

## Summer Show • Craft Section

### 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.**

41. A knitted, crochet or embroidered item.
42. A model made from junk • with caption  
• not exceeding 25cm/10" overall.
43. Complete the limerick : "One day on a trip to France."

## Schedule

for the

# Rhodes Minnis

## Spring & Summer Shows

To be held in the

**Rhodes Minnis Village Hall**



**Spring Show**

**Saturday 12th April 2014**

**at 2.30 p.m.**



**Summer Show**

**Saturday 2<sup>nd</sup> August 2014**

**at 2.30 p.m.**

### **Show Secretary**

**Mrs Janet Fry**

**The Ramblers**

**Rhodes Minnis**

**CT4 6XS**

**01303 863177**

**show@rmvh.org.uk**

# Cups

## Spring Show

### **Spicer Cup**

\* Exhibitor with most points overall.

### **Seathwaite Tray**

\* Best exhibit in the Spring Show

### **Leppard Cup**

\* Most points in Classes 1-12 in the Flower Section.

### **Godden Cup**

\* Most points in Classes 21 & 22 Domestic Section.

### **Hopkins Cup**

\* Most points in Floral Art Section.

## Summer Show

### **Harrowing Cup**

\* Exhibitor with most points overall.

### **Bennett Shield**

\* Best exhibit in the Summer Show

### **Saxby Cup**

\* Most points in the Vegetables section.

### **Wiltshire Cup**

\* Most points in the Flower Section • (Excluding Classes 14, 21 & 27)

### **Griffiths Cup**

\* Most points in the Domestic Section.

### **Woodruff Cup**

\* Most points in the Floral Art Section.

### **Rhodes Minnis Sports Club Trophy**

\* Most points in the Photographic Section.

### **Athow Tankard**

\* Most points in the Craft Section.

### **Killick Cup**

\* Winner Class 14 • Flower Section • Sweet peas

### **Flack Cup**

\* Winner Class 27 • Flower Section • Perfumed Rose

### **D.T. Brown Cup**

\* Winner Class 21 • Flower Section • 3 Blooms

## Summer Show • Floral Art Section

### Amateur Only

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

34. An arrangement of flowers from your own garden • not exceeding 30cm/12" overall.
35. An arrangement depicting Fireworks • not exceeding 46cm/18" overall.
36. A miniature arrangement in napkin ring • not exceeding 10cm/4" overall.

## Summer Show • Photographic Section

### Amateur Only

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

**- PLEASE NOTE -**

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

- **Photographs must have been taken by Exhibitor -**
  - **All Entries must be unmounted -**
  - **Maximum size 15cmx10cm / 6"x 4"-**

37. A photograph of own choice with a Caption.
38. "A War Memorial".
39. "At Work"
40. "Insect on a Flower"

## Summer Show • Domestic Section

### Open to All

Have you read the rules? Particularly Rules 4 & 6

28. Pot of homemade Strawberry Jam.
29. A Vegetarian Quiche • 18cm / 7" diameter.
30. 4 Fruit Scones.
31. 4 Coffee Creams.
32. A Cottage Loaf • using 500g / 1 lb flour.
33. 4 Blueberry Muffins • To given recipe below.

## Blueberry Muffins

250g (9oz) Plain flour.                      120g (4¼oz) Caster Sugar

120g (4¼oz) unsalted butter -            2 tsp baking powder  
melted

½tsp bicarbonate of soda                  2 eggs, lightly beaten

100ml(⅙pint) full-fat milk                  180g (6⅓oz) blueberries

Finely grated zest and juice of 1    A good pinch of salt  
lemon

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- Preheat oven to 190°C/ 375°F/ Gas Mark 5
- Sift the flour, baking powder, bicarbonate of soda & salt together.
- In a separate bowl beat together the butter, sugar, eggs, milk, lemon zest & juice until evenly combined.
- Gently fold in the flour mixture using a spatula, then fold in the blueberries, don't over mix.
- Spoon the mixture into muffin cases & bake for 16 minutes.
- To check insert a cocktail stick into the middle of a muffin, if it comes out clean, they are ready, if not give them another couple of minutes.
- Transfer to a wire rack to cool

## Rules and Conditions

1. Entries in **Amateur Sections** of both shows are restricted to those exhibitors who are not and have not been professionals in that section. Exhibitors must be AMATEURS in their Class.
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 Pot Plants** must have been in the possession of the exhibitor for at least **Six months**, All other exhibits for at least Two months, except in the Domestic Section and where stated.
4. **All entries** should be submitted on the relevant entry forms. Entries for the **Spring Show** will only be accepted on the day of the show from 9 am to 10.30 am  
Entry forms for the **Summer Show** should be submitted to the Flower Show Secretary, not later than 3 pm on **Friday 1st August 2014**. Entries will be accepted on the day of the show **but the entry fee will then be 30p** and must be staged by 10.30 am
5. Entry fees will be 20p for all classes.
6. The Hall will be open from 9-00 a.m. to 10-30 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.

## Spring Show • Flower Section

### Amateur Only

**Have you read the rules? Particularly Rules 1,3, 4 & 6**

1. 3 Trumpet Daffodils
2. 5 Mixed Narcissi • 2 or more varieties.
3. Specimen Trumpet Daffodil
4. Specimen Narcissi
5. 3 Tulips
6. Specimen Tulip
7. 3 Hyacinth blooms • cut or growing.
8. 1 Hyacinth bloom in pot or bowl.
9. 3 Stems of Primulas • one variety
10. 3 Stems of flowers from bulbs • other than Classes 1-8 & excluding daffodils/narcissi.
11. Vase of outdoor grown flowers • one variety • other than Classes 1-10
12. 3 Stems Flowering Shrubs • one or more varieties.
13. Flowering or Foliage Pot Plant (excluding Orchids) • Maximum 20cm /8" pot.
14. Cactus or Succulent.
15. An Orchid • maximum 20cm /8" pot.

## Spring Show • Vegetable Section

### Amateur Only

**Have you read the rules? Particularly Rules 1,3, 4 & 6**

16. 3 Sticks of Rhubarb
17. Any vegetable.

## Summer Show • Flower Section

### Amateur Only

**Have you read the rules? Particularly Rules 1,3, 4 & 6**

12. 1 Vase cut flowers • one distinct kind • 5 stems.
13. 2 Roses.
14. 1 Vase of Sweet Peas • 5 stems
15. 3 Hosta Leaves of different varieties exhibited in a decorative container or vase.
16. 3 Clematis flower heads floating in a dish.
17. 5 Fuchsia Blooms in a plant saucer not exceeding 7"/18cm.
18. 3 Pansies / Violas on a saucer.
19. 1 Vase of 5 stems • mixed varieties • shades of one colour only.
20. 5 Antirrhinums.
21. 1 Vase of 3 blooms of the same cultivar showing the different phases • a bud, a perfect bloom and a mature bloom.
22. 3 stems Flowering Shrubs • one or more varieties.
23. 5 Asters.
24. 3 Gladioli.
25. 1 Cactus or Succulent.
26. 1 Flowering or Foliage Pot Plant (excluding Orchids) • Maximum 8"/20cm pot.
27. 1 Rose judged for its fragrance and standard

## Summer Show • Vegetable Section

### Amateur Only

**Have you read the rules? Particularly Rules 1,3,4 & 6**

1. 3 Potatoes • white or coloured • on a plate.
2. 3 Carrots • 3"/7.5cm tops.
3. 3 Beet • 3"/7.5cm tops.
4. 9 Pods Runner Beans.
5. 3 Onions • without tops.
6. 2 Cucumbers.
7. 3 Tomatoes on a plate (excluding cherry variety).
8. 2 Lettuce.
9. An unusual shaped root vegetable.
10. Any fruit • on a tea plate.
11. Bunch of mixed herbs in a Jam Jar.

- Please Note: Plates will be supplied. •

## Spring Show • Floral Art Section

### Amateur Only

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

18. An Arrangement of Supermarket Flowers and Foliage • up to the value of £5 (receipt to be shown)
  - not exceeding 46cm/18"overall.
19. An arrangement in a mug • not exceeding 30cm / 12"overall.
20. An arrangement in an egg shell • not exceeding 13cm/5" overall.

## Spring Show • Domestic Section

### Open to All

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

**- PLEASE NOTE -**

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- **Photographs must have been taken by Exhibitor**
  - **All Entries must be unmounted**
  - **Maximum size 15cmx10cm / 6"x 4"-**

21. Photograph "What a Mess".
22. Photograph "A Hedgerow".
23. A handmade Egg cosy.
24. A Doorstop made from any material
  - not to exceed 30cm / 12"overall.
25. 4 pieces of Shortbread
26. A jar of Chutney.
27. 3 Welsh Cakes • to given recipe on page 6.

# Welsh Cakes

250g (9oz) Self-raising flour.

100g (4oz) Currants.

100g (4oz) Butter.

1 Egg beaten.

100g (4oz) Caster sugar plus 1tbsp to finish.

1 tbsp. Milk

## Method

- Sift the flour into a large bowl.
- Lightly rub in the butter until the mixture resembles bread-crumbs then add the sugar and currants.
- Mix in the beaten egg and bring the mixture together to form a soft dough.
- Turn onto a floured board and roll out to a 6–7cm ( $2\frac{3}{8}$ " -  $2\frac{3}{4}$ ") thickness.
- Cut out 6—7cm ( $2\frac{3}{8}$ " -  $2\frac{3}{4}$ ") circles with a pastry cutter
- Heat an ungreased griddle or frying pan over a medium heat.
- Drop the cakes onto the hot surface and cook for about 3—5 minutes on each side.
- Transfer the cakes to a wire rack and leave to cool.
- To finish sprinkle with a little caster sugar.