

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 29th ANNUAL OPEN SHOW

**SATURDAY 22nd AUGUST 2026
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

SECTION 'A' - VEGETABLES

Class 70. Coffee and Walnut Cake

CLASS	QTY	
1	3	Onions (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	1	Lettuce any variety, roots on
24	1	Basket of mixed vegetables: at least 3 different vegetables, maximum 9 items.

SECTION 'B' - SPECIAL VEGETABLES & FRUIT

CLASS	QTY	
25	1	Longest runner bean
26	1	Most peculiar shaped vegetable or fruit
27	1	Heaviest marrow

Ingredients

- 225g/8oz unsalted butter, softened, plus extra for greasing
- 225g/8oz caster sugar
- 4 large free-range eggs
- 225g/8oz self-raising flour
- ½ level tsp baking powder
- 1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water
- 50g/1¾oz walnuts, finely chopped

For the filling and topping

- 125g/4½oz unsalted butter, softened
- 225g/8oz icing sugar, sifted
- 1 tbsp coffee granules, dissolved in 1 tablespoon of boiling water, left to cool
- 8 walnut halves, to decorate

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Lightly butter two deep loose-bottomed 20cm/8in round sandwich tins and line the bases with baking paper.
2. Put the butter, sugar, eggs, flour, baking powder and coffee in a large mixing bowl and beat together (using an electric hand whisk if you have one) until well combined and smooth. Fold in the walnuts.
3. Divide the mixture evenly between the tins. Level the surface using a spatula or the back of a spoon.
4. Bake for 25–28 minutes, or until an inserted skewer comes out clean. Leave the cakes to cool in the tins for 5 minutes, then run a small palette knife or rounded butter knife around the edge of the tins and carefully turn the cakes out onto a wire rack. Peel off the paper and leave to cool completely.
5. For the filling and topping, beat the butter until very soft and pale. Gradually add the icing sugar, mixing well between each addition. Add the cold coffee and beat until smooth.
6. Choose the cake with the best top, then put the other cake upside-down onto a serving plate and spread with half the coffee icing. Sandwich together with the other half. Ice the top of the cake and decorate with the walnut pieces to serve.

SECTION 'I' - COOKERY

CLASS	
70	Coffee and Walnut cake using recipe on page 6
71	Savoury flan or bread
72	3 cheese scones
73	3 decorated cup cakes
74	3 pieces of chocolate brownie
75	3 pieces of Shortbread
76	Jar of jam – any flavour
77	Jar of marmalade – any flavour
78	Jar of chutney
80	Bottle of fruit liqueur – any size (no kits)

Classes 72 to 74: No packet cake mixes . Classes 76 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	Handmade greeting card
84	Handmade cushion
85	Handmade jewellery 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 with stalk)
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 - 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 perennial sunflower (e.g. <i>Heliopsis</i>)
54	1	Giant sunflower (with 30cm of stem)
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	An arrangement with a theme based on a single colour, plus foliage.
62	An arrangement in a drinking vessel.
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	"A postcard from Caythorpe", photograph taken within the parish boundaries.
66	"Patterns"
67	"Happy Holiday"
68	"The Garden"
69	"Friends and/or Family"

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 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.