**BUCKLAND ST MARY FLOWER SHOW- SCHEDULE 2025  
 Sunday 17th August 2025 Buckland Village Hall- Doors open 2pm**

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| **FLOWERS-**  **All will be displayed in your own container/vase on a raised platform, viewed and judged from all sides**  FL1: A pretty leaf:1, any variety, in a container or vase  FL2: Rose, cluster flowered:1 stem, any variety  FL3: Rose, specimen bloom: 1 stem, Sylvia Langhorn Cup  FL4: Most fragrant rose, single stem: 1, any variety  FL5: Sweet peas: 6 spikes, mixed colours  FL6: Sweet peas: 6 spikes, one colour  FL7: Dahlia, specimen bloom: 1, any type or colour  FL8: Dahlia blooms:3, all the same, or different  FL9: Flowering Pot Plant: 1 pot, any  FL10: “ Weed Thriller” – a jam jar of weeds, 6-12 of any  FL11:Cosmos spikes:3, any variety or colour  FL12:Ornamental foliage: 5, mixed or the same  FL13:Best cut flower from my garden: 1, any  FL14:“Hope” (in recognition of this year’s charity) 5 or more cut flowers from your garden in a vase, in shades of yellow  FL15:Hydrangea stem: 1, mop head variety  FL16:Hydrangea stem: 1, any other variety  FL17:African marigolds. 1 vase, 5 blooms  FL18:Selection of grasses: 1 vase, displayed for effect  FL19:Alstromeria: 1 vase, 3 blooms, any colour  FL20:Yarty Garden Club: Grow a Pelargonium “New Century White”, from plug supplied, in ay container.  **GARDENING**  G1: "A Trug of Homegrown Veg/Fruit" for the Wakley Cup. Gather together a little of anything from your plot and display to best effect in a trug or basket – any size allowed | **VEGETABLES AND FRUIT**  **All will be displayed on white cloth on 80cm high tables, viewed and judged from all sides**  VF1: Specimen vegetable: 1, aim for perfection  VF2: Carrot (long/taper): 3, any variety (tops trimmed)  VF3: Carrot (stump):3, any variety, (tops trimmed)  VF4: Onions (White/Yellow):5, any size, trimmed and bound  VF5: Onions (Red):5, any size, trimmed and bound  VF6: Shallots: 5, any variety  VF7: Potatoes (White): 5, any variety  VF8: Potatoes (Coloured skin): 5, any variety  VF9: Courgettes: 3, any variety  VF10:Runner beans:6, any variety  VF11:Runner bean (longest):1, any variety  VF12:Dwarf/French beans: 8, any variety  VF13:Cabbage head:1, any variety  VF14:Leeks:3, tops tied  VF15:Beetroot: 3, tops trimmed  VF16:Cut culinary herbs: 5, any variety or type, in a container  VF17:Chillies:3, any variety  VF18:Lettuce head: 1, any variety  VF19:Tomatoes: 5 any variety, in a dish  VF20:Cherry tomatoes: 1 stem, red or green, any variety  VF21:Single tomato: 1, judged on taste  VF22:Cucumber: 1, any variety  VF23: Garlic: 3, tops bound, any variety  VF24:Stone fruit: Any number, any variety, in a dish  VF25:Soft fruit: Any number, 1 variety, in a dish  VF26:Dessert apples:3, any variety  VF27:Cooking apples: 3, any variety  VF28:Rhubarb sticks:3, any variety  VF29: The funniest fruit or vegetable from your garden:  Any, arranged for humour |
| **FLORAL ART**  **All entries will be displayed in your own containers on white tablecloths, on a raised table. Unless otherwise stated, they will be viewed and judged from the front, and you can buy flowers or grow your own.**  FA1: “Cheers!” – an arrangement in a wine glass of your choice.  Viewed from all sides. Props can be used.  FA2: “Woodland Wonder”: An arrangement of foliage from our countryside in a traditional container of choice e.g. a basket. Can include berries, nuts and seedheads but **no** flowers. Any height or size.  FA3: “The bright side of life” In recognition of this year’s charity, create a joyful arrangement in a container of your choice. Any height or size | **PHOTOGRAPHY**  Photographs should be a max size of 7”x5”. Place your name and the class number on the back of each photograph, in the top left hand corner.  P1: Feeling Blue  P2: Winter  P3: Pairs  P4: Sunset  P5: Happy Moments  P6: Play time  P7 Black & White  P8: Movement (in recognition of this year’s charity)  P9: Visitors to my Garden  P10: A photograph with a  funny caption |
| **BAKES, PRESERVES & BOOZE**  **A couple of useful things for you to know and follow….**   1. Follow the description listed in the class 2. All preserves should be presented in a jar, labelled, filled to the neck and with a wax disc and lid 3. A cake isn’t a cake if it's cut and filled in the middle – it then transforms into a sponge - clever! 4. Use the size of tin indicated if one is stipulated 5. Present the number of items that are asked for 6. All will be judged on taste unless otherwise listed 7. All jars to be clearly labelled | **BREADS**  BPB23: Handmade Small Shaped Loaf- White (approx. 400g- any shape)  BPB24: 3 Seeded Bread Rolls - any size  BPB25: Ladies Only- Homemade bread white or brown in bread making machine  BPB26: Men Only- Homemade bread white or brown in bread making machine  BPB27: White Soda Bread Loaf with one added ingredient (please label added ingredient). |
| **BAKES**  BPB9: 1 Banana Cake (made in a loaf tin)  BPB10:1 Frangipane Tart- flavour of your choice (min 5”)  BPB11: Gluten free lemon drizzle cake- any size or shape  BPB12 3 Iced Cupcakes (to include buttercream of your choice)  BPB13: 3 Pieces of Nutty Flapjack  BPB14: 3 Sausage Rolls  BPB15: Star Baker: “Nostalgia’, in recognition of this year’s charity. Create and decorate a cake of your choice that captures or invokes happy memories of your life. Judged on taste ***and*** appearance. Please label what it is.  BPB16: Victoria Sponge Cake (6"-8")  BPB17:3 Ginger biscuits  BPB18:Swiss Roll- choose a flavour of your choice  BPB19: 3 Chocolate Brownies  BPB20: 3 Plain Scones  BPB21: Men Only: 3 Cheese Scones *from included recipe*  BPB22: Ladies Only: 3 Custard Tarts *from included recipe* | **PRESERVES**  Remember, all jars to be clearly labelled  BPB1: 1 Pot of Homemade Marmalade - any type.  BPB2: 1 Pot of Homemade Jam- Soft Fruit Only.  BPB3: 1 Pot of Homemade Honey  BPB4: 1 Pot of Homemade Jam- must not include any ‘berries’  BPB5: 1 Pot of Homemade Jelly- any fruit.  BPB6: 1 Pot of Homemade Lemon Curd – any variety  BPB7: 1 Pot of Homemade Chutney – must contain ginger  BPB8: 1 Pot of Pickled Vegetables: any type.  **BOOZE**  BPB28: 1 Bottle of Homemade Fruit Liqueur e.g. raspberry vodka  BPB29: 1 Bottle of Homemade Beer, Lager or Stout  BPB30: 1 Bottle of Homemade wine- white, red or rose  BPB31: 1 Bottle of Homemade Sloe Gin  BPB32: 1 Bottle of Homemade Cider |
| **EGGS**  BPB33:6 Bantam Eggs  BPB34: 6 Brown Eggs  BPB35:6 Eggs White or Coloured | **MISHAPS**  **BPB36:** The ‘Cock-Up’ Class: There is no need to pre enter this category in advance! Please bring along any baking or making disasters you’ve had preparing for this year's show (many of you confessed you have had them). The Judge’s choice will win the cup! |
| **RECIPES FOR BAKES COMPETITION**  **Men Only: Cheese Scones**  **Ingredients:**   1. 225g self-raising flour, plus extra for dusting 2. pinch of salt 3. pinch of cayenne pepper 4. 1 tsp baking powder 5. 55g chilled butter- cut into cubes 6. 120g mature cheddar- grated 7. 90-100ml milk- plus 1 tbsp for glazing   **Method:**  **STEP 1:** Heat the oven to 200C/180C fan/gas 6 with a large baking tray inside. Sift the flour, salt, cayenne pepper and baking powder into a bowl, then sift again to make sure the ingredients are thoroughly combined.  **STEP 2:** Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle 100g of the cheese into the breadcrumb mixture and rub together until evenly distributed. Try not to mix too much as the heat from your hands may start to melt the butter.  **STEP 3:**Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.  **STEP 4:** Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium (about 8cm) cutter, then put on a sheet of baking parchment, glaze with a little milk and sprinkle with the remaining cheese. Slide onto the hot oven tray.  **STEP5:** Bake in the oven for 15-20 mins or until golden brown and cooked through. | **Women Only:3 Small Custard Tarts**  **Ingredients:**  1 x 320g sheet shortcrust pastry  125ml double cream  125ml milk  1 tsp vanilla bean paste  ½ a nutmeg  4 egg yolks  50g caster sugar    **Method:**  **STEP 1:** Heat the oven to 180C/160C fan/gas 4. Take a sheet of shortcrust pastry and use a 10cm cookie cutter to cut 12 circles into the pastry. Press each circle into the holes of a cupcake tray. Scrunch up squares of baking paper, then use to line each of the pastry cases. Fill each with baking beans or uncooked rice, pressing them in a little, and bake for 10 mins. Remove the beans/rice and the baking paper and bake for 5 mins more, until the base is starting to colour slightly. Remove from the oven and reduce the temperature to 140C/120C fan/gas 1.  **STEP 2:**Bring the cream, milk, vanilla bean paste and a small grating of nutmeg to the boil. Beat the egg yolks with the sugar until pale, then pour the hot milk and cream over, beating as you go. Strain custard into a jug, allow to settle for a few mins, then skim off any froth.  **STEP 3:** Pour the custard into each of the tart cases, filling them as high as you can. Grate over a little more nutmeg on each, then carefully place back into the oven and bake for 15-20 mins, until the tarts look set with a slight wobble. Remove and cool, serve with a little more nutmeg freshly grated over the top. |
| **CRAFT**  CR1: Knit or crochet a ‘Twiddlemuff’ with accessories of your choice.  (We would like to donate your entries to local Parkinson’s patients if you feel this is appropriate. For this reason we are allowing you to enter as many items as you wish) Patterns can be found online.  CR2: Make something new out of something old.  Let us know what the old item was.  CR3: “Something that would be useful to….”  use any craft of your choice and specify the use on a small label | **LIMERICK**  L1: Write a limerick that celebrates the flora and fauna of the Blackdown’s**.** |
| **CHILDREN ONLY!**  Get creative! This year we are thinking about our senses.  PRE-SCHOOL – up to 6 years:  K1: Handwriting – copy the text below onto a sheet of A4 in your best handwriting:  Polar Bear, Polar Bear,  What do you hear?  I hear a lion,  Roaring in my ear.  K2: Draw or paint a picture of a colourful animal, real or imaginary.  K3: A jam jar of one, two or three beautifully scented flowers.  K4: Decorate 3 digestive biscuits in colourful patterns  Ages 7 – 12  K5: Handwriting. Copy or create your own poem about the senses.  K6: Make something yummy using chocolate.  K7: Using Lego, make something that moves.  K8: Create a ‘feely box’ for a younger child.  Put 5 different things in it, think about the textures of the things you include.  (A feely box is a shoe box with a lid. Cut a hole out of the side, big enough to put your hand in, for added secrecy you can cover the hole with a piece of material. You can decorate the box any way you choose – you may put some clues on the outside for what’s in the box)  Teens 13 and above - please enter the adult categories. | **RULES**  **Here are some basic rules of entry, to help keep things simple:**   1. All Classes are open to villagers within a 10 mile radius, ***and*** any visiting family. 2. No Exhibitor can have more than one entry in each class. 3. All exhibits to be grown or made by the exhibitor only (unless otherwise stated). 4. Joint entries will not be accepted. 5. All entry forms to be sent to arrive by, or be delivered to one of the committee by **10pm**,**Thursday 14th August** 6. Late entries at the discretion of the committee 7. Please bring non-perishable entries to the Village Hall on **Saturday 16th August between 5.15pm and6.15pm** 8. Please bring perishable entries to the Village Hall on **Sunday 17th August between 8.30am and9.45am** 9. No entry can be removed from the Village Hall before 4.30pm on the day of the show, and all entries need to be collected by 5pm. Any left behind will be disposed of at the discretion of the committee. 10. The age of every entry into the children's classes should be stated on the entry form and must be all their own work. Names on the back of the work if possible please. 11. Entry fee is 60p per class, children's entries are free unless they enter an adult class. 12. All children's classes are free to enter; we hope you'll all encourage them to have a go. There will be a certificate for every children's class winner too 13. The decision of the judges will be final in all cases. 14. Cups are awarded for various classes and most points won in each section. |

**Buckland St Mary Flower Show**

**Entry Form 2025**

Entry forms must be sent or delivered to any one of the committee by 10pm on Thursday 14th August. Our addresses are on the next page and the website too.

Please be sure to include the correct fees in a sealed envelope or credit the Flower Show bank account directly

**Bank: NatWest**

**Sort Code: 52-30-42**

**Account name: Buckland St Mary Flower Show**

**Account no: 38125870**

Exhibitor’s Name: …………………………………………

Email address :...........................................................................

Age (Children Only): ........ Telephone number in case of query………………………

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Please fill in the entry form and send or deliver to any one of the organisers listed below, by 10pm on Thursday 14th August. Email: [bucklandflowershow@gmail.com](mailto:bucklandflowershow@gmail.com)

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| Sally Rixon  The Old Rectory  Buckland St Mary  07721 780484 | Kathy Shovelton  Twisty Willows  Bishopswood  Tel: 07775 095485 |