Goring Heath and Whitchurch

Spring Show

Saturday 13 April 2019
2.30 pm to 4.00 pm
Goring Heath Parish Hall

**OPEN TO ALL RESIDENTS OF GORING HEATH AND WHITCHURCH**

Entry Forms should be given to a Committee member from Wednesday 10 April and no later than 4.30pm on Friday 12 April 2019.

**PROGRAMME**

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| --- | --- |
| Exhibitors’ staging | 9.00 am – 10.15 am |
| Judging | 10.30 am - 12.30 pm |
| Open for public viewing | from 2.30 pm |
| Presentation of Trophies | 3.30 pm |
| Raffle | 3.45 pm approx |

**\* Refreshments available all afternoon \***

Entry forms and schedules can be downloaded from

[www.whitchurchonthames.com/diary.php](http://www.whitchurchonthames.com/diary.php)

and

[www.goringheath.com](http://www.goringheath.com)

**Trophies and Prizes**

* **The Betty Hayter Memorial Cup** will be awarded to the Competitor with the most points in Section A (Flowers).
* **A Floral Arrangement Trophy** will be awarded to the Competitor with the most points in Section C (Flower Arranging).
* **A Handicraft Trophy** will be awarded to the Competitor with the most points in the Handicraft Classes.
* **An Art Trophy** will be awarded to the Competitor with the most points in the Art Classes
* **An Arts and Crafts Trophy** will be awarded to the Competitor with the most points in Section D for Art and Handicraft.
* **An Egg Cup** will be awarded to the competitor with the most points gained in Section F.
* **Baking and Preserves Cup** will be awarded to the Competitor with the most points in Section G.
* **The Photography Cup** will be awarded to the Competitor with the most points in Section H.
* **The Douglas Allardyce Memorial Rose Bowl** will be awarded to the most outstanding exhibit in the Vegetable, Fruit and Flower Sections A and B.
* **A Cup** and rosettes will be awarded to the winner/s of Section E (Children up to 12 years of age).
* **The Whitchurch Hill Trophy** will be awarded to the Competitor with the most points overall.

**SECTION A
FLOWERS**

**Judge – Rodney Davies**

NOTE: The distinguishing characteristic of a trumpet daffodil is one flower on a stem; its trumpet or corona is as long or longer than the perianth segments (outer petals). Blooms with shorter trumpets should be exhibited in the narcissus classes. ‘Mixed’ means more than one variety.

1. Specimen bloom of trumpet daffodil, any colour
2. Specimen bloom or stem of narcissus, any colour
3. Vase of trumpet daffodils, three varieties, one bloom of each
4. Vase of narcissi, three varieties, one bloom of each
5. Vase of narcissi, three stems, with more than one bloom of each
6. Vase of miniature daffodils or narcissi, three stems of one variety
7. One specimen bloom of tulip
8. Vase of tulips, three blooms, mixed or single variety
9. Vase of muscari (grape hyacinth), six stems
10. Vase of polyanthus, five stems
11. Vase of primroses, five stems
12. Vase of hellebores, colour variation allowed, five stems
13. Vase of spring flowers, outdoor grown, one kind, colour variation allowed, five stems
14. Vase of mixed spring flowers, with own foliage, excluding shrubs, five stems
15. Vase of flowers from trees or shrubs, mixed, five stems
16. An alpine plant, in the exhibitor’s possession for at least six months, maximum pot size 7ins/18cms
17. Pot or bowl of any flowering plant(s), including bulbs, corms or tubers, maximum pot size 10ins/24cms
18. Pot or bowl of succulent or succulents, maximum pot size 7ins/18cms
19. Pot or bowl of a cactus or cacti, maximum pot size 7ins/18cms

**SECTION B
FRUIT AND VEGETABLES**

**Judge – Rodney Davies**

1. Four sticks of rhubarb to be shown with leaves trimmed to 3ins/7.5cms and the bottom white heel left on
2. Any variety of vegetable, other than rhubarb, number optional

**SECTION C
FLOWER ARRANGING**

**Judges – Sally and Lorna Woolhouse**

To be viewed from the front, dimensions not to exceed 16ins/40cms.

1. A candle decorated with fresh flowers (candle not to exceed 12”, 30cm)
2. A hand tied posy
3. An arrangement in an egg cup

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**SECTION D
ARTS AND CRAFTS**

**Judges – Sally and Lorna Woolhouse**

**HANDICRAFT**

1. An item for a pram (sewn, knitted or crocheted)
2. An Easter card
3. A cushion cover

**ART**

No item larger than A3

1. Spring Flowers
2. My Favourite Pet
3. A shady glade

Competitors are responsible for supplying their own equipment to display their entries, unless otherwise stated

**SECTION E
CHILDREN (UP TO 12 YEARS)**

**Judges – Sally and Lorna Woolhouse**

Children’s ages must be written on exhibitors’ cards

1. A painted egg in an egg cup
2. A decorated biscuit (to be judged on the decoration)

**SECTION F
EGGS**

**Judge – Caroline Hadley**

1. Three identical hens’ eggs
2. Three bantam eggs, same colour
3. Three waterfowl eggs
4. Six eggs, attractively displayed

**SECTION G
BAKING AND PRESERVES**

**Judge – Regula Adams**

Jars must be plain and have fresh labels as required. The preserves must be covered with a wax circle and a cellophane top. Jars to be filled within 6mm of the top.

1. A jar of lemon curd
2. A jar of three fruit marmalade
3. Fruit cake (recipe supplied}
4. Four Viennese fingers (recipe supplied)

**Fruit Cake**

**Ingredients**

100g (4oz) Caster Sugar

100g (4oz) Margarine

125 ml Milk (less two tablespoons)

2 Eggs

300g (10oz) Mixed Dried Fruit

200g (7oz) SR Flour

1 level tsp Mixed Spice

**Method**

Place all ingredients in mixing bowl. Beat with wooden spoon until well mixed (2-3 minutes). Place in a greased and lined 2lb (1 Kg) loaf tin and smooth top. Bake at 325f/160c/140fan or Gas Mark 3 for one hour.

**Viennese Fingers (makes 12)**

**Ingredients**

175g/6oz butter or marg.

50g/2oz icing sugar

Grated rind of 1 orange

125g/4oz plain flour

50g/2oz cornflour

2 tablespoons apricot jam

75g/3oz plain chocolate

1 drop vanilla essence

**Method**

Pre heat oven to 180c/350f/160fan or gas mark 4. Cream the butter or marg together with the orange rind until light and fluffy. Sift in the flour and cornflour and beat well. Place in a piping bag fitted with a 2.5cm/1 inch fluted nozzle and pipe 7.5m/3” fingers well apart on a baking sheet lined with non-stick paper.

Bake in preheated oven for 15 minutes. Transfer to a wire rack to cool.

Sandwich the fingers together in pairs with a little jam. Melt the chocolate in a small bowl over a pan of hot water. Dip both ends of the fingers in the chocolate and place on a piece of greaseproof paper.

Leave until set.

**SECTION H
PHOTOGRAPHY**

**Judge – Jim Donahue**

Entries may be in black & white or
colour. Maximum size A4 (29.7cm x
21cm / 11.7” x 8.3” including mount. You may only enter one photograph per class.

1. A Christmas scene
2. A Country Road
3. A Garden in Winter

**SUMMER SHOW**

**Saturday 7 September 2019**

**Photography Section Classes**

Over the Hill
Cheers
Chimneys

|  |  |
| --- | --- |
| Judith JohnsCrayside, Whitchurch RoadCrays Pond0118 9842816  | Liz GibsonNurses Cottage, Bridle RoadWhitchurch Hill, 0118 984 2012liznursescott@talktalk.net |
| Sue Sexon3 RivacresWhitchurch Hill0118 984 4236suesexon@yahoo.co.uk | Sally TrinderThe Gables, Eastfield LaneWhitchurch-on-Thames0118 984 2610sallytrinder@talktalk.net |

**Rules of Entry**

1. Entry Forms 30p per entry must reach the organisers, as detailed in this schedule. Late entries (50p) are at the discretion of the Committee.

2. Entry is open to residents of Whitchurch and Goring Heath, plus children attending schools and allotment holders within the two Parishes.

3. An individual may only make one entry per class.

4. Two or more persons may not exhibit separately in the same class in the Flower and Fruit and Vegetable Sections from the same garden or allotment.

5. Exhibitors in all Sections are expected to be local amateurs.

6. Exhibits in the Flower and Fruit and Vegetable Sections must have been grown by the exhibitor in his/her own garden or allotment.

7. Exhibits must be staged on the day of the Show between the times stated in this schedule. No exhibit may be removed before the end of the Show.

8. The Committee will not be held responsible for any loss or damage, although every care will be taken to avoid it.

9. Accessories in the Flower Arranging Class must not predominate over plant material.

10. Exhibits in the Baking and Preserves Section must be homemade.

11. The decisions of the judges are final. If there are three or fewer entries in one class, prizes may be awarded or not, at the discretion of the judges.

12. All items should be exactly as described in the schedule or they may be disqualified.

13. Trophies may be held until the following Show. Winners are asked to return them to the organiser one month before the following show.

14. Children’s ages must be included on the entry form.

Goring Heath Parish Charity

**SPRING 2019 SHOW
ENTRY FORM**

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| Please use the form below for your entries.Number of entries: \_\_\_ I enclose fees (30p per entry): \_\_\_Name : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Tel No : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Address : \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Age of child : \_\_\_\_\_\_\_\_All entry forms should be given to a member of the committee from Wednesday 10 April and no later than 4.30pm on Friday 12 April 2019. Late entries only at the discretion of the committee. See overleaf for contact details.Please circle below the number of each class you are entering. |

|  |  |
| --- | --- |
| Section | Class |
| A | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 |
| A | 17 | 18 | 19 |  |  |  |  |  |  |  |  |  |  |  |  |  |
| B | 20 | 21 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| C | 22 | 23 | 24 |  |  |  |  |  |  |  |  |  |  |  |  |  |
| D | 25 | 26 | 27 | 28 | 29 | 30 |  |  |  |  |  |  |  |  |  |  |
| E | 31 | 32 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| F | 33 | 34 | 35 | 36 |  |  |  |  |  |  |  |  |  |  |  |  |
| G | 37 | 38 | 39 | 40 |  |  |  |  |  |  |  |  |  |  |  |  |
| H | 41 | 42 | 43 | 44 |  |  |  |  |  |  |  |  |  |  |  |  |

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| Please make sure that you read the schedule carefully. For copies of schedule or entry form please go to <http://www.whitchurchonthames.com/diary.php> or www.goringheath.com |