

Summer Show • Floral Art Section

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

35. An all round Arrangement in a Clay pot • using hedgerow material • not to exceed 36 cm • Florist Foam not to be used.
36. An exhibit entitled "Carnival Time" • No height restrictions • Front facing • Accessories may be used.
37. An all round arrangement entitled "Simply Conifer" • not to exceed 30cm all round.

Summer Show • Photographic Section

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 21cmx15cm
38. A photograph with an amusing Caption.
 39. 2's Company.
 40. It's Freezing Cold.
 41. Tree Trunk/s.

Summer Show • Craft Section

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.

42. Any craft item.
43. A necklace using any medium.
44. Using Vegetables/Fruit make a person.

Schedule

for the

Rhodes Minnis

Spring & Summer Shows

To be held in the

Rhodes Minnis Village Hall



Spring Show

Saturday 22nd March 2025
at 2:30 p.m.



Summer Show

Saturday 2nd August 2025
at 2:30 p.m.

Show Secretary

Mrs Dorothy Athow

Longage Rise

Rhodes Minnis

CT4 6XT

01303 862616

booking-rmvh@outlook.com

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 • (Excluding Class 7)

Godden Cup

* Most points in Classes 22 & 23 Domestic Section.

Hopkins Cup

* Most points in Classes 26, 27 & 28 Domestic Section.

Rhodes Minnis Trophy

* Most points in Floral Art Section.

Ian Andrews Cup

* Winner Class 7- Flower Section 3 Hyacinths

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 & 28)

Griffiths Cup

* Most points in the Domestic Section.

Woodruff Trophy

* 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 • (including Classes 24 & 25 in Spring Show)

Killick Cup

* Winner Class 14 • Flower Section • Sweet peas

Flack Cup

* Winner Class 28 • Flower Section • Perfumed Rose

D.T. Brown Cup

* Winner Class 21 • Flower Section • 3 Blooms

Summer Show • Domestic Section

Have you read the rules? Particularly Rules 4 & 6

29. Jar of fruit jelly from hedgerow or garden.
30. 4 Chocolate Brownies.
31. Marble Cake to given recipe.
32. Homemade Savory Dip (Please name ingredients).
33. 3 Savoury Muffins.
34. 3 Meringue Nests

Marble Cake.

- 227 gm Margarine or butter.
- 227 gm Self raising Flour.
- 227gm Caster Sugar.
- 4 Beaten eggs.
- 3 colours & flavours of own choice.

Method

1. Line a 7" round tin with greaseproof.
2. Cream margarine/butter with sugar.
3. Add eggs a little at a time.
4. Lightly fold in sifted flour.
5. Divide mixture into 3 bowls, colour and flavour as desired.
6. Place mixture into a greased tin, using a skewer to swirl mixture round to slightly mix colour.
7. Bake in a preheated oven 180°C / Fan 160C / Gas Mk 4 for 50 - 60 minutes, until well risen and spongy to touch.

Summer Show • Flower Section

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 • 7 stems.
15. 3 Stems of Calendula (only seeds supplied at Spring Show).
16. 3 Clematis flower heads floating in a dish.
17. 5 Fuchsia Blooms in a plant saucer not to exceed 18cm.
18. 3 Stems of Dahlias • mixed varieties.
19. 1 Vase of 5 stems • mixed varieties • shades of one colour only.
20. 5 stems of mixed annuals. May include 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. An Outstanding flower of any variety other than roses, antirrhinum, or gladiolus.
24. 1 specimen Gladiolus.
25. Orchid • Maximum 20cm pot.
26. 1 Flowering Pot Plant (excluding Orchid, Geranium/Pelargonium) • Maximum 20cm pot.
27. 1 Flowering Geranium/Pelargonium • Maximum 20cm pot.
28. 1 Rose judged for its fragrance and standard.

Rules and Conditions

1. Entries in all sections are open to everyone, including children. Exhibitors must all be **AMATEURS**.
2. Any objection raised as to the qualification of an exhibitor shall be dealt with by the 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 and Summer Shows** will only be accepted on the day of the show from 9 am to 10:30 am. Entries must be staged by 10:30 am.
5. Entry fees will be 25p 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 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.

Entry Form – Spring 2025 Show

Name:			
Address:			
Spring Show			
Flowers		Floral Art	
class		✓	class
1			19
2			20
3			21
4			Sub-total
5			Domestic
6			class
7			22
8			23
9			24
10			25
11			26
12			27
13			28
14			Sub-total
15			
16			Flowers
Sub-total			Vegetables
Vegetables			Floral Art
class		✓	Domestic
17			Grand Total
18			x 25pence
Sub-total			Total to pay =

Summer Show • Vegetable Section

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

1. 3 Potatoes • white or coloured • on a plate.
2. 3 Carrots • 7.5cm tops.
3. 3 Beetroot • 7.5cm tops.
4. 7 Runner Beans.
5. 3 Onions • without tops.
6. 2 Courgettes.
7. 7 cherry tomatoes on a plate.
8. 5 standard size tomatoes on a plate.
9. Any other vegetable of your choice • 2 of a kind • Not included in classes 1 - 8.
10. 9 fruit of one kind • on a plate.
11. A collection of 3 kinds of vegetables, numbers and vegetables to be as in Classes 1 – 8.
 - Displayed in a container not to exceed 46cm in any direction.
 - to include a small container of culinary herbs.

• **The winner of this class will receive a £10 voucher, very kindly donated by Farthing Common Plant Centre.**

- Please Note: Plates will be supplied. •

Entry Form – Summer 2025 Show

Summer Show						
Vegetables		Domestic		Photographic		
class	tick	class	tick	class	tick	
1		29		38		
2		30		39		
3		31		40		
4		32		41		
5		33		Sub-total		
6		34				
7		Sub-total		Craft		
8				class	tick	
9				42		
10				43		
11		Floral Art		44		
Sub-total		class	tick	Sub-total		
Flowers		35				
class	tick	36				
12		37				
13		Sub-total				
14						
15				Vegetables		
16				Flowers		
17				Floral Art		
18				Domestic		
19				Photographic		
20				Craft		
21				Total		
22				Total x 25p		
23						
24		Name: <div style="border: 1px solid black; height: 40px; width: 100%;"></div>				
25						
26						
27						
28						
Sub-total						

Spring Show • Flower Section

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 Pot Plant (excluding Orchids) • Maximum 20cm pot.
14. Foliage Pot Plant . Maximum 20 cm pot.
15. Cactus or Succulent.
16. An Orchid • maximum 20cm pot.

Spring Show • Vegetable Section

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

17. 3 Sticks of Rhubarb.
18. Any vegetable.

Spring Show • Floral Art Section

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

19. An all round arrangement of Supermarket Flowers • up to the value of £5 (receipt to be shown) • not to exceed 46cm
• Own Foliage may be used.
20. An exhibit entitled “Celebrating Easter” • Not to exceed 46cm H/W/D
• Front facing • Accessories may be used.
21. An all round arrangement in a small drinking glass • not to exceed 12cm.

Spring Show • Domestic Section

Have you read the rules? Particularly Rules 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 21cmx15cm**
22. Photograph “Wet, wet, wet”
 23. Photograph “Little and Large”
 24. Any craft item.
 25. An Easter decoration made in any medium.
 26. 4 Chocolate Nests to include eggs.
 27. 4 Easter Biscuits.
 28. Ginger Loaf to given recipe.

Points awarded for classes 24 and 25 will be added onto the Summer Show section for the Athow Tankard (Most points in the Craft Section.)

Ginger Loaf

Ingredients

- 87g Unsalted Butter, diced plus extra for greasing.
- 87g Light soft Brown Sugar.
- 87 g Black Treacle..
- 100ml Whole Milk.
- 1 large Free Range egg, Beaten
- 125g Plain Flour
- ¾ tsp Bicarbonate of Soda.
- ¼ tsp Mixed Spice
- 2 tsp Ground Ginger.

Method.

1. Preheat oven to 180°C/ fan 160°C /Gas Mk 4. Grease and line a 1lb loaf tin.
2. Melt together the butter, sugar and treacle, stirring until the sugar has dissolved. Remove from heat and stir in the milk, cool until luke warm, then beat in the egg.
3. Sift the flour, bicarbonate of soda, spices and a pinch of salt into a large bowl, make a well in the centre, Pour in the milk mixture and stir to make a smooth batter. Give the bowl a sharp rap on a work surface to get rid of any air bubbles.
4. Pour the batter into the tin then bake. Resist the temptation to open the oven too early, for 35-40 minutes until a skewer comes out clean. Leave to cool in the tin then turn out.
Please do not cover exhibit.