

THE BOURNE SHOW 2023

Saturday 1st July

Adult Schedule

Including 12 + years children

(Children's Classes aged 0-11 years on a separate programme)

Entry form on the last page of schedule

Marquee open 13:30-16:15

All exhibits must be removed between 16:15 -16:45 or be forfeited.

No entry allowed without an entry form being delivered to the
Marquee Secretary by 6pm Wednesday 28th June 2023

WELCOME TO YOUR SHOW

With around 80 different classes, there's something for everyone and we thoroughly recommend you take part. Whether you're proud of your jam, overjoyed with your blooming potted plant or just ultra-competitive with Victoria sponges, please join in. We even have classes for abnormal fruit and veg, as well as the chance to win a cup for the best photograph.

As you would expect, judging is taken seriously, with some of our judges having the privilege of judging on a national basis. We provide the judges with a calm and peaceful atmosphere in the marquee for the judging, during which they cannot be disturbed. It is for this reason that **no entries are accepted after 10am** and that public entry to the marquee is not possible during the judging process.

The Bourne Show Committee is keen to gather snippets and photos of past Shows so that we can build up an archive for generations to come. If you or your family have an anecdote you'd like to pass on or a photo or newspaper cutting we could copy and share then do please get in touch. We'd love to hear from you – just email hello@thebourneshow.com

BOURNE SHOW PRIVACY STATEMENT

By entering the arts, crafts and produce classes at the Bourne Show, you are giving us Personally Identifiable Information (PII), including your name, address, contact details etc. and are giving us explicit permission to use and process that information for the purposes of show administration, for contacting you regarding current and future entries and to provide you with further information. Only your name as an entrant will be shared with others, including being shown on our website, if you are an award winner.

The Bourne Show Committee takes its personal data responsibilities seriously. Information about you will be stored securely and used only for the stated purposes for which you gave us permission. We will review on an annual basis whether we need to keep that data and will delete your data if we believe we no longer have a legitimate reason to retain it. If you have any questions regarding the use of your information, right of access to your information or to change or remove your details from our databases, please contact the Bourne Show at: hello@thebourneshow.com

SECTION 1 - VEGETABLES AND FRUIT

Classes marked * one variety only

The naming of fruit and vegetables would be appreciated as it adds interest for other entrants and visitors

- 1*** 6 Pea pods
- 2*** 1 lettuce in a pot of water (1" root)
- 3*** 5 white potatoes
- 4*** 5 coloured potatoes
- 5*** 6 runner beans with stalks
- 6*** 6 onions, tops trimmed and tied
- 7*** 4 courgettes
- 8*** 4 carrots, with leaves
- 9** 1 cucumber
- 10** Any freak vegetable (1 only)
- 11** Any other vegetable not listed above
- 12*[^]** 10 strawberries
- 13*** Any other berries, 6 (stalks to remain where appropriate)
- 14** Small plate of any other fruit, mixed or single variety, judged for quality not quantity
- 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 above
- 19** A container of cut herbs in water (4 kinds, 1 of each – not in flower)

[^] *Mitchell cup will be awarded to the first prize winner*

Morris cup to be awarded to the exhibitor gaining most points in Section 1

Judges cup is awarded to judges' favourite in Section 1

SECTION 2 – FLOWERS

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

- 20** 'Britain in a Vase', no larger than 30cm wide, 30cm deep, height optional
- 21** A vase of garden flowers (at least 3 kinds, 3 stems of each)
- 22** Annual sweet peas – 6 stems
- 23** Cluster flowered rose (Floribunda, named) – 1 spray
- 24** 1 named clematis flower
- 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** 5 pansies or violas, mixed or one 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 awarded to the first prize winner*

~ *Ron Watts Memorial Plate awarded to the first prize winner*

Richards cup awarded to the exhibitor gaining most points in Section 2

Judges cup awarded to judges' favourite in Section 2

SECTION 3 – DOMESTIC

All items to be covered. Jars to be covered with a wax disc & cellophane or twist top. Jar to be approx. 1lb (454g), clear glass with no trademarks. Label and date jars. No producer identity to be shown

35 Jar of marmalade

36 Jar of honey

37 Jar of any fruit jam

38 Jar of jelly

39 Jar of chutney (at least 3 months old)

40 A loaf of sour dough (1lb loaf – machine made dough accepted)

41 8 scones, following the recipe below:

Ingredients: 40g spreadable [butter](#), 225g self-raising flour (plus a little extra for dusting), 1 ½ level teaspoons of golden caster sugar, Pinch of salt, 110mls of milk (plus a little extra more if needed)

Method

1. Heat the oven to 220C or 200C if fan assisted
 2. Begin by rubbing the butter into the sieved flour quickly, using your fingertips, then stir in the sugar followed by a pinch of salt
 3. Using a knife, mix in the milk little by little, and when it's all in, flour your hands and knead the mixture to a soft dough (you may find you need just a drop more milk if it feels at all dry)
 4. Place the dough on a floured pastry board and with a rolling pin (also floured), lightly roll it out to a thickness of about 3cm
 5. Take a pastry cutter and tap it sharply into the dough, so that it goes straight through. When you have cut as many as you can, knead the remaining dough together again and repeat
 6. Place the scones on the baking sheet, dust each one with flour and bake near the top of the oven for 12–15 minutes
 7. Set aside to cool on a wire rack
- 42** Victoria Sandwich with raspberry jam filling, no cream, 3 egg mixture
- 43** Any other British cake, named
- 44** 6 pieces of shortbread
- 45** 6 Welsh cakes
- 46** A bottle of home-made cordial or fruit drink (non-alcoholic)
- 47** A bottle of home-made wine or liqueur

*Bourne Business cup awarded to the exhibitor gaining most points in Section 3
Juliet Bowell awarded for the exhibitors gaining the most points for preserves.
Judges cup is awarded to judges' favourite of Section 3*

SECTION 4 – ART AND CRAFT

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

- 48** A painting using oils
- 49** A painting using watercolour
- 50** A painting using pastels
- 51** An example of printmaking
- 52** A drawing in any medium
- 53[^]** Photograph – theme 'Best of British'
- 54** Any other artwork not covered in the above
- 55'** Any teen artwork, entrants must be between 12-16yrs
- 56** An original article of patchwork/quilting – machine or hand sewn
- 57** A piece of pottery/ceramic
- 58** A piece of craftwork made from a kit
- 59** A hand-knitted or crocheted article
- 60** A piece of cross-stitch
- 61** A piece of embroidery
- 62** A hand-made toy
- 63*** Any other craft work not covered in other classes
- 64** Make, do and mend – a craft item made by using material such as fabric, buttons, wood, wool, wire etc.
- 65'** Any teen craft, entrants must be between 12-16yrs

** The Keighley plate will be awarded to the first prize winner*

[^] Bourne Committee Cup to be award to the first prize winner

'A cup will be awarded to the first prize winner of both Teen Artwork & Teen Craft

The Peggy Goebel Cup to be awarded to the exhibitor gaining most points in Section 4

Judges cup for art is awarded to judges' favourite art entry in Section 4

Judges cup for craft is awarded to judges' favourite craft entry in Section 4

The Bourne Show Entry Form - Saturday 1st July 2023

Adult Classes (12 years+)

I/We wish to enter for the following classes in the 2023 Bourne Show (Ring the classes you wish to enter – **20p per entry**, one entry per class per person)

Section 1 – Vegetables & Fruit

1 2 3 4 5 6 7 8 9 10 11 12
13 14 15 16 17 18 19

Section 2 – Flowers

20 21 22 23 24 25 26 27 28 29 30
31 32 33 34

Section 3 – Domestic

35 36 37 38 39 40 41 42 43
44 45 46 47

Section 4 – Art and Craft (Please indicate size of finished work)

48 49 50 51 52 53 54 55 56
57 58 59 60 61 62 63 64 65

Amount enclosed

Name

Address.....

Tel.....

Email address

Children's entries on separate Entry Form please

All entry forms must be sent to the Marquee Secretary, Catherine Muggerridge (30 Lodge Hill Road, Lower Bourne, GU10 3QW 07790009753) or Jenny Rogers (Briar Cottage, 27 Dene Lane, Lower Bourne, GU10 3PW 07725912753) **by 6pm Wednesday 28th June 2023**

RULES

All entry forms must be sent to the Marquee Secretary, Catherine Mugeridge (30 Lodge Hill Road, Lower Bourne, GU10 3QW) or Jenny Rogers (Briar Cottage, 27 Dene Lane, Lower Bourne, GU10 3PW) by 6pm Wednesday 28th June 2023.

Exhibits may be staged between **07:00 – 10:00** on the day of the Show. Please note we are **unable to accept exhibits for judging after 10:00.**

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 with no trade names visible.

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 16:15 -16:45 or be forfeited.

The committee cannot be responsible for uncollected items.

For more information hints and tips visit our website: **www.thebourneshow.com** or contact Marquee Secretary Catherine Mugeridge (07790-009753) or Jenny Rogers (07725-912753)