

NEW BUCKENHAM'S

VILLAGE SHOW

SATURDAY 18th JULY 2026

New Buckenham Village Hall



PUBLIC VIEWING FROM 2pm.

Children's Entertainment with Dr Mandy from 2:00pm

ENTRANCE FEE £1.00

TOMBOLA RAFFLE REFRESHMENTS

Presentation of Prizes from 3.15 pm.

See more at newbucknews.co.uk

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 commence 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 with no manufacturer's logos or the like.

Plain new twist tops OR new plastic clip-on tops OR cellophane tops 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 tops)

Greetings from the Chair

It's a big hello from the Gardening Group this year as we are running two events, Open Gardens on June 28th and the Village Show on July 18th. Both are extremely popular events and you will be hearing more about them in the Parish News, on the village Facebook and newbucknews.co.uk. If you have friends and relatives who would like to take part, additional schedules are available from me or newbucknews.co.uk.

The youngsters who join us at the Show will be able to attend another popular workshop from Dr. Mandy who will be making potions to identify acids and alkalis in addition to some garden related crafts. Intrigued? Do come along and learn that science is definitely fun!

If you need any further information, please contact me on 01953 860191 or petercaisson219@btinternet.com or Karen Hopley on 01953 860529

karenhopley@hotmail.com Let either of us know if you would like to open your garden on the 28th or can help at either Open Gardens or the Show.

Flapjacks for the Junior Classes

Ingredients

225g (1 cup) butter or margarine

Baking Tin approx 23 x 30 cm

225g (1 cup) demerara sugar

75g ($\frac{1}{4}$ cup) golden syrup (or honey)

275g (3 cups) porridge (rolled) oats

Method:

Preheat oven to 160C / 140C Fan and grease or line a baking tin with grease proof paper

Measure the butter, sugar and golden syrup and add them to a small pan.

Heat your pan on a low heat until everything has melted.

While the mixture is melting measure out the oats and add them to a large mixing bowl.

Pour the melted butter mixture over the oats and stir it all together.

Keep mixing until all the oats look like they're coated in the melted mixture.

Tip the mixture into your prepared baking tin then press it down with the back of a spoon or spatula. Make sure you press it down well into the corners and edges.

Bake the flapjacks in the oven for 35-40 minutes. They're ready when they've turned a nice golden brown colour.

Remove the flapjacks from the oven and leave them in the tin to cool. Once they're cool, remove them from the tin, cut them into squares and select the most amazing 4 to enter.

Open Gardens

SUNDAY JUNE 28th

Tickets from the Village Hall Open 1:00pm to 5:00pm

Refreshments at the Village Hall

Gardens close at 6:00pm

Bring your family and friends

Decorated Benches Competition



A - FRUIT & VEGETABLES

1. **3 x Potatoes**, one variety
2. **3 x Onions**, tops trimmed, no more than 3" (75mm) from the neck of bulb. Must not be over skinned
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" (75mm)
14. **1 x Jug of 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 MIXED 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
29. **1 x pot of Cacti or Succulents.**
30. **1 x SINGLE Plant in a Patio Pot. max 20" (50cm) diameter.**
31. **1 x planted Patio Pot**, multiple plants,

C - FLORAL ARRANGEMENTS

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

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 **Bakewell Tart**
41. **Orange Drizzle Cake** - 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. **Flapjacks x 4** (see recipe page 3)
50. **Thumbprint Flower Painting**
51. **Item of handmade jewellery**
52. **Decorated face mask**

7 to 12 years

53. **Flapjacks x 4** (see recipe page 3)
54. **Collage of a bird made out of magazines**
55. **Item of handmade jewellery**
56. **Decorated face mask**

F - HANDICRAFTS

57. **From the Shed** - a home for wildlife, any medium, up to 35cm x 25cm
58. **A hand knitted or crocheted item**
59. **A hand painted ceramic item**
60. **A hand made book mark**
61. **An item of patchwork**

G - PHOTOGRAPHY

62. **Reflections**
63. **Fancy dress / fashion**
64. **Open Gardens Event**
65. **My pride & joy**
66. **Seasons**
67. **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 Orange Drizzle Cake - Class 41 Made by a Man

Ingredients:

For the Cake

175g self-raising flour
175g unsalted butter (softened)
175g caster sugar
3 large eggs
1 tsp baking powder
Zest of 2 oranges
2 tbs milk

For the Drizzle

100g icing sugar
Juice of one orange

Method:

Preheat the oven to 180°C (160°C fan) and grease or line 900g (2lb) loaf tin
In a large mixing bowl, beat the butter and caster sugar together until pale and fluffy.
Beat in the eggs one at a time, adding a spoonful of flour with each to prevent curdling.
Sift in the remaining flour and baking powder, folding gently until combined.
Stir in the orange zest and milk to keep the batter smooth and moist.
Pour the mixture into the prepared loaf tin and smooth the top.
Bake for 35-40 minutes, or until a skewer inserted in the centre comes out clean.
For the drizzle, mix the orange juice and icing sugar in a bowl until smooth.
Once baked, remove cake from the oven and prick the top with a skewer.
Pour the orange drizzle over the warm cake, allowing it to soak in.
Cool and gently turn out the magnificent cake onto a plate, ready for the show.

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
17th July at the latest. 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 and FILL YOUR BOOTS

For only £1 you can enter the "Up the Wall" and/or "Fill your Boots" Competitions
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

There are trophies for the winners

Please 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
BEST IN CLASS 41 (MADE BY A MAN)	YOUNG TANKARD	RON YOUNG
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
DECORATED BENCHES	THE BENCH CUP	IAN LUDBROOK

ENTRY FORM

CLASS	EXHIBITS	FEE (50p each entry)

TOTAL	
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NAME

TEL No

ADDRESS

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 17th JULY AT THE LATEST