

The Gardening Club
of Sandhurst & District

SHOW SCHEDULES 2019

50p

DAFFODIL SHOW

Wednesday 20th March at 7.30 p.m.

LATE SPRING SHOW

Wednesday 17th April at 7.30 p.m.

SUMMER FLOWER SHOW

Saturday 22nd June

AUTUMN FLOWER SHOW

Saturday 31st August

All the above shows are held at
The Sandhurst Community Centre
Yorktown Road, Sandhurst

Summer and Autumn Shows
Open at 3.00pm with
Prize giving at 4.30pm.

Entrance to Summer
& Autumn shows 50p
CHILDREN FREE
If accompanied by an adult.

Principal Committee Members

Mr Len Clark (Chairman) 01252 654937

Mrs Chris Dresler (Club Secretary) 01420 768965

Mrs Marilyn Grant (Club Treasurer) 01344 771646

Mrs Jane Heritage (Trading Secretary) 01276 600438

Mrs Sheila Davenport 01252 874361

Club Email Address

enquiries@sandhurstgardeningclub.co.uk

Website

www.sandhurstgardeningclub.co.uk

THE GARDENING CLUB OF SANDHURST AND DISTRICT

ROLL OF HONOUR - 2018

DAFFODIL SHOW

THE BARCLAYS BANK CUP

Len Horne

SPRING SHOW

THE GEORGE BROWN CUP

Len Horne

SUMMER SHOW

ROSE BOWL

Rosemary Steele

MARY GIBBONS TROPHY

Josie Blunden

THE LYNE TROPHY

Len Horne

MARKS & SPENCERS CUP

Not Awarded

HETTY HOPE MEMORIAL TROPHY

Peter Brockway

JOHN COOPER CHALLENGE CUP

Josie Blunden

GARDEN NEWS SHIELD

Len Clark

FLORAL ART TROPHY

Jill Roberts

BERT COLE TROPHY

Sandra Hooper

HILDA LANHAM CUP

Gill Clark/Marilyn Grant

AUTUMN SHOW

RADIO 210 CUP

Chris Dresler

KATHLEEN BROWN CUP

Josie Blunden

SANDHURST & DISTRICT TROPHY

Peter Brockway

SANDHURST GARDENING CLUB SHIELD

Len Clark

THE NAPIER CHURCH CHALLENGE CUP

Len Clark

CHRISTINA DRESLER TROPHY

Jill Roberts

TESCO CUP

Lesley Foxwell

MAY ELSLEY TROPHY

Beverley Morgan

ANNUAL AWARDS

SANDHURST TOWN COUNCIL CUP

Highest overall points in the Summer & Autumn Shows

Len Clark

JUNE HURST MEMORIAL TROPHY

Highest points in the Summer & Autumn Shows - Roses

Rosemary Steele

DOUG HAMMOND TROPHY

Highest points in the Summer & Autumn Shows - Photography

Lesley Foxwell

GEORGE BROWN SALVER

Highest points in the Summer & Autumn Shows - Hanging Baskets, Wall Baskets and Wall Pots.

Len Clark

FRED STAPLEY CRYSTAL VASE

Highest points in the Summer (Classes 1 - 33) & Autumn Shows (Classes 1 - 39) - Flowers

Peter Brockway

FRED BRANT TROPHY

Highest points in Summer & Autumn shows - Vegetables and Fruit

Len Clark

JOHN CHUTER CUP

Highest points in Summer & Autumn shows - Fuchsia & Pelargoniums

Peter Brockway

THE WAITROSE CUP

Highest points in Summer & Autumn shows - Culinary

Marilyn Grant

Highest points in Summer & Autumn shows - Flower Arranging

Jill Roberts

THE GARDENING CLUB OF SANDHURST AND DISTRICT

GENERAL SHOW GUIDELINES AND HINTS

CULINARY CLASSES

1. Jam jars should be covered with a wax disc and cellophane or a lacquered metal lid or plastic lid without a wax disc. Jars can be any size, other than the very small, individual type. Any curd, containing eggs, should be covered with a cellophane and wax disc only. Jars & lids should be plain with no commercial logo/names/advertising. Details on the label must include the date made.
2. If flan rings are used - Plain edge - savoury, fluted edge - sweet.
3. ALL food should be covered with a food-safe covering.
4. Do not use fish or use fresh cream as a decoration.

FLORAL ART

1. Overall size refers to width, depth and height.
2. Flower arrangements must be staged within the confines of niches. Size – 70.5cm wide x 56cm deep x 68.5cm high.
3. Miniature - An exhibit not exceeding 10cms in width and depth. Height, if stated, should be in good proportion, e.g. width 10cm, depth 10cm, height 15cm or width 7cm, depth 7cm, height 10cm. Scale of all components is particularly important. Should appear as a miniature version of a larger exhibit.
4. Petite - An exhibit not exceeding 25cms in width and depth. Height, if stated, should be in good proportion, e.g. width 25cm, depth 25cm, height 37cm or width 17cm, depth 17cm, height 25cm. Scale of all components is particularly important. Should appear as a petite version of a larger exhibit.
5. Natural Plant material is fresh and/or dried/preserved material, fruit, berries, flowers, etc.
6. Exhibit - is plant material with or without accessories.
7. Predominate - for one type of flower to predominate, it must be used in greater profusion or to be more obvious than other plant material in the exhibit.
8. In all classes plant material must predominate.
9. Open Staging means no backboard, i.e. to be viewed all round.
10. ARTIFICIAL PLANT MATERIAL IS NOT ALLOWED.
e.g. silk flowers, plastic flowers - unless otherwise specified within this schedule.
11. All Floral Art is judged under NAFAS rules by NAFAS judges - unless otherwise specified within this schedule.

THE GARDENING CLUB OF SANDHURST AND DISTRICT
SHOW REGULATIONS

1. All exhibitors must be members of The Gardening Club of Sandhurst and District with the exception of the Junior's Classes or those under 18 where Regulation 15 applies. Exhibitors are only allowed to stage **ONE** entry in any **ONE** class.

2. All exhibits must be grown by the exhibitor. Floral Art must be staged by the exhibitor. Pot Plants where possible should be named and must have been in the exhibitor's possession for at least six months. Photographs must have been taken by the exhibitor.

3.(a) **Daffodil and Late Spring Show**

Entries to be handed in on the evening of the show between 6.45pm and 7.30pm. Entry to classes is free.

Exhibits must be staged between 6.45 pm and 7.30 pm. Judging will commence at 7.30 pm

(b) **Summer and Autumn Shows**

ENTRY FORMS MUST BE IN THE HANDS OF THE SECRETARY OR A COMMITTEE MEMBER by 12.00 noon on the THURSDAY prior to the Show with the entrance fee of 10p per entry.

Exhibits must be staged between 9.00am and 12.00 noon on the morning of the show.

4. With the exception of the Judges, the Show Organiser and his/her accredited assistants, the show hall will be closed to all other persons from 12.00 noon until the judging has been completed.

5. The Judges decision shall be final in all classes and they shall have the power to withhold any prizes if they consider the exhibits do not merit the highest or other awards. All flower, fruit and vegetable classes judged according to R.H.S Horticultural Show Handbook unless otherwise specified within this schedule.

6. A copy of the RHS Handbook will be available at each show.
7. With the exception of the Flower Arranging classes in their individual niches the Show Organiser reserves the right to move any exhibit after it has been staged.
8. No competitor may touch another competitor's exhibit. Failure to observe this rule will lead to disqualification.
9. In no circumstances may any exhibit be removed before the Show closes.
10. The Club's vases must be used in all classes except where stated.
N.B. For exhibits specified as "over water" special boxes will be supplied.
11. All exhibits must be removed by the exhibitors at the end of the Show.
12. The Gardening Club cannot be held responsible for compensation regarding loss or damage from any cause in respect of exhibits or personal property.
13. A Novice shall be deemed to be an exhibitor who has not won first prize in any show.
- 14 The Junior's classes are open to all children aged 13 and under and are not restricted to member's children only.
15. Under 18 year olds can enter any class provided they are related to a member of the club. Regulation 14 applies to those aged 13 and under.
16. The Committee reserves the right to visit any exhibitor's garden within 48hrs of the Show taking place.
17. Any protest must be made in writing to the Show Organiser or their deputy before the end of the Show with a deposit of £1 which is returnable if the protest is upheld.

18. The Committee reserves the right to interpret these Regulations and the contents of the Show Schedule and to refuse, cancel or disqualify entries.

19. To determine the allocation of cups and trophies the following points will be awarded at all shows.

Placement	Points awarded	Prize money
1st	5	£1
2nd	3	60p
3rd	2	40p

No points are awarded for Highly Commended but these awards are taken into consideration when entrants have the same number of points.

No extra points are awarded for Best Exhibits, but entrants receive diplomas, certificates, vouchers etc as detailed in the Show Schedule.

QUANTITIES OF VEGETABLES FOR DISPLAY

(Unless otherwise specified within this Schedule)

<u>Type of Vegetable</u>	<u>Numbers</u>	<u>Max Points</u>
	<u>Single Dishes</u>	
Artichokes (Chinese)	4	10
Artichokes (Globe)	2	15
Artichokes (Jerusalem)	4	15
Asparagus	6	15
Aubergines	2	18
Beans (Broad)	6	15
Beans (Dwarf,French,Stringless)	6	15
Beans (Runner)	6	18
Beans (Climbing other than Runner)	6	15
Beetroot	3	15
Broccoli (Sprouting – no. of shoots)	12	15
Broccoli (Colour headed)	2	18
Brussels Sprouts	10	15
Cabbages (Chinese)	2	15
Cabbages (Red)	2	15
Cabbages (Green)	2	15
Cabbages (Savoy)	2	15
Calabrese	2	15
Carrots (Stump/long)	3	18/20
Cauliflower (inc. White headed broccoli)	2	20
Celeriac	3	15
Celery	2	20
Chicory Heads (Chicons)	3	15
Chilli Peppers	9	15
Chives	2 bunches	10
Courgettes (Same Variety)	2	12

<u>Type of Vegetable</u>	<u>Numbers</u>	<u>Max Points</u>
	<u>Single Dishes</u>	
Cucumbers (House/Frame)	2	18
Cucumbers (Ridge/Outdoor)	2	15
Endive	3	10
Fennel (Florence)	2	15
Garlic	4 bulbs	15
Herbs	1 bunch	10
Kales	2	12
Kohl Rabi	2	12
Leeks	2	20
Leeks (Pot)	2	20
Lettuces	2	15
Marrows/Squashes	2	15/12
Mushrooms	6	15
Okra	4	18
Onions (Exhibition/Under 250g)	3	20/15
Onions (Pickling \approx 30mm diameter)	9	10
Onions (Green salad)	5	10
Parsnips	2	20
Peas	6 pods	20
Peas (Mangetout/Sugarsnap)	6 pods	15
Peppers (Sweet)	2	15
Potatoes	4	20
Pumpkins	1	10
Radishes (Small salad)	5	10
Rhubarb (Forced)	3 sticks	15
Rhubarb (Natural)	3 sticks	12
Shallots (Exhibition)	9	18
Shallots (Pickling < 30mm diameter)	9	15
Swedes	2	15
Sweet Corn	2	18
Tomatoes (medium)	4	18
Tomatoes (large fruited beefsteaks)	4	15
Tomatoes (small fruited cherry types)	5	12
Turnips	2	15
Watercress	2 bunches	10

QUANTITIES OF FRUIT FOR DISPLAY

(Unless otherwise specified within this Schedule)

<u>Type of Fruit</u>	<u>Numbers</u>
Apples	3
Apricots	6
Blackberries	15
Blueberries (Bunches to weigh not less than 15oz or more than 17oz)	
Cherries	10
Citrus Fruits	2
Currants (Dish of black, red or white - to weigh not less than 15oz or more than 17oz)	
Damsons	10
Figs	3
Gooseberries	12
Grapes (Indoor)	1 bunch
Grapes (Outdoor)	2 bunches
Loganberries	10
Tayberries	10
Kiwi Fruits	6
Melons	1
Nectarines	5
Nuts (Dish of, to weigh not less than 15oz or more than 17oz)	
Peaches	5
Pears	3
Plums	5
Quinces	3
Raspberries	12
Strawberries	10

AUTUMN SHOW

SECTION 1 - FLOWERS

Class

1. **Roses** - 1 Specimen bloom - Hybrid Tea
2. 1 rose - selected for fragrance
3. 3 Sprays - 1 or more cultivars
4. Rambler/Climber - 1 spray
5. Container of one or more cultivars arranged for all-round effect. Exhibitor to supply own container.

BEST EXHIBIT Classes 1-5 Club Certificate and a voucher for £3.00

6. **Dahlias** 1 Large Dahlia - any type - min size 200mm
7. 1 Small Cactus or Semi-Cactus - 100mm to 150mm
8. 4 Pom-Pom - 1 or more cultivars not to exceed 55mm in diameter.
9. 4 Dahlias of 1 type (1 or more colours) not in Classes 6-8.
10. Vase of Dahlias not less than 9 stems arranged for all-round effect. Exhibitor to supply own container.

BEST EXHIBIT Classes 6-10 Club Certificate and voucher for £3.00

11. **Chrysanthemums** 1 Specimen bloom
12. 3 Blooms - any kind
13. 3 Sprays - Singles or any other type

BEST EXHIBIT Classes 11-13 Club Certificate and voucher for £3.00

HIGHEST POINTS Classes 6-13 **THE RADIO 210 CUP**

14. Asters - single or double - 5 blooms
15. Antirrhinums - 4 stems
16. Carnations/Pinks - 6 stems
17. Gladioli - 3 stems
18. French Marigold - 6 blooms
19. Rudbeckia - 6 blooms
20. Hydrangea - 1 stem or head

Class

- 21. Clematis Flower (named, if possible) Club to provide container
- 22. Mixed Flowers - Vase of Annuals/Perennials/Shrubs not less than 12 stems judged for quality.
- 23. Vase of Sweet Peas - 6 stems
- 24. Vase of Flowers - any one kind not in classes 1 to 21
- 25** Zonal Pelargonium - 3 heads mounted singly in 3 separate vases

BEST EXHIBIT Classes 14-25 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 14-25 **THE KATHLEEN BROWN CUP**

- 26** Fuchsias - 6 Specimen blooms mounted over water (Club to supply mount)
- 27** Fuchsia - miniature standard - max 5" pot (12.5 cm)
- 28** Fuchsia - quarter standard - max 14" pot (35.5 cm) stem length 12" to 18"
- 29** Fuchsia - half standard - max 14" pot (35.5 cm) stem length 18" to 30"
- 30** 1 Fuchsia - shrub
- 31** 1 Fuchsia - Trailing.
- 32. Flowering Pot Plant - other than a Fuchsia or Orchid
- 33. Foliage Plant
- 34. Cactus or Succulent
- 35. Orchid
- 36. Bonsai

ALL CLASSES 30-35 - MAX POT SIZE 8" (20 cm)

BEST EXHIBIT Classes 26-36 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 26-36 - **THE SANDHURST AND DISTRICT TROPHY**

** **Classes 25 to 31** contribute towards the Annual award of **THE JOHN CHUTER CUP**

- 37. Hanging Basket, Hanging Pot or Hanging Tower
- 38. Wall Basket or Wall Pouch
- 39. 1 Patio Tub or Trough

BEST EXHIBIT Classes 37-39 Club Certificate and a voucher for £3.00

SECTION 2 - VEGETABLES

Class

40. Tomatoes - ordinary cultivars, outdoor or greenhouse grown - 4 with stalks attached.
41. Tomatoes - small ordinary (Not over 35mm in diameter) - 5 with stalks attached.
42. Tomatoes - novelty - 5 with stalks attached.
43. Potatoes - 4 of one kind.
44. French beans - dwarf or climbing - 6 of one kind
45. Runner beans - 6 of one kind.
46. Beetroot - 3 globe or cylindrical
47. Onions - 3 with roots cut and tops tied
48. Vegetable marrow 1 judged for weight
49. Vegetable marrow - 2 for the table max size 380mm. (15")
50. Pepper - 2 - sweet (not chilli)
51. Potato - judged for weight
52. Runner Bean - judged for length
53. Carrots - 3 of any kind
54. Parsnips - 2.
55. Cucumber - 2 greenhouse or frame grown.
56. Cucumber - 2 ridge.
57. Courgettes - 2 of one type
58. A collection of Cut Herbs - 3 varieties - 2 stems of each
59. Any other vegetable not included in Classes 40-57 numbers as for Single Dishes (pages 8/9)
60. Collection of 4 Salad Vegetables - 2 of each type
61. Collection of 4 kinds of Vegetable - 2 of each type

BEST EXHIBIT Classes 40-61 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 40-61 **THE SANDHURST GARDENING CLUB
SHIELD**

SECTION 3 - FRUIT

Class

62. Apples - dessert - 3 of one kind with stalks attached
63. Apples - culinary - 3 of one kind with stalks attached
64. Pears - 3 of one kind with stalks attached.
65. Plums - 4 of one kind with stalks attached.
66. Plate of any other fruit, one or more types, judged for quality not quantity, all with stalks attached, any number
67. Grapes - 1 bunch.

BEST EXHIBIT Classes 62-67 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 62-67 **THE NAPIER CHURCH CHALLENGE CUP**

SECTION 4 - FLOWER ARRANGING

Please read **GENERAL SHOW GUIDELINES** at the front of this show schedule and ensure all exhibits in classes 68-72 are contained within the confines of the niches provided.

68. “Misty Mornings” - Exhibit
69. “Mirror Image” - Exhibit
70. “My Favourite Shoes” - Exhibit
71. “Red and Orange” – Modern Exhibit
72. “Birds Eye View” - Miniature (W 10cm x D 10cm no height restriction)

(see new NAFAS rules for Miniature Arrangements under Floral Art page 4)

BEST EXHIBIT Classes 68-72 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 68-72 **THE CHRISTINA DRESLER TROPHY**

SECTION 5 - HANDICRAFT

Class

73. A homemade wreath for autumn, 30cm max diameter
74. A home made trivet
75. A knitted toy, as per pattern available from the club.
To be donated to charity.
76. A homemade masquerade mask
77. Any piece of handicraft not included in classes 73-76

BEST EXHIBIT Classes 73-77 Club Certificate and a voucher for £3.00

HIGHEST POINTS Classes 73-77 **THE TESCO CUP**

SECTION 6 – CULINARY

Please read **GENERAL SHOW GUIDELINES** at the front of this show.

Please note guidelines on jam jars.

78. Gluten-free Apple & Coconut Cake (see back of schedule for recipe)
79. 8 Cashew Nutters (see back of schedule for recipe)
80. 4 Bath Buns
81. 8 pieces of flavoured Fudge in a Decorative Bag
82. A jar of homemade chutney
83. Bottle of homemade alcoholic drink (e.g. wine, beer, liqueur)

BEST EXHIBIT Classes 78-83 Club Certificate and voucher for £3.00

HIGHEST POINTS Classes 78-83 **THE MAY ELSLEY TROPHY**

SECTION 7 – PHOTOGRAPHY

Print size to be 7”x 5” unmounted

84. A beach
85. Clouds
86. A garden view

HIGHEST POINTS Classes 84-86 Club Certificate and a voucher for £3.00

SECTION 8 - JUNIOR'S CLASS

Classes 87-90 are open to all juniors aged 13 and under and are not restricted to member's children.

Each class to be judged as up to 8yrs and 8yrs to 13yrs.

Please ensure that child's age is visible on the entry

- 87. A paper plate flower
- 88. Design for a dream ice cream on A4 paper
- 89. 3 decorated fir cones
- 90. 4 decorated cup cakes using your own recipe

BEST EXHIBIT Classes 87-90 Club Certificate and £3 cash

RECIPES FOR CULINARY CLASSES

MARBLED BLACKCURRANT & ALMOND CAKE

Ingredients

150 g self-raising flour	½ tsp almond essence
100g ground almonds	2 medium eggs
175g softened butter	150g caster sugar
4 tbsp milk	150g blackcurrant jam
25g flaked almonds	

Method

1. Preheat oven to 160°C/Gas mark 3. Grease a 900g/2 lb loaf tin.
2. Tip flour, & ground almonds into a bowl. Add the softened butter, sugar, eggs, essence & milk. Beat with a hand-held electric whisk for 2-3 minutes, until light & fluffy.
3. Spoon half into the tin and spread mixture level then spoon the jam fairly evenly over the top. Cover with the remaining cake mixture.
4. Swirl lightly through the mixture with a skewer.
5. Smooth the top and sprinkle with the flaked almonds.
6. Bake for 1 to 1¼ hours until firm to the touch. Leave to stand in the tin for 10 minutes then remove and cool completely on a wire rack.

PINWHEEL BISCUITS (makes about 18)

Ingredients

Vanilla Dough

60g (2oz) butter at room temperature	90g (3oz) plain flour
30g (1oz) caster sugar	About 1 tbsp water
A few drops of vanilla essence	

Coffee Dough

60g (2oz) butter at room temperature	90g (3oz) plain flour
30g (1oz) caster sugar	1 tbsp coffee essence

Milk for brushing

Method

1. Combine all the ingredients for the vanilla dough in a bowl and mix well, adding just enough water to bind. Wrap in cling film and chill for at least 2 hours until very firm.
2. Repeat for the coffee dough.
3. On a lightly floured work surface roll out each dough to a rectangle about 18 x 25cm (7" x 10").
4. Brush the coffee dough with a little milk then place the vanilla dough on top.
5. Roll together like a Swiss roll starting at the narrow end.
6. Wrap the roll tightly in foil and leave to chill in the refrigerator for about 30 minutes, or until firm.
7. Preheat oven to 180°C/Gas mark 4 and lightly grease 1 or 2 baking sheets.
8. Cut the dough into about 18 thin slices and place them well apart on the baking trays.
9. Bake for about 20 minutes until the vanilla dough is a pale golden colour.

Tip: If the dough becomes too soft and difficult to roll, put between two pieces of greaseproof paper before rolling.

GLUTEN-FREE APPLE & COCONUT CAKE

Ingredients

225g butter, softened	225g caster sugar
2 eating apples, peeled, cored & finely diced	200g ground almonds
6 medium eggs, beaten	½ tsp vanilla extract
1 tsp gluten free baking powder	
3 tbsp desiccated coconut	
Finely grated zest of 1 lemon & juice of half	

For the coconut icing

100g softened butter	200g icing sugar
3 tbsp full-fat coconut milk	

Method

1. Preheat the oven to 180°C/160°C fan/Gas mark 4. Grease and line a 23cm (9") loose bottomed tin.

2. Put the diced apple in a saucepan, add the lemon zest & juice and cook, stirring often, over a medium heat for 4-5 minutes. Cover with a lid, reduce the heat and simmer for about 15 minutes or until the apple is soft. Set aside to cool.
3. Put the sugar and butter into a mixing bowl with the almonds, eggs, vanilla extract and baking powder. Beat together with an electric whisk to combine.
4. Carefully fold in the cold apple and 2 tbsp of desiccated coconut. Spoon into the prepared tin and bake for 45 –55 minutes until golden and springy to the touch. Remove from the oven and set aside to cool completely before removing from the tin.
5. To make the icing, put butter & icing sugar into a bowl. Combine by hand or with an electric mixer, gradually adding the coconut milk a tablespoon at a time and mixing carefully.
6. Spread the icing over the top of the cake, then sprinkle with the remaining 1 tbsp of coconut.

CASHEW NUTTERS (makes about 40)

Ingredients

4 oz soft margarine	3½ oz self raising flour
2 oz semolina	3 oz strong cheddar cheese, finely grated
salt	½ level tsp dry mustard
Freshly ground black pepper	
Cashew nuts for topping	

Method

1. Preheat the oven to 180°C/Gas mark 4.
2. Measure all the ingredients, except the nuts, into a bowl and work together until blended. This can be done in a food processor.
3. Either take a large piping bag with a ½” plain nozzle and pipe about 40 blobs onto a lined baking sheet or make balls of the mixture about the size of a marble using your hands.
4. Press a cashew nut into the top of each.
5. Bake for about 15 to 20 minutes until pale golden brown. Cool on a wire rack.
6. Store in an airtight container. Ideal for eating with drinks.

ENTRY FORMS

DAFFODIL SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes

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I have read the Show Regulations and agree to abide by the rules

LATE SPRING SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes

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I have read the Show Regulations and agree to abide by the rules.

SUMMER SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes.

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I have read the Show Regulations and agree to abide by the Rules

I enclose the sum of being 10p per entry

AUTUMN SHOW

NAME.....

ADDRESS.....

I wish to enter the following classes:

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I have read the Show Regulations and agree to abide by the Rules

I enclose the sum of.....being 10p per entry.
