## 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 nonresident in Section 1.
3 George Gardiner Cup for the best collection of vegetables.
4 Hussey Cup for the best scented rose exhibit in the show.
5 Peter Singleton Trophy for the best rose exhibit in the show.
John Dyble Memorial Cup for the best fuchsia exhibit in the show. Olive Willingale Cup for the highest number of points in Section 3. Norah Owen Cup for the best dahlia exhibit in the show.
Williams \& Griffin Rose Bowl for the highest number of points in Section 5.
John Oakes Cup for the highest number of points in Section 6.
Gent Cup for the highest number of points in Section 7.
SAWYER CUP for the highest number of points in Section 8.
Spencer Family Cup for the highest placed in Section 9.
Ellen Dawe Cup for the best photograph in the show.
Kerridge Cup for the biggest home-grown disaster in the show.
RHS Banksian Medal for the highest number of points in the horticultural classes. (2022\& 2023 winners not eligible)
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
Mrs Anna Boon

## Nayland \& District Horticultural Society

CALENDAR OF EVENTS
\& SHOW SCHEDULE

## 42nd ANNUAL FLOWER SHOW

Saturday 3rd August 2024
\#


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

- Seasonal Bedding
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## Officers \& Committee Members

Chairman
Secretary
Treasurer \& Membership Sec.

| Committee | Anne Spencer | Sheila Wildish |
| :--- | :--- | :--- |
| Members: | Colin Ramsell | Shirley Whitnell |
|  | Guy Niven | Jenny Court |

For more information contact Trevor Smy on 01206262022 or trevor.smy24@gmail.com

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New Members Welcome
SUBSCRIPTIONS
Single membership £3 • Joint membership £5
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## HortSoc Activities 2024

| March | Spring Speaker To be announced |
| :--- | :--- |
| Saturday <br> 23rd March | Spring Flower Show: 10am Church Hall (exhibits 8.15-9am) |
| Tuesday <br> 16th April | AGM \& Fun Quiz: Church Hall 7.30pm start |
| Saturday <br> 11th May | Morning Market: Church Hall 9.30am-12 noon or sell out <br> Plants and cakes for sale. Donations of items for sale or raffle prizes <br> may be brought to the Church Hall from 8.30am. <br> Coach Outing Hyde Hall Gardens <br> Coach leaving 10am |
| Wednesday <br> 12th June | 42nd Annual Flower Show |
| Saturday <br> 3rd August | Village Hall 2pm-5pm |
| October | Autumn Speaker To be announced |
| Wednesday | Coach outing Polhill Garden Centre <br> 13th November <br> Coach leaving 10am |
| Saturday <br> 7th December | Christmas Fayre (Community Council): Village Hall <br> Seasonal items required for the raffle on the HortSoc stall. |

## The 42nd Annual Nayland Flower Show

Welcome to the 2024 Flower Show schedule. Last year we were delighted to receive over 260 entries from our loyal regular entrants as well as from a number of new exhibitors. Once again last year 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. Lets 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. We now have three Children's sections, Under 5 years olds; 5-9 years and 10-14year olds. The flower, vegetable and cookery sections have also changed, so please make sure you check the Schedule.

You do not have 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.

|  | C ON TEN T S |  |  |
| :--- | ---: | :--- | ---: |
| 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 |

## RULES

Entry forms for the Flower Show to be returned no later than 6 pm on Wednesday 31st July: 81 Bear Street (Star Cottage) Nayland ,CO6 4LA

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.
3 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
6 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.
$7 \quad$ 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.

8 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.

9 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.

10 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.

11 Points will be awarded: 1 st -3 points, 2 nd -2 points, 3 rd -1 point. These points will be used in assessing the winners of certain awards.

Prize money should be collected from the Treasurer between $2-4 \mathrm{pm}$.
Exhibits may be removed between 4.30 and 5 pm 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.

## 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.
$7 \quad$ Where the schedule stipulates without foliage, stems should be trimmed back to $4 "(10 \mathrm{~cm})$
8 Do not polish fruit.
9 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) <br> for example cross-stitch, tapestry, needlepoint, other embroidery, crochet, etc |
| 83 | Hand-made greeting card to your own design (not computer-generated or from <br> a kit) |
| 84 | Drawing or painting (any method / materials) <br> 85 |
| Any other item of craft |  |

## RECIPES

Boiled Fruit Cake
2 eggs
$2 \mathrm{oz}(50 \mathrm{~g})$ cherries (chopped)
8 oz (200g) self-raising flour
$4 \mathrm{oz}(100 \mathrm{~g})$ butter
$4 \mathrm{oz} \mathrm{l}(100 \mathrm{~g})$ light brown moist sugar
$1 / 4$ pint ( 100 ml ) water
Simmer the mixed fruit, butter and sugar in $1 / 4$ pint ( 100 ml ) water for 20 minutes
Allow to cool for 10 minutes.
Then add 2 beaten eggs, $2 \mathrm{oz}(50 \mathrm{~g})$ chopped cherries and $80 z(200 \mathrm{~g})$ sieved SR flour Spoon mixture into a lined $7^{\prime \prime}(18 \mathrm{~cm})$ tin and bake for approx $1 \mathrm{hr}-11 / 4 \mathrm{hrs}$ in a preheated oven at $180^{\circ} \mathrm{C},\left(160^{\circ} \mathrm{C}\right.$ Fan) gas mark 5 .

## Chocolate Sponge Sandwich

| 6 oz $(175 \mathrm{~g})$ butter or margarine | 4 oz $(100 \mathrm{~g})$ self-raising flour |
| :--- | :--- |
| 6 oz $(175 \mathrm{~g})$ caster sugar | $2 o z(50 \mathrm{~g})$ cocoa |
| 3 eggs | butter cream for filling |

Cream the butter and sugar, add eggs then flour and cocoa. Divide between 2 lined 7" $(18 \mathrm{~cm})$ sandwich tins and bake at $160^{\circ} \mathrm{C}$ for 25 minutes. When cool sandwich together with any butter cream filling but no topping or decoration.

## Cupcake Recipe

## 4 oz (100g) butter

your own decoration
$4 \mathrm{oz}(100 \mathrm{~g})$ caster sugar
$4 \mathrm{oz}(100 \mathrm{~g})$ 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<br>found in the village<br>Full details \& entry forms in Community Times or website

## CLASSES

## Section 1 Vegetables

## 1 Five potatoes, one variety, white <br> Five potatoes, one variety, coloured <br> Three carrots, without foliage <br> Three beetroot, round, without foliage <br> Six runner beans <br> Six French beans <br> Three onions, grown from seed <br> Three onions, grown from sets <br> Nine shallots <br> Two lettuce <br> Three chilli peppers <br> One pepper, any colour <br> Two marrows, for table <br> Two cabbages, any one variety <br> Three courgettes, not to exceed 6 " (15cm) in length <br> Four tomatoes, 35mm and over <br> Six tomatoes, small fruiting, under 35 mm <br> Two cucumbers <br> Any other vegetable not in schedule <br> Longest runner bean

## Section 1a Vegetables

21 Collection of vegetables, four varieties selected from, and quantities as for classes $1-19$, displayed in a box not exceeding $2^{\prime} 6^{\prime \prime}(75 \mathrm{~cm})$ square

## Section 2 Fruit

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

## Section 4 Dahlias

## 39 One specimen bloom <br> 40 One vase, three decorative blooms

## Section 4a Flowers, Fruit \& Vegetables <br> 41 Collection: of a vase of flowers (one variety), and 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 ( $12^{\prime \prime} \times 12^{\prime \prime} \times 12^{\prime \prime}$ maximum) ( $30 \mathrm{~cm} \times 30 \mathrm{~cm} \times 30 \mathrm{~cm}$ )
Single candlestick arrangement (without candle) using fresh flowers and foliage
Small arrangement of fresh flowers and foliage in an
unusual and interesting container
Small arrangement of fresh herbs Small fresh foliage arrangement

## Section 6 Cookery

One jar marmalade, made from fresh oranges
One jar jam, any fruit
One jar fruit jelly, to your own recipe
One jar chutney, to your own recipe
One jar any other preserve, i.e. piccalilili, pickled vegetable/s, bottled fruit (labelled with date made)

- Please label and date items 47-51 All entries must have a cellophane cover or lid.
- Items 52-60 must be placed in a clean, clear freezer bag, minimum size $11^{\prime \prime \times 13 " .}(28 \mathrm{~cm} \times 33 \mathrm{~cm})$ All cakes to be presented with a doily on the plate.

Boiled Fruit Cake (see recipe, page 8)
mon Drizzle (own recipe)
Chocolate Sponge Sandwich (see recipe, page 8)
55
56
57
57
58
59
Three Muffins
Five home-made sweets to your own recipe
Three cheese scones to your own recipe
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". ( $28 \times 33 \mathrm{~cm}$ ) 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)
63 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 Garden on a plate
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 " ( 30 cm ) maximum)
72 Small jar of named wild flowers
735 Decorated cupcakes (see recipe)
74 Garden on a plate
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)

76 An animal or person made from vegetables and/or fruit

## Section 11 Photography

77 Through a window
Not to be digitally enhanced. Size: 7"x 5 " $(18 \times 13 \mathrm{~cm})$ 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.

