. All entries are made at the risk of the Exhibitor, the Society accepting no responsibility for loss or damage through any cause whatsoever.
 - 3.b. No distinguishing marks other than numbers, labels, cards etc, allocated by the Society will be permitted on any exhibit until after judging.
 - 3.c. All exhibits and stock generally must be on the Showground and placed in their respective positions by Exhibitors at least 30 minutes before the time given for judging.
 - 3.d. No exhibits in the Livestock Classes may leave the Show before 4.00 p.m.; other exhibits 5.15 p.m.
 - 3.e. Cattle and Horses must at all times be adequately secured.
 - 3.f. Prize winning Livestock must be present for all awards and parade round the Main Ring at such times as the Committee may order. The Committee reserves the right to withhold prize money if prizewinners do not parade.
 4. **EXHIBITORS**
 - 4.a. An Exhibitor shall be allowed one Exhibitor's admittance card.
 - 4.b. Exhibitors must obey Officials regarding Health & Safety at all times.
 - 4.c. Any Exhibitor showing an exhibit in any class belonging to another party and entering the same as his or her own, exercising any artifice to deceive the Judges, or otherwise attempting to obtain a prize by unfair means, shall forfeit all claims to any prize which may have been awarded.
 - 4.d. Exhibitors in the Marquee classes must provide their own dishes and stands for exhibits, for which articles the Society will not accept responsibility for loss or damage.
 - 4.e. Winners of Cups and Trophies to return same to the Secretary in good order by the following 24th June, or as directed by the Committee. Failure to comply with this Rule, a charge of £20.00 will be made, plus any expenses incurred to obtain the return of the Cups or Trophies.
 - 4.f. Prize money will be forwarded within 28 days of the Show.
 5. **JUDGING**
 - 5.a. Prizes in any class may be withheld by the Judge if exhibits are not up to merit, and no third prize awarded if less than four exhibits in any class, unless specially recommended by the Judge.
 - 5.b. A Judge shall have power to disqualify any exhibits found to be fraudulently dealt with or not in accordance with the classification set out in the Schedule. The decision of the Judge will, in all cases, be Final.
 - 5.c. Only exhibitors and authorised Officials will be allowed in the Rings, and authorised Officials in the Marquees, when judging is in progress.
 6. **HEALTH AND SAFETY** This is an agricultural and equine show with livestock attending and participating both in arena and showground events. Livestock can be unpredictable and can be startled by crowds or unusual noises. The Society does consider the health and safety of people and livestock to be of paramount importance and will continue to take every precaution reasonably practical to prevent any accident, injury or illness. Please note however, that the Society will not accept any responsibility for any accident or illness howsoever caused and asks everyone attending to take every precaution to prevent such occurrences.
- THE BRITISH SHOW JUMPING ASSOCIATION ("BSJA") - RULE 82.21**
No member of BSJA shall allow a stallion for which he/she is responsible as owner, lessee, authorised agent or rider to compete or be prepared to compete, in any show jumping competition without taking adequate precautions to ensure other members of the public are not put at risk of injury.
7. **HATS.** Anyone riding a horse or pony must wear a hard hat of a standard approved by the Governing body under whose rules they are exhibiting and be properly fastened. In any event all equestrian competitors must wear a hard in accordance with British Safety Standard specifications securely fastened whilst mounted.
 8. **OBJECTIONS** Any objections and protests to be in writing and lodged with the Secretary during the day of the Show. The objector must at the same time lodge a sum of £20.00 in the hands of the Treasurer, which deposit shall be forfeited if the Committee considers the objection frivolous or without merit and in this respect the Committee's decision shall be final. The Committee, whose decision shall be final, shall decide anything not provided for in the foregoing Show Rules.