

31st BRAMLEY SHOW

The Village Hall
Saturday 19th August 2017

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: Mr 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 overall 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

Recipe

Chocolate Orange Cake

(for men only)

Ingredients

2 tablespoons cocoa powder
2 tablespoons of hot water
4 oz. butter
5 oz. caster sugar
2 beaten eggs
4 oz. S.R. sifted flour
Grated rind of 1 orange
1 tablespoon of orange juice

Chocolate Icing

2 oz. plain chocolate
1 oz. butter
1 oz. icing sugar

Method

Cake

1. Blend cocoa and hot water and leave to cool.
2. Cream butter and sugar together until fluffy.
3. Beat in the cocoa mixture.
4. Beat in eggs with a little flour.
5. Fold in remaining flour, orange rind and juice.
6. Turn in to lined and greased 7" tin.
7. Bake in a moderate oven (Gas mark 4, 350F, 180C) until firm to touch.
8. Turn onto a wire rack to cool.

Icing

1. Melt chocolate in a bowl over hot water then beat in the butter.
2. Remove from heat and add icing sugar.
3. Quickly spread over top of cake and mark into swirls using a palette knife.

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. Cosmos , 5 stems.,

Dahlias

4. Pompom Dahlias, (under 2" dia.), any colour. (3)
5. Decorative Dahlias, any colour. (3)
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 9" (23cm) 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 miniature arrangement not to exceed 8"x8"
20. * An arrangement in an unusual container.
21. * Three flowers and foliage.
22. * An arrangement of herbs.
23. * An arrangement of foliage and berries in a basket.

* Classes 20,21,22 & 23 - width and depth not to exceed 18"

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. Longest Runner Bean. (1)
39. Collection of 5 vegetables within a 15" x 9" 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. An item of crochet or knitting.
46. An article of embroidery, cross stitch or tapestry, kit or non kit.
47. Pom-pom hat for charity (knitted) Phone 01256 881691 or 01256 881296 for pattern.
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 Ian Evett

Photos not previously exhibited

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

51. Sunny or cloudy day.
52. Amusing sign.
53. Working parts of machinery.
54. A view from underneath.
55. A pair of (One photo)

PAINTING OR DRAWING

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

Judge: Mrs Antonia Dewhurst

56. Abstract Painting (any medium)
57. Black and white (or any other monochrome)
58. Through a window or door.
59. Harbour scene.

DOMESTIC

Judge: Mrs M. Bushell

60. Apple Streusel cake. (see recipe)
61. Bread rolls (brown or white) (5).
62. Cup Cakes (5 decorated) - not to use cake mix
63. Fruit scones (4)
64. Biscuits, any kind. (6)
65. Quiche - 7" diameter.
66. Victoria Sponge, raspberry jam filling.
67. * Jar of jam, or jelly. (use jam pot covers not lids)
68. * Jar of chutney.
69. * Jar of marmalade.
70. For men only, Chocolate Orange Cake (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. Miniature farm in a seed tray.
72. A dish of 4 decorated cup cakes. (mix can be used)
73. A vehicle made from fruit and/or vegetables.
74. A Lego Model – not to exceed A4 size base, any height.
75. A useful object made from recycled materials.
76. An A4 sized collage.
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).

Apple Streusel Cake

Ingredients

3 medium apples (450)g
1 tablespoon caster sugar.
60 ml water.

Cake

185g butter softened.
165g caster sugar.
2 eggs.
335g S.R. flour.

Cinnamon streusel topping

110g plain flour
3 teaspoons ground cinnamon
60g butter, chopped.
75g brown sugar
2 teaspoons water approx.

Method

First prepare the streusel topping. Combine the flour and cinnamon, rub in the butter and then stir in the sugar. Mix in enough of the water to make the mixture come together in a ball, cover with cling film and freeze for 30 mins.

1. Grease deep 23cm(9”) square cake tin: line base with baking parchment.
2. Peel, core and quarter apples, slice thinly: combine apple, sugar and water in a medium saucepan, and bring to the boil. Reduce heat and simmer, covered for about 10 minutes until apple is tender, drain well and leave to cool.
3. Beat butter and sugar together until light and fluffy. Slowly add eggs beating well, and fold in flour. Add a little milk if required for a dropping consistency.
4. Spread two-thirds of the mixture evenly over the base of prepared tin, top evenly with the cooked apple, then spread with remaining cake mixture. Coarsely grate streusel topping mixture before sprinkling on unbaked cake.
5. Bake cake in moderate oven for about 50 mins. Allow cake to stand for 5 mins then turn onto a wire rack to cool, with streusel topping at the top.

ENTRY FORM

Entry forms to be returned to the address below,
before 12 noon, Friday 18th August, 2017

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

Have you entered before at 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)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