

**DOMESTIC Schedule**  
**Second Saturday and Sunday in August**

**SECRETARY**

Mandy Marshall, 241 Thameside, Chertsey, KT16 8LD  
Tel: 01932 567334 email: domestic@thechertseyshow.co.uk

**REGISTER ENTRIES**

Entries must be registered by **9pm on Wednesday before the show** to the Domestic section secretary details above, All entries will be confirmed. Exhibitors should try to submit written entries by email 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 **£1** per class. Classes 30d to 39d **50p** 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 can be staged on **Friday between 2pm and 7pm** or Saturday between **7:30am and 9:00am**.

Baking and Children's exhibits to be staged on **Saturday 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. 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 : 1<sup>st</sup> £4.00, 2<sup>nd</sup> £2.00, 3<sup>rd</sup> £1.00

Children's classes 30d – 39d : 1<sup>st</sup> £2.00, 2<sup>nd</sup> £1, 3<sup>rd</sup> 50p.

Classes with less than three entries can be awarded for 1<sup>st</sup> place only.

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

**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.

- 01d Victoria sandwich using your own recipe (filled with jam)
- 02d Tray Bake – 4 pieces
- 03d Fruit Cake – 175mm (7" approx) round tin.
- 04d Cake made with fruit i.e. banana, blueberry, orange, etc.
- 05d 4 pieces of confectionary (Fudge, Chocolates, Sweets etc)
- 06d 4 pieces of Shortbread
- 07d 3 Fruit Scones
- 08d 3 Cheese Scones
- 09d Cake from around the world – please state type when displaying
- 10d Loaf of Handmade bread
- 11d 4 Handmade Biscuits (please label)
- 12d Loaf from your bread machine
- 13d Cake made with vegetable – please state vegetable used
- 14d Any other savoury item (not listed in this section, please specify)
- 15d 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
- 20d 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
- 22d jar of stoned fruit jam
- 23d a small jar of jelly gift topped
- 24d jar of marmalade
- 25d small jar of lemon or orange curd
- 26d small jar of chutney
- 27d Jar of pickled vegetables
- 28d 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: Garden bug /bugs

31d Model made in marzipan/sugar paste – Scary monster

32d 4 pieces tray bake – NOT 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 pieces traybake – NOT Brownies

37d Model/s made in marzipan/sugar paste – flowers and/or vegetables

38d 3 Scones (sweet or savoury – please label)

39d 2 Small Sausage Rolls

**BEER, LIQUEUR & WINE COMPETITION JUDGE: Ms Maddy Seber**

**SPECIFIC REQUIREMENTS**

Liqueur can be exhibited in clear half bottles.

All bottles to have labels, size approx. 50 x 19mm, (2" x ¾"). 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.