



# Horticulture, Cookery & Craft

## Competition Entry Form. **Sunday 3rd August 2025**

### LOTS OF PRIZES THIS YEAR

**£25 Myhills Vouchers for each Class Winner in classes 1 – 12**

**\*NEW FOR 2025\***

**£10 Voucher for each First Prize Winner in children's classes 13 - 14**

**Sponsored by**



With 12 Class Prizes and lots of prizes for the children classes, this is a competition for anyone who grows their own vegetables, makes their own preserves, bakes or is handy with crafts.

All Exhibits will be Judged by Independent Guest Judges, their decision is **FINAL**.

**Each Entry Form requires a £1 fee for the first item and then a 50p fee for all additional items, entries in the children's section are FREE.**

#### **Entrant Details**

Name:

Address:

Telephone:

Email:

Age (for Childrens Entries):

Number of Entries:

Total Fee enclosed: £

**Please make Cheques payable to: Wayland Agriculture Society CIC**

**Completed Entry Forms need to be submitted by Thursday 31<sup>st</sup> July 2025.**

***Note: Late entries cannot be accepted. Only one entry per person in each item.***

**Send to: - Sheila Mathers**

**Highfield, 2 Windmill Lane, Wretham. IP24 1QR**

**For further information check our website @ [www.waylandshow.com](http://www.waylandshow.com)**

**Telephone: Sheila Mathers on 07796 802050**

**Email: [sheila.mathers@hotmail.com](mailto:sheila.mathers@hotmail.com)**

**Class 1 – Floral Art**

1. Mary Poppins musical
2. VE Day (80<sup>th</sup> Anniversary)

**Class 2 – Flowers**

3. 1 Gladioli Stem
4. 1 Rose (Single Bloom)
5. 1 Rose (Cluster)
6. 3 Pinks/Carnation
7. 3 Marigolds
8. 6 Sweet Peas
9. 3 Dahlias
10. Foliage (3 stems of different shrubs)
11. Herbs (display of 5 varieties)

**Class 3 – Vegetables**

12. 3 Beetroot (Tops cut to 5cm)
13. 5 Onions (Tops folded & tied)
14. 5 Shallots
15. 5 Potatoes
16. 5 Carrots (Tops cut to 5cm)
17. 3 Rhubarb Sticks

**Class 4 – Salad**

18. 5 Medium Tomatoes
19. 5 Plum Tomatoes
20. 1 Truss Cherry Tomatoes
21. 3 Mini Cucumbers
22. 5 Radishes
23. 3 Spring Onions
24. 2 Peppers
25. 3 Garlic Bulbs
26. 3 Courgettes
27. 1 Lettuce

**Class 5 – Beans and Peas**

28. 5 Runner Beans
29. 5 French Beans
30. 5 Pea Pods
31. 5 Broad Bean Pods

**Class 6 – Fruit**

32. 9 Redcurrants
33. 9 Raspberries
34. 5 Plums
35. 9 Blueberries
36. 9 Gooseberries

**Class 7 – Home Baking**

37. Norfolk Shortcake (Recipe as supplied)
38. Lemon Drizzle Cake
39. Bread Pudding
40. Bakewell Tart
41. 6 Flapjacks

**Class 8 – Preserves and Pickles**

42. 1 Jar of Strawberry Jam
43. 1 Jar of Lemon Curd
44. 1 Jar of Chutney

**Class 9 - Alcohol**

45. 1 Bottle of Homemade Wine
46. 1 Bottle of Homemade Liqueur

**Class 10 – Handicrafts**

47. 1 Bird feeder/box
48. 1 Item with moving parts

**Class 11 – Art**

49. 1 Painting-Wildlife/Local Landscape- max size A3
50. 1 Photograph (Your Garden)

**Class 12 – Sewing (Max size 1m x 2m)**

51. 1 Embroidered Item
52. 1 Knitted Item
53. 1 Crochet Item
54. 1 Patchwork Item

**Class 13 – Children (10 years and under)**

55. A fairy garden (on a plate)
56. A painting (your garden)
57. 5 Butterfly Cakes

**Class 14 – Children (11-15 years old)**

58. A painting (a pet)
59. A Bug hotel
60. 5 Sausage Rolls

**This competition does not give free access to the Show.**

**All entries must be home grown/made “all your own work”  
All entries must arrive on the day of the show between 0745  
and 0830.**

**Please note that entrance directions will be given on arrival  
at the Show.**

**Non-perishables may be delivered the day before between  
1500 and 1630.**

**Each entry requires a fee of £1 for the first item and 50p for  
all additional items.**

**Children Classes 13 and 14 are FREE entry.**

## RECIPE FOR NORFOLK SHORTCAKE

### **Ingredients:**

*110g cold butter, 225g self raising flour, 3-4 tbsp cold water, 75g sultanas, 30g caster sugar, 1 egg, beaten*

### **Method:**

Preheat the oven to 200c/180c fan/gas mark 6. Cut the cold butter into cubes and rub into the flour with your fingertips until the mixture resembles fine breadcrumbs.

Add the cold water, a tbsp at a time, and bring the mixture together into a dough using a cutlery knife.

Form the dough into a ball, wrap and chill in the fridge for 20 minutes.

On a lightly floured surface, roll the dough out to a 30x15cm rectangle, 6mm thick, using a rolling pin.

Scatter the sultanas lengthways along the bottom half of the dough, ensuring to cover the edges and corners and sprinkle over the caster sugar reserving a little for the topping.

Brush the plain half of the dough with a little beaten egg and fold over the half of the dough covered with fruit. Press gently using a rolling pin.

Trim the edges of the dough with a sharp knife and then cut into five slices.

Brush each with more beaten egg and sprinkle over the reserved sugar.

Transfer the shortcakes to a lined baking tray and bake for 15-20 mins or until golden brown.