



# Chulmleigh Old Fair Flower, Produce & Craft Show

(sponsored by The Red Lion, Chulmleigh)

Wednesday 29th July 2026  
at Great Mill Park field, Cricket Close



# SCHEDULE

(includes photography, craft, food, wine & drink classes)

ENTRIES MUST BE AT THE MARQUEE ON THE FIELD  
NO LATER THAN 9.45AM

CHULMLEIGH OLD FAIR

Wednesday 29th July 2026 AT GREAT MILL PARK FIELD, CRICKET CLOSE

ENTRIES MUST BE AT THE MARQUEE ON THE FIELD  
**NO LATER THAN 9.45AM**

PLEASE NOTE THIS TIME LIMIT IS TO AVOID DISAPPOINTMENT  
AS THE JUDGES REQUIRE TIME TO JUDGE

**NB:** NO entries to leave the Marquee until after the prizegiving

## **ENTRY FORMS AND MONEY TO BE SUBMITTED BY FRIDAY 24th JULY 2026**

Show open to the public from approximately 12.30pm  
Presentation of the cups at 4pm

Committee Cup	- for most points in show
Mrs Abigail – W.I. Cup	- for best floral exhibit in show
Ferguson Rose Bowl	- for most points in Flower Arranging
Neville Pratt Cup	- for most points in Vegetable & Fruit
Allen Down Cup	- for best exhibit in Vegetable & Fruit
Colour Parade Rose Bowl	- for most points in Cut Flowers
Land Park Plate	- for most points in Pot Plants
J.H. Mair Cup	- for most points in Cooking
Chulmleigh Old Fair Cup	- for most points in Produce & Preserves
Saul's Farm Cup	- for most points in Wine & Drinks
Kings Park Cup	- for most points in Photography
Joanne Dean Craft Cup	- for most points in Adult Handicraft

### **CHILDREN AND YOUNG ADULTS**

Under 5's Cup	- for most points in classes for under 5's
The Pickard Cup	- for most points in classes for under 9's
The Southcombe Cup	- for most points in classes for under 13's
Fourways Cup	- for most points in classes for under 16's

COMMITTEE CUPS FOR MOST POINTS IN COOKING/FLOWER ARRANGING & NOVELTY  
MONEY PRIZES FOR ALL CHILDRENS CLASSES 1<sup>ST</sup> - £3, 2<sup>ND</sup> - £2, 3<sup>RD</sup> - £1 Children's  
prizegiving 3.30pm

**NB:** Young Farmers only categories are not included in the points or prizes  
categories as these are covered by the Young Farmers' Club

**DRAW PRIZE DONATIONS VERY WELCOME!**

**NB: 2025 prizewinner's CUPS TO BE RETURNED ENGRAVED BY 1st JUNE  
2026 PLEASE**

**ANY OFFERS OF HELP ON THE DAY WOULD BE MOST WELCOME – CONTACT  
HILARY 07814560826 or email [hmposedale@gmail.com](mailto:hmposedale@gmail.com)  
IN ADVANCE IF YOU CAN HELP**

## NEVILLE PRATT CUP

### **CLASS I - Vegetables & Fruit**

- 1 Carrots, 3
- 2 Onions, 2
- 3 Any beans, 3 - 1 of each type
- 4 Broad Beans, 3 pods
- 5 Runner Beans, 3 pods
- 6 Red Potatoes, 3 (name variety)
- 7 White Potatoes, 3 (name variety)
- 8 Beetroot, 1 (any variety)
- 9 Round or long, green or yellow Courgettes, 2
- 10 Peas, 3 pods
- 11 Allotment produce - plate with any three Fruit and/or Vegetables( clearly labelled)
- 12 Cucumber, a pair
- 13 3 different Salad Leaves - clearly labelled
- 14 2 different varieties of Mint - clearly labelled in a jar 1 stem of each
- 15 Mixed herbs, 4 different varieties clearly labelled in a jar 1 stem of each
- 16 Redcurrants, 2 clusters on a plate
- 17 Strawberries, 4 on a plate
- 18 Raspberries, 4 on a plate
- 19 Cherries, 3 on a plate
- 20 Tomatoes, 3 fruits (name variety)
- 21 Heritage Tomatoes, 2 different varieties, 1 fruit of each variety (name varieties)

### PLEASE BE PRECISE WHEN PRESENTING YOUR ENTRIES THESE RULES WILL BE STRICTLY ADHERED TO

#### **Novelty**

- 22 Most unusual fruit or vegetable
- 23 Longest runner bean
- 24 Animal made from vegetables
- 25 Fruit or vegetables that represent your favourite book

## COLOUR PARADE ROSE BOWL

### **CLASS II - Cut Flowers (home grown)**

- 26 Cut flowers representing your favourite book - clearly labelled
- 27 Cut Flower from your allotment or garden - 1 bloom
- 28 3 annual blooms
- 29 Clematis, 1 bloom
- 30 3 perennial blooms
- 31 Geranium, 1 stem with leaves
- 32 scented Geranium, 2 stems with leaves
- 33 Specimen bloom from your garden
- 34 Rose, specimen, 1 bloom
- 35 Rose, 1 flower hybrid tea
- 36 Rose, 3 Cluster (floribunda)
- 37 Sweet Peas, 3 stems
- 38 Poppy, 2 blooms
- 39 Euphorbia, 2 stems
- 40 Mixed ornamental grasses, up to 6 stems
- 41 Love in a mist 1 stem in a glass
- 42 Pansy, 2 stems in a glass
- 43 Nicotiana, 1 stem

## LAND PARK PLATE

### **CLASS III - Pot Plants**

- 44 Peace Lily, in a pot
- 45 Bay tree, in a pot
- 46 Any house plant, in a pot
- 47 Geranium, zonal or regal pelargonium
- 48 Any plant in a pot from your garden
- 49 Pot plant from my allotment
- 50 Fern, in a pot
- 51 Miniature Rose, in a pot
- 52 Rubber Plant, in a pot
- 53 Orchid, in a pot
- 54 Begonia, in a pot
- 55 Spider Plant, in a pot
- 56 Aloe Vera, in a pot
- 57 Cacti, in a pot
- 58 Butterfly and bee attracting plant, in a pot
- 59 Bonsai Tree
- 60 Mixed outdoor flowering pot

## FERGUSON ROSE BOWL

### **CLASS IV - Flower Arrangement**

- 61 Flower arrangement - theme my favourite book - clearly marked (18" max. width)
- 62 Flower arrangement theme 'seaside' (18" max. width)
- 63 Flower arrangement incorporating a kitchen utensil (18" max width)
- 64 Vintage Arrangement (18" max. width)
- 65 Foliage Arrangement (18" max. width)
- 66 Table Flower Arrangement, based on the colours of the rainbow (18" max. width)
- 67 An arrangement using 'recycling' as the theme (18" max. width)
- 68 A celebration of Summer using flowers, fruit and/or veg. (18" max. width)
- 69 Forward Facing Arrangement (18" max. width)
- 70 Novice arrangement (someone who has never entered a public flower arranging show before) (18" max. width)
- YF8 Young Farmers' Club members only class - A flower arrangement in a wellie boot)

## J.H. MAIR CUP

### **CLASS V - Cooking**

- 71 Brown Loaf
- 72 Fruit Loaf
- 73 Non yeast bread/flatbread
- 74 Gluten free bread rolls
- 75 Victoria sponge using the recipe below
- 76 Chocolate Animal biscuits, 3
- 77 Jammy dodger biscuits, 3
- 78 Lemon cake, decorated, loaf or round
- 79 Rainbow cake
- 80 Swiss Roll
- 81 Iced buns
- 82 Caramel Tart
- 83 Individual loaf cakes, decorated , 3
- 84 Decorated cup cakes, 3
- 85 Sausage Rolls, 3
- 86 Cheese and asparagus flan
- 87 2 Teacakes
- YF9 Young Farmers' Club members only class 4 Animal theme cup cakes

PRESENTED ON A PLATE OR BASE  
AND COVERED WITH A DOME OR CLING FILM

CHULMLEIGH OLD FAIR CUP

**CLASS VI - Preserves & Produce**

- 88 Redcurrent jelly
- 89 My favourite Jam
- 90 Plum Jam
- 91 2(or more) fruit Jam
- 92 Chutney or pickles
- 93 Honey
- 94 \* 'My best' Chutney
- 95 \* Pickled onions
- 96 \* Pickled Beetroot

PLAIN GLASS JARS (LABELLED & DATED) WITH CELLOPHANE OR  
\* PLASTIC COATED SCREW LIDS

SAUL'S FARM CUP

**CLASS VII - Wine & Drink**

- 97 White Wine (not kit form)
- 98 Wine from a kit
- 99 Red Wine (not kit form)
- 100 Cider, still
- 101 Cider, sparkling
- 102 Flavoured cider
- 103 Fruit Brandy
- 104 Homemade Damson Liqueur
- 105 Any fruit flavoured vodka or Gin
- 106 Bitter / Ale
- 107 Elderflower Cordial
- 108 Any other drink (clearly labelled)

**NB - All entries must be clearly dated**  
**PLASTIC CORKS, LABELLED, APPROPRIATE BOTTLE**  
**SCREW TOPS OR SAFE CORKS**

KINGS PARK CUP

**Photography - open to all ages**

- 109 Photograph of Chulmleigh - past or present
- 110 'Devon Life'
- 111 'Wildlife friendly Chulmleigh''
- 112 My happy place
- 113 A photograph that symbolises 'my favourite book' (clearly named) theme
- 114 My favourite walk
- YF10 Young Farmers' Club members only class - A photo of my favourite animal

**NO PROFESSIONAL PHOTOS - PRINTS MUST BE UN-MOUNTED, SINGLE AND NOT EXCEED A5**

JOANNE DEAN CRAFT CUP

**Adult Crafts**

- 115 Painting in acrylic, watercolour or pastel
- 116 A painting of a flower specimen
- 117 An Item of clay/pottery
- 118 A study of Chulmleigh, any medium
- 119 A miniature garden - memories from childhood

- 120 Handmade card
- 121 Homemade toy made from any medium

**NB items not previously entered only**

## **CHILDREN'S CLASSES** **UNDER 5'S CUP**

Children under 5

### **CLASS VIII - Children under 5**

- 122 Decorated paper plate
- 123 Decorated biscuits , 3
- 124 Tree picture - any medium
- 125 Decorated cupcake- single on a plate
- 126 Painting using vegetables
- 127 A flag - any medium

**NAME AND AGE ON BACK - NO NAMES ON FRONT OF WORK**

### **THE PICKARD CUP**

Children aged 5 – 8 years - for most points in all three classes

### **CLASS IX - Cooking - Children aged 5 – 8 years**

- 128 Decorated biscuits, 2
- 129 'Happy' themed cake
- 130 'One Bread roll I made myself'
- 131 My favourite pudding

### **CLASS X - Flower Arrangement - Children aged 5 – 8 years**

- 132 Flowers from your garden in a posy
- 133 Miniature garden on a sideplate
- 134 Pressed flowers bookmark

### **CLASS XI - Craft - Children aged 5 – 8 years**

- 135 Picture made from leaves
- 136 A painting using primary colours of red, blue and yellow
- 137 Animal made from vegetables
- 138 Vehicle made from Lego (own design) A4 max. base
- 139 A bag charm made from beads

**NAME AND AGE ON BACK - NO NAMES ON FRONT OF WORK**

### **THE SOUTHCOMBE CUP**

Children aged 9-12 years - for most points in all three classes

### **CLASS XII - Cooking - Children aged 9-12 years**

- YF1 Young Farmers' Club members only class 4 Animal theme cup cakes
- 140 My favourite pudding
- 141 Decorated loaf cake
- 142 3 bread rolls

143 Savoury picnic snack using pastry

PRESENTED ON A PLATE OR BASE  
COVERED WITH A DOME OR CLING FILM

### **CLASS XIII - Flower Arrangement - Children aged 9–12 years**

YF2 Young Farmers' Club members only class - A flower arrangement in a wellie boot

144 Miniature garden on a side plate

145 Flowers from your garden in a posy

146 Pressed flowers bookmark

### **CLASS XIV - Craft - Children aged 9–12 years**

YF3 Young Farmers' Club members only class - A photo of my favourite animal

147 Picture made from leaves

148 A painting using primary colours of red, blue and yellow

149 Animal made from vegetables

150 Vehicle made from Lego (own design) A4 max. base

151 A bag charm made from beads

152 Painting of my favourite book

153 A4 poster of Chulmleigh Fair

NAME AND AGE ON BACK - NO NAMES ON FRONT OF WORK

### THE FOURWAYS CUP

Young Adults aged 13 - 16 years - for most points in all three classes

### **CLASS XV - Cooking - Children aged 13 - 16 years**

YF4 Young Farmers' Club members only class 4 Animal theme cup cakes

154 Decorated birthday cake

155 Banana bread

156 Savoury flan

157 Jam and cream biscuits, 3

PRESENTED ON A PLATE OR BASE  
COVERED WITH A DOME OR CLING FILM

### **CLASS XVI - Flower Arrangement - Young Adults aged 13 - 16 years**

158 Flower arrangement themed around my favourite book

159 Flower arrangement using primary colours

160 Paper flowers, 3

161 'The seaside' themed Flower arrangement

YF5 Young Farmers' Club members only class - A flower arrangement in a wellie boot

### **CLASS XVII - Craft - Young Adults aged 13 - 16 years**

162 An item you have made from wood

163 Insect house from any medium

164 Drawing/collage of a character from your favourite book

165 Handmade jewellery

166 Model of 'Chulmleigh' - any medium

YF6 Young Farmers' Club members only class - A photo of my favourite animal

WHERE APPROPRIATE, NAME AND AGE ON BACK  
NO NAMES ON FRONT OF WORK

## Victoria Sponge Recipe

### Ingredients

#### *Sponge*

225g (8oz) baking spread, straight from the fridge, plus extra for greasing

225g (8oz) caster sugar

4 eggs

225g (8oz) self-raising flour

1 level tsp baking powder

#### *Filling & Topping*

½ x 370g jar strawberry jam

300ml (½ pint) pouring double cream, whipped

A little caster sugar, to sprinkle

### Instructions

1 Preheat the oven to 180°C/160°C fan/Gas 4. Lightly grease two 20cm (8in) deep loose-bottomed sandwich tins and line the bases with non-stick baking paper.

2 Measure the sponge ingredients into a large bowl or freestanding mixer and beat for about 2 minutes with an electric whisk until beautifully smooth and lighter in colour. The time will vary according to the efficiency of the mixer.

3 Divide the mixture between the tins and level the tops. Bake in the oven for about 25 minutes, or until well risen and golden and the cakes are shrinking away from the sides of the tins. The tops of the cakes should spring back when pressed lightly with a finger.

4 Leave the cakes to cool in the tins for a few moments, then run a palette knife around the edge of the tins to free the sides. Turn the cakes out, then peel off the paper and leave to cool completely on a wire rack.

5 Choose the cake with the best top and spread the underside with jam. Put the other cake top downwards on a serving plate. Spread this cake carefully with the whipped cream. Sit the other cake on top (jam side touching the cream).

6 Sprinkle with sugar