

# SUMMER SHOW SCHEDULE OF CLASSES

**Saturday July 27<sup>th</sup> 2024**

**Would exhibitors please label exhibits with plant names if possible, cards for this purpose can be obtained from the stewards.**

**All pot sizes are internal diameter.**

## **FLOWER SECTION CLASSES**

***Judge - Brian Madders***

### **Class**

- 101** Rose - large flowered - one specimen bloom (no side buds).
- 102** Roses - cluster flowered - 2 sprays.
- 103** Roses - large flowered - 3 blooms. One or more varieties.
- 104** Roses - 6 blooms in one bowl. One or more varieties.
- 105** Dahlia - 1 bloom - any Group or variety (no side buds).
- 106** Dahlia - 3 blooms - any Groups or varieties.
- 107** Gladiolus - large - one spike.
- 108** Gladioli - 3 spikes in one vase - One or more varieties.
- 109** Gladiolus - small, miniature or butterfly - one spike.
- 110** Ornamental tree or shrub in bloom - 1 stem (roses and hydrangeas excluded).
- 111** Ornamental trees and/or shrubs in bloom - 3 stems, each one of a different kind (roses and hydrangeas excluded).
- 112** Annual in flower - 1 stem (sweet peas excluded).
- 113** Annuals in flower - 3 stems, each one of a different kind (sweet peas excluded).
- 114** Herbaceous perennial in flower - 1 stem.
- 115** Herbaceous perennials in flower - 3 stems, each one of a different kind.
- 116** Lilies - one perfect flower not a whole spike (not Day or Peruvian).
- 117** Annual Sweet Peas - 5 stems. One or more varieties.
- 118** Perennial Sweet Peas - 5 stems. One or more varieties.

- 119 Sweet Peas - maximum 20 stems, to be displayed in a vase provided by the exhibitor. Both annual and perennial varieties may be included.
- 120 Pansies or Violas - 5 heads arranged in a **standard container\*\***.  
One or more varieties.
- 121 Fuchsia flowers - 5 single blooms arranged in a **standard container\*\***.  
One or more varieties.
- 122 Fuchsia flowers - 3 Double blooms arranged in a **standard container\*\***.  
One or more varieties.
- 123 Fuchsia pot-plant, maximum pot size 250mm (10") inside diameter.
- 124 Begonia (flowering) pot-plant, maximum pot size 250mm (10") diameter.
- 125 One flowering stem of Pelargonium (Geranium).
- 126 Pelargonium (Geranium) pot-plant in flower, maximum pot size 250mm (10") diameter.
- 127 Flowering pot-plant (other than classes 123 to 126 and 128), maximum pot size 250mm (10") diameter.
- 128 Clematis, one flower in a standard container.
- 129 Hydrangea, Mop Headed - one head.
- 130 Hydrangea, Lace Cap a flat head with small fertile flowers surrounded by sterile bracts.
- 131 Hydrangea, Panicle and or Arborescens, cone or round shaped large flowers.
- 132 A planted outdoor patio container, maximum pot size 510mm x 510mm (20" x 20"), no height restriction.
- 133 Three different kinds of foliage.
- 134 A pot-plant grown for its decorative foliage, which may have flowers, maximum pot size 250mm (10") inside diameter.
- 135 A pot of summer flowering bulbs (Bulbs, Corms or Tubers acceptable, Begonias excluded), maximum pot size 250mm (10").
- 136 Three pot grown plants of foliage and or flower in three pots, maximum size 100mm (4").
- 137 A collection of three different seed heads - fresh or dried.  
(Regulation 2, page 6 applies).

**\*\* Containers will be provided by the Society on the day of the Show.**

**Each cut flower class must be arranged in a single vase provided by the Society.**

**All Pot sizes quoted are internal dimensions.**

## VEGETABLE AND FRUIT SECTION CLASSES

*Judge – Len Sherring*

Unless stated otherwise all vegetables in any class  
**must be of a single variety.**

### Class

- 201 A collection of three kinds of vegetables – quantities as in classes below.
- 202 Cabbages - 2 heads.
- 203 Potatoes - 5.
- 204 Onions - 3 each of 250g or under.
- 205 Heaviest single onion.
- 206 Marrows - a pair for table use - max. length 380mm.
- 207 Heaviest single Marrow.
- 208 Tomatoes large (minimum diameter 75mm) - 3 grown in any manner.
- 209 Tomatoes medium (approximately 65mm diameter) - 5 grown in any manner.
- 210 Tomatoes small (maximum diameter 35mm) - 5 grown in any manner.
- 211 Cucumbers - 2 grown under protection.
- 212 Lettuce - 2 heads.
- 213 Runner beans - 6.
- 214 Runner bean - longest pod. Only first prize to be awarded.
- 215 French beans - 6.
- 216 Beetroot - 3.
- 217 Peas - 4 pods.
- 218 Carrots - 3 long rooted (length greater than 300mm).
- 219 Carrots - 3 other than long.
- 220 Leeks - 3.
- 221 Courgettes - 3, 100mm to 200mm in length. Alternatively, round cultivars of approximately 75mm diameter may be entered.
- 222 Shallots pickling - 6, not to exceed 30mm diameter.
- 223 Shallots exhibition - 6.
- 224\* A dish of any vegetable not included in classes 202 to 223.
- 225\* A dish of any fruit of one variety.
- 226 An unusually shaped fruit or vegetable

- 227** A box of 6 different vegetables ready for the kitchen choose from:-  
3 Tomatoes, 3 Beetroot, 3 Carrots, 6 Radishes, 6 Spring Onions,  
1 Cucumber, 1 Lettuce, 6 peas, 6 Runner Beans, 6 French Beans. This  
will be judged on display and suitability for the kitchen NOT as show  
vegetables. To be displayed in standard seed tray.

**\* For classes 224 and 225 consult the Bransgore Horticultural Society  
Guidelines for Exhibitors (issue four), or contact the Show Secretary.**

## **FLORAL ART SECTION**

***Judge – Rosina Brandham***

**(Regulation 2 does not apply)**

**If living material from the wild is used the exhibit will be disqualified.**

### **Class**

- 301** An arrangement '**The Sixties**' within a space of 610mm (24") depth and width, and 760mm (30") height. Accessories allowed.
- 302** An arrangement, '**Going for Gold**', within a space of 510mm (20") in all dimensions. Accessories allowed. No Oasis to be used.
- 303** An arrangement of '**Time for Tea**' within a space of 510mm (20") in all dimensions. Accessories allowed. No Oasis to be used.
- 304** A '**Hand Tied Posy**' displayed in a container of your choice.
- 305** A '**Single flower**' or '**Spray of flowers**' in a container of your choice. Foliage and accessories optional. No Oasis to be used.
- 306** A miniature arrangement in a '**Shell**'. Exhibit not to exceed 100mm (4") in all dimensions.

## **COOKERY SECTION**

***Judge - Lyn Coleman***

### **Class**

- 401** A jar of **Citrus Marmalade** - (See regulation 17, page 7).
- 402** A jar of **Jam** - any variety - (See regulation 17, page 7).
- 403** A jar of **Jelly** - any variety - (See regulation 17, page 7).
- 404** A jar of **Lemon Curd** - (See regulation 17, page 7).
- 405** A jar of **Chutney** - any variety - (See regulation 17, page 7).

- 406** An **Apple Cake** (own recipe in an 8" tin).
- 407** **Mocha Fudge Cake** - (recipe supplied, see page 23).
- 408** **5 Cinnamon Rolls** (recipe supplied, see page 24).
- 409** **5 Coconut Tartlets** using homemade shortcrust pastry. (recipe supplied, see page 24).
- 410** **MEN ONLY – 5 Individual Decorated Sponge Cakes** in paper cases using own recipe, both cakes and decoration to be judged.

**Classes 406 to 410, would you please use your own plain plates - a cover will be provided.**

## **CRAFT, PHOTOGRAPHY AND ART SECTION**

**Judges** *Annette Williams - Handicraft*  
*Rex Waygood - Photography*  
*Colin Jones - Art*

### **Class**

- 501** A tapestry, embroidery or other textile work - (state whether kit or original).
- 502** A hand knitted or crocheted garment or other article.
- 503** A Greetings Card, handmade or computer generated.
- 504** An article of handicraft not covered by classes 501 to 503.
- 505** An original painting or drawing in Watercolour, Pencil and or Pen and Wash.
- 506** An original painting in Oil or Acrylic.
- 507** A photograph entitled '**Wild Flowers**', unmounted, maximum size 152mm x 102mm (6" x 4").
- 508** A photograph entitled '**Sport**', mounted, maximum print size 305mm x 204mm (12" x 8").

**PLEASE READ SECTION 8 OF THE SHOW REGULATIONS.**

**Would all entrants in the Art classes please affix their name on the back of their pictures before hanging for judging.**

## **FUN CLASS (MEMBERS ONLY)**

A culinary herb grown in a 5 inch diameter pot.  
Entry fee not applicable but please send in an entry form.

## **JUNIOR CLASSES**

**Both Classes are open to two age groups.  
Under 11 years and 11 to 16 years.**

***Judge - Annette Williams***

**Class Under 11 years**

**411 A Decorated Flower Pot** maximum diameter 15cm.

**412 5 Decorated Gingerbread Biscuits** in the shape of an animal.

**11 to 16 years**

**413 A Decorated Flower Pot** maximum diameter 15cm.

**414 5 Decorated Gingerbread Biscuits** in the shape of an animal.

# Summer Show Recipes

## CLASS 407 – Mocha Fudge Cake

125g (5oz) Plain Flour

½ teaspoon salt

125g (5oz) Soft brown sugar

6 tablespoons vegetable oil

½ teaspoon vanilla essence

25g (1oz) Cocoa powder

2 teaspoons baking powder

2 large eggs, separated

5 tablespoons milk

### To Finish

**Chocolate Butter Cream** for sandwiching cake.

50g (2oz) Butter or Margarine

100g (4oz) Icing Sugar, sieved

Flavour with Cocoa or melted chocolate to own taste.

### Fudge Topping

50g (2oz) butter or margarine

100g (4oz) soft brown sugar

1 tablespoon instant coffee dissolved in 1 tablespoon hot water

4 tablespoons milk

250g (10 oz) icing sugar, sieved

Well grease 2 x 7-8" sandwich tins and line the bases with greased greaseproof paper. Sieve the flour, cocoa, salt and baking powder into a bowl. Add the sugar. Blend together the egg yolks, oil, milk and vanilla essence. Pour into the centre of the dry ingredients and beat well to form a smooth batter. Whisk the egg whites until they form stiff peaks, then fold into the mixture. Turn into the prepared tins and bake at 180 deg, Gas Mk 4, for 20-30 mins, or until the tops spring back when lightly pressed. Leave in the tin for 2-3 mins, then turn out on to a wire rack to cool.

Make chocolate butter cream by beating together the butter/margarine, sieved icing sugar and chocolate flavouring. Smooth the chocolate butter cream over one of the cakes and sandwich them together.

For the fudge topping. Put the butter or margarine into a saucepan with the sugar, dissolved instant coffee and milk. Heat gently until the butter has melted and the sugar dissolved. Bring to the boil and boil rapidly for 2 minutes. Remove from the heat and gradually beat in the icing sugar. Beat until the frosting has cooled a little and thickened. Quickly spread over the top and sides of the cake using a palette knife dipped in warm water. Leave for 1 hour to set. Finally decorate as you wish.

## CLASS 408 – 5 Cinnamon Rolls

### Dough

450g/1lb bread flour  
50g/2oz softened butter  
3 tbsp sugar  
1 egg  
1 tsp salt  
1 sachet (1½ tsp dried active yeast)  
7fl oz /200 ml water approx

### Filling

50g/2oz soft brown sugar  
2tsp cinnamon  
50g/2oz raisins or chopped walnuts  
50g/2oz melted butter

### Glaze

100g/4oz sifted icing sugar  
¼ teaspoon vanilla essence and water

Place flour, sugar, soft butter and egg in mixing bowl. Add salt to one side and yeast to the other side. Add water gradually, kneading to make a soft dough. Knead well, cover and set aside for 15 minutes. Mix sugar, cinnamon, raisins or walnuts for the filling. On a floured board flatten the dough or roll out to a rectangle 15 x 19 inches, brush with melted butter and spread the cinnamon filling, then roll up tightly from the long side. Pinch edges to seal, then stretch and shape the roll to make even, cut into 15 x 1 inch slices. Place on 2 flat & greased baking trays slightly apart, cover with oiled cling film and leave to rise until doubled in size (approx 40 mins). Remove cling film and bake in a hot oven (190 degC or 180 degC fan) for 20 minutes until golden brown. Place on wire rack to cool. Drizzle glaze over rolls when still just warm.

## CLASS 409 – Coconut tartlets

100g (4 oz) Margarine  
100g (4oz) Caster sugar  
100g (4oz) Desiccated coconut  
1 egg  
Jam (own choice)

Make 8oz or 200g of shortcrust pastry, roll out and line bun tin. Put a small amount of jam in each pastry case. Beat margarine and sugar, stir in beaten egg and coconut. Mix well. Put a teaspoon of mixture into each case and spread over.  
Bake for 15 – 20 mins 170 deg, Gas Mk 3  
Recipe makes approx 12/15 tartlets.