JUDGES SCORECARD LIST FOR COLLECTION

|  |  |  |
| --- | --- | --- |
| KIND OFVEGETABLE | MAXIMUM POINTS | QUANTITY |
| Carrots (Long) | 20 | 3 |
| Beans Dwarf | 15 | 6 |
| Runner Beans | 18 | 6 |
| Beet | 15 | 3 |
| Sweet corn | 18 | 3 |
| Cabbage | 15 | 1 |
| Cauliflower | 20 | 1 |
| Shallot – Dressed (long or round not mixed) | 18 | 8 |
| Cucumber | 18 | 1 |
| Courgettes | 20 | 4 |
| Leeks | 20 | 3 |
| Onions | 20 | 4 |
| Parsnips | 20 | 3 |
| Peas | 20 | 6 |
| Potatoes | 20 | 5 |
| Tomatoes | 18 | 5 |

**The show is open to all villagers, Brize Norton allotment holders, children attending Brize Norton School and their parents and members of village organisations Residents of Bampton, Alvescot and Black Bourton have been invited to participate**

**Thank you for your support, please try to encourage others to**

**enter the show**

Schedule and Rules for the

**48th BRIZE NORTON**

**ANNUAL HORTICULTURAL SHOW**

SUNDAY 27th August 2023

ELDER BANK HALL

**Celebrating 100years of Walt Disney**

Staging 10.00- 1200 noon

Judging 12.00 noon -2.30 pm

Public viewing 2.30 pm-4.00 pm

**Presentation of the Jim Bolton Cup**  Section 1: Vegetables (Classes 1-22)

**Presentation of the Bekstone Rose Bowl** Section 2: Flowers (Classes 28-42)

**Presentation of the Aubrey Smith Plate**  Section 3: (Classes 43-52)

**Presentation of the Christina Barnard Cup**  Section 4: (Classes 53-58)

RULES

1. Open to all villagers, Brize Norton allotment holders, children attending Brize Norton School and their parents and members of village organisations Residents of Bampton, Alvescot and Black Bourton have been invited to participate

2. All exhibits to be grown or made by the exhibitor the only exception being for flowers for flower arrangements class 53

3. No exhibitor to show more than one entry in each class

4. Entry fees per class 25p

5. Points awarded for the Jim Bolton Cup, Bekstone Rose Bowl,

Aubrey Smith Plate and Christina Barnard Cup

1st 5pts, 2nd 3pts, 3rd 2pts.

6. Prize Money 1st - 50p, 2nd - 30p ⛷3rd - 20p

7. The organisers will not be responsible for any loss or damage to entries

8. Entry forms are to be submitted by Friday 25th August 2023 to either person listed below: -

***Tony Shillingford 8 Chichester Place Brize Norton***

***Anne Green 7 Squires Close Brize Norton***

9. Late entries will be at the discretion of the organisers. Children's entries will be accepted on the day

10 No preparation of the exhibits to be carried out in the show hall

11. The Judges' decision will be final

SECTION 1 **VEGETABLES**

Class Quantity

|  |  |  |
| --- | --- | --- |
| 1 | Runner Beans | 6 |
| 2 | Beetroot – round tops trimmed to 3” | 3 |
| 3 | Carrot – short trimmed to 3” | 3 |
| 4 | Carrot – long t trimmed to 3” | 3 |
| 5 | White Onions – sets dressed | 4 |
| 6 | White Onions – seed dressed | 4 |
| 7 | Red Onions – sets dressed | 4 |
| 8 | Red Onions – seed dressed | 4 |
| 9 | Garlic – with 1” dried straight stem and no string | 3 |
| 10 | Potato – coloured | 5 |
| 11 | Potato – white | 5 |
| 12 | Parsnips – tops trimmed to 3” | 3 |
| 13 | Vegetable Marrow – table quality – approx 12” | 2 |
| 14 | Cucumber – frame or greenhouse | 1 |
| 15 | Shallot – Round – Dressed | 8 |
| 16 | Shallot – Long – Dressed | 8 |
| 17 | Tomato – with calyx (green top) | 5 |
| 18 | Cherry Tomato – with calyx (green top) | 6 |
| 19 | Dwarf beans | 6 |
| 20 | Courgette – not exceeding 6” | 4 |
| 21 | Collection of 4 Vegetables – space allowed 2’ x 1.5’ Wide –list on the back |  |
| 22 | Any other vegetable (not otherwise in schedule | 3 |
|  | NOVELTY ITEMS ONLY NO POINTS FOR THE NEXT FIVE CLASSES |  |
| 23 | Longest Runner | 1 |
| 24 | Heaviest Marrow | 1 |
| 25 | Heaviest Potato | 1 |
| **26** | **Heaviest Tomato** | **1** |
| 27 | Any freak vegetable or fruit | 1 |

SECTION 2 FLOWERS

Class- Oasis not to be used in this class

|  |  |  |
| --- | --- | --- |
| 28 | Rose – specimen bloom | 1 |
| 29 | Rose – Hybrid Tea – Blooms | 4 |
| 30 | Potted Fuchsia | 1 |
| 31 | Pansies | 5 |
| 32 | African Marigold | 5 |
| 33 | Gladioli – specimen bloom | 1 |
| 34 | Gladioli | 3 |
| 35 | Dahlia – specimen bloom | 1 |
| 36 | Dahlia – decorative | 3 |
| 37 | Dahlia – cactus | 3 |
| 38 | Dahlia – pom-pom or ball | 3 |
| 39 | 3 Stem Perennials - any variety | 3 |
| 40 | Aster | 5 |
| 41 | Vase of cut flowers mixed – all different | 8 |
| 42 | Pot plant –plant for the decorative effect of its foliage, flower or fruit – including cacti and succulents. | 1 |

SECTION 3 COOKERY AND PRESERVES

Class Quantity

|  |  |  |
| --- | --- | --- |
| 43 | Courgette Cake | 1 |
| 44 | Decorated Muffins – to follow the theme of the show | 5 |
| 45 | Own choice of an Artesian Homemade bread loaf -not made in bread maker | 1 |
| 46 | Coronation Quiche as published on internet or other source | 1 |
| 47 | Cheese straws in a glass | 6 |
| 48 | Sausage Rolls | 6 |
| 49 | Jar of Strawberry Jam | 1 |
| 50 | Jar of Curd - Lemon, Lime or Orange | 1 |
| 51 | Jar of Marmalade | 1 |
| 52 | Jar of Chutney or Pickle | 1 |

**RECIPE – COURGETTE CAKE**

Prepare Two 8 inch cake tins greased and lined

**ForSponge-**3 large eggs,250ml sunflower oil ,200g soft light brown sugar ,1 Dessert spoon of **thick** caramel sauce ,300g plain flour,1 tsp baking powder ,1 tsp bicarbonate of soda,2 tsp mixed spice, 300g peeled and grated courgettes,100g chopped walnuts ,10-12walnut halves for decoration

**For Frosting:**A small tub of Mascarpone cheese, Thick Caramel Sauce (reserve a dessert spoon of **caramel for a drizzle) Keep this chilled and as thick as possible so the cake doesn't slide away**

**Method**:  1. Preheat the oven to 170°C 2. Mix together the eggs, sunflower oil, sugar and caramel until they are all combined.  3. Sift together the flour, baking powder, bicarbonate of soda and the spice. Add these to the eggs, sugar and oil in two batches, beating well after each addition until all the ingredients are incorporated. Lastly, add the courgettes and chopped walnuts to the batter, mixing them in thoroughly.  4. Divide the cake batter evenly between the prepared cake tins and bake for 20-30 minutes or until golden on the top and springy to the touch. Allow the cakes to cool in the tins for a few minutes before carefully turning them out on to a wire rack to cool completely.  5. While the cakes are cooling, mix together the Mascarpone and caramel to taste), then chill in the fridge until just before you are ready to serve the cake.  7. Once the cake layers have fully cooled, place the first layer of sponge on a plate or cake card and top with 3-4 tablespoons of the frosting, smoothing it using a palette knife and adding a little more if needed. Sandwich the second layer of cake on top and use the remaining frosting to cover the top and sides of the cake.  Decorate with walnut halves and some warmed and drizzled caramel sauce

SECTION 4 **FLOWER ARRANGING AND HANDICRAFT**

Class - Oasis not to be used in this class

|  |  |
| --- | --- |
| 53 | Flower Arrangement following theme of the show |
| 54 | Figure of a Disney title character |
| 55 | Hand Made Toy – by any craft method / not themed |
| 56 | Picture, drawing or sketch depicting Brize Norton( Postcard/A6 size) |
| 57 | Photography – unframed and mounted on card / not themed |
| 58 | Any Handicraft – themed on the anniversary |

CHILDRENS SECTION (FREE ENTRY)

Class

|  |  |
| --- | --- |
| 59 | Walt Disney Character built from vegetables |
| 60 | One no bake cake |

ENTRY FORM

Please return to:

***Tony Shillingford 8 Chichester Place Brize Norton***

***Anne Green 7 Squires Close Brize Norton***

**By Friday 25th AUGUST 2023**

**Please circle entries**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
| **9** | **10** | **11** | **12** | **13** | **14** | **15** | **16** |
| **17** | **18** | **19** | **20** | **21** | **22** | **23** | **24** |
| **25** | **26** | **27** | **28** | **29** | **30** | **31** | **32** |
| **33** | **34** | **35** | **36** | **37** | **38** | **39** | **40** |
| **41** | **42** | **43** | **44** | **45** | **46** | **47** | **48** |
| **49** | **50** | **51** | **52** | **53** | **54** | **55** | **56** |
| **57** | **58** | **59Free** | **60Free** |  |  |  |  |

Entries at 25p = £

Name:

Address

Please enter age of child for children's classes

ENTRY FORM

Please return to:

***Tony Shillingford 8 Chichester Place Brize Norton***

***Anne Green 7 Squires Close Brize Norton***

**By Friday 25th AUGUST 2023**

**Please circle entries**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
| **9** | **10** | **11** | **12** | **13** | **14** | **15** | **16** |
| **17** | **18** | **19** | **20** | **21** | **22** | **23** | **24** |
| **25** | **26** | **27** | **28** | **29** | **30** | **31** | **32** |
| **33** | **34** | **35** | **36** | **37** | **38** | **39** | **40** |
| **41** | **42** | **43** | **44** | **45** | **46** | **47** | **48** |
| **49** | **50** | **51** | **52** | **53** | **54** | **55** | **56** |
| **57** | **58** | **59free** | **60Free** |  |  |  |  |

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Name:

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Please enter age of child for children's classes