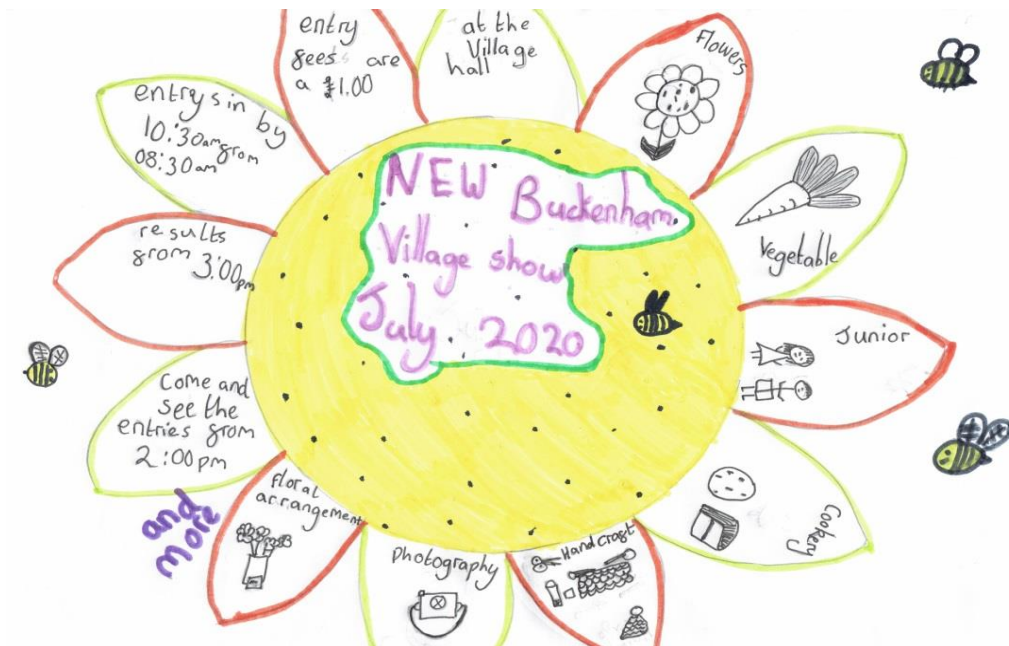


NEW BUCKENHAM'S

25th ANNIVERSARY VILLAGE SHOW

SATURDAY 30th JULY 2022

New Buckenham Village Hall



By Agatha B

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

- . Exhibits will be received at the Village Hall between 8.30 and 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
- . Prize Giving will be at 3 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)

BREAD

Bread to be handmade (no bread making machines!)

Bread rolls to be displayed in a basket.

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. **2 bulbs garlic**
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 Roses**, cluster flowered.
23. **3 x Dahlia Heads** any variety.
24. **3 x stems Hydrangeas**.
25. **5 x stems Marigolds**.
26. **3 x stems 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. **2022 Winter Olympic Games**
 33. **Arrangement of Foliage** only.
 34. **25th anniversary**
 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. **French Apple Tart**
39. **3 x Cheese Scones**
40. **1 x Coffee & Walnut Cake**
41. **5 x Apricot Swiss Cakes - made by a Man**
42. A bottle of **Fruited Spirit**, any variety
43. A bottle of **Homemade Gin**, any variety.
44. **1 x Loaf OR 3 Bread Rolls**.
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. **3 x Butterfly cakes (see recipe)**
50. **Item of handmade jewellery**
51. Paper plate **dream catcher**
52. **Animal** made from any fruit or vegetable.

7 to 12 years

53. **3 x Butterfly cakes (see recipe)**
54. **Item of handmade jewellery**
55. Paper plate **dream catcher**
56. **Animal** made from any fruit or vegetable.

F - HANDICRAFTS

57. **Painted glass or ceramic item**
58. **Hand knitted, crocheted or felted article**
59. **Hand Decorated Photo frame**
60. **Flowers**, any medium
61. **Scarecrow or Puppet**, made by the whole family, based on **The Platinum Jubilee**.

G - PHOTOGRAPHY

62. **Wheels & wings**
63. **New Buckenham Walls & Fences**
64. **At the End of the Day**
65. **Food**
66. **25th Anniversary celebration**

UP THE WALL

Hanging Baskets, wall containers or window boxes. Will be judged in situ on the day.

Please Note:

Judging is always in line with the RHS and WI rules - apart from a few fun classes.

Although we ask for entry forms to be with Karen by Thursday 28th July, we will take entries on the day, up to 10.30

However, if you get your entries in by Thursday then we can get the exhibitor cards prepared early and it helps to avoid queueing on Saturday morning, particularly as judging has to start promptly at 10.45am



MESSAGE FROM THE CHAIRMAN

Welcome to the 2022 Village Show Schedule. This year's Show celebrates our Silver Jubilee delayed from 2020 - it's been a long time coming and how we have missed you! The Show is one of the great Village occasions open to everyone from bakers to crafters to gardeners and is a terrific social event too. We hope this will be the best year yet, as I suspect you are all bursting to release your creative spirit, bottled up for the last two years

Sadly, we must remember two people who did so much to promote the Show. Jo Boswell, a founder member of the committee who re-started the Show and was the Secretary for many years; Jo had myriad creative skills and won countless prizes over the years in numerous classes, and Violet Highton, a member of the Committee for many years, promoting the children's classes and running the raffle every year. They will be sorely missed but their legacy lives on.

It is exciting to be back and we look forward to receiving your entries and seeing you there.

Jimpy Casson, Chairman

Cover picture - Agatha Ballard, winner of 2019 competition

APRICOT SWISS CAKES RECIPE (MADE BY A MAN)

INGREDIENTS

225g (8oz) butter

75g (3oz) icing sugar, sifted

200g (7oz) self-raising flour

50g (2oz) cornflour

A little Apricot jam

Icing sugar

Paper cake cases

METHOD

Pre-heat oven to 180C, gas 4. Place paper cake cases into about 18 bun tins.

Soften the butter in a large bowl. Add the icing sugar and beat well until really soft and fluffy. Stir in the flour and mix until really smooth. Spoon the mixture into a large icing bag or icing syringe fitted with a large star nozzle. Pipe circles of the mixture into the base of each paper case until all mixture is used up.

Bake the cakes in the pre-heated oven for about 15-20 minutes or until pale golden brown. Leave to cool in the paper cases then put a small amount of apricot jam on to the centre of each cake. Dust lightly with sifted icing sugar.

BUTTERFLY CAKES RECIPE (BOTH JUNIOR AGE GROUPS)

INGREDIENTS

For the cake:

- 100g (4oz) caster sugar
- 100 g (4oz) butter, softened
- 2 large eggs
- 100g (4oz) self-raising flour
- 1/2 teaspoon baking powder
- 15ml (1 tablespoon) milk

For the buttercream:

- 50g (2oz) butter, softened
- 75g (3oz) icing sugar
- 2 tablespoons Strawberry jam
- Icing sugar, for dusting
- 10 paper muffin cases

METHOD

Pre-heat the oven to 190C, gas 5. Line a muffin tray with muffin cases.

2 Place the sugar, butter, eggs, flour, baking powder and milk in a large bowl and mix with an electric whisk until pale & creamy.

Divide the mixture between the muffin cases and bake for 15-20 minutes, until risen, golden & firm to the touch, Transfer to a cooling rack. Leave to cool.

To make the buttercream, place the butter in a bowl and sift over the icing sugar.

Beat until smooth.

Slice the tops off each cake and fill the cavities with a little buttercream & jam.

Cut each sliced top in half and arrange on top of the filling to resemble wings

Dust lightly with icing sugar.

UP THE WALL COMPETITION

Have you decorated the outside of your house with hanging baskets, window boxes, climbing roses and the like? Then for only £1 per entry you can enter the "Up the Wall" Competition to be judged on the day of the Show.

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 THURSDAY 28th JULY 2022		