

East Bergholt Horticultural Society  
(Founded 1895)

# Annual Show

The Constable Hall  
Gandish Road, East Bergholt  
**Saturday 2nd September 2023**  
**2 pm**

## SCHEDULE

*Kindly sponsored by:*



# Chairman's Welcome

Welcome to all our existing and 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. GOOD LUCK!

## 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>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 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 2019 and 2022 are not eligible to win in 2023.

## 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 31<sup>st</sup> August by midday** apart from Best Kept Allotment class which needs to be in by Friday 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 2024**

*All exhibitors (except children) must be members of the Society.  
For details, contact the Membership Secretary on 07753 422474.  
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 Shallots – 12 large
- 16 Shallots – 12 small, not to exceed 30mm in diameter
- 17 Lettuces – 1
- 18 Courgettes – 3
- 19 Any vegetable not mentioned above
- 20 Jam jar of herbs
- 21 Longest runner bean
- 22 Heaviest marrow
- 23 Longest carrot
- 24 A humorous vegetable

## **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 Succulent or cactus
- 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 white 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 50cm 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 greenery – no flowers
- 102 An arrangement celebrating the King's Coronation
- 103 A miniature garden
- 104 A petite floral arrangement, size not more than 25cm
- 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 Challenge Cup and an award of £3.**

**The winner of class 112 will receive the Keith Alcoe Mens' Cookery Cup.**

#### *Class*

- 110 Vegan Chocolate Orange Cake (*recipe and method provided*)
- 111 Victoria Sponge (3 eggs) sandwich with vanilla butter cream and jam – 7" tin
- 112 Cake made by a man – Caramelised Apple Cake with Streusel Topping (*recipe and method provided*)
- 113 Cheese Scones – 5 to be shown
- 114 Irish Soda Bread (*recipe and method provided*)
- 115 Treacle Tart with homemade shortcrust pastry
- 116 Chocolate Chip Cookies – 5 to be shown
- 117 A jar of soft fruit jam (flavour to be stated on jar)
- 118 A jar of marmalade
- 119 A jar of chutney (flavour to be stated on jar and sealed with a non-metallic lid)

## **Recipe: Class 110 – Vegan Chocolate Orange Cake**

Prep: 25mins

Cook: 40mins

Serves: 10-12

### Ingredients

250g vegan spread at room temperature

250ml dairy-free milk (oat or soya)

2 oranges, zested and one juiced, plus a little extra zest to serve

2tsp cider vinegar

200g golden caster sugar

1tsp vanilla extract

300g self-raising flour

1tsp baking powder

50g cocoa powder

50g vegan dark chocolate, finely chopped, plus a few shavings to serve

200g icing sugar

### Method

*Step 1 – heat the oven to 180C / 160C fan / gas 4. Use a little of the vegan spread to butter the base and sides of a deep 23cm cake tin, then line with baking parchment.*

*Step 2 – Put the plant milk in a jug and mix in the zest and juice of one orange and the cider vinegar. Leave to thicken slightly for 5 mins.*

*Step 3 – Beat 150g of the vegan spread with the caster sugar using an electric whisk for 1 min until creamy, then add the milk mixture, vanilla extract and a small pinch of salt. Sieve in the flour, baking powder and cocoa. Beat again until combined, and scrape into the prepared tin. Bake for 35mins – 40 mins until risen and firm to the touch, and a skewer inserted into the middle of the cake comes out clean. Leave the cake to cool for 10 mins in the tin, then turn out on a wire rack to cool completely.*

*Step 4 – To make the icing, melt the chocolate in short bursts in the microwave, stirring well between each burst, or in a heatproof bowl set over a pan of simmering water (ensuring the bowl doesn't touch the water), until smooth. Leave to cool for 5 mins. Whisk the remaining vegan spread (just under 100g) with the icing sugar and zest of the remaining orange for a few mins until creamy, then mix in the cooled chocolate until smooth.*

*Step 5 – Put the cooled chocolate cake on a cake stand or plate, and smooth the frosting over the top, spreading it to the sides. (Will keep for up to three days in an airtight cake tin) Decorate with more orange zest and chocolate shavings.*

## **Recipe: Class 112 – Caramelised Apple Cake with Streusel Topping**

Prep: 25mins

Cook: 1 hr and 10 mins

Serves: 8

### Ingredients

100g butter, plus 1 tbsp

175g light brown muscovado sugar, plus 1 tbsp

2 dessert apples, peeled and cut into 1.5cm pieces

2 eggs

1 tsp vanilla extract

200g plain flour

1 tsp baking powder

½ tsp ground cinnamon

100ml milk

### *For the Streusel Topping*

25g flour

85g demerara sugar, plus 1 tbsp

½ tsp ground cinnamon

50g cold butter

3 tbsp toasted, chopped hazelnuts

### Method

*Step 1 – Heat 1 tbsp butter and 1 tbsp sugar in a large frying pan over medium heat until the sugar starts to melt. Add apples, then cook for about 5 mins, until nicely browned and the sauce is a rich caramel. Leave to cool.*

*Step 2 – While the apples cook, make the topping. In a food processor or using the tips of your fingers, rub together the flour, 85g sugar, cinnamon and cold butter until the mixture is crumbly and only pea-size pieces of butter remain. Stir in 2 tbsp of hazelnuts. Set aside in a cool place.*

*Step 3 – Heat oven to 180C / 160C fan / gas 4. To make the cake, place remaining butter and sugar in a bowl or food mixer and beat until light and creamy. Add the eggs one at a time, followed by the vanilla extract. Add the flour, baking powder, cinnamon and milk in two goes, alternating between dry and wet ingredients. When the mixture is well combined, stir through the apples.*

*Step 4 – Grease a 20cm cake tin with removable base and line the base with a circle of baking paper. Spoon in the cake mixture, smooth over the top with a spoon, then sprinkle over the streusel topping. Scatter with the remaining 1 tbsp demerara sugar and hazelnuts. Cook in the oven for 50 mins-1hr or until a skewer inserted into the cake comes out clean. Leave to cool in the tin for 10 mins, then turn out onto a baking rack, remove paper and cool.*



## **Recipe: Class 114 – Irish Soda Bread**

*Total time: 55 mins*

### Ingredients

*250g plain white flour  
250g plain wholemeal flour  
100g porridge oats  
1 tsp bicarbonate of soda  
1 tsp salt  
25g butter, cut in pieces  
500ml buttermilk*

### Method

*Step 1 - Preheat the oven to 200C/gas 6/fan 180C and dust a baking sheet with flour. Mix the dry ingredients in a large bowl, then rub in the butter. Pour in the buttermilk and mix it in quickly with a table knife, then bring the dough together very lightly with your fingertips (handle it very, very gently). Now shape it into a flat, round loaf measuring 20cm/8in in diameter.*

*Step 2 - Put the loaf on the baking sheet and score a deep cross in the top. (Traditionally, this lets the fairies out, but it also helps the bread to cook through.) Bake for 30-35 minutes until the bottom of the loaf sounds hollow when tapped. If it isn't ready after this time, turn it upside down on the baking sheet and bake for a few minutes more.*

*Step 3 - Transfer to a wire rack, cover with a clean tea towel (this keeps the crust nice and soft) and leave to cool.*

## **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 home-made soft toy
- 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

**DIVISION VI**  
**PHOTOGRAPHY**

Photographs must be no larger than 6" x 4" (153mm x 102mm), 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 Nature   | 135 Water  |
| 136 To include a window  | 137 A portrait   |
| 138 The Kings Coronation   | 139 Animal/s   |
| 140 Transport  | 141 Sky  |
| 142 A photo of my favourite person<br>Children only up to 11 years | 143 A digitally altered photo (original<br>also to be shown)<br>Children only 12 to 16 years |

*Thank you to our*  
**SPONSOR FOR 2023**



Where members receive a 5% discount off plants.

**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**

**19<sup>th</sup> February to 17<sup>th</sup> September**

## 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 An item of handmade jewelry
- 146 A decorated animal cake
- 147 Design a poster for a music festival

#### Age 8 to 11 years

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

- 149 A robot made from Lego – not a kit
- 150 Decorated Gingerbread Men – 3 to be shown
- 151 Design a poster titled “Save the Bees”

#### Age to 5 to 7 years

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

- 153 A painting
- 154 Flowers in a jam jar
- 155 Decorated Gingerbread Men – 3 to be shown

#### Age to 4 years

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

**Kindergarten Cup**

- 157 A finger painting
- 158 A decorated paper crown
- 159 A 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		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	119
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 31<sup>st</sup> August by 12noon**

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





# **SOCIETY OFFICIALS**

## **President**

Rupert Eley

## **Vice-Presidents**

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

## **Chairman**

Steve Feeney  
07801 090780

## **Secretary**

Mary Butcher

## **Treasurer**

James Bolton

## **Membership Secretary**

Louise Kemp  
07753 422474

## **Show Secretary & Vice Chairman**

Louise Kemp  
07753 422474

## **Committee**

Janet Alcoe, Alicia Herbert, Gill Leech, Amy Knight,  
Naomi Pierson and Clare Slade

If you would like to join the committee please contact  
Steve on 07801 090780 or email [ebhs@btinternet.com](mailto:ebhs@btinternet.com)

# EVENTS CALENDAR FOR 2023

## **Saturday 29<sup>th</sup> April - Quiz and Fish & Chip Supper – Constable Hall – 7pm**

A fun evening with teams of 4 to 6 and a fish and chip supper. Tickets available from The Fountain House Tea Room.

## **Saturday 20<sup>th</sup> May - Plant Sale – Lambe School – 9am till noon.**

Come along to our annual plant sale an excellent opportunity to acquire all sorts of plants at extremely competitive prices. Shrubs, bedding plants and vegetable plants will be on offer.

## **Sunday 4<sup>th</sup> June – Open Gardens** organised by The East Bergholt Church Preservation Society

## **Wednesday 5<sup>th</sup> July - Garden Tour of Old Hall – 7pm**

This is an opportunity to discuss chemical free gardening as we visit the vegetable plots, orchards, poly tunnels and compost heaps. The visit will be followed by wine and canapes in the Old Hall gardens.

## **Annual Show – Saturday 2nd September – Constable Hall - 2pm**

Over 100 classes including vegetables, fruit, flowers, flower arranging, cookery, handicraft, photography and children's. Refreshments and raffle.

## **Saturday 25<sup>th</sup> November - Wreath Making – Lambe School**

A relaxed festive wreath making afternoon with tea, cakes and chat. Wreath bases and ribbons provided; bring your own greenery.



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

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