

East Bergholt Horticultural Society  
(Founded 1895)

# Annual Show

The Constable Hall  
Gandish Road, East Bergholt  
**Saturday 3rd September 2022**  
**2 pm**

## SCHEDULE

*Kindly sponsored by:*



# Chairman's Welcome

Welcome to all our existing and any new members. After a successful show last year we are keeping the Divisions the same but have changed a few of the Classes. We look forward to receiving your entries. It's good fun so have a go.

## TROPHIES

to be held for **ONE** year only, will be awarded as follows:

|  |  |
|--|--|
| <b>HARRIS CHALLENGE BOWL</b>             | Division I – Fruit and Vegetables  |
| <b>WORTH CHALLENGE CUP</b>               | Division II - Flowers  |
| <b>KATHLEEN McBRIDE CHALLENGE CUP</b>    | Division III – Floral Art  |
| <b>SYDNEY CRIPPS MEMORIAL TROPHY</b>     | Division III – best exhibit in Floral Art  |
| <b>LADIES' CHALLENGE CUP</b>             | Division IV – Cookery  |
| <b>KEITH ALCOE MENS' COOKERY CUP</b>     | Division IV – Men only class   |
| <b>PRESIDENT'S CUP</b>                   | Division V – Handicraft  |
| <b>SECRETARY'S CUP</b>                   | Division VI – Photography  |
| <b>PHOTOGRAPHY CUP</b>                   | Division VI – Best Child's Exhibit (up to 11yrs)   |
| <b>PHOTOGRAPHY CUP</b>                   | Division VI – Best Child's Exhibit (12-16yrs)  |
| <b>DINES CUP</b>                         | Division VII – Age 12-16 years   |
| <b>HOLMAN CUP</b>                        | Division VII – Age 8-11 years  |
| <b>STROUD CUP</b>                        | Division VII – Age 5-7 years   |
| <b>LAVENDER HALL KINDERGARTEN CUP</b>    | Division VII – Age to 4  |
| <b>BEST CHILD'S EXHIBIT</b>              | To the child who, in the opinion of the judge, has the entered the best exhibit in Division VII        |
| <b>CLEAVER DAHLIA TROPHY</b>             | For the best Dahlia exhibit in the Show  |
| <b>BEST IN SHOW SILVER SALVER</b>        | To the exhibitor who, in the opinion of the judges, has entered the best exhibit in Divisions I and II |
| <b>BANKSIAN MEDAL and WINNERS SHIELD</b> | To the winner of the current year's Banksian Medal   |
| <b>BEST ALLOTMENT SHIELD</b>             | To the winner of the best allotment  |

The Royal Horticultural Society's **BANKSIAN MEDAL**, (retained by the Winner) will be awarded to the winner of the highest number of points in Divisions I and II.

Winners of this award in 2017 and 2019 are not eligible to win in 2022.

## SHOW RULES FOR EXHIBITORS

Please use the Entry Form at the back of this schedule.

Completed Entry Forms should be with the Show Secretary by **Thursday 1st September by midday** apart from Best Kept Allotment class which needs to be in by Sunday 30<sup>th</sup> June.

Contact the Show Secretary for late entries. Louise Kemp 01206 298122 or 07753 422474

An exhibitor can only make one entry in any Class.

The Hall will be open for exhibitors to stage their entries from **7.30 to 10.15am**. All exhibitors must leave the Hall by **10.20am**. Judging starts at **10.30am**.

Trophies will be presented at approximately 4pm. Please don't remove any exhibits until after the presentations.

The exhibitor must have grown any garden produce that is shown.

Paper plates will be provided to stage exhibits.

The decision of the Judges shall be final.

If there are less than five entries in any one Class, the Judges shall decide which prizes are awarded.

No responsibility will be taken by the Committee for the loss of, or damage to, exhibits at the Show or in transit.

### **IF IN DOUBT – enter!**

***ENTRY FEE: 10p per exhibit, except for Division VII which is free***

POINTS AND MONEY AWARDED:

|                 |                  |
|-----------------|------------------|
| 1 <sup>st</sup> | 10 points and £1 |
| 2 <sup>nd</sup> | 6 points and 60p |
| 3 <sup>rd</sup> | 4 points and 40p |

Rosettes will also be awarded in Division VII (Children's' Classes) for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prizes and Highly Commended

**Prize monies to be collected from Show Secretary AFTER 3pm**

Prize-winners are requested to return trophies to the Show Secretary on Show Day for engraving.

**Trophies to be returned to the Society by the end of July 2020**

*All exhibitors (except children) must be members of the Society.*

*For details, contact the Membership Secretary on 298908.*

*The annual subscription is £2.50 per member*

# DIVISION I

## VEGETABLES AND FRUIT

Open to all members, it is intended for experienced and novice gardeners to compete together, with classes suitable for all standards. The exhibitor gaining the most points will receive the Harris Challenge Bowl and an award to the value of £3. The Harris Challenge Bowl can be won 3 times.

### VEGETABLES

#### *Class*

- 1 Potatoes – 5 white
- 2 Potatoes – 5 coloured
- 3 Runner Beans – 5 pods
- 4 Carrots – 3 trimmed to 75mm
- 5 French Beans – 5 pods
- 6 Cucumbers – 1
- 7 Tomatoes – 5 red medium with calyxes max 65mm diameter
- 8 Tomatoes – 9 red cherry or plum with calyxes max 35mm diameter
- 9 Tomatoes – 5 any ripe type with calyxes (any other colour)
- 10 Tomatoes – 3 large with calyxes (not less than 75mm)
- 11 Beetroot – 3 trimmed
- 12 Corn on the Cob – 2
- 13 Onions – 5 harvested under 250g
- 14 Onions – 3 harvested over 250g
- 15 Cabbage – 1 green or red
- 16 Shallots – 12 large
- 17 Shallots – 12 small, not to exceed 30mm in diameter
- 18 Lettuces – 1
- 19 Courgettes – 3
- 20 Any vegetable not mentioned above
- 21 Jam jar of herbs
- 22 Longest runner bean
- 23 Heaviest marrow
- 24 Longest carrot
- 25 An animal made out of fruit and/or veg

## FRUIT

### *Class*

- 35 Apples (dessert) – 3 same variety
- 36 Apples (cooking) – 3 same variety
- 37 Pears – 3 same variety
- 38 Raspberries – 10 with stalks
- 39 Plums – 5 same variety
- 40 Any fruit not mentioned above

## DIVISION II FLOWERS

Open to all members, it is intended for experienced and novice gardeners to compete together, with classes suitable for all standards. The exhibitor gaining the most points will receive the Worth Cup and an award to the value of £3. Small vases are available if required.

### FLOWERS

#### *Class*

- 45 Roses – vase of 3 blooms (any variety)
- 46 Rose – 1 specimen bloom
- 47 Dahlia – 1 bloom large
- 48 Dahlias any type – vase of 3 blooms
- 49 Perennials – vase of 3 stems any variety (NOT flowering shrubs)
- 50 Pot plant in flower (including orchids)
- 51 Pot plant – foliage
- 52 Annuals – vase of 5 stems
- 53 Flowering shrub – vase of any kind (61cm spread max)
- 54 Gladiolus – 1 specimen spike
- 55 Gladioli – vase of 3 stems
- 56 Hydrangea – 3 stems
- 57 A vase of orange flowers. No accessories to be used.
- 58 One specimen bloom or spray, not mentioned above

### **BEST ALLOTMENT** – Class 65

This will be judged during the third week of July taking account of:

1. Condition of plot
2. Standard of workmanship
3. Quality/range of content
4. Visual aspect

Please advise the show secretary by **30<sup>th</sup> June** of your allotment entry.

## DIVISION III

### FLORAL ART

Open to all non-professional flower arrangers. Flowers and accessories may be purchased. **No maximum height specified but exhibits should not exceed 45cm in width.**

NAFAS rules do not apply.

**The exhibitor gaining the most points will receive the Kathleen McBride Challenge Cup and an award of £3.**

#### *Class*

- 100 A hand-tied bouquet
- 101 An arrangement of hedgerow material
- 102 An arrangement celebrating the Queens Platinum Jubilee
- 103 A miniature garden
- 104 A miniature floral arrangement, size not more than 13cm
- 105 An arrangement in an item of your choice not normally used for flowers.

## DIVISION IV

### COOKERY

Open to non professionals. Food must be covered, preferably in a clear plastic bag or loosely wrapped clingfilm, but not sealed in any way (except class 114). No doyleys to be used. No screw top lids to be used for jams. Please ensure date made is stated on jar label.

**The exhibitor gaining most points will receive the Ladies Challenge Cup and an award of £3. The winner of class 112 will receive the Keith Alcoe Mens' Cookery Cup.**

#### *Class*

- 110 Battenburg (*recipe and method provided*)
- 111 Victoria Sponge (3 eggs) sandwich with vanilla butter cream and jam – 7” tin
- 112 Cake made by a man – Carrot Cake (*recipe and method provided*)
- 113 Cheese Straws – 5 to be shown
- 114 Ciabatta Bread (*recipe and method provided*) 1 to be shown
- 115 Vegetable Quiche with homemade shortcrust pastry
- 116 Flapjacks – 5 to be shown
- 117 A jar of soft fruit jam
- 118 A jar of chutney. Jar to be sealed with a non-metallic lid.

## **Recipe: Class 110 – Battenburg**

### **Ingredients: For the cake**

175g golden caster sugar  
3 medium eggs  
175g really soft butter  
50g ground almond  
140g self-raising flour  
½ tsp baking powder  
½ tsp almond extract  
Pink food colouring (gel works best)

### **To decorate:**

100g apricot jam  
500g pack white marzipan  
icing sugar (for dusting)

### **Method:**

1. Heat oven to 180°C/160°C fan/Gas 4. Using a double layer of foil make a barrier down the center of a 20cm square tin (or use a Battenberg tin), then line each compartment with 2 pieces of baking parchment. Put all the cake ingredients except food colouring in a large mixing bowl and blend with an electric hand whisk until smooth. Tip half the cake mixture into one side of the tin. Quickly mix the food colouring into the remaining cake mixture. When you have a smooth and vivid pink colour, scrape this mixture into the other side of the tin, then spread both mixtures to the edges of their sections. Bake for 25-30 mins until a skewer comes out clean. Cool in the tin for 15mins, then transfer to a wire rack to cool completely.
2. Place the cakes on a chopping board and trim the sides of each one to give you a straight edge. Cut each one in half lengthways to give you 2 pink and 2 plain rectangular sponges, using a ruler if you want to be really exact. If the sponges are a little taller than they are wide, trim some sponge from the tops as well – this will ensure you have a perfect square when you come to assemble the cake.
3. Heat the apricot jam in a small pan or the microwave, then sieve it. Lightly dust a work surface with a little icing sugar, then roll out a quarter of the marzipan to a rectangle roughly 20 x 10cm. Brush the surface with the warm apricot jam, then place 1 plain sponge and 1 pink sponge side by side on top, brushing the middle of the cakes with a little jam to stick them together. Brush the top of the cakes with more jam, then place the remaining sponges on top, with more jam in between, in a chequerboard pattern.
4. Roll out the remaining marzipan to a rectangle roughly 20 x 25cm. Brush any remaining jam over the outside of the assembled cake. Using a rolling pin to help, lift the marzipan over the cake. Smooth it over the top and sides, and press gently into the corners so it wraps the cake tightly. Trim any excess marzipan about 1cm from the sides of the cake, and trim a thin slice

*off either end to neaten. To finish, crimp the marzipan around the base by pinching with your finger and thumb.*

## **Recipe: Class 112 – Carrot Cake**

### *Ingredients:*

#### *For the cake*

*4 free-range eggs, at room temperature  
200ml vegetable/sunflower oil plus a little extra for the tin  
250g carrots, coarsely grated  
100g raisins or sultanas  
100g walnut pieces plus a few extra for decoration  
1 orange, zest only  
200g self-raising flour  
2 tsp mixed spice  
1 tsp bicarbonate of soda  
¼ tsp fine salt  
200 light muscovado sugar*

#### *For the frosting*

*150g unsalted butter, at room temperature  
45g caster sugar  
300g full fat cream cheese*

### *Method*

- 1. For the cake, preheat the oven to 180C/350F/Gas 4. Grease and line a deep, 20cm round cake tin with baking parchment.*
- 2. Break the eggs into a bowl, and lightly whisk using a fork.*
- 3. Add the vegetable oil to the eggs and whisk again.*
- 4. Add the grated carrots, raisins, walnut pieces and orange zest.*
- 5. In a separate bowl, sift the flour, mixed spice, bicarbonate of soda and salt. Stir in the sugar.*
- 6. Add the wet carrot mixture to the dry ingredients and mix well to combine, making sure there are no pockets of air.*
- 7. Spoon the cake batter into the lined tin and bake on the middle shelf for 1 – 1¼ hours, until the cake has risen and is golden brown all over.*
- 8. Remove the cake from the oven and set aside in the tin to cool for 10-15 mins, then turn the cake out and leave to cool completely on a wire rack.*
- 9. While the cake cools, make the frosting. Place the butter in a large bowl with caster sugar, beat it for 2-3 minutes until light and creamy, then beat in the cream cheese until smooth.*
- 10. Place the cake on to a serving plate. Use a palette knife, or wide flat bladed knife, to spread the frosting over the top and sides of the cake. Scatter more walnuts on the top. Keep in the fridge until the Show morning.*



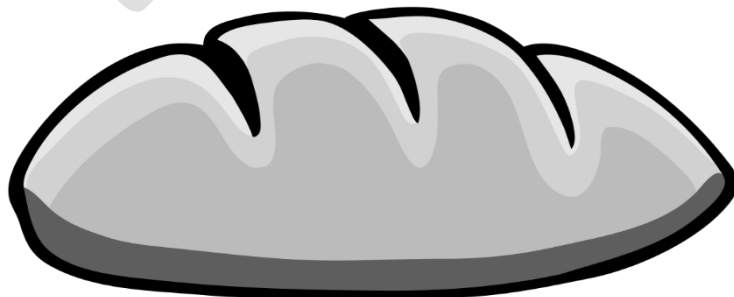
## **Recipe: Class 114 – Ciabatta Bread (makes 2 but only 1 to be shown)**

### *Ingredients*

- 400g/14oz strong white flour, plus extra for flouring*
- 7g instant yeast*
- 30ml/1fl oz olive oil, plus extra for oiling*
- 7g salt*
- semolina flour, for flouring*

### *Method*

- 1. Combine half of the flour and 4g of the yeast with 150ml/5fl oz water in a bowl. Bring it together into a soft dough.*
- 2. Oil a clean work surface and knead the dough for five minutes.*
- 3. Place the dough into a clean, oiled bowl and cover with cling film or a damp tea towel. Leave to rise for at 3–6 hours, depending on room temperature. The dough is ready once it has doubled in size.*
- 4. Tip the mixture into a food mixer. Add the remaining flour, oil, yeast and 75ml/2½fl oz water and mix using a dough hook attachment.*
- 5. Dissolve the salt in 75ml/2½fl oz water and gradually add this to the mixture, mixing for 6–10 minutes, or until the dough is stringy and soft.*
- 6. Oil a large square, plastic container, tip in the dough and put the lid on. Leave the dough to prove at room temperature until it has doubled in size.*
- 7. Dust a clean work surface with flour and semolina. Tip the dough out onto the surface (it will be very wet) and cover with more of the flours, trying to keep a square shape and being careful not to knock out any air. Cut the dough into two and stretch the pieces lengthways into the classic ciabatta shape.*
- 8. Preheat the oven to 220C/200C Fan/Gas 7 and sprinkle the flours lightly over a baking tray.*
- 9. Carefully place the dough onto the baking tray and allow to prove again for another 30 minutes. Bake for 30 minutes or until the loaves are golden-brown and make a hollow sound when tapped on the base. Leave to cool on a wire rack.*



## DIVISION V

### HANDICRAFT

#### **NO PREVIOUS ENTRIES TO BE SHOWN.**

**The exhibitor gaining the most points will receive the President's Cup and an award of £3.**

#### *Class*

- 125 A hand-knitted garment or accessory in double knitting
- 126 A home-made item of clothing for a baby/toddler
- 127 A knitted Teddy Bear (Knit for Peace) to be donated to charity – instructions provided.
- 128 A home-made upcycled item (please include name of original item)
- 129 A watercolour painting – framed or unframed
- 130 An item of patchwork
- 131 A crocheted item
- 132 Any craft item not mentioned above

#### ***Instructions for class 127 – knitted Teddy Bear pattern***

##### *Materials:*

*Use the appropriate size of needles for the yarn you choose. The weight of the yarn will determine the size of the bear. Size 3.75 with double knitting yarn would be a good match.*

*Pins to hold bear together while sewing; a tapestry needle; synthetic stuffing; dark coloured yarn or buttons for eyes, nose and mouth.*

##### *Pattern:*

*The bear is worked in stocking stitch throughout and is knitted from the feet up, over the top of the head and down the other side to the feet again.*

- *Begin with the legs and work two.*
- *Cast on 8 stitches and work 16 rows. Break the yarn and leave the stitches on the needle.*
- *Cast on another 8 stitches and work another 16 rows.*
- *To work the body, knit across both legs and then work 12 rows.*
- *To work the arms, cast on 8 stitches at the beginning of the next 2 rows. Work 8 more rows, then cast off 8 stitches at the beginning of the next 2 rows.*
- *To make the head, work 38 rows on the 16 stitches you have left.*
- *To make the second side of the arms, cast on 8 stitches at the beginning of the next 2 rows and work 8 more rows. then cast off 8 stitches at the beginning of the next 2 rows.*
- *To make the second side of the body, work 12 rows.*

- *To make the second side of the legs, work the first 8 stitches and then work 16 rows on these stitches. Cast off. Return to the remaining 8 stitches and work 16 rows on them. Cast off.*
- *To make up the bear, fold the knitting in half and line up the sides, pinning if necessary. Using mattress stitch and working on the RT side, sew around the bear leaving an opening at the crotch area. At the ears, arms and feet, round off the sewing up slightly. Before inserting the stuffing, create the ears by stitching across the head at an angle, making 2 triangle-shaped ears. Either create eyes and a nose with yarn or use buttons. Stuff the bear with synthetic stuffing, shaping the head as you go. Close the crotch area.*



## DIVISION VI PHOTOGRAPHY

**Photographs must be no larger than 6" x 4" (153cm x 102cm), should not be mounted and should not have been exhibited at a previous East Bergholt Show. No digitally altered photographs allowed.**

**Please write or affix your name and the class number on the back of your photograph.**

**The exhibitor gaining the most points will receive the Secretary's Cup and an award of £3.**

**The winning child in classes 142 and 143 will receive a cup.**

*Class*

|  |  |
|--|--|
| 134 My garden  | 135 Water  |
| 136 To include a building                                    | 137 Bottoms Up   |
| 138 The Queen's Jubilee                                      | 139 Pet/s  |
| 140 Food   | 141 Blue   |
| 142 A photo of your choice<br>Children only (up to 11 years) | 143 A photo of your choice<br>Children only (12 to 16 years) |

*Thank you to our*  
**SPONSOR FOR 2022**



**Where members receive a 5% discount off plants.**

## **DIVISION VII**

### **CHILDRENS' CLASSES**

Open to all children who reside, or attend school or nursery, in East Bergholt; or who are related to members of East Bergholt Horticultural Society. All exhibits to be entirely the work of the exhibitor except where, for reasons of safety, parental/adult assistance is necessary.

**Age to be stated so that it is visible to the Judge on all exhibits.**

#### Age 12 to 16 years

**The exhibitor gaining the most points will receive the Dines Cup**

- 145 A garden in a bottle
- 146 A tiered cake
- 147 A painting or drawing

#### Age 8 to 11 years

**The exhibitor gaining the most points will receive the Holman Cup**

- 149 An animal made out of vegetables and/or fruit
- 150 A miniature garden in a seed tray
- 151 5 jam tarts

#### Age to 5 to 7 years

**The exhibitor gaining the most points will receive the Stroud Cup**

- 153 Cress grown in an eggshell
- 154 An animal made out of vegetables and/or fruit
- 155 5 chocolate rice crispy cakes

#### Age to 4 years

**The exhibitor gaining the most points will receive the Lavender Hall**

**Kindergarten Cup**

- 157 Flowers in a jam jar
- 158 Decorated paper plate
- 159 Necklace made out of pasta

Exhibitor's No: \_\_\_\_\_

## EAST BERGHOLT HORTICULTURAL SOCIETY ENTRY FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Tel no: \_\_\_\_\_ Email address: \_\_\_\_\_

I agree to my details being held on the Society's computer system for the Annual Show (in accordance with the Society's Data Privacy Notice). The society does not share this data.

Signed: \_\_\_\_\_

Please circle the class numbers you wish to enter.

|     |     |     |     |     |     |     |     |     |     |
|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 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  |     | 35  | 36  | 37  | 38  |
| 39  | 40  |     | 45  | 46  | 47  | 48  | 49  | 50  | 51  |
| 52  | 53  | 54  | 55  | 56  | 57  | 58  |     |     | 65  |
| 100 | 101 | 102 | 103 | 104 | 105 |     |     |     |     |
| 110 | 111 | 112 | 113 | 114 | 115 | 116 | 117 | 118 |     |
| 125 | 126 | 127 | 128 | 129 | 130 | 131 | 132 |     |     |
| 134 | 135 | 136 | 137 | 138 | 139 | 140 | 141 | 142 | 143 |
| 145 | 146 | 147 |     | 149 | 150 | 151 |     | 153 | 154 |
| 155 |     | 157 | 158 | 159 |     |     |     |     |     |

Entry fees: 10p per exhibit (except children's classes)

Entry fees must be included with this form in an envelope and posted through the letterbox of School House, Heath Road, East Bergholt, CO7 6RJ

**Entry forms MUST be returned by Thursday 1st September by 12noon**

More entry forms available online or from Louise Kemp 298122 or 07753 422474



DRAFT

# SOCIETY OFFICIALS

## President

Rupert Eley

## Vice-Presidents

Miss G Bleaden, Messrs R Ansell,  
G Harris, R Pooley and P Williets

## Chairman

Steve Feeney

## Secretary

Mary Butcher

## Treasurer

James Bolton

## Membership Secretary

Louise Kemp

## Show Secretary & Vice Chairman

Louise Kemp

## Committee

Janet Alcoe, Susan Butcher, Michael Fosbrooke and Amy Knight

email address: [ebhs@btinternet.com](mailto:ebhs@btinternet.com)

## **THE SOCIETY'S STORE**

(at the rear of Robertsons Almshouses next to the church)

**will be open for the sale of fertilisers,  
peat, compost, etc. at competitive prices**

**SUNDAYS 9.30 till 10.30**

**20<sup>th</sup> February to 18<sup>th</sup> September**

# EVENTS CALENDAR FOR 2022

**Friday 23rd April - Quiz and Fish & Chip Supper – Constable Hall – 7pm**  
A fun evening with teams of 4 to 6 and a fish and chip supper

**Saturday 21<sup>st</sup> May - Plant Sale – Lambe School – 9am till 11am**  
Come along to our annual plant sale where many shrubs, bedding plants and vegetable plants will be on offer.

**Friday 10<sup>th</sup> June – Garden Tour of East Bergholt Place Gardens – 6.30pm**  
An evening guided tour of this beautiful garden by Rupert Eley followed by drinks and nibbles on the terrace.

**Annual Show – Saturday 3<sup>rd</sup> September – Constable Hall - 2pm**  
Over 100 classes including vegetables, fruit, flowers, flower arranging, cookery, handicraft, photography and children's. Refreshments, raffle and licensed bar.



[www.eastbergholthorticulturalsociety.onesuffolk.net](http://www.eastbergholthorticulturalsociety.onesuffolk.net)