

**SEAFORD & DISTRICT  
HORTICULTURAL SOCIETY**

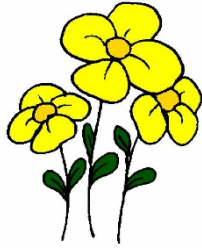
Present their

**ANNUAL SHOW**

**SATURDAY 2nd August**

At

**CHYNGTON METHODIST CHURCH, MILLBERG ROAD, SEAFORD, BN25  
3ST**



**1.30PM-4PM**

Entrance: £1 Adults Children free



[Refreshments / Plant Stall / Paul Cox Sculptor / Local Honey/ Local Crafters](#)

**There are over 90 classes available to enter  
To enter a class in the Show use the form in the Society's Programme or  
collect from Fotobox**

**SEAFORD & DISTRICT HORTICULTURAL SOCIETY  
2025 ANNUAL SHOW CUPS, AWARDS & TROPHIES  
(2024 WINNERS SHOWN)**

- 1. THE MARTYR SILVER SALVER** In memory of Mr H.A.C. Martyr.  
Awarded for the Best Exhibit in Flower Classes 7-43 in the Main Show.  
**2024 Winner: Mr P Cheffings**
- 2. THE GARLAND SILVER CHALLENGE CUP** In memory of Mr R.H.J Garland.  
Awarded for the Highest Points for Flowers Classes 7-43 in the Main Show.  
**2024 Winner: Mrs M Smith**
- 3. THE BLOIS SILVER CHALLENGE CUP** In memory of Captain F. Blois Johnson & Miss Blois Johnson. Awarded for Highest Points for Fruit in Classes 44-46 in the Main Show.  
**2024 Winner: Mrs J Carroll**
- 4. THE PHILCOX PERPETUAL SILVER CHALLENGE BOWL**  
In memory of Mr H. J. Philcox. Awarded for Highest Points in Vegetables Classes 47-72 in the Main Show. **Classes 47-72 in**  
**2024 Winner: Mrs P Addington**
- 5. THE PARADISE PARK SHIELD.**  
Awarded for the Best Exhibit in Fruit & Vegetable in Classes 44-72 in the

Main Show.

**2024 Winner: Mrs P Addington**

- 6. THE NATIONAL VEGETABLE SOCIETY MEDAL**  
The most meritorious exhibit in the vegetable classes 47-72  
**2024 Winner: Mrs P Addington**
- 7. THE CHANDLER SILVER CHALLENGE CUP**  
Awarded for the Highest Points in Dahlias classes 7-10.  
**2024 Winner: Ms O Trimbee**
- 8. THE PETER ARMIGER MEMORIAL CUP**  
Awarded for the Best Vase in Dahlia Classes 7-10.  
**2024 Winner: Mrs P Logan**
- 9. THE NATIONAL DAHLIA SOCIETY BRONZE MEDAL**  
Awarded for the Best Vase in Dahlias ( Novice ) Class 10  
**2024 Winner: Mrs P Logan**
- 10. THE BRITISH GLADIOLI SOCIETY BRONZE MEDAL**  
Awarded for the Highest Points in Gladioli Classes 12-15  
**2024 Winners: Mrs M Smith & Ms O Trimbee**
- 11. THE HOOPER SILVER CHALLENGE CUP**  
Awarded for the Best House Plant in Bloom. Class 22  
**2024 Winner: Mrs M Smith**
- 12. THE HOPKINS SILVER CHALLENGE CUP**  
Awarded for the Best Cactus in Show Class 25  
**2024 Winner: Mrs R Williams**
- 13. THE HAYDN WILLIAMS MEMORIAL CUP**  
Awarded for the best Succulent in show Class 26  
**2024 Winner: New cup for 2025**
- 14. THE PAUL EARL ROSE BOWL**  
Awarded for the Best Hanging Basket of Flowers Class 28  
**2024 Winner: Not awarded**
- 15. THE PEG PETTITT MEMORIAL SHIELD**  
Awarded for the Highest Points in Cookery Classes 73-78  
**2024 Winners: Mrs A Jones**
- 16. THE STUART RIDLEY CUP**  
Awarded for the Highest Points in Preserves in classes 79-83  
**2024 Winner: Mrs A Jones**
- 17. THE HART BUCK SILVER CHALLENGE CUP**  
Awarded for the Highest Points in Domestic Classes 73-83  
**2024 Winner: Mrs A Jones**
- 18. THE SEAFORD RESIDENTS ASSOCIATION CUP**  
Awarded for Best Exhibit in Photography Classes 84-89  
**2024 Winner: Mrs C Cheffings**
- 19. THE MOORE SILVER GALLERY SALVER**  
Awarded for the Highest Points in Arts & Crafts Classes 90-101  
**2024 Winners: Mrs S Williams**
- 20. THE SOCIETY'S CHALLENGE CUP**  
Awarded for the Best Exhibit in Arts & Crafts Classes 90-101  
**2024 Winner: Ms O Trimbee**
- 21. THE MARION FREELOVE MEMORIAL CUP**

Awarded for the best exhibit in Art classes 99-101  
**2024 Winner: Mrs S Williams**

**22. THE BILL WEBBER MEMORIAL TROPHY**

Awarded for the Highest Points for a New Exhibitor in Horticultural Classes 7-72  
**2024 Winner: Mrs J Hullat**

**23. THE MICK BROWN CHALLENGE TROPHY**

Awarded for the Most Meritorious Exhibit in Main Show  
**2024 Winner: Mrs J Hullat**

**24. THE MORGAN SILVER CHALLENGE CUP**

Awarded for the Highest Points in show Classes 7-101  
**2024 Winner: Mrs P Addington**

**25. THE ALBERT SIMMONS MELON TRAY ( Awarded at the AGM )**

Awarded to the Exhibitor Gaining Most First Prizes but none of the above awards  
**2024 Winner: Mrs M Mansbridge**

**26. THE SEAFORD & DISTRICT HORTICULTURAL SOCIETY'S PREMIER AWARD OF THE BANKSIAN MEDAL ( Awarded at A.G.M.)**

Awarded for the most points in Horticultural Classes 7-72 (competitors are only eligible to win this award if not won it in the previous 2 years)  
**2024 Winner: Mrs P Addington**



## SHOW RULES

1. Winners of Cups & Trophies shall enter into an undertaking to return same to the Hon. Show Manager in all respects in similar condition as when delivered to him or her, by or at the September social evening. No Cups or Trophies can be won outright. They should be cleaned regularly.
2. Classes are open to members only, except where stated.
3. Person intending to exhibit must give notice to the Show Manager in writing on the proper form, marking the number of every entry in which they intend to compete, accompanied by the entrance fees, by the specified date and time as stated on the entry form.
4. Each member of the household should use a separate entry form.
5. No two exhibitors may show exhibits grown in the same garden in the same class.
6. No member of a Judge's family should be allowed to enter any class in which they are judging.
7. NOVICE CLASSES: For a member who exhibits in our show and has not previously won a 1<sup>st</sup>, 2<sup>nd</sup> or 3<sup>rd</sup> prize in that section.
8. The Chairman or Show Manager reserves the right to determine the class in which an exhibitor may exhibit.
9. No exhibitor may stage more than one entry in each class, unless stated otherwise in the schedule.
10. All foliage used with flowers must be those flowers' own foliage except where otherwise stated.

11. All Fruit, Vegetables & Domestic produce exhibits to be shown where indicated on plates or trays etc. supplied at the Show. Members own plates etc are not to be used. Flowers MUST be exhibited in vases provided by the Society.
12. All Fruit, Vegetables, Plants & Flowers exhibited must have been grown by the exhibitor. Exhibitors may be called upon to certify that such exhibits have been grown entirely by themselves, or have been in their possession for at least 12 months before the date of the Show. Pot plants should only be shown in our Shows once within 3 years. Arts & Crafts & Photographs must have been completed / taken by the exhibitor within 3 years of the date of the show and not previously exhibited with this Society. Domestic produce must have been made by the exhibitor.
13. Exhibitors will be responsible for arranging & placing each of their exhibits within the space allotted.
14. Exhibits are NOT to be advertised or priced for sale at any show during the Judging stage.
15. Rosettes will be awarded for 1<sup>st</sup> place and placed by the exhibit at time of judging. Prize money will no longer be awarded.

**Only Certificates will be awarded at the Main Show. Cups, trophies & medals will be presented at the combined A.G.M and Awards evening on 25th November.**

### Staging Times for shows

**Annual Show:** Friday 1st August between 6.30 pm & 8.00 pm.  
Saturday 2nd August between 8.00 am & 10.00 am.

**Note:** Entries not positioned ready for judging between the allotted times will not be included. Members will be given a warning reminder to clear the hall 5 minutes before the time. At the end of the above stated times the hall will be cleared of all persons not officially engaged by the Committee. No exhibitors will be admitted to the hall after it has been cleared for judging.

16. The exhibits will be judged under the current rules of the Royal Horticultural Society (RHS). The judges shall not make awards in classes where the exhibit is deemed unworthy of a prize. Where there are fewer than 3 entries in the class the 1<sup>st</sup> prize may be withheld at the judge's discretion.
17. Points for Cups will be awarded as follows:-

Classes		1st	2nd	3rd
Vegetables, Flowers, Fruit, Jam,	1 plate, vase, pot etc	4	2	1
Vegetables, Flowers, Fruit	2 plates, vases, pots	8	4	2
Vegetables, Flowers, Fruit	3 plates, vases, pots	12	6	3
Arts & Crafts and Domestic Produce		4	2	1

18. The decision of the Judges as to the relative merits of exhibits is final.
19. The Committee will take all ordinary care of entries, but will not be responsible for any loss or damage that may arise from any cause whatsoever.
20. All protests must be made in writing to the Show Manager before 2.30pm. Any protest must be accompanied by a fee of 50 pence which will be refunded if the protest is upheld. No protest will be considered valid which has not for its basis an infringement of the Rules & Conditions of the Schedule.
21. Entrance fees will be forfeited if the exhibits are not delivered to the Show.
22. Admission to the Main Annual Show is £1. Children FREE. Doors open to the public at 1.30pm.
23. Certificates for winners for the Main Annual Show will be presented at 3.30pm. All Cups and Awards for the show will be awarded at the combined A.G.M and award presentation evening.
24. In the event of equal points being obtained for a particular trophy, the trophy will be awarded jointly to 2 or more exhibitors each of whom shall have it in their possession for approx half the year (or otherwise, as appropriate)
25. Each exhibit shall be removed by the exhibitor as soon as possible after the Show closing time.
26. The Committee shall have the power to add to, or amend, the Show Rules at a special meeting called for that purpose. Their decision will be final.
27. Exhibitors are requested to name their exhibits wherever possible. (This may count in close competition) Name or Cultivar labels will be supplied by the society free of charge.

# **HINTS TO EXHIBITORS**

N.B. READ THE SCHEDULE CAREFULLY and be sure that you enter the correct number of entries in each class, on the entry form. Failure to do this could lead to disqualification.

**The naming of an exhibit enhances the Show and will count in close competition.**

**VEGETABLES** must be staged clean and may be cut open or snapped by the judges for examination. This may also be applied to fruit & cakes. Jars & bottles may likewise be opened by the judges for sampling.

**AUBERGINES** should be solid, bright and well coloured fruits with fresh calyces.

**BEAN PODS** should be straight & young, brittle when snapped, all even shape & size with stalk attached.

**BEETROOT** should be uniform in size, shape and colour with clean damage free skin and a single taproot, foliage should be trimmed to approx. 3" (75mm)

**CABBAGES** A pair should be the same variety, of even shape & size with firm solid heart & without blemish.

**CARROTS** should be uniform in size, fresh, firm, clean with no signs of disease, pest damage or green shoulders. Foliage trimmed to approximately 3" (75mm).

**CELERY** needs thorough washing. Trim the roots off neatly & cut the base to a pyramidal point. Make one tie with raffia just below the leaves. The heads should be well blanched, young and of even size.

**COURGETTES** Fresh young fruits of uniform size, shape and colour. Can be shown with or without flower.

**CUCUMBERS** should be well matched, green, well developed, of even thickness with stalk attached plus calyx if possible.

**GARLIC** with all roots removed and with at least 25mm of stem.

**LEEKS** should be long, solid, well blanched with no bulbing. Avoid excessive stripping of outer skin. Tops should be left uncut but may be tied.

**MARROWS** should be able to be easily punctured by thumbnail when tested for tenderness and of even shape and size. (Try to retain a dead flower at the end of each marrow, don't handle more than necessary.)

**ONIONS** harvested should be of even shape and size, bulb and roots should be washed clean and trimmed, all scale leaves trimmed off without skinning down to pale under skins, neck of bulb should be tied.

**PARSNIPS** should be straight and well shouldered with white skin free from blemishes or side shoots. Foliage should be trimmed to approximately 4"(10cm).

**PEAS** should be gathered by cutting with scissors & with stalk for handling, retaining any waxy bloom on the pod.

**PEPPERS** Should be brightly coloured, uniform in shape, colour and size appropriate to the cultivar. Evidence of a fresh stalk.

**POTATOES** should be washed clean with a sponge, should be of even shape and size and typical of their variety and type, without blemishes.

**RHUBARB** should be straight long stalks of good colour, which are tender when snapped. All but 3" (7.5cm) of leaf blade should be removed.

**SHALLOTS** should be firm, of even shape and size, with trimmed roots & short tops evenly folded over and neatly tied.

**SWEET CORN** cobs, husks and silks should be retained with maximum 1" (2.5cm) stalk. Pull down 1 or 2 husks from each cob and tuck in to expose cob contents.

**TOMATOES** should be just ripe with small stalk or calyx, of rich colour dependant on cultivar, even in shape and size. Please check that your variety/type is entered in the correct class.

**TURNIPS** should be of cricket ball size, young, clean & regular in shape, tender & sound. Trim foliage to approximately 4" (10cm) in length.



**COLLECTION OF VEGETABLES** Points will be awarded as follows to the selection of vegetables which go to form the collection **to be contained within the tray:-**

KINDS	Max Points	KINDS	Max Points
3 Artichokes Globe	15	3 Onions	20
2 Aubergines	15	2 Parsnips	20
9 Beans French (pods)	15	9 Peas (pods)	20
9 Beans Broad (pods)	15	3 Peppers (Sweet)	15
9 Beans Runner (pods)	18	9 Peppers (Chilli)	15
3 Beetroot	15	5 Potatoes	20
		1 Pumpkin	10
2 Cabbage	15	3 Sticks Rhubarb	12
5 Carrots	20	9 Shallots	15
1 Cauliflower	20	5 Leaves of Spinach/Spinach Beet	12
2 Celery	20	2 Sweet Corn	15
4 Courgettes	10	2 Swedes	15
2 Cucumbers	18	3 Turnip	15
3 Leeks	20	5 Tomatoes	20
2 Lettuce	15	5 Tomatoes Beefsteak Type	16
2 Marrows	15	10 Tomatoes Small/Cherry Cultivars	12

**SOFT FRUIT** is required just ripe, even in shape & size, without undue handling

**LOGANBERRIES** should not be under-ripe.

**BLACKBERRIES, RASPBERRIES and OTHER HYBRID CANE FRUITS** all must have stalks attached (9 on a plate)

**CURRENTS, Blackcurrants, Redcurrants Etc** 6 strigs on a plate. Strigs should have a full complement of currants. Fresh, uniform and in full colour.

The following constitute a plate of any other fruit:-

**CHERRIES** (9 on a plate) **GRAPES** (1 bunch) **PEACHES/NECTARINES** (3 on a plate) **MELON**, fully ripe (1 on a plate). **APPLES & PEARS** (5 on a plate) should never be polished, to preserve natural bloom. **PLUMS** (9 on a plate)

All exhibits should be staged 'clean'.

**The naming of an exhibit enhances the Show and will count in close competition.**

**FLOWERS** for vases – always remember to arrange for full effect. The words “Kind” and “Cultivar” are used in the following senses:-

Roses, Sweet Peas, Dahlias are different KINDS of flowers.

Peace, Ena Harkness, Tzigani are different CULTIVARS of roses.

Flowers should be at their most perfect of possible beauty at judging. Collections should be alike in age, size & form.

Floral foam is not to be used.

**HINTS FOR DOMESTIC PRODUCE  
COOKERY (SECTION E)**

The Society will provide a suitable covering for each of the domestic exhibits, but please place on to the paper plate provided.

**DOMESTIC PRODUCE (SECTION F)**

**PRESERVES:** All Jams, Marmalades, Jellies & Lemon Curd:

Fill plain glass (12-16oz / 340g-450g) jars to within 1/8” (3mm) of the jar top before sealing. Seal jars with new lids without brand names and without wax discs.

All jars labelled (Content) & date when made, but **NOT** the exhibitor's name. **Chutney must be at least two months old.**

**PHOTOGRAPHY (SECTION G)**

All Photographs should be displayed on or mounted using mount board.

(This can be purchased from Fotobox Seaford, ESK Eastbourne, or The Range Newhaven.)

# HORTICULTURAL SHOW



**Saturday 2nd August 2025**

**All Classes in the show are open to members only, unless otherwise stated.  
Entry fee is 50p per entry per class unless otherwise stated**

**Sections B-G:** Are open to Society members & affiliated members ONLY.

**Sections H-J:** Are open to all.

**Points towards various Cups etc are awarded as follows.**

<b>Scale</b>	<b>First</b>	<b>Second</b>	<b>Third</b>
1	12	6	3
2	8	4	2
3	4	2	1

## **SECTION B. FLOWERS**

Judge: Helen & Peter Sudell

See Rules page 19-21 & hints to exhibitors pages 21-25

<b>Class</b>	<b>Flower</b>	<b>Sponsor</b>	<b>Staging</b>	<b>Prize Scale</b>
7	DAHLIAS	Pippa & Michael Logan	1 Vase of 5 Blooms. Exhibitors' own choice of Single or Mixed Varieties	3
8	DAHLIAS	Marilyn Jarvis in memory of Joyce Kerry	1 Vase, 3 Blooms Exhibitors' own choice of Single or Mixed Varieties	3
9	DAHLIAS	Catharine Wells	1 Vase, 1 Specimen Bloom Any Variety	3
10	DAHLIAS (NOVICE)		1 Vase. 2 or 3 Blooms. Exhibitors' own choice of Single or Mixed Varieties	3
11	PINKS	Sarah Sinclair for Margaret Sinclair	1 Vase, 5 Stems (May include buds)	3
12	GLADIOLI		2 Vases, 1 Spike per vase (2 Cultivars)	2
13	GLADIOLI		1 Vase, 1 Specimen spike	3
14	GLADIOLI		1 Vase, 3 Spikes (Exhibitors' own choice)	3
15	GLADIOLI (NOVICE)	Ms Olivia Trimbee	1 Vase, 3 Spikes (Exhibitors' own choice)	3



16	BEGONIA	Margaret Mansbridge	9" (23cm) Pot Maximum	3
17	PATIO CONTAINER	Mrs Carol Trimbee	Any Size, must contain at least 3 varieties of plant	2
18	HYDRANGEA-LACE CAPE	Mary Mason	3 Heads (Any colour)	3
19	HYDRANGEA-MOP HEAD	Caroline Cheffings In memory of David & Frances Gay who loved their garden	3 Heads (Any Colour)	3
20	HYDRANGEA-ANY OTHER VARIETY	Lesley Lambert	3 Heads (Any colour)	3
21	FUCHSIA		9" (23cm)Pot Maximum	3
22	HOUSE PLANT IN BLOOM		9" (23cm)Pot Maximum (Excluding Orchids)	3
23	PELARGONIUM		9" (23cm)Pot Maximum	3
24	FOLIAGE PLANT (Excluding ferns)		7" (18cm)Pot Maximum	3
25	CACTUS	Janice Williams in memory of Haydn Williams	1 Plant, 9" (23cm)Pot Max	3
26	SUCCULENT	The Patchwork Cat	1 Plant, 9" (23cm)Pot Max	3
27	RUDBECKIA	Sarah Sinclair	5 Stems	3
28	HANGING BASKET	Cupani Garden-In memory of Alice	15" (38cm)Diameter Maximum , must contain at least 3 varieties of plants <b>Basket will be displayed on an upturned bucket on a trestle table</b>	2
29	MARIGOLDS	Dial-A-Pet Service	5 Any Type	3
30	ROSES	Royal Society of St George	1 Vase, 1 Specimen Rose	3
31	ROSES (Novice)	June Jaundoo for my sweetheart John Jaundoo, who loved his roses	1 Vase, 1 Specimen Rose	3
32	ROSES	Pamela & Michael Hine	Buttonhole, 1 Rose with Foliage & Foil	3
33	FLOWER DISPLAY IN A WELLIE		Flowers and foliage must come from exhibitors garden, no floral foam to be used	3
34	FLOWERING SHRUB (Not Roses)	Rita Mason	1 Vase, 3 Stems, One or more kinds	3
35	CUP & SAUCER OF FLOWERS	Cupani Garden in memory of Siobhan	6" (15cm)Maximum Cup Diameter	3
36	ANNUAL FLOWER (Not in schedule)		5 Stems,	3
37	PERENNIAL FLOWER (Not in schedule)	Cupani Garden in memory of Sue	5 Stems.	3
38	CUT FLOWERS	Sara Williams in memory of Yvonne & Tom	1 Vase, (at least 3 kinds) Own Foliage (See rule 10)	3
39	MIXED FOLIAGE	Sonia Crossley	1 Vase mixed (No Flowers but can include berries/hips)	3
40	FUCHSIA HEADS		6 in a Box (provided) 1 Variety	3
41	FUCHSIA HEADS	Mrs Carol Trimbee	6 in a box (provided) Mixed	3
42	POSY OF MIXED FLOWERS	Penny & Graham Lower	Wrapped in foil, Maximum diameter 5"(12.5cm)	3
43	ORCHIDS	Lesley Lambert-In Memory of Bob Zilles	1 Plant	3

**SECTION C: FRUIT**

Judge: Mr M Parker

See Show Rules on pages 19-21 &amp; hints to exhibitors page 21-25

Class	Fruit	Sponsor	Description	Prize Scale
44	BERRIES		1 Plate of 9 same berry with stalks. Base provided by Society	3
45	CURRENTS		1 Plate of 6 strigs (Any 1 colour)	3
46	ANY OTHER FRUIT Not in Schedule		1 Plate of fruit with stalks See page 24 for numbers required. No limit to the amount of separate entries per exhibitor.	3

**SECTION D: VEGETABLES**

Judge: Mr M Parker

See Show Rules pages 19-21 Hints to Exhibitors pages 21-25

Class	Vegetable	Sponsor	Description	Prize Scale
47	COLLECTION OF VEGETABLES		3 Vegetables on tray(Supplied) 27" x 18" (68cm x 45cm) Any 3 kinds as detailed on page 24	1
48	FRENCH BEANS	Shelia Smith in memory of Fred Smith	9 pods	3
49	RUNNER BEANS	Shelia Smith in memory of Fred Smith	5 pods	3
50	BEETROOT	Pippa & Michael Logan	3 with approx 3" (7.5cm) tops	3
51	CABBAGE		2 heads, round or pointed with some stalk	3
52	CARROTS	John Reeve	3 with foliage trimmed to 3" (7.5cm)	3
53	COURGETTES	Margaret Mansbridge	3, 4 – 6" long (10cm – 15cm)	3
54	CUCUMBER	Rita Mason	2 Only	3
55	HERBS (to be named)	Catharine Wells	4 Kinds, maximum 3 pieces of each, to be staged in vase provided	3
56	ONIONS		3 grown from sets or seeds, necks neatly tied	3
57	SPRING ONION		3 on a plate with roots attached	3
58	SHALLOTS		9 on a plate, sand may be used	3
59	AUBERGINES		2 only	3
60	POTATOES (white)	Paul Jarvis in memory of Syd Jarvis	5 only	3
61	POTATOES (Coloured)		5 only	3
62	RHUBARB	Sylvia Reeve	3 sticks	3
63	TOMATOES (all with calyces attached)	Shirl & Mike Parker	5 only. Not cherry type	3
64	TOMATOES (all with calyces attached)	Jan Carroll, in memory of David Carroll.	Cherry type 10 x 1.1/2" (3.8cm) Board provided by Society	3
65	PEAS	Seaford Allotment Society	9 pods on a plate	3
66	PEPPERS (Sweet)		3 on a plate	3
67	PEPPERS (Chilli)		9 on a plate	3
68	WONKY VEG	Jude Wilkins in memory of Joyce Turner	Any vegetable	3
69	GARLIC		3 only.	3
70	A BASKET OR TRUG OF OWN GARDEN PRODUCE	Seaford Allotment Society	May include a selection of fruit, veg, herbs & edible flowers	1

71	ANY OTHER VEGETABLE			3
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## **SECTION E : DOMESTIC PRODUCE**

### **Cookery**

Judge: Christine Brett

**Please see hints on page 25 & Recipes on page 34**

<b>Class</b>	<b>Title</b>	<b>Sponsor</b>	<b>Description</b>	<b>Prize Scale</b>
72	ROCK CAKES (3)		Own Recipe	3
73	LIGHT FRUIT CAKE		Recipe Supplied	2
74	CHOC CHIP COOKIES (3) no nuts		Own Recipe	3
75	BANANA BREAD		Own Recipe	3
76	LEMON DRIZZLE CAKE (not loaf)		Own Recipe	2
77	CHEESE & ONION PASTY (pastry must be homemade)		Recipe Supplied	2

## **SECTION F: DOMESTIC PRODUCE Preserves**

Judge: Christine Brett

<b>Class</b>	<b>Title</b>	<b>Sponsor</b>	<b>Description</b>	<b>Prize Scale</b>
78	HOME MADE JAM (soft fruit)		1 Jar with <b>NEW PLAIN</b> metal lid. No wax disc	3
79	HOME MADE JAM (stoned fruit)		1 Jar with <b>NEW PLAIN</b> metal lid. No wax disc	3
80	LEMON CURD		1 Jar with <b>NEW PLAIN</b> metal lid. No wax disc	3
81	HOME MADE MARMALADE		1 Jar with <b>NEW PLAIN</b> metal lid. No wax disc	3
82	HOME MADE CHUTNEY	David & Kim Cowan	1 Jar with <b>NEW PLAIN</b> metal lid. No wax disc	3

## **SECTION G: Photography**

Judge: Gary Carter

Pictures to be maximum 8" x 6" (20cm x 15cm) excluding mount & must be the work of the exhibitor. It may be printed by the exhibitor or commercially printed. **Please See Hints on page 25**

**Only 2 entries per class (50p entrance fee)**

<b>Class</b>	<b>Title</b>	<b>Sponsor</b>	<b>Prize Scale</b>
83	A PHOTO WITH AN AMUSING CAPTION	Royal Society of St George	3
84	WHAT GOES UP MUST COME DOWN		3
85	VINTAGE VEHICLE		3
86	BY THE SEA	Rita Williams in Memory of Haydn Williams	3

## **Photography Novice Only**

Judge Gary Carter

Pictures to be maximum 8" x 6" (20cm x 15cm) excluding mount & must be the work of the exhibitor. It may be printed by the exhibitor or commercially printed.

**Please See Hints on page 25**

**Only 2 entries per class**

**Novice Class is for anyone who has not previously gained an award  
in any previous show for Photography**

<b>Class</b>	<b>Title</b>	<b>Sponsor</b>	<b>Prize Scale</b>
87	ON THE FARM		3
88	MOVEMENT		3

## **SECTION H: Crafts - PLEASE SEE RULE 12**

Judges: Classes 89-97 Miriam Edwards

<b>Class</b>	<b>Title</b>	<b>Sponsor</b>	<b>Description</b>	<b>Prize Scale</b>
89	HAND KNITTING	Caroline Cheffings in Memory of Thelma Andrews who knitted beautiful things	1 Article	3
90	CROCHETING/LACE		1 Article	3
91	GENERAL EMBROIDERY	Sheila & Colin Kostyrka in memory of Caryll Loftus	1 Article **	3
92	NEEDLEWORK		Garment	3
93	NEEDLEWORK		Cushion of any formation including patchwork	
94	NEEDLEWORK	The Patchwork Cat	Patchwork	3
95	GREETING CARD		not computer generated	3
96	HANDICRAFT	Sylvia Carter	1 Article not already covered in 90-95	3
97	CHILDS TOY	Miss India O'Sullivan	Any Material	3

\*\* General Embroidery covers all types of embroidery using a needle & thread, yarn, silk or wool.

**Tapestry woven and not sewn with a needle, should be entered under Class 96 HANDICRAFT**

**SECTION I: Arts**  
**PLEASE SEE RULE 12**

Judge Classes 98-100 Phil Duncan

Class	Title	Sponsor	Descripton	Prize Scale
98	ART – YOUR HOLIDAY		*see note below	3
99	ART – ON THE WATER		*see note below	3
100	ART – ANY OTHER MEDIUM			3

\* Maximum picture size 18” x 14” (46cm x 35.5cm) or if framed 23” x 19” (58.3cm x 48cm). The picture must be painted or drawn using pencils, chalks, pastels, acrylics or watercolours

**RECIPES FOR DOMESTIC CLASSES**

**Light Fruit Cake: 175g unsalted butter at room temperature, 175g soft brown sugar, 3 large eggs, 250g self raising flour, 2-3 tbsp milk, 300g mixed dried fruit.**

Preheat the oven to 180C or Gas mark 4. Line the base and sides of the tin with baking paper. In a bowl, beat the butter and sugar together with an electric whisk until pale and creamy, then beat in the eggs one at a time, adding a little flour after each one. Stir in the rest of the flour and the milk-the mixture should drop off the spoon or beaters easily. Add the fruit and mix well until combined.

Spoon the mixture into the tin, level the top and bake for 1.5-1.75 hours or until firm to touch and a skewer inserted into the middle of the cake comes out clean. Leave in the tin to cool completely.

**Cheese & Onion Pasty: 1tbsp vegetable oil, 2 sliced onions, 4 thyme sprigs, 150g mature cheese grated, 1tbsp wholegrain mustard, 4 spring onions**

**For the pastry: 250g plain flour, 125g cold butter, large pinch cayenne pepper, ½ tsp English mustard powder, 1 beaten egg**

First, make the pastry. Tip the flour into a bowl. Holding the block of butter in its wrapper, grate it directly into the flour (you may need to dip the end of the butter into the flour occasionally if it becomes sticky). Add the cayenne pepper, mustard powder and half the beaten egg, and season with a pinch of salt. Bring everything together with your hands until the mixture starts to clump together. Tip the pastry onto the work surface and knead very briefly into a smooth ball, adding up to 3 tbsp cold water if it's too dry. Squash the pastry into a disc. Wrap and chill while you make the filling.

Heat the oil in a frying pan and cook the onions and thyme leaves for 8-10 mins until the onions have softened and started to caramelize. Tip into a bowl and leave to cool. Once cool, mix in the grated cheese, mustard and spring onions.

Heat the oven to 200C/180C fan/gas 6 and line a baking tray with baking parchment. Roll the chilled pastry out on a lightly floured surface to the thickness of a £1 coin. Cut out as many 10-12cm circles as you can (you can use a cup or mug as a template), then re-roll any off-cuts and repeat. You should get about 10-12 circles in total.

Spoon a mound of the filling into the centre of each pastry circle, leaving the edges clear. Working with one circle at a time, brush a little of the remaining beaten egg around the edge, then bring two sides up to meet in the middle in a half-moon shape. Pinch the pastry together, crimping the edge to seal. Transfer to the baking tray and repeat with the remaining pastry circles and filling. Brush all the pasties with some beaten egg.

Bake the pasties for 20-25 mins until the pastry is deep golden brown.

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