

# OFFICERS AND COMMITTEE

**PRESIDENT**      *Vacant*

**VICE PRESIDENT**      *Vacant*

<b>CHAIRMAN</b>	<b>Mr M. Manley</b>	<b>01425 672667</b>
<b>VICE - CHAIRMAN</b>	<b>Mr B. Sawyer</b>	<b>01425 673605</b>
<b>TREASURER</b>	<b>Mr M. Reed</b>	<b>01425 672868</b>
<b>HON SECRETARY</b>	<b>Mr B. Sawyer</b> 8, Tucks Close Bransgore BH23 8ND	<b>01425 673605</b> <b>email</b> <b>xglbob@aol.com</b>
<b>LECTURES</b>	<b>Mrs G. Baker</b>	<b>01425 672994</b>
<b>VISITS</b>	<b>Mr B. Sawyer</b>	<b>01425 673605</b>
<b>SHOW SECRETARY</b>	<b>Mr P. Simmons</b> 5, Brookside Close Bransgore BH23 8BT	<b>01425 673156</b>
<b>ASST. SHOW SEC.</b>	<b>Mrs M. Simmons</b> 5, Brookside Close Bransgore BH23 8BT	<b>01425 673156</b>
<b>MEMBERSHIP SEC.</b>	<b>Mrs G. Baker</b> 3, Colbourne Close Bransgore BH23 8BW	<b>01425 672994</b>
<b>PUBLICITY</b>	<b>Mrs C. Stephenson</b> 'Sumach', West Rd Bransgore BH23 8BE	<b>01425 673436</b>
<b>COMMITTEE</b>	<b>Mr P. Simmons (Fund Raising)</b>	<b>01425 673156</b>
<b>COMMITTEE</b>	<b>Mr T. Baker</b>	<b>01425 672994</b>
<b>COMMITTEE</b>	<b>Mrs M. Sheppard</b>	<b>01425 674065</b>

Website: <https://www.branshortsoc.co.uk>

## PROGRAMME OF EVENTS FOR 2024

**All lectures and meetings will be held in Ann's Lodge (next to the Scout Hut),  
Burnt House Lane, on Thursday evenings at 7.30 p.m.  
unless otherwise indicated.**

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| <b>Lecture</b><br>Thursday<br>February 1 <sup>st</sup>      | A different approach to propagation.<br>By Bob Sawyer.   |
| <b>Lecture</b><br>Thursday<br>March 7 <sup>th</sup>         | The Gilbert's Dahlia Year.<br>A year in a specialist's nursery.<br>By Nick Gilbert.                                |
| <b>Lecture</b><br>Thursday<br><b>April 4<sup>th</sup></b>   | House Plants; Far Flung Exotics.<br>By Ben Turner.   |
| <b>Spring Show</b><br>Saturday<br>April 13 <sup>th</sup>    | At the <b>Village Hall</b> , Burley Road.<br>Staging from 9:00 a.m. to 10:30 a.m.<br>Show open from 2:00 p.m.      |
| <b>Plant and Cake Sale</b><br>Friday<br>May 3 <sup>rd</sup> | At the <b>Village Hall</b> , Burley Road.<br>Sales are open from 6:00 p.m. to 8:00 p.m. on Friday.<br>See page 13. |
| <b>Lecture</b><br>Thursday<br>June 6 <sup>th</sup>          | Ferns and Grasses.<br>By Chris Bird.   |
| <b>Coach Trip</b><br>Thursday<br>June 13 <sup>th</sup>      | Kew Gardens<br>Depart Carpenters 8:15 a.m.<br>Depart St. Georges drive bus stop 8:20 a.m.                          |
| <b>Lecture</b><br>Thursday<br>July 4 <sup>th</sup>          | The Summer Garden.<br>How to extend the flowering season.<br>By Roger Hirons.                                      |

- Summer Show** At the **Village Hall**, Burley Road.  
Saturday Staging from 8:30 a.m. to 10:30 a.m.  
July 27<sup>th</sup> Show open from 2:00 p.m.
- Lecture** European Alpine Plants of Rocks and Screes.  
Thursday By Richard Horswood.  
September 5<sup>th</sup>
- Lecture** Little Court, natural but not wild.  
Thursday By Patricia Elkington.  
October 3<sup>rd</sup>
- A.G.M.** The Annual General Meeting will be followed by,  
Thursday My Greenhouse Year with Gillian Taylor.  
November 7<sup>th</sup>
- Christmas Party** At the **Village Hall** 7:30 p.m.  
Friday  
December 6<sup>th</sup>

**There will be raffles at all shows and lectures.  
Gifts of prizes will be much appreciated.**

**Please note that at each lecture, except the AGM and the Christmas party, you are invited to bring along a small stem or sprig of a flower or foliage displayed in a vase of your choice. The exhibits will be judged by the lecturer and a prize will be awarded to the winner.**

## **NOTES FOR SPRING AND SUMMER SHOWS**

- A 'Guidelines for Exhibitors' booklet produced by the Society is issued free of charge to all new members. Additional copies priced at £1.00 may be obtained from the Membership Secretary.
- A list of Show Regulations is given on pages 6 and 7 of this Schedule.
- A copy of the RHS Show Handbook will be available at the Shows or may be borrowed in advance from the Secretary or Show Secretary.
- Please note that the **STAGING TIMES** on the day of the Spring and Summer shows are different. They are:
  - **SPRING SHOW - BETWEEN 9:00 a.m. AND 10:30 a.m.**
  - **SUMMER SHOW - BETWEEN 8:30 a.m. AND 10:30 a.m.**
- The Society cannot accept liability for any exhibit or article left in the hall at any time.
- **Exhibits must be removed from the Show benches promptly after the presentations have been made. Please empty, clean out and place vases in the containers provided.**
- Entry forms are in the centre pages of this schedule or as downloads from our website. <https://www.branshortsoc.co.uk>.

## THE SOCIETY

Bransgore Horticultural Society is affiliated to the Royal Horticultural Society and is a member of the Hampshire Federation of Horticultural Societies. Membership of the Society is open to anybody on payment of the appropriate annual fee. The Society arranges two shows each year, a plant sale, visits to places of interest and a number of lectures on relevant topics.

All correspondence relating to the Society should be addressed to the Hon. Secretary.

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**Website:** <https://www.branshortsoc.co.uk/>

**Email:** bransgorehortsoc@gmail.com

## MEMBERSHIP

The membership fees are:

Single Membership      £5.00 per annum

Family Membership      £10.00 per annum

*(A Family Membership covers two adults and any children aged under 17 living at the same address)*

**All fees are due on the 1st of February each year.**

- Subscriptions paid by new members at the Summer Show or later will cover membership for the following year.
- Entrance to all shows and lectures is free to members. Non - members are very welcome but are kindly asked to give a small donation to the Society.

**A discount of 10% is available to members from Mac PennyS Nursery, Burley Road, Bransgore (See inside front cover), on proof of membership. (Discount available on purchases of £10.00 or over. Plants, shrubs or trees only.)**

## SHOW REGULATIONS

- 1) The committee reserves the right to refuse any entry and in the event of such refusal is not required to give any explanation.
- 2) All vegetables, fruit and flowers must have been in the possession of and/or grown locally, (within 20 mile radius) by the exhibitor in their own garden or allotment for at least two months prior to the show. Any infringement of this condition shall disqualify the exhibit. The committee reserves the right to visit any growing situation.
- 3) The judges have the right to withhold any prize, where, in their opinion, the exhibits are unworthy. The judge's decision shall be final. No exhibitor shall make a personal complaint to the judges.
- 4) Any complaint by an exhibitor must be made to the Show Secretary in writing with a deposit of £3 that shall be forfeit if the Committee find the complaint unjustified.
- 5) No exhibitor shall enter more than one exhibit in any class or enter the same exhibit in more than one class. Entries from two people from the same garden are allowed but must be of different plants, cultivars or vegetables.
- 6) The current edition of the RHS Horticultural Show Handbook is used as a basis for Show standards. Where differences occur between the RHS Handbook and the Schedule, then the Schedule will take precedence. The Society is not affiliated to NAFAS and this will be allowed for in the judging of the Floral Art Classes. If any living material from the wild is used the exhibit will be disqualified.
- 7) **Exhibitors must ensure that their exhibit in any class conforms to the requirements for the class as specified in the Schedule.** Exhibits not conforming will be disqualified. (Further details with regard to definition of terms and presentation are contained in the Society's Guidelines for Exhibitors booklet). Stewards will be available to assist and advise during staging.
- 8) All entries in the Floral Art, craftwork, art or photography must be the work of the exhibitor. Handicraft exhibits entered in previous Bransgore Horticultural shows are not eligible. Judges may subtract marks if garments have been worn or washed.
- 9) Exhibitors under the ages of 17 on the date of the show may enter any class free of charge; however, their age will not be taken into account in the judging.

- 10) All trophies must be returned in a clean condition to the Show Secretary **two weeks before the appropriate show**. Please note that **pewter trophies must not be polished**.
- 11) All entries should be made on the forms provided for that purpose (or photocopies) together with the entry fee, and sent to one of the addresses on the entry form **no later than the Thursday** prior to the Show. Late entries will only be accepted from exhibitors who have a valid excuse and have already entered another class.
- 12) Exhibitors must stage their entries between 9:00 a.m. and 10:30 a.m. on the day of the Spring Show and between 8:30 a.m. and 10:30 a.m. on the day of the Summer Show. **Please note that the hall will be closed promptly at 10:30 a.m. - no staging will be allowed beyond this time.**
- 13) Exhibitors must place their entries beside their cards, which will be in place on the tables. Unless otherwise stated, all flower exhibits must be displayed in the Society's green vases. Stewards will be available to assist and advise during staging.
- 14) The hall will be closed to all persons, except for the Show Secretary, the judges and the stewards, during judging.
- 15) Food exhibits, other than those in jars, must be displayed on plates and placed under the transparent plastic lids, which will be situated on the exhibition tables at the time of staging.
- 16) Fresh cream and other foods, which may become dangerous in a short time under warm conditions, are not allowed in home craft classes.
- 17) No commercially labelled or embossed jars or lids are allowed in home craft classes as this can distort the appearance of the contents. Jars of preserves must be not less than 12 oz. (340g), jelly and lemon curd not less than 8 oz. (225g). Kilner type jars are not allowed.
- 18) Exhibits of flower heads such as pansies, fuchsias and clematis must be mounted in standard containers, which may be obtained, in advance from the Show Secretary or during staging.

**Exhibits must be removed from the Show benches promptly after the presentations have been made. Please empty, clean out and place vases in the containers provided.**

# SPRING SHOW

**Saturday April 13<sup>th</sup> 2024**

**Staging from 9:00 a.m. to 10:30 a.m.**

**Judging from 11:00 a.m.**

**Show Open from 2:00 p.m.**

**Awards Presentation at 3:30 p.m.**

**ALL CLASSES OPEN** (For show regulations see pages 6 and 7).

## AWARDS

<b>DOVE SHIELD</b>	For most points in Classes 1 to 14.
<b>LOADER CUP</b>	For most points in Classes 15 to 32.
<b>FABORGÉ CUP</b>	For the best exhibit in Classes 40 & 41.
<b>BRANSGORE FLOWER CLUB TROPHY</b>	For the best exhibit in Class 42.
<b>HOME CRAFT VASE</b>	For most points in Classes 50 to 56 (excluding class 54).
<b>MEN ONLY TANKARD</b>	For the best exhibit in class 54.
<b>FRAMPTON CUP</b>	For the best exhibit in Classes 57 & 58.
<b>MANLEY CUP</b>	For the best exhibit in Classes 59 & 60.

## ENTRY FEES

**Members - 50p per Class, Non Members - 75p per Class,  
Juniors - (under 17) entering any class - Free**

## PRIZES (All Classes)

**First ---- £1.00    Second ---- 50p    Third---- 30p**  
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The judges may also at their discretion, give Highly Commended awards to particularly meritorious exhibits that fail to win a cash prize.

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The points system to determine winners of awards is as follows:  
First - 3 Points.    Second - 2 Points.    Third - 1 Point.

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Prize money must be collected from the Treasurer on the day of the Show after the awards ceremony on presentation of prize cards.



# SPRING SHOW SCHEDULE OF CLASSES

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

All pot sizes are inside diameter.

## FLOWER SECTION

*Judge – David Bassil*

### Class

- 1 1 cut Daffodil - trumpet.
- 2 3 cut Daffodils - trumpet - one or more cultivars.
- 3 1 cut Daffodil - large cup.
- 4 3 cut Daffodils - large cup - one or more cultivars.
- 5 1 cut Daffodil - small cup.
- 6 3 cut Daffodils - small cup - one or more cultivars.
- 7 1 cut Daffodil - double or split corona.
- 8 3 cut Daffodils - double or split corona - one or more cultivars.
- 9 1 cut Daffodil - multiheaded.
- 10 3 cut Daffodils - multiheaded - one or more cultivars.
- 11 1 cut miniature Daffodil.
- 12 3 cut miniature Daffodils - one or more cultivars.
- 13 1 cut Daffodil of any type other than classes 1 - 12 above.
- 14 3 cut Daffodils of any type other than classes 1 - 12 above.
- 15 1 cut Tulip.
- 16 3 cut Tulips - one or more cultivars.
- 17 3 different kinds of cut flowering bulbs/corms (not Daffodils or single Tulips), multi-headed Tulips permitted.
- 18 1 pot or bowl of Daffodils. Maximum pot size 250mm (10").
- 19 1 pot or bowl of Tulips. Maximum pot size 250mm (10").
- 20 1 pot of flowering bulbs/corms (other than Daffodils or Tulips). Maximum pot size 250mm (10").
- 21 Pot-plant in flower other than those in Classes 18 to 20 above. Maximum pot size 250mm (10").

**This section continued on next page.**

- 22 Spring flowers - 3 different kinds, 1 stem of each (not trees, shrubs or bulbs).
- 23 Ornamental tree/shrub in bloom - 1 stem.
- 24 Ornamental trees/shrubs in bloom - 3 different kinds - 1 stem of each.
- 25 Foliage plant in a pot. Maximum pot size 250mm (10").
- 26 Heathers in flower - 3 stems (mixed or single variety).
- 27 1 pot, pan or bowl of a cactus or succulent.  
Maximum pot size 250mm (10").
- 28 3 hellebore flowers without foliage on a **plate\*\*** with some water.
- 29 3 single Camellia flowers (each with up to eight petals) without foliage on a **plate\*\*** with some water.
- 30 3 semi-double Camellia flowers (each with two or more rows of 9 - 21 petals and conspicuous stamens) without foliage on a **plate\*\*** with some water.
- 31 3 formal double Camellia flowers (each with many rows of overlapping petals that obscure the stamens) without foliage on a **plate\*\*** with some water.
- 32 A spring planted patio tub or container. Maximum size 510mm x 510mm (20" x 20") inside diameter, no height restriction

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

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

## FLORAL ART SECTION

*Judge – Denise Pharaoh*

**If living material from the wild is used the exhibit will be disqualified.  
Accessories may be used. Regulation 2 does not apply.**

### **Class**

- 40** An arrangement '**The New Forest**' within a space of 610mm (24") depth and width, and 760 mm (30") height. Accessories allowed.
- 41** An arrangement '**Twice as Nice**' within a space of 510mm (20") in all dimensions. No Oasis to be used. Accessories allowed.
- 42** A miniature exhibit including wood. Exhibit NOT to exceed 100mm (4") in all dimensions.

## COOKERY SECTION

*Judge - Sara Thomas*

### **Class**

- 50** A jar of **Chutney** or **Pickle**, (See regulation 17, page 7).
- 51** A jar of **Citrus Marmalade**, (See regulation 17, page 7).
- 52** **Coffee and Walnut** cake, own recipe.
- 53** **5 Shortbread Wheels**, recipe supplied see page 22.
- 54** **MEN ONLY - 5 Rock Cakes**, recipe supplied see page 22.

**Classes 52 to 54, would you please use your own plain plates,  
covers will be provided.**

## CRAFT, PHOTOGRAPHY AND ART SECTION

**Judges** *Annette Williams - Handicraft*  
*Rex Waygood - Photography*  
*Helen Talbot - Art*

### **Class**

- 55** An article of needlework, embroidery or other textile work - (*state whether kit or original*).
- 56** An article of handicraft not covered by class 55.
- 57** A photograph entitled '**A Timepiece**'- unmounted, maximum size 152mm x 102mm (6" x 4").
- 58** A photograph entitled '**The New Forest**' - mounted, maximum print size 305mm x 204mm (12" x 8").
- 59** An original painting or drawing in Watercolour, pencil and or pen and wash.
- 60** An original painting in Oil or Acrylic.

**Please read section 8 of the show regulations.**

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

### **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**

- 43** **A Flower Arrangement** in a tea cup.
- 44** **A Garden** made of Lego.

#### **11 to 16 years**

- 45** **A Flower Arrangement** in a tea cup.
- 46** **A Garden** made of Lego.

# **PLANT AND CAKE SALE**

**FRIDAY 3<sup>rd</sup> MAY**

At the Village Hall, Burley Road.

**Sales open from 6.00 p.m. until 8.00 p.m.**

A large selection of inexpensive and unusual plants including perennials, vegetable and bedding plants grown by society members and local growers will be available all at fantastic value.

In addition, the cake stall will be full of delicious homemade cakes for all tastes.

To ensure the evening is both relaxing and rewarding, tea, coffee, and cakes will be available to give you time for a sociable chat with friends and family.

All funds raised will go to the society.

**DONATIONS OF PLANTS AND CAKES WILL BE VERY WELCOME PLEASE  
CONTACT ANY COMMITTEE MEMBER.**

# SUMMER SHOW

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

Staging from 8:30 a.m. to 10:30 a.m.

Judging from 11:00 a.m.

Show Open from 2:00 p.m.

Awards Presentation at 3:30 p.m.

**ALL CLASSES OPEN** (For show regulations see pages 6 and 7).

## AWARDS

<b>CONSERVATIVE CUP</b>	For the most points in classes 101 to 137.
<b>GOLDEN JUBILEE CUP</b>	For the most points in classes 201 to 227.
<b>PATTERSON TROPHY</b>	For the best exhibit in all flower and vegetable classes.
<b>RHS BANKSIAN MEDAL</b>	For the most points in all flower and vegetable classes. <i>(Not eligible - winners of the Banksian Medal in 2022 and 2023)</i>
<b>BRANSGORE FLOWER CLUB TROPHY</b>	For the best exhibit in floral art.
<b>MINIATURE FLORAL ART TROPHY</b>	For the winner of class 306.
<b>SARGENT CUP</b>	For the most points in classes 401 to 409.
<b>BHS TANKARD</b>	For the winner of class 410.
<b>HOARE CUP</b>	For the best exhibit in classes 501 to 504.
<b>SOCIETY CHALLENGE CUP</b>	For the best exhibit in classes 505 & 506.
<b>RUSSEL CUP</b>	For the best exhibit in classes 507 & 508.
<b>ST. CATHERINE'S CUP</b>	For the best pot grown plant.

## ENTRY FEES

**Members - 50p per Class, Non Members - 75p per Class,  
Juniors (under 17) entering any class - Free**

### PRIZES (All Classes)

**First ---- £1.00    Second ---- 50p    Third---- 30p**

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The judges may also at their discretion, give Highly Commended awards to particularly meritorious exhibits that fail to win a cash prize.

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The points system to determine winners of awards is as follows:

First - 3 Points.    Second - 2 Points.    Third - 1 Point.

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Prize money must be collected from the Treasurer on the day of the Show after the awards ceremony on presentation of prize cards.

## SUMMER SHOW SCHEDULE OF CLASSES

**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.

**This section continued on next page.**

- 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.

**This section continued on next page.**



- 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.**

### **MEMBERS ONLY SECTION**

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

### **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.

**This section continued on next page.**

- 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).

**This section continued on next page.**

**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.**

## **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.

# Recipes

## Spring Show

### CLASS 53 - 5 Shortbread Wheels

125g (5oz) Plain Flour  
100g (4oz) Butter  
50g (2oz) Caster sugar  
1 tablespoon cocoa powder  
1 tablespoon drinking chocolate powder

Sieve 110g (4 ½ oz) of the flour into a bowl. Add the sugar. Rub in the butter until it is crumbly and divide the mixture in half. Add the remaining flour to one half, and the cocoa and drinking chocolate to the other half. Knead each portion well with your fingers to form a smooth dough. Turn on to a board or working surface lightly dusted with flour or cornflour. Roll out each portion into equally sized rectangles of approximately 6 mm or a quarter inch thick and place one on top of the other. Roll up like a swiss roll and cut into thin slices. Place on a greased baking tray and cook for approximately 12 minutes at 180 deg, Gas mk 4.

### CLASS 54 - 5 Rock Cakes (Men only)

200g (8oz) Self Raising Flour  
Half teaspoon salt  
Pinch Mixed Spice  
75g (3oz) Margarine  
75g (3oz) Caster Sugar  
100g (4oz) Mixed dried fruit  
1 large egg, lightly beaten  
2 tablespoons milk  
Demerara sugar

Sieve together the flour, salt and mixed spice. Rub in the margarine until the mixture resembles fine breadcrumbs. Add the sugar and fruit. Mix the egg and milk together and pour into the ingredients. Mix well with a fork to a stiff, rough dough. Put 12 spoonfuls of the mixture on a greased baking tray, rough up with a fork and sprinkle each cake with a little demerara sugar. Bake for 10-15 mins or until golden brown, 200 deg, Gas mk 6.

# Summer Show

## 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.



# **JOIN US ON A GRAND DAY OUT TO KEW GARDENS**

**Thursday 13<sup>th</sup> June**

**PLEASE NOTE THAT THE TRIP THIS YEAR IS ON A THURSDAY**

By popular demand from members of the society we are visiting the world heritage site Kew gardens.

Kew is the largest and most diverse botanical collection in the world and its 330 acres offer something for everyone.

Formally started in 1749 it has four grade 1 listed buildings and 36 grade 2 structures.

The two main glasshouses are the palm house and the temperate house both of which show off the skill of the Victorian builders.

For those with a head for heights there is the tree top walkway and for art lovers two galleries the Shirley Sherwood gallery of botanical art and the Marianne North gallery. She travelled the world and produced some of the most exciting plant paintings ever.

There are a number of places to get refreshments and of course a gift shop.

**PLEASE SUPPORT THIS TRIP**

**Booking form on the last page of this booklet  
or as a download from the website.**



**BOOKING FORM**  
**VISIT TO KEW GARDENS**

**THURSDAY 13<sup>TH</sup> JUNE 2024**

**Please complete and return the booking form and payment to; Bob Sawyer, 8 Tucks Close, Bransgore, BH23 8ND**

Name (block capitals).....

Address.....

Post Code.....Tel.....

Places required..... @ £38.00 per person.

Total enclosed £.....

Cheques payable to Bransgore Horticultural Society.

Signed.....Date.....

**Please indicate pick up required at Carpenters at 8:15 a.m. ....**

**or St. Georges Drive bus stop at 8:20 a.m. ....**

**Please do not park at the Carpenters.**

**Closing date for booking - 1st May 2024**

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**PLEASE NOTE NO SEATS WILL BE BOOKED ON THE COACH UNTIL  
A COMPLETED BOOKING FORM AND FULL PAYMENT ARE  
RECEIVED.**

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