

BRIDPORT & DISTRICT GARDENING CLUB

2020 SPRING SHOW SCHEDULE

The show will be held in the United Church Hall, East Street, Bridport on Saturday, 28th March 2020.
All Classes are open to members and non-members. Doors will be open to the public at 12.00 am.
Light refreshments and raffle prizes, all donated by Club Members.

The results of the silent raffle will be available after the presentation of trophies at 3pm.
If you need advice please contact Ann Brown on 01308 424055 or email ashgrove@talk21.com

DIVISION 1 - HORTICULTURE

- 1 One pot or bowl of flowering daffodils/narcissi
- 2 One pot or bowl of any other kind of flowering bulb
- 3 One pot of any kind of cactus/cacti or succulent(s)
- 4 One pot of any flowering plant, other than bulbs
- 5 One pot of any orchid
- 6 One pot plant grown for foliage
- 7 Gold Club Challenge donated daffodil Jack the Lad (Mid-season), grown in a maximum 13cm (5") pot

The Elmes Challenge Cup will be awarded for the best exhibit in the Classes 1-7.

NB A range of containers will be available for setting up exhibits for Classes 8 – 27.

- 8 One stem of a daffodil, any variety, in a container, having its trumpet longer than its petals
- 9 One stem of a daffodil, any variety, in a container, having its trumpet shorter than its petals
- 10 One stem of a double daffodil, any variety, in a container
- 11 One stem of a multi-headed daffodil, any variety, in a container
- 12 Three stems of any ONE variety of trumpet daffodil in a container. The trumpets must be longer than the petals.
- 13 Three stems of any ONE variety of daffodil in a container. The trumpets must be shorter than the petals.
- 14 Three stems of any ONE variety of double daffodil in a container
- 15 Three stems of any ONE variety of multi-headed daffodil in a container
- 16 Three stems of any ONE variety of miniature flowering daffodils (having blooms of less than 50 mm across),
- 17 Three stems of any variety of daffodil

The Daffodil Society Bronze Medal presented annually by David Downton, which the recipient can keep. To be awarded for the Best Exhibit in Classes 8-17.

The Tamblyn Trophy will be awarded for the best bloom in Classes 8 – 17

- 18 Five stems of any ONE variety of primrose (excluding polyanthus) in a container
- 19 Three stems of any ONE variety of muscari (grape hyacinth) in a container
- 20 Three stems of any ONE variety of polyanthus in a container
- 21 Three stems of tulips, any variety, in a container
- 22 Five stems of pansies or violas in a container
- 23 Three camellia flower heads floating on water
- 24 Five hellebore flower heads floating on water
- 25 Three stems of any ONE variety of flower, in a container, not mentioned in Classes 8 - 24
- 26 One stem of any variety of flowering tree or shrub in a container
- 27 One vase containing one stem each of 5 different species of spring flowers (not trees or shrubs) from your garden

The Jessie Barrett Cup will be awarded for the best entry in Classes 18 – 27.

- 28 Three different herbs in a container
- 29 Three stems of pulled rhubarb with leaf
- 30 Six "chitted" potatoes to be presented in an egg tray

- 31 One six-cell tray, approx. 22 x 15cm in any one variety of vegetable seedlings
- 32 One six-cell tray, approx. 22 x 15cm in any one variety of flower seedlings, not sweet peas
- 33 Six sweet peas in root trained or card tubes
- 34 Pot of salad mixed leaves (pot not to exceed 20cm in diameter)
- 35 Five spears of sprouting broccoli

The Bob Mills Trophy will be awarded for the highest aggregate score for Horticultural Classes 1 – 35.

DIVISION 2 - FLORAL ART

An exhibit is composed of NATURAL plant material, with or without accessories, wholly contained in the space specified in the Show Schedule

- 36 A Mad Hatter's Tea Party. An exhibit 60cm wide, 60cm deep, height unlimited
- 37 Bring me sunshine. A floral foam free exhibit 60cm wide, 60cm deep, height unlimited
- 38 Your favourite container, an arrangement therein. 45cm wide, 45cm deep, height unlimited
- 39 An arrangement in a yoghurt pot. An exhibit maximum 20cm wide, 20cm deep, 20cm high
- 40 Miniature in a thimble. An exhibit maximum 10cm wide, 10cm deep, 10cm height
- 41 Spare.

The Ernie Lane Cup will be awarded for the best entry in Classes 36 – 41.

The Ewens Trophy will be awarded for the highest aggregate score in Classes 36 - 41.

DIVISION 3 – HOMECRAFT Preserves and Cookery

PRESERVES

Plain jars must be used for showing preserves, trade names are not acceptable. NEW twist top lids are used for showing. No wax disc is needed under a twist top. (NB We have some new lids available from Ann Brown 01308 424055 They need to be used when making the preserve, so it 'pops' when opened by the Judge proving it is "preserved"). Jars should be clean, well filled, labels plain, stating content and dated.

- 42 One jar of any marmalade with Seville oranges
- 43 One jar of any marmalade with any other citrus fruit
- 44 One jar of any jelly
- 45 One jar of any jam
- 46 One jar of lemon curd (closed with a wax disc and cellophane cover)
- 47 One jar of pickled vegetables
- 48 One jar of mature chutney (please state main ingredients used)

COOKERY

Use your own recipes except where provided. All exhibits to be presented on a plain white/paper plate and displayed in clear plastic bags – these will be provided for staging, if required. No liners on cakes, please.

- 49 **NEW for the first time exhibitor:** Five shortbread biscuits

50 **FOCACCIA** *Ingredients:* 300ml (½ pint) tepid water; 1 ½ tsp dried yeast or 2 heaped tsp fresh yeast; 500g (1lb 2oz) strong white bread flour, plus extra for dusting; 1 ½ tsp salt; 3 tbsp olive oil, plus extra for drizzling; medium coarse sea salt; 2 sprigs rosemary, torn into pieces (or herbs of choice). **Method:** Pour a little of the tepid water into a small bowl. Add yeast and blend using fingers. Leave for five minutes to soften and dissolve. Mix the flour and salt together in a large mixing bowl. Make a well in the centre. Pour in the blended yeast, water and olive oil then mix thoroughly. Gradually add the rest of the water until sticky dough is formed. Transfer the dough onto a floured surface. Knead for about 10 mins, adding a little extra flour if necessary, until smooth and elastic, just enough so as not to break quickly when stretched out. Hold the ball of dough, use your palms to gently pull at its sides while you slowly rotate it, letting your little fingers meet underneath. Do this for five mins until you have a neat smooth ball. Place in an oiled bowl and cover the dough with either oiled clingfilm or damp tea towel. Leave in a warm place to rise until doubled in size – about 1½ hours. Use your hands to knock it back then knead it again for a further two mins. Leave to rest (10 mins). Place in a shallow baking tray, using your hands to spread it out to a depth of about 1½cm (¾in). Allow to rise again covered with a tea towel until doubled in size (30 min). **Preheat the oven to 200°C/400°F/Gas 6.** Create a dimpled effect by repeatedly pushing your fingertips gently into the surface of the dough. Drizzle generously with extra virgin olive

oil. Sprinkle with sea salt and push small pieces of rosemary into the dough. **Bake for 25-35 mins** or until cooked through to the base.

51 Vegetarian quiche (max 20cm/8")

52 Six Cinnamon berry granola bars

Ingredients: 100g butter , plus extra for greasing, 200g porridge oats, 100g sunflower seeds, 50g sesame seeds, 50g chopped walnuts, 3 tbsp honey, 100g light muscovado sugar, 1 tsp ground cinnamon, 100g dried cranberries, cherries or blueberries, or a mix. **Method:** Heat oven to 160c/140c fan/Gas Mark 3. Butter and line the base of an 18 x 25cm (7"x10") tin. Mix the oats, seeds and nuts in a roasting tin, then put in the oven for 5-10 mins to toast. Meanwhile, warm the butter, honey and sugar in a pan, stirring until butter is melted. Add the oat mix, cinnamon and dried fruit, then mix until all the oats are well coated. Tip into the tin, press down lightly, then bake for 30 mins. Cool in tin, then cut into 12 bars.

53 Five decorated cupcakes – theme - Easter

54 Lemon Meringue Pie (Max. 20cm/8")

55 Six Chelsea Buns

56 **Family Fruit Cake** Grease and line an approx. 20cm/8" cake tin. **Ingredients:** 250g/9oz. S.R. flour: 175g/6oz butter/soft margarine; 175g/6oz caster sugar; 175g/6oz sultanas; 175g/6oz currants; 3 large eggs; 60g/2oz glace cherries quartered; 1 level tablespoon marmalade. **Method:** Measure all ingredients into a bowl and beat well until blended. Spread the mixture into the prepared tin and level the top. Bake in an oven 160c/140c fan/Gas Mark 3 for approx. 1hr 45 mins. Cool in tin for about 10 mins then transfer to wire rack, remove liner.

The Whitfield Trophy will be awarded for the best entry in Classes 42 – 56.

The Samways Cup will be awarded for the highest aggregate in Classes 42 – 56.

DIVISION 4 - ART AND HANDICRAFT

No exhibits to have been shown previously in Bridport Gardening Club's shows.

57 A painting, in oil/acrylic, any subject.

58 An artwork in other medium, any subject.

59 A teddy bear challenge, pictures and pattern available on our website or from Ann Brown 01308 424055. All entries to be judged and then donated to Bridport Community Hospital.

60 A 'string' shopping bag.

61 A picture postcard.

62 A recycled item – please provide a description of the original.

63 You have made it, let us see it.

64 A five line stanza on 'Our planet' written on A5 (6"x8½") paper, please put your name on the back.

The D W Legg Cup will be awarded for the highest aggregate in Classes 57 - 64.

DIVISION 5 - PHOTOGRAPHY

Colour or monochrome, all photos must have been taken in the last 5 years and must not have been exhibited previously in the Club's shows. Digital or conventional photographs are allowed but it should be what the photographer saw through the viewfinder. Removing objects, making composites, or pasting new objects is not acceptable. Photo and mount, if used, should not exceed 20 x 15 cm.

65 New Life

66 Fast and slow (two images)

67 Erosion

68 Made of metal

69 Hilltop/s

70 A spring flower or flowers

The Scadden Trophy will be awarded for the best entry in Classes 65 – 70.

The Stanley Dean Cup will be awarded for the highest aggregate in Classes 65 – 70.

DIVISION 6 – CHILDREN’S CLASSES *Please Note: Children’s exhibits are also welcomed in classes 1-70*

Entries can be made by individuals, groups, classes and schools and will be judged in two groups 5-8 year olds and 9-11 year olds.

71 A decorated papier-mache or blown egg

72 Chocolate Tiffin for Easter

73 A miniature garden

OVERALL SHOW WINNERS

The Cresswell Cup will be awarded to the exhibitor having the highest overall aggregate score.
The Charlie Barrett Cup will be awarded to the runner-up

SHOW REGULATIONS

An exhibitor cannot make more than two entries in the same class

Unless otherwise stated in the schedule, two or more persons may not exhibit separately in the same class from the same garden.

Please Note the additional entry method. All entry forms must be in by 7 pm on the Wednesday before the Show, and the Committee reserves the right to accept or reject any entry. Entries can be made by email as an attachment by 5 pm (to allow printing etc.) to ashgrove@talk21.com and payment made on collection of exhibitors cards. Please bring correct amount!

The place of the exhibition will be open to receive exhibits on the evening before the Show from 6 pm till 8 pm and from 8.30 am till 10.15 am on the morning of the Show, after which time no specimen can be received. All exhibitors must leave the hall by 10.15 am when judging will commence.

The Committee will take all ordinary care of the plants, fruit or flowers exhibited, but will not be responsible for any loss or damage which may occur. The Committee will not accept responsibility for any exhibits left in the Hall after 4.00 pm.

Exhibits are not to be removed from the Show until the trophy presentations are complete.

JUDGING

Judging will be conducted under the relevant National Code of Rules. Varieties bearing names not included in the respective National Registers, or any supplements thereto shall not be eligible for exhibition in competition Classes.

PRIZES, ETC.

In all Classes the first prize will be £2.00, second prize £1.00, and third prize 50 pence.

Protest or objections to the qualifications of an exhibitor or his exhibit must be made in writing before 2pm on the day of the Show and a deposit of 25p lodged with the Show Coordinator. The deposit will be forfeit to funds if the Club consider the objection frivolous.

The Show subcommittee, whose decision shall be final, shall determine any question not covered by the foregoing rules.

All trophies to be returned at least one month before the respective Show.