

The 77th Show at Brockhampton

Sevenhampton, Hawling, Charlton Abbots and Brockhampton

Saturday 19th August 2023

2pm to 4.30pm Registration for the dog show from 1.45pm

A fun afternoon with a 'Red White and Blue' theme in recognition of the Coronation for family and friends and an opportunity to welcome all newcomers to the 3 parishes.

Dog show at 2.15pm (5 Classes – see below); Stalls; Competitions, Teas, Bar, BBQ, Children's Races at 3.30pm, Tug of War, Presentation of cups at 4pm followed by an Auction of Premises.



Entry to the Show Field £2 (adults only, 16+) and Show Field Car Park £5 (Blue Badge holders free parking in the Show Field)

We need Friends of the Show

Everyone needs friends, and the Show does too! 'Friends of the Show' underpin the Show, ensuring sufficient funds to give to local good causes. Friends have free entry to the Show (humans only, not cars) and an invitation to the Show Party in October 2023.

Minimum donation is £10. Pay by BACS to 'Sevenhampton Brockhampton Show' (Sort Code: 30-91-87; Account Number: 01218287), reference Your Name. Please email John Bashford with your details: bashford769@btinternet.com. You can also pay by cheque/cash to the Show Secretary.

How you can help

Save your unwanted valuables for the 'Preloved Stall', make a cake for the teas in the marquee, let us have a 'Promise' for the Auction, give an hour of your time to help the organisers on the day or beforehand and most importantly, come and support the day and enter the Show Classes.

Contact Charles Arkell cha@taylorandfletcher.co.uk

Schedule of Classes overleaf.....

Schedule of Classes Open to all age groups (young and not so young)

Fruit & Vegetables *Nelson Cup for most points and John Vernon memorial cup for the runner up*

1. Best basket of at least 4 home grown vegetables – *Redston Challenge Cup*
2. Longest runner bean
3. A plate of salad
4. Bowl of home grown fruit
5. Ugliest/wonkiest vegetable

Flowers *Dowty Cup for most points*

6. A vase of home grown flowers with red, white & blue theme
7. Vase of Sweet Peas
8. Vase of Dahlias
9. From my garden – an arrangement of flowers, foliage, grasses

The competitor with the most points from a minimum of 3 sections will be awarded the Val Smith Endeavour Cup (section cup winners are excluded)

Preserves – *Howard Trophy for most points*

10. A jar of red Jam
11. A jar of Marmalade
12. A jar of Curds
13. A jar of Chutney

Cookery *Gill Lanfear Cup for most points*

14. Loaf of Bread using yeast, breadmaker permitted
15. Lemon Drizzle cake – set recipe on back page - *Hoare Challenge Cup*
16. Chocolate cake
17. Five decorated Cup Cakes – red white and blue
18. Savoury Quiche

Art and Photography – *Mckenzie Cup for most points in the photo section and Vi Brown Cup for most points in the art section*

19. A photograph 'Red' not to exceed 8.5" x 6.5"
20. A photograph 'White' not to exceed 8.5" x 6.5"
21. A photograph 'Blue' not to exceed 8.5" x 6.5"
22. Sketch for a greetings card
23. Drawing or painting of a garden border in any medium
24. A piece of art work in any medium



Handicraft – *Charles Challenge Cup for most points*

25. A knitted or crocheted hand made item
26. A machine and or hand sewn article
27. A hand made item – any other medium

Novelty *Thora Corris Memorial Cup for most points*

28. Limerick – Red, White and Blue
29. Poem – three verses with a Coronation theme
30. My pet using fruit and/or vegetable

Childrens Classes (Under 5's)

31. A finger print picture

Children (5 to 8 years old) *Barnett Cup for most points*

32. Garden on a dinner plate
33. Potato as a character

Children (9 to 12 years old) *Coln Cup for most points*

34. Three Flapjacks
35. A decorated hat in red white and blue
36. A computer generated collage of the Coronation

Dog Show Classes

**£2 per entry per class,
1st, 2nd and 3rd Rosettes**

- 2.15 Fancy Dress (red, white and blue theme)
- 2.30 Best Under 3 years
- 2.45 Best Over 3 years (with a special rosette for our Golden Oldie)
- 3.00 Best child's pet
- 3.15 Best Trick

*Entries on the day
from 1.45pm*

Entry Form overleaf...

ENTRY FORM – The Show at Brockhampton - Saturday 19th August

How to Enter the Classes

Classes are open to all residents of the 3 Parishes (4 Villages) and to the 'Friends of the Show' who may be from further away. There are challenge cups specifically for younger entrants so it is important that you include your age with your entry if you are 12 or under on the day of the Show.

- List of Classes you would like to enter to be posted or hand delivered to Ray Oldham, Secretary by 6pm on Monday 14th August. Address: Rose Cottage, Brockhampton GL54 5XG (100 yards down from the telephone box on the right).
- All entries to be delivered to the Village Hall on the morning of the show between 7.30 and 9.30am.
- There is no entry fee. You may have a maximum of two entries in each class.
- Submissions should include the following information: Name; address; email address; contact number; classes entered and age (if 12 or under on day of Show).
- The Challenge Cups (Trophies) will be presented at the Show prior to the Auction
- Please remove all show entries by 4pm on Show day; those not removed or marked Not For Sale will be sold in the auction or disposed of.
- Proceeds from the Show will help local good causes. [In recent years we have supported the Sevenhampton and Hawling Churches, contributed to defibrillators in local villages, the Rural Cinema and Keep Fit group.](#)

ENTRY FORM

Class	Description	No of entries

Name Age if 12 or under.....

Address.....

Tel/Mobile.....Email

Committee Members

Chairman: Charles Arkell (cha@taylorandfletcher.co.uk); Show Secretary: Ray Oldham; Treasurer: Charles Fergusson-Wood (cfergieewood@hotmail.com); Derek Attridge; John Bashford; Karen Banerjee; Mark Davies; Fiona Gordon-Smart; Colin Harman; Jo Horswill; Jon Horswill; Andrew James; Craig Karpel; Georgina Oldham; Emma Pillow; Elin Rees; Ann Van Rossem; Martin Royds; Joanna Ruddock; Yvette Ruggins; Rick Townend; Alicia White; Jules Wood.

Lemon Drizzle Cake

Ingredients

175g self-raising flour
1 teaspoon baking powder
175g butter or margarine at room temperature
175g golden caster sugar
3 large eggs
Grated zest of 3 large lemons
Juice of 1 large lemon

For the syrup

Juice of 3 large lemons
Zest of 1 large lemon
50g golden icing sugar
100g golden granulated sugar

To Finish

1 rounded tablespoon golden granulated sugar
20cm loose-based round tin, greased and lined.
Pre-heat oven to 170C gas Mark 3

Method

1. Sift together the flour and baking powder
2. Add the butter or margarine, sugar, eggs, lemon zest and juice.
3. Mix until smooth and creamy.
4. Spoon into the tin, levelling with the back of a spoon.
5. Bake for 40 minutes or until the centre feels springy.
6. Remove the cake from the oven.
7. Immediately mix together the syrup ingredients.
8. Stab the cake all over using a skewer, then spoon over the syrup.
9. Finally sprinkle with the sugar.
10. Leave the cake to cool in the tin.

Note. You can substitute the golden sugars with ordinary caster, icing and granulated if you haven't got them.