Bardfield Horticultural Society

Spring Show Schedule

Saturday March 23rd 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.
- 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 - Spring Show

Flowers Arthur Willis Cup (2023 – Mr P.G. Morris) Awarded to the competitor achieving the highest number of points in the Flower Section of the show (Section 1).

- Floral ArtFloral Art Cup(2023 Ms L. Drane and Dr J. Dyson)Awarded to the competitor achieving the highest number of points in the
Floral Art Section of the show (Section 2).
- Domestic Ann Hayward Cup (2023 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 (2023 – Alfie Holland) Awarded to the competitor achieving the best exhibit in Class 36.

- Handicraft George Hervey Murray Shield (2023 Mrs W. Meldrum) 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 (2023 – Anabelle Atter and Alfie Holland) 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 (2023 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

(2023 – Sampford)

To be hosted at Bardfield Show – March 23rd 2024

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

- 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 4.

FLORAL ART (Section 2)

- 26. An exhibit depicting "These Boots are made for Walking"" flowers and foliage including accessories max. width 69 cm
- 27. Decorate a hat with flowers and foliage
- 28. An arrangement in a tea pot (15 cm pot max.) with flowers and foliage

Note: Flowers in classes 26, 27 & 28 need not be grown by the exhibitor. Your attention is drawn to Guide for Exhibitors, page 5.

SPRING SHOW:

DOMESTIC (Section 3)

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

- 29. A jar of marmalade 2024
- 30. A jar of a flavoured curd
- 31. A jar of chutney 2023
- 32. A golden syrup tart using home-made short crust pastry
- 33. Decorated spiced sponge with butter cream filling
- 34. A sausage plait, bought or home-made pastry
- 35. Mincemeat cake see page 9 for recipe
- 36. Three Eccles cakes. Men only class
- 37. Three Easter cupcakes, decorated. Class for up to 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.

HANDICRAFT (Section 4)

38. Photograph with title of "**Woodland Life**" – 30.5cm x 23cm (A 4) maximum size excluding mount. May be mounted or unmounted.

(2025 photograph to be "A Frosty Reception")

- 39. A picture in any medium
- 40. An item of textile handicraft
- 41. An item of non-textile handicraft
- Note: These items not to have been previously shown at a Bardfield Horticultural Society Show

CHILDREN (Section 5) - Under 5 years

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

- 42. Spring flowers in a mug
- 43. Ten things from nature in a jam jar
- 44. Colour in picture supplied
- 45. Three decorated digestive biscuits

CHILDREN (Section 5) - 5 to 8 years

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

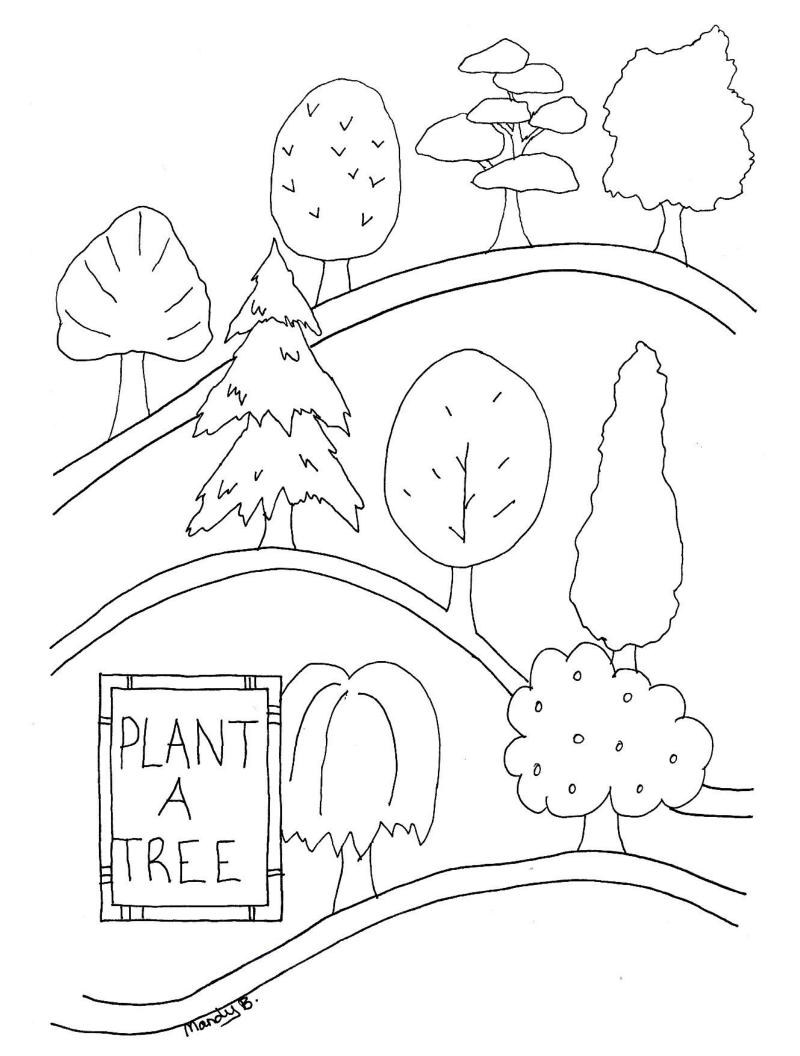
- 46. Spring flowers in a mug
- 47. Ten things from nature in a jam jar
- 48. Colour in picture supplied
- 49. Three decorated digestive biscuits

CHILDREN (Section 5) – 9 years and above Names not to be shown, but age of the exhibitor must be shown.

- 50. Spring flowers in a mug
- 51. Ten things from nature in a jam jar
- 52. Colour in picture supplied
- 53. Three decorated digestive biscuits

See next page for picture of "Plant a Tree"

Classes 44, 48 and 52



RECIPE

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 1³/₄ hours or until golden brown and shrinking away from the sides of the tin.