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BARCOMBE'S
SPRING
FLOWER AND PRODUCE SHOW

Saturday 1st April 2023

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 31st March.
Forms, together with fees, should be
handed in to Barcombe Village Shop.

Event supported by Barcombe Garden Club

The Flower Show thanks all of the following for their kind and generous support. Without their help, 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
Barcombe Village Stores

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 first place, two for second place, one for third place)

HOW TO ENTER

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

Cheques should be made payable to 'Barcombe Flower Show'

PLEASE REMEMBER - ENTRIES CLOSE AT NOON ON FRIDAY 31st March 2023

Schedule – Classes

Flower Section

Class	Item	Quantity	Comment
1	Trumpet daffodil	Three of one variety	Trumpet <i>longer</i> than petals
2	Trumpet daffodil	One specimen bloom	Trumpet <i>longer</i> than petals
3	Trumpet daffodil	Three of one variety	Trumpet <i>shorter</i> than petals
4	Trumpet daffodil	One specimen bloom	Trumpet <i>shorter</i> 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, 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	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	Table Arrangement		Maximum width 305mm (1ft)
26	Easter Bonnet, decorated		
27	Bunch of Spring Flowers*		With foliage, tied with ribbon or equivalent.
28	Arrangement in a teacup		

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

Cookery Section

29	Victoria sponge		
30	Gluten Free Cake		
31	Easter Biscuits	Five	<i>See recipe on next page</i>
32	Simnel cake		
33	Savoury Scones	Five	
34	Coffee and walnut tray bake	Five pieces	
35	Quiche		Own choice of filling
36	Hot Cross Buns	Five	
37	Bread	One Loaf	Made <i>entirely</i> in a breadmaker
38	Plaited Loaf	One	
39	Soda Bread	One Loaf	

Recipe for Easter Biscuits

Ingredients

- 200g/7oz softened butter, plus extra for greasing
- 150g/5½oz caster sugar
- 2 large egg yolks
- 400g/14oz plain flour, plus extra for dusting
- 1 level tsp ground mixed spice
- 1 level tsp ground cinnamon
- 2–4 tbsp milk
- 100g/3½oz currants
- Caster sugar, for sprinkling

Method

1. Preheat the oven to 180C/160C Fan/Gas 4.
2. Lightly grease two baking trays lined with baking paper.
3. Measure the butter and sugar into a bowl and beat together until light and fluffy. Beat in the egg yolk. Sieve in the flour and spices and add enough milk to make a fairly soft dough. Bring together, using your hands, to make a soft dough.
4. Add the currants then knead lightly on a lightly floured work surface. Roll out to a thickness of about 5mm/¼in. Cut into rounds using a circular cutter. Place on the prepared baking trays. Sprinkle with caster sugar.
5. Bake in the preheated oven for 15 minutes, or until pale golden brown. Keep a careful eye on the biscuits – it doesn't matter if you open the oven door to check. Sprinkle with more caster sugar and lift onto a wire rack to cool. Store in an airtight container.

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 Section

Three sections, each for classes Under 8 yrs; 8–12 yrs; over 12 and Adult

47	A crown fit for a King		Anything goes!
48	A map of Barcombe	A3/A4	Using felt tip pens
49	A Pipecleaner Creature		
50	An 'Up-cycled' Garment		A secondhand garment, re-worked to be another garment or accessory

Photography Section

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

Class	Theme	Comment
51	Barcombe in Winter	Max size 175cm x 125cm (7in x 5in)
52	Tree Roots	Ditto
53	A Misty Scene	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.

Judge 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 artists and the Barcombe Art Group. There will be an opportunity to buy!

Children's Sections

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

Flowers and Craft

Class	Theme	Comment
54	Decorated Stone	
55	Collage with a Coronation theme	Size A4
56	A computer-generated poster for a Disco	
57	Spring Flowers in a Jam Jar	

Cookery

Class Theme **Quantity** **Comment**

58	Iced sponge cake	Diameter 18cm/7in	To be judged on decoration only
59	Chocolate Brownies	Five	
60	Easter Biscuits	Five	Iced

Family Section

61	A Scarecrow	Must be portable! Bring it to the Hall for display.
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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 **12 noon on Friday 31st March**. 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.

