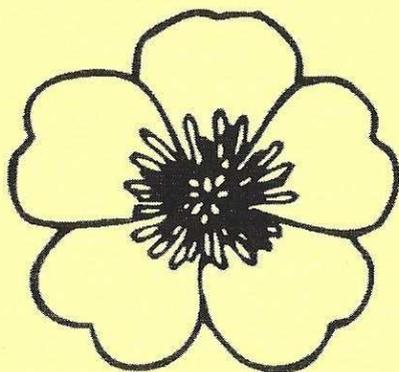


**SIBFORD
HORTICULTURAL
SOCIETY
SPRING SHOW
AND
PLANT SALE**



Saturday 16th May 2015

Sibford Village Hall 2.30-4pm

Entry Night - Village Hall

Wednesday 13th May 6.30-7.30pm

Sibford Horticultural Society

Chairman	Gillian Soden
Treasurer	John Berry
Secretary	Veronique Tyrell
Show Secretary	Veronique Tyrell
Show Committee	Helen Lamb John Berry Diana Thompson Pauline Inns Catherine Berks Valerie Law
Main Committee	Helen Lamb Judith Hitchins Diana Thompson Valerie Law

CUPS AND TROPHIES

TED WEBB TROPHY

For the most points gained in Section B

THE VILLAGE CUP

For the most points gained in Section C

ROGER POWELL CUP

For the most points gained in Section D

THE JOHN SABIN CUP

First Prize for an amateur painting or drawing

THE JUNIOR CUP

For the most points gained by a 9-13 year old exhibitor in all Sections

THE KEITH HICKS CUP

For the most points gained by 5-8 year old exhibitor in all Sections

THE S J SABIN CUP

For the most points gained by a 4 years and under exhibitor in all Sections

The Spring Cup

First Prize for men's cookery class

NOTE: All Sections are open to children, however ages will not be shown in adult classes.

SECTION 'A' – Plants and Flowers

1. A vase of spring flowers from the garden
2. A pot of spring bulbs

SECTION 'B' – Cookery

Please note: All cookery entries to be presented on a white or paper plate unless stated otherwise

1. Standard Victoria sponge with raspberry jam filling (6oz/175g mix)
2. A chocolate and orange cake. (See recipe on page 6)
3. A Vegetable Quiche
4. A 1lb/500g loaf of white bread – not made in a machine
5. 5 Granary rolls
6. A savoury loaf (e.g. ciabatta, focaccia, etc) presented on a bread board max size 30cm x 30cm
7. 5 shortbread fingers
8. Apple Cake (see recipe page 7)
9. Bara Brith (see recipe on page 7)
10. Lemon cheesecake
11. 5 Cheese scones
12. A box of vanilla fudge
13. Picnic for two in a basket 'A Day at Henley Regatta' (not to exceed 40cm x 30cm)
14. Coffee cake (**men only class**)

SECTION 'C' – Handicraft

NOTE: All classes in Section 'C' must have been produced or completed since 18th May 2013. Names not to be visible. All handicraft exhibitors in this section must be over 16 years of age, except for class 9.

1. Piece of pottery
2. A tea cosy - any medium
3. A hand knitted article
4. "I made it with one needle"
5. A piece of metal or woodwork – please state size on entry
6. A greetings card – made from any medium **excluding** computer generated
7. A cushion - any medium
8. A handicraft exhibit – please state size on entry
9. A handicraft exhibit – age 16 and under

SECTION 'D' – Photography

NOTE: Photographs may not exceed 5" x 7" (13cm x 18cm) and should be mounted on a piece of A5 paper unless otherwise stated. Class 12 will be disqualified if signed on the front.

1. Photograph – A book title with caption
2. Photograph – Trees
3. Photograph – Train(s), Boat(s) or Plane(s)
4. Photograph – Reflections
5. Photograph – Shades of red
6. Photograph – Insect(s)
7. Photograph – Garden flower(s)
8. Photograph – A Season
9. Photographs of 4 related views – mounted on one sheet and named
10. A black and white photograph – any size (one only)
11. An enlargement – any subject (max size A4, black and white or colour)
12. A painting or drawing

SECTION 'E' – Children's classes

This section is open to children residing in the villages of Sibford and Epwell at the time of the Show, and those attending Sibford village schools.

Note: All cookery entries to be presented on a white or paper plate.

4 years and under

1. A Hand Painting
2. A paper plate mask
3. A garden flower arrangement in a jam jar
4. A decorated egg box
5. 3 decorated digestive biscuits

5 years to 8 years

6. A treasure map
7. A pine cone animal
8. A posy in a novelty container
9. 3 decorated crispie cakes
10. Spring themed paper bunting. (Max length 1.5m)
11. An loom band bracelet

9 years to 13 years

12. A vase of paper flowers
13. You made it, lets see it
14. 3 butterfly cakes
15. A holiday photograph
16. Spring themed paper bunting. (Max length 1.5m)

ENTRANTS IN SECTION 'E' MUST DECLARE THEIR AGES AT THE TIME OF ENTRY FOR ENTRIES IN THEIR OWN AGE GROUP ONLY.

RECIPE

Dark chocolate and orange cake (Section B class 2)

1 orange
3 eggs
280g caster sugar
240ml sunflower oil
100g dark chocolate - melted
25g cocoa powder
250g plain flour
1.5tsp baking powder

For the chocolate ganache
200g dark chocolate - broken into pieces
225ml double cream

Pierce the orange with a skewer, cook in a pan of boiling water for 30 mins. Remove and whizz the whole orange in a food processor. Discard any pips then leave to cool.

Heat the oven to 180C. Butter and line the base of a 23cm tin (9") round cake tin. Lightly beat the eggs, sugar and oil, gradually beat in the pureed orange and cooled melted chocolate. Sift in the cocoa, flour and baking powder, mix well and pour into the prepared tin.

Bake for 55 to 60 minutes, cool for 10 mins, then turn out onto a wire rack.

Put the ganache chocolate into a heatproof bowl. Boil the cream in a pan, pour over the chocolate and stir until smooth. Allow to cool and spread over the cake.

Recipes
Bara Brith (Section B Class 9)

175g Currants
175g Sultanas
225g Light muscovado sugar
300ml Strong hot tea
275g Self raising flour
1 Egg

1. Measure the fruit and sugar into a mixing bowl. Pour the hot tea over the fruit, cover and leave overnight.
2. Pre heat the oven to 150C
3. Lightly grease and base line a 2lb loaf tin
4. Stir the flour and egg into the fruit mixture thoroughly , turn into the tin and level the surface.
5. Bake in the oven for approximately 1 hour 30 to 45 mins or until risen and firm to the touch.
6. Allow to cool in the tin for about 10 mins before turning out and leaving to cool completely

Apple Dessert Cake (Section B Class 8)

Ingredients

225g self-raising flour
1 level tsp baking powder
225g caster sugar
2 large eggs
½ tsp almond extract
150g butter, melted
250g cooking apples, peeled and cored
25g flaked almonds

Preheat the oven to 160C/fan 140C/gas 3. Lightly grease a deep 20cm loose-bottomed cake tin.

Measure the flour, baking powder, sugar, eggs, almond extract and melted butter into a bowl. Mix well until blended, then beat for a minute. Spread half this mixture in the prepared tin. Thickly slice the apples and lay on top of the mixture in the tin, piling mostly towards the centre. Roughly spoon the remaining mixture over the apples. Make sure that the mixture covers the centre well as it will spread out in the oven. Sprinkle with the flaked almonds.

Bake in the preheated oven for 1¼-1½ hours until golden and coming away from the sides of the tin.

RULES

1. Entries may be either:
 - made on the attached Entry Form with the appropriate fee, and handed to any member of the Committee,
2. Entries are restricted to:
 - Members of Sibford Horticultural Society
 - Residents of Sibford
 - Children attending Sibford village school, or residing in the village at the time of the show.
3. There will be an entry fee of 25p per class for members and 35p per class for non-members. Children's entries are free.
4. Exhibits must be staged in the hall between 8.30am and 10.45am on the Show Day. The hall will then be closed for judging.
5. The Society will not be responsible for any loss of, or damage to exhibits. Exhibits may not be removed from display until after the prize giving. Any items not cleared by 4.30pm may be disposed of.
6. The decisions of the judges shall be final.
7. Exhibits must be the property of, or have been made or grown by the exhibitor.
8. Exhibitors are restricted to one entry per Class unless otherwise stated in the schedule; professional gardeners may only enter produce from their own personal gardens.
9. Prizes or awards may be withheld from an insufficiently entered Class. Judges will only award prizes that they feel are deserved.

10. Objections or complaints regarding exhibits must be made in writing to the Show Secretary by 3.30pm on Show Day. Such documents will be adjudged by the committee and its decision will be final.
11. Infringement of these Rules will disqualify an entrant. **An exhibit not conforming to this Schedule is ineligible.**
12. If two entries in one Class are judged as equal, the sum of points will be shared equally.
13. No exhibitor will be awarded more than one cup or trophy. Should such entitlement arise, the second award will be given to the next most successful entrant.

AWARDS

NB: It was decided at AGM that due to the poor take up of prize monies for the adult classes prize money would only be awarded for the Children's classes. Adults will receive Society Certificates.

Points awarded will be:

Points awarded will be: 1st 5 points, 2nd 3 points, 3rd 2 points

Prize money will be:

Section E only (all classes) 50p 30p 20p

PLEASE NOTE

CUPS AND TROPHIES WILL BE PRESENTED AT 4.00PM.
CUPS AND TROPHIES MAY BE HELD FOR ONE YEAR ONLY,
AND MUST BE RETURNED TO A MEMBER OF THE
COMMITTEE BY NO LATER THAN ENTRY NIGHT.
PRIZE MONEY FOR CHILDREN'S CLASSES WILL BE
AVAILABLE AT 4.00PM.

HINTS AND TIPS

These are just a few points to help you if you are unsure about staging any of the classes.

If there are things that you think we have left out or want to know, please ask a committee member

Cookery

Do read the schedule and check you have the right sized tins for the recipe otherwise you could be disqualified.

Presentation

Display cakes, scones etc. On a plain white or paper plate, bread on a board and sweets in an appropriately sized box.

ENTRY FORM

Ring the class numbers of your entries. Entry fee must be enclosed with entry form.

SECTION A Name

1 2

SECTION B Name

1 2 3 4 5 6 7 8 9 10
11 12 13 14

SECTION C Name.....

1 2 3 4 5 6 7 8 9

SECTION D Name.....

1 2 3 4 5 6 7 8 9 10
11 12

SECTION E Name..... AGE.....

1 2 3 4 5

SECTION E Name..... AGE.....

6 7 8 9 10 11

SECTION E Name..... AGE.....

12 13 14 15 16

