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. Make a Sock Puppet.
- 43. Complete the limerick : "There once was a young lady from Rome."

Schedule

for the

Rhodes Minnis Spring & Summer Shows

To be held in the Rhodes Minnis Village Hall

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Spring Show
Saturday 13th April 2013
at 2.30 p.m.

\$ \$ \$ \$ \$ \$

Summer Show
Saturday 17th August 2013
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 22 & 23 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 13, 20 & 26)

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 13 ● Flower Section • Sweet peas

Flack Cup

* Winner Class 26 ● Flower Section ● Perfumed Rose

D.T. Brown Cup

* Winner Class 20 • Flower Section • 3 Blooms

Summer Show • Floral Art Section

Amateur Only

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

- 33. An arrangement of flowers <u>from your own garden</u> not exceeding 18"/46cm overall.
- 34. An arrangement of flowers of one colour in a teacup & saucer

 not exceeding 12"/30cm overall.
- 35. A miniature arrangement in a sea shell not exceeding 4"/10cm 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 6"x 4"/ 15cmx10cm -
- 36. A photograph of own choice with a Caption.
- 37. "A Village Scene".
- 38. "Celebration Cake"
- 39. "Sleepy Eyes"
- 40. "Summer in a Garden"

Summer Show • Domestic Section

Open to All

Have you read the rules? Particularly Rules 4 & 6

- 27. Pot of Home made Blackcurrant Jam.
- 28. A 6"/15cm Sausage plait.
- 29. 3 Chocolate Brownies on a tea plate.
- 30. ¼lb/100g Vanilla Fudge on a tea plate.
- 31. 7"/18cm Jam filled Victoria Sponge.
- 32. Tea Loaf To given recipe below.

Tea Loaf

225g (8oz) Self-raising flour.

100g (4oz) Caster Sugar

225g (8oz) Mixed dried Fruit

1 Egg

140ml (1/4pint) Strong cold tea

Soak fruit overnight in tea.

- Mix all ingredients together and beat well
- Put mixture in a greased and lined medium-size loaf tin
- Bake for 50 minutes at 190°C/ 375°F/ Gas Mark 5

Rules and Conditions

- 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.
- 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.
- 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, together with the entrance money, not later than 3 pm on Friday 16th August 2013. 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.
- Exhibits are not to be removed from the tables before the Prizegiving.
- 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
- 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.
- 3 Stems of flowers from bulbs other than Classes 1-8 & excluding daffodils/narcissi.
- 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 8"/20cm pot
- 15. 1 Cactus or Succulent.

Spring Show • Vegetable Section

Amateur Only

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

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

Summer Show • Flower Section

Amateur Only

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

- 11. 1 Vase cut flowers one distinct kind 5 stems.
- 12. 2 Roses.
- 13. 1 Vase of Sweet Peas 5 stems
- 14. 3 Hosta Leaves of different varieties exhibited in a decorative container or vase.
- 15. 3 Clematis flower heads floating in a dish.
- 16. 5 Fuchsia Blooms in a plant saucer not exceeding 7"/18cm.
- 17. 3 Pansies / Violas on a saucer.
- 18. 1 Vase of 5 stems mixed varieties shades of one colour only.
- 19. 5 Antirrhinums.
- 20. 1 Vase of 3 blooms of the same cultivar showing the different phases a bud, a perfect bloom and a mature bloom.
- 21. 3 stems Flowering Shrubs one or more varieties.
- 22. 5 Asters.
- 23. 1 Cactus or Succulent.
- 24. 1 Foliage Pot Plant Maximum 8"/20cm pot.
- 25. 1 Flowering Pot Plant (excluding Orchids) Maximum 8"/20cm pot.
- 26. 1 Rose judged for its fragrance and standard

<u>Summer Show • Vegetable Section</u> <u>Amateur Only</u>

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 Beet 3"/7.5cm tops.
- 9 Pods Runner Beans.
- 5. 3 Onions without tops.
- 2 Cucumbers.
- Tomatoes on a plate (excluding cherry variety).
- 8. 2 Lettuce.
- Any fruit on a tea plate.
- 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

- 19. An Arrangement in Blue & Yellow Flowers accessories may be used not exceeding 18"/46cm overall.
- 20. A Corsage not exceeding 8"/20cm overall.
- 21. An arrangement in a cup cake case not exceeding 5"/13cm overall.

Spring Show • Domestic Section

Open to All

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 6"x 4"/15cmx10cm
- 22. Photograph "Shadows".
- 23. Photograph "A Spring Scene".
- 24. A Decorated Hard boiled chicken egg.
- 25. 3 items, one each of the following: 3 Decorated cup cakes on a plate, Jar of homemade raspberry jam, 1 vase of home grown flowers All presented on a 15" x 15"/38 x 38cm board.
- 26. A small dish of Chicken Liver Pate.
- 27. Carrot Cake to given recipe.

Carrot Cake

225g (8oz) self-raising flour. 2 level tsp baking powder.

150g (5oz) light muscovado sugar. 50g (2oz) chopped walnuts.

100g (4oz) grated carrots. 2 ripe bananas, mashed.

2 large eggs. 150ml (5fl oz) sunflower oil.

For the Topping

175g (6oz) full-fat soft cheese 50g (2oz) softened butter

100g (4oz) sifted icing sugar A few drops of vanilla extract

Walnut halves, to decorate

Method

- Preheat the oven to 180°C/ 356°F/ Gas Mark 4
- Grease a 20cm(8") round, deep cake tin and line the base with baking parchment.
- Measure all the ingredients for the cake into a large bowl and beat well until thoroughly blended and smooth.
- Turn into the prepared tin and level the surface.
- Bake in the pre-heated oven for about 50—60 minutes until the cake is well risen and shrinking away from the sides of the tin.
- Leave to cool in the tin for a few minutes then turn out, peel off the baking parchment and finish cooling on a wire rack.

For the Topping.

- Measure all the ingredients except the walnuts into a bowl and mix until smooth.
- Spread the topping over the top of the cake, swirling with a spatula for a decorative effect.
- Decorate with the walnut halves.