

# NEW BUCKENHAM'S

## VILLAGE SHOW

SATURDAY 19th JULY 2025

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 please)**
- . 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
- . 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)

## Greetings from the Chair

Once again, we are pleased to present the Schedule for our 2025 Village Show and look forward to receiving your entries and displaying all your hard work in the Village Hall on Show Day. We have some new names engraved on our trophies every year so this could be your year to shine! Please use the entry form on the back of the Schedule and deliver 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 Hobleby on 01953 860529 if you require any further information. We look forward to seeing you on July 19th

Kind Regards, Jimpy Casson - Chair

## Butterfly Cakes (4 to be entered) Junior Classes No 49 & 53

### Ingredients:

#### For the Cake mixture

115g Margarine, at room temperature

115g Caster Sugar

2 medium Eggs, at room temperature

115g Self Raising Flour

$\frac{1}{2}$  tsp Baking Powder

#### For the Buttercream

100g Margarine or Butter

200g Icing Sugar

### Method:

1. Pre-heat oven to 180°C/160°C fan/Gas4. Line a 12 hole muffin tray with cake cases.
  2. In a large bowl, cream together the margarine and caster sugar, until it is fluffy in texture and light in colour.
  3. Add the eggs one at a time, ensuring each is mixed through before adding the next. If the mixture begins to curdle, add a spoonful of your flour to help it bind.
  4. Sift in the flour and baking powder and gently fold to create a batter.
  5. Spoon the batter into your cake cases, about a tablespoon into each, filling them about half-full.
  6. Bake for about 10-15 minutes, until they are risen, golden in colour and a skewer inserted comes out clean.
  7. Once cool enough to touch, transfer to a wire rack to cool completely.
- Meanwhile prepare your buttercream

#### For the Buttercream:

1. In a large bowl, cream together the margarine or butter and icing sugar. If the buttercream is too stiff in consistency, add a splash of milk.
2. Cut a slice from the top of each cake. Cut this in half down the middle. Pipe or spread the buttercream into the centre of each cake and place the half slices of cake on top to resemble butterfly wings.
3. Dust with icing sugar to finish.

## 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. **Winter Olympics** (a modern design)
33. **Arrangement of Foliage** only.
34. **Ikebana Style**
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. **Date & Walnut 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. **Butterfly Cakes** (see recipe page 3)
50. **A Crown** (wearable, any material)
51. **Decorated stone** (paint or felt tips markers)
52. **Face made from fruit and vegetables** (on a 10"/25 cm paper plate)

### 7 to 12 years

53. **Butterfly Cakes** (see recipe page 3)
54. **Handmade item of Jewellery**
55. **Item made from recycled materials**
56. **Face made from fruit and vegetables** (on a 10"/25 cm paper plate)

## F - HANDICRAFTS

57. **A decorated box or lidded item** (construct or buy one to decorate)
58. **A decorated plant pot** (up to 30cm diameter)
59. **A handmade knitted or crocheted item**
60. **A patchwork or appliqué article**
61. **A Christmas table decoration**

## G - PHOTOGRAPHY

62. **Having Fun**
63. **Shadows**
64. **Interesting Architecture**
65. **A dead or fallen tree**
66. **Extreme Parish News Reading** (in an unusual place or situation)

## UP THE WALL OR FILL YOUR BOOTS

A hanging basket, pot, window box or boots. One item (or pair) to be identified by a wrist band, which will be supplied on entry. Judging will be in situ on the day.

## Recipe for Date & Walnut Loaf - Class 41 Made by a man

### Ingredients:

125g unsalted butter (cubed & softened, plus extra for the tin)  
200g soft dates (pitted & roughly chopped)  
1/2 tsp bicarbonate of soda  
150g light brown or muscovado sugar  
2 medium eggs  
1 tsp baking powder  
225g self-raising flour  
100g walnuts (roughly chopped)

### Method:

1. Heat oven to 180C/160C fan/gas4. Butter a 2lb loaf tin (22x10x6cm) and line with parchment paper. Put butter, dates and bicarb of soda in a large bowl, add 150ml boiling water. Stir so butter melts, leave to stand for 20 mins until dates have softened
2. Whisk in the sugar until smooth then gradually whisk in the eggs until combined. Beat in the baking powder, flour and a pinch of salt until smooth. Fold in 3/4 of the walnuts, then pour into the prepared tin. Sprinkle the remaining nuts over the top
3. Bake for 20 mins, then turn oven down to 170C/150C fan/gas3 and cook for another 45-50 mins until golden brown and a skewer inserted in the centre comes out clean. Leave to cool in the tin for 15 mins, then transfer to a cooling rack to completely cool.

## **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 18th July then we can get the exhibitor cards prepared early and it helps to avoid queuing on Saturday morning. **Entries from 8:30am to 10:30am** as judging has to start promptly at **10.45am**.

### **UP THE WALL AND FILL YOUR BOOTS**

For only £1 you can enter the "Up the Wall" and / or "Fill your Boots" Competition to be judged on the day of the Show. "Up the Wall" for your hanging basket, pot or window box, and "Fill your Boots" for a pair of wellies planted with flowers  
(see the front page)

You will be given a wrist band to attach to your chosen entry or entries.

Good luck

**For the winner, there is the Fundenhall Nursery Trophy.**

Please use the Entry Form in the Schedule, or call Jimpy on 860191

<u>CLASS</u>	<u>TROPHY</u>	<u>DONATED BY</u>
<b>BEST IN SHOW</b>		
	FRANK CLARKE ROSE BOWL	JOAN CLARKE
<b>OVERALL WINNER SECTION A</b>		
	CLIVE RUSH TROPHY	CLIVE RUSH
<b>OVERALL WINNER SECTION B</b>		
	FYNNES CUP	SYLVIA WATLING
<b>OVERALL WINNER SECTION C</b>		
	IAN'S FLORAL STUDIO TROPHY	IAN'S FLORAL STUDIO
<b>OVERALL WINNER SECTION D</b>		
	MAGNUS TROPHY	CAROLINE GREENWOOD
<b>OVERALL WINNER SECTION F</b>		
	SEWING GROUP TROPHY	NB SEWING GROUP
<b>OVERALL WINNER SECTION G</b>		
	SARAH BUSH TROPHY	SARAH BUSH PHOTOGRAPHY
<b>BEST PHOTO SELECTED BY JUDGES</b>		
	PHOTOGRAPH SALVER	ANON
<b>BEST IN CLASS 41 (MADE BY A MAN)</b>		
	YOUNG TANKARD	RON YOUNG
<b>MOST POINTS FOR ENTRANT WHO HAS NEVER WON A TROPHY</b>		
	BOWEN NOVICES BOWL	MARILYN BOWEN
<b>"UP THE WALL"</b>		
	FUNDENHALL TROPHY	FUNDENHALL NURSERY
<b>JUNIOR 6 AND UNDER</b>		
	LING SHIELD	MICK LING
<b>JUNIOR 7 AND OVER</b>		
	JUNIOR TROPHY	JO WHETTER
<b>SPECIAL ACHIEVEMENT 6 AND UNDER</b>		
	NEWPORT CUP	ELLY NEWPORT
<b>SPECIAL ACHIEVEMENT 7 AND OVER</b>		
	HOBLEY CUP	KAREN HOBLEY

# ENTRY FORM

CLASS	EXHIBITS	FEE (50p each entry)

TOTAL	
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NAME
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TEL No
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ADDRESS
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AGE - JUNIOR CLASSES ONLY - FREE	
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PLEASE RETURN COMPLETED FORMS TO KAREN HOBLEY, 9  
ST. MARTIN'S GARDENS, NEW BUCKENHAM, BY 7pm ON  
FRIDAY 18th JULY 2025