



BVHS & Gardening Club Committee

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Glebe Hall, Winterbourne Earls, SP4 6HA

www.bvhsgardeningclub.com

**The Bourne Valley
Horticultural Society
& Gardening Club
ANNUAL VILLAGE SHOW**

**14th July 2018
2pm - 4pm**

We are a small friendly village society that meets the first Thursday of the month at 7:30pm.
Held in the Glebe Hall, Vicarage Lane, Winterbourne Earls, Salisbury.

We would be delighted to welcome new members. Our entry fees on the night are 50p for members and £1.00 for non-members.

Membership is currently £10.00 which will entitle you to reduced show fees and social evenings. A FREE trip to a RHS Garden.

For more information, news and event dates, go to
www.bvhsgardeningclub.com

Booklet designed and created by

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- Photography
- Graphic design
- Marketing
- Videos

Rules

1. All subscribers to the Society shall be enrolled as members and as such, will be entitled to free entry to the Flower Show, on production of a membership card.
2. All exhibits must be the genuine production of the exhibitor. Pot plants - in division 3 - must have been in the exhibitor's possession for no less than four months.
3. The judges are authorized to withhold or modify the prizes, if they consider the works unworthy or insufficient in number: their decision will be final.
4. Any protests against the awards must be lodged with the Show Secretary, no later than 3pm. If the protest is upheld, results will be amended accordingly.
5. The exact number of articles mentioned in the Schedule must be exhibited, or the exhibit is disqualified.
6. No one may make more than one entry in each class.
7. The quantity of each variety in Class 1 shall be as follows :-
6 pods of peas and beans, radishes, spring onions and shallots
4 artichokes, carrots, leeks, onions, potatoes, and tomatoes
3 beetroot, courgettes, parsnips, peppers (sweet), and turnips
2 aubergines, cabbage, cauliflower, celeriac, celery, cucumber, lettuce and marrow.
NB: Space to be filled should not be more than 2 feet /60cm square.
8. The committee will take every care of the exhibits but will not be responsible for any loss or damage.
9. Entries must be made on the form provided, with each entrant on a separate form. The entry forms may be given, together with the fees, on any day ahead of the Wednesday Entries Evening, either to the Show Secretary or to a committee member. The final option is that you must take entries and fees to the Glebe Hall between 6:30pm and 8pm on the Wednesday before the show. No entry will be accepted after this time.
10. Entries must be staged from 8am to 10am on the Saturday of the Show. The Hall must be cleared at 10am in order for judging to begin at 10:15am.
11. Awards will be presented at the Show, starting at 3:30pm
No exhibits may be removed before the prize-giving has been completed.

Points will be awarded as follows:

Class 1: 8-6-4

All other classes: 4-3-2

Maximum points value for Classes 1, 23 and 28:

20 points: Carrots (long), Cauliflower, Leek, Onion (over 250g), Parsnip, Potato, Pea

18 points: Aubergine, Beans (runner), Carrot (other than long), Celery, Cucumber, Tomato, Shallots (culinary)

15 points: Artichokes, Beans (broad), Beans (dwarf), Beetroot, Cabbage, Celeriac, Lettuce, Marrow, Onion (under 250g), peppers (sweet), Turnip

12 points: Courgette, Lettuce (loose leaf), Shallots (pickling)

10 points: Radish, Spring Onion



Division 1 - Vegetables



Reed Challenge Cup - Overall Most Points

Class

- | | | |
|----|--|----------|
| 1 | Best collection of five distinct varieties (see Rule 7) | |
| 2 | Potatoes - White | 4 |
| 3 | Potatoes - Coloured | 4 |
| 4 | Onions with tops and roots | 3 bulbs |
| 5 | Onions under 250g in weight, shown with tops & roots | 3 bulbs |
| 6 | Shallots - pickling - under 30mm diameter (P) | 9 bulbs |
| 7 | Shallots - culinary (P) | 9 bulbs |
| 8 | Beans - Dwarf, French, or stringless | 6 pods |
| 9 | Beans - Broad | 6 pods |
| 10 | Beans - Runner | 6 pods |
| 11 | Peas | 3 |
| 12 | Carrots - long pointed | 3 |
| 13 | Carrots - other than long pointed | 3 |
| 14 | Marrow - under 380mm long | 1 pair |
| 15 | Courgettes - 100mm to 200mm long, with flowers | 1 pair |
| 16 | Cucumber | 1 pair |
| 17 | Cabbage - green with approx 75mm of stalk | 1 pair |
| 18 | Lettuce - cabbage with root | 1 pair |
| 19 | Lettuce - other than cabbage - with root | 1 pair |
| 20 | Tomatoes - larger varieties | 4 |
| 21 | Tomatoes - cherry (P) | 6 |
| 22 | Any other vegetables (i.e. except those in classes 2-22 & 24-28) | 1 pair |
| 23 | Beetroot - with approx 75mm of foliage | 3 |
| 24 | Rhubarb - with leaves trimmed back to approx 75mm | 3 stalks |
| 25 | Rhubarb - longest stalk | |
| 26 | Collection of herbs, 3 only from the following list, staged in water and named: Balm, Basil, Chervil, Dill, Fennel, Hyssop, Marjoram 'pot' or sweet), Mint, Parsley, Rue, Rosemary, Sage, Savoury (winter or summer), Tarragon, Thyme. | |
| 27 | Salad collection - Two only of each of five varieties from the following: Lettuce, Radish, Tomato, Beetroot, Peppers, Cucumber, New Potato, Carrot, Spring Onion. Complete vegetable to be shown, displayed on a large plate. | |

Notes: Only classes marked with (P) require display on plates.
Plates will be provided at Registration.

Division 2 - Fruit

Skymme Cup - Overall Points

Class

28	Gooseberries	(P)	12
29	Currants - black	(P)	12 strings
30	Currants - red	(P)	12 strings
31	Raspberries - with stalks	(P)	12
32	Longberries - with stalks	(P)	12
33	Strawberries - with stalks	(P)	12
34	Mixed soft fruit - with stalks	(P)	min 3 varieties

Notes: Only classes marked with (P) require display on plates.
Plates will be provided at Registration.

- 44 Carnations - border, including picotees, 5 stems
- 45 Pinks - 1 vase, 5 stems
- 46 Lily - 1 spike (only genus liliun)
- 47 Perstemons - 3 stems
- 48 Dahlia - 1 bloom
- 49 Dahlias - 5 blooms, mixed
- 50 Annuals and/or Biennials - 3 vases, 1 variety per vase, 3 stems per vase
- 51 Perennials - 3 vases, 1 variety per vase, 3 stems per vase, no shrub
- 52 Pansies - 9 bloom heads shown separately (see notes below)
- 53 Members only - Plant from plug
- 54 Pot plant - flowering
- 55 Pot Plant foliage
- 56 Mixed Garden Flowers - 1 vase (no shrubs)

Notes:

- All flowers must have their stems in water. Please use proper containers, not milk bottles, etc.
- Pansies (Class 52) are normally shown on a circular board, with holes for stems
- Pot plants (Classes 53-55) must be in a pot diameter 7.5" (19cm) max and must have been in owner's possession for a minimum of 4 months
- Plug purchased from BVHS/Gardening Club (Class 53)
- Bikini vases will be available at Registration

Division 4 - Flower-Arranging

Judd Cup

Class

- 57 A petite arrangement in an egg cup. Space allowed 10" x 10" x 10" x 10"
(25cm x 25cm x 25cm x 25cm)
- 58 An exhibit 'Silver anniversary'. Space allowed 15" x 15" (38cm x 38cm) height unlimited
- 59 An exhibit with accessories, to depict "My Favourite Book." Title card included.
Space allowed 30" x 24" (75cm x 60cm) x height unlimited

Notes for classes 57 - 59:

- Flowers and foliage may be bought
- A table will be provided for final preparation of entries
- All arrangements will be displayed on the tables covered with the ivory coloured cloth



Division 5 - Wines & Spirits



Grice Cup

Thetford Cup - Best in Show

Class

- 60 Wine - medium, flower, white or golden
- 61 Wine - dry, white or golden
- 62 Wine - dry, red or rosé
- 63 Wine - elderberry or other fruit
- 64 Wine - sweet, white or golden
- 65 Wine - red or rosé
- 66 Sloe Gin - one bottle, easy open
- 67 Alcoholic Summer Punch - one bottle, easy open

Notes:

- Wines must be in clean, clear, colourless bottles, preferably punted.
- Only flanged stoppers with white plastic tops may be used.
- Plain labels 50mm x 32mm (2"x1.5"), should be affixed 25mm (1") above the base of the bottle.



Division 6 - Domestic



Pitt Cup

Class

- 68 A Victoria Sandwich - 3 eggs, not decorated, jam filling only, caster sugar sprinkled
- 69 Banana & Brazil Nut Loaf (see recipe on page 9)
- 70 Treacle Tart - 20cm Diameter (home made pastry base)
- 71 3 Crumpets
- 72 Any savoury item
- 72 Any sweet item with an unusual flavour
- 74 Marmalade - any variety, 1 jar
- 75 Jam - 2 varieties, 1 jar of each
- 76 Savoury Spread - 1 jar
- 77 Curd - any variety, 1 jar
- 78 Chutney - any variety, 1 jar
- 79 Pickle - any variety, 1 jar
- 80 Jelly - any variety, 1 jar
- 81 6 eggs - any size or colour (from own poultry, please name breed of bird) NB: 1 egg will be opened
- 82 Men Only - Brownies, 5 squares

Notes for classes 68 - 82:

- For hygiene please cover food with clear bags or cling film in Classes 68 - 73 and Class 82
- Items in Classes 68-73 and 81 - 82 must be displayed on plain white plates supplied by BVHS at time of entry or during staging.
- For Classes 74-80 please use plain jars and only approved covers. Trade jars are not acceptable.
- Preserves, other than those containing vinegar, must have new twist top lids or wax disc and cellophane, never both.
- Vinegar preserves must be kept for at least 2 months before showing, and jars must have plastic lining or be pliable plastic as in traditional jam jars. Do not use cellophane covers or wax discs.
- Labels on all jars must be plain white and must state the name of the preserve and the full date of making (day, month and year).

Banana & Brazil Nut Loaf Recipe (69)

Ingredients and Equipment:

100g (3.5oz) Brazil nuts, roughly chopped
200g (7oz) unsalted butter, plus extra for greasing
300g (10.5oz) soft light brown sugar
4 eggs
300g (10.5oz) plain flour plus extra for dusting
0.5tsp ground cinnamon
0.5tsp ground ginger
0.5tsp ground cloves
2tsp baking powder
3 ripe medium bananas
One 900g (2lb) loaf tin

1. Preheat the oven to 170°C (325°F) gas mark 3, then grease the loaf tin with butter and dust with flour.
2. Spread the chopped Brazil nuts evenly over a baking tray. Toast the nuts in the oven for 5-10 minutes, checking often as they colour quickly. Once toasted remove and set aside to cool completely. Leave the oven on.
3. In a freestanding electric mixer with the paddle attachment or using a hand-held whisk, cream the butter and sugar together until light and fluffy. Add the eggs one at a time, mixing well and scraping down the sides of the bowl after each addition.
4. In a medium bowl, mix together the dry ingredients and 60g (2oz) of the toasted nuts. Add the dry ingredients to the butter and egg mixture. Mix on a medium speed, making sure the ingredients are well incorporated.
5. Mash the bananas in a bowl using a fork, then add to the batter and mix well.
6. Pour the batter into the prepared loaf tin. Sprinkle the remaining toasted nuts over the top of the raw loaf.
7. Bake for approximately 1-1.25 hours or until a skewer inserted into the centre comes out clean. If the top of the loaf is browning too quickly, cover with foil and continue to bake. Allow the loaf to cool a little before turning it out of the tin onto a wire rack to cool completely.



Division 7 - Photography



Nathaniel James Cup

Vicar's Trophy - Vicar's choice

Class

- 83 A photograph of any landscape scene
- 84 A photograph of any form of transport
- 85 A photograph of a well known building
- 86 A photograph of a woodland scene
- 87 A photograph of nature's colours

Notes:

- Photograph size should not exceed 7" x 5" (18cm x 13cm)
- Photographs should be mounted on paper to prevent damage as drawing pins may be used to display photographs on a display-board
- Photographs must not have been exhibited at any of our previous shows
- Photographs must not be photo-shopped



Division 8 - Craft



Sankey Award - Overall Most Points

Earls Manor Trophy - Best in Show

Class

- 88 A hand-knitted garment
- 89 A handmade toy
- 90 A piece of cross-stitch, if applicable not to exceed 18"x22" (45cmx55cm) including frame
- 91 A piece of handmade embroidery
- 92 A handmade card for any occasion
- 93 A piece of homemade quilting - displayed not to exceed 18"x18" (45cm x 45cm)
- 94 A handmade piece of crochet
- 95 A pencil drawing on paper no larger than A4

Note: Craft entries must not have been exhibited at any of our previous shows.



Division 9 - Children's Classes



Grace Staff - Classes 97 - 104

Daphne Adlem Cup - Schools' Best Trug

Class

- 96 A trug of mixed produce from the school garden (preferably with a photo of the children gardening)
- 97 4 years and under only - Painted pebble
- 98 4 years and under only - a coloured drawing of "Out of my window"
- 99 5-14 years only - A picture of a tree with the name of the tree
- 100 5-14 years only - A plant grown from seed
- 101 5-14 years only - Bake and decorate a gingerbread person
- 102 5-14 years only - Make an insect hotel
- 103 5-14 years only - A miniature garden in a seed-tray
- 104 5-14 years only - A photograph of "Nature" using a mobile device, size of photo not to exceed 7"x5" (18cm x 13cm)

Note:

- The age of the entrant on Show Day should be shown but not the name.
- No entrance fee is payable for the Children's Division.

Prizes

Unless otherwise specified, prizes will be awarded as shown below:

Overall winners Children's Division 9:

1st - £1.00

2nd - 75p

3rd 50p

Individual class winners, Children's Division 9:

50p will be awarded to the winner.

All other entrants will receive a consolation prize.

2018 Timetable for Entries

Entries

Show entries must be made on the form provided (one form per entrant, although photocopies will be accepted) and either given to the Show Secretary or a committee member (see back of this schedule) together with entry fees before 11th July - last entry forms with fees brought to the Glebe hall on Wednesday 11th July 2018 between 6:30pm and 8pm.

Staging

The Glebe Hall (Winterbourne Earls, SP4 6HA) will be open for staging on Saturday 14th July between 8am and 10am. The Hall must be cleared in order for judging to commence at 10:15am.

Exhibitors are requested to write the variety of their entries on their entry cards at the time of staging as visitors find this of considerable interest.

Entry fee

Class 1: BVHS members 50p
 Non-members £1

All other classes: BVHS members 25p
 Non-members 75p

Children's division: Free

Non-members may join the BVHS when submitting entry-forms at a cost of £5 for the year.

Disclaimer

The committee will take every care of the exhibits but will not be held responsible for any damage. Car-parking will be available nearby but the Committee cannot be held responsible for loss or damage to vehicles or contents.

Judges

Vegetables & Fruit	Ms J Broomfield
Flowers	Mr D Shergold
Flower Arranging	Mrs S Clissold
Wines & Spirits	Mr J Gorton
Domestic	Mrs J Gush
Photography	Mr M G Woolf
Craft	Mrs A Owens
Children's Section	Mrs M Clark

Judging

Judging will be as suggested in the RHS Show Handbook 1999 except where under the schedule they obviously do not apply.

Show Secretary:
Clare Grace
01980 611939