

**Bardfield  
Horticultural  
Society**

**Spring Show  
Schedule**

**Saturday March 26<sup>th</sup> 2022**

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

**Tombola  
Raffle**

**Plant and Produce Stall  
Tea and Homemade Cakes**  
(will be served at The Bell)

**Show Secretary: Dawn Willett**

## 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**  
*Trophies were not awarded in 2020 and 2021  
due to cancellation of the shows*

**Flowers     Arthur Willis Cup**

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

**Floral Art     Floral Art Cup**

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

**Domestic     Ann Hayward Cup**

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

**Men's Domestic Cup**

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

**Handicraft     George Hervey - Murray Shield**

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**

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

**Children     Gill Hervey - Murray Shield - Children aged 9 to 12**

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**

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

**Inter Village Floral Shield**

To be hosted at Bardfield Show – 26<sup>th</sup> March 2022

**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.**

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

26. An exhibit depicting "A Nursery Rhyme" - foliage and accessories allowed - max. width 69 cm
27. A small arrangement in a lemon including foliage and flowers
28. An arrangement of flowers and foliage in a gravy boat – 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. One jar of marmalade - 2022
30. One jar of a flavoured curd
31. A jar of chutney - 2021
32. Five macaroon tarts – *see page 9 for recipe*
33. Coffee sponge made with 3 eggs, cream in centre only
34. Five cheese scones
35. Lemon drizzle cake - *see page 9 for recipe*
36. Five decorated chocolate cup cakes. Men only class

**Note: Classes 32 - 36 must be covered in transparent film. Waxed discs must be put on all preserves.**

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### HANDICRAFT (Section 4)

37. Photo of “Happy Faces” – 30.5cm x 23cm (A 4) maximum size excluding mount. May be mounted or unmounted. (2023 photo – to be “Water, water everywhere”)
38. A picture in any medium
39. Easter Bunny in any medium
40. Design a cover suitable for a Horticultural Show Schedule – A5 size

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

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### Youths (Section 5) 13 to 16 years

41. Three cheese scones – *see page 10 for recipe*
42. A picture or drawing of your own choice in any medium – A4 size

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### CHILDREN (Section 6) Under 5 years

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

43. Arrangement of spring flowers in a mug
44. Colour in picture on page 8.

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**CHILDREN (Section 6) 5 to 8 years**

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

- 45. Colour in the picture on the next page
- 46. Decorate a hard boiled egg
- 47. Make and decorate a crown
- 48. Ten items in a match box – with list of items



**CHILDREN (Section 6) 9 to 12 Years**

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

- 49. Colour in picture on the next page
- 50. Decorate a hard boiled egg
- 51. Make and decorate a crown
- 52. Ten items in a match box – with a list of the items







## RECIPES

### Macaroon tarts (class 32 )

150 gm (5 oz) short crust pastry  
40 gm (1½ oz) ground almonds  
40 gm (1½ oz) caster sugar  
1 large egg white  
Raspberry jam  
A few drops of almond essence

Roll out the pastry thinly and line 12 patty tins. Put one third of a teaspoon of jam in each tin. Beat the egg white to a stiff froth and stir in the ground almonds, sugar and essence. Place a little in each pastry case.

Make thin strips of pastry from any cuttings and lay across the tops at right angles.

Bake at 200°C (Fan 180°C), 400°F, Gas mark 6 for 15 - 20 minutes.

### Lemon drizzle cake (class 35)

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.

## RECIPES continued

### **Cheese scones made with 3 ingredients (class 41)**

150 gm ( 5 oz) self raising flour  
100 gm ( 4 oz) grated strong cheddar  
125 gm ( 4½ oz) low fat natural yogurt

Pre heat the oven 200°C (Fan 180°C), 400°F, Gas mark 6.

Line a baking tray with parchment or greaseproof paper. Mix the flour and 75 gm (3 oz) of the cheese into a mixing bowl then add the yogurt. Mix well together then turn the dough out onto a lightly floured surface and knead until smooth. Pat into a round and roll out to a thickness of 2 cm (1 in). Using a 6 cm (2¼ in) cutter stamp out five or six scones, re rolling any trimmings as needed.

Transfer to the baking sheet and sprinkle the tops with the remaining cheese. Bake in the oven for 18 minutes until lightly golden and springy to the touch. Carefully transfer to a wire rack to cool.  
Can be served warm or cold with butter.