# **CUPS & TROPHIES**

- 1 **BERT HALLS MEMORIAL CUP** for the highest number of points awarded to a Nayland and Wiston resident in Section 1.
- 2 Kent Blaxill Cup for the highest number of points awarded to a non-resident in Section 1.
- 3 **GEORGE GARDINER CUP** for the best collection of vegetables.
- 4 RIX ONION CUP for the best onion exhibit.
- 5 **Hussey Cup** for the best scented rose exhibit in the show.
- 6 **PETER SINGLETON TROPHY** for the best rose exhibit in the show.
- 7 **JOHN DYBLE MEMORIAL CUP** for the best fuchsia exhibit in the show.
- 8 OLIVE WILLINGALE CUP for the highest number of points in Section 3.
- 9 **NORAH OWEN CUP** for the best dahlia exhibit in the show.
- 10 **WILLIAMS & GRIFFIN ROSE BOWL** for the highest number of points in Section 5.
- 11 **JOHN OAKES CUP** for the highest number of points in Section 6.
- 12 **SMY CUP** for the highest number of points in Section 7.
- 13 **GENT CUP** for the highest number of points in Section 8.
- 14 **SAWYER CUP** for the highest placed in Section 9.
- 15 **SPENCER FAMILY CUP** for the highest placed in Section 10.
- 16 **ELLEN DAWE CUP** for the best photograph in the show.
- 17 **KERRIDGE CUP** for the biggest home-grown disaster in the show.
- 18 **RHS Banksian Medal** for the highest number of points in the horticultural classes. (2023 & 2024 winners not eligible)
- 19 **CREEMS CUP** for the highest number of points in the show.

# **PRIZES**

All Classes (except those below) 1st: 40p 2nd: 25p 3rd: 15p Section 1a (collection of four vegetables) 1st: £2 2nd: £1.50 3rd: £1

# **SHOW JUDGES**

Flowers, Fruit & Vegetables
Cookery & Children
Country Drinks
Flower Arranging & Craft
Photography & Art

Mr Andrew Tokely
Mrs Sandra Brett
Mr Richard Cave
Ms Katherine Smy
TBA

# Nayland & District Horticultural Society

CALENDAR OF EVENTS &
SHOW SCHEDULE

# 43rd ANNUAL FLOWER SHOW

Saturday 2<sup>nd</sup> August 2025



2pm - 5pm Nayland Village Hall Teas, Produce Stall, Raffle

Admission 50p
Opening 2pm, Prize Giving 4.30pm
(collection of exhibits after prize giving)
www.naylandhortsoc.org.uk



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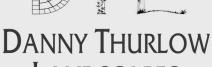
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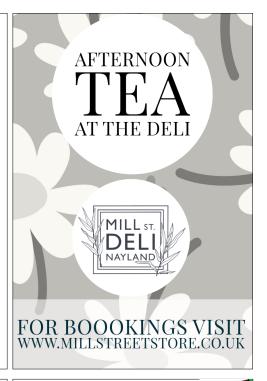
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NAYLAND HORTICULTURAL SOCIETY

# **WANTED**

We are looking for two new committee members to join the team.

We are a friendly bunch who meet a few times each year to arrange our events.

If you'd like to join us, please get in touch with Trevor on 07957 848961.



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# **Officers & Committee Members**

Trevor Smy 01206 262022 trevor.smy24@gmail.com Chairman

07957 848961

01206 263619 Secretary Jane Barbrook

Treasurer & Membership Sec.

Margaret Smy 01206 262022

Committee Anne Spencer Colin Ramsell Members:

Sheila Wildish Shirley Whitnell

Jenny Court

For more information contact Trevor Smy by telephone or email.

# **New Members Welcome** SUBSCRIPTIONS

Single membership £3 • Joint membership £5

# HortSoc Activities 2025

March Spring Speaker To be announced

**Spring Flower Show:** 10am Church Hall (exhibits 8.15 - 9am) Saturday

22nd March

Tuesday AGM & Fun Quiz: Church Hall 7.30pm start

15th April

Morning Market: Church Hall 9.30am-12 noon or sell out

Saturday 10th May Plants and cakes for sale. Donations of items for sale or raffle prizes

may be brought to the Church Hall from 8.30am.

Friday Summer Garden Party (members only)

11th July Candy Lane House, Fen Street.

Saturday 43rd Annual Flower Show 2nd August Village Hall 2pm-5pm

Christmas Favre (Community Council): Village Hall Saturday 6th December Seasonal items required for the raffle on the HortSoc stall.

# The 43rd Annual Nayland Flower Show

Welcome to the 2025 Flower Show Schedule. Last year we were delighted to receive over 200 entries from our loyal regular entrants as well as from a number of new exhibitors. Also we had a pleasing number of children entering the Show and it was wonderful to see how much effort had gone into each of the exhibits. Let's hope we do even better this year!

Take your time to browse through the schedule and please note there have been many changes to the classes this year. There are changes in the Children's sections (5 - 9 year olds and 10 - 14 year olds). The flower and vegetable sections have also changed, so please make sure you check the schedule. We now have two new cups, the Smy Cup will be presented for the best exhibit in the under 5 year old section and the new cup donated by the Rix family for best Onion exhibit.

You do not need to be a serious allotmenteer, flower arranger or master chef to enter. You may just have a single tomato plant, a small flower border, or a favourite biscuit recipe - there is a class for you! Be proud of what you have grown, made or created and share these achievements with others. You will notice that age is no barrier, and budding young gardeners or bakers are welcome to enter any of the other classes. Should all else fail there is even a class for disasters.

As the demand for allotments increases, our Primary School encourages young gardeners and the annual Flower Show provides the ideal place to display the results. This is a friendly show where the taking part is more important than the winning remember all exhibitors will be winners for succeeding in producing their exhibits. The Nayland and District Horticultural Society are affiliated to the Royal Horticultural Society and use their handbook for guidance on staging. If you are a novice, our members are happy to pass on some tips. Advice on setting up an entry can be offered and there are some guidelines in the hints and tips section on page 9 of this schedule.

Wishing you the best of luck with growing conditions. We look forward to seeing what has been successful over the year and hope to see you at the show, whether you are participating or just admiring the exhibits.

Contents			
Rules	4	Craft & Photography Section	7 & 8
Vegetable & Fruit Section	5	Home-Grown Disaster	7
Flower Section	5 & 6	Hints & Tips	9
Cookery Section	6	Calendar of Events & Membership	10
Children's & Family's Section	7	Judges, Cups & Trophies	12

Entry forms and details of our Spring Show - centre pages

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# RULES

Entry forms for the Flower Show to be returned <u>no later than 6pm on</u>

Wednesday 30th July: **81 Bear Street (Star Cottage) Nayland, CO6 4LA**or box in **Nayland Deli.** 

Entries for Section 13 may be entered on the morning of the show.

- 1 The show is staged by the Nayland & District Horticultural Society.
- 2 No exhibitor may make more than one entry in any one class.
- The hall will be open for staging entries on the show day from 8.15am 9.30am.
- 4 All exhibitors shall provide their own vases, plates or other containers.
- 5 Potted plants must be placed on a saucer or container.
- All exhibits in sections 1-5 must be *bona fide* growth of the exhibitor from his or her own garden or allotment. For sections 5-12 all exhibits must be the exhibitor's own unaided work. All pot plants in section 3 must have been in the exhibitor's possession for 3 months.
- 7 All complaints must be made in writing and handed to the secretary on the show day. All objections to be accompanied by a deposit of 20p returnable if the objection is upheld.
- The judges are empowered to withhold any or all prizes in any section when exhibits are considered by them to be unworthy of prizes. **THEIR DECISION IS FINAL ON ALL MATTERS RELATING TO THE COMPETITION.**
- When there are not more than three entries in a class, the judges have the power to award 1st, 2nd and 3rd prizes at their discretion.
- The Committee will take reasonable care of all exhibits, but will not in any event hold themselves liable or responsible for accident, loss or damage to any article exhibited.
- Points will be awarded: 1st 3 points, 2nd 2 points, 3rd 1 point. These points will be used in assessing the winners of certain awards.
- 12 Prize money should be collected from the Treasurer between 2-4pm.
- 13 Exhibits may be removed between 4.30 and 5pm on the show day.
- 14 All trophies remain the property of Nayland & District Horticultural Society and should be returned by early May each year when they will be engraved.
- 15 All persons must leave the hall during judging unless officially retained.

**SPECIAL NOTE:** The show is for amateurs only

# HINTS & TIPS

Make sure you submit your entry form by the deadline given in the rules as stated in this schedule.

To avoid disqualification, **READ THE SCHEDULE CAREFULLY** and check to make sure you adhere to the rules and that your entries meet the required conditions.

- 1 All entries must be in place by 9.30am to ensure that judging may start promptly. Late entries will not be accepted.
- 2 Don't overcrowd your exhibit. Uniformity is most important. Do not put your exhibit out of balance by including an extra large specimen.
- 3 All root vegetables should be washed and not scrubbed.
- 4 Potatoes should be of medium size : approx. 6 oz (150g)
- 5 Onions should not be skinned. Remove loose skin only.
- 6 All fruit, cucumbers, peppers, tomatoes, beans, peas and cabbages should have stalks attached.
- 7 Where the schedule stipulates without foliage, stems should be trimmed back to 4" (10cm)
- 8 Do not polish fruit.
- Where flower arrangements use oasis in a glass container, add a drop of green colouring to the water.
- 10 Be careful with large blooms in arrangements, always adding to the bottom and not to the top.
- 11 Ensure that in herb arrangements, foliage and flowers other than herbs are not used.
- 12 Cookery items should never be warm when placed for judging.
- 13 All jams, jellies, marmalades and chutneys should have a cellophane cover or lid. They should also be labelled and dated.
- 14 Presentation is important. Cloths/plates are permitted.

# Section 14 Crafts (not previously exhibited)

- 81 Any hand-knitted garment
- 82 Any piece of hand-worked stitch-craft (including garments) for example cross-stitch, tapestry, needlepoint, other embroidery, crochet, etc
- 83 Hand-made greeting card to your own design (not computer-generated or from a kit)
- 84 Drawing or painting (any method / materials)
- 85 Any other item of craft

# **RECIPES**

### **Boiled Fruit Cake**

12 oz(300g) mixed fruit 2 eggs

4 oz (100g) butter 2 oz (50g) cherries (chopped) 4 oz I(100g) light brown moist sugar 8 oz (200g) self-raising flour

1/4 pint (100ml) water

Simmer the mixed fruit, butter and sugar in  $\frac{1}{4}$  pint (100ml) water for 20 minutes. Allow to cool for 10 minutes.

Then add 2 beaten eggs, 2 oz (50g)chopped cherries and 8oz (200g) sieved SR flour. Spoon mixture into a lined 7"(18cm) tin and bake for approx 1 hr  $-1\frac{1}{4}$  hrs in a preheated oven at  $180^{\circ}\text{C}$ , ( $160^{\circ}\text{C}$  Fan) gas mark 5.

### **Chocolate Sponge Sandwich**

6 oz (175g) butter or margarine 4 oz (100g) self-raising flour 6 oz (175g) caster sugar 2oz (50g) cocoa 3 eggs butter cream for filling

Cream the butter and sugar, add eggs then flour and cocoa. Divide between 2 lined <u>7"(18cm)</u> sandwich tins and bake at 160°C for 25 minutes. When cool sandwich together with <u>any</u> butter cream filling <u>but no topping or decoration</u>.

## **Cupcake Recipe**

4 oz (100g) butter your own decoration

4 oz (100g) caster sugar

4 oz (100g) self-raising flour

2 eggs

**Note:** Please remember that cooking times and temperatures are for guidance only. Appliances will vary.

# **Tallest Hollyhock Competition**

We are holding a competition for the tallest Hollyhock found in the village

Full details & entry forms in Community Times or website

# **CLASSES**

# Section 1 Vegetables

- 1 Five potatoes, one variety, white
- 2 Five potatoes, one variety, coloured
- 3 Three carrots, without foliage
- 4 Three beetroot, round, without foliage
- 5 Six runner beans
- 6 Six French beans
- Three onions, grown from seed
- 8 Three onions, grown from sets
- 9 Nine shallots
- 10 Two lettuce
- 11 Three chilli peppers
- 12 One pepper, any colour
- 13 One marrow, for table
- 14 Two cabbages, any one variety
- Three courgettes, not to exceed 6" (15cm) in length
- 16 Five, Tomatoes 35mm or over
- 17 Tomatoes, Truss of cherry/plum (need not all be ripe)
- 18 One cucumber
- 19 Any other vegetable not in schedule
- 20 Longest runner bean

# **Section 1a Vegetables**

Collection of vegetables, four varieties selected from, and quantities as for classes 1-19, displayed in a box not exceeding 2' 6" (75cm) square.

## **Section 2 Fruit**

- 22 Dish of soft fruit, one variety Stalks attached 23 Dish of stone fruit, any variety In fruit classes
- Dish of four apples, one variety
- 25 Any other fruit not in schedule
- 26 Collection of fruit, 3 or more varieties on a single plate

# **Section 3 Flowers**

- 27 Rose, one specimen, large flowered
- 28 Roses, one vase, three stems
- 29 Single rose, chosen for its scent
- 30 Perennials, one vase, six stems
- 31 Annuals, one vase, three varieties grown from seed
- 32 Annuals, one vase, any one variety only
- 33 One pot plant, non-flowering
- 34 One pot plant, flowering
- 35 Orchid plant in bloom
- Fuchsia, bush, in pot not exceeding 12" (30cm) diameter (any height)
- 37 Asters, double, one vase, five blooms
- 38 One pot cactus or succulent

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# **Section 4 Dahlias**

- 39 One specimen bloom
- 40 One vase, three decorative blooms

# Section 4a Flowers, Fruit & Vegetables

41 Collection: of a vase of flowers (one variety), <u>and</u> a dish of fruit (one variety) and a dish of vegetables (one variety)

# Section 5 Floral Arrangements

- 42 Small flower arrangement using garden flowers and foliage for a table centrepiece (12" x 12" x 12" maximum) ( 30cm x 30cm x 30cm)
- 43 Single candlestick arrangement (without candle) using fresh flowers and foliage
- 44 Small arrangement of fresh flowers and foliage in an unusual and interesting container
- 45 Small arrangement of fresh herbs
- 46 Small fresh foliage arrangement

# **Section 6 Cookery**

- 47 One jar marmalade, made from fresh oranges
- 48 One jar jam, any fruit
- 49 One jar fruit jelly, to your own recipe
- 50 One jar chutney, to your own recipe
- One jar any other preserve, i.e. piccalilli, pickled vegetable/s, bottled fruit (labelled with date made)
- Please label and date <u>items 47–51</u> All entries must have a cellophane cover or lid.
- <u>Items 52– 60</u> must be placed in a clean, clear freezer bag, minimum size 11"x13". (28cm x 33cm) All cakes to be presented with a doily on the plate.
- 52 Boiled Fruit Cake (see recipe, page 8)
- 53 Lemon Drizzle (own recipe)
- 54 Chocolate Sponge Sandwich (see recipe, page 8)
- 55 Five biscuits to your own recipe. Description required, e.g. shortbread, etc.
- 56 Three Muffins
- 57 Five home-made sweets to your own recipe
- Three cheese scones to your own recipe
- 59 Plain crust white 2lb loaf, hand made to your own recipe. *To be displayed on a breadboard, but within a freezer bag, minimum size 11"x13".* (28x33cm)
- 60 Naughty but nice recipe of your choice, description required

## Section 7 Children under 5 years

Item 63 must be placed in a clean, clear freezer bag.

- 61 'I grew this myself'
- 62 Drawing or painting (maximum size A4)
- Six decorated fairy cakes (cakes may be bought or home-made)

# Section 8 Children 5 - 9 years

Item 69 must be placed in a clean, clear freezer bag.

- 64 'I grew this myself'
- 65 Drawing or painting (maximum size A4)
- 66 Small jar of named wild flowers
- 67 Fondant Icing Creation
- 68 3 Decorated pebbles
- 69 Six decorated fairy cakes (cakes may be bought or home-made)

## Section 9 Children 10 – 14 years

Item 73 must be placed in a clean ,clear freezer bag.

- 70 'I grew this myself'
- 71 Drawing or painting (size 12" (30cm) maximum)
- 72 Small jar of <u>named</u> wild flowers
- 73 5 Decorated cupcakes (see recipe)
- 74 3 Decorated pebbles
- 75 Photograph of 'A day out'

Not to be digitally enhanced. Size: 7" x 5" (18 x 13cm) unmounted

# Section 10 Family (at least one adult and one child)

An animal or person made from vegetables and/or fruit

# **Section 11 Photography**

77 Architecture

Not to be digitally enhanced. Size: 7"x 5" (18x13cm) borderless and unmounted

# Section 12 Country Drinks

- 78 Fruit liqueur, i.e. sloe gin, raspberry vodka, etc
- 79 Non alcoholic drink, i.e. cordial, lemonade, ginger beer, sparkling elderflower, honey drinks, etc

Drinks entries to be presented in a clear bottle filled to within an inch of the neck, securely labelled with description of contents

# Section 13 Home grown disasters – open to all ages

80 Any exhibit that went horribly wrong! Corkscrew carrots, droopy dahlias, terrible tomatoes – all have a chance to win. Can be entered on show day.

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