



PRESIDENT – Mr S J B Penrose

Annual Show & Gymkhana

Saturday 11th July 2026

TREFEWHA/GERNICK,

PRAZE-AN-BEEBLE

by kind permission of
The land owners.

TENT SECTION SCHEDULE

www.prazefairshow.co.uk



PRAZE FAIR SHOW
(Established 1808)



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Saturday 11th July 2026

at

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TENT SECTION SCHEDULE

Chairman: Mrs M Willoughby, 1 Trefewha Court, Fore Street, Praze-an-Beeble, TR14 OJX. Tel: 01209 831271

Vice Chairman Mrs S Johns.

Secretary: Mrs J Harry.
07788 823439.

Assistant Secretary Mrs S Brown. 07837620726

Treasurer: Mrs H Tregenza.

Website: www.prazefairshow.co.uk

THANKS

The Show Committee thanks all the Vice Presidents, those who have sponsored classes, rosettes, raffle prizes and all who have helped or supported the Show throughout the year. Also many thanks to the judges who so generously give their time and expertise.

Exhibitors are reminded to read the schedule and accompanying rules carefully, as deviation may result in disqualification.

RULES OF TENT SECTION

1. Closing date for all entries is **Friday 3rd July 2026**.
2. All exhibits must be the property of the exhibitor and have been grown, cultivated, taken or made by the exhibitor.
3. No person shall enter more than one exhibit in each Tent Section class, all entries must be on a Show entry form and all entry fees must be paid at the time of entry. Entry fee is per class. No entries will be taken on Show Day.
4. Exhibitors must provide their own vases, containers, dishes/stands except as shown for Egg Section classes. Cookery exhibits should be presented on a white paper plate.
5. Digital photography entries must not be manipulated.
6. Exhibitors are expected to bring and remove their exhibits which will be taken care of during the Show but the Committee will not be responsible for any loss or damage.
7. All exhibits must be in place by **9.45am** on Show Day and cannot be **removed until after 5.30pm**.
8. Judging will commence at 10.00am prompt. Should illness or any other circumstances prevent any of the Judges from officiating, the Committee reserves the right to elect others in their places or an additional one if required, also to refuse entries.
9. The Judges will be at liberty to reduce or withhold prizes where the entries are deficient in merit and to disqualify any specimen on which fraudulent practices have been detected. If there is only one entry in a class the first prize may be withheld.
10. For the Gardens Competition, entrants must live within a 3.5 mile radius of Praze-an-Beeble Post Office.
11. The Judges decisions will be final.
12. All persons, including exhibitors, must pay for admission to the Show.

13. Points are awarded as follows:

1st – 3 points, 2nd – 2 points, 3rd – 1 point. Prize cards will be awarded in each class.

Prize money will be awarded **only** for Children's Section classes - 1st £1.00, 2nd 75p, 3rd 50p. Prize money can be collected from the Treasurer between 5.00pm and 5.30pm.

Cups will be presented at 5.30pm.

14. All matters not provided for in the foregoing rules shall be left to the discretion of the Committee whose decision will be final.

15. All smoking is prohibited in the tent.

SPECIAL PRIZES

Cups are awarded in most classes and are to be held for one year only.

SILVER CHALLENGE CUP presented by Mr W Hanlon for the best Exhibit in the Children's Art Classes

SILVER CHALLENGE CUP presented by Mr & Mrs DH Walters for the best Exhibit in the Children's Section.

SILVER CHALLENGE CUP presented by Mr & Mrs A Pennie & Miss D Pennie to be awarded the Child attending Crowan School gaining most points in Section 1.

SILVER CHALLENGE CUP presented by Messrs JR & PJ Martin for most points in Section 1.

SILVER CHALLENGE SALVER presented by Miss AE Williams for the best Yeast Cookery exhibit.

SILVER CHALLENGE SALVER - to be known as the Ben Dale Memorial Salver - presented by the Dale Family for most points in the Cornish section.

SILVER CHALLENGE CUP presented by Mr & Mrs RK Pearn for the best exhibit in the Cornish and Domestic Sections.

SILVER CHALLENGE CUP presented by Mr & Mrs D Kevern for the best exhibit in the Eggs Section.

SILVER CHALLENGE CUP presented by Miss EM Faull for most points in the Eggs Section

SILVER CHALLENGE CUP presented by Mr A Cock for the Best bird of the show.

SILVER CHALLENGE CUP presented by Mr & Mrs I Wilson to be awarded to the Gentleman gaining most points in the Cornish & Domestic Sections.

SILVER CHALLENGE CUP presented by the Vincent Family for most points in the Domestic Section.

SILVER CHALLENGE CUP to be known as the Pam Dale Memorial Trophy. Presented by the Dale family for the most points in the preserve Section.

SILVER CHALLENGE SALVER presented by Mr & Mrs T Ladner & Mr & Mrs B Martin (U.S.A.) for the best Needlecraft exhibit, to include Knitting.

SILVER ROSE BOWL - to be known as the Margaret Williams Memorial Bowl - presented by the Praze Fair Show Ladies Committee for the best exhibit in the Handicraft Section, to include Needlecraft.

SILVER CHALLENGE CUP presented by Mr & Mrs JR James for most points in the Handicraft Section

SILVER CHALLENGE CUP presented by T Bawden Esq. to be awarded to the Exhibitor resident in Crowan Parish gaining most points in the Horticulture Section.

SILVER CHALLENGE CUP presented by Mr J Trehwella for most points in the Horticulture Section

SILVER CHALLENGE CUP presented by Mr & Mrs P James for the best Horticulture exhibit (excluding Collection of Vegetables).

SILVER CHALLENGE CUP presented by Mr & Mrs D Roberts for the Best Vegetable Collection.

SILVER CHALLENGE CUP in memory of Mr F May for the best Potted Plant in the Horticulture Section.

SILVER CHALLENGE CUP presented by Mrs A Gluyas-Morrish for the best Large Garden.

SILVER CHALLENGE CUP presented by Mr & Mrs WP Clemens for the best Medium Garden.

SILVER CHALLENGE CUP presented by Mr & Mrs WJC Dunstan for the best Small Garden.

SILVER CHALLENGE CUP presented by Mr & Mrs T Christophers for the best Vegetable Garden.

SILVER CHALLENGE CUP presented by Mrs W Heath for the best Hanging Basket Display.

SILVER CHALLENGE CUP presented by Mr & Mrs I Wilson for the best Window Box Display.

SILVER CHALLENGE CUP presented by Mr & Mrs TJ Rowe for the best Tub Display.

GOLD CHALLENGE CUP presented by Mr & Mrs H Fleming for the best Hanging Pouches Display.

SILVER CHALLENGE CUP presented by Mrs JE Jeffery for the best Wall Basket Display.

TROPHY presented by Mr & Mrs D Glasson for the Best Border Display.

SILVER CHALLENGE CUP presented by Mr & Mrs D Glasson for most points in the Garden Competition

TROPHY presented by Mr & Mrs GV Hart & Mrs JL Snell for the most relaxing and best kept garden overall.

SILVER SALVER presented by the Webb family for the best Children's Allotment.

SILVER CHALLENGE CUP presented by Mr & Mrs T Christophers for the best exhibit in the Floral Art Section.

SILVER CHALLENGE CUP presented by the Praze Floral Art Club for the best Novice Exhibit.

SILVER CHALLENGE CUP presented by Rev & Mrs R Law for the best use of Garden Plant Material.

SILVER CHALLENGE CUP presented by Mrs A Pennie & Mrs D Temby for most points in the Floral Art Section.

SILVER CHALLENGE CUP presented by Mr Stuart Rowe to be awarded to the member of Praze & District Y.F.C. gaining most points in the Tent Section.

SILVER CHALLENGE CUP presented by Mr & Mrs TJ Rowe, to be awarded to the Y.F.C. member gaining most points in the Tent Section.

PEWTER CHALLENGE CUP presented by Mr & Mrs A Ridgewell for most points in the Wine Section.

SILVER CHALLENGE CUP presented in memory of Mr David Gash to be awarded to the judge's favourite in the wine section.

PEWTER CHALLENGE CUP presented by Mr & Mrs M Morse, for best exhibit in the Photography Section.

SILVER CHALLENGE CUP presented by Mr & Mrs ER Harris, for most points in the Photography Section.

DUNSTAN FAMILY SALVER, presented by the Dunstan family for the best Cornish Landscape in the Photography Section.

SILVER CHALLENGE CUP presented by T Roberts Esq., U.S.A. to be awarded to the Exhibitor gaining most points in the Show.

All Cups other than Pewter Cups to be cleaned and returned no later than Sat 30th May.

To Mrs M Willoughby, 1 Trefewha Court, Fore Street, Praze or Mrs S Johns 71 Trethannas Gardens Praze.

JUDGES

Children's - Handwriting. . TBC	Horticulture Mr C Morse
Children's - ArtMrs V Roberts	Floral Art..... Mrs S Reed
CornishMrs D Varker	Photography Mr A Brown
DomesticMiss D Rogers	Wine Mr P Galassini
EggsRev D Reed	Gardens Mr A Mills
Handicrafts.....Mrs D Spragg	

SECTION 1. CHILDREN

Entry: FREE

Age to be stated in years and months on each form for Classes 1 to 3 and classes 18 to 25. Age as at date of show.

Class

1. Art. A finger/handprint painting (A4 max size) Under 5 yrs.
2. Art. A stained glass window effect picture (A4 max size) 5 to 7 yrs.
3. Art. A stained glass window effect picture (A4 max size) 8 to 11 yrs.

Classes 4 to 17 will be agreed with Crowan and Leedstown Schools and entered on the basis of Year Group at school. Any child in these age groups not attending these schools please contact the Secretary.

Entries for Classes 18 to 27 must be made on a Show entry form:

18. A decorated pencil pot from recycled material Under 8 yrs.
19. A decorated pencil pot from recycled material 8 to 16 yrs.
20. An animal made from fruit and/or vegetables (Max 45cm square)
Under 8 yrs.
21. An animal made from fruit and/or vegetables (Max 45cm square)
8 to 16 yrs.
22. 3 Homemade butterfly buns Up to 8 yrs.
23. 3 Homemade butterfly buns 8 to 16 yrs.
24. A Coaster (made from recycled material) Up to 8 yrs.
25. A Coaster (made from recycled material) 8 to 16 yrs.
26. A decorated egg (hard boiled) Up to 16 yrs.
27. Flower arrangement in a mug.
Displayed in a 30cm Square. Up to 16yrs.

See Class 95 for Garden in a Seed Tray

SECTION 2. CORNISH

Cookery exhibits should be presented on a white paper plate. Exhibitors may cover exhibit which will be removed for judging. - Entry Fee: 30p

Class

- 28. Launceston cake. *Recipe in back of schedule.*
- 29. Heavy cake. *Recipe in back of schedule.*
- 30. Pasty.
- 31. A saffron tea treat bun.
- 32. 4 Ginger Fairings.
- 33. Pasty. (Gentlemen only)

SECTION 3. DOMESTIC

Cookery exhibits should be presented on a white paper plate. Exhibitors may cover exhibit which will be removed for judging.

Entry Fee: 30p

Class

- 34. Tear and Share bread.
- 35. Swiss Roll (jam filled).
- 36. 4 Savoury Muffins.
- 37. 4 different items for a Picnic.
- 38. Lime and Coconut Loaf.
- 39. 4 Slices of Free From Tray Bake. (Recipe to be displayed)
- 40. Pineapple Fruit Cake. *Recipe in back of schedule.*
- 41. 4 Decorated Cupcakes.
- 42. 4 Cheese Straws.

SECTION 4. PRESERVES - Entry Fee:30p

Class – No trade names on lids or jars

- 43. Jar of Jam (screwtop lid only)
- 44. Jar of Marmalade (screwtop lid only)
- 45. Jar of Lemon Curd (screwtop lid only)
- 46. Jar of Jelly (screwtop lid only)

SECTION 5. EGGS

To be staged in sawdust on a small dish (provided). Entry Fee: 30p

Class

- 47. 3 Large White/Cream.

- 48. 3 Large Light Brown.
- 49. 3 Large Dark Brown.
- 50. 3 Any other colour or a variety.
- 51. 1 Egg to be broken.
- 52. 3 Bantam White/Cream.
- 53. 1 Large and 1 Bantam egg (same colour).
- 54. 1 Duck.
- 55. 1 Unusually shaped egg.
- 56. 1 Decorated hard boiled egg. (Adults only)-Children see Class 26

SECTION 6. HANDICRAFTS

Items not previously shown at Praze Fair Show - Entry Fee: 30p

Class

- 57. Any hand-knitted item.
- 58. Any knitted item to be donated to RCHT neonatal unit.
- 59. A homemade clay tile. (May be decorated) **Maximum size 20cm square.**
- 60. A crochet item.
- 61. A Homemade Bag (any medium) **Maximum size 45cm square.**
- 62. A Cross stitch article framed. **Maximum size 60cm square.**
- 63. A handcrafted greetings card.
- 64. A homemade kindle/book case. *Any medium.*
- 65. A bookmark. *Any medium.*
- 66. A homemade lap quilt. (Can be folded) **To be staged in 60cm square.**
- 67. An item of jewellery from recycled materials. *Any medium.*
- 68. A tree decoration. **Maximum size 20cm square.**
- 69. Any handicraft – “I do this for a hobby!” Judges Favourite
Size to be stated on entry form.

SECTION 7. HORTICULTURE - Entry Fee: 30p

Class

- 70. Lettuce – 1, root attached, wrapped in wet kitchen towel and bag
- 71. Carrots – 3, tops to be trimmed
- 72. Peas – 4 pods
- 73. Potatoes – 3 of the same colour, gently washed
- 74. Tomatoes – 3, calyxes attached
- 75. Cucumber – 1
- 76. Collection of 4 different vegetables **To be staged in a trug or basket.**

77. Beetroot -3 round, tops to be trimmed
78. Courgettes -3 (maximum size 7 inches), short stalk attached
79. Parsley - 6 sprigs
80. Onion sets – 3, tied trimmed necks
81. Rhubarb – 3 stalks, trim foliage to max 3 inches
82. Plate of 10 Gooseberries
83. Potted Container (container size maximum 30cm)
84. Potted Plant - succulent
85. Potted Plant – foliage
86. Potted Plant - cactus
87. Potted Plant – floral
88. 6 Fuchsia Heads – to be staged on a board
89. A Rose
90. 6 Marigolds
91. Sweet Peas, 6 spikes
92. 1 Hydrangea head
93. 4 Stems of different kinds of Garden Flowers
94. Collection of 6 named Herbs
95. **Childrens class:** Miniature garden in a seed tray (maximum size 40cm x 30cm) **Up to 16yrs**

SECTION 8. FLORAL ART.

Please note:

(1) An exhibit is an arrangement with or without accessories.

*(2) Novice class is only open to anyone who has not won more than 3 first prizes in any show. - **Entry Fee:** 30p*

Class

- | | |
|------------------------------------|-----------------------------|
| 96. Novice Class. 5 Flowers | An exhibit in an 18” space. |
| 97. “Cornwall My Home” | An exhibit in a 24” space. |
| 98. “Woodland Walk” – Foliage only | An exhibit in a 24” square. |
| 99. “Cocktail Hour” | An exhibit in a 18” square. |

SECTION 9. WINE - Entry Fee: 30p

Class

100. Bottle of White Wine – Dry
101. Bottle of Red Wine – Sweet
102. Bottle of White Wine – Sweet
103. Bottle of Homemade Liqueur
104. Bottle of Rosé Wine
105. Bottle of flower wine eg. Dandelion, Elderflower etc.
106. 'Fun class' infuse a gin with your own flavour. *Min size 200ml bottle.*
107. A Dessert Wine

All wines must be exhibited in a clear colourless glass wine bottle of approx. 75 cl capacity (except for class 103 which is to be in approx. 37.5 cl bottle), which should be filled to within half an inch of the bottom of the cork. Only new corks or plastic flanged stoppers to be used; plain white label size 2" x 1" showing class number only to be affixed 1" from bottom of bottle. Kit may be used.

SECTION 10. PHOTOGRAPHY

All photographs must not have been shown previously at Praise Show and be taken by the Exhibitor. All photography classes to be in colour. Digital photography entries must not be manipulated. Maximum size 7" x 5" and may be mounted for staging, overall size not more than 8" x 6". - Entry Fee: 30p

Class

- | | |
|----------------------------|------------------------|
| 108. Cornish landscape. | 115. After The Storm. |
| 109. Wet Wet Wet. | 116. Through the Gap. |
| 110. Northern Lights. | 117. Cornwall my Home. |
| 111. Farming Life. | 118. Harbour Scene. |
| 112. Crab Pots/Nets/Ropes. | 119. Close up. |
| 113. Woodland Walk. | 120. Working Hard or |
| 114. My Favourite Season. | Hardly Working! |
| | (With Caption) |

SECTION 11. YOUNG FARMERS SECTION

Class

121. Cookery - 4 Slices of Flapjack

122. Handicraft - A homemade Farm or House sign

123. Photography – Animal Life

RECIPES

Class 28 – Launceston Cake – Ingredients

8" Round Tin (greased and lined) Pre-heat oven to 180C/350F/Gas mark 4

Ingredients. 8oz(225g) Self Raising flour, 6oz (175g) caster sugar, 6oz(175g) butter, 1lb(450g) currants, 2oz(55g) finely chopped mixed peel, 3 large eggs, 2oz (55g) ground almonds, ½ tbsp black treacle, 1 tbsp golden syrup.

Method. Cream the sugar and fat, add the treacle, syrup and then the eggs one at a time, beating each one in thoroughly before adding the next. Lastly, mix together the flour, almonds, currants and peel, and fold them carefully into the mixture. Bake for 90 minutes.

Class 29 - Heavy Cake

Ingredients. 6oz(170g) plain flour, 3oz(85g) lard, 1½ oz(42g) sugar, 3oz(85g) currants and a pinch of salt. Milk to bind. Lightly brush with milk to glaze. Bake in a moderate oven.

Class 40 – Pineapple Fruit Cake

Ingredients. 8oz (225g) granulated sugar, 1lb (454g) mixed fruit, 425g crushed pineapple (tinned), 4oz (110g) butter, 4oz (110g) plain flour, 4oz (110g) SR flour, 2 eggs, 1 tsp mixed spice, 1 tsp bicarbonate of soda.

Method. Place sugar, pineapple and juice, mixed fruit, bicarb, spice and butter into a saucepan and bring to the boil for 3 mins. Cool completely. Sift flours together, mix into the cold fruit mixture with the beaten eggs. Place into a greased and lined 8" cake tin. Bake on the middle shelf of the oven at Gas Mark 4/180C/375F for 90 minutes.

The Praze Fair Show Society wishes to express many thanks for your continued support, as without your entries we would not have a show.

Here at Praze, we pride ourselves on having a fantastic show for all to enjoy and would like to thank everyone, including our President, Vice Presidents, Officers, Committees, Local Schools, Judges, Stewards, Sponsors and Competitors for their contributions.

We look forward to a very successful 2026 show and wish to remind you about our “Grand Raffle”, which is to be drawn after the presentation of cups, which will be at 5.30pm.

**WE LOOK FORWARD TO SEEING
YOU AT NEXT YEAR'S SHOW**

10th JULY 2027