

# Bransgore Horticultural Society

## 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 3, 4 and 5 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.

## **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 R.H.S 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 so 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 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.
11. 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.**
12. 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.
13. The hall will be closed to all persons, except for the Show Secretary, the judges and the stewards, during judging.

14. 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.
15. Fresh cream and other foods, which may become dangerous in a short time under warm conditions, are not allowed in home craft classes.
16. 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) and jelly and lemon curd not less than 8 oz. (225g). Kilner type jars are not allowed.
17. 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.
18. **Exhibits must be removed from the Show benches promptly after the presentations have been made. Please empty and clean out vases and place in the containers provided.**

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**.

## SPRING SHOW

Saturday April 7th, 2018

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 3.00 p.m.

**ALL CLASSES OPEN**  
 For show regulations see pages 1, 2 and 3.

### 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 Class 59
<b>PRESIDENT'S CUP</b>	For the winner of class 33 (to be held until summer show)

### **ENTRY FEES**

**Members – 30p per Class, Non Members – 50p per Class,  
Juniors - (under 17) entering any class - Free**

### **PRIZES (All Classes)**

**First ---- 60p      Second ---- 40p      Third---- 20p**

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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 – Brian Madders***

#### **Class**

- |          |  |
|----------|--|
| <b>1</b> | 1 cut daffodil – trumpet.                            |
| <b>2</b> | 3 cut daffodils - trumpet - one or more cultivars.   |
| <b>3</b> | 1 cut daffodil - large cup.                          |
| <b>4</b> | 3 cut daffodils - large cup - one or more cultivars. |
| <b>5</b> | 1 cut daffodil - small cup.                          |
| <b>6</b> | 3 cut daffodils - small cup - one or more cultivars. |
| <b>7</b> | 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").
- 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
- 33 President's Class – a collection (not an arrangement) of 12 stems of flowers and or foliage grown by the exhibitor, in any container, within a space 18" by 18", 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.**

## MEMBERS ONLY SECTION

- Fun Class** Five Muscari plants, using bulbs supplied by the committee at our Autumn meeting, in a pot.  
Entry fee not applicable but please send in an entry form.

## FLORAL ART SECTION

**Judge – Marilyn Nourse**  
**(Regulation 2 does not apply)**

**If living material from the wild is used, the exhibit will be disqualified.**  
**Accessories may be used**

### Class

- 40** An arrangement, '**Spring Fever**', within a space of 610mm, (24") depth and width and 760mm (30") height. Accessories allowed.
- 41** A '**Pot et Fleur**', within a space of 510mm (20") in all dimensions.
- (A Pot et Fleur is a freshly planted jardin or mini garden of green or flowering plants into which a fresh flower arrangement is added. The fresh flowers are kept in either florist foam or a water container buried in the plant compost. The benefit of Pot et Fleur, which has its origins in France, is that the plants provide a long term background while the flowers can be changed weekly to reflect the changing seasons. The pot plants can be either purchased or home grown.)*
- 42** A **Miniature** exhibit incorporating **glass**. Exhibit not to exceed 100mm (4") in all dimensions.

## COOKERY SECTION

**Judge Crispin – Farbrother**

### Class

- 50** A jar of Chutney or Pickle, (See regulation 16, page 3)
- 51** A jar of Citrus Marmalade, (See regulation 16, page 3)
- 52** Iced and decorated Chocolate Cake. Recipe for cake and icing on page 14. Your own choice of decoration.

- 53 Five plain Scones. Your own recipe.  
54 **MEN ONLY** – Marmalade Gingerbread Loaf. Recipe on page 14.

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

### **CRAFT, PHOTOGRAPHY AND ART**

***Judges - Annette Williams – Handicraft  
Rex Waygood – Photography  
Colin Jones – Art***

- 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 of '**flowering spring bulbs**'- unmounted, maximum size 152mm x 102mm (6" x 4").
- 58 A photograph of '**A Winter scene**' – mounted, maximum print size 305mm x 204mm (12" x 8").
- 59 An original drawing or painting - any medium or media. Two entries per person allowed, but must be of differing media.

**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.**

**SUMMER SHOW**  
**Saturday July 21st 2018**

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 3.15 p.m.

**ALL CLASSES OPEN**  
For show regulations see pages 1, 2 and 3

**AWARDS**

- |  |  |
|--|--|
| <b>KNOTT CUP</b>                           | - for the most points in Classes 101 to 104                              |
| <b>NORRIS CUP</b>                          | - for the best exhibit in Classes 101 to 104                             |
| <b>ST. CATHERINE'S CUP</b>                 | - for the best exhibit in Classes 105 and 106                            |
| <b>CONSERVATIVE CUP</b>                    | - for the most points in Classes 107 to 137                              |
| <b>BERT SPRACKLAND<br/>MEMORIAL TROPHY</b> | - for the best exhibit in Classes 117 to 119                             |
| <b>JEAN MENARY CUP</b>                     | - for the best exhibit in Classes 121 to 123                             |
| <b>PRESIDENT'S TROPHY</b>                  | - for the winner of Class 138 (to be held until<br>Spring show)          |
| <br>                                       |  |
| <b>THE GOLDEN JUBILEE<br/>CUP</b>          | - for the most points in Classes 201 to 227                              |
| <b>JAMES ELLIS CUP</b>                     | - for the best exhibit in Classes 224 and 225                            |
| <b>RHS BANKSIAN MEDAL</b>                  | - winner of the most prize money in<br>Classes 101 to 138 and 201 to 227 |
|  | <i>(Not eligible - winners of the Banksian Medal in 2016 and 2017)</i>   |
| <br>                                       |  |
| <b>BRANSGORE FLOWER<br/>CLUB TROPHY</b>    | - for the best exhibit in Classes 301 to 306                             |
| <b>SILVER JUBILEE CUP</b>                  | - for the winner of Class 301  |
| <b>DALTON VASES</b>                        | - for the winner of Class 302  |
| <b>RUMENS CUP</b>                          | - for the winner of Class 303  |
| <b>CHEALE CUP</b>                          | - for the winner of Class 304  |
| <b>FLORAL ART MINIATURE<br/>TROPHY</b>     | -for the winner of class 306   |
| <b>SARGENT CUP</b>                         | - for the most points in Classes 401 to 409                              |
| <b>THE BHS TANKARD</b>                     | - for the winner of Class 410  |
| <b>HOARE CUP</b>                           | - for best exhibit in Classes 501 to 504                                 |
| <b>SOCIETY CHALLENGE<br/>CUP</b>           | - for the best exhibit in Classes 505                                    |



**RUSSELL CUP**

- for the best exhibit in Classes 506 and 507

**DALTON CUP**

- for the most points in all adult Classes  
(Class 410 excluded)

**ENTRY FEES**

**Members - 30p per Class, Non Members - 50p per Class,  
Juniors (under 17) entering any class - free**

**PRIZES (All Classes)**

**First ---- 60p      Second ---- 40p      Third-----20p**

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

Unless specifically defined as 'Prize Money', the points system to determine winners of awards is as follows:

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

Prize money may 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***

- 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.

- 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 An Orchid plant.
- 129 Clematis - one flower in a **standard container\*\***.
- 130 Hydrangea, Mop Headed – one head.
- 131 Hydrangea, Lace Cap – one head.
- 132 A planted outdoor patio container, maximum pot size 510mm x 510mm (20" x 20"), no height restriction.
- 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 grass or grasses grown in a pot, maximum size 250mm (10").
- 136 Three pot grown plants of foliage and or flower in three pots, maximum size 4".
- 137 A collection of three different seed heads – fresh or dried. (Regulation 2, page 6 applies).

- 138** President's Class – a collection (not an arrangement) of 12 stems of flowers and or foliage grown by the exhibitor, in any container, within a space 18" by 18", no height restriction.

**\*\*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.**

## **VEGETABLE AND FRUIT SECTION CLASSES**

***Judge – John Raffle***

Unless stated otherwise all vegetables in any class must be of a **single variety**

- 201** A collection of three kinds of vegetables – quantities as 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.  
**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.  
**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** Salad Collection. Choose four different items from:- 1 Lettuce, 1 Cucumber, 2 Tomatoes, 2 Beetroot, 2 Carrots, 5 Radishes, 5 Spring Onions. Display on standard seed tray or similar.

**\*For classes 224 and 225 consult the Bransgore Horticultural Society Guidelines for Exhibitors (issue four), or contact the Show Secretary.**

## FLORAL ART SECTION

*Judge – Marilyn Nourse*  
**(Regulation 2 does not apply)**

**If living material from the wild is used, the exhibit will be disqualified**

### Class

- 301** An arrangement depicting a **'Film'**, within a space of 610mm (24") depth and width, and 760mm (30") height. Accessories allowed.
- 302** An arrangement in **'Shades of one colour'**, 510mm (20") in all dimensions. Accessories allowed.
- 303** A **'Foliage'** arrangement, within a space of 510mm (20") in all dimensions.
- 304** A petite flower arrangement in a **'Wine glass'**. Exhibit not to exceed 230mm (9") in all dimensions.
- 305** A **'Single flower or spray of flowers'** in a container of your choice. Foliage and accessories optional.

## COOKERY SECTION

*Judge*  
**Sarah Middleton – Cookery**

### Class

- 401** A jar of Citrus Marmalade.- (See regulation 16, page 3)  
**402** A jar of Jam – any variety - (See regulation 16, page 3)  
**403** A jar of Jelly – any variety - (See regulation 16, page 3)  
**404** A jar of Lemon Curd - (See regulation 17, page 5)  
**405** A jar of Chutney – any variety - (See regulation 16, page 3)  
**406** A Lime Coconut Cake. Recipe on page 15.  
**407** Five Cinnamon Rolls. Recipe on page 16.  
**408** Five Sausage Rolls. Your own recipe.  
**409** Five pieces of Coffee and Walnut Traybake. Your own recipe.

**410 MEN ONLY – Five Bourbon Biscuits. Recipe on page 16.**

**Classes 406 to 410, would you please use your own plain plates – a cover will be provided.**

**Note: Classes 401 to 409 are open to all entrants. Class 410 (Men Only), however will not count towards the Sargent Cup or the Dalton Cup.**

## **CRAFT, PHOTOGRAPHY AND ART SECTION**

**Judges** *Annette Williams – Handicraft*  
*Rex Waygood – Photography*  
*Colin Jones – Art*

- 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 – any medium  
Two entries per person allowed, but must be differing media.
- 506** A photograph of '**A pot plant**' – unmounted, maximum size 152mm x 102mm (6" x 4").
- 507** A photograph '**A family photo**' 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.**

# Recipes - Spring Show

## Class 52 – Chocolate Cake

### Cake

5 oz self raising flour  
6 oz caster sugar  
6 oz soft margarine  
3 oz drinking chocolate  
3 large eggs  
3 tbsp boiling water

### Icing

1 oz margarine  
2 oz caster sugar  
2 tbsp water  
Boil these together then mix in  
2 – 3 oz icing sugar and  
1 oz cocoa powder

Grease and line an 8" – 9" diameter cake tin  
Heat oven to gas 4, 170° C fan

### Method

Mix all cake ingredients in one bowl until combined, then beat for 2 minutes.  
Transfer the mixture to the cake tin and bake in the centre of the oven for about 1 hour until risen and firm and beginning to shrink from sides of tin.  
Leave for 5 minutes then turn out onto a wire rack to cool.

Make icing as above and spread on top of cake, decorate as you like.

## Class 54 – Marmalade Gingerbread Loaf – Men only

6 oz self raising flour  
3 tsp ground ginger  
1 tsp ground cinnamon  
1 tsp bicarbonate of soda  
1 large egg, beaten  
4 pieces of stem ginger in syrup chopped  
2 oz raisins

Melt together in a microwave  
4 oz butter  
4 oz molasses sugar  
4 oz milk  
4 oz marmalade

Grease and line a 2 lb loaf tin  
Heat oven to 130° C fan

### Method

In a large bowl mix all ingredients, including melted ingredients, beat well until smooth.  
Pour into the prepared loaf tin, bake in oven, 130° C, (adjust for your own cooker).  
Bake for 50 minutes until springy to touch, turn off heat and leave in oven for 5 minutes, then turn out onto a wire rack to cool.

# Recipes - Summer Show

## Class 406 – Coconut Lime Cake

### Cake

6 oz self raising flour  
6 oz caster sugar  
6 oz soft margarine or butter  
3 large eggs, lightly beaten  
2 oz desiccated coconut  
1 tsp baking powder  
2 tbsp coconut milk, whole or dried  
Zest and juice of 2 limes

### Icing

8 oz sifted icing sugar  
2 large or 3 small limes

2 x 8" sponge tins  
greased and lined

Heat oven to gas 3, 170° C or  
160° C fan

### Method

Take zest off 2 limes onto a saucer and cover with cling film.

Put desiccated coconut into a small bowl with the juice of the 2 zested limes, leave to soak for 1 hour.

Sift flour into a large bowl, add remaining ingredients including zest and soaked coconut.

Beat everything together with hand held electric whisk for 2-3 minutes until blended.

Divide the mixture between the two sponge tins and bake on the middle shelf in the oven for 30 – 35 minutes, until springy to touch.

Leave to cool in tins for 5 minutes and then turn out onto a wire rack until cold.

Icing – Remove zest in long curls from the limes and save for decoration.

Sift icing sugar into a bowl and gradually mix in the lime juice until spreading consistency.

Spread half the icing over the bottom cake layer, place the other cake on top, spread the remaining icing over the top and scatter the zest curls to decorate.

## Class 407 – Glazed Cinnamon Rolls

### Dough

1 lb bread flour  
2 oz softened butter  
3 tbsp sugar  
1 egg  
1 tsp salt  
1½ tsp dried active yeast (1 sachet)  
200ml water (approx.)

2 flat baking trays, greased  
Heat oven 190° C or 180° C fan

### Method

Place flour, sugar, soft butter and egg in a 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 with 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, 1 inch slices. Place on trays slightly apart, cover with oiled cling film and leave to rise until doubled in size (approx. 40 mins.). Bake in a hot oven for 20 minutes until golden brown. Place on a wire rack to cool. Drizzle glaze over rolls when still just warm.

### Filling

2 oz soft brown sugar  
2 tsp cinnamon  
2 oz raisins or chopped walnuts  
2 oz melted butter

### Glaze

4 oz sifted icing sugar  
¼ tsp vanilla essence and water

## Class 410 – Bourbon Biscuits – Men only

### Biscuit mixture

75g (3 oz) margarine  
75g (3 oz) caster sugar  
½ beaten egg  
150g (6 oz) self raising flour  
2 tbsp sieved cocoa  
pinch of salt  
2 tsp milk

Grease a baking tray  
Heat oven to gas 3 160° C

### Method

Cream together the margarine and caster sugar, add egg, flour, cocoa, salt and milk, mix to a smooth dough. Roll out to a 12" x 8" rectangle, sprinkle with granulated sugar and roll into the dough. Cut into bars 2½" x ¾". Bake for 10 – 12 minutes. When cool cream the filling ingredients together and sandwich the biscuits.

### Filling

1 tbsp cocoa, sieved  
50g (2 oz) butter  
a few drops of vanilla flavouring  
100g (4 oz) icing sugar, sieved



**SPRING SHOW - SATURDAY 7<sup>th</sup> April 2018**  
**ENTRY FORM**

Please complete this form and return with the entry fee  
**Not later than Thursday 5<sup>th</sup> April 2018**  
To one of the following:

Mr P. Simmons	5, Brookside Close Bransgore BH23 8BT	673156
Mr J. Dudley	1, Brookside Close Bransgore, BH23 8BT	673202
Mrs W King	7 Bransgore Gardens BH23 8JD	674994

An entry form is required for each exhibitor. Photocopies are allowed or extra forms may be obtained from the committee members shown above.

Late entries may only be accepted as additions or alterations to the list of exhibitors who have already entered for this show. The Committee reserves the right to refuse late entries.

**Entries are to be staged between 9.00 a.m. and 10.30 a.m.**  
**on the day of the show. (Saturday 7th April )**

<b>ENTRY FEES</b>	<b>Members</b>	<b>30p per Class</b>
	<b>Non-Members</b>	<b>50p per Class</b>
	<b>Juniors (under 17)</b>	<b>Free</b>
	<b>Fun Class</b>	<b>Free</b>

**NAME (Block Capitals)** \_\_\_\_\_ **Mr/Mrs/Miss**

**Address**

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**Postcode** \_\_\_\_\_ **Telephone** \_\_\_\_\_

**NAME** \_\_\_\_\_ **ENTRY NO** \_\_\_\_\_

For official Use Only

**PLEASE TICK THE CLASS NUMBERS THAT YOU WISH TO ENTER**

**FLOWER SECTION**

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
31	32	33			Fun									

**FLORAL ART SECTION**

40	41	42												
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**COOKERY**

**CRAFT**

50	51	52	53		54							55	56	
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**PHOTOGRAPHY**

**ART**

57	58											59	59	
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**NOTE: Please label exhibits if at all possible  
Please affix name on back of all Art work**

**NUMBER OF EXHIBITS \_\_\_\_\_ AMOUNT OF FEES \_\_\_\_\_**

**SUMMER SHOW - SATURDAY 21<sup>st</sup> July 2018**  
**ENTRY FORM**

Please complete this form and return with the entry fee  
**Not later than Thursday 19<sup>th</sup> July 2018**

To one of the following:

Mr P. Simmons	5, Brookside Close Bransgore BH23 8BT	673156
Mr J. Dudley	1, Brookside Close Bransgore, BH23 8BT	673202
Mrs W King	7 Bransgore Gardens BH23 8JD	674994

An entry form is required for each exhibitor. Photocopies are allowed or extra forms may be obtained from the committee members shown above.

Late entries may only be accepted as additions or alterations to the list of exhibitors who have already entered for this show. The Committee reserves the right to refuse late entries.

**Entries are to be staged between 8.30 a.m. and 10.30 a.m.**  
**on the day of the show. (Saturday 21<sup>st</sup> July).**

<b>ENTRY FEES</b>	<b>Members</b>	<b>30p per Class</b>
	<b>Non-Members</b>	<b>50p per Class</b>
	<b>Juniors (under 17)</b>	<b>Free</b>

**NAME (Block Capitals)** \_\_\_\_\_ **Mr/Mrs/Miss**

**Address** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Postcode** \_\_\_\_\_ **Telephone** \_\_\_\_\_

**NAME** \_\_\_\_\_ **ENTRY NO** \_\_\_\_\_

For official Use Only

**PLEASE TICK THE CLASS NUMBERS THAT YOU WISH TO ENTER**

**FLOWER SECTION**

101	102	103	104	105	106	107	108	109	110	111	112	113	114	115
116	117	118	119	120	121	122	123	124	125	126	127	128	129	130
131	132	133	134	135	136	137	138							

**VEGETABLE AND FRUIT SECTION**

201	202	203	204	205	206	207	208	209	210	211	212	213	214	215
216	217	218	219	220	221	222	223	224	225	226	227			

**FLORAL ART SECTION**

301	302	303	304	305	306									
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**COOKERY and CRAFT**

401	402	403	404	405	406	407	408	409		410				
501	502	503	504											

**ART**

**PHOTOGRAPHY**

	505	505									506	507		
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**Note: Please label exhibits if at all possible  
Please affix a name on the back of all art work**

**NUMBER OF EXHIBITS \_\_\_\_\_ AMOUNT OF FEES \_\_\_\_\_**