

Classes for Grundisburgh Village Show

Saturday 11 July 2026

Open to people from all areas



The classes are only open to amateurs. Therefore, anyone entering an item of a kind which they are accustomed to producing for commercial gain or in the normal course of their employment, may not submit such items and may face subsequent disqualification if they do so. The Hort Soc Committee's decision in the case of alleged breaches of this rule shall be final and binding.

FLOWER ARRANGING

1. Petite arrangement. Max 10cm/4" in all directions.
2. A Summer wreath, displayed flat. Max 60cm/24".
3. Floating flower heads in bowl without leaves.
4. A 'Wimbledon' theme arrangement. Max 60cm/24".
5. Bottled Blooms. Three flowerheads displayed as individual blooms in three beer bottles.
6. An arrangement incorporating a garden tool. Max 46cm/18".
7. A button-hole for a wedding.
8. A hand-tied arrangement in a vase. Max 46cm/18".
9. An arrangement of herbs in a jug.
10. A decorative arrangement of sweet peas. Max 46cm/18" (for the Muriel K Lingley Perpetual Challenge Cup).
11. A decorative arrangement of garden flowers. Max 61cm/24" (for the Eileen Goodwin Cup).

Notes:

- * *Entries must be kept within size specified. There are no height limitations. The sizes apply to the whole arrangement, including the container.*
- * *In line with RHS guidelines, we no longer consider oasis to be acceptable environmentally and we recommend using pin-holders, chickenwire etc.*
- * *Only in class 10 must the materials be grown by the exhibitor.*
- * *The flowers in class 11 must be from a garden.*
- * *The Perpetual Cup is awarded to the exhibitor with most points in classes 1 to 11.*

FLOWERS AND PLANTS

12. Mixed garden flowers, max. five varieties, two stems of each.

13. Three stems of the same perennial.

(The Katie's Gardens Perennial Challenge Trophy will be awarded for the most points in classes 12 and 13).

14. One potted pelargonium (geranium), any colour. Max 23cm/9" pot.

15. One pot plant in bloom (not pelargonium). Max 23cm/9" pot.

16. Six spikes of annual sweet peas.

17. A circular hanging basket. Max diameter 36cm/14".

18. One rose judged for perfume.

19. One specimen rose (for the Major General Gurdon Challenge Cup).

20. Three HT roses, any variety (for the Ivor Marjoram Memorial Perpetual Challenge Cup).

21. Six pansies (for the Deryck Gray Memorial Perpetual Challenge Cup).
22. Tree grown in a pot from seed or nut.
23. Cactus or succulent. Could be mixed. Max 23cm/9" pot.
24. Three stems of pinks.
25. Potted indoor plant. Max 23cm/9" pot.
26. Three stems of lily. Can be mixed varieties.
27. Three stems of dahlia. Can be mixed varieties.

Notes:

- * *The maximum width or depth of plants or pots must not exceed 46cm/18".*
- * *Classes are judged on the quality of flowers, not the arrangement.*
- * *Where vases are specified, exhibitors may borrow one of the special vases available on entry night or the morning of the show (first come, first served).*
- * *Points gained by the winners in this section go towards the David Warren Perpetual Challenge Cup for Flowers, Vegetables and Fruit.*

VEGETABLES & HERBS

28. A pot of any variety of herb grown from seed or cutting. Max 31cm/12" pot.
29. A collection of three bunches of herbs in a container, tied and named.
30. Pot grown edible chili plant. Max 20cm/8" pot.
31. One Little Gem lettuce.
32. One lettuce, any variety or colour.
33. Five tomatoes of one variety.
34. Five tomatoes of any variety, colour or size. Can be mixed.
(The Richard Garrett Memorial Cup will be awarded for the most points in classes 33 and 34).
35. Five potatoes of one variety.
36. Three carrots, long, tops trimmed.
37. Three carrots other than long, tops trimmed.
38. Five pods of peas.
39. Five pods of broad beans.
40. Five runner beans.
41. Five French beans.
42. Three onions, tops cut and tied.
43. Five shallots, grown from bulbs, tops cut and tied.
44. Three sticks of rhubarb.
45. Three courgettes, max length 15cm/6".
46. One summer cabbage.
47. One cucumber, any variety.
48. Three globe beetroot with leaves and tops tied (for the Steven Muttitt Memorial Trophy).
49. A decorative pot of Basil for the kitchen windowsill.
50. Longest runner bean.
51. Collection of three kinds of vegetables, three of each (not just those above), displayed on tray, max 61cm x 46cm/24" x 18" (for the John Farrow Cup).
52. Exotic or unusual vegetable.
53. A vegetable disaster, the one that went wrong.

Notes:

- * *Points gained by the winners in this section go towards the David Warren Perpetual Challenge Cup for Flowers, Vegetables and Fruit.*

FRUIT

54. Six raspberries. Displayed with stalks on.
55. Six strawberries. Displayed with calyx on.
56. Six strings of red currants.
57. Six strings of blackcurrants.
58. Six gooseberries.
59. Six berries of same variety (not those listed above).

Notes:

- * *The Dunnett Cup will be awarded for the most points in classes 54-59.*
- * *Points gained by the winners in this section also go towards the David Warren Perpetual Challenge Cup for Flowers, Vegetables and Fruit.*

HOME MADE PRESERVES

60. One jar of raspberry jam.
61. One jar of any other jam.
62. One jar of stone fruit jam.
63. One jar of orange marmalade.
64. One jar of lemon curd.
65. One jar of piccalilli.
66. One jar of a condiment for a roast dinner such as apple, mint, cranberry etc.

Notes:

- * *Preserves to be in non commercial jars/bottles with new lids/tops. Classes 65 & 66 should have a white lined or plastic lid.*
- * *A label on the side should give type and date made.*
- * *The exhibitor number must go on the jar, not the cover.*
- * *The Perpetual Challenge Cup will be awarded to the exhibitor with the most points total in classes 60-66.*

HOME BAKING

67. Four fruit scones (fluted cutter) to recipe supplied.
68. Your favourite tea time cake (include a copy of your recipe).
69. Victoria sandwich, made with a three-egg recipe in approx 18cm/7" tin.
70. Six pieces of Coconut Ice to recipe supplied.
71. A flask of hot home-made soup.
72. Four vegetarian sausage rolls made with bought puff pastry.
73. Fruit cake made by rubbed in method and baked in a 2lb (900g) loaf tin.
74. A plate of Afternoon Tea for One to include four home-made items, to be presented on a plate or a stand.
75. A focaccia to recipe supplied.
76. Six chocolate brownies (gluten free) to recipe supplied.
77. Men only: Four shortcrust pastry sausage rolls.
78. Men only: Lemon drizzle cake (own recipe) in a 2lb (900g) loaf tin for the Andrew Turner Memorial Cup.

Notes:

- * Entries should be loosely covered by a clear polythene bag, not clingfilm.
- * Entry numbers must be on the plates, not on covers.
- * Victoria sandwich – no cream, the jam should be raspberry and dusted with caster sugar. The sponge can be made the day before and filled on the day.
- * The Perpetual Challenge Cup is awarded for most points in classes 67-76.

OTHER PRODUCE

79. Three poultry eggs, white, brown, blue or mixed.
80. One jar of honey.
81. One bottle of elderflower cordial.
82. One bottle sloe gin (min size 250ml).
83. One bottle of other fruit based alcoholic drink (min size 250ml).

Notes:

- * Eggs should be displayed in a small basket or similar, and a saucer should be provided into which the judge can crack one egg open.
- * Entries in classes 81-83 should be presented in plain, clear glass bottles, and should be filled to within half an inch of the cork or screw top. In the case of class 83, the variety of fruit and type of alcohol should be listed on a label on the bottle.

ART

84. A painting featuring flowers or plants, any medium.
85. An animal portrait, any medium.
86. A painting 'Our natural world', any medium.
87. A painting featuring an interesting building, any medium.
88. A single colour line drawing showing people at work, on a contrasting plain background.
89. 'Light and shade', any medium.

Notes:

- * Entrants are encouraged to title their work
- * Artwork is not to exceed 61cm x 61cm/24" x 24" including the frame, if any.
- * The Perpetual Challenge Cup is awarded for the entry judged the best art in show.

PHOTOGRAPHY

90. Suffolk skies
91. A photograph documenting a significant event.
92. 'Friendship'.
93. 'Light and shade'.
94. A photograph taken on your travels.
95. An AI photograph showing the before and after.

Notes:

- * Photos must be mounted on card that does not exceed 30cm x 25cm/ 12" x 10". The card should create a frame around the photo i.e. the photo should not be made of card.
- * Photos must not have been entered in other competitions and must be the photographer's own work.
- * Photos must be in their original form, not digitally manipulated (except for Class 95).
- * The Steve Roberts Trophy is awarded for the photograph judged to be best in show.

HANDICRAFT

96. An eco shopping bag, made with recycled materials, can include a printed or waterproof design.
97. A needle-felted item.
98. A design featuring pressed flowers.
99. A hand-knitted item.
100. A cross-stitch design in a circular frame.
101. A kite of your own making (please supply a photograph showing it has actually flown).
102. A modelling clay sculpture (can be painted).
103. A hand-made Christmas decoration.
104. A hand-made woodwork item.
105. A hand-made brooch.
106. A decorated glasses case.

*Note: * The Joyce Page Perpetual Challenge Cup is awarded for most points in classes 96-106.*

OVER SIXTY FIVES

107. A jar of lemon curd.
108. Six jam tarts.
109. A hand-tied bunch of flowers, presented in water.
110. A knitted item.
111. A celebration card, with envelope.

Notes:

- * *These classes are open to people aged 65 or over on show day.*
- * *The Barber-Starkey Challenge Cup will be awarded for most points in classes 107-111.*

BEGINNERS

112. Handicraft: I do this for a hobby - amaze us!
113. A bunch of flowers from my garden, presented in water.
114. Any produce: Something I enjoy eating from my garden e.g herbs, fruit, vegetables.
115. Six cheese straws.

Notes:

- * *Beginners classes are open to people who have never entered any adult classes in the Village Show before.*
- * *The Gary Cole Memorial Challenge Cup will be awarded for most points in classes 112-115.*

PRE-SCHOOL NURSERY AGE (3 YEARS OLD & UNDER)

116. A junk model (maximum A3 base).
117. A crayon, coloured pencil or felt tip pen drawing 'My favourite toy' (maximum A3).
118. A flower made from salt dough which can be painted and decorated (maximum A4 base). See guidance notes.
119. Four dinosaur biscuits (displayed on a paper plate). See guidance notes.
120. A vegetable print drawing (maximum A3).

CHILDREN 4-6 YEARS OLD

121. A fairy garden on a tray using garden materials (maximum A3).
122. A crayon, coloured pencil or felt tip pen drawing 'A day in the holidays' (maximum A3).
123. A tree made from salt dough which can be painted and decorated (maximum A4 base). See guidance notes.
124. A decorated cupcake (displayed on a paper plate).
125. You've made it, let's see it, i.e. any piece of art or craft (maximum A3 base).

CHILDREN 7-9 YEARS OLD

126. Decorate an old piece of footwear.
127. A crayon, coloured pencil or felt tip pen drawing 'A Summer Day' (maximum A3).
128. A building made of Lego (your own design, not a kit) (maximum A3).
129. Four hedgehog rolls (displayed on a paper plate). See guidance notes.
130. You've made it, let's see it, i.e. any piece of art or craft (maximum A3 base).

CHILDREN 10-12 YEARS OLD

131. A mini greenhouse (maximum A3). See guidance notes.
132. Design a fairground ride/rollercoaster and write a description of the features (maximum A3).
133. Create a marble run from Lego to be tested by the judge for its effectiveness (maximum A3 base). See guidance notes.
134. Four pizza pinwheels (displayed on a paper plate). See guidance notes.
135. You've made it, let's see it, i.e. any piece of art or craft (maximum A3 base).

Enquiries to secretary@grundisburgh.show

Grundisburgh Burgh & Culpho Horticultural Society.

Recipes

Class 67: Fruit Scones

225g self-raising flour
1 tsp baking powder
50g butter
25g golden caster sugar
75g mixed dried fruit
25g walnuts, chopped
1 egg
Just under 150ml milk

Method

Preheat the oven to 220C/425F/Gas 7 and grease two baking sheets.
Sift the flour and baking powder into a bowl, add the butter and rub in until the mixture resembles fine crumbs. Stir in the sugar, fruit and nuts.
Break the egg into a measuring jug and bring the level up to 150ml with milk. Beat and stir into the dry ingredients to make a soft dough. Place on a lightly floured surface and knead lightly until smooth.
Roll out the dough and cut into nine 5cm/2 inch rounds. Place on the baking sheets, brush the tops with milk and bake for 10 minutes or until golden.

Class 70: Coconut Ice

397g tin condensed milk
325g icing sugar, sifted
350g desiccated coconut
Red food colouring

Method

Prepare overnight.
Line the base and sides of a 20cm square baking tin with baking paper.
Combine the condensed milk and icing sugar in a large mixing bowl and mix well.
Add the desiccated coconut and mix until thoroughly combined.
Weigh the mixture and divide in half. Spoon one half into the prepared tin and spread level, pressing into a smooth even layer.
Add a tiny amount of food colouring to the remaining mixture and mix again until evenly coloured.
Press the pink mixture over the white coconut ice in a smooth layer.
Cover and leave to firm up overnight.
The next day, turn the mixture out of the tin onto a chopping board and cut into small squares.

Class 75: Focaccia

500g strong bread flour (plus extra for dusting)
7g dried fast action yeast
2 tsp fine sea salt
5 tbsp olive oil (plus extra for the tin)
Warm water
1 tsp flaky sea salt
Rosemary

Method

Tip the flour into a large bowl. Mix the yeast into one side of the flour and the fine salt into the other side. Then mix everything together (the initial separation prevents the salt from killing the yeast).

Make a well in the middle of the flour mixture and add 2 tbsp of oil and some of the luke warm water, adding it gradually until you have a slightly sticky dough.

Sprinkle the work surface with flour and tip the dough onto it, scraping around the sides of the bowl.

Kneed for 5-10 minutes until your dough is soft and less sticky. Put the dough into a clean bowl, cover with a tea towel and leave to prove for 1 hour until doubled in size.

Oil a shallow 25 x 35cm tin. Tip the dough onto the work surface, then stretch to fill the prepared tin. Cover with a tea towel and leave to prove for another 35-45 minutes.

Heat the oven to 220C/200C fan/425F.

Press your fingers into the dough to make dimples.

Mix together 1.5 tbsp olive oil, 1 tbsp water and the flaky salt. Drizzle over the bread.

Push sprigs of rosemary into the dimples in the dough.

Bake for 20 minutes until golden. Whilst the bread is still hot, drizzle over 1.5 tbsp of olive oil.

Class 76: Chocolate Brownies (Gluten-free)

175g soft margerine or butter

65g cocoa powder

300g caster sugar

3 eggs

1 tsp vanilla extract

Pinch of salt

115g gluten-free, self-raising flour

Method

Preheat oven to 180C/Gas 4. Line a 20cm shallow square cake tin.

Heat the margerine/butter in a medium-sized saucepan over a low heat, stirring until just melted.

Mix in the cocoa and stir until dissolved.

Take the pan off the heat and stir in the sugar.

Lightly beat the eggs, vanilla and salt together. Beat half the egg mixture into the cocoa, then beat in the remaining mixture until smooth. Add the gluten-free flour and mix well.

Pour the brownie mixture into the lined tin, spread into an even layer. Bake for 18-20 minutes or until well risen, lightly cracked around the edges and the centre has a slight wobble.

Leave to cool in the tin for 15 minutes, then mark into 10 bars and leave to cool completely. Once cool, lift the brownies out of the tin and cut into bars.

Classes 118 & 123: Saltdough recipe

<https://www.bbcgoodfood.com/howto/guide/how-make-salt-dough-recipe>

Class 119: Dinosaur biscuits

<https://realfood.tesco.com/recipes/dinosaur-biscuits.html>

Class 129: Hedgehog rolls

[Hedgehog rolls recipe | Good Food](#)

Use pumpkin or sunflower seeds if nut allergy

Class 131: Mini greenhouse

<https://www.thehandmadehome.net/simple-greenhouse-for-kids/>

Class 133: Marble run

Marble run can be a structure for the marble to fall through or a marble run that the judge needs to lift and manipulate the marble through the run)

<https://frugalfun4boys.com/lego-ideas-with-marbles/>

Class 134: Pizza pinwheels

<https://realfood.tesco.com/recipes/pizza-pinwheels.html>