

**Bardfield
Horticultural
Society**

**Spring Show
Schedule**

Saturday August 5th 2017

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

**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. Other exhibits will have been made or produced 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 8.30 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.
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.

These notes are provided as a guide to the less experienced in order that exhibits will be provided 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.
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 - Summer Show

Exhibition Perpetual Challenge Cup (2016 – Mr P.G. Morris)

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

Brunwin Perpetual Challenge Trophy (2016 – Mrs R. Gray)

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

The Cecil Monk (Toot) Cup (2016 – Mrs D. Farthing)

Best single Gladioli spike in show.

Coronation Perpetual Challenge Cup (2016 – Mr P.G. Morris)

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

P.G. Morris Perpetual Challenge Cup (2016 – Mrs R. Gray)

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 (2016 – Mr P.G. Morris)

Awarded for the best vegetable exhibit (excluding classes 37 - 39)

Banksian Medal (2016 – Mr P. Chapman)

Awarded by the Royal Horticultural Society to the competitor achieving the highest prize money 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 (2016 – 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 (2016 – Mrs S. Kennedy)

Awarded for the best exhibit in classes 40 - 56

Palmer Perpetual Challenge Trophy (2016 – Mrs G. Smith)

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

Worshipful Company of Gardeners Certificate of Merit for Floral Art:

(2016 – Mrs G. Smith)

Awarded for the best floral arrangement (Section 4)

Clucas Perpetual Challenge Cup (2016 – Mrs D. Farthing)

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

Trophies - Summer Show (cont.)

C R Tubbs Perpetual Challenge Shield (2016 – Austin Kershaw)

Awarded to the competitor achieving the highest number of points in the children's classes of the show (Section 6 – ages 8 to 11 years).

Evelyn Swift Challenge Shield (2016 – Benjamin Yarrow)

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

Tony Hayward Challenge Shield (2016 – Benjamin Yarrow)

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

Bardfield Horticultural Society Perpetual Challenge Trophy (2016 – Mrs R. Gray)

Awarded for the most outstanding exhibit in the show (excl. classes 37 - 39)

Bardfield Horticultural Challenge Trophy (2016 – 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 (2016 – Mr P.G. Morris)

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

President's Award (2016 – Mrs L. Joyce)

Inter Village Cup (2016 – Bardfield)

To be hosted at Bardfield Show – August 5th 2017

Inter Village Festival Cup (2016 - Gosfield)

To be hosted at Gosfield Show – September 16th 2017

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 3.

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 2.

SUMMER SHOW:

VEGETABLES (Section 2)

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

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
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 (from sowing to maturity approx. 12 weeks)
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
34. Any other vegetable not specified in Section 2 - one only
35. Three tomatoes - with calyx attached
36. Five cherry tomatoes (approx. 35mm) - with calyx attached
37. Collection of five vegetables from classes 18 – 35 excluding class 33 (including quantities)
38. Collection of five vegetables suitable for a salad from the following - 2 lettuces, 1 cucumber, 3 globe beet, 10 radishes, 10 spring onions, 3 tomatoes, 3 potatoes, 3 carrots, 1 cabbage, mustard or cress (judged on quality)
39. Three kinds of culinary herbs (named) displayed in one container. (*From this list : basil, bay, chives, dill, fennel, mint, oregano, parsley, rosemary, sage, tarragon, and thyme*)

Prizes and points in classes 37 and 38 are as follows:

1st prize	£2.00p	(5 points)
2nd prize	£1.50p	(3 points)
3rd prize	£1.00p	(2 points)
Highly commended	50p	(1 point)

Your attention is drawn to Rule 1 on page 4.

SUMMER SHOW:

DOMESTIC (Section 3)

40. All-in-one fruit cake - see recipe on page 11
41. Five Eccles cakes
42. Five individual meringues - unfilled
43. A fruit crumble
44. A soda bread loaf
45. Marbled blackcurrant and almond cake - see recipe on page 11
46. Five mini quiches
47. Five flapjacks
48. A jar of pickled onions
49. A jar of raspberry jam - 2017
50. A jar of strawberry jam - 2017
51. A jar of blackcurrant jam - 2017
52. A jar of any other jam
53. One bottle of home-made white wine (dry or sweet)
54. One bottle of home-made red wine (dry or sweet)
55. One bottle of fruited spirit
56. Three chicken's eggs on a plate

**Note: Classes 40 - 47 must be covered with transparent film.
Waxed discs must be put on all preserves.**

In classes 53 and 54, 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 – T type cork.

Prize money in class 40 is as follows

1st prize	£2.00
2nd prize	£1.50
3rd prize	£1.00
Highly commended	50p

SUMMER SHOW:

FLORAL ART (Section 4)

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

57. An exhibit portraying "Anyone for Tennis?" accessories allowed – approx. width 69 cm
58. A small arrangement – approx. width 15 cm
59. An arrangement in a gift bag – approx. width 30 cm

**Note: Flowers in classes 57, 58 & 59 need not be grown by the exhibitor.
Sizes refer to width**

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### **HANDICRAFTS (Section 5)**

60. An apron
61. A photograph of "Derelict" - 30.5cm x 23cm A4 maximum excluding mount. May be mounted or unmounted. (2018 – To be "Best of Friends")
62. A picture in any medium
63. An article of any other handicraft

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

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### **CHILDREN (Section 6) No entrance fee – *Under 8 years***

**Note:- Classes 64 – 75, Names not to be shown but age of the exhibitor must be shown.**

64. Make a miniature garden in a seed tray
65. A rainbow collage
66. A decorated flower pot
67. Five jam tarts
68. An animal made from Playdough
69. Colour in the picture on the next page

### **CHILDREN (Section 6) No entrance fee – *8 to 11 years***

70. Make a miniature garden in a seed tray
71. A rainbow collage
72. A decorated flower pot
73. Five jam tarts
74. An animal made from Playdough
75. Colour in the picture on the next page



## Recipes

### Marbled blackcurrant and almond cake

|                                  |                                 |
|----------------------------------|---------------------------------|
| 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.

### All-in-one fruit cake

|                                           |                                    |
|-------------------------------------------|------------------------------------|
| 150 gm (5 oz) plain flour                 | 1 teaspoon mixed spice             |
| 75 gm (3 oz) self- raising flour          | 275 gm (10 oz) mixed dried fruit   |
| 175 gm (6 oz) light brown muscovado sugar | 50 gm (2 oz) glace cherries halved |
| 175 gm (6 oz) soft margarine              | grated rind of 1 lemon             |
| 2 eggs                                    | 2 – 3 tablespoons milk             |

Heat the oven to 170°C (Fan 150°C), 325°F, Gas mark 3.

Grease and line a 2lb (900 gm) loaf tin.

Put all the ingredients into a bowl and mix until thoroughly blended. Put into the tin and bake for approx.

1½ hours or until a skewer inserted comes out clean.

Leave in tin to cool.

# 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.....

Address.....

.....

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

**ENTRIES TO BE GIVEN TO THE SHOW SECRETARY**