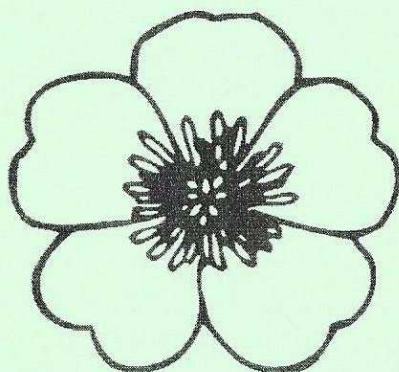


**SIBFORD
HORTICULTURAL
SOCIETY
SPRING SHOW
AND
PLANT SALE**



Saturday 20th May 2023

Sibford Village Hall 2.30-4pm

Entry Night - Village Hall

Wednesday 17th May 7.00-8.00pm

Sibford Horticultural Society

Chairman
Treasurer
Secretary
Committee

Gillian Soden
Paul Harffey
Veronique Tyrrell
Helen Lamb John Berry Diana Thompson
Carolyn White Catherine Berks Valerie Law
Ann Bishop

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

SECTION 'B' – Cookery

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

1. A standard Victoria sponge with raspberry jam filling (6oz/175g mix)
2. A Carrot cake
3. A quiche (max 10" 25cm)
4. A 1lb/500g loaf of white bread – not made in a machine
5. 5 brown bread rolls
6. An almond & polenta cake - see recipe
7. 5 brownies
8. 5 Flapjacks
9. A Bakewell tart - not iced
10. A Bara Brith
11. 5 Shortbread biscuits
12. A box of peppermint creams
13. A date and ginger cake (see recipe) **(Men only class)**

SECTION 'C' – Handicraft

NOTE: All classes in Section 'C' must have been produced or completed since 21st May 2022. Names not to be visible. All handicraft exhibitors in this section must be over 16 years of age, except for class 9.

1. A piece of pottery
2. A piece of quilting - state size on entry
3. A hand knitted article
4. An item of cross stitch
5. A piece of metalwork or woodwork – please state size on entry
6. A greetings card – made from any medium **excluding** computer generated
7. A handicraft exhibit – please state size on entry
8. 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. Classes 13 & 14 will be disqualified if signed on the front.

1. Photograph – Landscape / country scene
2. Photograph – A sunset or sunrise
3. Photograph – Texture
4. Photograph – Macro
5. Photograph – Water
6. Photograph – In the garden
7. Photograph – The beauty of trees
8. Photograph – A night photo
9. Photograph – Action
10. Photographs of 4 related views – mounted on one sheet and named
11. A black and white photograph – any size (one only)
12. An enlargement – any subject (max size A4, black and white or colour)
13. A painting or drawing
14. A painting or drawing - aged 16 or under

SECTION 'E' – Children's classes

This section is open to children residing in the villages of Sibford and Burdrop 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 cotton bud painting (max size A4)
2. An edible bracelet
3. A garden flower arrangement in a jam jar
4. 3 decorated digestive biscuits

5 years to 8 years

5. A cotton bud painting (max size A4)
6. A posy in a jam jar
7. 4 rock cakes
8. A Lego model vehicle
9. An edible necklace

9 years to 13 years

10. A cotton bud painting (max size A4)
11. 4 chocolate brownies
12. Photograph of an animal
13. An arrangement of garden flowers in an unusual container.

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

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 The Sibfords & Burdrop
 - Children attending Sibford schools, or residing in the village at the time of the show.
3. There will be an entry fee of 35p per class for non-members. Members and 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

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

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.

Date and Ginger cake

200g stoned dates finely sliced

1tsp bicarbonate of soda

75g unsalted butter

175g light muscovado sugar

2tsp ground ginger

3 large eggs

225g self raising flour

2-4 pieces of stem ginger roughly chopped

3tbs chopped crystallised ginger to decorate

Preheat the oven to 180C/160C Fan/Gas 4.

For the caramel glaze

100g caster sugar

25g salted butter

75ml double cream

Put the dates in a bowl with the bicarbonate of soda and 300ml boiling water, stir and set aside. Beat the butter and sugar in a large bowl until pale and fluffy, then beat in the ground ginger and the eggs, one at a time. Add the flour, beat well, then pour in the dates and their liquid and mix well. Pour the runny mixture into an oiled and lined 1 litre loaf tin, then scatter with the stem ginger and poke the pieces into the mixture. Put in the middle of the oven and bake for 15 minutes. Turn the oven down to 170C/150C fan/gas 3.5 and cook for 50 to 55 minutes until a skewer pushed into the centre comes out clean. Mean while make the caramel glaze. Put the sugar in a heavy-based pan over a gentle heat and melt, then increase the heat and bubble for 5 - 8 minutes to a deep golden caramel. Remove from the heat and add the butter, stirring constantly. When the butter has melted add the cream and stir until smooth and glossy. Transfer to a bowl and allow to cool to a spreading consistency. Remove the cooked cake from the oven and allow to cool for 10 minutes in the tin, then turn out onto a wire rack to cool completely. Spread the glaze over the cold cake and decorate with the crystallised ginger

Almond and Polenta Cake

150g polenta

150g ground almonds

150g caster sugar

1tsp baking powder

200g soft butter

3 large eggs

Zest and juice of 3 lemons

100g icing sugar, sifted

20g flaked almonds, toasted

Preheat the oven to 180C/160C Fan/ gas 4

Lightly grease and base line a 20cm springform tin.

Place the polenta, ground almonds, caster sugar, baking powder and butter in the bowl of a food processor and blitz together for about 30 seconds to combine. Add the eggs one at a time, whizzing after each one to incorporate well. Add the lemon zest whizz again. (you can mix by hand in a bowl) Put the mixture in the prepared tin and bake for 45 mins or until golden and coming away slightly from the edges of the tin.

Meanwhile mix the icing sugar with the lemon juice (about 100 ml) in a bowl and whisk together until smooth. When the cake comes out of the oven, use a skewer to make holes all over the top of the cake and while still warm, pour your lemony syrup over the top. Scatter the toasted flaked almonds over the top while the cake is still sticky and leave to cool in the tin.

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

SECTION B Name

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

SECTION C Name.....

1 2 3 4 5 6 7 8

SECTION D Name.....

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

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

1 2 3 4

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

5 6 7 8 9

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

10 11 12 13