

BRINDLE VILLAGE SHOW ENTRY FORM

Each adult or child needs a separate entry form

You can ask for another schedule or photocopy the blank entry form.

Forms may be returned at any time, by hand or posted to

Mrs Susan Burgess, 6 Ashdown Drive, Clayton-Le-Woods, PR6 7SQ

If posted, payment may be made on the morning of the Show when

your exhibitor's cards will also be available for collection.

They may also be handed in on Tuesday 1st September 2026

at Brindle Community Hall from 6.00pm - 8.00pm

NO ENTRY FORM WILL BE ACCEPTED AFTER 8.00pm ON THIS DAY

Adult fee 50p per exhibit. Child entries free

Children entering an adult class will be required to pay 50p fee.

Class No.	Description	Number of entries	Fee

Total entries.....

Total fees ,,,,,,,,,,,,,,,,,,,,,,

Name Tel. no.

Child entries: Age at date of show years

50th

BRINDLE VILLAGE SHOW

Established 1976

Saturday 5th September 2026

Brindle Community Hall

Water Street, Brindle, Chorley, PR6 8NH

Show and cafe open at 2.00pm

8.30am - 10.00am Stage exhibits

10.30am - 1.30pm Judging

3.30pm - Presentations and raffle

Admission: Adults: £1.00

Children: Free

If you need any help or advice about placing an entry in the show please contact

Jenny Evans. 25 Smithy Close, Brindle. PR6 8NW

Tel 07831 738399 or

Susan Burgess. 6 Ashdown Drive, Clayton-Le-Woods. PR6 7SQ

Tel 07930 134288

All exhibitors are advised that their entries should be submitted to Brindle Village Show for the first time and should have been completed since the last show.

**Entry Forms may be posted to Susan Burgess at any time.
The last opportunity to hand in entry forms will be on
Tuesday 1st September 2026 at Brindle Community Hall
between 6.00pm and 8.00pm.**

A separate form is required for each competitor, adult or child.

NO ENTRY FORMS WILL BE ACCEPTED AFTER 8.00PM ON TUESDAY

1st SEPTEMBER 2026

Email: brindlevillageshow@outlook.com

Facebook. Brindle Village Show

Please read the rules carefully. Adhere to the specific requirements of any class you choose to enter and **KEEP WITHIN THE SIZES SPECIFIED OR YOUR EXHIBIT WILL BE RULED** 'not as schedule' **AND NOT BE JUDGED.**

**The Brindle Village Show Committee would like to thank
Brindle Parish Council**

The Trustees of Brindle Community Hall

**Peter at The old Oak Farm Nursery, Hoghton for sponsorship of the
potato growing competition.**

**Everyone who has volunteered
in any way to support the running of the show.**

Brindle Village Show is a friendly competition to encourage
amateur gardeners and artistic talents.
A common-sense, honest approach to all categories needs to be adopted.

PLEASE READ THESE RULES

Where appropriate produce should be grown by the entrant and in the case of artistic categories should be crafted by their own fair hand.

***Late entries will not be accepted.**

***Bought flowers will be permitted only in the floral art classes.**

***An exhibitor may submit up to 2 entries per class, except Class 61, open subject, any medium, where only 1 entry is permitted.**

***An exhibitor may receive more than one prize per class.**

***Judges' decisions will be final.**

***The Committee cannot except responsibility for any loss or damage to the property of an exhibitor.**

Staging of exhibits

Exhibits in classes 44, Patchwork, and 56-61 Art, must be brought to the hall on Thursday 3rd September between 7.00pm and 9.00pm.

All other exhibits must be staged between 8.30am and 10.00am on the morning of the Show.

***Exhibitors' identity numbers should be clearly displayed.**

***Exhibitors' names **should not be visible** on any exhibit.**

***All exhibitors are asked to leave as soon as they have positioned their items.**

Judging

Judging commences at 10.30am.

Only judges and stewards are permitted in the hall during the judging.

Prize giving

Exhibits must be left in the hall until after the prize giving which will be held at approximately 3.30pm. **Please remove all exhibits at the end of the show.**

Trophies

Exhibitors receiving trophies are requested to ensure their return at least 4 weeks before the 31st August 2027 to
Jenny Evans, tel 07831 738399

Flower Section – 10 classes

- 1 5 stems of sweet peas
- 2 A single rose
- 3 A vase of any 3 roses
- 4 5 dahlias
- 5 3 stems of rudbeckia
- 6 A vase of cut mixed flowers
- 7 A vase of cut flowers, 5 stems, 1 variety
- 8 A hydrangea head
- 9 A geranium in a pot
- 10 A succulent in a pot

Floral Art Section – 6 classes

- 11 An Autumn floral wreath using only fresh material, **accessories allowed** ***NOT TO EXCEED 40cm in diameter***
- 12 A fresh flower arrangement in an unusual container
* **NOT TO EXCEED 38cm x 38cm***
- 13 A fresh floral arrangement with a gold candle
- 14 A fresh floral arrangement with a gold theme, **accessories allowed**
* **NOT TO EXCEED 38cm x 38cm** *
- 15 A fresh floral arrangement in a tea cup and saucer
- 16 A fresh foliage arrangement
* **NOT TO EXCEED 38cm x 38cm***

Garden Vegetable Section – 11 classes

- 17 1 cucumber
- 18 3 dressed onions, no heavier than 250g each
- 19 6 pods of runner beans
- 20 4 chilli peppers on a plate
- 21 4 potatoes, 1 variety
- 22 3 pieces of any other vegetable (1 variety)
- 23 1 imperfect vegetable
- 24 5 tomatoes with stalks, 1 variety
- 25 3 stems of rhubarb
- 26 5 pieces of fruit with stalks
- 27 4 apples, 1 variety

Produce Section – 14 classes

- 28 Lancashire parkin
- 29 A shortbread round
- 30 4 pieces of any tray bake
- 31 A baked item using yeast
- 32 A fruit pie
- 33 A fruit cake
- 34 4 sausage rolls
- 35 A vegetarian quiche
- 36 A cherry cake
- 37 Jar of home made strawberry jam
- 38 Jar of home made unusual jam
- 39 Jar of home made lemon curd
- 40 Jar of home made chutney (label mild, medium or hot)
- 41 Jar of home made pickle

Please note: Label and date all jars. Those not sealed with a NEW twist on lid should be covered with a wax disc and cellophane. Presentation of jars will be taken into account.

No uncooked fresh cream to be used in any class.

Set recipes

- 42 All comers: Apple cake
- 43 Men only: Cheese scone

Adult Handicrafts – 12 classes

Please ensure exhibitors' cards are securely attached

- 44 An item of patch work
- 45 Cross stitch ***MAX 38cm x 38cm including frame***
- 46 Your choice of a crocheted item
- 47 A knitted article
- 48 A soft toy, any medium
- 49 An item of quilting
- 50 An example of applique
- 51 A piece of embroidery ***MAX 38cm x 38cm including any frame***
- 52 You've made it, let's see it! - Hard crafts ***MAX 50cm x 50cm x 50cm***
- 53 You've made it, let's see it! - Soft crafts ***MAX 90cm x 90cm x 90cm***
- 54 A repaired item ***MAX 38cm x 38cm***
- 55 An item that has been repurposed

Art Section – 6 classes

PLEASE STRING ALL FRAMED ART EXHIBITS

A max of 2 pictures may be submitted in each of categories 56 to 60 using any painting or drawing medium.

- 56 A miniature picture, size not to exceed A5 including frame
- 57 The great outdoors
- 58 Fruit and/or flowers
- 59 All creatures great and small
- 60 Black and white
- 61 Open subject, painted or drawn ***only 1 entry per exhibitor***

Home Produced Eggs – 3 classes

All eggs should be displayed in bowls provided by the committee

- 62 3 hen eggs, of one colour
- 63 1 hen egg, to be broken by the judge (known as content egg)
- 64 1 single egg (choose your best)
- 65 3 bantam eggs
- 66 2 duck or goose eggs

Photography

Photographs should not exceed 20cm x 13cm and should not be framed or mounted except for class 76.

Exhibitors' cards should be taped or blu-tacked next to their photographs.

Adult Photography

- 67 Wildlife
- 68 Shadows
- 69 Night time
- 70 Patterns in nature
- 71 An action shot
- 72 A telephone box
- 73 A summer garden
- 74 A reflection in water
- 75 Sunset
- 76 A photograph with a witty caption (may be mounted on card to allow for the caption to be written underneath).

Children's Photography – 5 classes

Exhibitor's cards should be taped or blu-tacked next to their photos, max 20cm x 13cm, which must have been taken by the child him/herself.

- 77 Creepy crawlies
- 78 An unusual tree shape
- 79 My favourite animal
- 80 My favourite food
- 81 Flowers

Children's Creativity Section

Up to and including 6 years – 6 classes

- 82 Make a gold crown
- 83 A painted stone
- 84 Colour picture, provided. Any medium
- 85 A Lego model. ***MAX SIZE 30cm x 30cm x 30cm***
- 86 3 chocolate crispy cakes
- 87 Grow Cress in a small container

From 7 to 10 years – 6 classes

- 88 A Lego model. ***MAX SIZE 30cm x 30cm x 30cm***
- 89 Make a bug hotel ***MAX SIZE 20cm x 20cm x 20cm***
- 90 A craft item, sewing or knitting
- 91 A miniature garden
- 92 4 Jam tarts
- 93 Grow a Sunflower in a pot you have decorated

From 11 to 15 years – 6 classes

- 94 Design and make a board game
- 95 Make a model using wood or metal
- 96 A computer designed birthday card
- 97 A fresh hand tied posy
- 98 A seascape painting unframed, any medium, ***MAX SIZE A4***
- 99 Grow a Sunflower in a pot you have decorated

Set Recipe

- 100 Children only: A Malteser tray bake

Before bringing your potato container to the hall, cut off the foliage at home but do not disturb the potatoes.

Bring your container to the hall before 10.15am on Saturday 5th September which is when the judging begins and the potatoes will be weighed.

Class 42

Set recipe: All comers

Apple cake

Ingredients:

1 large egg
120ml vegetable oil
150g plain flour
125g caster sugar
1 tsp ground cinnamon
½ tsp bicarbonate of soda
¼ tsp salt
½ tsp vanilla extract
250g nett weight cored, peeled and diced dessert apples

You will need an 8" diameter round cake tin.

Preheat the oven to 180C / 160C fan / gas mark 4.

Method:

- 1 Lightly grease and flour the cake tin.
- 2 Beat together the egg and oil for several minutes. You can do this in a mixer. It will go thicker and hold bubbles.
- 3 Continue by hand using a spoon to mix in the sugar, flour, cinnamon, bicarbonate of soda, salt and vanilla. This will result in a stiff thick paste.
- 4 Stir in the apples as well as you can until evenly distributed. (It doesn't matter if they have gone slightly brown).
- 5 Transfer the mixture to the cake tin and spread evenly.
- 6 Bake in the middle of the oven for 35 minutes. When lightly touched the cake should keep its shape. If it gives way a little allow a few more minutes.
- 7 Remove from the oven and allow to cool in the tin for at least 10 minutes. As it cools the cake will become firmer.
- 8 Turn out of the tin onto a piece of kitchen roll which will absorb any residual oil.

Present on a plate which will be provided by the Show.

Class 43

Set recipe: Men only

Cheese scone

Ingredients:

150g Self-raising flour	75g finely grated Cheddar cheese
½ tsp salt	an extra 15g grated cheese for the top
½ tsp pepper	1 medium egg
25g spreadable butter	50ml any milk

Grease and flour a baking tray and set to one side.

Preheat the oven to 425F / 220C / 200C Fan / Gas mark 7.

Method:

- 1 Put the flour in a bowl and mix in the salt and pepper.
- 2 By hand, using your fingertips, lightly rub the spreadable butter into the flour until evenly distributed.
- 3 Stir in the 75g of grated cheese.
- 4 In a container, gently beat the egg and milk together with a fork.
- 5 Put about a tablespoon of the egg and milk to one side for the top.
- 6 Add the rest of the egg and milk to the flour using a spoon to make a soft dough.
- 7 Bring the dough together in a ball with your hands using a little extra flour if needed to prevent sticking.
- 8 Put the dough onto the worktop and use your hands to shape the dough into a round about 1cm thick and 15cm in diameter.
- 9 Place the dough onto the greased baking tray and brush over with the reserved egg and milk. You may not need all of it.
- 10 Sprinkle the extra 15g of grated cheese over the top.
- 11 Mark the dough into 6 pieces with a knife but don't cut all the way through.
- 12 Bake in the middle of the oven for 25 minutes until risen and golden brown.
- 13 Leave in a few more minutes if needed.
- 14 Remove from the oven and leave on a rack to cool.

Present on a plate which will be provided by the Show

Class 100

Set recipe: Children

Malteser Cake

Ingredients:

150g bar milk cooking chocolate
150g bar white cooking chocolate
185g box of Maltesers
100g butter
3 tablespoons of syrup
200g digestive biscuits

You will need a swiss roll tin, approximately 23cm x 33cm and a bowl that you can put in the microwave.

Method:

- 1 Lightly grease a swiss roll tin and line the base with a sheet of greaseproof paper. Greasing will hold the paper in place. Make the paper a few cms longer than the tin at each end so you have something to hold to help you lift the cake out.
- 2 Break up the milk chocolate, put it in a bowl with the butter and syrup and melt gently in the microwave on a low setting. Check every minute for a few minutes. Stir as well.
- 3 Crush the digestive biscuits. Put them in a plastic bag and roll over them with a rolling pin until they look like coarse breadcrumbs.
- 4 Put aside 24 Maltesers for later.
- 5 Add the crushed biscuits and the rest of the whole Maltesers to the chocolate mix in the bowl.
- 6 Stir well and then put the mixture into the swiss roll tin and press down evenly.
- 7 Put the tin in the fridge to chill until the mixture is firm. Be patient!.
- 8 Break up the white chocolate and put it in a bowl in the microwave on a low setting until melted.
- 9 Spread the white chocolate over the cake. The surface will be lumpy.
- 10 Crush the 24 Maltesers in a plastic bag and sprinkle as evenly as you can over the top then return the tray to the fridge until the cake is completely chilled.

For the Show, cut 4 square pieces 6cm x 6cm. It helps to trim the edges first. Present on a plate which will be provided by the Show.

Trophies will be awarded in the following categories

- ***Brindle Flower Trophy:** for most points awarded in Classes 1 -10.
- ***Tony Lindsay Trophy:** the item judged the most decorative exhibit in Classes 11-16.
- ***Kerfoot Trophy:** for the best exhibit of vegetables in Classes 17-22.
- ***Harvest Trophy:** for the most points awarded in Classes 17-27.
- ***Windmill Trophy:** for the most points awarded in Classes 28-41.
- ***Scott Trophy:** for the item judged best in Class 42, all comers' set recipe.
- ***Arthur Kerfoot Trophy:** for the item judged best in Class 43, men's set recipe.
- ***Baker's Trophy:** for the item judged best in Class 100, children's set recipe.
- ***Jiaranai Poulson Trophy:** for most points in Classes 44-53.
- ***Calvert Cottage Trophy:** for the item the judge would most like to take home in Classes 44-53.
- ***Aspinall Trophy:** for the item judged best in Classes 54-55.
- ***Artist's Palette Trophy:** for the exhibit judged best in Class 56-61.
- ***Egg Trophy:** for the best egg in Classes 62-66.
- ***Warden's Plate:** for the photograph judged Best in Section in Adult Photography Classes 67-76.
- ***Photograph Frame:** for the photograph judged Best in Section in Children's Photography Classes 77-81.
- ***High Cop Plate:** for most points in Show, Adults' Section, Classes 1-61.
- ***Linda Booth's Children's Trophy:** for most points in Show, Children's Section, classes 82-100.
- ***EEB Trophy:** Children's Best in Show, Classes 82-100.
- ***Brindle Parish Council Trophy:** Adult's Best in Show, Classes 1-61.

All the above trophies may be retained until next July and should be returned at least 4 weeks before the next show.

All first place winners will receive a rosette.

A special 'judges choice' rosette will be awarded by each judge for the item considered Best in Section.

The child awarded most points in each age group will receive a trophy to keep.

All children entering the show will receive a medal.