Beer Tent
Sideshows
BBQ & Teas
Gin Bar
Stalls & Games

BRAILES SHOW

SATURDAY 13TH AUGUST 2022

INCLUDING

BRAILES FUN DOG SHOW

SCHEDULE OF:

Vegetables, Flowers, Produce, Arts & Crafts

Entrance: Adults £3.50 Family Ticket £8.00 (2 adults & up to 3 children)
Senior Citizens (over 65) £3.00 Under 16's £1.00 Under 5's free

Show Opens: 1.30pm

Fun Dog Show: Entries taken in ring. Classes commence at 10am

FREE CAR PARKING

www.brailesshow.com

Brailes is situated 3.5 miles east of Shipston-on-Stour on the B4035 between Shipston and Banbury

What3words: https://w3w.co/spot.rudder.blogs

PROGRAMME FOR THE DAY

1.30pm Main Show Opens
Brailes Fun Dog Show *(Entries taken in Ring) See page 23*
Vintage and Military Vehicles Display
Archery
Fairground Attractions
'It's a Knockout/Last Man Standing'
and much more

Food Avenue, Refreshments, Bar, Cotswolds Gin Bar,
Pizza Al Fresco and Paddock Farm BBQ

1:30pm Flower, Vegetable & Craft marquee opens to the public. *Details on page 11*

4.30pm Flower, Vegetable & Craft Show presentation of cups and trophies

4.45pm Raffle Draw

5.30pm Show Closes

FURTHER INFORMATION ABOUT THE SHOW AT
www.brailesvillageshow.com
WHERE SCHEDULES AND ENTRY FORMS FOR
THE DOG SHOW AND FLOWER & PRODUCE SHOW
CAN BE DOWNLOADED

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CONTACT US

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BRAILES SHOW OFFICERS

SHOW OFFICIALS		
President	Mr Chris Righton	
Chairman	Mrs Louisa Holloway	07791 975584
Secretary	Mrs Hannah Bridgewater	07966 620871
Treasurer	Mr Chris Cox	07852 129856
FLOWER AND PRODUCE SECTION		
Secretary	Mrs Aileen Sherer	01608 685198
FUN DOG SECTION		
Secretary	Amy Torville	07950 567922
Event first aid: Cotswolds First Aid		

THANK YOU

The Show Committee would like to thank all those people who have so generously supported the show either financially, through offering their time, or providing resources and access to land.

Without this, the show simply wouldn't be the success that it is.

5TH ANNUAL
BRAILES SCARECROW TRAIL

The theme for this year is

ROCK STARS

Get involved...
Entries submitted by Wednesday 20th July
Scarecrows in place by Sunday 31st July
Scarecrows must follow the Brailes Show Theme

Vote for your favourite by 2pm on Saturday 13th August
The winner will be announced on Saturday 13th August at the Show

Download an entry form from the Brailes Show website
www.brailesshow.com

Follow our Facebook page, "Brailes Scarecrow Trail", for inspiration, news and announcements.

BRAILES SHOW RAFFLE

Enormous thanks to all the local businesses and individuals that have supported the Brailes Show Raffle this year; we've had a fantastic response! You are all amazing 😊

And to all the potential winners, feast your eyes on this lot - you've got to be in it to win it! Tickets will be available from July onwards from Committee Members and the Forge Garage in Brailes

1st Prize - £250 Cash *kindly donated by Grays*

2nd Prize - A Two Night Stay at Strawtop Cottage *kindly donated by Charlie Irons and Josephine Fear*

3rd Prize - Alexa Echo Show *kindly donated by Cherry Blossom Practice*

Other Prizes include:

A Sunday Lunch Voucher for 4 *kindly donated by The George in Brailes*

A Sports Massage Voucher *kindly donated by Lynda Parnell*

A Bike Service *kindly donated by Spokes of Shipston*

A Breakfast Voucher *kindly donated by the Blue Bean in Shipston*

A 2-Hour Photo Shoot *kindly donated by Ian Piper*

An Archery Experience *kindly donated by The Shipston Archers*

A Nail Pamper Experience *kindly donated by Lyn Venables*

A Meat Voucher *kindly donated by Ash Paddocks*

A Child's Art Workshop *kindly donated by Wild at Art*

3 Pairs of Cushions *kindly donated by Natalia Long Curtains & Blinds*

A Bottle of Wine *kindly donated by Stolwood Architects*

A Personal Training Session *kindly donated by Ngage Fitness*

A Selection of Goodies *kindly donated by Barbara Hands*

A Cake Voucher *kindly donated by Jill's Treats*

A Massage *kindly donated by Hayley Rogers*

A Skincare Set *kindly donated by Lynne James*

A 100 Acres Pamper *kindly donated by Charlie Irons and Josephine Fear*

A Wine Tasting Experience for up to 6 people *kindly donated by Cork & Clay*

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ENTRY RULES - FLOWER & PRODUCE SHOW

Classes are open to all exhibitors

Please read the rules and schedule carefully

- All exhibits (excluding the floral art classes) must have been grown or made by the exhibitor and have not been previously entered in the show.
- The entry fee is 50p per entry.
- All entries, accompanied by entrance fees, must be made in writing to: Mrs Aileen Sherer, The Old Brickyard, Lower Brailes, OX15 5AF on Thursday 11th August. For your convenience Baldwin News and The Forge Garage, Lower Brailes have also kindly agreed to accept entry forms.
- Each named entrant must be on a separate entry form in sealed envelopes with the correct fee. Please state age if in the children's section
- NO LATE ENTRIES WILL BE ACCEPTED.
- Any exhibitor may enter more than one exhibit in any class but shall not take more than one monetary prize in that class except where stated.
- Exhibits must be staged on the morning of the show between 8.30am and 10.45am, when the marquee is cleared for judging. The committee will not be responsible for any loss or damage.
- The judges may call in any assistance they require and their decision in all cases is final.
- If there are insufficient entries in any one class one or more prizes may be withheld. The judges are not obliged to award prizes where they think they are not merited.
- The Marquee will open to the public at 1.30pm and close after presentation of the cups.
- No exhibit is to be removed before the completion of the cup presentation.
- All exhibits must be removed at the end of the show and before 5pm.
- Prize money is to be collected between 2.00 pm and 4.30 pm from the Treasurer. Any prize money not collected will be a donation to the show
- The points for judging will be awarded as follows:
- All classes: 1st – 3 points, 2nd 2 points, 3rd – 1 point
- In the event of a tie for a cup, the award will go to the exhibitor with the most 1st prizes.

Guidelines for Honey classes

https://www.sbka.org.uk/guidelines

CUPS AND TROPHIES WILL BE PRESENTED AT 4.30pm

FLOWER & PRODUCE SHOW SCHEDULE

JUDGES	
Vegetables	Mr Michael Clarke
Flowers	Mrs Virginia Merritt & Mrs Gillian Brookes
Wines & Cider	Mr John Dudbridge
Honey	Mr Douglas Nethercleft
Produce	Mrs Denise Manley and Mrs Becky England
Preserves	Mrs Brenda Cowen
Craft	Mrs Brenda Foster
Art	Nigel Fletcher
Photography	Mr Ian Piper
Floral Art	Mrs Sue Mottram and Mrs Sue Bradley
Children	Mrs Marianne Robinson and Mrs Trish Evans

PRIZES

Class 1: 1st £3, 2nd £2.50, 3rd £1.50; All other classes: 1st £1.50, 2nd £1.00, 3rd 50p

VEGETABLES & FRUIT

Exhibitor MUST have grown all exhibits

1 A Collection of Vegetables 5 varieties - 3 of each kind
2 Peas x 6 pods
3 Runner beans x 6
4 Longest runner bean (first prize only)
5 Dwarf beans x 6
6 Potatoes coloured x 4 *please name variety*
7 Potatoes white x 4 *please name variety*
8 Garlic x 3 trimmed
9 Onions x 5 as grown
10 Shallots x 6
11 Carrots x 5
12 Parsnips x 2
13 Beetroot x 3 - any variety
14 A pair of cucumbers
15 A pair of marrows
16 Cabbage x 2
17 Tomatoes x 5
18 Tomatoes x 5 miniature
19 Courgettes x 3
20 Any vegetable not included in other classes *(number according to size)*
21 A tied bunch of herbs in water *- no less than 6 named varieties*
22 Eating apples x 5
23 Cooking apples x 5
24 Fruit not included in other classes *(number according to size)*
25 A selection of produce from your garden arranged for effect – foliage may be used

FLOWERS

Exhibitor MUST have grown all exhibits

26 Container of cut flowers, not less than 4 outdoor varieties, home grown
27 Container of sweet peas
28 Vase of asters x 5 blooms
29 Vase of single flowered roses x 3 stems - 1 or more varieties
30 Vase of cluster flowered roses x 3 stems - 1 or more varieties
31 A scented rose
32 Single flowered rose x 1 stem
33 Cluster flowered rose x 1 stem
34 One single bloom or stem, any flower
35 Vase of herbaceous perennials of not less than three varieties
36 A specimen herbaceous perennial x 1
37 A pot grown begonia (flowering)
38 A pot grown hosta

Entrants may take 2 prizes in classes 39-45

Dahlias

39 A vase of 3 decorative dahlias
40 A vase of 3 cactus or semi-cactus dahlias
41 5 pompon dahlias
42 One specimen bloom

Gladioli

43 3 spikes - 1 variety
44 3 spikes - different varieties
45 1 spike

BRAILES PARISH ONLY

The following classes will be judged 'in situ' on Friday 12th August

The exhibitor MUST have planted these exhibits

46 A hanging basket (must be hanging independently and not attached to a wall)
47 An outdoor planted container

WINES & CIDER *Exhibitor MUST have made all exhibits*

Exhibits to be staged in clear labelled bottles (not spirit bottles) with corks drawn for judging.
Hints in schedule on page 19.

48 Bottle of homemade wine from a fruit
49 Bottle of homemade wine from a flower
50 Bottle of homemade wine from a root
51 Bottle of homemade liqueur
52 Bottle of homemade cider

HONEY *The exhibitor MUST have produced all exhibits*

53 1 x 1lb jar of set honey *(any granulated type incl. soft set)* Novice
54 1 x 1lb jar of clear honey *(any colour)* Novice
55 2 x 1lb jars of set honey *(any granulated type incl. soft set)*
56 2 x 1lb jars of clear honey *(any colour)*
57 6 jars of honey *(any size or type)* labelled as for sale
58 1 frame of honey ready for extraction or 1 square section or 1 round or 2 containers of cut comb
59 2 beeswax candles *(any method)*
60 4 x 1oz *(approx)* matching pieces of beeswax or 1 block not less than 8oz
61 4 x 1oz *(approx)* matching pieces of beeswax or 1 block not less than 8oz Novice
62 1 honey cake to own recipe. Recipe to be displayed.
63 1 bottle of mead (any type, sweet or dry).
64 1 other hive product containing honey or beeswax e.g. polish, fudge, soap, lip balm etc *(not honey cake).*

For guidance as to presentation / the 'rules', please refer to
https://sbka.org.uk/files/Honey Shows 2019 - Entry Guidelines V1.doc

PRESERVES

The exhibitor MUST have made all exhibits

All jars to be covered with clean lids (no cloth covers) named and dated. Hints on showing in the schedule on page 19.

65 Jar of Strawberry jam
66 Jar of Raspberry jam
67 Jar of any fruit jam
68 Jar of Lemon Curd
69 Jar of Jelly
70 Jar of Marmalade
71 Jar of Chutney

EGGS

Eggs must have been collected by the exhibitor. *Hints on showing on page 19.*

72 6 eggs

HOME PRODUCE

73 2 x 10cm fruit tarts
74 6 chocolate biscuits
75 Handmade bread – wholegrain
76 A loaf of bread from a bread maker
77 6 cheese scones
78 A Victoria sponge *(18 cm)*
79 A coffee and walnut cake *(see recipe)*
80 A fruit cake *(recipe to be displayed with cake)*
81 6 decorated cupcakes – animal theme
82 6 flapjacks
83 A jam filled Swiss roll
84 6 sausage rolls
85 A Lemon drizzle cake *(see recipe)*

THEMED CAKE

86 Themed cake (showstopper) - Jubilee cake *(see recipe on page 16-17)*

ART

All exhibits MUST be the work of the exhibitor

87 Portrait – watercolour/pencil/pastels
88 Still Life – acrylics/oils
89 Pen and ink drawing – of a farm animal
90 A winter landscape – watercolour/acrylic
91 An illustration of a wildlife film or TV programme

PHOTOGRAPHY

The Exhibitor must have taken the photos

Please mount photographs on paper or card for exhibiting. Max. photo size 20cm x15cms

92 Animal antics
93 A beach Scene
94 A Night Sky
95 Reptiles
96 A historic building
97 Black and White - human

CRAFT

The Exhibitor MUST have made all the exhibits

98 A hand knitted garment
99 A clothing accessory – either gloves, hat, bag or scarf in any medium
100 A cushion cover
101 A hand sewn garment (machine or hand)
102 A handmade greetings card - animal theme
103 A hand crafted object made from wood, metal, pottery or stone (max size 45cm)

FLORAL ART

Prizes 1st £3.00, 2nd £2.50, 3rd £2.00

NOTE: Accessories are allowed, NO artificial plant material
All exhibits, unless stated, to be displayed in niches 75 x 60cm

104 Pond based design – a petite exhibit not exceeding width 25cms, depth 17cm, height 17cms
105 Beauty Without Flowers
106 Riot of colour – Accessories may be included but flower/plant material to predominate.
107 A Table Decoration for a wedding using lemon flowers (to fit in a niche)
108 Club Tropicana – create a design to depict a cocktail of your choice. State the cocktail on a card. Accessories may be included but flowers/plant material to predominate.

Division B - CHILDREN

There is no entry fee for these classes but all other show rules apply

All exhibits must be the children's own work

Please put **your age** (no name) on the front of the exhibit for the judge's consideration

Prizes 1st £1.00, 2nd 70p, 3rd 50p

Children aged 5 and under

B1 4 decorated ginger biscuits
B2 A model of a pet made from play dough
B3 Your handprints on A5 paper or card and decorated using any art and craft materials
B4 A drawing or painting of a parent
B5 A boat made from cardboard

Children aged 6 to 11years

B6 An original short poem about the moon *(handwritten)*
B7 A papier maché model of a planet
B8 A self-portrait
B9 A LEGO model of a space craft
B10 4 decorated cup cakes

Children aged 12 to 17 years

B11 A cardboard model of a fast car
B12 Decorate a jar as a garden light
B13 A drawing or painting of a pet
B14 A original short poem about the war *(handwritten)*
B15 6 Chocolate Brownies

RECIPES

Class 79: Coffee & Walnut cake

250g pack softened butter, plus extra for the tins, 100ml strong black coffee (made with 2 tbsp coffee granules), cooled, 280g self-raising flour, 250g golden caster sugar, ½ tsp baking powder, 4 eggs, 1 tsp vanilla extract, 85g walnut, 2 tbsp roughly chopped, the rest finely chopped. ***For the filling*** *- 100g icing sugar, sifted, plus a little extra for dusting, 150ml double cream, 100g mascarpone, at room temperature*

STEP 1 Heat oven to 180C/160C fan/gas 4. Butter 2 x 20cm springform cake tins and line with baking parchment. Set aside 2 tbsp of the coffee for the filling.
STEP 2 Beat the butter, flour, sugar, baking powder, eggs, vanilla and half the remaining coffee in a large bowl with an electric whisk until lump-free. Fold in the finely chopped walnuts, then divide between the tins and roughly spread. Scatter the roughly chopped walnuts over one of the cakes. Bake the cakes for 25-30 mins until golden and risen, and a skewer poked in comes out clean. Drizzle the plain cake with the remaining coffee. Cool the cakes in the tins.
STEP 3 Meanwhile, make the filling: beat together the icing sugar, cream and mascarpone, then fold in the reserved 2 tbsp coffee. Spread over the plain cake, then cover with the walnut-topped cake and dust with a little icing sugar.

Class 85: Lemon Drizzle Cake

225g unsalted butter, softened, 225g caster sugar, 4 eggs, 225g self-raising flour finely grated zest 1 lemon. ***For the drizzle topping*** *- juice 1½ lemons, 85g caster sugar*

Heat oven to 180°C/fan 160°C/gas 4. Beat together unsalted butter and caster sugar until pale and creamy, then add eggs, one at a time, slowly mixing through. Sift in self-raising flour, then add the finely grated zest of 1 lemon and mix until well combined. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon. Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean. While the cake is cooling in its tin, mix together the juice of 1 ½ lemons and 85g caster sugar to make the drizzle. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping. Leave in the tin until completely cool, then remove and serve.

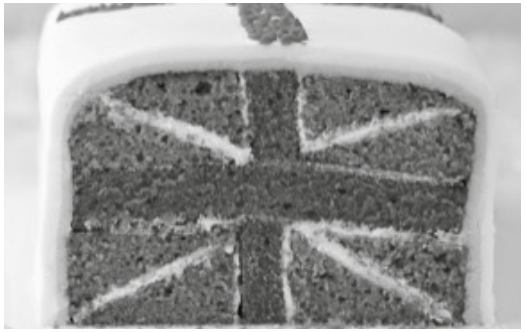
Class 86: Themed Cake 'Jubilee Cake'

For the sponge *- 700g unsalted butter, 700g caster sugar, 12 large free-range eggs, at room temperature, beaten, 4 tsp vanilla extract, 700g plain flour, 3 tbsp baking powder, about 125ml milk, at room temperature, navy and ruby edible food colouring gels*
For the butter icing *- 375g icing sugar, sifted, 120g unsalted butter, at room temperature, 2 1/2 tbsp milk, 1/2 tsp vanilla extract.* ***To finish*** *- 1 x 370g, jar apricot jam, sieved and warmed, 1kg marzipan, 1kg white ready-to-roll sugar paste icing, 250g Royal icing sugar.* ***Equipment*** *- 3 brownie pans or cake tins, 30 x 20 x 5cm, greased and lined with baking paper, a piping bag fitted with a 2mm tube*

1. Preheat the oven to 180c/350f/gas 4. Unless you have a large free-standing electric mixer it will be easier to make the sponge mixture in 2-3 batches. Beat the butter and sugar together with an electric mixer until creamy. Gradually beat in the eggs, followed by the vanilla. Sift the flour and baking powder, then add to the mixture in 2 batches, beating on a low speed. Add the mild and fold in using a large metal spoon.

2. Weigh 350g of the mixture and put into another bowl. Tint it a deep red. Transfer to one of the prepared tins and spread evenly – the mixture will be about 1cm deep. Bake for about 15 minutes until a cocktail stick inserted into the centre comes out clean. Leave in the tin for 5 minutes, then turn out onto a wire rack to cool completely.

3. Colour the rest of the sponge mixture navy blue, then divide between the remaining 2 tins, spreading evenly; the mixture should be about 3cm deep. Bake 30-40 minutes until a cocktail stick inserted into the centre of each sponge comes out clean, then cool as before. If possible, wrap the cooled sponges in foil or clingfilm and leave for a day before assembling the cake.



Colour image can be found here https://thehappyfoodie.co.uk/recipes/jubilee-cake/

4. Make the butter icing by beating the ingredients together until very smooth and spreadable; add more milk if necessary. Cover and keep at room temperature.

5. Carefully trim the blue sponges so they are exactly 3.5cm high. From each blue sponge cut 2 strips exactly 6cm wide and 30cm long (you will have cake left over). Using an electric carving knife or a bread knife, cut each blue strip diagonally and lengthways to make 2 long triangular pieces of sponge cake 6cm wide x 3.5cm high: to make your diagonal cut, start from the top right-hand edge of the strip and slice down to the bottom left-hand edge.

6. Trim the red sponge, if necessary, so it is 1cm high. Cut the red sponge into 3 strips: 2 strips each 3.5cm wide and 30cm long, and the third piece 13cm wide and 30cm long.

7. Spread a thin layer of butter icing over the centre of a large rectangular cake board to anchor the sponge, then start to build – see the photo for guidance here (if in doubtdo a dry run without the butter icing to make sure it all fits in place). Set a blue triangle on the board, 6cm side down, with the 3.5cm side close to the centre. Spread a thin layer of butter icing on the sloping top cut surface. Spread both sides with butter icing and set it upright against the 3.5cm side of the blue triangle. Set another blue triangle against the red strip on the side with butter icing. Invert 2 more blue triangles on top of the 2 already on the board and press them all gently together.

8. Spread the top surface of the assembled cake with a thin layer of butter icing, then set the wide strip of red sponge on top to cover it and press down gently. Spread this red sponge with butter icing, then repeat the pattern on top using the remaining blue triangles and red strip. Looked at from the end, you will see a Union flag design. Press everything together gently with your hands, then trim with a long knife to make sure the sides are straight. Brush off loose crumbs.

9. Brush the warm jam over the cake. Roll out the marzipan to a rectangle large enough to cover the cake, then carefully drape it over the cake and smooth it with the palm of your hand. Trim off the excess marzipan.

10. Roll out the icing in the same way. Lightly brush the marizpan with cooled boiled water so it is just sticky, then cover with the white icing as you did for the marzipan. Press it on gently, then smooth and polish it with the palm of your hand. Trim off the excess.

11. Mark a cross of St George on the icing using a pin and a ruler to prick out straight lines. Mix the Royal Icing sugar with about 2 tbsp water to make a smooth icing that can be piped. Tint it red. Spoon it into the piping bag and pipe decorative swirls within the marked lines of the cross. Leave to set before cutting.

BRAILES SHOW 2022 ENTRY FORM

All entries accompanied by entrance fees to: Mrs Aileen Sherer, The Old Brickyard, Lower Brailes, OX15 5AF on Thursday 11th August
The Forge Garage, Lower Brailes and Baldwins Newsagent will also accept entry forms.
Any entries submitted after this time will not be accepted.

Please insert number of entries alongside corresponding class numbers

1	24	47	70	93	B1
2	25	48	71	94	B2
3	26	49	72	95	B3
4	27	50	73	96	B4
5	28	51	74	97	B5
6	29	52	75	98	B6
7	30	53	76	99	B7
8	31	54	77	100	B8
9	32	55	78	101	B9
10	33	56	79	102	B10
11	34	57	80	103	B11
12	35	58	81	104	B12
13	36	59	82	105	B13
14	37	60	83	106	B14
15	38	61	84	107	B15
16	39	62	85	108	
17	40	63	86		**AGE**
18	41	64	87		
19	42	65	88		
20	43	66	89		
21	44	67	90		
22	45	68	91	**Total**	**Total**
23	46	69	92		

ENTRANT'S NAME ..... AGE *(if under 17)* .....

ADDRESS .....

.....

TELEPHONE ..... EMAIL .....

I AGREE TO ABIDE BY THE RULES OF THE SHOW *(Signature)* .....

CASH OR CHEQUES – PAYABLE TO BRAILES SHOW
Further copies of the entry form can be found on our website **www.brailesvillageshow.com**

HELPFUL HINTS FOR EXHIBITORS

- Read the schedule carefully and fill in your entry form and return by the correct date.
- Note size requirements and restrictions (eg: if it says 4 potatoes then 5 or 6 will not be judged). Make sure you have the correct number.
- Bring exhibits to the marquee between 8.30 and 10.30 on the morning of the Show. Allow yourself time to collect your exhibitor's number and display your exhibits.
- Produce should be staged on your own plates and dishes, trays etc.
- Cut flowers should be in water in your own container.
- Wine bottles should be clean, (no finger marks) and labelled correctly.
- Honey jars clean (no finger marks). Jam-jars clean and correct clean lids.
- For craft exhibits, bring your own staging if needed to display the item at its best. Art likewise can be staged.
- Photographs are pinned on boards so should be mounted on card or paper.
- Floral art: niches are provided for most classes.

CUPS AND TROPHIES

A local exhibitor is from Brailes parish only

1. **The HARRY DAVIS SILVER CHALLENGE CUP** best vegetable exhibit, local exhibitor
2. **The W. MILLER CHALLENGE CUP** best vegetable exhibit
3. **The W.P. MANLEY SILVER CHALLENGE CUP** best collection of sweet peas
4. **The PERCY MANLEY SILVER CHALLENGE CUP** best gladiolus exhibit
5. **SILVER CHALLENGE CUP** best rose exhibit
6. **RON GREEN ROSES CUP** best rose exhibit by local exhibitor
7. **The P. G. RIGHTON SILVER CHALLENGE CUP** best dahlia exhibit
8. **SILVER CHALLENGE CUP** best flower exhibit in Show
9. **The Mrs COTTERILL TROPHY** best exhibit classes 49-50
10. **The FREEMAN SILVER SALVER** best entry in the wine & cider classes
11. **The RON HAYCOCK MEMORIAL CUP** best entry in the honey classes
12. **The VIOLET CLAYDON MEMORIAL TROPHY** best exhibit in floral art classes
13. **The CONCEPT GRAPHIC TROPHY** best art exhibit
14. **The WHICHFORD POTTERY TROPHY** presented to the best craftwork exhibit
15. **Prize for best exhibit under 5 years old**
16. **Prize for best exhibit 6 to 11 years old**
17. **CYRIL SHERWOOD PERPETUAL CHALLENGE CUP** most points in vegetable classes
18. **SILVER CHALLENGE CUP** local exhibitor most points in the Flower Classes
19. **The P.G. PHILPOTT CHALLENGE CUP** most points in the flower classes
20. **The W. MILLER SILVER CHALLENGE CUP** local exhibitor most points in Classes 1 to 47
21. **The GOODENOUGH CUNNINGTON CUP** most points in the wine/cider classes
22. **The I.T. WILKES SILVER CHALLENGE CUP** most points in the floral art
23. **The WI CUP** for most points in Preserve classes
24. **The B.A. MANLEY SILVER CHALLENGE CUP** most points in home produce classes
25. **The FERMAIN CHALLENGE CUP** most points in children's classes up to 5 years
26. **The BANBURY MARQUEE CUP** most points in children's classes 6 to 11 years
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13:30 Start, £2 per Class (pay in ring - cash only please)

Waggiest Tail **Musical Sits** **Best Catch**

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Dog the judge would most like to take home

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For rules and more information on the dog show please see

www.braileshow.com

Hearing Dogs for Deaf People

https://www.hearingdogs.org.uk/

Hearing Dogs for Deaf People is a national charity that trains dogs to alert deaf children and adults to important and life-saving sounds they would otherwise miss, such as smoke alarms, alarm clocks, oven timers and even baby monitors and text message alerts. Being aware of these sounds, thanks to a highly trained hearing dog, makes a real difference to deaf people's lives and can even save them.

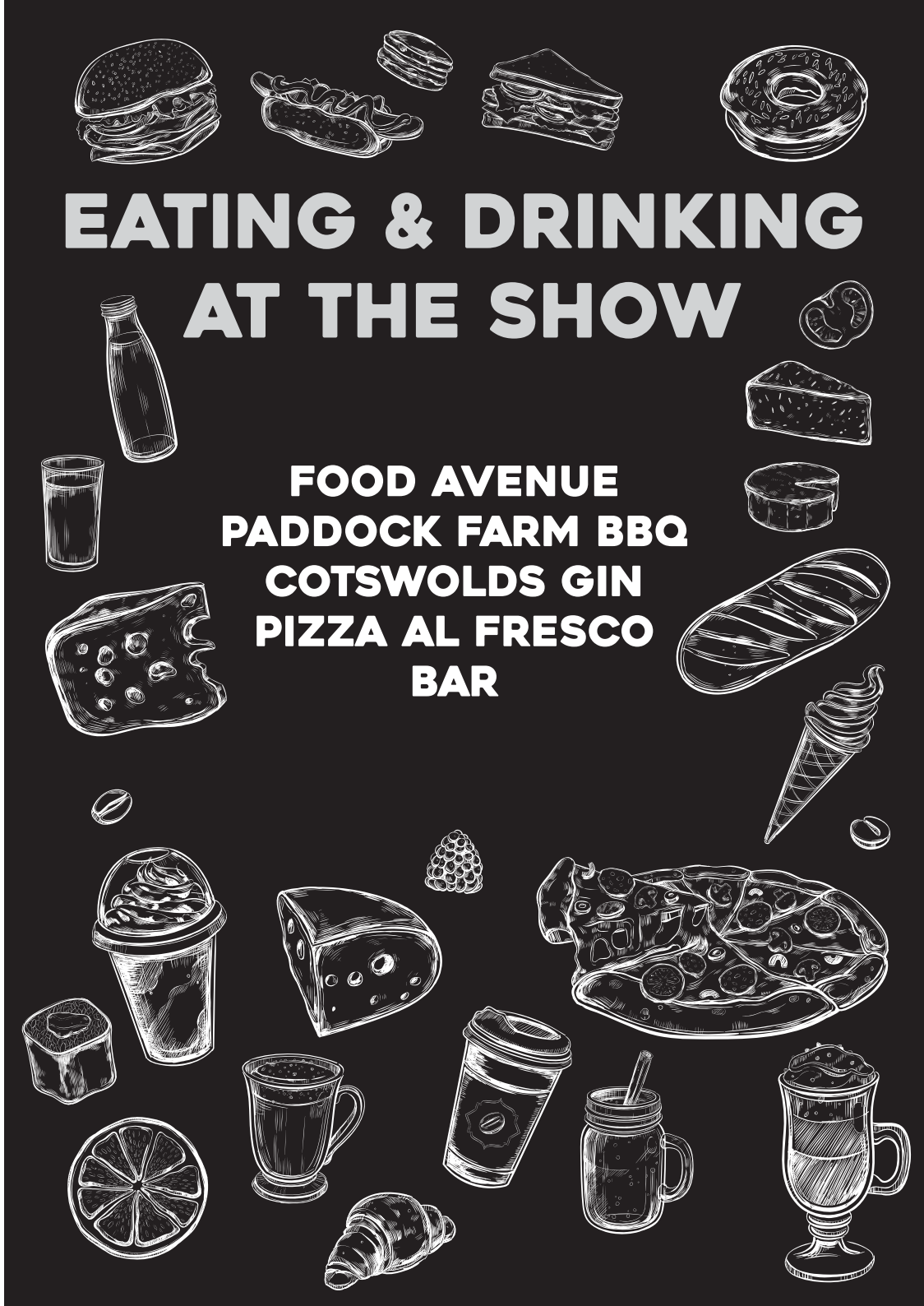
Hearing dogs also provide lots of love, companionship and emotional support, which is equally as important. Deafness can be very isolating, as hearing loss detaches people from interactions and can create a number of communication barriers. Our dogs can give a deaf person a newfound sense of independence and the confidence to reconnect with friends, family, their community and the world around them. They reduce anxiety, fearfulness and depression. They really are heroes.

Hearing dogs also wear burgundy jackets when out in public, which brings a visibility to a largely invisible disability. This often prompts people to act in a more considerate way, but it can also spark conversation, helping deaf people to reconnect with others.

Recently, we've seen record numbers of people coming to us for help, as more deaf people struggle with feelings of loneliness and isolation and would benefit from a loyal and highly trained companion by their side. We currently support 1,000 hearing dog partnerships across the UK and we are training more dogs so we can help more deaf people.

The cost of training and ongoing support for each hearing dog partnership is £40,000. It takes around 18-24 months to train a hearing dog before he or she is matched with their deaf partner. Every person with hearing loss has different needs and lifestyles, so a great deal of our dogs' training is bespoke to the needs of individuals. This helps us create long-lasting partnerships that transform lives. Our assistance doesn't stop after the dog's training – our involvement with a hearing dog partnership never ends. We will always be on hand to help, support and advise the partnership throughout the dog's working life.

This year, we are celebrating our 40th anniversary with a family of more than 3,000 volunteers who have helped us match more than 2,500 hearing dogs to their deaf partners. We rely on donations to fund these vital partnerships. We also provide other personalised services to help anyone with any level of hearing loss, including support groups and a dedicated Helpdesk – help that we can only provide with the help of kind members of the public and the organisations that support us.



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We are always striving to improve the facilities and currently we are fund raising to replace our sound system, build a self-contained bar area and update the play area if you would like a copy of our fundraising prospectus please e-mail Brailesfundraising@btinternet.com or call Vanessa on 01608 685371

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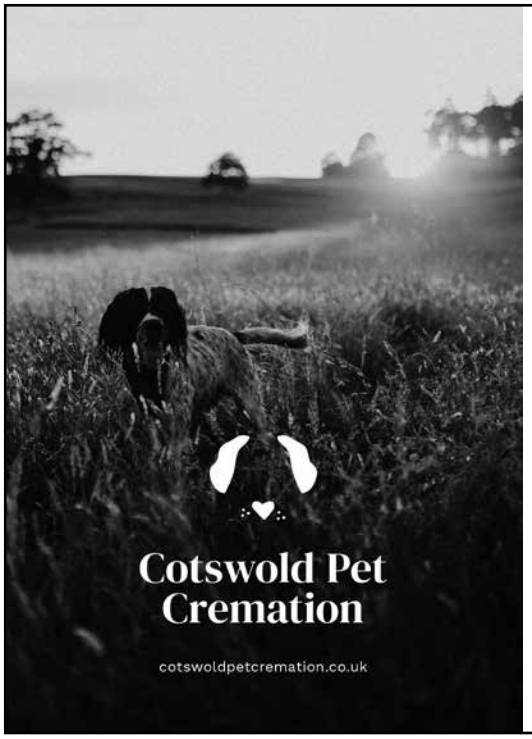

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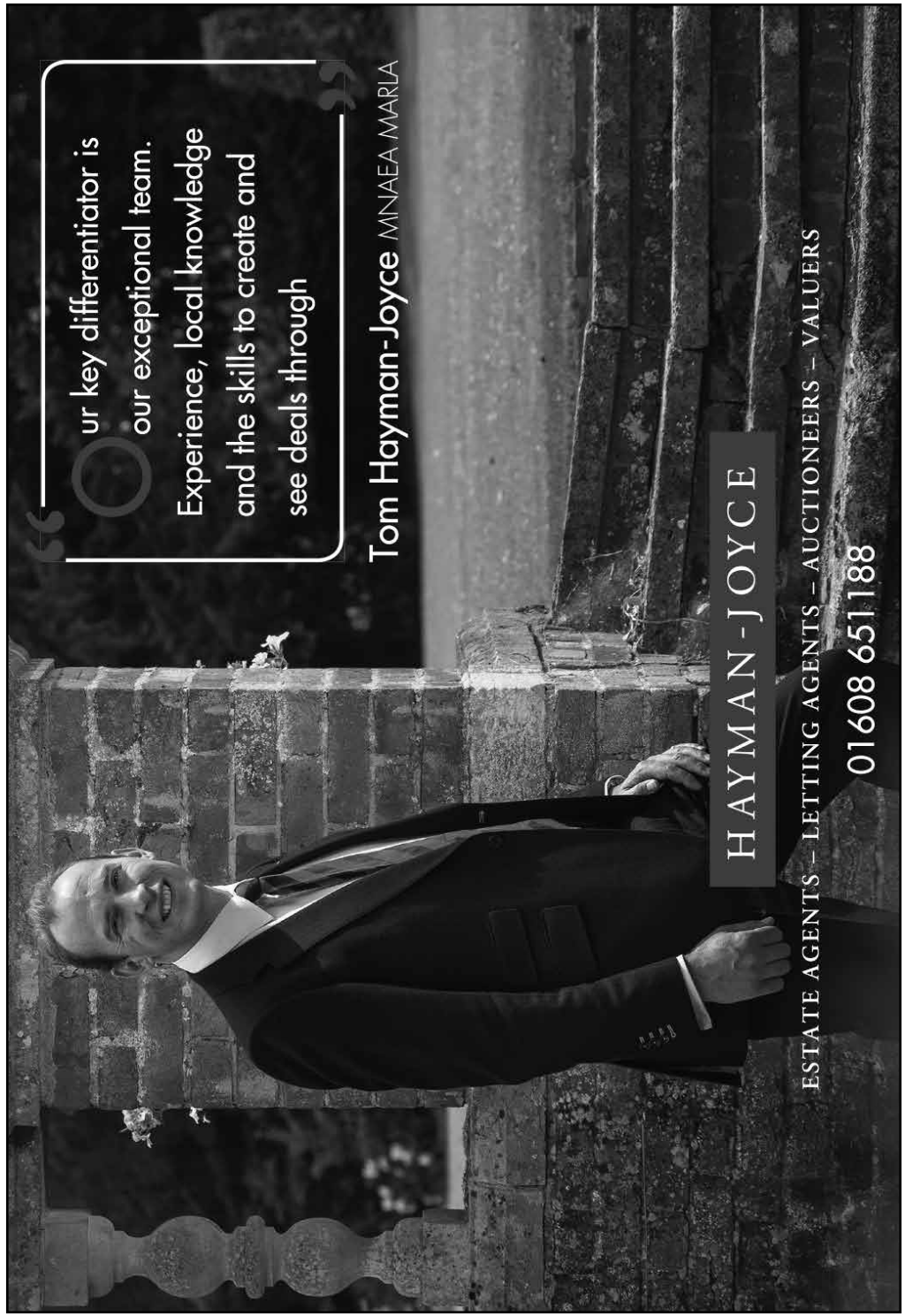

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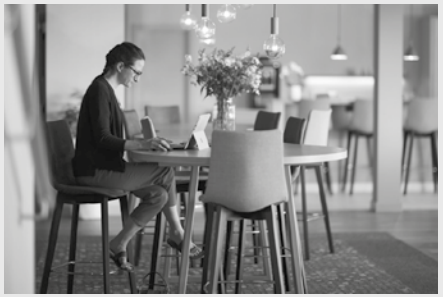

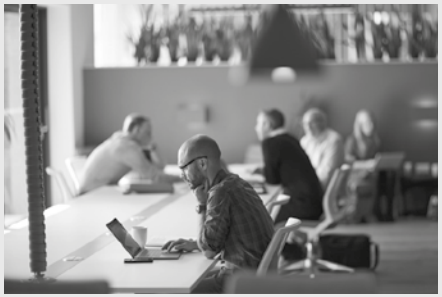

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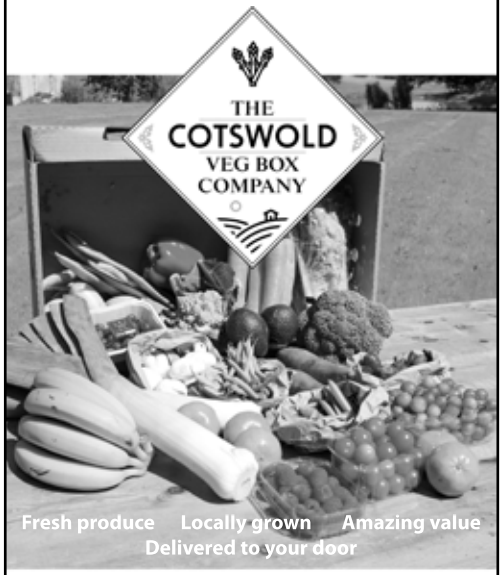

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