

# THE BOURNE SHOW 2020

**Saturday 4 July**

**Advance Adult Schedule**

**Including 12 + years children**

Find the **entry form** in our programme published in April and **no entry allowed without entry form being completed and delivered to the Flower Show Secretary by Thursday prior to show.**

**[www.thebourneshow.com](http://www.thebourneshow.com)**

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## 2020 SECTION 1 - VEGETABLES AND FRUIT

Classes marked \* one variety only. The naming of fruit and vegetables would be appreciated and adds interest for other entrants and visitors

- \*1 6 mangetout
- \*2 1 lettuce in a pot of water (1" root)
- \*3 5 white potatoes
- \*4 5 coloured potatoes
- \*5 6 broad beans with stalks
- \*6 6 onions, tops trimmed and tied
- 7 1 bulb of garlic, top trimmed
- \*8 4 carrots, with leaves
- 9 1 only longest courgette (max circumference 20cm)
- 10 Any freak vegetable
- 11 Any other vegetable not listed above (1 only)
- \*12 10 strawberries
- \*13 Any other berries, 10
- \*14 5 strigs of any currants
- \*15 5 sticks of rhubarb with approx. 10cm (4") of leaf blade, base pulled not cut
- 16 An exotic fruit
- \*17 6 tomatoes – single variety, to be named
- 18 Any other fruit not listed (1 only)
- 19 Any freak fruit (1 only)
- 20 A container of cut herbs in water (4 kinds, 1 of each – not in flower)

## 2020 SECTION 2 – FLOWERS

For the interest of other entrants and visitors, it would be appreciated if varieties could be named

- 21 A vase of garden flowers (at least 3 kinds, and 3 stems of each)
- 22 Annual sweet peas – 6 stems
- 23 Cluster flowered rose (Floribunda, named) – 1 spray
- 24 Vase of cut pinks or dianthus
- 25 A small planted tub, no larger than 30 cm
- 26\* Hybrid tea roses, named – 4 stems only
- 27 Specimen bloom of any flower, 1 bloom
- 28# A named foliage pot plant
- 29# A named pot plant in bloom
- 30 A vase of mixed ornamental foliage, max width 45 cm
- 31 Succulent or cactus
- 32 Vase of edible flowers
- 33 1 stem of Allium, named variety
- 34~ 1 Stem of Delphinium/Hollyhock

# Pot not to exceed 18 cm (7") and must have been owned by the entrant for a minimum of 6 months

\* *Ostrer Rose Bowl will be awarded to the first prize winner*

~ *Ron Watts Plate will be awarded to the first prize winner*

## 2020 SECTION 3 – FLOWER ARRANGING

All flower arranging classes to be voted for by the public. Therefore, there will not be any judges comments.

Class 35 **Tiny Things** – 10cm x 10cm x height 15cm. A miniature exhibit in a thimble

Class 36 **Morning Coffee** – 25cm x 25cm x height 30cm. An exhibit in a cup and saucer.

Class 37 **Renew and Recycle** – 60cm x 60cm x height optional. Container to be recyclable.

Class 38 **The Glory of Green** – 40cm x 40cm x height optional. A foliage only exhibit.

Class 39 **A Country Walk** – width 50 cm, depth and height optional. An exhibit using countryside flowers and foliage.

Class 40 **Stars and Stripes** –60 cm x 60 cm, height optional. An exhibit in red, white and blue.

Class 41 **At Sunset** – Maximum width 100cm, height optional. Depth of windowsill is 18cm. A windowsill exhibit.

*Best in Show for Flower Arranging (by public vote) will be awarded The Mitchell Cup*

## 2020 SECTION 4 – DOMESTIC

**All items to be covered. Jars should be approx 1lb (454g) clear glass and covered with a wax disc & cellophane or twist top, labelled and dated. No trade marked jars**

- 42 Jar of marmalade
- 43 Jar of honey
- 44 Jar of any fruit jam
- 45 Jar of jelly
- 46 Jar of chutney (at least 3 months old)
- 47 A loaf of brown sour dough (1lb loaf – machine made dough accepted)
- 48 Healthy snack for school pick up
- 49 Victoria Sandwich with raspberry jam filling, 3 egg mixture
- 50 4 of the same canapes
- 51 A cake incorporating a vegetable (please provide your recipe)
- 52 Your favourite family cake (please provide your recipe)
- 53 6 pieces of shortbread, following recipe below:

### Ingredients

- 125g/4oz [butter](#)
- 55g/2oz [caster sugar](#), plus extra to finish
- 180g/6oz [plain flour](#)

### Method

1. Heat the oven to 190C/375F/Gas 5.
2. Beat the butter and the sugar together until smooth.
3. Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.
4. Cut into rounds or fingers and place onto a baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.

Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

- 54 A bottle of home-made cordial or fruit drink (non-alcoholic)
- 55 A bottle of home-made wine or liqueur

## 2020 SECTION 5 – ART AND CRAFT

**For all classes in this section, please state the size of the work entered unless this has already been specified.**

- 56 A painting using oils
- 57 A painting using watercolour
- 58 A painting using pastels
- 59 An example of printmaking
- 60 A drawing in any medium
- 61 An original article of patchwork/quilting – machine or hand sewn
- 62 Any other artwork not covered in the above
- 63 A piece of pottery/ceramic
- 64 A piece of craftwork made from a kit
- 65 A hand-knitted or crocheted article
- 66 A piece of cross-stitch
- 67 A piece of embroidery
- 68 A hand-made toy
- 69 A hand-made cushion
- 70 Any other craft work not covered in other classes
- 71 Make, do and mend – a craft item made by using material such as fabric, buttons, wood, wool, wire etc

*The Peggy Goebel Cup to be awarded to the exhibitor gaining most points in section 5.*

*The Keighley Cup to be awarded to class 70*

## **2020 SECTION 6 – PHOTOGRAPHY**

**“Fun, Fun, Fun”**

The Bourne Show Committee Cup to be awarded to the exhibitor gaining most points in section 6.

Photographs no bigger than 8" x 6"

Only one entry per person is acceptable.

Selection of the winner will be by popular vote.

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**Children's Classes to 11 years in a separate Schedule**

# RULES

All entry forms must be sent to the Marquee Secretary by 6pm Thursday 2nd July 2020.

Exhibits may be staged between 7.30am and 10am on the day of the Show, or Flower Arrangements in the Church the previous evening from 7pm – 8.30pm. Please note we are unable to accept exhibits for judging after 10am on the show day.

Persons showing an article for competition not grown or made by themselves will be disqualified, except floral classes or unless otherwise stated.

All vegetables, fruit and flowers are judged by RHS standards.

Not more than one entry in each class per person is permitted.

No exhibits to have been previously shown at the Bourne Show.

Vases, plates etc to be provided by exhibitors. Polished jam jars gain points. No trade names visible and domestic produce must be dated or it will not be judged.

Exhibits to be named where possible, but no entrant name to be to be visible.

Judging will commence at 10.30am. Judges decisions are final.

You may not enter the marquee whilst judging is taking place or before 1.30pm on the day.

Points: First – 4 points; Second – 3 points; Third – 2 points; Highly Commended – 1 point.

All exhibits must be removed between 16.30 and 17.15pm or be forfeited.

The committee cannot be responsible for uncollected items.

*For more information, hints and tips see our website.*

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