



Barney, Fulmodeston & Thursford Food Production Club 84th Year Annual Show

**To be held at the Old School Hall Fulmodeston
Saturday 26th July 2025 at 3.00 p.m.
(Presentation of Prizes at 4.00 p.m.)**

FREE ADMISSION

TOMBOLA, REFRESHMENTS

Conditions of acceptance of entries

Only one entry per class per household. Young persons under 12 may submit one entry whether or not their family are club members into each of the Young Person's Classes. All classes are free to members.

Young persons classes are free to member households and to non-members
Classes 50-51 are also open to non-members on payment of a fee.

Please Note: All flowers, vegetables, fruit and eggs in classes 1 to 30 must have been grown in the exhibitor's own garden or allotment. Pot plants must have been in the exhibitor's possession for at least three months. Exhibits for domestic and handicraft classes must be home made.

The Judges will class all entries according to merit, having regard for the schedule and the accompanying notes, but will withhold or modify any prize, if the exhibit is considered undeserving of the prize offered. The Judges' decision is final.

Each exhibitor is responsible for staging their entry, in cooperation with the appointed stewards, and must provide a suitable receptacle. The committee do not hold themselves responsible for loss or damage of these items.

Exhibits are to be registered for entry between 11.00 a.m. and 12.45 p.m. on the day of the show. The committee reserve the right to refuse any entry. Judging will commence at 1pm and the Public will have access at 3pm.

All exhibits should be removed after the Prizegiving. Any exhibit not collected by 4.30pm will be deemed to be the property of the committee to dispose of as they see fit.

Proceeds from the show will be for the funds of the Food Production Club.

Exhibitors are reminded that deviation of any entry from the schedule and notes in quantity, description or variety will render the entry void.

Schedule of Vegetables and Flowers

Guidance Notes - Flowers

A Vase is a container of greater height than width.

A bowl is a hollow, rounded, cup shaped container, of greater width than height.

Flowers should always be fresh (except in class 3), and where stated number/size/type should be adhered to.

- 1.* Vase of flowers & foliage, flowers to be of one colour only – (no limit to the number of varieties of flower or shades of the same colour)
2. A small arrangement (not more than 15cm/6” in any direction) of flowers of any kind.
3. A wreath made of flowers and greenery – fresh or dried or a mixture – suitable for hanging on a door during summer. Maximum diameter 45cm/18”
- 4.* An arrangement of mixed flowers in a basket with handle showing.
5. An arrangement of roses.
6. A vase of not more than 12 stems of sweet peas. (No foliage)
7. A single stem with more than 1 flower (includes flower buds).
- 8.* An arrangement of foliage in a vase or bowl. **No flowers**
9. A foliage pot plant. Indoor or outdoor
10. A flowering pot plant. Indoor or outdoor.
11. A pot containing a single variety of herb (maximum 30cm/12” in any direction).
12. A garden on a dinner plate (to include living plants, edible or non-edible; may include art or other elements you would find in a garden). Dinner plate maximum diameter/length of any side 28cm/11”

* **Arrangements should be a maximum of 60cm/24ins in any dimension**

Guidance notes – Vegetables and Fruit

All ROOT CROPS should be washed and free from blemishes. **ROOTS** should be gently washed with a sponge and clean water but do not scrub.

BEANS should have at least 6mm (¼ inch) of **STALK**. Do not handle the pods as this marks them

TOMATOES should have the **STALK** attached

ONIONS should have the tops tied. Do not overskin them.

All FRUIT should be fresh, not polished, and have the **STALKS** or **CALYX** intact

ALL SELECTIONS should be of the same variety. The judge will look for similarity in size and shape

13. Three pods of peas, with short stalks.
14. Three pods of broad beans, with short stalks.
15. Three potatoes – cleaned, same variety.
16. Three onions (red or white) roots trimmed, tops cut to 15cm/6in. and tied in a bunch.
17. Three carrots, with 8cm/3” of top
18. Three courgettes, no more than 15cm/6” long
19. 1 cucumber with stalk attached.
20. Three beetroot, with 13cm/5” of top, tied in a bunch.
21. Three French or climbing beans, with short stalks.
22. Three runner beans, with short stalks.
23. Three sticks of rhubarb
24. A small bowl (max diameter 15cm/6”) containing edible flowers – no herbs
25. Collection of vegetables, 5 kinds, judged on quality and arrangement.
26. Three tomatoes with calyx. of same variety
27. Collection of salad items in a dish, 3 kinds judged on quality and arrangement (salad potatoes are acceptable) (maximum dimensions of dish in any direction 28cm/11”)
28. A dish of fruit, two kinds red, black & white currants will be accepted as different kinds.
- 29.* Collection of culinary herbs of your choice in a vase.
30. Three hen eggs.

Exhibitors are encouraged to display the **variety** of their vegetables

Schedule of Domestic Classes

31. A plate of three shortbread to recipe in this Schedule.
32. A jar of fruit curd – any flavour – include date when made.
33. Three vegetarian rolls with puff pastry (bought or home-made pastry) maximum 10cm/4” in length
34. A Victoria sandwich cake to recipe in this Schedule
35. Jar of chutney – include date when made.
36. Three empty meringue nests to own recipe
37. Three white bread rolls of the same size
38. Five cheese straws – to own recipe (attach your recipe)
39. Three square flapjacks to own recipe. (attach your recipe)
40. A plain glass bottle of fruit flavoured gin-based liqueur to own recipe
41. A plain glass bottle of still lemonade, to own recipe. Attach your recipe – include date when made

31 Shortbread Biscuits - (Makes 8 triangles)

Mary Berry Recipe (Mary Berry's Complete Cookbook)

Ingredients:

125g (4oz) plain flour
60g (2oz) ground rice
125g (4oz) butter, plus extra for greasing
60g (2oz) caster sugar plus extra for sprinkling

Method:

Mix the flour with the ground rice in a bowl. Add the butter and rub in with fingertips.
Stir in the sugar and knead the mixture lightly until it forms a smooth dough.
Lightly butter a baking tray. Roll out the dough on a lightly floured work surface into an 18cm/7” round. Lift on to the baking tray. Crimp edges for decoration and prick all over with a fork and mark into 8 triangular wedges with a sharp knife. Chill until firm.
Bake in a preheated oven at 160C (325F Gas 3) for 35 minutes or until a pale golden brown colour.
Mark the wedges again and sprinkle the shortbread with sugar. Allow shortbread to cool on the tray then carefully lift off with a palette knife and transfer to a wire rack to completely cool.

34. Victoria Sandwich Cake

Mary Berry Recipe (Mary Berry's Complete Cookbook)

Ingredients:

175g (6 oz) softened butter or margarine plus extra for greasing
175g (6oz) caster sugar 3 large eggs
175g (6oz) self-raising flour 1 ½ tsp baking powder
4 tbsp raspberry jam Icing sugar for dusting

Method:

Lightly grease 2 x 18cm /7” sandwich tins and line with baking parchment. Combine all cake ingredient in a large bowl. Beat well for about 2 minutes until smooth.
Divide mixture between the two prepared tins and level the surface.
Bake in a preheated oven at 180C (350F Gas 4) for about 25 minutes, or until the cakes are well risen, golden and springy to the touch.
Turn out onto a wire rack, peel off the lining paper, and leave to cool.
Sandwich the 2 cakes together with the jam. Dust the top of the cake with sifted icing sugar.

Cooks Tip – place into the oven with care in order to maintain an even level for each cake.

40. Fruit-flavoured gin-based liqueur

You may use any fruit to flavour the gin.

The gin must have been matured for at least 2 months prior to the Show
The liqueur must be labelled with the date the liqueur was made and the fruit used.

Presentation of prizes at 4.00 p.m.

Schedule of Handicraft Classes.

(All items must not previously have been shown)

- 42. A painted picture: "A Celebration of Spring" using watercolours, acrylics or oils to your choice
- 43. A painted terracotta plant pot – maximum diameter 20cm/8".
- 44. A hand made Tea Cosy to fit your Tea Pot – to be displayed over your Tea Pot.
- 45. A knitted or crocheted item to wear.
- 46. A sewn item to wear
- 47. A homemade outdoor bird feeder made from any material.
- 48. A hand-made bookmark of any suitable material
- 49. A homemade item of wood.

OPEN TO ALL Free to members; Non-members fee £2 per entry
1 entry per person per class

- 50. A homemade item upcycling -ie creating or adapting an existing product into something that prevents it becoming waste
- 51. A mounted labelled photograph demonstrating **A Norfolk Day Out** – provide a description of the photo and what makes it a day out.

Young person (under 12) No charge

- 52. Picture made from shells
- 53. 3 jam tarts

For entries 42 to 49 please attach a small label indicating whether the item was made to a published pattern or an original design.

50: A homemade item upcycling – a definition

Upcycling is the practice of creating a usable product from waste or unwanted items or adapting an existing product in some way to add value. Just about anything can be used: Wine bottles, cans, newspapers, milk cartons, tyres, suitcases, jeans, etc If you no longer have a use for it, upcycle it. Examples of upcycled items are: a scarecrow, bird house, handbag, child's toy, stretching out a wire clothes hanger then tying strips of a material around it to make a wreath – this list is not exhaustive, just suggestions

The Coronation Cup

Awarded to the household gaining the most points in classes 1 to 51.

The Garden News Shield

Awarded to the household gaining the most points in classes 1 to 12 (Excluding the Coronation Cup winners).

The Jubilee Cup

Awarded to the household gaining the most points in classes 13 to 30 (Excluding the Coronation Cup winners).

The Anniversary Rose Bowl

Awarded to the household with the most outstanding exhibit in classes 1 to 12.

Diamond Jubilee Cup

Awarded to the household with the most outstanding exhibit in classes 13 to 30.

The Sadler Salver

Awarded to the household with the best exhibit of sweet peas. (Class 6)

Star Baker Apron

Awarded to the household with the most points in classes 31 to 41

The Craft Cup

Awarded to the household with the most points in classes 42 to 51.

Young Person's Challenge Cup

Awarded to the young person with the most points in classes 52 to 53

Prizes: 1st = £3, 2nd = £2, 3rd = £1 for all classes