

R U L E S

1. Price of each entry is 5p.
2. All entries to be staged between 9.30 a.m. and 11 a.m. and NO entries will be accepted after this time.
3. One entry per person in any one class.
4. Exhibits are not to be removed from tables before the prizegiving.

+++++

1st PRIZE: 15p (6 or more entries) 3 Prizes.
2nd PRIZE: 10p (4 or 5 entries) 2 Prizes.
3rd PRIZE: 6p (3 or less entries) 1 Prize.

+++++

The HARROWING CUP to the MEMBER with most points.
The WILTSHIRE CUP to the Competitor with most points in SECTION B.
The SAXBY CUP to the Competitor with most points in SECTION A.
The GRIFFITHS CUP to the Competitor with most points in DOMESTIC SECTION.
The SEATHWAITE TRAY to the best exhibit in the MEMBERS SECTION.

+++++

R H O D E S M I N N I S S P O R T S C L U B

F L O W E R S H O W

(for Amateurs Only)

AND

S U M M E R F A Y R E

TO BE HELD IN THE SPORTS CLUB ON

SATURDAY, 13th AUGUST, 1983

at 2.30 p.m.

SIDESHOWS ++++++ TOMBOLA
RAFFLE ++++++ PRODUCE STALL
+++++ REFRESHMENTS ++++++

Please come and give us your support.
Donations or prizes will be gratefully received.

SECTION A.

1. 3 Potatoes.
2. 5 Onions.
3. 5 Carrots (tops trimmed 3 ins.)
4. 3 Globe Beet (tops trimmed 3 ins.)
5. 9 Runner Beans.
6. 9 Shallots.
7. 9 Pods Peas.
8. 2 Lettuce.
9. 5 Tomatoes.
10. 2 Cabbages.
11. Pair Marrows.
12. 1 Cucumber.
13. Saucer of any soft fruit.

+++++

SECTION B.

1. 2 Vases Flowers (distinct kinds with 5 stems
in each vase)
2. Vase of 2 Roses.
3. Vase of Sweet Peas (5 stems - own foliage)
4. Gladioli (2 spikes)
5. Vase of mixed annuals (4 stems - excluding
sweet peas)
6. 5 Dahlias (pom pom)
7. Foliage Pot Plant (must have been in exhibitors
possession for at least 3 months)
8. Arrangement in a stemmed glass.
9. A yellow floral arrangement - not to exceed 12 ins
any way - front view only.

+++++

DOMESTIC SECTION

1. 1 lb. Pot of Jam.
 2. Pot of any other preserve.
 3. 6 Cheese Straws.
 4. 4 Coconut Pyramids.
 5. $\frac{1}{4}$ lb. Toffee.
 6. Orange and Raisin Loaf (to given recipe below)
- 8 ozs. S.R. Flour. $\frac{1}{2}$ Teaspoon Bicarbonate of Soda.
1 oz. Lard. 1 oz. Margarine.
4 ozs. Caster Sugar. Grated rind and juice of $\frac{1}{2}$ orange.
6 ozs. Seedless Raisins.
Milk.

1. Mix flour and bicarbonate of soda, rub in fat.
2. Mix in sugar, grated orange rind and raisins.
3. Place orange juice in measuring jug, make up to $\frac{1}{4}$ pint
with milk. Stir in to make a dropping consistency.
4. Grease a 1 lb. loaf tin and pour mixture into it, making
a hollow in the centre.
5. Bake in moderate oven (350°F, gas mark 4) for 20 minutes,
then lower heat (325°F, gas mark 3) for a further 1 $\frac{1}{4}$
hours).

+++++

CHILDREN'S SECTION

1. Hanging Collage - any materials. STATE AGE.
2. Necklace made from fruit, vegetables or flowers.
STATE AGE.

+++++

MEN ONLY

- 4 Jam Tarts.

+++++

MEMBERS SECTION (open to Club Members Only)

- An item of handicraft.