

RHODES MINNIS SPORTS CLUB FLOWER SHOW

to be held in the Sports Club on Saturday, August 5th 1972.
at 2.30 p.m.

3 p.m. Children's Races. (Open to all)

Raffle, Sideshows, Produce Stall and Teas.

Section A

1. 5 Potatoes (one variety).
2. 5 Onions (one variety).
3. 9 Runner Beans.
4. 3 Beetroot (3" leaf stalk).
5. 2 Cabbage Lettuce.
6. 2 Cos Lettuce.
7. 12 Pods of Peas.
8. 5 Tomatoes.
9. 5 Carrots (with tops under 5").
10. Collection of 5 vegetables (see Rule 4).

Section B

1. 2 vases of cut flowers (2 distinct kinds).
2. 1 specimen rose bloom - H.T. bush. *one variety*
3. Vase of Sweet Peas - 5 stems - no foliage.
4. 1 flowering pot plant. *foliage pot plant home grown*
5. 3 spikes of Gladioli.
6. 1 vase of 5 Dahlias (one variety).
7. Arrangement of flowers, with foliage, in any novelty container, (not to exceed 9" in any direction).
8. Miniature arrangement (not to exceed 4" in any direction).

Domestic Section.

1. 1 lb pot of jam (1972). *1973*
2. 1 pot of Chutney. *1/2 lb pot lemon curd*
3. 1 pot of any other preserve (excluding jam and *lemon curd* chutney).
4. Fruit Cake (given recipe) 6" - 7" round tin. *dundee*
5. A Treacle Tart. *4 mince pies*
6. 1 round of Shortbread. *4 scones (plain)*
7. Bottle of homemade Wine.
8. Plate of fruit. *1/4 coconut ice*

Children's Section

Age 5 - 8 yrs. Bunch of wild flowers in Jam Jar.
(State age).

Age 9 - 14 yrs. Miniature Garden on a dinner plate.
(State age).

1st Prize 10p. 6 or more entries 3 prizes.

2nd Prize 8p. 4 or 5 entries 2 prizes (10p and 8p).

3rd Prize 5p. 3 or less entries 1 prize (5p).

Special Class

Prize for largest Marrow (by weight).

The Harrowing Cup to the MEMBER with most points.

The Wiltshire Cup to the Competitor with most points
in the Domestic Class.

Saxby Cup most points in Vegetable class

flower class

Fruit Cake

6" - 7" tin.

Ingredients.

8 ozs.	Self Raising Flour.	4 ozs.	Sultanas.
$\frac{1}{4}$ tsp.	Salt.	2 ozs.	Currants.
1 tsp.	Mixed Spice.	1 oz.	Mixed Peel.
4 ozs.	Marg.	1 tsp.	Grated Orange or Lemon rind.
4 ozs.	Soft Brown Sugar.	7 tbsp.	Milk.
1	Egg.		

Method.

1. Sift flour, salt and spice.
 2. Rub in fat lightly.
 3. Stir in sugar, fruit and grated rind.
 4. Hollow out centre of mixture, drop in lightly beaten egg and milk.
 5. Bake in moderate oven (375°F - Regulo 4) for 1 hr. 20 mins.
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Rules

1. Price of each entry, 2 new pence.
 2. All entries to be staged between 10 a.m. and 11.30.
 3. Exhibits must not be removed from the tables before 4.45 p.m.
 4. Collection of vegetables may be selected from Classes 1 - 9. Selection may also be made from: 2 Cauliflowers, 2 Cucumbers and 2 Marrows, as well as above classes.
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5. One entry per person in any class.
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