

**Bardfield  
Horticultural  
Society**

**Summer Show  
Schedule**

**Saturday August 3<sup>rd</sup> 2024**

**Town Hall 2.30 - 4.30pm  
Admission £1  
Members and children free**

**Tombola  
Raffle  
Plant and Produce Stall  
Tea and Homemade Cakes**

(will be served at The Bell)

## Show Rules

1. Exhibits of vegetables and flowers must have been grown in exhibitor's own gardens, allotments or greenhouses. Photographs to be taken by exhibitor. Other exhibits will have been made or produced by the exhibitor within the preceding twelve months.
2. Judges are permitted to cut exhibits.
3. An exhibitor is permitted one entry only in any class and that entry may not be entered in another class.
4. Classes with fewer than three entries may qualify for prizes at the judge's discretion. Special merit awards may be made in any class.
5. Staging of exhibits is the responsibility of the exhibitor and must be completed between 8.00 am and 10.30 am on the morning of the show. Late entries will not be accepted. The Committee do not hold themselves responsible for any loss or damage.
6. All exhibitors are to leave the show area by 10.30 am.
7. Entries should be registered not later than 10.15 am on the morning of the show.
8. The Show Committee shall appoint judges for all sections. The judges' decisions are final.
9. Exhibitors are to provide vases etc. for staging. Exhibits may not be removed until the closing ceremonies have been completed.
10. All classes in this schedule are 'open' and are, therefore, not confined to local residents or to Bardfield Horticultural Society members.
11. All cups and trophies to be returned to the show secretary at least one month before the show date.
12. Shows will be judged under the R.H.S handbook rules – 2016 edition.

### Special Awards Points System

The following points will be awarded in all classes -

1st prize	5 points
2nd prize	3 points
3rd prize	2 points
Highly commended	1 point

## **A Guide for Exhibitors**

The Bardfield Spring and Summer Shows are promoted to encourage interest and participation from the experienced and inexperienced alike.

If you are new to exhibiting and would like some advice please contact Dawn Willett 810705 or Linda Prior 811641.

These notes are provided as a guide to the less experienced in order that exhibits will be presented in the best manner and in the spirit of open competition.

1. Read the rules carefully and be sure to provide the correct quantity of specimens. Take care to follow prescribed sizes.
2. Wash, but do not scrub, vegetable roots.
3. Remove only the loose skin from an onion. Unless shown "as grown", onions and shallots must be tied with natural raffia or undyed twine.
4. Tomatoes, peas, beans and cucumbers should be shown with stalk attached. Do not polish.
5. By covering potatoes, cauliflower and celery with thick paper until judging time, the exhibitor will prevent greening.
6. It is perfectly in order to remove damaged petals from your blooms but do so cleanly and rearrange other petals to fill the gaps.
7. Avoid overcrowding your exhibits.
8. Uniformity is most important. Do not spoil your exhibit by adding an odd sized specimen.
9. Cookery exhibits should have cooled before being placed for judging and be covered with transparent film.
10. Check all bottles and jars for sealing. All exhibits should be well filled, perfectly clean and showing no trade names.
11. Home-made wines must be shown in clear glass bottles, labels 5cm from base.
12. Prepare your exhibit in good time.
13. It is desirable to have exhibits named where possible.
14. Domestic jar size no larger than 450 grams.

There will be no entry fees or prize money.

Trophies will be presented at 4.30 pm.

The raffle will be drawn just before the presentations.

Exhibits may then be removed.

## Trophies - Summer Show

### **Exhibition Perpetual Challenge Cup** (2023 – Mr A. Ripley)

Awarded to the competitor achieving the highest number of points in Flowers (Section 1)

### **Brunwin Perpetual Challenge Trophy** (2023 – Mr P.G. Morris)

Awarded to the best flower exhibit in the show (Section 1)

### **The Cecil Monk (Toot) Cup** (2023 – Mrs P. Hunt)

Best single Gladioli spike in show.

### **Coronation Perpetual Challenge Cup** (2023 – Mr P.G. Morris)

Awarded to the competitor achieving the highest number of points in Vegetables (Section 2)

### **P.G. Morris Perpetual Challenge Cup** (2023– Mr A. Ripley)

Awarded to the runner-up competitor achieving the second highest number of points in the vegetable classes of the show (Section 2).

### **Worshipful Company of Gardeners Diploma in Horticulture** (2023 – Mr P.G. Morris)

Awarded for the best vegetable exhibit (excluding classes 39 - 43).

### **Bob Gray Trophy** (2023 - Mr P.G. Morris)

Awarded for the best potato exhibit in classes 25 and 26.

The two previous years' winners are not eligible for this award.

### **Banksian Medal** (2023– Ms L. Drane)

Awarded by the Royal Horticultural Society to the competitor achieving the highest points in the horticultural sections of the show (Sections 1 & 2)

The two previous years' winners are not eligible for this award.

### **Domestic Perpetual Challenge Cup** (2023 – Mrs J.T. Morris)

Awarded to the competitor achieving the highest number of points in the domestic classes of the show (Section 3)

### **Domestic Shield** (2023 – Mrs S. Kennedy)

Awarded for the best exhibit in classes 44 - 53

### **Palmer Perpetual Challenge Trophy** (2023 –Ms L. Drane)

Awarded to the competitor achieving the highest number of points in the floral art classes of the show (Section 4)

## **Trophies - Summer Show (cont.)**

### **Worshipful Company of Gardeners Certificate of Merit for Floral Art:**

(2023 – Ms L. Drane)

Awarded for the best floral arrangement (Section 4)

### **Clucas Perpetual Challenge Cup** (2023 – Mrs M. Bell)

Awarded to the competitor achieving the highest number of point in the handicraft classes of the show (Section 5)

### **C R Tubbs Perpetual Challenge Shield** (2023 – Edie Brockwell)

Awarded to the competitor achieving the highest number of points in the children's classes of the show (Section 6 – ages 9 and over)

### **Evelyn Swift Challenge Shield** (2023 – Harry Walmsley)

Awarded to the competitor achieving the highest number of points in the children's classes of the show (Section 6 – ages 5 to 8 years)

### **Tony Hayward Challenge Shield** (2023 – Harry Walmsley)

Awarded to the competitor achieving the most points in the Spring and Summer shows (Children's Section)

### **Bardfield Horticultural Challenge Trophy** (2023 – Mrs J.T. Morris)

Awarded to the competitor with the highest number of points from sections 2, 3 and 4 of Spring Show plus 3, 4 and 5 of Summer Show

### **Reg Dent Perpetual Challenge Cup** (2023 – Mr P.G. Morris)

Awarded for the most points gained in the Spring and Summer shows

### **President's Award** (2023 – Ms A. Boon)

### **Inter Village Cup** (2023 - Bardfield)

To be hosted at Bardfield Show – August 3<sup>rd</sup> 2024

### **Inter Village Festival Cup** (2023 – Bardfield)

To be hosted at Gosfield Show – September 21<sup>st</sup> 2024

**Red Rosettes will be awarded to the best exhibit in each adult section**

## **SUMMER SHOW:**

### **FLOWERS (Section 1)**

Your attention is drawn to the **Guide for Exhibitors** on page 5.

1. Five stems of garden flowers – one kind - other than class 16
2. Five stems of garden flowers - mixed – other than class 16
3. Gladioli - three spikes
4. Single miniature Gladiolus
5. Dahlias - three blooms - any varieties
6. Three roses – large flowers (Hybrid Tea) - one or more varieties
7. Three stems of cluster roses (Floribunda) –one variety
8. Lady's shoulder spray
9. Gentleman's button-hole
10. Pot plant in flower – 30cm max container
11. Pot plant - foliage – 30cm max container
12. My best garden flower (one stem)
13. Orchid in a pot – 15cm max size
14. Five stems of perennial sweet peas - displayed in a vase
15. Five stems of foliage – mixed or otherwise
16. Five stems of annual sweet peas - displayed in a vase
17. Six fuchsia heads in a container (containers will be supplied)
18. Fuchsia – 30cm max container

**Note: Classes 10, 11, 13 and 18 must have been the property of the exhibitor for the last six months. Your attention is drawn to rule 1 on page 4.**

## SUMMER SHOW:

### VEGETABLES (Section 2)

Your attention is drawn to the Guide for Exhibitors on page 5.

19. Three globe beet with foliage trimmed to 8cm
20. One flower stem and one vegetable
21. Three courgettes max 15cm
22. One marrow max 35cm
23. Five broad beans (see guide note 4 - shown with stalks attached)
24. Five dwarf beans (see guide note 4 - shown with stalks attached)
25. Three onions, not skinned, excluding salad onions (see guide note 3)
26. Three white potatoes (one variety)
27. Three coloured potatoes (one variety)
28. Three carrots - with foliage trimmed to 8cm
29. Five pods of peas (from sowing to maturity approx. 12 weeks)
30. Five shallots - pickling, size up to 3cm
31. Five shallots – exhibition
32. One cucumber (see guide note 4 - shown with stalk attached)
33. Five runner beans (see guide note 4 - shown with stalks attached)
34. Longest runner bean in any condition (one prize only)
35. Any other vegetable not specified in Section 2 - one only
36. Three medium tomatoes, one variety - with calyx attached (excludes cherry or small fruited tomatoes)
37. Five cherry or small fruited tomatoes (*max. 35mm*) - with calyx attached
38. One lettuce, any variety, (*roots attached*)
39. Collection of five kinds of vegetables from classes 19 – 36 excluding class 34 (*including quantities*)
40. Collection of five kinds of vegetables suitable for a salad (will be pointed).  
To be chosen from the following list -  
2 lettuces, 1 cucumber, 3 globe beet, 5 radishes, 5 spring onions,  
3 tomatoes, 3 potatoes, 3 carrots, 1 cabbage, mustard or cress
41. Three kinds of culinary herbs, cut and displayed in one container, with names. To be chosen from the following list - basil, bay, chives, dill, fennel, mint, oregano, parsley, rosemary, sage, tarragon and thyme.
42. Tom Thumb Collection – three kinds of miniature vegetables, suitable for growing in containers, chosen from the following list – 3 small fruited or cherry tomatoes, 3 salad onions, 3 pickling onions, 3 shallots, 3 chilli peppers, 3 radishes, 1 mini cucumber, 1 courgette, 3 baby carrots, 3 small potatoes, 3 dwarf beans. To be presented in a tray approx. 23 x17cm (9" x 7") which will be provided. (*Will be judged on quality and uniformity*).
43. Collection of three outdoor grown fruits, in a dish  
To be chosen from the following list:  
6 strawberries    6 raspberries    6 plums    6 gooseberries  
3 apples        3 strings of currants, red or black

## **Prizes and points in classes 39 and 40 are as follows:**

1st prize	5 points
2nd prize	3 points
3rd prize	2 points
Highly commended	1 point

**Your attention is drawn to Rule 1 on page 4.**

## **SUMMER SHOW:**

### **DOMESTIC (Section 3)**

44. Marbled blackcurrant and almond cake - see recipe on page 20
45. An individual dessert in a glass
46. Five cheese straws
47. Five butterfly cakes
48. A jar of raspberry jam - 2024
49. A jar of strawberry jam - 2024
50. A jar of any other jam - 2024
51. One bottle of home-made wine (any colour, dry or sweet)
52. One bottle of fruited spirit
53. My favourite pizza (approx:23cm). Class for upto 16 years only.  
Age of exhibitor must be shown.

**Note: Classes 44 – 47 and 53 must be covered with transparent film.  
Waxed discs must be put on all preserves.**

**In class 51, quantity should not be less than one pint, concentrates are not permitted, the year must be clearly stated on the label and a glass must be supplied for each class. Clear glass bottles.**

### **FLORAL ART (Section 4)**

**Your attention is drawn to the Guide for Exhibitors on page 5.**

54. An exhibit themed “Sports Day”. Flowers and foliage including accessories – max. width 69 cm
55. An arrangement in a basket of flowers and foliage – max. width 30 cm
56. An arrangement of flowers of only one colour in a jug – max. width 30 cm

**Note: Flowers in classes 54, 55 and 56 need not be grown by the exhibitor.**



## HANDICRAFTS (Section 5)

57. A photograph entitled “**Wild Flowers**” - 30.5cm x 23cm A4 maximum excluding mount. May be mounted or unmounted. (2025 Photograph – to be “**Sea Shore**”)
58. Three faux flowers in a vase
59. An item of textile handicraft
60. An item of non-textile handicraft

**Note: These items not to have been previously shown at a Bardfield Horticultural Society Show**

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## CHILDREN (Section 6) - *Under 5 years*

**Names not to be shown, but age of the exhibitor must be shown.**

61. Lolly stick figure or animal
62. Decorate a paper plate
63. Potato print (plus potato used, wrapped in cling film)
64. Colour in the picture on the next page

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## CHILDREN (Section 6) - *5 to 8 years*

**Names not to be shown, but age of the exhibitor must be shown.**

65. Lolly stick figure or animal
66. Decorate a paper plate
67. Handwritten and decorated poem see page 21
68. Colour in the picture on the next page

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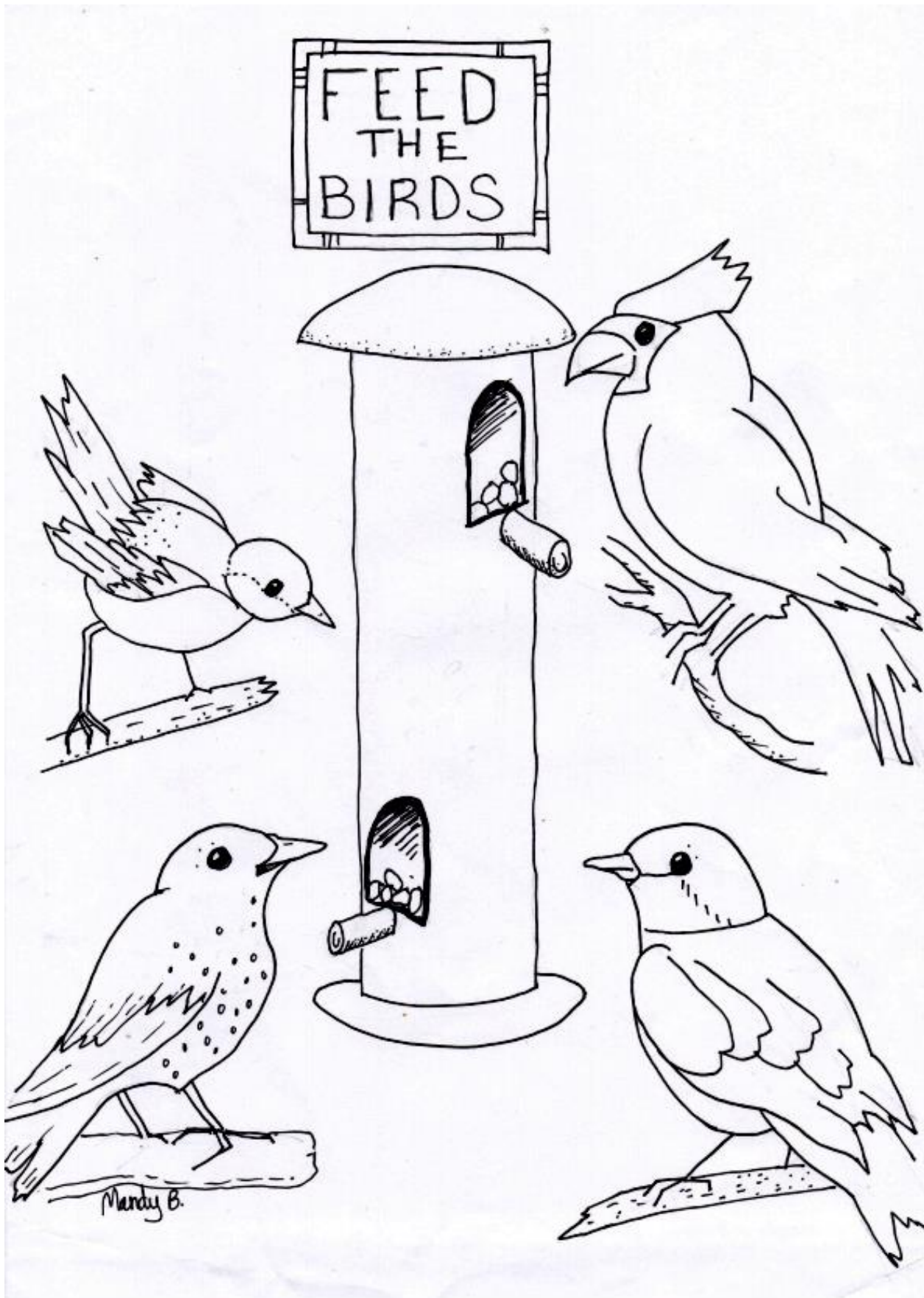
## CHILDREN (Section 6) – *9 and above years*

**Names not to be shown, but age of the exhibitor must be shown.**

69. Lolly stick figure or animal
70. Decorate a paper plate
72. Handwritten and decorated poem see page 21
73. Colour in the picture on the next page

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If you would like to enter this picture please telephone 01371-810524 for A4 copy.



## RECIPES

### **Mincemeat cake (class 35 - Spring Show)**

150 gm (5 oz) soft margarine  
150 gm (5 oz) caster sugar  
2 eggs  
250 gm (8 oz) self raising flour  
85 gm (3 oz) currants  
500 gm (1 lb) mincemeat  
25-30 gm (1 oz) flaked almonds

Grease and line a 20 cm (8") round cake tin.

Heat oven to 160°C (Fan 140°C), 325°F, Gas mark 3.

Place all ingredients (except flaked almonds) together in a bowl and beat for one minute until blended,

Turn into cake tin and smooth the top.

Arrange flaked almonds on top and bake for 1¾ hours or until golden brown and shrinking away from the sides of the tin.

### **Marbled blackcurrant and almond cake (class 44 – Summer Show)**

|                                  |                                 |
|----------------------------------|---------------------------------|
| 150 gm (5 oz) self-raising flour | Few drops of almond essence     |
| 100 gm (4 oz) ground almonds     | 4 tablespoons semi-skimmed milk |
| 175 gm (6 oz) butter softened    | Reduced sugar blackcurrant jam  |
| 150 gm (5 oz) caster sugar       | 25 gm (1 oz) flaked almonds     |
| 2 medium eggs beaten             |                                 |

Heat oven to 160°C (Fan 150°C), 325°F, Gas mark 3.

Butter and line with parchment paper a 2 lb (900 gm) loaf tin.

Tip the flour and ground almonds into a bowl and add the butter, sugar eggs, almond essence and milk.

Beat with a hand – held electric whisk for 2 – 3 minutes until the mixture is light and fluffy.

Spoon half the cake mixture into the tin, then spoon a thin layer of jam fairly evenly over the top.

Cover with remaining cake mixture, then swirl the jam lightly through the mixture using a skewer.

Smooth top then scatter the flaked almonds over and bake for approx. 1 hour 15 minutes

Until firm to the touch.

Leave to stand in the tin for 10 minutes then remove and cool completely on a wire rack.

## Poem for classes 67 and 71 - Summer Show

I had a little seed  
And I put it in a pot  
Put it in the sunshine  
And watered it a lot  
I waited and I waited  
I watched it grow and grow  
And then one day a flower  
Came out to say "Hello"