

33rd BRAMLEY SHOW

The Village Hall
Saturday 17th August 2019

TIMETABLE

Staging of Exhibits	8.30 am. to 10.30 am.
Judging Commences	10.45 am.
Open to Public	2.00 pm.
Prize Giving	3.00 pm.
Auction & Raffle	3.30 pm.

Prize Giving: Councillor Rhydian Vaughan

All exhibits not collected after the Prize Giving will be auctioned

Challenge Cups will be awarded as follows :-

Chapman Challenge Cup, overall winner

The Bill Davies Memorial Challenge Cup, winner in the Photographic Division

The Andrews Challenge Cup to first time winner in the Art Class

The Reed Challenge Cup, overall winner in the Childrens' Classes

The Anne Porter Vegetable Shield for the overall winner in the Vegetable Division

Other cups will be awarded in the Floral Art, Domestic and Flower Division

Prizes for "Best in Show" for Flower and Vegetable classes and Overall Winner

Rosettes by West

All exhibits must be arranged, made or grown by the Exhibitor

All Cookery Exhibits must be covered with cling-film \ clear bags

Vases will be supplied for Flower Division

Floral Art must be arranged at home. Bought flowers may be used.

ADMISSION BY DONATION

WWW.BRAMLEYSHOW.ORG.UK

Recipe

Rich Gingerbread

(for men only)

Ingredients

5 oz. Butter/marg or cooking fat.
7 oz. Flour (with plain flour use 2 level tsp baking powder)
6 oz. Black treacle or Golden syrup
4 oz. soft brown sugar
1 tablespoon water
Grated rind of 1 small lemon.
2 teaspoons powdered ginger
2 eggs

Method

Cake

1. Preheat oven to Gas mark 4, 180C or 350F.
2. Put butter, sugar, treacle and water into a pan.
3. Heat gently until the butter has melted
4. Sieve all the dry ingredients together.
5. Pour melted ingredients onto dry mixture and beat well.
6. Add the lemon rind and eggs, beat once again.
7. Line a 7inch/18cm round tin with baking paper.
8. Pour into the tin and bake for 60-75 mins, press gently in centre and if no impression is left, the cake is cooked.
9. Cool for 30 mins in the tin, then turn out onto wire rack.

When cold, ice and decorate with preserved ginger.

SCHEDULE

N.B Please ensure entries are in correct classes

The first number on each line is the class number, this is the number to quote on the Entry form.

FLOWER DIVISION

Judge Mr Michael Harvey

Annuals & Perennials

1. A vase of mixed annuals, minimum 4 varieties, grown from seed
2. A vase of mixed perennials, including shrubs, any kind or kinds
3. 3 – 5 stems of any annual, all of one cultivar.
4. A pot of summer bedding (not to exceed 25cm diameter).
5. A pot of herbs (not to exceed 25cm diameter).

Dahlias

6. 3 dahlias same type and colour
7. Specimen bloom. (1)

Roses

8. Stems of H.T. Roses. (3 mixed)
9. Stems of Floribunda Roses. (3)
10. Specimen H.T. Rose. (1)
11. Bowl of mixed Roses

Sweet Peas

12. Vase with 5 stems any variety
13. Vase of 3 stems of the same kind.

Pot Plant

All pots not to exceed 25cm (10”) diameter

14. Cactus or Succulent.
15. Flowering Plant.
16. Foliage Pot Plant.
17. 1 Double tuberous-rooted Begonia in a pot.
18. Fuchsia in a pot

FLORAL ART

Judge: Mrs. P. Morton

19. A decoration in a shoe, not to exceed 20cmx20cm/8"x8"
20. * A book or song title (labelled).
21. * 3 Flowers and foliage
22. * L-shaped arrangement.
23. * A hand held posy.

* Classes 20,21,22 & 23 - width and depth not to exceed 50cm/20"

VEGETABLE DIVISION

Judge: Mr Michael Harvey

24. Potatoes. (5 white)
25. Potatoes. (5 red)
26. French Beans dwarf or climbing (5)
27. Onions. (3 prepared for show, to pass through a 3" ring)
28. Long carrots. (3)
29. Short carrots. (3)
30. Runner Beans. (5)
31. Beetroot. (3 of one variety)
32. Shallots. (5)
33. Cucumber. (1)
34. Any other vegetable not in the schedule (up to 3 different entries allowed).
35. Tomatoes with calyx. (5)
36. Dish of 5 small fruited, plum / novelty Tomatoes with calyx.
37. Matched pair of courgettes not to exceed 6"
38. A misshapen vegetable.
39. Collection of 5 vegetables within a 40x23cm (15" x 9") approx - seed tray.

FRUIT DIVISION

40. Eating Apples. (5)
41. Cooking Apples. (5)
42. Dish of 12 Blackberries with calyx. (Wild)
43. Dish of any other fruit (up to 3 different entries allowed).
44. Plums (5)

HANDICRAFT

Judge: Mrs A Kimber

An item not previously exhibited, only one item per class

45. A 3D fun scene of crochet or knitting to fit board 30cmsx30cms.
46. A small quilted article.
47. Charity article – Knit or crochet a lap blanket approx 65cmsx 55cms as a single item or collection of squares.
48. An item made with beading.
49. An article of handicraft in hard material, e.g. cane, wood, metal, or pottery.
50. Something new from something old (brief description)

PHOTOGRAPHY

Judge: Mr Paul Molton

Photos not previously exhibited

Entries limited to 2 exhibits per class. Not to exceed 7” x 5” in either direction.
Not mounted.

51. Spring.
52. Festival.
53. Bricks and mortar.
54. Skyline.
55. Close up.

PAINTING OR DRAWING-any medium

(Not previously exhibited, must be titled on the day)

Judge: Mrs Antonia Dewhurst

56. Transport.
57. Through the gate.
58. Still life.
59. Reflection.

DOMESTIC

All entries to be labelled with ingredients

Judge: Mrs M. Bushell

60. Carrot Cake (see recipe)
61. Flavoured bread.
62. Rock Cakes (5) - not to use cake mix
63. Pate - 7 or 8 cm ramekin (meat, fish, or vegetable)
64. Custard Tarts (5)
65. Pasty (2) - (any filling)
66. Lemon Drizzle Cake (use your own recipe)
67. * Jar of jam, or jelly. (use jam pot covers not lids)
68. * Jar of chutney.
69. * Jar of marmalade.
70. For men only, Rich Ginger Bread (see recipe)

* Classes 67,68,69 up to two different entries allowed per class.

CHILDRENS' CLASSES

(Age 3 – 5 : 6 - 8 : 9 – 11)

Must state age on entry form

71. A flower arrangement in an unusual container.
72. A dish of 4 decorated cup cakes. (mix can be used)
73. A boat made from fruit and/or vegetables.
74. A collage – not to exceed A4 size.
75. A useful object made from recycled materials.
76. A computer generated greetings card.
77. Any vegetable grown from seed.
78. Any flowers grown from seed.
79. The potato competition.
80. A photograph (Any subject).
81. A painting (Any subject).

Carrot Cake

Ingredients

75gm/3oz self raising flour
100gm/4oz caster sugar
A pinch of salt.
½ tsp cinnamon
½ tsp bicarbonate of soda
60ml/2floz oil
1 egg
75gm/3oz grated carrots

Topping

100gm/4oz cream cheese
50gm/2oz butter
50gm/2oz icing sugar
Chopped nuts
A few drops vanilla essence

Method

1. Preheat oven (Gas mark 4, 180C, 350F)
2. Grease an 18cm/7inch square cake tin and line with baking paper.
3. Sift the first 5 ingredients into a bowl, then beat in the oil and egg.
4. Mix in the grated carrots.
5. Put the mixture into the prepared tin and bake in the middle of the preheated oven for 45mins or until firm.
6. Turn the cake out onto a wire rack to cool. When cold slice it carefully through the middle ready for the filling and the topping.
7. Cream together all the topping ingredients except the nuts. Divide the mixture and sandwich the two pieces of cake together with half of it. Spread the rest over the top and sprinkle with nuts.

ENTRY FORM

Entry forms to be returned to the address below,
before 12 noon, Friday 16th August, 2019

9, Longbridge Road,
Bramley,
TADLEY. RG26 5AN
Tel : 01256 881691

Have you previously entered the Bramley Show Yes / No

I wish to enter the following classes (insert class numbers only)
at 25p per adult, 10p per child, per exhibit

Class numbers

Number of entries	Money sent

(Block letters please)

First Name Surname.....

Address

.....

Post code.....

E-mail.....

Telephone no.....Age if under 16

All exhibitors cards to be collected at the HALL on Show Day