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BARCOMBE'S
SPRING
FLOWER AND PRODUCE SHOW

Saturday 2nd April 2022

In the Village Hall

Classes for adults and children - everyone welcome!

- Hall open from 9.30am until 11.00am for setting out
- Judging from 11.15am
- Show open to all at 2.00pm
- Presentation of Cups at 3.30pm, followed by the Auction of Produce and a raffle
- Entry fee 40p per exhibit

Free entry to the hall...

...and refreshments available!

Entry forms must be received by 12noon, Friday 1st April
Forms, together with fees, should be sent to Debbie Caswell, 15 Grantham Bank
or handed in to Barcombe Village Stores.

Event supported by Barcombe Garden Club

OUR SPONSORS

The Flower Show thanks all of the following for their kind and generous support. Without them, the Show would not be possible!

Cup Sponsors

Barcombe Garden Club
Barcombe WI
Barcombe Nurseries
Goldcliffe Nurseries
Christine Arbenz
Bradness Gallery
The Bevern Trust
Jenny Slater

Raffle Sponsors

The Royal Oak
Holman's Bridge Farm Shop
Barcombe Nurseries

Poster and Stationery Sponsor

Jeff Goddard

CUPS TO BE AWARDED

Barcombe Garden Club Cup for the Best Flower Exhibit

Slater Cup for the Best Flower Arrangement

Arbenz Cup for the Best Exhibit in the Cookery Section

The Turnbull Salver for the Best Bunch of Spring Flowers

Bradness Cup for the Most Points in the Children's Section

Goldcliffe Nurseries Cup for the Most Points in the Flower and Vegetable Sections

The WI Cup for the Most Points in the Cookery and Preserves section

The Bevern Trust Trophy for Photography

(Points: three for 1st place, two for 2nd place and one for 3rd place)

HOW TO ENTER

A full Schedule of Classes follows. Please fill in the entry form on the last page. Then either take it (with the total entry fee) to **Barcombe Village Shop** or send it to:

Debbie Caswell
15 Grantham Bank
Barcombe
BN8 5DJ

Cheques should be made payable to 'Barcombe Flower Show'

PLEASE REMEMBER - ENTRIES CLOSE AT NOON ON FRIDAY 1st APRIL 2022

Schedule – Classes

Flower Section

Class	Item	Quantity	Comment
1	Trumpet daffodil	Three of one variety	Trumpet longer than petals
2	Trumpet daffodil	One specimen bloom	Trumpet longer than petals
3	Trumpet daffodil	Three of one variety	Trumpet shorter than petals
4	Trumpet daffodil	One specimen bloom	Trumpet shorter than petals
5	Double daffodil	Three of one variety	Double flower in one head
6	Double daffodil	One specimen bloom	Double flower in one head
7	Miniature daffodil	Three of one variety	A naturally small flower, less than 5cm (2in) diameter
8	Miniature daffodil	One specimen bloom	As above
9	Daffodil	Three of one variety	Any type not covered in classes 1 to 8 above - e.g. cyclamen type or multi-headed.
10	Daffodil	Four stems	Each of a different variety
11	Tulips	Three blooms of one variety	Any variety
12	Tulips	One specimen bloom	Any variety
13	Tulips	Three blooms	Each of a different colour/variety
14	Hyacinths	Three blooms	Of the same or mixed colours.
15	Polyanthus	Six stems	
16	Pansies	Six blooms	
17	Pot plant in flower	One	Owned by the exhibitor for more than six months
18	Tree or shrub in flower	One stem	Not more than 1m (3ft 3in) long
19	A cactus or succulent	One	In a pot
20	Bowl of bulbs in bloom	One	Medium sized bowl, not exceeding 25cm (10in) diameter
21	Mixed spring flowers	Five stems	At least 3 different varieties not included in other classes, but only 5 stems.

Fruit and Produce Section

Class	Item	Quantity	Comment
22	Rhubarb	Three sticks	Untrimmed
23	Forced rhubarb	Three sticks	Untrimmed
24	Six eggs		Home produced

Flower Arrangement in own container

Space measurements below indicate maximum width and do not limit height. Bought flowers and accessories may be included.

Class	Theme		Comment
25	Platinum Jubilee		Maximum width 762mm (2ft 6in)
26	An Arrangement using a candlestick		Max Width 457mm (1ft 6in)
27	Easter Bonnet		Decorated with Flowers
28	Bunch of Spring Flowers*		Hand tied with ribbon or equivalent. <i>This may be displayed in a vase to keep the flowers fresh.</i>
29	An Arrangement in a Teacup		And saucer

*** to be judged by popular acclaim!**

Cookery Section

30	A cake decorated to celebrate the Platinum Jubilee		To be judged on appearance
31	Victoria sponge		
32	A vegan Cake		
33	Empire Biscuits	Five	See recipe below
34	Simmel cake		
35	Plain scones	Five	
36	Belgian Buns	five	
37	A Cornish Pasty		Own choice of filling
38	Bread	One Loaf	Made in a breadmaker
39	Bread	One Loaf	NOT made in a breadmaker (at any stage)

To make Empire Biscuits...



Ingredients

- 175g plain flour, plus extra for dusting
- 100g cold salted butter, cut into cubes
- 335g icing sugar
- ½ tsp vanilla extract
- 2 medium egg yolks
- 100g raspberry jam
- 50g glacé cherries, quartered

Method

- Make shortbread biscuits using the flour, 85g icing sugar, vanilla and egg yolks. Tip the mixture onto a work surface and briefly knead until the dough has come together. Wrap and chill for 30 mins.
- Heat the oven to 180C/160C fan/gas 4. Line two baking sheets with baking parchment. Lightly dust your work surface with flour and roll the dough out to around 3mm thick. Cut 24 rounds from the dough with a 7cm cutter. Bring the remaining scraps of pastry together and re-roll to make more biscuits. Line up the discs of dough on the baking sheets, then bake for 10-12 mins or until lightly golden brown around the edges. Transfer to a wire rack and leave to cool completely.
- Mix the remaining icing sugar with 2-3 tsp of water to make a very thick icing. Spoon or pipe the icing over the top of half of the biscuits, leaving a border around the edge of each one. Top with a small piece of glacé cherry in the centre, then leave to set for 30 mins. Spread the jam over the un-iced biscuits and sandwich together with the iced halves. *Will keep for two days in an airtight tin.*

Preserves Section

40	Seville Orange Marmalade	One jar	
41	Citrus Marmalade	One Jar	NOT Seville orange

42	Jam	One jar	Single fruit
43	Mixed fruit jam	One jar	
44	Chutney	One jar	Any variety
45	Mincemeat	One jar	
46	Fruit liqueur		

Flowers and craft

Two sections for each for class: Under 16 and over 16 (Adult)

47	Easter Bonnet		Anything goes but not fresh flowers!
48	An Easter Chicken Collage		Any medium for the collage
49	A Knitted Toy		
50	A Purse or Small Bag		Any material

Photography Section

Three age groups for each class — Under 12; 12 to under 16; Adult

Class	Theme	Comment
51	Wildlife in my Garden	Max size 175cm x 125cm (7in x 5in)
52	A Winter Tree	Ditto
53	Shapes	Ditto

Photographs must be unframed and must not exceed 175cm x 125cm (7in x 5in). They may be mounted to a maximum size of 20cm x 15cm (8in x 6in).

Digital photographs can be cropped, re-sized and sharpened but not otherwise manipulated.

Judges will look for:

- Interpretation of title
- Composition
- Technical ability
- Overall impression

Art Section

This will be an exhibition of work and will not be judged. We will welcome any exhibits from local people and the Barcombe Art Group. There will be an opportunity to buy some work.

Children's Section

Two age groups for all classes: 4 — 7yrs and 8 — 12yrs

Flowers and Craft

Class	Theme		Comment
54	A Picture of the Queen		Any Medium
55	Collage with an Spring theme – size A4.		
56	A Castle made of lego		Your own design
57	A computer-generated card to send to the Queen		On the occasion of her Platinum Jubilee
58	Small flower arrangement in a mug		

Children's cookery

Class	Theme	Quantity	Comment
59	Iced sponge cake	Diameter 18cm/7in	To be judged on decoration only
60	Chocolate Brownies	Five	
61	Jubilee Biscuits	Five	

Family Section

62	A Scarecrow		Must be portable! Bring it to the Hall for display.
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Exhibitor's rules follow...

Rules for Exhibitors

1. On all questions regarding the eligibility of an exhibitor, the decision of the committee shall be final.
2. Unless the show schedule specifically states otherwise, any plant, fruit, flower and vegetable exhibited in the competition must be the property of the person in whose name it is entered. It must have been grown by the exhibitor, or cared for by the exhibitor for at least three months prior to the show date.
3. All entries are accepted on condition that the committee is satisfied that the above rule has been adhered to.
4. The committee shall appoint the Judges whose decision shall be final in all cases. All exhibits may be cut and tested by them and they may withhold prizes, or award additional prizes at their discretion.
5. No one shall enter more than one exhibit in each class.
6. All exhibits must contain the number of items specified, and be in accordance with the description given in the schedule. Any exhibit that is not in accordance with the schedule will be disqualified.
7. All exhibits must be staged between 9.30am and 11.00am and not removed until 3.15pm. Any exhibit not removed will be auctioned at 3.30pm.
8. Entries must be on the form attached and forms must be sent to the secretary before the show. No forms will be accepted after **1200 noon** on **Friday 1st April**. Each competitor must use a separate entry form.
9. All cut flowers must be staged in vases supplied by the club, unless stated otherwise. These will be available on the day.
10. All exhibits, personal property etc. shall be left at the exhibitor's risk and the club shall not be held responsible for loss or damage from any cause whatsoever. Should the show not proceed for any reason, no exhibitor shall have any claim on the club.
11. Competition labels must be collected from the show secretary and attached to the exhibits between 9.30am and 11.00am on the day of the show.
12. All cups awarded may be kept until one month before the next Show when they should be returned to the organisers.

