

R H O D E S M I N N I S S P O R T S C L U B

F L O W E R S H O W

(for Amateurs Only)

A N D

S U M M E R F A Y R E

TO BE HELD IN THE SPORTS CLUB ON

S A T U R D A Y, 11th A U G U S T, 1984

AT 2.30 p.m.

S I D E S H O W S * * * * * T O M B O L A * * * * *
R A F F L E * * * * * P R O D U C E S T A L L * * * *
* * * * * R E F R E S H M E N T S * * * * *

Please come and give us
YOUR SUPPORT.

Donations or prizes will be
gratefully received.

F L O W E R S H O W R U L E S

1. Price of each entry is 5p.
2. All entries to be staged between 9.30 a.m. and 11 a.m.
and NO entries will be accepted after this time.
3. One entry per person in any one class.
4. Exhibits are not to be removed from tables before
the prizegiving.

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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 DOMESTIC SECTION
- The SEATHWAITE TRAY to the best exhibit in the
MEMBERS SECTION.

S E C T I O N A.

1. 3 Potatoes.
2. 5 Onions.
3. 5 Carrots (tops trimmed 3 ins.)
4. 3 Globe Beet (tops trimmed 3 ins.)
5. 9 Runner Beans.
6. 9 Spring Onions.
7. 9 Pods Peas.
8. 2 Lettuce.
9. 5 Tomatoes.
10. 2 Cabbages.
11. Pair Marrows.
12. 1 Cucumber.
13. A Vegetable of your choice
(NOT included in Nos. 1-12).

S E C T I O N B.

1. 2 Vases Flowers (distinct kinds with 5 stems in each vase).
2. 1 Specimen Rose.
3. Vase of Sweet Peas (5 stems - own foliage).
4. Vase of Mixed Annuals (4 stems - EXCLUDING Sweet Peas).
5. 5 Dahlias - Pom Pom.
6. Flowering Pot Plant
(MUST HAVE BEEN IN EXHIBITORS POSSESSION FOR AT LEAST 3 MTHS)
7. Wedding Anniversary Arrangement with Candle and Flowers.
(Not exceeding 9 ins. diameter).
8. Miniature Arrangement in a Nut Shell.
9. A Flower Arrangement using 3 Flowers only.
(Accessories may be used).

D O M E S T I C S E C T I O N

1. 1 lb. Pot of Jam.
2. Pot of any other preserve.
3. 4 ozs. of your favourite pâté (named).
4. 4 Chelsea Buns.
5. 4 Unfilled Eclairs with Chocolate Topping.
6. Gingerbread (to given recipe below).

125g. Margarine.	125g. Soft Brown Sugar.	200g. Golden Syrup.
225g. Plain Flour.	150ml. Milk.	1 Egg.
3 Teaspoons Ginger.	1 Teaspoon Bicarbonate of Soda.	

Use 7 inch Square Cake Tin (greased and lined).

METHOD:

Light oven at 300°F (Gas mark 2).

Melt the margarine and syrup, beat the egg and add egg to the milk.

Pour the melted syrup mixture and egg mixture into the dry ingredients and beat well for a couple of minutes.

Pour mixture into prepared cake tin and bake for 1 to 2 hours.

C H I L D R E N ' S S E C T I O N

1. A Painting of 'My Pet'. STATE AGE.
2. An Arrangement of Wild Flowers in a Jam Jar. STATE AGE.

M E N O N L Y

- 4 Sausage Rolls.

M E M B E R S S E C T I O N (Open to Club Members Only)

Self-composed Poem - in OWN HANDWRITING
(not exceeding 20 lines).