

NEW BUCKENHAM'S

VILLAGE SHOW

SATURDAY 27th JULY 2024

New Buckenham Village Hall



PUBLIC VIEWING FROM 2pm.

Children's Entertainment with Dr Mandy from 2pm

ENTRANCE FEE £1.00

TOMBOLA RAFFLE REFRESHMENTS

Presentation of Prizes from 3.15 pm.

RULES FOR EXHIBITORS

Please read the rules

- . Exhibits will be received at the Village Hall from 8.30 until 10.30 am
(Photography by 10.00 am)
- . Judging to commence promptly at 10.45 am.
- . Each Entry 50p. **Children's classes free.**
- . All exhibits to have been in the exhibitor's possession for minimum of 3 months. No more than 2 entries in any one class
- . No more than 2 entries in any one class
- . Prize Giving will be at 3.15 pm.
- . **Sections A & B** to be judged under the Royal Horticultural Society rules, **Section C** under National Association of Floral Arranging Society Rules, **and Section D** under Women's Institute rules.
- . **Children's classes** - guidance in moderation, please.
- . Section G, max. size (including the mount) must not exceed 10" x 8" (26 x 20 cms). Prints may be mounted directly onto a panel of card or aperture mount, but not framed under glass. Name, subject and class number to be clearly stated on the back of all entries. Entries can be delivered to Jimpy Casson, The Old Forge, Market Place, prior to the day
- . The organisers will not be responsible for loss or damage to exhibits, persons or property.
- . Entry to the Show is subject to these rules.
- . The judges' decision will be final.

HINTS FOR COOKERY CLASSES

CAKES - paper plates will be provided

Victoria Sandwich - no cooling rack marks on either top or bottom surfaces.

PRESERVES - JAMS, JELLIES, MARMALADE

Jars to be filled to the top with hot preserve and sealed.

All preserves to be in plain glass jars.

Plain new twist tops OR new plastic clip-on tops OR cellophane seals to be used.

(Wax discs must only be used with cellophane tops)

Labels must be plain, neat, straight and suitable for the size of the container.

Labels to state contents, day, month and year of production

CHUTNEY

Labels should state hot or mild.

Jars filled to 12mm (1/2") from the top. (Do not use cellophane covers)

Message from the Chairman

Once again we look forward to seeing your hard work displayed for all to see at the 2024 Village Show. Last year we had nearly 200 entries and we hope to exceed that this year. We ask that you use the proper entry form on the back of this schedule or online and get it to Karen in good time prior to the show.

Also if you have friends or relatives who would like to take part, the Schedule is online at [newbuckenham.net/organisations/gardening group/HERE](http://newbuckenham.net/organisations/gardening_group/HERE)

Please contact me on 01953 860191 or Karen Hobley on 01953 860529 if you require any further information. We look forward to seeing you on July 27th

Jimpy Casson - Chair

Decorated Cup Cakes (4 to be entered) Junior Classes No 49 & 53

Ingredients:

110g/4oz caster sugar

110g/4oz butter or margarine, softened to room temperature

2 medium eggs, lightly beaten

1 teaspoon vanilla extract

110g/4oz self-raising flour

1-2 tablespoons milk

For the icing:

300g/10.5oz icing sugar

2-3 tablespoons warm water

2-3 drops food colouring

Hundreds and thousands, mini-marshmallows or other cake decorations

Method:

1. Pre-heat the oven to 180C/160C Fan/Gas 4 and line a fairy cake tin with 12 paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract
3. Fold in the flour using a large metal spoon. Add the milk a little at a time until the mixture is a soft dropping consistency. Spoon the mixture into the paper cases until they are half full
4. Bake in the oven for 8-10 minutes, or until golden brown and a skewer inserted into the cake comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack
5. For the icing, sift the icing sugar into a large mixing bowl and stir in water, a little at a time, to create a smooth mixture. Stir in the food colouring
6. Drizzle the icing over the cooled cakes and cover with decorations and set aside until icing hardens

A - VEGETABLES

1. **3 x Potatoes**, one variety
2. **3 x Onions**, tops trimmed, no more than 3" (76mm) from neck of bulb.
3. **3 x Carrots**, tops trimmed to approx. 2" (50mm)
4. **6 x Pea Pods**, not Mange-tout
5. **3 x Tomatoes**, indoor or outdoor.
6. **1 x Lettuce**, any variety.
7. **5 x Broad Beans**
8. **Collection of 3 kinds of vegetables**,
(1 of each kind)
9. **3 x Beetroot**, one variety.
10. **3 x Courgettes**
11. **Weirdest Shaped Vegetable.**
12. **9 x Radishes**
13. **6 x Stems Rhubarb**, pulled, not cut, trim foliage to about 3" (76mm).
14. **1 x Jar 4 kinds of Culinary Herbs** - named.
(No medicinal herbs)
15. **2 x Peppers or Chillies**, any variety.
16. **6 x Raspberries.**
17. **A plate of Summer Fruits** - your choice.
18. **3 x Strigs Currants**, Red, white or black

B - FLOWERS

19. **6 x stems Sweet Peas**, annual.
20. **3 x sprays Flowering Shrubs** (same kind or can be mixed)
21. **1 x Rose**, specimen.
22. **3 x stems of cluster flowering Roses**
23. **3 x Dahlia Heads** any variety.
24. **3 x stems Hydrangeas.**
25. **5 x stems Marigolds.**
26. **3 x stems multi-headed Pinks**
27. **1 x Pot Plant**
28. **Collection of 3 different kinds of Garden flowers**, 3 stems of each, no baskets
29. **1 x pot of Cacti or Succulents.**
30. **1 x single Plant in a Patio Pot.**
31. **1 x planted Patio Pot**, multiple plants, max 20" (51cm) diameter.

C - FLORAL ARRANGEMENTS

- . Oasis may be used. Maximum exhibit size 2ft (60cm, width depth, height, unless indicated otherwise.)
- .
32. **Summer Sunset**
33. **Arrangement of Foliage** only.
34. **Ikebana Style** see newbuckenham.net
35. **A Petite exhibit.** Max 10" (25cms) w/d/h.
36. **A hand-tied posy**

D - COOKERY

37. 1 x **Victoria Sandwich Cake**
3 eggs, raspberry or strawberry jam filling, decorated with **CASTER** sugar
38. 4 x **Sausage Rolls** (shortcrust)
39. 4 x **Fruit Scones**
40. 1 x **Chocolate Cheesecake**
41. **Ginger Loaf** - made by a Man (see recipe)
42. A bottle of **Fruited Spirit or liqueur** any variety
43. A bottle of **Homemade Wine**, any variety.
44. 1 x **Loaf of bread**
45. 1 x **Jar Chutney**, any variety.
46. 1 x **Jar Jam**, any variety fresh fruit.
47. 1 x **Jar Marmalade**, any variety fresh fruit.
48. 1 x **Jar Jelly**, any variety fresh fruit.

E - JUNIOR

6 years and under

49. **Decorated Cup Cake x 4** (see recipe page 3)
50. **Pasta necklace (uncooked)**
51. **Decorated paper plate** - up to 10in/25cm diameter
52. **Animal made from any fruit or vegetable**

7 to 12 years

53. **Decorated Cup Cake x 4** (see recipe page 3)
54. **Miniature Garden** (up to 12in/30cm diameter)
55. **Decorate your initial on card/ paper**
56. **Animal made from any fruit or vegetable**

F - HANDICRAFTS

57. **A Christmas tree decoration**
58. **A celebratory string of bunting; maximum one metre**
59. **A handmade knitted, crocheted or felted article**
60. **A hand-crafted item of jewellery**
61. **A patchwork or appliqué article**

G - PHOTOGRAPHY

62. **A place to sit**
63. **Lights at night**
64. **Round things**
65. **Landscape in black and white**
66. **Bees, butterflies or bugs**

UP THE WALL

A Hanging Basket, patio pot, wall container or window box. One item to be identified by a wrist band, which will be supplied on entry. Judging will be in situ on the day.

Recipe for a Ginger Loaf - Class 41 Made by a man

Ingredients:

175g unsalted butter, diced, plus extra for greasing

175g light muscovado sugar

175g black treacle

200ml whole milk

2 large free-range eggs, beaten

250g plain flour

1½ tsp bicarbonate of soda

½ tsp mixed spice

2 tsp ground ginger

1. Preheat the oven to 180°C/fan160°C/gas 4. Grease and line a 1.5kg loaf tin.
2. Melt together the butter, sugar and treacle, stirring until the sugar has dissolved. Remove from the heat and stir in the milk. Set aside to cool until lukewarm, then beat in the eggs.
3. Sift the flour, bicarbonate of soda, spices and a pinch of salt into a large bowl, then make a well in the centre. Pour in the milk mixture and stir to make a smooth batter. Give the bowl a sharp rap on a work surface to get rid of any air bubbles.
4. Pour the batter into the tin, then bake for 45-50 minutes until a skewer comes out clean. Don't open the door before 40 minutes has passed as your cake will almost certainly sink in the centre.
5. Leave to cool in the tin, then turn out. Wrap in baking paper, then cling film.

Please read the rules.

Judging is always in line with the RHS and WI rules - apart from a few fun classes. Please submit your entry forms to Karen (address on entry form) by 7:00pm Friday 26th July then we can get the exhibitor cards prepared early and it helps to avoid queueing on Saturday morning. **Entries from 8:30am to 10:30am** as judging has to start promptly at **10.45am**.

UP THE WALL COMPETITION

This year, only one item will be judged, but we hope you have still decorated the outside of your house. For only £1 per entry you can enter the "Up the Wall" Competition to be judged on the day of the Show. You will be given a wrist band to attach to your chosen entry. Good Luck

For the winner, there is the Fundenhall Nursery Trophy.

Use the Entry Form in the Schedule, or call Jimpy on 860191

<u>CLASS</u>	<u>TROPHY</u>	<u>DONATED BY</u>
BEST IN SHOW		
	FRANK CLARKE ROSE BOWL	JOAN CLARKE
OVERALL WINNER SECTION A		
	CLIVE RUSH TROPHY	CLIVE RUSH
OVERALL WINNER SECTION B		
	FYNNES CUP	SYLVIA WATLING
OVERALL WINNER SECTION C		
	IAN'S FLORAL STUDIO TROPHY	IAN'S FLORAL STUDIO
OVERALL WINNER SECTION D		
	MAGNUS TROPHY	CAROLINE GREENWOOD
OVERALL WINNER SECTION F		
	SEWING GROUP TROPHY	NB SEWING GROUP
OVERALL WINNER SECTION G		
	SARAH BUSH TROPHY	SARAH BUSH PHOTOGRAPHY
BEST PHOTO SELECTED BY JUDGES		
	PHOTOGRAPH SALVER	ANON
MOST POINTS CLASSES 21 & 22		
	PETER BEALES ROSE BOWL	PETER BEALES ROSES
BEST CAKES & SWEETS CLASSES 39 to 40		
	WHETTER CUP	THE WHETTER FAMILY
BEST IN CLASS 41 (MADE BY A MAN)		
	YOUNG TANKARD	RON YOUNG
BREAD - CLASS 44		
	NB BREAD TROPHY	KEN HOBBS & KEN MARSHALL
OVERALL WINNER CLASSES 45 to 48		
	JAM & JERUSALEM TROPHY	WI
MOST POINTS FOR ENTRANT WHO HAS NEVER WON A TROPHY		
	BOWEN NOVICES BOWL	MARILYN BOWEN
"UP THE WALL"		
	FUNDENHALL TROPHY	FUNDENHALL NURSERY
JUNIOR 6 AND UNDER		
	LING SHIELD	MICK LING
JUNIOR 7 AND OVER		
	JUNIOR TROPHY	JO WHETTER
SPECIAL ACHIEVEMENT 6 AND UNDER		
	NEWPORT CUP	ELLY NEWPORT
SPECIAL ACHIEVEMENT 7 AND OVER		
	HOBLEY CUP	KAREN HOBLEY

ENTRY FORM

CLASS	EXHIBITS	FEE (50p each entry)

TOTAL

NAME

TEL No

ADDRESS

AGE (JUNIOR CLASSES ONLY)

PLEASE RETURN COMPLETED FORMS TO KAREN HOBLEY, 9
ST. MARTIN'S GARDENS, NEW BUCKENHAM, BY 7pm ON
FRIDAY 26th JULY 2024