

**Bardfield  
Horticultural  
Society**

**Spring Show  
Schedule**

**Saturday March 25<sup>th</sup> 2023**

**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 4.30pm.

The raffle will be drawn before the presentations.

Exhibits may then be removed.

## Trophies - Spring Show

**Flowers Arthur Willis Cup (2022 – 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 (2022 – Liz 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 (2022 – Mrs J.T. Morris)**

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

**Men's Domestic Cup (2022 – Mr N. Holland)**

Awarded to the competitor achieving the best exhibit in Class 36.

**Handicraft George Hervey - Murray Shield (2022 – Mrs S. Holland)**

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

**Children Gill Hervey - Murray Shield - Children aged 9 and over (2022 – Katie Philip)**

Awarded to the competitor achieving the highest number of points in the Children aged 9 and over (Section 5).

**Children Irene Horsnell Shield - Children aged 5 to 8 (2022 – Sam Yarrow)**

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

**Inter Village Floral Shield**

(2022 – Gosfield)

To be hosted at Gosfield Show – 1<sup>st</sup> April 2023

**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 – 5 flowering stems
14. Primroses - 10 flowering stems
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.**

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### **FLORAL ART (Section 2)**

26. An exhibit themed “A Coronation” - flowers and foliage including accessories - max. width 69 cm
27. An arrangement of flowers and foliage in an egg cup
28. An arrangement of spring flowers and foliage incorporating a candle – max. width 30 cm

**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. A jar of marmalade - 2023
30. A jar of a flavoured curd
31. A jar of chutney - 2022
32. An apple pie using home-made shortcrust pastry
33. Decorated citrus sponge, made with 3 eggs
34. Three coronation chicken pasties, bought or home-made pastry
35. Cherry cake- see recipe
36. Five anzac biscuits – recipe on page 20. Men only class
37. Three Easter cupcakes, decorated. Class for upto 16 year olds only.  
Age of exhibitor must be shown

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

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### HANDICRAFT (Section 4)

38. Photograph with title of “**Water, water everywhere**” – 30.5cm x 23cm (A 4) maximum size excluding mount. May be mounted or unmounted. (**2024 photograph to be “Woodland Life”**)
39. A picture in any medium
40. A garden sign
41. 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 5) *Under 5 years*

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

42. Spring flowers in a mug
43. Make and colour an Easter card
44. Crown collage using template supplied
45. An edible Easter nest

**CHILDREN (Section 5) 5 to 8 years**

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

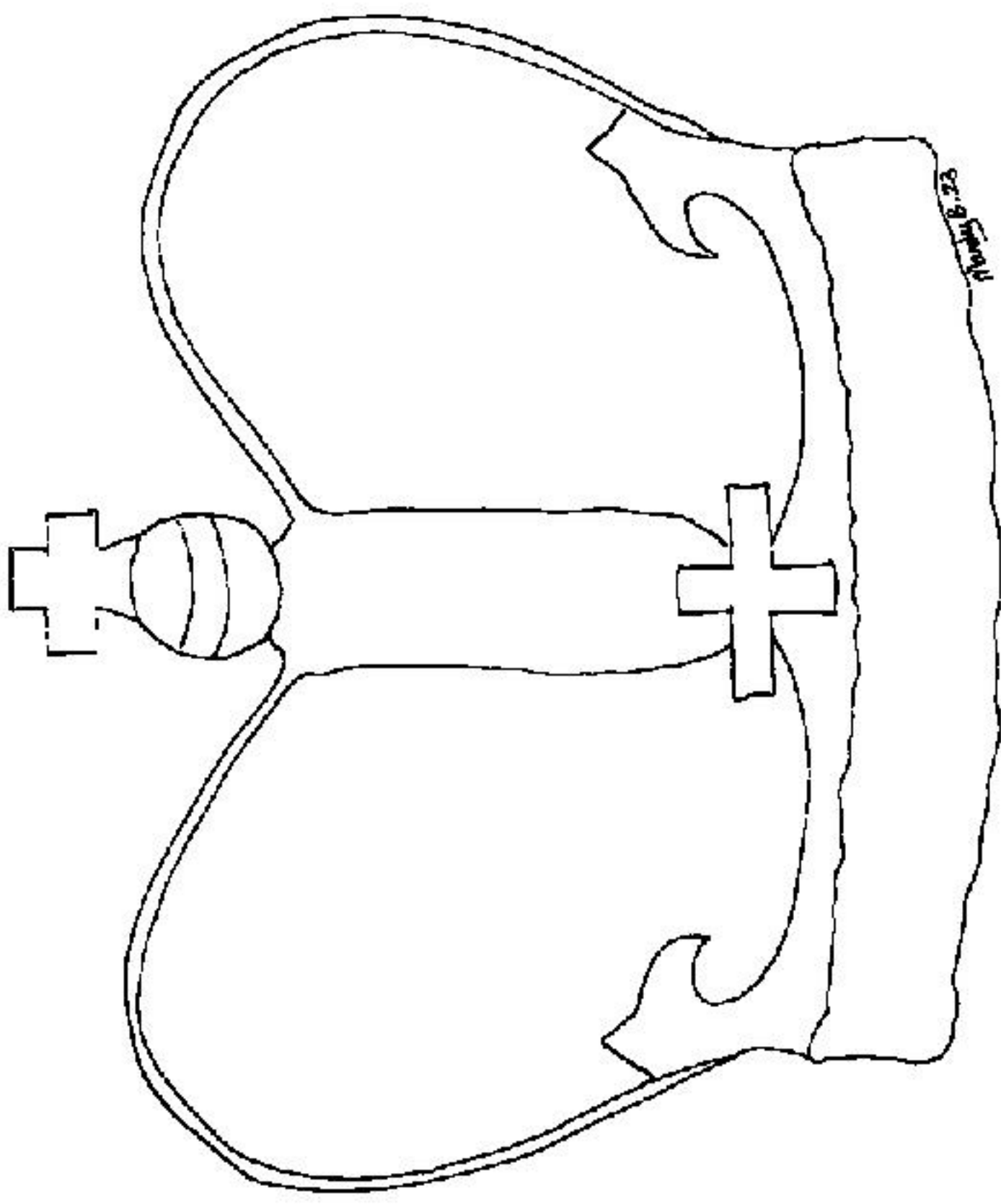
- 46. Spring flowers in a mug
  - 47. Make and colour an Easter card
  - 48. Crown collage using template supplied
  - 49. An edible Easter nest
- ~~~~~

**CHILDREN (Section 5) 9 and above years**

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

- 50. Spring flowers in a mug
  - 51. Make and colour an Easter card
  - 52. Crown collage using template supplied
  - 53. An edible Easter nest
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See next page for template for Crown collage



Monday, 6.23



## **RECIPES**

### **Cherry cake (class 35)**

275 gm (10 oz) self raising flour, sifted  
175 gm (6 oz) caster sugar  
175 gm (6 oz) butter or margarine  
3 eggs  
225 gm (8 oz) glace cherries (halved)  
50 gm (2 oz) ground almonds  
Approx.: 5 tablespoons of milk

Line and grease a 18 cm (7") cake tin. Cream fat and sugar together until light and fluffy. Beat in the eggs, one at a time, adding a tablespoon of flour with the last two.

Carefully fold in the remaining flour, then fold in the cherries, almonds and enough milk to give a dropping consistency.

Place in the prepared tin and bake in a preheated moderate oven. 160°C (Fan 140°C) 325°F, Gas mark 3 for 1½ - 2 hours.

Leave in the tin for 5 minutes then turn onto a wire rack to cool.

### **Anzac biscuits (class 36)**

These delicious biscuits were made to send to the ANZACs (Australian and New Zealand Army Corps) serving in Gallipoli.

85 gm (3 oz) porridge oats  
85 gm (3 oz) desiccated coconut  
100 gm (3½ oz) plain flour  
100 gm (3½ oz) caster sugar  
100 gm (3½ oz) butter, melted  
1 tablespoon golden syrup  
1 teaspoon bicarbonate of soda

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

Put the oats, coconut, flour, and sugar into a bowl. Melt the butter in a small pan or microwave and stir in the golden syrup.

Add the bicarbonate of soda to 2 tablespoons of boiling water, then stir into golden syrup and butter mixture

Make a well in the middle of the dry ingredients and pour in the butter and golden syrup mixture.

Stir gently to incorporate the dry ingredients.

Put 20 dessertspoonfuls of the mixture on to buttered baking sheets, about 2.5 cm (1") apart to allow room for spreading.

Bake in batches for 8 – 10 minutes until golden.

Transfer to wire rack to cool.