

28th
BRAMLEY SHOW

The Village Hall
Saturday 30th August 2014

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: Miss Priscilla Hungerford

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 Toogood Challenge Cups, winners in Adult & Childrens' Christian Art Classes

The Sam Bruce Cup, winner of Childrens' Poster painting

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

Rosettes by West

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

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

Cherry Cake

(Men only)

Ingredients

6oz butter (175 g)
6oz caster sugar “
8oz self-raising flour (225 g)
A pinch of salt
3 large eggs
5oz glace cherries quartered (140g)
A little milk if necessary

Preheat oven to 170 C/340 F/Gas 3.

Grease and line a 7” round tin.

Cream butter and sugar until fluffy and pale in colour.

Beat in eggs.

Sift flour and salt, and fold, with the cherries, into the mixture. Add a little milk if mixture is very stiff. Turn into prepared tin and spread evenly.

Bake at a touch lower temperature for 1¼ hrs or until a knife comes out clean

Cool on a rack

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 Doug Richards

Annuals & Perennials

1. A vase of Annuals, any kind or kinds, grown from seed
2. A vase of Perennials, including shrubs, any kind or kinds
3. Asters, (any type) (6)

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"

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. An arrangement in a small wine glass
20. "Colour me Green"
21. "Mirror Image"
22. "Framed"
23. Decorated Gift

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

VEGETABLE DIVISION

Judge: Mr Doug Richards

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 over 3.5")
29. Short carrots. (3 between 2 and 3.5")
30. Runner Beans. (5)
31. Beetroot. (3 of one variety)
32. Shallots (5)
33. Cucumber. (1)
34. Any other vegetable not in the schedule.
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 Beans (combined length). (2)
39. Collection of 5 vegetables (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.
44. Plums (5)

HANDICRAFT

Judge: Mrs A Kimber

An item not previously exhibited

45. Any quilted or patchwork article
46. An article of embroidery, cross stitch or tapestry, kit or non kit.
47. Knitted toy
48. Something new from something old (brief description)
49. An item or set of jewellery
50. An article of handicraft in hard material, e.g. cane, wood, metal, or pottery.

PHOTOGRAPHY

Judge: Mr K Polwin

Photos not previously exhibited

51. Historic building/buildings
52. Opposites
53. Guess the song (Title)
54. Waterers edge
55. Up Close

Entries limited to 3 exhibits per class. Not to exceed 7" x 5" in either direction

PAINTING OR DRAWING

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

Judge: Mrs Antonia Dewhurst

56. A Painting (any medium)
57. Gardeners' Delight (any medium)
58. Still Life
59. A Portrait

CHRISTIAN ART, FOR CHALLENGE CUP

(Not previously exhibited, must be titled)

60. A sculpture, painting or drawing

DOMESTIC

Judge: Mrs M. Teal

61. Tropicana Cake (see recipe)
62. Hand-made bread (brown or white),
63. Cup Cakes (5 decorated) - not to use cake mix
64. Fruit scones (4)
65. Biscuits, any kind. (6)
66. Sausage rolls, not more than 3" long.(4)
67. Victoria Sponge, raspberry jam filling.
68. Jar of jam, (use jam pot covers not lids)
69. Jar of chutney.
70. Jar of marmalade.
71. For men only, Cherry Cake (see recipe)

CHILDRENS' CLASSES

(Age 1 – 8 : 9 – 11 : 12 – 15)

Must state age on entry form

72. Miniature moonscape in a ½ seed tray.
73. A dish of 4 decorated cup cakes. (mix can be used)
74. Decorated fruit / vegetable to represent a dinosaur
75. A Lego Model – not to exceed A4 size base, any height.
76. A poster for Bramley Show 2015, size A4.
77. Toogood Challenge Cup for Christian Art.
78. Useful object made out of recycled material.

PAINTING OR DRAWING

For 12 – 15 year olds

79. Still Life - in any medium
80. A Painting - in any medium
81. A Portrait
82. A Collage, A3 max.

GROUP ENTRY

83. A Magic Garden,1 metre square, max.

Tropicana Cake

Ingredients

4 oz butter
4 ½ oz caster sugar
3 eggs
4 ½ oz self-raising flour
½ tsp baking powder
1 oz desiccated coconut
Rind of lemon, pared and chopped, not grated, leaving a few strands for decoration (save juice)
3 ½ oz Crushed pineapple, well drained
2 large eggs
Approx. 2 oz Icing sugar for lemon icing

Method

Preheat the oven to 180C /Gas 4 / fan oven 160C
Butter and line a 7" round cake tin.
Cream butter and sugar until pale & fluffy, lightly whisk eggs and fold into mixture.
Add flour, coconut, pineapple, and lemon rind.
Pour mixture into cake tin.
Bake for 40 – 45 minutes or until knife comes out clean.
Turn out onto wire rack to cool.
Mix lemon juice with icing sugar, until slightly runny, spread on top of cake and decorate with lemon rind and a little coconut.

ENTRY FORM

Entry forms to be returned to the address below,
before 12 noon, Friday 29th August, 2014

7, Ringshall gardens
Bramley,
TADLEY.
RG26 5BW
Tel : 01256 881529

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

Age if under 16

First Name (Block letters)..... Surname.....

Address
.....
.....

Post code.....

Telephone no.....

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