



BRIDPORT & DISTRICT GARDENING CLUB

2024 Spring Show Schedule

**United Church Hall, East Street, Bridport
Saturday, 23rd March 2024.**

Doors will be open to the public at 12.00 noon

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

Sue Baker 07531368113

email bridportgcshow@icloud.com

Please note the club supports the use of peat free compost.

We are grateful to Framptons for contributing half of the
printing costs of these documents

DIVISION 1 – FLORAL ART

1. An arrangement in an egg cup
2. A table centre for Easter day
3. Spring in a basket maximum size 30cm

- ❖ The Ernie Lane Cup will be awarded for the best exhibit in the Classes 1-3.
- ❖ The Ewens Trophy is awarded for the highest aggregate score in Classes 1-3.

DIVISION 2 HORTICULTURE

4. One pot or bowl of flowering daffodils/narcissi
5. One pot or bowl of any other kind of flowering bulb
6. One pot of any kind of cactus/cacti or succulent(s)
7. One pot of any flowering plant, other than bulbs
8. One pot of any orchid

- ❖ The Elmes Challenge Cup is awarded for the best exhibit in the Classes 4-8.

A range of containers will be available for setting up exhibits for Classes 9-16, 25-27.

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

- ❖ The Tambllyn Trophy will be awarded for the best bloom in Classes 9 – 16.

17. Five stems of any ONE variety of primrose (excluding polyanthus) in a container
18. Three stems of any ONE variety of Muscari (grape hyacinth) in a container
19. Three stems of tulips, any variety, in a container
20. Three camellia flower heads floating on water

21. Five hellebore flower heads floating on water 20 cm max
22. Five pansies in a container
23. Five violas in a container
24. Spring flower heads floating on water 15cm max
25. Three stems of any ONE variety of flower, in a container, not mentioned in Classes 9-19.
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 17 - 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

❖ The Bob Mills Trophy will be awarded for the highest aggregate score in Horticultural Classes 4 -32

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 Monique Pasche 01308 301272 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.

33. One jar of any marmalade with Seville oranges
34. One jar of any marmalade with any other citrus fruit
35. One jar of any jelly
36. One jar of any jam
37. One jar of lemon curd (closed with a wax disc and cellophane cover)

38. One jar of mature chutney (please state main ingredients used)
39. Preserve collection; one jar of any jam, one jar of any marmalade, one jar of mature chutney.

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.

40. Five hot cross buns
41. Boiled fruit cake
42. Five Easter cup cakes (decoration only)
43. A cake for Mothers Day
44. Seven cheese straws (homemade pastry)
45. Chocolate banana bread - Men only
46. Chocolate banana bread - Women only

Chocolate banana bread recipe

Ingredients:

250g self-raising flour; pinch of salt; 150g caster sugar; 100g unsalted butter, melted and cooled; 2 medium eggs, beaten; 250g peeled ripe bananas; 75g dark chocolate, chopped; 100g walnut pieces.

Method:

Grease a 900g loaf tin (approx. 26 x 12.5 x 7.5 cm) and line base with greaseproof paper.

Preheat oven to 180°C / 350°F / gas 4

Mix the flour with the salt and sugar in a mixing bowl. Add the melted cooled butter and the beaten eggs. Roughly mash the bananas with a fork and add to the bowl. Add the chocolate and walnut pieces and mix all ingredients together with a wooden spoon until combined.

Transfer the mixture to the tin and spread evenly. Bake in the oven for 55 mins until the loaf is golden brown and a cocktail stick inserted into the centre comes out clean. Leave to cool for 5 mins before turning out onto a wire rack to cool.

47. Cheese and bacon turnovers

Ingredients:

1 sheet ready-rolled puff pastry; 3 tbsp soft cheese; 1 tsp Dijon mustard; 1 egg, beaten; 6 rashers dry-cured smoked bacon; 100g mature cheddar or gruyere cheese, grated; black pepper

Method:

Heat the oven to 200°C/180°C fan/Gas Mark 6. Unravel the pastry on the baking parchment it comes with, and cut into six squares. Mix the soft cheese with the mustard, and a good grinding of black pepper. Divide between the middles of the pastry squares, and smooth over in a diagonal line from one corner to the opposite corner.

Lay a bacon rasher over the soft cheese, then scatter over the cheese. Brush the two exposed corners of pastry with beaten egg, and fold over the top of the filling to join together. Brush the tops with more egg, then slide the baking parchment on to a baking sheet and bake for 15-20 mins until the cheese has melted and the pastry is golden. Transfer to a cooling rack for 5-10 mins.

❖ The Whitfield Trophy will be awarded for the best entry in Classes 33 - 47.

❖ The Samways Cup will be awarded for the highest aggregate in Classes 33 - 47.

DIVISION 4 - ART AND HANDICRAFT

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

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

49. Handwritten poem on Spring

50. Collage of Bridport.

51. Sewn bunting no more than 3 metres.

52. A drawing (e.g. pencil, charcoal, crayon), any subject

53. A knitted or crochet scarf

❖ The D W Legg Cup will be awarded for the highest aggregate in Classes 48 - 53.

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.

- 54. Ruin
- 55. Allotments
- 56. Friendship
- 57. Through the window
- 58. Four pictures beginning with **S**

- ❖ The Scadden Trophy will be awarded for the best entry in Classes 54 -58.
- ❖ The Stanley Dean Cup is awarded for the highest aggregate Classes 54 -58.

DIVISION 6 – CHILDREN'S CLASSES - *entries are free*

Please Note: Children's exhibits are also welcomed in classes 1-58

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

- 59. Mr and Mrs Spoon (decorated)
- 60. A gingerbread family
- 61. A decorated paper plate
- 62. An animal made from vegetable, fruit, flowers or a combination.

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