

RULES

1. Open to all members of Caythorpe & District Garden Society and residents within the local area.
2. Exhibits must conform to the wording on the schedule.
3. All exhibits must have been grown, made or created by the exhibitor.
4. THE JUDGE'S DECISION IS FINAL. Any queries must be raised with the Show Chairman only.
5. After judging, no exhibits or part of an exhibit may be altered or removed until the end of the show.
6. Entrants are responsible for the removal of their exhibits at the end of the show.

TROPHIES

The Ivy Sykes Challenge Trophy will be awarded to the entrant who gains the most points in the show. To be held for one year.

The Member's Trophy will be awarded to the MEMBER who gains the most points in the show. To be held for one year. In the event of a member winning the Ivy Sykes Challenge Trophy the member with the next highest number of points will be awarded the Member's Trophy.

The Ted Auckland Plate will be awarded to the entrant who gains the most points in Section 'A' Vegetables. To be held for one year.

The Rosemary Foster Seed Box will be awarded to the entrant who gains the most points in Section 'F' Flowers and Foliage. To be held for one year.

The Bud Vase will be awarded to the entrant who gains the most points in Section 'G' Floral Art. To be held for one year.

The Photo Frame will be awarded to the entrant who gains the most points in Section 'H' Photography. To be held for one year.

The Jan Owens Cake Basket to be awarded to the entrant who gains the most points in Section 'I' Cookery. To be held for one year.

The Anne Wood Bowl will be awarded to the entrant who gains the most points in Section 'J' Handicrafts. To be held for one year.

The Fuchsia Tray will be awarded to the member displaying the best exhibit in class 28. To be held for one year.

THE COMMITTEE ACCEPTS NO RESPONSIBILITY FOR LOSS OF or DAMAGE to EXHIBITS or PROPERTY OF EXHIBITORS.

CONTACT: Jean Allen (Chair) - 01400 275 052

Caythorpe Garden Club

SCHEDULE & ENTRY FORM 28th ANNUAL OPEN SHOW

SATURDAY 30th AUGUST 2025

CAYTHORPE VILLAGE HALL

Entries between 8.30 am and 10.15 am

All Exhibitors Out	– 10.15 am
Judging	– 11.15 am
Show opens	– 2.00 pm
Prize Giving	– 3.45 pm
Raffle Draw	– 4.00 pm

Exhibit Entry Fee: 30p per entry

Entrance to Show by Donation at Door

**Plants & Garden Produce for Sale
&**

Strawberry Cream Teas

In the garden 2.00 pm – 3.45 pm

Points in each class are awarded as follows:

3 for 1st place, 2 for 2nd place, 1 for 3rd place. If entries are not of a sufficiently high standard, judges are not obliged to award 1st, 2nd or 3rd places.

SECTION 'A' - VEGETABLES

CLASS	QTY	
1	3	Onions (roots on)
2	3	Shallots
3	2	A pair of Leeks (roots on)
4	5	French beans (stalk on)
5	5	Runner beans (stalk on)
6	3	Tomatoes – beef variety (with calyx)
7	3	Tomatoes – normal size (with calyx)
8	5	Tomatoes – cherry size (with calyx)
9	3	Beetroot - (with 3 inch tops)
10	3	Carrots – (with 3 inch tops)
12	3	Courgettes – (with flower if possible)
13	2	A pair of Marrows
14	3	Potatoes – (one variety)
16	1	Sweet pepper
17	3	Chillies – (one variety)
18	1	Sweet corn – (outer leaves and tassels on cob)
19	3	Herbs (stems of 3 different herbs to be displayed in vases provided)
20	1	Cabbage – any variety
21	1	Cucumber
22	1	Bulb of Garlic
23	3	Stems of chard
24	1	Basket of mixed vegetables: at least 3 different vegetables, maximum 9 items.

Bara Brith: traditional Welsh tea cake

Recipe for Class 70

Note: Start by Wednesday 27 August to allow time for the cake to mature.

Ingredients:

400 g of mixed dried fruit (currants, raisins, sultanas, and citrus peel)
 160 g dark brown sugar
 Juice and zest of one orange
 Tea made from 2 teabags soaked in 290 ml of boiling water for six minutes.
 270 g of self raising flour
 1 tablespoon mixed spice
 A half teaspoon of cinnamon
 35 g of melted salted butter
 One egg beaten

Method

Add the mixed fruit, dark brown sugar, orange juice and zest and tea together in a bowl and give it a good mix. Cover, and pop in the fridge to absorb overnight.

The next day, remove 2 tablespoon of liquid and pop into a small ramekin. Save the reserved liquid to glaze the loaf at the end.

Combine all the ingredients together into a mixing bowl and whisk until evenly combined. Preheat your oven to 160°C or 140°C fan.

Line a 2lb loaf tin with parchment paper and add the cake batter. Bake for 80 minutes, turning halfway. Test with a skewer and if the skewer comes out clean the cake is ready.

Once you take the cake out, top with the reserved syrup to give it a lovely shiny glaze. Cover tightly in tinfoil and leave for two days. This intensifies the flavour and will make for a lovely sticky cake.

(The loaf can be sliced and served with butter, jam etc.)

SECTION 'I' - COOKERY

CLASS	
70	Bara Brith tea cake using recipe on page 6
71	Savoury flan
72	3 decorated cup cakes
73	3 pieces of chocolate brownie
74	3 pieces of Shortbread
75	Jar of jam – any flavour
76	Jar of marmalade – any flavour
77	Jar of jelly – any flavour
78	Jar of chutney
80	Bottle of fruit liqueur – any size (no kits)

Classes 72 to 74: No packet cake mixes . Classes 75 to 78: Jars to be very full with label showing date made. Both cellophane with waxed disc, or metal screw tops are acceptable covers for jars.

SECTION 'J' - HANDICRAFTS

CLASS	
81	Cross stitch article
82	Knitted or crocheted item
83	Patchwork item
84	Handmade cushion
85	Handmade jewelry item
86	Painting in oils
87	Painting in acrylics
88	Painting in watercolour or gouache
89	Drawing in pastels, pencil or charcoal
90	Any other handicraft item not listed – textile
91	Any other handicraft item not listed – non textile

(N.B. No items to have been shown previously at a Caythorpe and District Garden Society Show. Max. of 3 entries per entrant in each of classes 86 - 89.)

SECTION 'C' - MEMBERS ONLY

CLASS	QTY	
28	1	Fuchsia (provided).
29	1	Potato in a bucket – Heaviest crop. Buckets to be entered complete with potato top growth.

SECTION 'D' - FRUIT

CLASS	QTY	
30	3	Eating apples – (one variety)
31	3	Cooking apples – (one variety)
32	3	Plums – (one variety)
33	3	Pears – (one variety)
34	5	Raspberries - (one variety with stalk
35	5	Blackberries - (one variety)
36	1	Bowl of mixed fruit: at least 3 different fruits, maximum 9 items

SECTION 'E' - CONTAINERS

CLASS	
37	Pot plant – flowering (only one plant per pot)
38	Pot plant – foliage
39	Outdoor planted container
40	Container of cacti &/or succulents

*(Pot plants must have been in the exhibitor's possession for **AT LEAST THREE MONTHS**)*

SECTION 'F' - FLOWERS and FOLIAGE

CLASS	QTY	
42	3	Dahlias (decorative)
43	3	Dahlias (cactus)
44	3	Dahlias (ball)
45	3	Rose stems - (one variety)
46	3	Rose stems - (any varieties)
47	1	Rose stem - individual bloom of hybrid tea type
48	1	Rose stem - multibloom of floribunda type
49	3	Stems of Japanese anemones
50	3	Stems of Cosmos (any single variety or mixed)
52	3	Stems of Sweet Peas (any single variety or mixed)
53	3	Stems of Michaelmas daisies
55	3	Stems of Gladioli – (any varieties)
57	1	Hydrangea head
58	3	Stems of foliage - (3 different varieties, max. height 3 feet)
59	3	Stems of annuals – (one variety of flowers raised from seed during 12 months prior to show)
60	3	Stems of flowers not listed - (one perennial variety)

(NB – Show containers to be used unless otherwise stated.)

SECTION 'G' - FLORAL ART

CLASS	
61	“Peace”. An arrangement to commemorate the 80 th anniversary of the end of WWII.
62	“Recycling”. An arrangement in a food can or jar, label on. Maximum container size 1lb/454 g.
63	‘Summertime’ An arrangement in a vase.
64	A table decoration in a small container (max size height and width 15cm)

Exhibits to have a maximum height of 45cm/18 inches. Fresh material must have cut ends of stems in water – please don't use oasis – see <https://flowermag.com/guide-to-floral-foam-alternatives/>. Any accessories should be included within the design. All entries must have been arranged by the exhibitor. Flowers and foliage need not be grown by the exhibitor. Professional florists are not eligible to enter this section.

SECTION 'H' - PHOTOGRAPHY

CLASS	
65	“Home and Abroad”
66	“Patterns”
67	“Happy Holiday”
68	“The Garden”
69	“People Unawares” To be judged for content rather than technical perfection

It is the intention to retain all these classes in future.

(N.B. All photographs to have been taken by the entrant, who must own the copyright, and not have been shown previously at a Caythorpe & District Garden Society Show. No manipulated digital photographs or composite entries accepted. Only 3 entries per class permitted. Maximum size of entries including mount: A4 – 297 mm x 210 mm.

Photographs must not have captions and should be mounted on black or white card. Framed prints cannot be accommodated.)