

**Bardfield
Horticultural
Society**

**Summer Show
Schedule**

Saturday August 5th 2023

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

**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 4.30pm.

The raffle will be drawn before the presentations.

Exhibits may then be removed.

Trophies - Summer Show

Exhibition Perpetual Challenge Cup (2022 – Mr P.G. Morris)

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

Brunwin Perpetual Challenge Trophy (2022 – Mr P.G. Morris)

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

The Cecil Monk (Toot) Cup (2022 – Mr P.G. Morris)

Best single Gladioli spike in show.

Coronation Perpetual Challenge Cup (2022 – Mr P.G. Morris)

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

P.G. Morris Perpetual Challenge Cup (2022 – 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 (2022 – Mr A. Ripley)

Awarded for the best vegetable exhibit (excluding classes 38 - 41)

Bob Gray Trophy (2022 - Mr A. Ripley)

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

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

Banksian Medal (2022– Mr P.G. Morris)

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 (2022 – 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 (2022 – Mrs J.T. Morris)

Awarded for the best exhibit in classes 43 - 52

Palmer Perpetual Challenge Trophy (2022 –Ms A. Boon)

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:

(2022 – Ms A. Boon)

Awarded for the best floral arrangement (Section 4)

Clucas Perpetual Challenge Cup (2022 – Mrs S. Holland and Mrs C. Whitby)

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 (2022 – not awarded)

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 (2022 – Edie Brockwell)

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 (2022 – Harry Walmsley and Sam Yarrow)

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

Bardfield Horticultural Challenge Trophy (2022 – 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 (2022 – Mr P.G. Morris)

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

President's Award (2022 – Mrs D. Willett)

Inter Village Cup (2022 - Bardfield)

To be hosted at Bardfield Show – August 5th 2023

Inter Village Festival Cup (2022 – Bardfield)

To be hosted at Finchingfield Show – September 23rd 2023

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

Note: Classes 9, 10, 12 and 17 must have been the property of the exhibitor for the last six months. Your attention is drawn to rule 1 on page 1.

SUMMER SHOW:

VEGETABLES (Section 2)

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

18. Three globe beet with foliage trimmed to 8cm
19. One flower stem and one vegetable
20. Three courgettes max 15cm
21. One marrow max 35cm
22. Five broad beans (see guide note 4 - shown with stalks attached)
23. Five dwarf beans (see guide note 4 - shown with stalks attached)
24. Three onions, not skinned, excluding salad onions (see guide note 3)
25. Three white potatoes (one variety)
26. Three coloured potatoes (one variety)
27. Three carrots - with foliage trimmed to 8cm
28. Five pods of peas
29. Five shallots - pickling, size up to 3cm
30. Five shallots – exhibition
31. One cucumber (see guide note 4 - shown with stalk attached)
32. Five runner beans (see guide note 4 - shown with stalks attached)
33. Longest runner bean in any condition (one prize only)
34. Any other vegetable not specified in Section 2 - one only
35. Three medium tomatoes, one variety - with calyx attached (excludes cherry or small fruited tomatoes)
36. Five cherry or small fruited tomatoes (*max. 35mm*) - with calyx attached
37. One lettuce, any variety, (*roots attached*)
38. Collection of five kinds of vegetables from classes 18 – 35 excluding class 33 (*including quantities*)
39. 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
40. 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.
41. 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 small potatoes,
3 baby carrots, 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*).
42. 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 38 and 39 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 1.

SUMMER SHOW:

DOMESTIC (Section 3)

43. Marmalade spice cake - see recipe on page 11
44. Five shortbread fingers
45. Five savoury scones
46. Five apricot and almond slices – see recipe on page 11
47. A jar of raspberry jam - 2023
48. A jar of strawberry jam - 2023
49. A jar of any other jam - 2023
50. One bottle of home-made wine (any colour, dry or sweet)
51. One bottle of fruited spirit
52. A lunch box for one. Class for upto 16 years only. Age of exhibitor must be shown.

**Note: Classes 43 – 46 and 52 must be covered with transparent film.
Waxed discs must be put on all preserves.**

In class 50, 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.

53. An exhibit themed “Pretty as a Picture”. Flowers and foliage including accessories – max. width 69 cm
54. A gift of flowers and foliage arranged in a box. The box to be no bigger than 20 cm
55. An arrangement of flowers and foliage in a kitchen colander

Note: Flowers in classes 53, 54 and 55 need not be grown by the exhibitor.

HANDICRAFTS (Section 5)

56. A photograph entitled “A Celebration” - 30.5cm x 23cm A4 maximum excluding mount. May be mounted or unmounted. (2024 Photograph – to be “Wild Flowers”)
57. A place mat
58. A lavender bag
59. An item of any 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.**

60. Miniature garden on a dinner plate
61. Vegetable animal
62. Decorate a flower pot
63. 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.

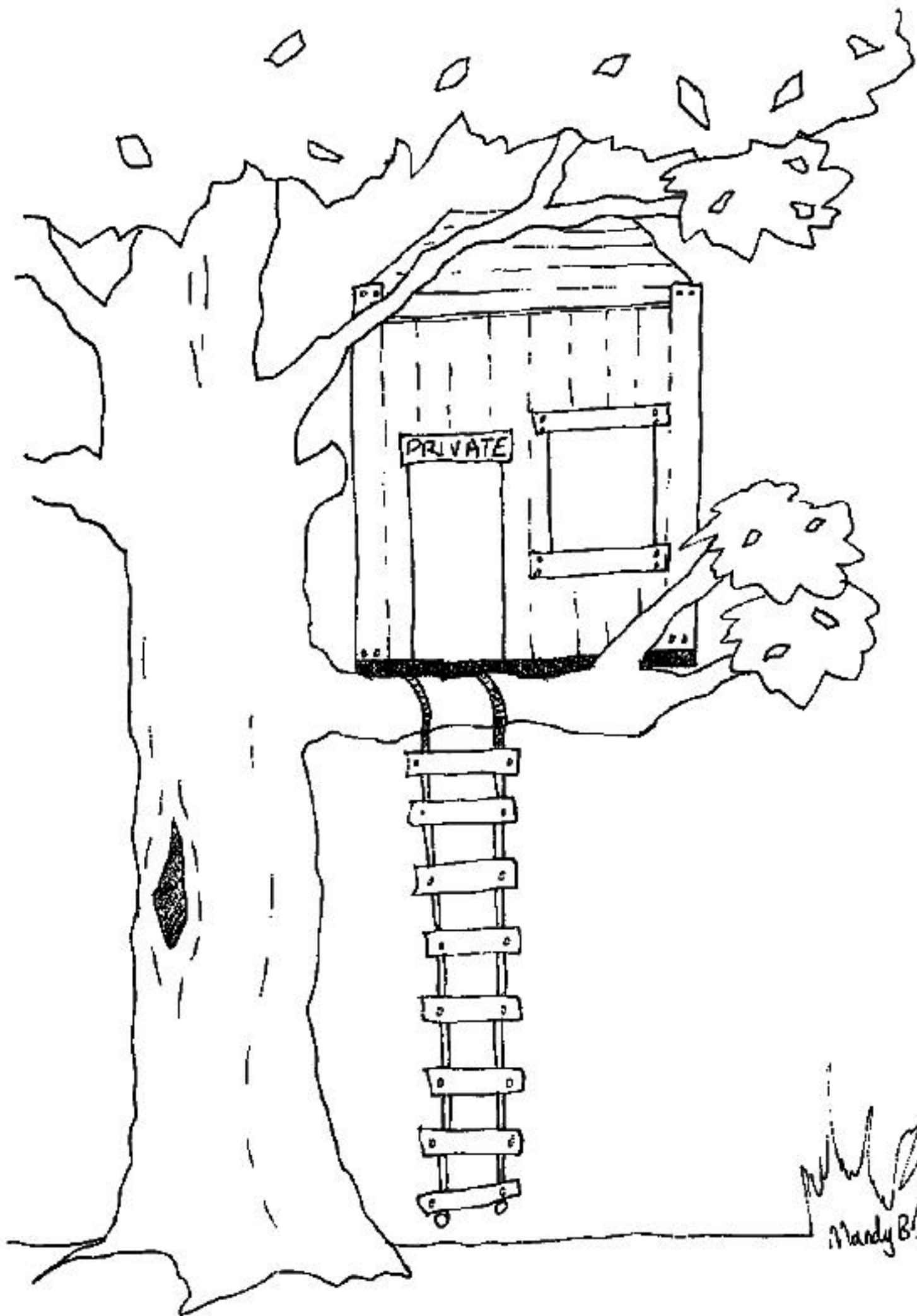
64. Miniature garden on a dinner plate
65. Vegetable animal
66. Decorate a flower pot
67. Colour in the picture on the next page

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

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

68. Miniature garden on a dinner plate
  69. Vegetable animal
  70. Decorate a flower pot
  71. Colour in picture on next page
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Mandy B'23.

## RECIPES

### Marmalade spice cake (class 43 - Summer Show)

|                                  |                          |
|----------------------------------|--------------------------|
| 250 gm (8 oz) self raising flour | Grated rind of an orange |
| 1 teaspoon mixed spices          | 2 tablespoons marmalade  |
| 125 gm (4 oz) butter             | 2 medium eggs beaten     |
| 125 gm (4 oz) caster sugar       | 2 – 3 tablespoons milk   |
| 125 gm (4 oz) mixed dried fruit  |                          |

Grease a 2lb (900 gm) loaf tin or line with grease proof paper.

Sift the flour and mixed spices into a bowl, rub the butter into the flour then add the sugar, fruit and orange rind. Mix to a fairly soft batter with eggs, marmalade and milk.

Spoon the mixture into the prepared tin and level the surface.

Bake for 1 - 1¼ hours at 180°C (Fan 160°C), 350°F, Gas mark 4.

### Apricot almond slices (class 46 – Summer Show)

|                                  |                               |
|----------------------------------|-------------------------------|
| 150 gm (50 oz) shortcrust pastry | Flaked almonds for sprinkling |
| 60 gm (2½ oz) margarine          |                               |
| 60 gm (2½ oz) caster sugar       |                               |
| 1 egg beaten                     |                               |
| 40 gm (1½ oz) self raising flour |                               |
| 40 gm (1½ oz) ground almonds     |                               |
| ½ teaspoon almond essence        |                               |
| 2 – 3 tablespoons apricot jam    |                               |

Heat the oven to 180°C (Fan 160°C) 350°F Gas mark 4.

Lightly grease a 28 cm x 19 cm (11 inch x 7 in) approx. traybake tin.

Make up the pastry in the usual way-if time allows wrap the dough in cling film and chill for 30 mins in the fridge. Roll out the pastry to fit the base of the tin and then spread a thin layer of apricot jam over the pastry.

Make up the sponge by creaming the margarine and caster sugar until light and soft. Gradually add the beaten egg and fold in the flour, ground almonds and the almond essence.

Carefully spread the mixture over the jam so it is evenly covered. Sprinkle the sponge mixture with flaked almonds.

Bake for approx. 30 – 40 mins until firm and golden brown. Allow the cake to cool in the tin and then cut into 18 slices.