

# **Schedule**

for the

# **Rhodes Minnis**

# **Annual Flower Show**

To be held in the

**Rhodes Minnis Village Hall**

on

**Saturday 14th August 2004**

**at 2.30 p.m.**

**Show Secretary**

**Mrs Daphne Andrews**

**31 Bedingfield Way**

**Lyminge**

**01303 862865**

**E-mail: [flowershow@rhodesminnis.org.uk](mailto:flowershow@rhodesminnis.org.uk)**

# Entry Form – Summer 2004 Show

## Cups

### Harrowing Cup

w Exhibitor with most points overall

### Bennett Shield

w Best exhibit in the Show

### Saxby Cup

w Most points in Section A v Vegetables

### Wiltshire Cup

w Most points in Section B v Floral  
(Excluding Classes 3 & 16)

### Griffiths Cup

w Most points in Section C v Domestic

### Woodruff Cup

w Most points in Section D v Floral Art

### Rhodes Minnis Sports Club Trophy

w Most points in Section E v Photographic

### Athow Tankard

w Most points in Section F v Craft

### Hopkins Trophy

w Most points in Section G v Children's

### Seathwaite Tray

w Most points in Section H v Miscellaneous

### Killick Cup

w Winner Class 3 v Section B v Sweet peas

### Flack Cup

w Winner Class 16 v Section B v Perfumed Rose

### D.T. Brown Cup

w Winner Class 10w Section B v 3 Blooms

Name:													
Address:													
Each class costs 15 pence													
<b>A. Vegetables</b>			<b>C. Domestic</b>			<b>F. Craft</b>							
<b>class</b>	<b>tick</b>	<b>pence</b>	<b>class</b>	<b>tick</b>	<b>pence</b>	<b>class</b>	<b>tick</b>	<b>pence</b>					
1			1			1							
2			2			2							
3			3			3							
4			4			<b>Sub-total F</b>							
5			5										
6			6			<b>G. Childrens</b>							
7			7			<b>class</b>	<b>tick</b>	<b>pence</b>					
8			8			1							
9			<b>Sub-total C</b>			2							
10						3							
11						<b>Sub-total G</b>							
<b>Sub-total A</b>			<b>D. Floral Art</b>										
			<b>class</b>	<b>tick</b>	<b>pence</b>	<b>H, Miscellaneous</b>							
<b>B Floral</b>			1			<b>class</b>	<b>tick</b>	<b>pence</b>					
<b>class</b>	<b>tick</b>	<b>pence</b>	2			1							
1			3			2							
2			4			3							
3			<b>Sub-total D</b>			<b>Sub-total H</b>							
4													
5			<b>E Photographic</b>			<b>Sub-total A</b>							
6			<b>class</b>	<b>tick</b>	<b>pence</b>	<b>Sub-total B</b>							
7			1			<b>Sub-total C</b>							
8			2			<b>Sub-total D</b>							
9			3			<b>Sub-total E</b>							
10			4			<b>Sub-total F</b>							
11			5			<b>Sub-total G</b>							
12			6			<b>Sub-total H</b>							
13			<b>Sub-total E</b>			<b>Grand Total</b>							
14						Send to:							
15													
16													
<b>Sub-total B</b>													

## Eggless Fruit Cake

### Ingredients:

- 8 oz (225g) Currants
- 4 oz (125g) Glacé Cherries (Chopped)
- 4 oz (125g) Light Soft Brown Sugar
- Grated Rind and Juice of an Orange
- 7 oz (200ml) Cold Tea
- 6oz (175g) Self Raising Flour
- 4 oz (125g) Self Raising Wholemeal Flour
- 4 oz (125g) Mixed Nuts (Chopped)
- 2 tsp (10ml) Ground Cinnamon
- 1 tsp (5ml) Grated Nutmeg
- 5 tbsp (75ml) Sunflower Oil

### Topping:

- 2 oz (50g) Blanched Almonds
- 1 oz (25g) Glacé Cherries (chopped)

### Method:

1. Grease and line a round cake tin, about a 7" (18 cm).
2. Mix currants, cherries, sugar and orange rind in a pan.
3. Make-up orange juice to 8 fl oz (250 ml) with tea, add to pan.
4. Bring to boil, set aside and cover and leave for at least 30 minutes.
5. Sift flours, spices and nuts in a bowl.
6. Make a well in the centre; add cooled fruit and liquid with oil.
7. Beat well and put in baking tin, top with cherries and almonds.
8. Bake in a preheated oven 160°C / 325°F / Gas Mark 3 for about 1 hour 20 minutes.

## Rules and Conditions

1. Entries in an **Amateur Section** are restricted to those exhibitors who are not and have not been professionals in that section.
2. Any objection raised as to the qualification of an exhibitor shall be dealt with by the Flower Show Committee and its decision shall be final.
3. **All Exhibits** must have been in the possession of the exhibitor for at least **Two months**, except in the Domestic Section and where stated.
4. **All entries** should be submitted on the entry form and sent to the Show Secretary with the entrance money not later than **Thursday 12th August 2004**. Entries will be accepted up until 11.00 a.m. on the day of the show but **entry fee will be doubled**.
5. Entry fees will be 15p for all classes.
6. The Hall will be open from 9-00 a.m. to 11-00 a.m. and **no** entries will be accepted after this time.
7. One entry per person in any one class.
8. Exhibits are not to be removed from the tables before the Prize-giving.
9. The Flower Show Committee will not be held responsible for any damage that may occur to the exhibits.
10. All cup winners to hold trophy for **eleven months**. All cups **must** be returned to the Show Secretary **one month** before the Show.
11. Prizes : 1st - 30p 2nd - 25p 3rd - 20p
12. The judges are empowered to withhold any award at their discretion.

# Section A ● Vegetables

## Amateur Only

**Have you read the rules? Particularly Rules 1, 4 & 6**

1. 3 Potatoes { white or coloured } on a plate.
2. 3 Carrots { 3" tops.
3. 3 Beet { 3" tops.
4. 9 Pods Runner Beans.
5. 3 Onions { without tops.
6. 6 Pods Peas on a plate.
7. 3 Tomatoes on a plate.
8. 2 Courgettes.
9. 1 Vegetable of your choice. (not included in Classes 1 - 8)
10. Bunch of mixed herbs in a Jam Jar
11. Collection of 3 varieties of vegetables { to be displayed in a seed-tray { Sponsored Class.

- Please Note: Plates will be supplied. ●

## **Little Chocolate Cakes**

### Ingredients:

- |                            |                     |
|----------------------------|---------------------|
| 4 oz (125g) Margarine      | 4 eggs              |
| 4 oz (125g) Caster Sugar   | 1 tsp Baking Powder |
| 7 oz (200g) Milk Chocolate | Pinch of salt       |
| 4 oz (125g) Plain Flour    |                     |

### Method

1. Cream the margarine, sugar, salt and eggs, until light and fluffy.
2. Break up the chocolate and melt over a pan of hot water, stir into cake mixture.
3. Sieve together the flour and baking powder, fold into mixture.
4. Divide the mixture into 10 bun cases placed in a bun tin.
5. Bake in a preheated oven 180°C / 350°F / Gas Mark 4 for about 20 minutes.

## **Cheese Biscuits**

### Ingredients

- 5 ½ oz (150g) Plain Flour - sifted  
5 ½ oz (150g) Mature Cheese – grated  
5 ½ oz (150g) Butter – cut into small pieces  
1 Egg yolk  
Sesame Seeds – for sprinkling

### Method

1. Lightly grease baking trays.
  2. Mix the flour and cheese together.
  3. Add the butter rubbing in until the mixture resembles breadcrumbs.
  4. Stir in the egg yolk, bringing the dough together.
  5. Wrap dough in cling film, chill for 30 minutes.
  6. Roll dough thinly, cut into 2 ½ " (6 cm) rounds.
  7. Place on greased tins, sprinkle sesame seeds on top.
  8. Bake in a preheated oven 200°C / 400°F / Gas Mark 6 for 20 minutes until lightly golden.
- Makes about 35

## Section G • Children's

Under 14 years old

**Please state age on entry**

**Have you read the rules? Particularly Rules 4 & 6.**

1. 4 Marzipan Fruits.
2. House in a Shoebox.
3. Model of an Alien { any material.

## Section H • Miscellaneous

Open to All

**Have you read the rules? Particularly Rules 4 & 6.**

1. Complete the following limerick:  
"There once was a gard'ner called Jack"
2. A decorated Candle.
3. Make a paper Gift Bag..

**Visit [www.Rhodesminnis.org.uk](http://www.Rhodesminnis.org.uk)  
For some pictures of last years entries**

There may be space to Sponsor Future Show Schedules.  
To register interest please contact the Show Secretary

## Section B • Floral

Amateur Only

**Have you read the rules? Particularly Rules 1, 4 & 6**

1. 1 Vase cut flowers { one distinct kind { 5 stems.
2. 2 Roses.
3. 1 Vase of Sweet Peas. { 5 stems
4. 1 Vase of 5 Annuals { 2 or more varieties  
{ **excluding** Sweet Peas.
5. 1 Spike Gladiolus.
6. 5 Fuchsia Blooms in a 5" plant saucer in sand.
7. 3 Pansies on a saucer.
8. 1 Vase of 5 stems { mixed varieties { shades of one colour only.
9. 5 Dahlias { Pompon or Ball.
10. 1 Vase of 3 blooms of the same cultivar showing the different phases { a bud, a perfect bloom and a mature bloom.
11. 1 Vase of mixed Flowering Shrubs
12. 1 Cactus.
13. 1 Succulent.
14. 1 Foliage Pot Plant { Maximum 6" pot.
15. 1 Flowering Pot Plant { Maximum 6" pot.
16. 1 Rose judged for its perfume only

**Please Note**

**Only a limited number of show vases are available  
You are advised to bring your own vase.**

## Section C • Domestic

### Open to All

**Have you read the rules? Particularly Rules 4 & 6**

1. 1 Pot of Jam.
2. 1 Pot of Orange Curd.
3. 4 Cherry Scones.
4. Vegetarian Paté with garnishes.
5. 5 Peppermint Creams.
6. 4 Little Chocolate Cakes { to given recipe attached.
7. 5 Cheese Biscuits { to given recipe attached.
8. Egg-less Fruit Cake { to given recipe attached.

## Section D • Floral Art

### Amateur Only

**Have you read the rules? Particularly Rules 1, 4 & 6**

1. An arrangement in a Jug w not to exceed 15" overall.
2. An miniature arrangement in a Thimble w not to exceed 4".
3. "Rainbow" w an exhibit including accessories w not to exceed 15" overall.
4. An arrangement in a brass/copper container w not to exceed 8" overall.

## Section E • Photographic

### Amateur Only

**v PLEASE NOTE v No computer modified or manipulated Digital images including scanned photographs will be accepted.**

**v Photographs must have been taken by Exhibitor**

**v All Entries must be unmounted**

**v Maximum size 6"x 4"**

**Have you read the rules? Particularly Rules 1, 4 & 6**

1. A Photograph of own choice with a caption.
2. "Look Out!"
3. "My Pal"
4. "Fashion"
5. "Gardeners Joy"
6. "Splish Splash"

## Section F • Craft

### Adult Amateur Only

**Have you read the Rules? Particularly rules 1,4 & 6.  
Any item exhibited in this Section must not have been previously shown at the Rhodes Minnis Flower Show.**

1. A knitted or crochet item.
2. An item of needle craft.
3. Any other craft item.