

The Bourne Show



ADULT SCHEDULE

Including children 12+ years & Teen classes
(Children's Classes aged 0-11 years on a separate programme)

Entry form on the last page of schedule

Marquee open for viewing of all
the exhibits 1.30 - 4.15pm

All exhibits must be removed between 4.15 - 4.45pm or be
forfeited

Entry form to be delivered to
the Marquee Secretary by
6pm Wednesday 3rd July 2024



WELCOME TO YOUR SHOW

With around 80 different classes, there's something for everyone so why not 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 **sizable 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 HISTORY OF THE SHOW

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. An archive of photos from recent shows is available to view on our website.

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 potatoes
- 4*** Heaviest potato, named and weighed
- 5*** 6 French beans
- 6*** 3 onions, tops trimmed and tied
- 7*** 4 courgettes
- 8** A bunch of spinach, in a pot of water
- 9** 1 cucumber
- 10** Any freak vegetable (1 only)
- 11** Any other vegetable not listed above
- 12*** 6 strawberries
- 13*** Any other berries, 6(stalks to remain where appropriate)
- 14** A stoned fruit (1 only)
- 15*** 5 sticks of rhubarb with approx. 10cm (4") of leaf blade, base pulled not cut
- 16** Any freak fruit (1 only)
- 17*** 4 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)

*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[^]** 'From the Seashore' Flower arrangement, accessories may be used. No larger than 30cm wide, 30cm deep, height optional. No restrictions on the source of the foliage.
- 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 stem of Allium, named variety
- 25** A small planted tub, no larger than 30 cm
- 26*** Hybrid tea rose, named – one or more stems
- 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

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

* *Ostrer Rose Bowl awarded to the first prize winner of this class*

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

Richards cup awarded to the exhibitor gaining most points in Section2

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, be clear glass with no trademarks & approx. 1lb (454g). 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 curd

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

41 Lemon Drizzle Cake, following the recipe below:

Ingredients for the cake: 225g unsalted butter (softened), 225g caster sugar, 4 eggs, 225g self-raising flour & 1 lemon (zested)

Ingredients for the drizzle: 1½ lemons (juiced) & 85g caster sugar

Method

1. Heat the oven to 180C/160C fan/gas 4 - Line a 2 lb (about 14 x 24cm) loaf tin with greaseproof paper
 2. Beat together the butter & caster sugar until pale & creamy. Then add the eggs, one at a time, slowly mixing through
 3. Sift in the self-raising flour, then add the lemon zest & mix until combined.
 4. Spoon the mixture into the tin, levelling the top with a spoon
 5. Bake for 45-50 mins, until a thin skewer comes out clean from the centre.
 6. While the cake is cooling in its tin, mix together the drizzle ingredients
 7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a crisp topping
 8. Leave in the tin until completely cool, then remove and serve. (Will keep in an airtight container for 3-4 days)
- 42** Victoria Sandwich with raspberry jam filling, no cream, 3 egg mixture
- 43** 6 scones
- 44** 6 pieces of Millionaire's Shortbread
- 45** A Cornish Pasty – please provide own recipe
- 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 cup awarded for the exhibitors gaining most points for preserves
Judges cup is awarded to judges' favourite of Section 3

SECTION 4 – ART AND CRAFT

For all classes in Section 4: Please state, on the entry form, the size of the work entered, unless this has already been specified

- 48** A painting using oils
- 49** A painting using watercolours
- 50** A painting using pastels
- 51** An example of printmaking
- 52** A drawing in any medium
- 53[^]** Photograph – theme 'Beside the Sea'
- 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 or embroidery
- 61** A hand-made greetings card with a Seaside theme
- 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 of this class*

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

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

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

RULES

All entry forms must be sent to the Marquee Secretary, Catherine Muggeridge (30 Lodge Hill Road, Lower Bourne, GU10 3QW) or Jenny Rogers (Briar Cottage, 27 Dene Lane, Lower Bourne, GU10 3PW) by 6pm Wednesday 3rd July 2024.

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, unless specifically stated in the schedule.

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 visible.

Judging will commence at 10:00 - Judges decisions are final.

You may not enter the marquee whilst judging is taking place or before 13:30 on the day.

Prize money per class: First = £2, Second = £1, Third = 50p

Points are awarded as follows for cups/awards where more than one class contributes to the cup/award: 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 Muggeridge (07790 009753) or Jenny Rogers (07725 912753) or follow us on Facebook or Instagram

THE BOURNE SHOW ENTRY FORM

SAT 6TH JULY 2024

ADULT CLASSES (12 YRS+) & TEEN CLASSES (12-16YRS)

Additional forms available on our website thebourneshow.com

I/We wish to enter for the following classes in the 2024 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 Children's Entry Form please

All entry forms must be sent to the Marquee Secretary:
Catherine Muggeridge (30 Lodge Hill Road, Lower Bourne, GU10
3QW 07790 009753) or Jenny Rogers (Briar Cottage, 27 Dene Lane,
Lower Bourne, GU10 3PW 07725 912753) by 6pm Wednesday 3rd July
2024.