

1967

BRIDGE and DISTRICT

HORTICULTURAL SOCIETY

(Affiliated to Kent Federation of Horticultural Societies
and the Royal Horticultural Society)

(Registered with the Ministry of Agriculture)

47TH ANNUAL

SUMMER SHOW

Will be held at

THE BRIDGE SCHOOL.

PATRIXBOURNE ROAD, BRIDGE

on SATURDAY, 5th AUGUST 1967.

in conjunction with a

VILLAGE HALL FETE

The Show will open at 2 p.m.

GROUPS - Competitors will be divided into two Groups

Group 'A' - Open to all Members of the Society.

Group 'C' - Competitors who are not Professional
Gardeners and who do not employ ~~casual labour~~ ^{casual labour} in the cultivation of
the gardens.

R U L E S

Special attention is drawn to Rule 2

1. Exhibits may be staged at the following times:
Friday 4th August, 7.30 p.m. to ~~4~~⁹ p.m.
and Saturday 5th August, not later than 10.30 a.m.
2. Entries to be handed to Hon. Secretary, Mr.W.T.McKeever, Renville Farm, Bridge, Canterbury not later than Wednesday 2nd August.
3. NO EXHIBIT MAY BE REMOVED UNTIL AFTER THE PRIZE-GIVING.
4. All Exhibits must be grown in the Exhibitor's own garden. Classes 76 - 82 excepted.
5. Antirrhinums may be shown as Perennials or Annuals.
6. The decision of the Judges shall be final with regard to awards. Judges will be instructed to withhold an award when exhibits are not of sufficient merit.
7. All exhibits not removed by 30 minutes after the prize-giving will be sold for the benefit of the funds.

R E G U L A T I O N S F O R E X H I B I T O R S

1. Exhibitors must be Members of the Society, except in any special open classes.
2. All subscriptions are due and must be paid to the Treasurer before entries can be accepted.
3. Entries for competition must be made on special forms provided for the purpose, and shall be returned to the Secretary on or before the Wednesday previous to the Show.
4. All Exhibits shown in competition must have been grown by and have been the exclusive property of the exhibitor for at least three months previous to the Show except in the classes specially mentioned, and be presented in a clean state.
5. Two or more persons may not exhibit for prizes separately from the same garden, and no person may stage more than one exhibit in the same class.
6. All exhibits should be correctly and distinctly named if possible.
7. All exhibits must be staged ready for the judges before 10.30 a.m. on the morning of the Show, at which hour all exhibitors must withdraw (only Officials to be allowed in the tent).
8. In the Decorative Classes the work must be done entirely by the exhibitor.
9. The Judges have the power to withhold or modify any prize if they consider the exhibit of insufficient merit. The decision of the Judges will be final, except in cases when after the award is made, the exhibit is not found in accordance with the requirements of the Schedule. All matters of protest, disqualification, etc. must be lodged with the Secretary not later than 4 p.m. on the day of the Show, when they will be dealt with by the Committee, whose judgement will be decisive.
10. The Committee will not be held responsible for the loss or damage to exhibits or containers, but all ordinary care will be taken.
11. All matters not provided for in these Regulations will be referred to the Committee, whose decision will be final.

-continued-

REGULATIONS FOR EXHIBITORS

12. The Prestige Rose Bowl to be awarded to the individual entrant gaining the highest number of points in the Show. All Sections and Groups included. With the exception of the Childrens and Womens Institute Sections or Groups.
Points:- 1st Prize 3 points, 2nd Prize 2 points, 3rd Prize 1 point.
13. Definitions:- A vase is a vessel of greater height than breadth.
A bowl is a vessel of greater breadth than height.

TROPHIES FOR MEMBERS

THE PRESTIGE ROSE BOWL

For the highest number of points in the Show (see Rule 12).
Present Holder: Mrs. D.M.Potter.

THE SOCIETY'S CUP

For the highest number of points in Group 'A'
Present Holder: Mrs. D.M.Potter.

THE BLEE MEMORIAL CUP

For the highest number of points in Group 'C'
Present Holder: Mr. C. Prickett.

THE SOCIETY BOWL

For the highest number of points in Group 'D'
Present Holder: Mrs. V.C.Dawson.

THE MOUNT CUP

For the best Exhibit in the Show
Present Holder: Mr. C.S.Prickett.

THE SOCIETY CUP

For the best Collection, Class 6 in the Special Open Competition
Present Holder: Mr. D. McEwen

THE JOY CUP

For the best Exhibit of Gladioli in Open Class
Present Holder: Mrs. D.M.Potter.

THE POTTER CHALLENGE CUP

For the highest number of points in Open Group Classes 76 - 82
Present Holder: Mrs. B.C.Jones.

THE SARAH LOUISE PRESTIGE CUP

For the best Exhibit Dahlias in the Show
Present Holder: Mrs. W. McKeever.

THE JOHN PRESTIGE CUP

For the best Collection of Vegetables in the Show
Present Holder: Mr. A. Stevens.

THE W.I. CUP

For the highest number of points in the W.I.Group
Present Holder: Mrs. M. Jones.

THE KNIGHT CUP

For the outstanding Exhibit in Children's Group
Present Holder: Miss Margaret Goode

THE BANKSIAN MEDAL

For the Member receiving the highest amount of prize money.
Competitors who won the Medal in 1965 and 1966 are not eligible. -continued-

TROPHIES FOR MEMBERS

DOBBIE & CO. VOUCHER for 10/6d.

For the highest number of points in the Show.

PLEASE SEND YOUR ENTRIES IN EARLY TO HELP OUR SECRETARY

SPECIAL OPEN COMPETITION
(Entrance Fee to Non-Members 6d.)

PRIZES: 3/-, 2/-, 1/-.
(Collection of Vegetables and Flowers 5/-, 3/-, 1/6d.)
Wells Voucher for 12/6d. for best entry in Class 2.

- | Class | | Class | |
|-------|--|-------|---|
| 1. | Three Vases Antirrhinums, distinct colours. | 4. | Six Spikes Gladioli in 2 Vases. |
| 2. | Three Sprays Roses - Polyantha or Floribunda - One Spray in each vase, 3 distinct colours. | 5. | Three Vases Flowered Pom Pom Dahlias (under 2"), 3 Blooms in each vase |
| 3. | Nine Dahlias in 3 Vases | 6. | A Collection of three kinds of Vegetables and two vases of Flowers (any kind as mentioned in the Schedule). |

GROUP 'A'

PRIZES: 3/-, 2/-, 1/-. (Collection of Vegetables 5/-, 3/-, 1/6d.)
Messrs. Holter's Voucher for 7/6d. for the best Collection of Vegetables in Group A.
Dennes Voucher 2/6d. for the 2nd. best Collection of Vegetables in Group A.

- | Class | | Class | |
|-------|--|-------|--|
| 7. | Three Vases Dahlias, 3 Blooms in each vase. | 21. | Five Shorthorn Carrots |
| 8. | Two Pot Plants. | 22. | Two Lettuce. |
| 9. | Three Vases Perennials or Biennials, distinct kinds. | 23. | Five Long Carrots. |
| 10. | Three Vases Annuals, distinct kinds. | 24. | Three Beet. |
| 11. | One Vase Mixed Flowers. | 25. | Three Turnips. |
| 12. | Three Plates Fruit (Apples excluded) | 26. | Twelve Pods Peas. |
| 13. | Five Dessert Apples, 1 variety. | 27. | Twelve Runner Beans. |
| 14. | Five Cooking Apples, 1 variety. | 28. | Twelve French Beans. |
| 15. | Five Kidney Potatoes, white. | 29. | Five Tomatoes. |
| 16. | Five Round Potatoes, white. | 30. | Two Cucumbers. |
| 17. | Five Kidney Potatoes, coloured. | 31. | Two Cauliflowers. |
| 18. | Five Round Potatoes, coloured. | 32. | Two Marrows (not exceeding 12") |
| 19. | Five Utility Onions (not to exceed 3" in diameter) | 33. | Twelve Pickling Shallots. |
| 20. | Five Exhibition Onions. | 34. | Twelve Shallots. |
| | | 35. | Collection of Vegetables, 6 kinds (any kind and number as in Classes). |

-continued-

GROUP 'C'

PRIZES: 3/- . 2/- . 1/- . (Collection of Vegetables 5/- . 3/- . 1/6d.)
Messrs Harrison's Voucher for 10/-d. for the highest number of points in Group C.

Messrs T. Denne & Sons Voucher for 10/-d. and 2/6d. for the best and 2nd best Collections of Vegetables.

Messrs T. Denne and Sons Voucher for 5/- for the best entry in Class 40.

Class		Class	
36.	Two Vases Dahlias, 3 Blooms in each vase.	49.	Three Beet.
37.	One Pot Plant.	50.	Five Long Carrots.
38.	Two Vases Perennials or Biennials, distinct kinds.	51.	Two Lettuce.
39.	Two Vases Annuals, distinct kinds.	52.	Three Turnips.
40.	One Vase Mixed Flowers.	53.	Twelve Pods Peas.
41.	One Plate Fruit (Apples excluded)	54.	Nine Runner Beans.
42.	Five Kidney Potatoes, white.	55.	Twelve French Beans.
43.	Five Round Potatoes, white.	56.	Five Tomatoes.
44.	Five Kidney Potatoes, coloured.	57.	Two Ridge Cucumbers.
45.	Five Round Potatoes, coloured.	58.	Two Cauliflowers.
46.	Five Utility Onions (not to exceed 3" in diameter).	59.	Two Marrows (not exceeding 12")
47.	Five Exhibition Onions.	60.	Twelve Pickling Shallots.
48.	Five Shorthorn Carrots.	61.	Twelve Shallots.
		62.	Collection of Vegetables, 6 kinds (any kind and number as in Classes).

The "Womens Own" Bronze Medal Certificate and Diploma for the best and 2nd best Cookery Exhibit in the Show.

GROUP 'D'

MEMBERS' AND WIVES' CLASS

PRIZES: 3/- . 2/- . 1/- .

Class	
63.	One Bottle of Hard ^{OR} Stoned Fruits, any make of jar.
64.	One Bottle of Soft Fruits, any make of jar.
65.	1 lb. Jar of Jam, Soft Fruit.
66.	1 lb. Jar of Strawberry Jam.
67.	1 lb. Jar of Jam, Hard Fruit.
68.	1 lb. Jar of Marmalade.
69.	1 lb. Jar of Chutney, any variety.
70.	1 lb. Jar of Lemon Curd.
71.	<u>Orange Cake.</u> Two eggs, their weight in Margarine, Caster Sugar, Plain Flour. 2 teaspoons baking powder, desert spoon milk. Pinch of Salt. A little grated lemon rind.

Method: Cream margarine & sugar, add $\frac{1}{2}$ well-beaten egg with milk in it, $\frac{1}{2}$ flour, baking powder & salt, sifted together, then remainder of egg and flour, then the lemon rind. Bake in two round sandwich tins in moderate

-continued-

oven for about $\frac{1}{2}$ hour. Icing: Juice and grated rind of one small orange, icing sugar. Ice between sandwiches and on top.

Class

72. Four Cooked Potatoes (boiled).

73. Four Cooked Beetroot (peeled).

74. Cream Cheese Puffs

Choux Pastry: $\frac{1}{4}$ pt. water, $1\frac{1}{2}$ oz. margarine, $2\frac{1}{2}$ oz. plain flour, 2 small eggs.

Filling: Cream cheese, a little top of milk, pepper and salt to taste.

Method: Place margarine and water in pan. Bring to boil, remove pan from heat, stir in flour, beat well until paste, form into ball. Leave to cool slightly. Add eggs, beat well between each egg. Place teaspoonfuls of mixture on to greased baking sheet. Bake in moderate oven 375 deg., Reg 5 for 35-45 mins until crisp and golden brown. Remove from tin, slit open to allow steam to escape. When cold fill with cream cheese mixture made by mixing cream cheese with top of milk, pepper and salt. Pile up on plate, sprinkle with grated cheese.

75. Walnut and Date Bread

2 cups chopped dates, 1 teaspoon Bi. Carb Soda, 1 cup brown sugar, 1 table-
spoon butter, 1 egg, $\frac{1}{2}$ cup chopped walnuts, $1\frac{3}{4}$ cups self-raising flour,
pinch of salt, vanilla essence.

Method: Dissolve soda in one cup boiling water and pour over dates, and leave to cool. Cream butter and sugar, add egg, walnuts, dates and then flour, salt and vanilla essence. Half fill greased and floured loaf tin and allow to stand 15 mins. before baking in moderate oven for 1 hour.

OPEN GROUP

Entrance Fee to Non-Members 1/-d.

Exhibitors ATTENTION is drawn to Rule 4,
in that materials for this Group may be
purchased.

"Amateur Gardening" Floral Art Certificate for best Exhibit in Class
76.

Messrs Cramphorn's Voucher for 10/6d. for best Exhibit in Class 77.

"Womens Own" Floral Art Diploma for the best Exhibit in Class 78.

Class

76. SILVER WEDDING

A dining table floral centre piece, with candle, depicting the title. Own table cover optional.

77. HARVEST HOME

An original arrangement in any container of any plant material. Accesories allowed. 2ft 6ins.

78. VARIATIONS ON ONE COLOUR

A vase of flowers and foliage in shades and tones of one colour. 18ins.

79. SIMPLICITY

An arrangement of five flowers and foliage. 18ins.

80. FLOWERLESS BEAUTY

An arrangement of foliage which must not be in bloom. 18ins.

81. ECONOMY

An arrangement of three flowers, with berries, foliage or fruit. 18ins.

-con tinued-

OPEN GROUP

Class

82. PETITE

A small all round arrangement to be staged within a 15ins.square of black paper (paper provided).

CHILDREN'S GROUP

PRIZES: 3/- . 2/- . 1/-.

"Amateur Gardening" Diplomas for the winners of Classes 83 - 85.

"Amateur Gardening" Bronze Medallion Certificate for the winner of Class 92.

"Home Gardener" Bronze Medallion Certificate for the winner of Class 91.

"Amateur Gardening" Certificate of Merit for winner of Class 93.

The best varied collection of wild flowers in a Jam Jar:-

Class

83. Ages 3 - 5 years

84. Ages 6 - 8 years

85. Ages 9 - 11 years

86. Boys and Girls 7 - 9 years - Writing the following poem:-

THE BROOK

I like to watch the merry brook
Go rippling on its way.
It sings me such a happy song
All through the summer day.

It tells me tales of many things,
As on the grass I lie,
About the hills from which it came,
And where it goes - and why.

And if I had a tiny boat,
A-sailing I would go,
And hasten with the brook to join,
The river deep and slow.

by Lucy Diamond.

87. Boys and Girls 7 - 9 years. All over design by Stencil.

88. Boys 9 - 11 years. Models.

89. Girls 9 - 11 years. Simple Embroidery.

90. An item of Handicraft made by a boy or girl (age to be stated on exhibit).

91. Children age 15 and under:-

6 Biscuits from the following recipe:

MELTING MOMENTS

4 ozs.margarine, 3 ozs.sugar, $\frac{1}{2}$ egg, $\frac{1}{2}$ teaspoon Vanilla Essence, 5 ozs Self-raising flour, Cornflakes.

-continued-

CHILDREN'S GROUP

Method: Cream fat and sugar and beat in egg, stir in the sifted flour, and with wet hands make into balls the size of marbles, and roll in crushed cornflakes. Put on a greased baking sheet and flatten slightly. Bake in a fairly hot oven (375 - 350 deg) Gas No.5 - 4, for about 15 mins.

Class

- 92. Children aged 15 years and under:- (age to be stated on exhibit).
Miniature Garden in seed box (size not exceeding 15" x 10").
- 93. Children - Cress seed grown on Blotting Paper in a saucer (sow about 11 days before Show).

BRIDGE AND PATRIBOURNE WOMEN'S INSTITUTE

Entrance Fee 3d. PRIZES: 3/. 2/- . 1/-.

Class

- 94. A Jar of Jelly.
- 95. 1 lb. Jar of Raspberry Jam.
- 96. 1 lb. Jar of Soft Fruit Jam or Conserve.
- 97. Jar of Lemon Curd.
- 98. Bottle of Soft Fruit in Syrup.
- 99. Bottle of Hard Fruit in Syrup.
- 100. 1 lb. Jar of any Marmalade.
- 101. AUSTRALIAN FRUIT CAKE
8 oz. Self-raising flour, 4 oz. sugar, 12 oz. mixed dried fruit, 2 eggs not beaten, 4 ozs. margarine melted but not oiled, $\frac{1}{4}$ teaspoon spice, $\frac{1}{4}$ teaspoon nutmeg, 1 bare teacup milk, pinch of salt, almond essence.
Method: Put the ingredients in the order given here into a bowl. Beat 4 or 5 mins. Turn mixture into 8" prepared cake tin. Bake in moderate to slow oven 2 hrs. on lowest shelf (325 deg or Reg 2).
- 102. Selection of 8 COCONUT SLICES from following recipe:
 $\frac{1}{4}$ lb. Plain Flour, 1 level teaspoonful Baking Powder, 3 oz. Margarine, 1 egg, Jam. For Coconut Top: 3 oz. Desiccated Coconut, 3 oz. Caster sugar, 1 egg, $\frac{1}{4}$ oz. Margarine, $\frac{1}{2}$ Teaspoon Vanilla or Coconut Flavouring.
Method: Grease shallow tin 11" x 7". Sift flour with Baking Powder, rub fat into flour. Beat egg and mix into flour etc. Put mixture into tin and mould with hands until it covers the tin. Then spread with firm jam. Rub margarine into Coconut and mix in sugar. Beat up egg and add to mixture with flavouring and mix together. Put this on top of the jam and spread it evenly to cover all jam. Bake in moderate oven until pale golden (about $\frac{1}{2}$ hour). Cut into slices while hot and when cool lift from tin.
- 103. 1 Loaf Bread (white or brown).
- 104. One Specimen Rose.
- 105. Floral arrangement in WINE GLASS (glass NOT to exceed 6" high).
- 106. A Decorative Floral arrangement of Foliage and 5 Flowers (frontal).

TEAS CAN BE OBTAINED ON THE GROUND AT REASONABLE PRICES

LIGHT REFRESHMENTS AND ICES ALSO OBTAINABLE ON THE GROUND.

YOUR LOCAL
DRAPERS, OUTFITTERS,
BOOT & SHOE DEALERS

NEWSAGENTS
TOBACCONISTS
CONFECTIONERS

H. HAWKINS

(Partners: H. & P. HAWKINS)

BRIDGE
Nr. CANTERBURY

Tel.: BRIDGE 347

AGENCIES INCLUDE:—

JOHN WHITE FOOTWEAR
DONBROS & MONTFORT KNITWEAR
BRETTLE'S HOSIERY & UNDERWEAR
LISTER'S 'LAVENDA' WOOLS
DUNLOP & HOOD RUBBER BOOTS
PEXWEAR BIB & BRACE OVERALLS
BOILER SUITS
TOOTAL TIES & SOCKS

WE SPECIALISE IN LADIES' DRESSES, KNITWEAR, SKIRTS AND
BLOUSES

B. FLOWER

Gent's Hairdresser

TOILET REQUISITES, ETC.

4 HIGH STREET, BRIDGE

Hours of Business:

WEEKDAYS, INCLUDING SATURDAYS

8.30 a.m. — 1 p.m.

2 p.m. — 6.30 p.m.

Early Closing — Wednesday, 1 p.m.

BRIDGE AND PATRICKBOURNE WOMEN'S INSTITUTE.

Entrance Fee: 3d.

PRIZES: 4/-, 3/-, 2/-.

Class	Class
✓ 118 1lb. Jar of Raspberry Jam.	pinch salt, 2 oz. butter, 2 oz.
✓ 119 1lb. Jar of Soft Fruit Jam.	brown sugar, 1 egg, 2 oz.
120 1lb. Jar of Hard Fruit Jam.	golden syrup, 2 oz. black
121 Bottle of Soft Fruit in Water.	treacle, 1 tablespoon marma-
122 Bottle of Hard Fruit in Water.	lade, $\frac{1}{2}$ tsp. bicarbonate of
123 Bottle of Soft Fruit in Syrup.	soda, a little milk. Method:
124 Bottle of Hard Fruit in Syrup.	Sieve the flour, salt and
125 Jar of Chutney.	ginger into basin. Put but-
✓ 126 Plate of three boiled Beetroot.	ter, sugar, syrup, treacle
✓ 127 Plate of four boiled Potatoes.	and marmalade into a sauce-
128 Six Hens Eggs, White or Tinted.	pan and stir over a gentle
✓ 129 Fruit Cake from the following	heat until liquid. Then pour
recipe: 6 oz. flour, 6 oz.	into flour, etc., and beat well,
brown sugar, 6 oz. sultanas,	add well beaten egg. Then
3 oz. currants, 3 oz. mixed	add bicarbonate of soda dis-
peel, $4\frac{1}{2}$ oz. butter, $\frac{1}{2}$ tsp.	solved in a little hot milk.
baking powder, pinch of	Beat well and pour into
spice, 3 eggs. Method:	greased shallow tin. Bake
Cream butter and sugar, add	about one hour in slow oven.
beaten eggs, then dry in-	131 Sausage Rolls from the follow-
redients. Put mixture in	ing recipe: Short crust
prepared tin. Bake in	pastry made with 8 oz. flour,
moderate oven.	4 oz. fat, pinch salt, water to
✓ 130 Ginger Bread from the follow-	mix.
ing recipe: 6 oz. flour, 1 des-	132 An item of handicraft—Em-
sert spoon ground ginger,	broidered Tray Cloth. x ✓

Soft Furnishings and Upholstery

Loose Covers

Curtains

Pelms

Cushions

Renovations

ANN SMITH

"Dover Cottage"

High Street

Bridge, Nr. Canterbury

Springs Reset

Upholstery

Patterns

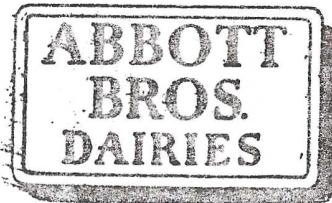
Available

Remnants

Eiderdowns Recovered

QUICK SERVICE - DISTANCE NO OBJECT - SEND POST CARD

We deliver anywhere
in
Canterbury & District



of CANTERBURY Est. 1786 Phone: 3553

Purveyors of Local Tuberculin Tested
Channel Islands and Pasteurised Milk

Including
Bridge
Bekesbourne
Patricxbourne

G. F. TYLER

DAY-OLD CHICKS
HATCHING EGGS
STOCK

ACCREDITED
BREEDING STATION
(Com), K.N. 23

Chota Poultry Farm
Bekesbourne
Telephone: Bridge 345

**DeCENT &
HOGBEN**

DECORATORS
PAINTERS
SIGNWRITERS

WALLPAPERS
SUPPLIED

Personal and Prompt
Attention

"Bedgeberry"
Union Road, Bridge

YOU

NEED THE BEST
OF GROCERIES

YOU

NEED THE BEST
VALUE FOR YOUR
MONEY

:- Always at your Service :-

CIVILITY :- QUALITY
DELIVERY

HENRY G. PRICE

Tel.: BRIDGE 323

THE STORES, BRIDGE

The Noted House for Grocery and Provisions

BIRDS-EYE FROSTED FOODS

A VISIT TO OUR HARDWARE DEPARTMENT
WILL BE WELL WORTH WHILE!

ESSO BLUE & VALOR AGENT

THE VILLAGE BUTCHER

PHONE 321

E. J. PURSSORD BRIDGE

PURVEYOR OF ENGLISH AND IMPORTED MEAT
OF THE BEST QUALITY

HOME-MADE PORK SAUSAGES
OUR SPECIALITY

LOCAL DELIVERIES DAILY

A. R. CLARK, M.P.S.

THE PHARMACY, BRIDGE

Tel.: 236

Dispensing Chemist

A large selection of Patent Medicines, Infant Foods, Baby Soaps,
Toilet Powders and Veterinary Medicines always in stock

CARTER'S AND DUNN'S SEEDS

HORTICULTURAL REQUISITES

KODAK AND ILFORD FILMS

DEVELOPING SERVICE

OPEN GROUP.

Entrance Fee to Non-Members 1/-.

"Woman's Own" Handicraft Bronze Medal for best exhibit in Class 108 (a).

"Woman's Own" Handicraft Diploma for best exhibit in Class 108 (b). (Winners eligible to compete in National Competition).

"Popular Gardening" Floral Art Diplomas for best exhibits in Classes 103 and 107.

103 Table Decoration suitable for 107 Decorative Vase of Flowers and Foliage. (Vase not exceeding 9in. in height, 6in. across).

104 "Midsummer's Day." An arrangement of any flowers in any colours connected with 108 An item of handicraft—(A) Tea Summer. Space 3ft. sq. Cosy (any fabric) and/or (B) Knitted Bed Jacket.

105 Posy.

106 A Floral Arrangement not exceeding six inches, in miniature container.

CHILDREN'S GROUP.

PRIZES: 4/-, 3/-, 2/-.

The best arrangement of wild flowers in a 1lb. jam jar—

109 Ages 3—5 years.

110 Ages 6—8 years.

111 Ages 9—11 years.

112 Ages 12—15 years.

113 Highest number of White Butterflies.

114 An item of handicraft made by a girl (Age to be stated on exhibit).

115 An item of handicraft made by a boy. (Age to be stated on exhibit).

116 Girls aged 15 and under: Fruit Scones from the following recipe: 8 oz. flour, 2 oz. fruit, $\frac{1}{2}$ tsp. salt, 1 level tsp. cream of tartar ($\frac{1}{2}$ if sour milk used), $\frac{1}{2}$ tsp. bicarbonate of soda, 1-2 oz. fat, $\frac{1}{4}$ pt. (approx.) fresh or sour milk. Method: Sieve flour, salt, cream of tartar and bicarbonate of soda into a basin and rub in fat. Wash

fruit and add to dry ingredients. Make a well in centre and stir in enough milk to give a light, spongy dough just firm enough to handle. Turn on to floured board, knead lightly if necessary: roll out lightly to 1 inch thick, or pat it out with the hand. Cut rounds with a sharp cutter, dipped in flour, or cut into triangles with a sharp knife. Place on a floured baking sheet, glaze if desired with beaten egg or milk, bake near top of oven (450 deg. F. mark 8) for 7-10 minutes till brown and well risen. Cool scones on a rack. Show eight.

117 Boys aged 15 years and under: (Age to be stated on exhibit). Miniature garden in seed box (size approx. 14in. x 9in.).

Teas can be obtained on the ground at reasonable prices

A tea tent is being provided and is being staffed by members and their wives

N. A. TURNER

HIGH STREET, BRIDGE

for Fresh Fruit, Vegetables and Flowers

ORDERS DELIVERED

Tel. Bridge 361

Goods Station—Canterbury West Phones—Bridge 348 also Barham 335

Customers' Cars driven by our Staff or Stored at Owners Risk

A. W. ROGERS

Automobile, Agricultural
and General Engineers

Overhauls and Repairs : Cars, Motor Cycles and Cycles Supplied

High Street Garage, Bridge, nr. Canterbury

JOHN ROBSON

(DOVER) LTD.

BUILDING CONTRACTOR

EMPLOYING SPECIALISTS FOR
JOINERY SANITATION
PLUMBING DECORATING

Address:—

1 THE BROADWAY,
BRIDGE.

Tel. Bridge 314.

13 WEST STREET,
DOVER.

Tel. Dover 178.

BRIDGE AND DISTRICT HORTICULTURAL SOCIETY

OFFICERS AND COMMITTEE FOR THE YEAR 1960

President—Major J. PRESTIGE

Vice-Presidents—

THE HON. MRS. NEAME, MR. G. COLLARD & MR. M. YOUNG

Chairman—MR. G. PRATT

Vice-Chairmen—

MR. C. PRICKETT & MRS. L. HONEY

Hon. Secretary—MR. A. JONES

Assistant Hon. Secretary—MRS. L. FRIEND

Hon. Treasurer—MR. C. A. POTTER

Assistant Hon. Treasurer—DR. T. RUDDOCK WEST

Committee Members:

Mr. G. Austin
Mrs. F. A. Blee
Mr. D. Carey
Mr. E. Cassell

Mr. H. DeCent
Miss K. M. Hampton
Mr. W. Hopkins
Mr. D. G. McEwen

Mrs. C. A. Potter
Mr. H. Revell
Capt. A. E. W. Sandbach

LIST OF MEMBERS, 1959

Mr. & Mrs. W. Apps
Mr. G. Austin
Mr. W. Austin
Mr. A. Bailey
Mr. E. G. R. Baker
Mr. F. Bishop
Mrs. F. A. Blee
Mr. J. H. Bryden
Mr. & Mrs. Burr
Mrs. C. Bushell
Mr. D. Carey
Mrs. E. M. Carpenter
Mr. & Mrs. R. Carpenter
Mr. & Mrs. A. U. Carstairs
Mr. E. Cassell
Mrs. Cherry
Mr. G. Collard
Mr. F. Cook
Mr. F. J. Corke
Mr. J. Creed
Mr. & Mrs. L. R. Dawson
Mr. H. DeCent
Major M. de Termes
Mr. & Mrs. A. Fenn
Mrs. L. A. Friend
Mr. & Mrs. S. Gilbert
Mr. R. B. Gorer
Mr. N. Gray
Mrs. Norman Griffiths

Mrs. Gwynne
Mr. & Mrs. Harris
Miss K. M. Hampton
Miss G. Hayley
Mr. T. Hoare
Mrs. L. E. Honney
Mr. R. J. Hooke
Mr. J. Hopkins
Mr. R. Hopkins
Mr. T. Hopkins
Mr. W. Hopkins
Mr. & Mrs. R. F. Hulburd
Dr. & Mrs. R. Hunter
Mrs. S. E. Jones
Mrs. Keeler
Mr. C. Kennett
Captain & Mrs. W. H.
Leatham
Mr. A. Lejimits
Mr. D. G. McEwen
Mr. & Mrs. J. McQuie
Mr. H. R. Marley
Mrs. Maslin
Mrs. Spencer Mount
Mr. S. Mummery
The Hon. Mrs. D. Neame
Mrs. Nutter
Miss E. M. Page

Rev. R. A. Penney
Mr. & Mrs. C. A. Potter
Mr. G. Pratt
Major & Mrs. J. Prestige
Mr. C. Prickett
Mr. H. C. Punyer
Mr. & Mrs. E. J.
Pursord
Mr. H. Revell
Miss J. M. Richards
Mr. J. Robson
Mr. G. H. Rooke
Dr. & Mrs. T. Ruddock
West
Capt. & Mrs. A. E. W.
Sandbach
Mr. J. D. Smith
Mr. G. Smith
Capt. S. J. Steadman
Mr. A. Stevens
Mr. J. Stevens
Mr. & Mrs. Tamsitt
Mrs. Troughton
Mr. & Mrs. N. Turner
Mr. J. Williamson
Mr. P. Woodcock
Miss D. Wyllie
Mr. & Mrs. M. Young

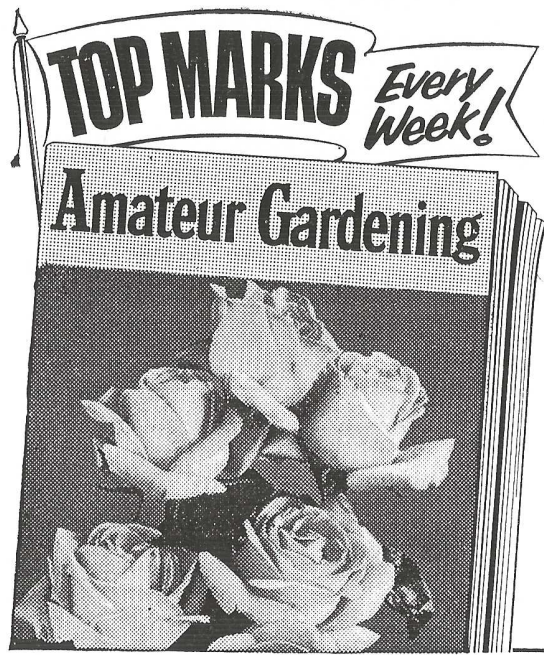
S. T. FOORD

Motor Engineer

BREWERY LANE, BRIDGE

TELEPHONE: BRIDGE 282

All Classes of Overhauls and Repairs Promptly Executed
Private and Commercial Vehicles
Tyre Service, Vulcanizing and Battery Charging



All over the country Gardeners award top marks to AMATEUR GARDENING for its practical, all-round guidance on every aspect of Flower, Vegetable and Fruit growing. This famous gardening weekly will help you too to get prizewinning results at all times, and a lovelier and more productive garden than ever before!

**MAKE SURE
OF YOUR
COPY
EVERY
THURSDAY**

R. G. D. SMITH

HIGH STREET - BRIDGE

Electrical Engineer

LIGHTING & HEATING INSTALLATIONS, ETC.

REPAIRS AND REPLACEMENTS

Telephone: Bridge 260

ESTIMATES FREE

"Woman's Own" Bronze Medal and Diploma for the best and second best Cookery Exhibit in the Show.

GROUP D.

MEMBERS' AND WIVES' CLASS.

PRIZES: 4/-, 3/-, 2/-.

Class Class

- 89 One Bottle of Hard Fruit in water, any make of jar.
- 90 One Bottle of Soft Fruit in syrup, any make of jar.
- 91 1lb. Jar of Jam, Soft Fruit.
- 92 1lb. Jar of Strawberry Jam.
- 93 1lb. Jar of Jam, Hard Fruit.
- 94 1lb. Jar of Marmalade.
- 95 1lb. Jar of Chutney, any variety.
- 96 Six Hens Eggs.
- 97 One Jar of Lemon Curd.
- 98 Chocolate Swiss Roll from the following recipe: 2½ oz. S.R. flour, ½ oz. cocoa, 3 oz. sugar, 2 eggs. Method: Whisk sugar and eggs together until very smooth and creamy. Add sifted flour and cocoa and spread over tin previously lined with paper and greased. Bake in moderate oven (400 deg. F. Reg. 5) for 10-12 minutes. Turn out on to sugared paper and roll at once leaving paper inside. When cold unroll carefully and spread cream filling and re-roll. Cream Filling: 2 oz. icing sugar, 2 oz. margarine. Method: Cream sugar and fat well, then beat in about 2 tablespoons hot water.
- 99 Four Cooked Potatoes (boiled).
- 100 Four Cooked Beetroot (peeled).
- 101 Cherry Slices from the following recipe: 4 oz. shortcrust pastry (from 4 oz. flour, etc.), 2 oz. glace cherries, 2 oz. margarine, 2 oz. sugar, 1 egg, 3 oz. S.R. flour, milk and split

almonds. Method: Line the base of a straight sided rectangular tin with pastry and cover with a layer of sliced cherries. Cream fat and sugar together, add egg and beat well. Fold in the flour, adding the milk if necessary to give a dropping consistency and spread mixture over the cherries. Bake in moderate oven (375 deg. F.) for about 20 minutes. After 10 minutes put almonds on top. Cut in slices when cold. Show eight.

102 Eccles Cakes from the following recipe: 8 oz. puff pastry (8 oz. flour, etc.), 1 oz. margarine, 4 oz. currants, 1 oz. mixed peel, grated nutmeg, spice, 1 oz. sugar, egg white and sugar to glaze. Method: Roll out the pastry and cut into rounds, using a large cutter or saucer. Melt fat and add fruit, peel, spices to taste and sugar. Put spoonful of filling on each piece of pastry, damp edges, and draw together to enclose the filling. Slit across smooth surface of pastry with knife, go over each cake lightly with rolling pin so filling shows through pastry. Glaze with egg white and a little sugar. Bake in a very hot oven (475 deg. F. mark 9) for 15-20 minutes. Show six.

Bridge-Blean Rural District Council Road Safety Committee

DO YOU KNOW YOUR "HIGHWAY CODE" ?

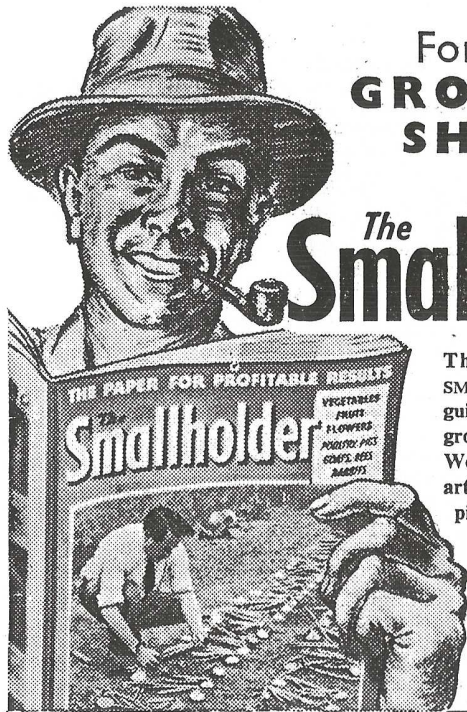
If you don't, VISIT THE "ROAD SAFETY" TENT.

If you do, STILL VISIT THE TENT.

IT CONCERS YOU: IF YOU WALK.
IF YOU CYCLE.
IF YOU RIDE A MOTOR CYCLE.
IF YOU DRIVE A CAR.
IF YOU USE ANY ROAD, IN ANY WAY AT ANY TIME.

Play for Safety, your own and other people's

BUY YOUR COPY HERE, AND BE SAFE! PRICE 6d.



For successful GROWING OR SHOWING

READ

The Smallholder

There's no paper like THE SMALLHOLDER for down-to-earth guidance on all branches of food-growing and livestock-keeping. Week by week, in authoritative articles and "How-to-do-it" pictures, its experts show you just what to do to get bumper, all-round results. Increase your output and get right in among the prizes at your local show with this grand food-producer's weekly.

Special Features each week on:

VEGETABLES

Seasonal sowings and operations in the garden. Commercial growing and marketing.



POULTRY

Commercial egg and table bird production from fowls, ducks and turkeys. The garden unit.



FLOWERS

How small or large areas can be best utilised for producing flowers for home or market.



RABBITS

Feeding, breeding and finishing off all breeds of rabbits for meat and pelting purposes.



FRUIT

Seasonal work on every variety of soft and top fruit in the garden and smallholding.



PIGS

The most up-to-date methods of raising baconers and porkers on a small commercial scale.



GOATS

Rearing, breeding, and modern methods of milk production from dairy-bred animals.



BEEES

Every detail covering the care of the home garden apiary of two, three or four stocks.



Make sure of your copy every Thursday

SPECIAL ATTENTION is drawn to RULE 2.

RULES.

1. Exhibits may be staged at the following times: Friday, 5th August, 7.30 p.m. to 10 p.m., and Saturday, 6th August, not later than 10.30 a.m.
2. Entries to be handed to Hon. Secretary, Mr. A. Jones, 1 Park Villas, Union Road, Bridge, or to Mrs. L. Friend, Hon. Assistant Secretary, Dering Villas, Bridge, not later than Wednesday, 3rd August. A penalty of 3d. per entry will be charged on all entries received after Wednesday, 3rd August.
3. No Exhibit may be removed until after the Prize-giving.
4. All Exhibits must be grown in the Exhibitor's own garden.
5. Antirrhinums may be shown as Perennials or Annuals.
6. The decision of the Judges shall be final with regard to awards. Judges will be instructed to withhold an award when exhibits are not of sufficient merit.
7. Unless the Secretary is notified to the contrary all Exhibits will be sold for the benefit of the Funds.

REGULATIONS FOR EXHIBITORS.

1. Exhibitors must be Members of the Society, except in any special open classes.
2. All subscriptions are due not later than June 1st, and must be paid to the Treasurer before entries can be accepted.
3. Entries for competition must be made on special forms provided for the purpose, and shall be returned to the Secretary on or before the Wednesday previous to the Show.
4. All Exhibits shown in competition must have been grown by and have been the exclusive property of the exhibitor for at least three months previous to the Show except in the Classes specially mentioned.
5. Two or more persons may not exhibit for prizes separately from the same garden, and no person may stage more than one exhibit in the same Class.
6. All exhibits should be correctly and distinctly named if possible.
7. All exhibits must be staged ready for the judges before 10.30 a.m. on the morning of the Show, at which hour all exhibitors must withdraw (only officials to be allowed in the tent).
8. In the Decorative Classes the work must be done entirely by the exhibitor.
9. The Judges have the power to withhold or modify any prize if they consider the exhibit of insufficient merit. The decision of the Judges will be final, except in cases when after the award is made, the exhibit is not found in accordance with the requirements of the Schedule. All matters of protest, disqualification, etc., must be lodged with the Secretary not later than 5 p.m. on the day of the Show, when they will be dealt with by the Committee, whose judgment will be decisive.
10. The Committee will not be held responsible for the loss or damage to exhibits, but all ordinary care will be taken.
11. The Exhibitors will not be allowed to remove their exhibits before 7.30 p.m.
12. All matters not provided for in these Regulations will be referred to the Committee, whose decision will be final.

WALPAMUR

Quality Paints

The Walpamur range includes paints, enamels and varnishes of superb quality for every conceivable need.

Buy them from

S. A. SHIRLEY, THE POST OFFICE, BRIDGE

W581

Telephone : BARHAM 359

*
H. W. BAKER
Building Contractor and
Repairer
*
"HIGHLANDS"
KINGSTON
CANTERBURY

GROUP B.

PRIZES: 4/-, 3/-, 2/- (Collection of Vegetables 7/-, 5/-, 3/-).
Messrs. Dunns Garden Seeds Voucher of 10/6—for best Collection of Vegetables.
Messrs. Unwins Seeds Voucher of 5/-—for the highest number of points in Group B.
"Amateur Gardening" Bronze Medal—for best Exhibit in Group B.
"Popular Gardening" Certificate—for the best Onions in Group B.

Class	Class
35 Three Vases Decorative Dahlias, 3 blooms in each vase.	48 Five Long Carrots.
36 Two Pot Plants.	49 Two Lettuce.
37 Two Vases Perennials or Biennials, distinct kinds.	50 Three Beet.
38 Two Vases Annuals, distinct kinds.	51 Three Turnips.
39 One Vase Mixed Flowers.	52 Twelve Pods Peas.
40 One Plate Soft Fruit.	53 Twelve Runner Beans.
41 Five Kidney Potatoes, white.	54 Twelve French Beans.
42 Five Round Potatoes, white.	55 Five Tomatoes.
43 Five Kidney Potatoes, coloured.	56 Two Cucumbers.
44 Five Round Potatoes, coloured.	57 Two Cauliflowers.
45 Five Utility Onions (not to exceed 3in. in diameter).	58 Two Marrows (not exceeding 12in.).
46 Five Exhibition Onions.	59 Twelve Shallots, pickling size.
47 Five Shorthorn Carrots (not exceeding 5in.).	60 Twelve Shallots.
	61 Collection of Vegetables, 6 kinds (any kind).

GROUP C.

PRIZES: 4/-, 3/-, 2/- (Collection of Vegetables 7/-, 5/-, 3/-).
Messrs. Harrison's Voucher of 10/-—for the highest number of points in Group C.

Messrs. T. Denne & Sons Vouchers of 7/6 and 2/6—for the best and second best Collections of Vegetables.
Messrs. T. Denne & Sons Voucher for 5/-—for the best entry in Class 66.
Messrs. J. F. Holter & Sons Voucher for 5/-—for the best Carrots in Group C.

"The Smallholder" Certificate—for the best Onions in Group C.
"Popular Gardening" Certificate—for the best exhibit in Group C.
"Popular Gardening" Certificate—for the second best exhibit in Group C.

Group C.
"Popular Gardening" Certificate—for the best plate of Potatoes in Group C

Class	Class
62 Two Vases Decorative Dahlias, 3 blooms in each vase.	75 Five Long Carrots.
63 One Pot Plant.	76 Three Beet.
64 Two Vases Perennials or Biennials, distinct kinds.	77 Two Lettuce.
65 Two Vases Annuals, distinct kinds.	78 Three Turnips. X
66 One Vase Mixed Flowers.	79 Twelve Pods Peas.
67 One Plate Soft Fruit.	80 Twelve Runner Beans. X
68 Five Kidney Potatoes, white.	81 Twelve French Beans.
69 Five Round Potatoes, white.	82 Five Tomatoes.
70 Five Kidney Potatoes, coloured.	83 Two Ridge Cucumbers.
71 Five Round Potatoes, coloured.	84 Two Cauliflowers.
72 Five Utility Onions (not to exceed 3in. in diameter).	85 Two Marrows (not exceeding 12in.).
73 Five Exhibition Onions.	86 Twelve Shallots, pickling size. X
74 Five Shorthorn Carrots (not exceeding 5in.).	87 Twelve Shallots.
	88 Collection of Vegetables, 6 kinds (any kind).

"IDEAL" means REACHING THE STANDARD of PERFECTION

The Perfect Self Raising Flour

IS

I D E A L

Sold and Recommended by

E. G. R. BAKER (Bridge) Ltd., The Bakery, Bridge

C. H. HOLLOWAY, The Stores, Littlebourne

Manufactured locally — Regular deliveries

ensure

Fresh stocks and "Ideal" results

Visit

**THE PLOUGH AND HARROW
BRIDGE**

SHEPHERD AND NEAME HOUSE

FULLY LICENSED
with
FULL OFF LICENCE

FRESH SNACKS SERVED AT THE BAR

COMFORTABLE ACCOMMODATION

Phone : Bridge 455

TROPHIES FOR MEMBERS

- THE PRESTIGE ROSE BOWL
For the highest number of points in the Show (in any one Class).
- THE SOCIETY'S CUP
For the highest number of points in Group "A."
- THE SOCIETY CUP
For the highest number of points in Group "B."
- THE BLEE MEMORIAL CUP
For the highest number of points in Group "C."
- THE SOCIETY BOWL
For the highest number of points in Group "D."
- THE JOY CUP
For the best exhibit of Gladioli in Open Class.
- THE POTTER CHALLENGE CUP
For the highest number of points in Open Group Classes 103 to 107 inclusive.
- THE SARAH LOUISE PRESTIGE CUP
For the highest number of points (in own class) gained by a member who has not previously won a Summer Show Class Cup.
- THE KNIGHT CUP
For the outstanding exhibit in Children's Group.
- THE "BANKSIAN MEDAL"
For the member receiving the highest amount of prize money. (Competitors who won the Medals in 1958 and 1959 are not eligible to win this Medal).
- "THE SMALLHOLDER" BLUE RIBBON
For the outstanding exhibit in the Show.
- DOBBIE & CO.—VOUCHER FOR 10/6
For the highest number of points in the Show.
- "POPULAR GARDENING" DIPLOMA
For the best Plate of Potatoes in the Show.
- MESSRS CARTERS SEEDS, LTD., will duplicate prize money of Members who purchase seeds from them to the value of £1 or more.
- N.B.—Present Holders have not been shown owing to reallocation of some of the Society's Cups.

TABLE OF POINTS TO BE USED IN JUDGING CLASSES 34, 61, 88

Artichokes—		Carrots	20
Globe	20	Cauliflower	20
Jerusalem	10	Celery	20
Asparagus	20	Cucumbers	18
Beans—		Leeks	20
Broad and Long Pod	16	Marrows	10
Runner and Kidney	17	Onions	20
Beet	15	Parsnips	15
Broccoli	15	Peas	20
Brussels Sprouts	15	Potatoes	20
Cabbage—		Shallots	10
Cooking	15	Tomatoes	20
Red	12	Turnips	15
Savoy	15		

F. R. WOODWARD

Automobile Electric
Engineer

HIGH STREET, BRIDGE, CANTERBURY

TELEPHONE: BRIDGE 212

REPLATED BATTERIES A SPECIALITY

E. J. DYSON

Automobile Engineer

Repairs & Overhauls

HIGH STREET, BRIDGE

Bridge 212

CHAS. H. BEER

AGRICULTURAL & GENERAL ENGINEER, MOWING & BALING

Acetylene and Electric Welding and Cutting
Lawn Mower Grinding

THRESHING AND BALING CONTRACTOR

Phone: (private) BARHAM 243

FORGE HOUSE WORKSHOP
BRIDGE, CANTERBURY, KENT

PLEASE SEND YOUR ENTRIES IN EARLY TO HELP OUR
SECRETARY

SPECIAL OPEN COMPETITION

Groups A, B, and C. (Entrance Fee to Non Members 6d.)

PRIZES: 4/-, 3/-, 2/-.

Stuart Ogg Voucher for 10/6 for best entry in Class 2.

"Amateur Gardening" Certificate for best entry in Class 5.

"Amateur Gardening" Certificate for best entry in Class 6.

Class	Class
✓ 1 Three Vases Annuals, distinct kinds.	4 Three Vases Roses, 3 blooms in each vase, 3 distinct colours.
2 Three Vases Herbaceous, distinct kinds	5 Six Spikes Dahlias in 2 vases.
✓ 3 Three Vases Antirrhinums, 3 distinct colours.	6 Six Spikes Gladioli in 2 vases.
	7 Three Vases Flowered Pom Pom Dahlias, 3 blooms in each vase.

GROUP A.

Entrance Fee 6d. to Non-Members.

PRIZES: 4/-, 3/-, 2/-. (Collection of Vegetables 7/-, 5/-, 3/-).

"The Smallholder" Bronze Medal for best exhibit in Group A.

"The Smallholder" Certificate for second best exhibit in Group A

Class	Class
8 Three Pot Plants.	21 Two Lettuce.
9 Three Vases Perennials or Biennials, distinct kinds.	22 Five Long Carrots.
10 Three Vases Annuals, distinct kinds.	23 Three Beet.
11 Three Plates Fruit (Apples excluded).	24 Three Turnips.
12 Five Dessert Apples, 1 variety.	25 Twelve Pods Peas.
13 Five Cooking Apples, 1 variety.	26 Twelve Runner Beans.
14 Five Kidney Potatoes, white.	27 Twelve French Beans.
15 Five Round Potatoes, white.	28 Five Tomatoes.
16 Five Kidney Potatoes, coloured.	29 Two Cucumbers.
17 Five Round Potatoes, coloured.	30 Two Cauliflowers.
18 Five Utility Onions (not to exceed 3in. in diameter).	31 Two Marrows (not exceeding 12in.).
19 Five Exhibition Onions.	32 Twelve Shallots, pickling size.
20 Five Shorthorn Carrots (not exceeding 5in.).	33 Twelve Shallots.
	34 Collection of Vegetables, 6 kinds (any kind).