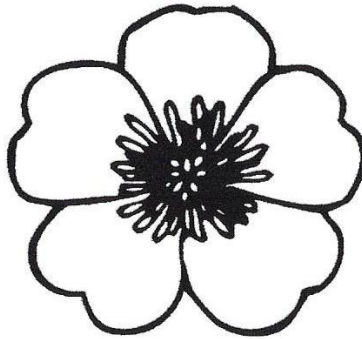


**SIBFORD
HORTICULTURAL
SOCIETY
SPRING SHOW
AND
PLANT SALE**



Saturday 18th May 2024

Sibford Village Hall 2.30-4pm

**Entry Night - Village Hall
Wednesday 15th May 7.00-8.00pm**

Sibford Horticultural Society

Chairman	Gillian Soden
Treasurer	Paul Harfey
Secretary	Veronique Tyrrell
Committee	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 coffee cake
3. A quiche (max 10"/ 25cm)
4. A 1lb/500g loaf of brown bread – not made in a machine
5. 5 white bread rolls
6. Chocolate banana bread - see recipe
7. 5 brownies
8. 5 flapjacks
9. An apricot frangipan tart
10. A bara Brith
11. 5 Shortbread biscuits
12. A box of coconut ice
13. A toska 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 8.

1. A piece of pottery
2. A piece of crochet
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 – People / person at work
6. Photograph – Wildlife in the garden
7. Photograph – The beauty of trees
8. Photograph – Flower power
9. Photograph – Movement
10. Photographs of 4 related photos taken in the Sibfords – 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 finger painting (max size A4)
2. A small tub of growing cress
3. A garden flower arrangement in a jam jar
4. 3 decorated digestive biscuits

5 years to 8 years

5. A mask
6. A posy in a jam jar
7. 4 Smartie cookies
8. A Lego model robot

9 years to 13 years

9. An insect made from recycled materials
10. 4 chocolate cookies
11. Photograph of an animal
12. 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, or made at the Village Hall on entry night.
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.

Tosca cake

For the cake	For the topping
4 eggs	
170 g caster sugar	75 g unsalted butter
200 ml double cream	75 g caster sugar
100 g unsalted butter melted and cooled	50 ml double cream
2 tsp vanilla extract	35 g plain flour
2 tsp baking powder	75 g flaked almonds
260 g plain flour	

Pre heat the oven to 200C

Put the eggs and sugar in a large mixing bowl. Whisk with an electric whisk, until the mixture is foam-like - this will take up to 10 minutes. When it is ready, it will be almost white and have doubled in volume and the batter will drop off the beaters in a figure of eight when you lift them out of the bowl.

Add the cream, melted butter and vanilla extract and fold in gently.

In a separate bowl, sift the flour and baking powder together then fold into the egg mixture.

Pour the mixture into a greased 29cm/11 inch spring form tin and bake for 30 to 35 minutes.

While the cake is baking make the topping. Put all ingredients in a sauce pan over a low heat, stir to mix and bring gently to the boil.

Remove the baked cake from the oven, spread the topping evenly over it and return to the hot oven for a further 10 to 15 minutes or until the topping is golden and slightly caramelised.

Chocolate banana bread

250 g self raising flour with a pinch of salt
150 g caster sugar
100 g unsalted butter melted and cooled
2 eggs - beaten
250 g peeled, ripe bananas
75 g dark chocolate - chopped

Pre heat the oven to 180C

Mix the flour, sugar and salt in a mixing bowl. Add the melted butter and beaten eggs.

Roughly mash the bananas with a fork (there should be some lumps) and add to the bowl.

Add the chocolate and mix together until combined.

Put the mixture into a 900 g loaf tin and bake for 55 minutes or until the loaf is golden brown.

Leave to cool for 5 minutes then turn out onto a wire rack.

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

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

9 10 11 12