**Reedham Village Autumn Show**

**OPEN TO EVERYONE**

**Reedham Village Hall Sunday 31st August 2025**

**Exhibits must be staged between 8:30 and 11:00am after which the hall must be cleared for judging**

**Founded in 1940 as Reedham Food Production Association**

**Entry fees per item 30p (children free)**

**Doors open to the public at 2:30. Admission 50p**

**Prize Giving at 3:30pm**

**Prize Money**

**1st = 30p 2nd =20p 3rd = 10p**

**Please Note. On multiple items, in any category they should be the same size and shape**

**Flower Section- all blooms should be open**

**The Dewhurst Bowl Classes 1- 45**

1. **Any pot or basket from the garden**
2. **One Flower Head – Hydrangea**
3. **1 Rose (open, any variety)**
4. **Vase of flowers from the garden, could include: grasses, shrubs, perennials and annuals**
5. **Three cactus or semi cactus dahlias**
6. **Three pom-pom dahlias**
7. **Three decorative dahlias**
8. **Your best garden flower (1 bloom)**
9. **A collection of 3 mixed annuals (one stem of each)**
10. **Collection of 3 mixed perennials (one stem of each)**
11. **A begonia flower head floating in a bowl of water**
12. **3 stems of fuchsia**

**Jill Richard Trophy Classes 13-16 (All classes can be indoor or outdoor)**

1. **Pot plant grown for foliage**
2. **Pot plant grown for flower eg geranium, begonia,**
3. **Pot plant a Cactus**
4. **Pot plant a succulent**

**Richard Bass Trophy for best exhibit in sections 17-45**

**Fruit Section – Unpolished and stalks should be left on**

1. **Three soft fruit eg strawberry, raspberry, blackberry**
2. **Three Dessert or Cooking apples – all one variety**
3. **Three Pears - one variety**
4. **Three Plums or Gages – all 1 variety**
5. **A collection of 3 different varieties of fruit grown inside or outside**
6. **Any other fruit**

**The Muirhead Cup Classes 23 – 45**

**Vegetable Section –**

1. **Three Potatoes (any)**
2. **Four Dwarf/ French Beans**
3. **Two Courgettes**
4. **Four Runner Beans**
5. **Three Carrots**
6. **Two Parsnips**
7. **Three Beetroot**
8. **One Cucumber (indoor or outdoor)**
9. **Five Tomatoes**
10. **One Lettuce**
11. **Five Cherry Tomatoes**
12. **Three Chillis or Peppers**
13. **One Squash or Gourd (any variety)**
14. **Three Onions (any variety)**
15. **Five Shallots**
16. **Giant Pumpkin by weight**
17. **Giant Marrow by weight**
18. **A Collection of 6 different vegetables**
19. **A Collection of 3 salad vegetables**
20. **Longest Runner Bean**
21. **2 Leeks**
22. **Any other vegetable not mentioned above**
23. **Collection of 4 Herbs in water (please list the herbs you display)**

**Flower Arranging**

**Jean Burton Memorial Trophy Classes 46 – 47**

**46. Arrangement in a wine glass. Accessories allowed**

**47. Miniature arrangement (max 4” in any direction = 10cm)**

**Cookery Challenge Cup Classes 53 – 66**

**53. Three Sausage Rolls 54. Three Biscuits**

**55. A Savoury Pie (with a pastry top & bottom) 56. Five Cheese Straws**

**57. Three Fruit Scones 58. Bread. Machine or Hand made**

**59. Three Jam Tarts**

**60. Victoria Sponge Cake (set recipe at the back)**

**61. One jar of Pickle 62. One Jar of Chutney**

**63. One Jar of Fruit Curd 64. One Jar of Jam/Jelly**

**65. One Bottle of Lemonade 66. Marmalade (any citrus fruit)**

**Handcraft Section Classes 69-79**

**69. A decorated draught excluder 70. One piece of crochet**

**71. One piece of embroidery 72. One piece of cross stitch**

**73. A soft toy**

**74. From something old to something new**

**75. One pin cushion 76. One painting in any medium**

**77. A greetings card 78. A bookmark**

**79. Knitted garment for adult or child**

**Photographic Section Classes 82-88**

(Photographs must have been taken by the exhibitor and must not exceed 10 inches by 8 inches, 25cm x 20cm, including any mount. There is no time limit on when the photograph was taken. Any frame should be removed.)

**82. People – portrait or group**

**83. Cheese**

**84. Forever friends**

**85. Black and White**

**86. Village Life**

**87. Sport**

**88. Nature eg Plants / Flowers / Wildlife**

**Children Section – Age Groups 4-8 & 9-12 Year Old - (Please label entry with name and age )**

**91. an item of cookery**

**92. a mini floral display**

**93. grow your own veg (e.g. mustard and cress or carrot top)**

**94. a card for a celebration such as birthday, mother or fathers day, Christmas, etc.**

**SHOW RULES**

**Exhibitors may not make more than one entry in each class. All entries must be grown, cooked or made by the exhibitor named, except the class for flower arrangements. Exhibitors may provide their own vases, etc. but these will also be available to use from the garden club. The Judges decision is final. Exhibits must be staged between 8:30 and 11am after which the hall must be cleared for judging. The committee cannot be held responsible for the loss or breakages of the exhibitors property. All exhibits should be left on display until after Prize Giving. All exhibits must be clearly labelled. No fees are returnable.**

**NOTES - In the cookery section jars to be covered by cellophane not by screw top lids.**

**Points System 1st prize = 5 points, 2nd prize = 3 points, 3rd prize = 1 point.**

**Victoria Sponge Cake Recipe**

### INGREDIENTS

* **225g butter or cooking margarine softened**
* **225g white caster sugar**
* **4 medium eggs**
* **225g self raising flour**
* **1tsp vanilla extract**
* **1 tablespoon milk optional**
* **Raspberry or strawberry jam**
* **Caster sugar for dusting**

### Instructions

* **Grease and line the base of two 19cm/7.5ins loose bottomed cake tins.**
* **Preheat the oven to 180 deg fan assisted.**
* **Using an electric mixer. Beat together the butter and sugar until light and fluffy.**
* **Gradually add the eggs, one at a time, adding a little flour between each one. This will help prevent curdling. Mix together until well combined.**
* **Add the vanilla extract and the remaining flour. Mix until well combined.**
* **Your batter should be of a dropping consistency. (drop off your spatula easily) If not, add the milk and mix until well combined.**
* **Pour the cake batter evenly into the two cakes tins. Use scales to ensure you have an equal amount in each tin, or this will affect your baking times.**
* **Bake in the centre of the oven for 20 mins. Or until baked. Testing the centre of each cake with a skewer until it comes out clean.**
* **Leave in the tins for 5 to 10 mins to cool a little, before turning out onto a wire rack to cool completely.**
* **Turn one of the cakes upside down to flatten the dome.**
* **When cooled completely place the flattened domed cake on a cake stand with it's base facing upwards. Spread a layer of Raspberry or Strawberry jam. Place the second layer on top.**
* **Dust with a light coating a caster sugar.**