

**Bardfield
Horticultural
Society**

**Spring Show
Schedule**

Saturday April 4th 2020

**Town Hall 2.30 - 4.30pm
Admission 50p
Members free**

**Tombola
Raffle**

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

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. Entry forms with fees are requested during the week preceding the show and 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 with a T-type cork.
12. Submit your entry form early and 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.

Entry fee for each class: 20p per exhibit (children's exhibits are free)

1st prize	50p
2nd prize	30p
3rd prize	20p
Highly commended	10p

Prize-giving is at 4.30 pm. The raffle will be drawn before the prize-giving.

Exhibits may then be removed.

Trophies - Spring Show

Flowers Arthur Willis Cup (2019 – Mr P.G. Morris)

Awarded to the competitor achieving the highest number of points in the Flower Section of the show (Section 1).

Floral Art Floral Art Cup (2019 – Ms L. Drane)

Awarded to the competitor achieving the highest number of points in the Floral Art Section of the show (Section 2).

Domestic Ann Hayward Cup (2019 – Mrs P. Smith)

Awarded to the competitor achieving the highest number of points in the Domestic Section of the show (Section 3).

Men's Domestic Cup (2019 – Mr C. Kershaw)

Awarded to the competitor achieving the best exhibit in Class 37.

Handicraft George Hervey - Murray Shield (2019 – Mrs K. Capon)

Awarded to the competitor achieving the highest number of points in the Handicraft Section of the show (Section 4).

Youths Ian Holmes Shield - Youths aged 13 to 16 (2019 – Tessa Kershaw)

Awarded to the competitor achieving the highest number of points in (Section 5)

Children Gill Hervey - Murray Shield - Children aged 9 to 12 (2019 Alfie Holland)

Awarded to the competitor achieving the highest number of points in the Children aged 9 to 12 (Section 6).

Children Irene Horsnell Shield - Children aged 5 to 8 (2019 – Edie Brockwell)

Awarded to the competitor achieving the highest number of points in the Children aged 5 to 8 (Section 6).

Inter Village Floral Shield (2019 – Finchingfield)

To be hosted at Gosfield Show – 4th April 2020

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

SPRING SHOW: FLOWERS (Section 1)

**Classes 1 - 19 to be shown in a vase, own foliage is optional.
Your attention is drawn to the Guide for Exhibitors on page 3.**

1. Three daffodils - long trumpets, one variety (Div. 1)
2. Three daffodils - large cup, one variety (Div. 2)
3. Three daffodils - small cup, one variety (Div. 3)
4. Three double daffodils, one variety (Div. 4)
5. Three daffodils - more than one variety
6. Three miniature daffodils - one variety
7. Three stems - daffodils - multi-bloom - one variety (Divs. 5,7,8)
8. Three tulips - all one variety
9. Three tulips - one or more varieties
10. Three tulips - species (small flowering)
11. Ten muscari, one variety
12. Spring flowers - 10 different kinds (excluding Class 15)
13. Polyanthus
14. Primroses
15. Flowering shrubs - 1 vase 5 stems, one or more kinds
16. Hellebores, 3 stems
17. Five pansies - containers are provided
18. Five violas - containers are provided
19. Three cut hyacinths - displayed in a vase
20. Pot plant in flower - max 30cm container
21. Orchid in a pot - max 15cm container
22. Pot plant foliage - max 30cm container
23. Spring bulbs in flower - max 30cm container
24. Four sticks of rhubarb - foliage cut to 7cm
25. A vegetable exhibit – one only

Note: Classes 20, 21, 22 and 23 must have been the property of the exhibitor for the last six months.

Your attention is drawn to Rule 1 on page 2.

FLORAL ART (Section 2)

26. An exhibit depicting "Mardi Gras" - foliage and accessories allowed - max. width 69 cm
27. A flower and foliage arrangement in a candlestick
28. An arrangement in a 1 lb loaf tin

**Note: Flowers in classes 26, 27 & 28 need not be grown by the exhibitor.
Your attention is drawn to Guide for Exhibitors, page 3.**

SPRING SHOW:

DOMESTIC (Section 3)

Your attention is drawn to the Guide for Exhibitors on page 3.

29. One jar of marmalade - 2020
30. One jar of a flavoured curd - 2020
31. A jar of chutney - 2019
32. Five almond fingers – see *page 9 for recipe*
33. Coffee sponge (3 eggs) with butter cream filling, in centre only
34. Five cheese scones
35. Three hot cross buns
36. Lemon drizzle cake - see *page 9 for recipe*
37. Five chocolate cup cakes. Men only class

Note: Classes 32 - 37 must be covered in transparent film. Waxed discs must be put on all preserves.

Class 36 - Prize money:	1st prize £2.00	2nd prize £1.50
	3rd prize £1.00	Highly commended 50p

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### HANDICRAFT (Section 4)

38. Photo of “Water, water everywhere” – 30.5cm x 23cm (A 4) maximum size excluding mount. May be mounted or unmounted. (2021 photo – to be “Happy faces”)
39. A picture in any medium
40. Create a stamp and use it creatively and display both the stamp and the article that you have created e.g. potato print on a t-shirt
41. Recycle paper to create a paper mache container, and display its use e.g. fruit bowl

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

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Youths (Section 5) No entrance fee. Age 13 to 16 years

42. Spring flowers in a basket
43. Compile an Easter word search
44. Three Easter cup cakes
45. Photo of a pet

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**CHILDREN (Section 6) No entrance fee - *Under 5 years***

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

46. Arrangement of spring flowers in a mug

**CHILDREN (Section 6) No entrance fee - *5 to 8 years***

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

47. Arrangement of spring flowers in a mug
48. A useful item made from recycled materials
49. An edible Easter nest
50. Colour in the A4 picture on the next page

**CHILDREN (Section 6) No entrance fee – *9 to 12 Years***

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

51. Arrangement of spring flowers in a mug
  52. A useful item made from recycled materials
  53. An edible Easter nest
  54. Colour in the A4 picture on the next page
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# BAKE IT





## RECIPES

### Almond fingers (class 32)

50 gm (2 oz) butter  
Pinch of salt  
110 gm (4 oz) plain flour  
1 level teaspoon caster sugar  
Cold water to mix  
1 egg separated  
110 gm icing sugar (sifted)  
50 gm (2 oz) almonds, chopped or flaked

Choose a shallow oblong tin about 10" x 5". Heat oven to 170°C (Fan 160°C), 350°F, Gas mark 4.

Sift flour and salt into bowl and rub in fat. Mix in the sugar, then add egg yolk and sufficient cold water to mix into a dough. Turn onto floured board and use this pastry to line the base of the tin. Whisk egg white until stiff, fold in icing sugar. Spread this mixture over the pastry base and sprinkle nuts evenly over the top. Bake for approx. 30 minutes. When cold carefully cut into fingers.

### Lemon drizzle cake (class 36)

175 gm (6 oz) self-raising flour  
1 level teaspoon baking powder  
175 gm (6 oz) caster sugar  
100 gm (4 oz) soft margarine  
2 medium eggs  
3 tablespoons milk  
Grated rind of 1 lemon

#### **Drizzle:**

100 gm (4 oz) caster sugar  
Juice of 1 lemon

Grease and line a 2 lb loaf tin. Heat the oven to 170°C (Fan 160°C), 350°F, Gas mark 4.

Measure all the ingredients into a large bowl and beat well for 2 minutes until well blended. Put the mixture into the prepared tin. Level the surface and bake for 50 minutes - 1 hour.

Mix the lemon juice and sugar together in a small bowl to make the drizzle. When cooled slightly remove the cake from the tin and place on wire rack over a tray (to catch drips of the topping). Spoon the drizzle mixture over the cake while still warm.

# BARDFIELD HORTICULTURAL SOCIETY

## Entry Form Spring Show

Place an X against the number of each class in which you intend to exhibit.

|    |    |    |    |    |    |    |    |    |    |
|----|----|----|----|----|----|----|----|----|----|
| 1  | 2  | 3  | 4  | 5  | 6  | 7  | 8  | 9  | 10 |
| 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 0  |
| 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | 32 | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 |
| 41 | 42 | 43 | 44 | 45 | 46 | 47 | 48 | 49 | 50 |
| 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 |
| 61 | 62 | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 |
| 71 | 72 | 73 | 74 | 75 | 76 | 77 | 78 | 79 | 80 |
| 81 | 82 | 83 | 84 | 85 | 86 | 87 | 88 | 89 | 90 |

I hereby enter in the above classes at my own risk and declare that the exhibits have been grown on land occupied by me, except in classes otherwise stated, or in the case of the Domestic and Handicraft classes to have been made by me.

(BLOCK CAPITALS PLEASE)

Name of exhibitor.....Child's age.....

Email address.....

Address.....

.....

Signature.....Phone No.....

**Please make sure this entry form is complete before givin it to the Show Secretary**