

## Classes for Grundisburgh Village Show

12 July 2025

Open to people from all areas

### FLOWER ARRANGING

1. Petite arrangement. Max 10cm/4" in all directions.
2. Foliage arrangement incorporating some twigs. Max 60cm/24".
3. Floating flower heads in bowl without leaves.
4. An arrangement in a basket. Max 60cm/24".
5. Bottled Blooms. Three flowerheads displayed as individual blooms in three beer bottles.
6. An arrangement incorporating a kitchen utensil. Max 46cm/18".
7. An oasis-free arrangement of flowers and foliage. Max 60cm/24".
8. An arrangement using an ornamental vase or stand. 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.*

\* *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 Lollo Rosso 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, with tops tied.
37. Three carrots other than long, with tops tied.
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 mixed fruit jam.
62. One jar of orange marmalade.
63. One jar of lemon curd.
64. One jar of stone fruit jam.
65. One jar of fruit jelly.
66. One jar of green or red tomato chutney.

Notes:

- \* *Entries in classes 60 to 65 should be in plain, clear glass jars with no branding and topped with either a non-commercial lid or a wax paper circle and cellophane cover. Class 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 cheese & bacon scones (plain 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 gingernut biscuits.
71. A flask of hot home-made soup.
72. Four shortcrust sausage rolls.
73. Fruit cake made by rubbed in method and baked in a 2lb (900g) loaf tin.
74. Four savoury muffins.
75. Three pitta bread to recipe supplied.
76. Six chocolate brownies (gluten free) to recipe supplied.
77. Men only: Four cheese scones (plain cutter).
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 collage, any material.
85. An illustration for a book cover of your choice.
86. A watercolour, any subject.
87. A painting of fruit or vegetable(s), any medium.
88. A black and white drawing, any medium.
89. A domestic interior painting, 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. An atmospheric interior.
91. A portrait of a person you know.
92. "Movement".
93. "Green".
94. "Street view".
95. A digitally manipulated image (AI).

### *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. A ceramic item you have made (maximum width 30cm/12").
97. A papercraft item.
98. A patchwork quilt approx 105cm/42" square for a teenage bedroom.
99. A paper collage greetings card.
100. Presentation of an item of jewellery that you have made.
101. A piece of freehand embroidery in any style or material, maximum 60cm/24" square.
102. A stuffed rag doll in a character of your own design.
103. A crochet butterfly to pattern supplied, to be donated to Zest, part of St Elizabeth's Hospice.
104. A sheet of potato-printed wrapping paper of your own design.
105. A decoupage decorated box, maximum base 30cm x 30cm/12" x 12".
106. Design and knit a scarf.

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

## OVER SIXTY FIVES

107. A jar of strawberry jam.
108. Six Melting Moments.
109. Flower arrangement using greenery and seed heads.
110. A crocheted item.
111. A poem.

*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. Three stems of the same variety of flowers from my garden.
114. Something I enjoy eating from my garden.
115. Four fruit scones (fluted cutter).

*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 decorated biscuit; judged solely for decoration so can be shop bought (displayed on a paper plate).
117. A crayon, coloured pencil or felt tip pen drawing 'My favourite toy' (maximum A3).
118. A playdough model of 'My favourite dinner' (displayed on a paper plate).
119. A collage of a farm (maximum A3).
120. A thumb-print painting of flowers (maximum A3).

#### CHILDREN 4-6 YEARS OLD

121. A crayon, coloured pencil or felt tip pen drawing 'A day in the country' (maximum A3).
122. A collage of an imaginary world (maximum A3).
123. A decorated egg character with cress growing (may be displayed in an egg cup or egg box).
124. Four pieces of Rocky Road; exhibitor's choice of recipe (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. A decorated stone.
127. A crayon, coloured pencil or felt tip pen drawing 'My favourite object' (maximum A3).
128. A collage picture 'My Dream Home' (maximum A3).
129. Four pieces of flapjack (displayed on a paper plate).
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 patchwork tree drawing (see guidance, maximum A3).
132. Design and paint a poster promoting something or someone you like or admire (maximum A3).
133. A picture made using mainly leaves and dried flowers (maximum A3).
134. A gift box of 6 home-made sweets or chocolates (judged for packaging as well as content; sweets or chocolates can be the same type).
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](mailto:secretary@grundisburgh.show)

**Grundisburgh Burgh & Culpho Horticultural Society.**

## Recipes

### **Class 67: Cheese and Bacon Scones (makes 6)**

2-3 rashers of bacon  
200g self-raising flour  
½ tsp mustard powder  
½ tsp cayenne powder  
40g cubed butter (salted preferably)  
60-100g strong grated cheese  
100ml milk  
Milk for brushing tops

#### Method

Pre heat oven to 200C/Gas 6. Lightly grease a baking tray.  
Chop bacon into small pieces. Cook off on high heat in dry non-stick frying pan.  
Combine flour, mustard powder and cayenne pepper and rub butter into flour.  
Grate cheese and add to combined flour mixture along with the bacon.  
Bind with the milk a little at a time until the mixture is slightly sticky (you might not need all the milk).  
Knead mixture lightly on a lightly floured surface, roll dough to 2-3cm deep and cut with a 5cm cutter.  
Place scones onto the lightly greased baking tray. Brush scone tops with milk. Bake for 10-15 minutes.

### **Class 75: Pitta Bread**

2tsp dried yeast  
500g strong white flour  
2 tsp salt  
1 tbsp olive oil

#### Method

Make up the dough with 300ml warm water.  
Knead for 5-10 minutes and leave until double in size.  
Heat oven to 250C/Gas 9 and place a baking tray in the oven to heat up.  
Divide the dough into 8 balls and roll each ball out to an oval approximately 20cm x 15cm.  
Dust the hot tray with flour and cook the pittas in batches for 4-5 minutes until golden and puffed.

### **Class 76: Chocolate Brownies (Gluten-free)**

175g soft margarine 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 margarine/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.

### **Class 103: Crochet Butterfly**

Size 4 crochet hook and double knitting wool.

For reference: Ch = chain; Tr = treble stitch; sl st = slip stitch; st = stitch(es)

With colour 1, chain 6 and join to form a ring.

Row 1: Work the following in the loop: Ch 3 (counts as 1<sup>st</sup> tr), 2Tr, Ch 2, \*3Tr, Ch 2\*, repeat \* to \* 6 more times (8 clusters). Join with sl st to top of starting Ch 3. Fasten off colour 1.

Row 2: Attach colour 2 in any space. [Ch 3, 2 Tr, Ch 2, 3 Tr] in same space as joining, \* in next space work [3 Tr, Ch 2, 3 Tr]\*, repeat \* to \* 6 more more times. Join with sl st to top of starting Ch 3.

Fasten off colour 2.

Row 3: Attach colour 3 in any Ch- 2 space. In same space as joining, work [Ch 3, 5 Tr, Ch 3, sl st to 2<sup>nd</sup> Ch (picot formed), 6 Tr], sl st in next space, \* in next Ch-2 space, work [6 Tr, Ch 3, sl st to 1<sup>st</sup> ch (picot formed), 6dc], sl st in next space \*, repeat \* to \* 6 more times. Join with sl st to top of starting Ch 3. Do not finish off.

Antennae & Assembly: Carefully fold butterfly in half. Chain 15 or enough chain stitches to wrap around the fold for a firm fit. Do not sew down. Fasten off, leaving a long strand for sewing.

Antennae: Chain 14. Fasten off and tie a knot on each end of chain. Pull yarn tight and cut close to the knot.

Assembly: Wrap body chain up and around the body, catching the antennae under the chain at the top. Use the yarn tail to sew down firmly.