

Horticulture, Cookery & Craft: Competition Entry Form

Wayland Agricultural Show - 2nd August 2026 - Brandon Road, Watton, IP25 6NG

This is a competition for anyone who likes to grow their own vegetables, make their own preserves, bakes or enjoys handicrafts.

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 classes are **FREE**.



LOTS OF PRIZES TO BE WON!

£25 Myhills voucher for each Class Winner in Classes 1 to 12

also

£10 voucher for each First Prize Winner in the Children's Classes 13 to 14

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Entrant Details

Name:

Age (Children's Classes):

Address:

Postcode:

Telephone:

Email:

Number of entries:

Total Fee Due*:

£

**Payment to be made via BACS (details at bottom of form)
or cash on the day of entry*

Please send completed forms by 30th July 2026 to:

Sheila Mathers

Highfield, 2 Windmill Lane, Wretham, IP24 1QR

email: sheila.mathers@hotmail.com

tel: 07796 802050

PLEASE NOTE: LATE ENTRIES CANNOT BE ACCEPTED

Important Information:

This competition does not give access to the show. Only one entry per person in each item.

All entries must be home grown/made "all your own work". All entries must arrive on the day of the show between 7.45am and 8.30am or non-perishables can be delivered the day before between 3pm and 4.30pm. Entrance directions will be given on arrival at the show.

All exhibits will be judged by guest judges and their decision is final.

BACS payments to:

Wayland Agricultural Society CIC

Sort: 20-28-20

Account Number: 50299650

Ref: HORTICULTURE-Name

Horticulture, Cookery & Craft: Competition Classes

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Class 1 - Floral Art

1. Babes in the Wood
2. Wayland Show 150th Anniversary

Class 2 - Flowers

3. 1 x Gladioli Stem
4. 1 x Rose (single bloom)
5. 1 x Rose (cluster)
6. 2 x Blooms - Hydrangea
7. 3 x Zinnia
8. 6 x Sweet Peas
9. 3 x Dahlias
10. Foliage (3 stems of different shrubs)
11. 3 x Aster

Class 3 - Vegetables

12. 3 x Beetroots (tops cut to 5cm)
13. 1 x Marrow (under 36cm)
14. 3 x Courgettes
15. 5 x Potatoes
16. 5 x Carrots (tops cut to 5cm)
17. 3 x Rhubarb sticks

Class 4 - Salad

18. 5 x Medium Tomatoes
19. 5 x Plum Tomatoes
20. 1 x Truss Cherry Tomatoes
21. 1 x Cucumber
22. 1 x Celery Head
23. 3 x Spring Onions
24. 2 x Peppers (any colour)
25. 3 x Garlic Bulbs
26. 1 x Head of Lettuce
27. 3 x Red Onions (tops folded and tied)

Class 5 - Beans & Peas

28. 5 x Runner Beans
29. 5 x French Beans
30. 5 x Mange Tout pods
31. 5 x Pea pods

Class 6 - Fruit

32. 9 x Raspberries
33. 9 x Strawberries
34. 5 x Plums
35. 3 x Apples
36. 9 x Gooseberries

Class 7 - Home Baking

37. Norfolk Treacle Tart (recipe as supplied)
38. Chocolate Sponge
39. 5 x Sausage Rolls
40. 5 x Cheese Scones
41. 5 x Brownies

Class 8 - Preserves and Pickles

42. 1 x Jar of Strawberry Jam
43. 1 x Jar of Onion Marmalade
44. 1 x Jar of Chutney

Class 9 - Alcohol

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

Class 10 - Handicrafts

47. 1 x Handmade Item (ceramic/wood/metal)
48. 1 x Item of Handmade Jewellery

Class 11 - Art

49. A Painting of a Local Scene (max size A3)
50. A Photograph of Local Wildlife

Class 12 - Sewing/Knitting/Crocheting (Max size 1m x 2m)

51. A Cross Stitch Item
52. A Knitted or Crocheted Toy
53. A Knitted/Crocheted or Sewn Item
54. A Quilted Item

Class 13 - Children (10 years and under)

55. A Magical Garden on a Plate
56. A Lego Animal
57. A Birthday Card

Class 14 - Children (11 - 15 years old)

58. Photograph of your Pet
59. A Bead Bracelet
60. 5 x Cupcakes

Horticulture, Cookery & Craft: Recipe for Norfolk Treacle Tart

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Recipe for Norfolk Treacle Tart in Horticulture, Cookery & Craft Competition - Class 7 - Home Baking.



Ingredients

250g shortcrust pastry

7 tablespoons Golden Syrup

Grated rind and juice of ½ lemon

14g butter, melted

2 tablespoons single cream

2 medium eggs, beaten

Method:

Set oven to 180c/Fan 160c or Mark 4.

Grease a 7 inch flan dish.

Roll out the pastry on a lightly floured surface and line the dish and trim.

Warm the syrup in a saucepan until it 'thins', remove from the heat and then stir in the lemon rind and juice, butter and cream.

Strain the beaten egg into the mixture and combine gently.

Pour into the pastry case and bake for 35 to 40 minutes or until the filling is set and lightly golden.

Serve hot or cold with cream.