

RHODES MINNIS SPORTS CLUB FLOWER SHOW

to be held in the Sports Club on Saturday, August 18th 1973
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 5).

SECTION B

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

DOMESTIC SECTION

1. 1 lb. pot of homemade jam (1973).
2. $\frac{1}{2}$ lb. pot of Lemon Curd.
3. 1 pot of any other preserve (excluding jam and lemon curd).
4. Dundee Cake (given recipe).
5. 4 Mince Pies (short crust).
6. 4 Plain Scones.
7. Bottle of homemade wine.
8. $\frac{1}{4}$ lb. Coconut Ice.

CHILDREN'S SECTION

State age on exhibit.

Age 5 - 8 years. Animal made with vegetables
and matchsticks.

Age 9 - 14 years. 12 pressed and named leaves.

1st Prize 10p. 6 or more entries.
2nd Prize 8p. 4 or 5 entries (2 prizes).
3rd Prize 5p. 3 or less entries (1 prize).

SPECIAL CLASS

Prize for largest Marrow (by weight)

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The Harrowing Cup to the MEMBER with most points.

The Wiltshire Cup to the Competitor with most points in Section B.

The Saxby Cup to the Competitor with most points in Section A.

The Griffiths Cup to the Competitor with most points in the Domestic Section.

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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 a.m.
 3. Exhibits not to be removed from tables before 4.45 p.m.
 4. One entry per person in any class.
 5. Collection of vegetables may be selected from Classes 1 - 9 in Section A; Selection may also be made from: 2 Cauliflowers, 2 Cucumbers and 2 Marrows, as well as above classes.
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DUNDEE CAKE

7" Tin

6 ozs. Currants.	6 ozs. Sultanas.
2 ozs. Blanched Almonds.	2 ozs. Chopped Peel.
1 oz. Glacé Cherries.	8 ozs. Self Raising Flour.
Pinch of Salt.	$\frac{1}{4}$ tsp. Mixed Spice.
6 ozs. Soft Brown Sugar.	6 ozs. Butter or Marg.
3 Eggs.	1 tablespoon Milk.

Cream fat and sugar together; beat eggs together, and add to the fat and sugar mixture a little at a time with a spoonful of the flour. Beat well. Fold in the rest of the flour with the salt and spice, also adding the milk. Stir in fruit peel and cherries. Turn mixture into a greased lined tin, arrange almonds on top and cook for 1 hour at 350° - Regulo 3, then turn to 300° - Regulo 1 for 1 $\frac{1}{4}$ hours.