

Summer Show • Floral Art Section

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

35. An all round Arrangement not to exceed 10cm/4" in a supplied jar • Jar may be decorated to match flowers.
36. An all round Arrangement entitled "Foraged Foliage" • this can include **some** garden foliage.
37. An exhibit entitled "Rainbows End" • not to exceed 46cm H/W/D
• Front facing • Accessories may be used.

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. In the Forest.
 40. Country Scene.
 41. A Bugs Life.

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. One handmade flower • using any materials.
44. Using recyclable materials make a mode of transport.

Schedule

for the

Rhodes Minnis

Spring & Summer Shows

To be held in the

Rhodes Minnis Village Hall



Spring Show

Saturday 13th April 2024
at 2:30 p.m.



Summer Show

Saturday 3rd August 2024
at 2:30 p.m.

Show Secretary

Mrs Dorothy Athow
Longage Rise
Rhodes Minnis
CT4 6XT
01303 862616

Entry Form – Spring 2024 Show

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

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. Lemon Drizzle Cake to given recipe.
32. 4 Chocolate Chip Cookies.
33. 3 Savoury Muffins.
34. Any Cold Soup.

Lemon Drizzle Cake.

- 225gm/8oz Unsalted Butter/ Margarine, softened.
- 225gm/8oz Caster Sugar.
- 3 lemons, zested and 2 juiced.
- 4 Medium Eggs, lightly whisked.
- 200gm self raising flour
- 1 tsp Baking Powder.
- 50gm Ground Almonds
- Icing Sugar to make icing.

Method

1. Preheat oven to 180°C/Fan 160°C/Gas Mk 4
2. Grease and line a 20cm/8in round cake tin.
3. Beat the butter and caster sugar until pale and creamy, add the lemon zest (reserve some for decoration) mix well.
4. Whisk eggs into butter mixture beating well between each addition. Sift together flour and baking powder, fold into mixture.
5. Add ground almonds and $\frac{3}{4}$ lemon juice, fold until combined.
6. Spoon mixture into prepared cake tin and bake for 75 minutes.
7. Allow cake to cool for 10 minutes.
8. Mix together the remaining zest, lemon juice and enough icing sugar to make a runny icing
9. Drizzle over top of cake, cool in tin for further 30 minutes before removing.

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 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 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.

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

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.

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 2024 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							
25							
26							
27							
28							
Sub-total							

Spring Show • Flower Section

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

- 3 Trumpet Daffodils.
- 5 Mixed Narcissi • 2 or more varieties.
- Specimen Trumpet Daffodil.
- Specimen Narcissi.
- 3 Tulips.
- Specimen Tulip.
- 3 Hyacinth blooms • cut or growing.
- 1 Hyacinth bloom in pot or bowl.
- 3 Stems of Primulas • one variety.
- 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.
- 3 Stems Flowering Shrubs • one or more varieties.
- Flowering Pot Plant (excluding Orchids) • Maximum 20cm pot.
- Foliage Pot Plant . Maximum 20 cm pot.
- Cactus or Succulent.
- An Orchid • maximum 20cm pot.

Spring Show • Vegetable Section

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

- 3 Sticks of Rhubarb.
- 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 38cm
• Own Foliage may be used.
20. An all round arrangement in a jug - no oasis to be used
• Not to exceed 46cm H/W/D.
21. An exhibit to include an ornament • not to exceed 46cm H/W/D • Front facing.

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 “ Sheep” (one or more)
 23. Photograph “Spring Glory”
 24. Any craft item.
 25. A Decorated Egg using any materials.
 26. 4 Jam Tarts.
 27. 6 Cheese Straws.
 28. Coffee Walnut Cake 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.)

Coffee and Walnut Cake

Ingredients

- 225gm/8oz Unsalted Butter/margarine-cut and softened.
- 225gm/8oz Caster Sugar.
- 4 eggs.
- 3 Tablespoons Strong Fresh Black Coffee.
- 225gm/8oz Self –Raising Flour.
- 50gm/2oz Finely Chopped Walnuts.

Method.

1. Preheat oven to 180°C/350°F/Gas Mk 4
2. In a bowl beat the butter/margarine and sugar together until light and pale.
3. Add the eggs one at a time into the mixture beating well before adding the next egg.
4. Add espresso/coffee to the mixture stirring well adding flour and walnuts, try not to let it curdle.
5. Spoon mixture into two lined and greased 20cm/8in cake tins.
6. Bake for 25—30 minutes
7. Fill with your own recipe and flavour of butter cream.
8. Top of the cake to be decorated as you wish.