

RULES AND SCHEDULE OF

**HARMANS CROSS
FLOWER AND
VEGETABLE SHOW**

**VILLAGE HALL FIELD,
HARMANS CROSS**

MONDAY 29TH AUGUST 2016

*TENT OPENS AFTER JUDGING
AT 1.30PM*

SALE OF PRODUCE AT 4.45PM

***Entry forms should be submitted not later than
THURSDAY 25th of AUGUST***

LAST YEAR'S CUP WINNERS.

The Complete Gardener Trophy.....	Harry Dennis
Colerne Cup.....	Jane Ellwood
The Holme Nursery Cup.....	Harry Dennis
Meadowside Cup.....	Harry Dennis
Purbeck Cup.....	Ken Williams
Junerose Trophy.....	Jane Ellwood
Fruit Cup.....	Harry Dennis
Posey Bowl	Sally Burt
Flower Arrangement Trophy.....	Sally Burt
Floral Cup.....	Judy Forgan
Haycraft Cup.....	Tish Alberry
Dragon's Bakery Trophy.....	Becs Meteau
Foley Trophy.....	Anne Elford
Dunshay Manor Trophy.....	Julia Cullimore
Woodyhyde Trophy.....	Anne Elford

CHILDREN AND TEENAGERS:

Under Six Years, Junior Cup.....	Joshua Gould
Six to Ten Years, Barnhill Cup.....	Josie Cade
Greenways Cup.....	Blossom Sibley-Hale

Please Note:

***CUP WINNERS ARE RESPONSIBLE FOR
RETURNING THE CUPS TO ANY
COMMITTEE MEMBER
ONE MONTH BEFORE THE NEXT
SHOW.***

***Entry forms should be submitted not later than
THURSDAY 25th of AUGUST***

RULES: 2016

1. The Show is open to all and the exhibitor should exhibit in his or her own name.
2. Only one entry per class is permitted.
3. Entry forms should be taken from this Schedule, using a separate form for each exhibitor.
4. **Entry forms must be handed in to a committee member, not later than Thursday the 25nd of August:**

Mrs. Helen Selby, Garden Cottage, Haycrafts Lane. 481562.

Mr. George Wallace, Trubia, North Instow. 480965.

Mr. Bob Hollister, Rempstone Yard, Rempstone, Corfe Castle. 480870.

Mrs. Jane Ellwood, 5 Webbers Close, Corfe Castle. 481129

Mrs. Judy Robson, 25A High Street, Langton. 781033

**OR: Moonfleet Cars (Spar Shop), Harmans Cross.
The Post Office, Langton.**

5. Entry fees are 33p per class for adults and 20p for entrants in section 8. Fees must accompany entry forms.
6. Exhibits may be staged **from 8 a.m. until 9.45 a.m.** on the morning of the Show.
7. The marquee will then be closed for judging, which will commence at 10 a.m. PROMPT!
8. The marquee will reopen at 1.30 p.m.
9. Prizes will be awarded at 4.15p m on the afternoon of the Show.
10. Exhibits will remain the property of the exhibitor and can be removed immediately after the awards ceremony. All exhibits remaining will be auctioned for the benefit of Village Hall funds at 4.45 p.m.
11. All exhibits and personal properties shall be on the premises at the risk of the exhibitor and the Committee shall not be liable in any way.
12. All the exhibits shown must have been in the possession of, or on the premises of the exhibitor for at least two months prior to the date of the show and should have been grown by, or be the work of, the exhibitor.
13. Exhibitors are asked to provide their own trays, dishes, containers etc.
14. The Committee reserve the right to inspect the gardens of the exhibitor.
15. The general appearance of the Show and its value are improved if all varieties, where known, are labelled.
16. If three or more entries of one type are forthcoming in classes 27, 49,50, 55, 67, 115,123; additional classes may be made.

PRIZES:

Points are allocated as follows:

FIRST.....5 points. SECOND.....4 points.
THIRD.....3 points. HIGHLY COMMENDED...2 points.

A First and Second prize of TEN pounds & SIX pounds respectively is awarded for those attaining the two highest total points in Sections 1,2,3 and 4 combined.

A First and Second prize of TEN pounds & SIX pounds respectively is awarded for those attaining the two highest total points in Sections 5, 6 and 7 combined.

***Entry forms should be submitted not later than
THURSDAY 25th of AUGUST***

SECTION ONE: VEGETABLES.

Judge: Mr. Gerald Edwards

The **HOLME NURSERIES CUP** is awarded for the outstanding exhibit in classes 1-26. The **COMPLETE GARDENER TROPHY** will be awarded to the competitor obtaining the highest total points in sections one to four. *Excluding classes 28/29*

The **COLERNE CUP** will be awarded to the competitor obtaining the 2nd highest total points in sections one to four. *Excluding classes 28/29*

The **MEADOWSIDE CUP** will be awarded to the best entry in class 27.

- | | | | |
|-----|--------------------------|------------------------------|-------------------------|
| 1. | POTATOES | White | 4 of one variety. |
| 2. | POTATOES | Coloured | 4 of one variety. |
| 3. | CARROTS | Pointed | 3 of one variety. |
| 4. | CARROTS | Stump rooted | 3 of one variety. |
| 5. | BEETROOTS | Globe | 3 of one variety. |
| 6. | ONIONS | Under 3" | 3 of one variety. |
| 7. | ONIONS | Over 3" | 3 of one variety. |
| 8. | LEEKs | | 3 of one variety. |
| 9. | RUNNER BEANS | | 6 of one variety. |
| 10. | SHALLOTS | Up to 1 ¼ inch, 30 mm | 6 of one variety. |
| 11. | SHALLOTS | From 1 ¼ inch, 30 mm | 6 of one variety. |
| 12. | LETTUCE | Roots attached | 2 of one variety. |
| 13. | MARROW | Not more than 15 inches long | One, fit for the table. |
| 14. | COURGETTES | Length 6 to 8 inches | 3 of one variety. |
| 15. | PARSNIPS | | 3 of one variety. |
| 16. | TOMATOES (stalk left on) | Small | 6 of one variety. |
| 17. | TOMATOES (stalk left on) | Large | 5 of one variety. |
| 18. | NAMED TRUSS OF TOMATOES | | 1 complete. |
| 19. | SWEETCORN | | 2 cobs. |

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- | | | | |
|------|---|----------------------|---------------------------------|
| 20. | CUCUMBER | Frame or greenhouse. | 1 only. |
| 21. | SAGE | | 5 stalks of each. (in water) |
| 22. | MINT | | 5 stalks of each. (in water) |
| 23. | PARSLEY | | 5 stalks of each. (in water) |
| 24. | SIX NAMED HERBS | | 1 stalk of each. (in water) |
| 25. | RADISHES | | 6 of one kind |
| 26. | RHUBARB | | 3 sticks, trimmed. |
| *27. | ANY OTHER VEGETABLE | | Only those not mentioned above. |
| | Named variety. *See rule number sixteen. | | |
| 28 | VEGETABLE COLLECTION | | |
| | Three distinct vegetables, 2 specimens of each. | | Space allowed 18x24 inches. |

NOVELTY CLASSES.

- | | | |
|-----|--------------------------|------|
| 29. | THE LONGEST RUNNER BEAN. | One. |
| 30. | A MONSTER VEGETABLE! | One. |

The general appearance of the Show and its value are improved if all varieties, where known, are labelled.

SECTION TWO: FLOWERS.

Judge: Mr. Gerald Edwards

The **PURBECK CUP** is to be awarded for the most outstanding exhibit in this section.

- | | | |
|-----|--|--|
| 40. | MIXED FLOWERING and/or VARIEGATED SHRUBS | 6 different types. |
| 41. | VASE OF MIXED GARDEN FLOWERS | 6 different types. |
| 42. | ROSES | Specimen (Large flowered) 1 bloom. |
| 43. | ROSES | Floribunda (Cluster flowered) 1 spray. |
| 44. | ROSES | Old English 1 spray. |
| 45. | ASTERS | Double or single 6 blooms of either. |
| 46. | PANSIES | 6 blooms. |

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47. NASTURTIUMS 6 blooms.
 48. GLADIOLI 3 stems.
- *49. CHRYSANTHEMUM Any type 3 stems.
 * **See rule number sixteen.**
- *50. ANY OTHER CUT FLOWER Of one kind not specified in Section 2 3 stems.
 * **See rule number sixteen.**

DAHLIAS.

One variety per class, for definition of types contact secretary.

51. DECORATIVE MEDIUM Flower diam. between 6 and 8 inches. 1 bloom.
 52. DECORATIVE SMALL Flower diam. between 4 and 6 inches. 3 blooms.
 53. CACTUS SMALL Flower diam. between 4 and 6 inches. 3 blooms.
 54. POMPOM Flower diam. not exceeding 2 inches. 3 blooms.
 *55. ANY OTHER TYPE OF DAHLIA 3 blooms.
 * **See rule number sixteen.**

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SECTION THREE: POT PLANTS.

Plants in this section should not have won a prize in previous years.

Judge: Mr. Gerald Edwards

The **JUNE ROSE TROPHY** will be awarded for the most outstanding exhibit in this section.

56. HOUSE PLANT FOR FOLIAGE Max. 9 inch pot. 1 plant.
 57. HOUSE PLANT FOR BLOOM Max. 9 inch pot. 1 plant.
 58. A CACTUS OR SUCCULENT Max. 9 inch pot. 1 plant.
 59. PLANT RAISED FROM A NUT, PIP OR STONE - Max. 9 inch pot. 1 plant.
 60. COLLECTION OF FOUR HOUSEPLANTS IN ONE CONTAINER.
 61. A NAMED VARIETY OF "GERANIUM" (Pelargonium) 1 plant.
 62. A NAMED VARIETY OF FUCHSIA 1 plant.

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SECTION FOUR: FRUIT.

Judge: Mr. Gerald Edwards

The **FRUIT CUP** will be awarded for the most outstanding exhibit in this section.

Apples should not be polished and have stalks left intact.

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|----------------------------|---------------------|-----------------|
| 63. APPLES | One dessert variety | Dish of four. |
| 64. APPLES | One cooking variety | Dish of four. |
| 65. PEARS | | Dish of four. |
| 66. RASPBERRIES | | Dish of twenty. |
| 67. *ANY OTHER NAMED FRUIT | One variety | |
- * **See rule number sixteen.**

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SECTION FIVE: FLORAL ART.

Judge: Pat Cherret

The **FLOWER ARRANGEMENT TROPHY** will be awarded to the competitor obtaining the highest total points in this section.

The **FLORAL CUP** will be awarded to the competitor obtaining the second highest total points in this section

The **POSYBOWL** is to be awarded to the most outstanding exhibit in this section.

The classes are to be judged according to the NAFAS Competition Manual. It is held by the Show Committee and can be seen on request.

NOTE: The judges may well disqualify exhibits in excess of the measurements stated. (Niche Sizes: Height 33.½ ins. Width 22 ¼ ins.).

SOME FLORAL ART DEFINITIONS:

An exhibit is plant material with or without accessories.

A flower is any flower head springing from a single stem.

Foliage - Leaves and unopened buds not showing petal colour.

Driftwood - Any type of dried wood, roots or bark.

Fresh plant material - all plant material must be living.

Natural plant material - Fresh and/or dried plant material.

“Space allowed” Refers only to width and depth measurements, not the height.

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THURSDAY 25th of AUGUST***

SPACE ALLOWED.

- | | | |
|---|---|-------------|
| 68. A Floral Buttonhole | Using fresh plant material. | |
| 69. In a Nutshell | A miniature, using fresh plant material. | Maximum 4" |
| 70. An arrangement in an unusual container | Using natural plant material & accessories. | Maximum 20" |
| 71. A Modern Exhibit | Using natural plant material & accessories. | Maximum 20" |
| 72. "A Spooky Night" | An exhibit using mainly white and silver, natural plant material and accessories. | Maximum 20" |
| 73. "Rio Olympics" | A victory bouquet using natural plant material and accessories. | Maximum 20" |

SECTION SIX: HOME PRODUCE.

Judge: Nigel Dragon

The **DRAGON'S BAKERY TROPHY** will be awarded to the competitor obtaining the highest total points in this section.

The **HAYCRAFT CUP** will be awarded to the most outstanding exhibit in this section.

PLEASE NOTE: Please adhere to the recipes, sizes, and quantities where given; failure to do so makes judging difficult.

All entries are to be the work of the exhibitor. All preserves to be dated.
Cakes etc. to be cooked in traditional cookers, not microwave **and shown on a white paper plate.**

- | | | |
|-----------------------|----------------------------------|---------------|
| 80. POT OF JAM | Stone fruit | 1 lb. approx. |
| 81. POT OF JAM | Soft fruit | 1 lb. approx. |
| 82. POT OF MARMALADE | | 1 lb. approx. |
| 83. LEMON CURD | | Small jar. |
| 84. POT OF JELLY | | Small jar. |
| 85. CHUTNEY | | 1 lb. approx. |
| 86. CORDIAL | | Bottle |
| 87. VICTORIA SANDWICH | With jam, use recipe on page 13. | 7" tin |

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|------|--|-------------------------------|
| 88. | AN ICED AND DECORATED SPONGE CAKE
(to be judged visually) | 7" tin. |
| 89. | CHOCOLATE CAKE | Using recipe on page 12. |
| 90. | DORSET APPLE CAKE | Include recipe |
| 91. | A CAKE WITH A VEGETABLE INGREDIENT. Include recipe
(recipes from previous shows may not be entered.) | . |
| 92. | "MY FAVOURITE CAKE" - Your favourite cake, please include recipe. | |
| 93. | "BISCUITS TO DIE FOR" – Your favourite biscuits, please include recipe.
(recipes from previous shows may not be entered.) | Six |
| 94. | SHORTBREAD | 6 Pieces |
| 95. | NUT & CHOCOLATE CHIP BROWNIES
Using recipe on page 12. | Six. |
| 96. | SCONES | Using recipe on page 13. Six. |
| 97. | MUFFINS
(recipes from previous shows may not be entered.) | Six. |
| 98. | BUTTERFLY CAKES | Six |
| 99. | JAM TARTS | Six. |
| 100. | ROCK CAKES | Using recipe on page 12. Six. |
| 101. | FLAPJACKS | Include recipe Six. |
| 102. | FUDGE | Using recipe on page 13. |
| 103. | CHEESE STRAWS | Twelve. |
| 104. | SAVOURY FLAN (not in a container) | |
| 105. | SAUSAGE ROLLS | Shortcrust pastry Six. |
| 106. | SAVOURY SCONES | Include recipe Six. |
| 107. | BREAD | Brown or white 1 lb. approx. |
| 108. | BREAD, MACHINE MADE | Brown or white 1 lb. approx. |
| 109. | FRESH CHICKEN EGGS | Six |

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SECTION SEVEN: CRAFT WORK.

Judges: Rick and Sue Davis (craftwork) Colin Brixton (photography)

The "**FOLEY TROPHY**" will be awarded to the competitor obtaining the highest total points in this section.

The "**DUNSHAY MANOR TROPHY**" is awarded to the most outstanding exhibit in this section.

The "**WOODYHYDE TROPHY**" will be awarded to the most outstanding photograph.

NOTE. Work should not have been previously exhibited in Harmans Cross Flower Show. Please state whether your work is original or produced from a kit.

- | | |
|---|--------------|
| 110. QUILTING | One article. |
| 111. HAND KNITTED GARMENT. | One. |
| 112. SEWN GARMENT | One. |
| 113. EMBROIDERED ARTICLE, SMALL, under 12" X 12" Excluding frame. | One. |
| 114. EMBROIDERED ARTICLE, LARGE. | One. |
| 115. SOFT TOY | One. |
| *116. ANY OTHER TEXTILE Includes Lace, Weaving, Crochet etc. | One. |
| 117. WOODWORK - CARVED | One. |
| 118. WOODWORK - TURNED | One. |
| 119. WOODWORK - CONSTRUCTED (joints to be included) | One. |
| 120. METALWORK, INCLUDING JEWELLERY | One. |
| 121. POTTERY | One. |
| 122. ART – PAINTING (Please state size if over 24"x24") | One. |
| 123. ART - DRAWING (Please state size if over 24"x24") | One. |
| *124. ANY OTHER CRAFTWORK (Excluding Textiles) | One. |
- * **See rule number sixteen.**

PHOTOGRAPHS: To be unframed if possible

- | | |
|---|------|
| 125. COLOUR PRINT - not digitally enhanced | One. |
| 126. BLACK AND WHITE PRINT - not digitally enhanced | One. |
| 127. COLOUR PRINT- digitally enhanced | One. |
| 128. BLACK AND WHITE PRINT - digitally enhanced | One. |
| 129. A LANDSCAPE OR SEASCAPE PHOTOGRAPH | One. |

In the spirit of the show, professional crafts-persons are asked to label their work accordingly.

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THURSDAY 25th of AUGUST**

SECTION EIGHT: CHILDREN

Judge: Maria Gadston, Bex Meteau

The "**GREENWAYS CUP**" will be awarded for the most outstanding exhibit in this section.

The "**JUNIOR CUP**" will be awarded to the competitor attaining the highest total points in the UNDER SIX YEAR OLDS section.

The "**BARNHILL CUP**" will be awarded to the competitor attaining the highest total points in the SIX to TWELVE YEAR OLDS section.

PARENTS PLEASE NOTE: *All entries in section 8 should be the work of the named exhibitor. Please state age on August 31st. 2016, on the entry form.*

FOR CHILDREN UNDER SIX YEARS on 31st. August 2016.

- 130. AN EDIBLE NECKLACE.
- 131. AN ARRANGEMENT OF FLOWERS IN AN EGG CUP.
- 132. A DECORATED STONE OR PEBBLE.
- 133. A FACE MASK
- 134. TURN A BUTTER OR MARGARINE TUB INTO A BOAT.
- 135. "MY BEST DRAWING" - Maximum size A4.
- 136. A MINIATURE GARDEN. Standard seed tray size.

FOR CHILDREN BETWEEN 6 AND 12 YEARS on 31st. August 2016.

- 137. A MINIATURE GARDEN. Standard seed tray size.
- 138. SIX DECORATED HOMEMADE BISCUITS.
- 139 DESIGN AND MAKE A SCARECROW.
Incorporating a coat hanger (These will be hung up)
- 140. A DECORATED WELLINGTON BOOT.
- 141. AN ARRANGEMENT OF GARDEN FLOWERS IN A CUP AND SAUCER.
- 142. A HANDMADE BIRTHDAY CARD. Made from a folded A4 sheet of card/paper.
- 143. A LEGO MODEL (Not from a kit)

OPEN TO ALL CHILDREN:

- 145. A VEGETABLE MONSTER.
- 146. DRAW A PICTURE SUITABLE FOR NEXT YEAR'S SCHEDULE COVER, A5 please

Over 12 years old?

Take on your mum and dad! How about entering one of these?

- Jam Tarts (class 99)
- Biscuits to die for. (class 93)
- Cheese Straws (class 103)
- Floral Buttonhole (class 68)
- Photography (class 124 to 128)

Go on, show them how it's done!

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RECIPES:

ROCK CAKES. (class 100)

8oz. self raising flour.	3oz. fat.
1/2 teaspoon salt.	3oz. sugar.
Pinch of ginger or mixed spice.	1 egg.
4oz. mixed fruit.	Milk to mix.

Sieve salt and flour; rub in fat until mixture is like fine breadcrumbs.
Add all other ingredients and mix very thoroughly.
Pile in 12 rough heaps on greased baking tray.
Bake in a hot oven gas 5 (375 deg. F 190 deg. C) for about 20 mins.

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QUICK MIX CHOCOLATE CAKE. (class 89)

5 oz. Self raising flour.	3 Tablespoons milk.
1 Level teaspoon of baking powder.	4 oz. Caster sugar.
3 tablespoons cocoa (or drinking choc.)	2 Eggs size 3.
Grated rind and juice of one orange.	
5 tablespoons of corn oil or sunflower oil.	

Line tin with 2 strips of greaseproof paper and brush with oil.
Pre-heat oven to Gas 5 (375 deg. F or 190 deg. C.)
Sift flour, cocoa and baking powder into a bowl. Stir in sugar and orange rind.
Mix in eggs with fork. Add orange juice, oil and milk, beat until smooth.
Pour into a 7" cake tin, lined and greased. Bake above centre of oven for about 30 mins. until firm and springy to touch. Leave in tin for five mins. Then turn out.

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NUT AND CHOCOLATE CHIP BROWNIES. (class 95)

150 g/5 oz plain chocolate, chopped.	120 ml/4 fl oz. Sunflower oil.
215 g/7.5 oz light muscovado sugar.	2 Eggs.
5 ml/1 tsp. vanilla essence.	65g/2.5 oz self raising flower.
60 ml/4 tbs. cocoa powder.	75 g/3 oz chopped walnuts or pecans.
60 ml/4 tbs. milk chocolate chips.	

1. Preheat the oven to 180C/350 F/Gas 4. Lightly grease a shallow 7.5 inch square cake tin. Melt the plain chocolate in a heat proof bowl over a saucepan of hot water.
 2. With an electric whisk, beat the oil, sugar, eggs and vanilla essence together in large bowl.
 3. Stir in the melted chocolate, beat well until evenly mixed.
 4. Sift the flour and cocoa powder into the bowl and fold in thoroughly. Stir in the chopped nuts and chocolate chips, tip into the prepared tin and spread evenly to the edges. Bake for 30-35 minutes, until the top is firm and crusty. Cool in the tin before cutting into squares.
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Page no: 12

FUDGE. (class 102)

500 g/18 oz white sugar.

1x397 g can of full cream condensed milk.

4 tbs. Butter.

150 ml / 5 fl oz water.

2 tsp. Vanilla essence.

1. In a heavy based deep saucepan combine sugar, condensed milk, butter and water. Stir constantly until all the sugar has melted. Wash down the sides of the pan with a pastry brush dipped in water to remove sugar crystals.
2. Bring mixture to boil. Boil for 30-40 minutes, stirring occasionally so that the mixture does not catch at the bottom.
3. The fudge will be ready when it has changed into a typical caramel fudge colour and has reached the 'soft ball' stage (a teaspoonful of mixture dropped into cold water will form a soft ball)
4. Add vanilla essence. Remove from heat and beat vigorously with a wooden spoon. Mixture will thicken and become grainy.
5. Pour into a greased 18 x 28 cm(7 x 11 in.) baking tin. Cut into squares before completely cool, the leave in the tin to set.

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SCONES. (class 96)

8oz. self raising flour.

1 tsp. baking powder.

2oz. soft marg.

1oz. sugar.

Milk to mix.

Heat oven to 425 deg. F, 220deg. C, gas mark 7. Lightly grease a baking sheet.

Pour the flour and baking powder in a bowl, add the margarine and rub in.

Stir in the sugar. Add up to a quarter of a pint of milk.

Stir into the flour mixture to form a soft dough.

Turn onto a lightly floured surface, knead lightly and roll to a half inch thickness.

Cut into rounds, then brush tops with milk.

Bake for about 10 minutes, until pale golden brown.

Cool on a rack.

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VICTORIA JAM SANDWICH. (class 87)

6 ozs. of butter, sugar and flour and 3 eggs.

Top not to be sugared. Use a 7 inch tin.

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Page no: 14

ENTRY FORMS:- (Should you need more please contact a member of the committee)

NOTE: Exhibits may be staged **from 8 a.m. until 9.45 a.m.** on the morning of the Show.

*All entries left after the show, for the auction, are gratefully received as the proceeds help toward the costs of staging the show.
Any exhibits not being left for the auction can be removed immediately after the awards ceremony at 4.15.*

THIS IS MY NAME, PHONE NUMBER AND ADDRESS:

..... Total money enclosed

..... **AGE. (Section 8 only) :**

AND THESE ARE THE CLASSES I WISH TO ENTER:

33p per class, Section Eight 20p per class.

No: No: No: No: No: No: No: No: No: No:

No: No: No: No: No: No: No: No: No: No:

THIS IS MY NAME, PHONE NUMBER AND ADDRESS:

..... Total money enclosed

..... **AGE. (Section 8 only) :**

AND THESE ARE THE CLASSES I WISH TO ENTER:

33p per class, Section Eight 20p per class.

No: No: No: No: No: No: No: No: No: No:

No: No: No: No: No: No: No: No: No: No:

THIS IS MY NAME, PHONE NUMBER AND ADDRESS:

..... Total money enclosed

..... **AGE. (Section 8 only) :**

AND THESE ARE THE CLASSES I WISH TO ENTER:

33p per class, Section Eight 20p per class.

No: No: No: No: No: No: No: No: No: No:

No: No: No: No: No: No: No: No: No: No:

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THURSDAY 25th of AUGUST**

HARMANS CROSS FIELD DAY

BANK HOLIDAY MONDAY AUGUST 29th INCLUDING

FETE

OPENS AT 12.00 NOON PROMPT!

ENTRANCE STILL ONLY £1.00 !! FREE CAR PARKING

BUT ENTRANCE ONLY 50P ON PRODUCTION OF THE
SWANAGE RAILWAY TICKET THAT BROUGHT YOU !

GRAND RAFFLE - FIRST PRIZE £100

Tickets available on the Field; draw takes place at 4.30 p.m.

TEAS

BRIC-A-BRAC

BARBECUE

REFRESHMENTS

GAMES & SIDESHOWS

CAKE STALL

ICE CREAMS

BOUNCY CASTLES

COCONUT SHY

ROUNABOUTS

CHILDRENS RIDES

PLANTS

CRAFT STALLS

PRODUCE STALLS

TOMBOLA

PLUS MANY OTHER ATTRACTIONS INCLUDING

WESSEX MILITARY BAND

CHILDRENS MAGIC SHOW

DOG AGILITY DISPLAY

FLOWER and PRODUCE SHOW

OPENS AT 1.30 PM

SECTIONS INCLUDE : VEGETABLES, FLOWERS, POT PLANTS, FRUIT &
FLOWER ARRANGEMENTS, HOME-MADE PRODUCE,

CRAFTWORK SECTION INCLUDING EMBROIDERY, KNITTING, SEWING,
WOODWORK, PAINTING AND PHOTOGRAPHY

SECTION FOR CHILDREN & TEENAGERS

PRIZE-GIVING 4.15 P.M

SALE OF PRODUCE AT 4.45 PM

Further information on Flowers Show : BOB 01929 480 870 DAVID 01929 480 269

HORSE SHOW AND GYMKHANA

STARTS 9.00 A.M

NOVICE AND OPEN SHOW-JUMPING

CLEAR ROUND JUMPING

SHOWING AND IN-HAND SHOWING CLASSES

MINIMUS JUMPING

LOTS OF ROSETTES & TROPHIES TO BE WON

Further information on Gymkhana : SUE 01929 426 302

**COME AND ENJOY A REAL TRADITIONAL VILLAGE FIELD DAY
BRING YOUR FRIENDS AND FAMILY FOR A GREAT DAY OUT!**