# **Schedule**

for the

# Rhodes Minnis <a href="#">Spring & Summer Shows</a>

To be held in the Rhodes Minnis Village Hall

Spring Show
Saturday 25th March 2006
at 2.30 p.m

Summer Show
Saturday 12th August 2006
at 2.30 p.m.

#### **Show Secretary**

Mrs Daphne Andrews 31 Bedingfield Way Lyminge 01303 862865

E-mail: flowershow@rhodesminnis.org.uk

# Cups

## **Spring Show**

#### **Spicer Cup**

w Exhibitor with most points overall.

#### **Leppard Cup**

w Most points in Classes 1-12 in the Flower Section.

#### Godden Cup

w Most points in Classes 21 & 22 Domestic Section.

## **Summer Show**

#### **Harrowing Cup**

w Exhibitor with most points overall.

#### **Bennett Shield**

w Best exhibit in the Summer Show

#### Saxby Cup

w Most points in the Vegetables section.

#### Wiltshire Cup

w Most points in the Flower Section v  $\,$  (Excluding Classes 14 & 27)

#### **Griffiths Cup**

w Most points in the Domestic Section.

#### **Woodruff Cup**

w Most points in the Floral Art Section.

#### **Rhodes Minnis Sports Club Trophy**

w Most points in the Photographic Section.

#### **Athow Tankard**

w Most points in the Craft Section.

#### **Hopkins Cup**

w Most points in the Children's Section.

#### **Seathwaite Tray**

w Most points in the Miscellaneous Section.

#### Killick Cup

w Winner Class 14 v Flower Section v Sweet peas

#### Flack Cup

w Winner Class 27 v Flower Section v Perfumed Rose

#### D.T. Brown Cup

w Winner Class 21 w Flower Section v 3 Blooms

## **Rules and Conditions**

- Entries in an Amateur Sections of both shows are restricted to those exhibitors who are not and have not been professionals in that section.
- Any objection raised as to the qualification of an exhibitor shall be dealt with by the Flower Show Committee and its decision shall be final.
- All Exhibits must have been in the possession of the exhibitor for at least Two months, except in the Domestic Section and where stated.
- 4. All entries should be submitted on the relevant entry forms. Entries for the Spring Show will only be accepted on the day of the show from 9 a.m. to 11 a.m. Entry forms for the Summer Show should be submitted to the Flower Show Secretary, together with the entrance money, not later than Thursday 10th August 2006. Entries will be accepted up until 11.00 a.m. on the day of the show but entry fee will be doubled.
- 5. Entry fees will be 15p for all classes.
- 6. The Hall will be open from 9-00 a.m. to 11-00 a.m. and **no** entries will be accepted after this time.
- 7. One entry per person in any one class.
- Exhibits are not to be removed from the tables before the Prizegiving.
- 9. The Flower Show Committee will not be held responsible for any damage that may occur to the exhibits.
- 10. All cup winners to hold trophy for **eleven months**. All cups **must** be returned to the Show Secretary **one month** before the Show.
- 11. Prizes: 1st 30p 2nd 25p 3rd 20p
- 12. The judges are empowered to withhold any award at their discretion.

## **Spring Show • Flower Section**

## **Amateur Only**

#### Have you read the rules? Particularly Rules 1, 4 & 6

- 1. 3 Trumpet Daffodils
- 5 Mixed Narcissi 2 or more varieties.
- 3. Specimen Trumpet Daffodil
- 4. Specimen Narcissi
- 5. 3 Tulips
- Specimen Tulip
- 3 Hyacinth blooms cut or growing.
- 8. 1 Hyacinth bloom in pot or bowl.
- 3 Stems of Primulas one variety
- 10. 3 Stems of flowers from bulbs other than Classes 1-9 & excluding daffodils/narcissi.
- Vase of outdoor grown flowers one variety other than Classes
   1-10
- 12. 3 stems Flowering Shrubs one or more varieties.
  - The items in Classes 13, 14, 15 & 16 must have been in exhibitor's possession for at least two months. -
- 13. Flowering Pot Plant max 7"
- 14. Foliage Pot Plant max 7"
- 15. 1 Cactus
- 16. 1 Succulent

#### **Please Note**

Only a limited number of show vases are available You are advised to bring your own vase

## **Spring Show • Vegetable Section**

## **Amateur Only**

Have you read the rules? Particularly Rules 1, 4 & 6

- 17. 3 sticks of Rhubarb
- 18. Any one vegetable.

## **Spring Show • Floral Art Section**

## **Amateur Only**

Have you read the rules? Particularly Rules 1, 4 & 6

- 19. An Arrangement in an Egg Shell not to exceed 9" overall accessories may be used.
- 20. A Spring arrangement in a melon not to exceed 18" overall.

## Spring Show • Domestic Section

## Open to All

Have you read the rules? Particularly Rules 4 & 6

**v** PLEASE NOTE **v** 

No computer modified or manipulated Digital images including scanned photographs will be accepted.

- Photographs must have been taken by Exhibitor
  - All Entries must be unmounted
    - Maximum size 6"x 4"
- 21. Photograph "My Favourite Bloom/s"
- 22. Photograph "Agriculture"
- 23. Make an Easter Card.
- 24. Cheese straws in a bundle.
- 25. Family Fruit Cake to given recipe.
- 26. 4 Chocolate Chip Cookies to given recipe.

## Spring Show • Children's Section

#### Under 14 years

Please state age on entry
Have you read the rules? Particularly Rules 4 & 6

- 27. Decorate a hard boiled egg with an Easter theme.
- 28. Rabbit face mask made from a paper plate.

## **Family Fruit Cake**

Spring Show No. 25

## <u>Ingredients</u>

12oz Self Raising Flour ½ Teaspoon Mixed Spice

9oz Mixed Fruit 6oz Caster Sugar 6oz Margarine or Butter 3 Eggs (Beaten)

6 Tablespoons Milk

- 1. Sift flour and mixed spice together, add mixed fruit.
- 2. Stir together beaten eggs and milk.
- 3. Beat margarine/butter and sugar together, until pale in colour.
- 4. Stir in eggs and flour alternately into margarine and sugar mixture, mix thoroughly.
- 5. Line a 7" round tin with greaseproof.
- 6. Bake in a preheated oven 170°C/ 325°F Gas mark 3 for about 1 hour 15mins.

## **Chocolate Chip Cookies**

Spring Show No. 26

## <u>Ingredients</u>

8 oz Margarine few drops of Vanilla Essence

6 oz Caster Sugar 10 oz Self Raising Flour

3 oz Chocolate Chips 1 Large Egg (beaten)

2-3oz Crushed Cornflakes (for coating)

- 1. Cream margarine and sugar until light and fluffy, add beaten egg.
- 2. Add all other ingredients.
- Place slightly heaped dessertspoons of mixture in crushed cornflakes and coat, forming into a round.
- 4. Place on a greased tin, and slightly flatten.
- 5. Bake in a preheated oven 190°C/375°F/Gas Mark 5 for about 12 15 mins until well risen.

Rhodes Minnis
Spring Show
25th March 2006
Summer Show
12th August 2006

Space for your Notes.

## Summer Show • Vegetable Section

## **Amateur Only**

#### Have you read the rules? Particularly Rules 1, 4 & 6

- 1. 3 Potatoes white or coloured on a plate.
- 2. 3 Carrots 3" tops.
- 3. 3 Beet 3" tops.
- 4. 9 Pods Runner Beans.
- 5. 3 Onions without tops.
- 6. 9 Dwarf Beans.
- 7. 3 Tomatoes on a plate.
- 8. 2 Courgettes.
- 9. 1 Vegetable of your choice. (not included in Classes 1 8)
- 10. Bunch of mixed herbs in a Jam Jar
- 11. An interesting shaped Vegetable,
  - Please Note: Plates will be supplied. •

## **Summer Show • Flower Section**

## **Amateur Only**

#### Have you read the rules? Particularly Rules 1, 4 & 6

- 12. 1 Vase cut flowers one distinct kind 5 stems.
- 13. 2 Roses.
- 14. 1 Vase of Sweet Peas 5 stems
- 15. 1 Sunflower Head.
- 16. 1 Spike Gladiolus.
- 17. 5 Fuchsia Blooms in a 7" plant saucer.
- 18. 3 Nasturtium Blooms on a saucer.
- 19. 1 Vase of 5 stems mixed varieties shades of one colour only.
- 20. 5 Dahlias Pompon or Ball.
- 21. 1 Vase of 3 blooms of the same cultivar showing the different phases a bud, a perfect bloom and a mature bloom.
- 22. 3 stems Flowering Shrubs one or more varieties.
- 23. 1 Cactus.
- 24. 1 Succulent.
- 25. 1 Foliage Pot Plant Maximum 6" pot.
- 26. 1 Flowering Pot Plant Maximum 6" pot.
- 27. 1 Rose judged for its perfume only

#### **Please Note**

Only a limited number of show vases are available You are advised to bring your own vase

## **Summer Show • Domestic Section**

## Open to All

#### Have you read the rules? Particularly Rules 4 & 6

- 28. 1 Pot of Jam.
- 29. 1 Pot of Lemon Curd.
- 30. 1 Cornish Pastie.
- 31. 3 Eccles Cakes.
- 32. 4 Rock Cakes.
- 33. 5 pieces uncooked Chocolate Fudge to given recipe.
- 34. 3 Jam & Coconut Muffins to given recipe.
- 35. Marble Cake to given recipe.

## Summer Show • Floral Art Section

## **Amateur Only**

#### Have you read the rules? Particularly Rules 1, 4 & 6

- 36. An arrangement in a Basket not to exceed 12" overall.
- 37. An arrangement in a Bottle Top not to exceed 4" overall.
- 38. An arrangement of 3 flowers of one colour with foliage not to exceed 9" overall.
- 39. An arrangement in a Wine Bottle 

   accessories may be used 

   not to exceed 18" overall.

## Summer Show • Photographic Section

## **Amateur Only**

Have you read the rules? Particularly Rules 1, 4 & 6

v PLEASE NOTE v

No computer modified or manipulated Digital images including scanned photographs will be accepted.

v Photographs must have been taken by Exhibitor 
v All Entries must be unmounted 
v Maximum size 6"x 4" -

- 40. "Children at Play".
- 41. "A Monument"
- 42. "Shades of Blue"
- 43. "Garden Open to the Public"
- 44. "A Coastal View"
- 45. "Nature in My Garden"

## Summer Show • Craft Section

## **Adult Amateur Only**

Have you read the Rules? Particularly rules 1,4 & 6.

Any item exhibited in this Section must not have been previously shown at the Rhodes Minnis Flower Show.

- 46. An Item of Needle Craft Knitting or Crochet
- 47. Any other Craft Item.

## Summer Show • Children's Section

## Under 14 years old

Have you read the rules? Particularly Rules 4 & 6.

Please state age on entry

- 48. A Sunflower Head.
- 49. A Bark Rubbing A4 size.
- 50. 4 Decorated Rich Tea Biscuits.

## Summer Show • Miscellaneous Section

## Open to All

Have you read the rules? Particularly Rules 4 & 6.

- 51. Complete the following limerick: "The wedding had just taken place"
- 52. Decorated Paper Plate Plate not to exceed 10".
- 53. A Knitted Square size 8 needles 40 stitches double knitting wool plain knitting any colour combination.
  - ☆ All squares to be donated to Operation Sunshine for a blanket ☼
  - ☼ Any additional squares for blankets will be gratefully received ☼

## **Uncooked Chocolate Fudge**

Summer Show No 33.

#### <u>Ingredients</u>

4 oz Plain Chocolate, roughly chopped

2 oz Butter 4 Tablespoons Evaporated Milk

Grated Rind of 1 Orange 1lb Icing Sugar

#### Method:

- 1. Melt the chocolate and butter in a bowl over a pan of hot water.
- 2. Add the evaporated milk and grated orange rind, mix well.
- 3. Work in the icing sugar until mixture is quite stiff.
- 4. Pour into a greased tin, cut into squares when set.

## **Jam & Coconut Muffins**

Summer Show No. 34

#### **Ingredients**

10oz Plain Flour 1 tsp Vanilla Essence

3 Level tsps Baking Powder ½ pint Milk

4oz Caster Sugar 6 Tbs Vegetable Oil

I Medium Egg 3 Tbs Jam

4oz Desiccated Coconut (plus a little extra for sprinkling)

Deep muffin tray lined with paper cases

- 1. Sift flour and baking powder into a large bowl, stirring in sugar and 4oz coconut.
- 2. Beat the egg, vanilla essence, milk and oil together, stir into flour mixture until smooth (do not over-mix)
- 3. Place a large tbs of the mixture into each paper case.
- 4. Put a tsp of jam in the centre and spoon more coconut mixture over the top until each case is two-thirds full.
- 5. Sprinkle a little coconut over the top of each muffin.
- 6. Bake in a preheated oven 200°C/400°F/Gas Mark 6 for 25-30 mins until well risen and firm.

## **Marble Cake**

Summer Show No.35

## **Ingredients**:

8oz Margarine or Butter 8oz Caster Sugar 8oz Self Raising Flour 4 Eggs (Beaten) 3 Colours and Flavours of own choice

- 1. Line a 7" round tin with greaseproof
- 2. Cream margarine/butter with sugar.
- 3. Add eggs a little at a time.
- 4. Lightly fold in sifted flour.
- 5. Divide mixture into 3 bowls, colour and flavour as desired.
- 6. Place mixture into greased tin, using a skewer swirl mixture round to slightly mix colours.
- 7. Bake in a preheated oven 180°C/350°F/Gas Mark 4 for 1-1¼ hours until well risen and spongy to touch.