

**PLEASE NOTE:**  
THE WAY TO ENTER HAS CHANGED THIS YEAR  
WE ALSO HAVE NEW CLASSES AND AWARDS

# WICKHAMBROOK AND DISTRICT GARDEN CLUB



## GARDEN PRODUCE AND CRAFT SHOW

INCLUDING DISPLAY FROM WICKHAMBROOK SCHOOL

**11<sup>TH</sup> JULY 2026 opens 2pm**  
**FREE SCHEDULE**

Entry forms with accompanying fee to be dropped off between  
1<sup>st</sup> of June 2026 and including 9<sup>th</sup> of July 2026 to locations provided  
or online

**LATE ENTRIES WILL NOT BE ACCEPTED**

Exhibits should be taken to the MSC Hall on Show Day  
between 8.00am and 9.45am for judging to start at 10.00am prompt

# ENTRY FORM

Exhibitors Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Age (if under 14 or young gardener\*) \_\_\_\_\_

Contact details \_\_\_\_\_

Between **1<sup>st</sup> of June 2026 and including 9<sup>th</sup> of July 2026** Entry forms with accompanying entry fee to be deposited in the letterbox of either

**43 Nunnery Green (CB9 8XT), 7 Bunters Rd (CB8 8XY)**

or **Moor Green Farm (CB8 8XS)**

or online at **wanddgc@gmail.com** (when submitted payment method will be provided, once payment clears confirmation will be send out)

**LATE ENTRIES WILL NOT BE ACCEPTED**

**Cottage Garden** (please provide email address) - entry fee **£5**

CG

Entry fee for **All other classes £0.50 each**

1	2	3	4	5	6	7	8	9	10	11
12	13	14	15	16	17	18	19	20	21	22
23	24	25	26	27	28	29	30	31	32	33
34	35	36	37	38	39	40	41	42	43	44
45	46	47	48	49	50	51	52	53	54	55
56	57	58	59	60	61	62	63	64	65	

**Children classes**

65	66	67	68	69	70	71	72	73	74
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**Please double check if you have X the correct box**

**PLEASE NOTE:** your exhibits should be taken to the MSC on the day of the Show and cannot be accepted beforehand

# GARDEN PRODUCE AND CRAFT SHOW

MEMORIAL SOCIAL CENTRE,  
WICKHAMBROOK

11<sup>th</sup> JULY 2026

**Entrance to the Show Free**

## **RULES FOR THE FLOWER SHOW**

1. Any garden produce offered for competition must have been grown by the exhibitor in their own garden or allotment.
2. The Pot Plant must have been in the possession of the exhibitor for not less than three months
3. That, if any exhibitor shows as his/her own, any produce not grown by himself/herself, or uses any means to deceive the Judges, The Committee shall have the power to exclude him/her from exhibiting at any future time. The Committee reserves the right to inspect any garden or allotment before awarding prize.
4. **Horticultural exhibits must be at the Show between 8.00am and 9.45am on the day of the Show for judging to start at 10.00am prompt. No late entries accepted. Cup presentation at 4.00pm. Exhibits to be collected after Cup presentation.**
5. Exhibitors must bring their exhibits in their own dishes or baskets, roots must be clean except where otherwise stated, and in a fit state for exhibition.
6. No exhibitor may win more than one prize in any one Class. The Judges will take into consideration the quality rather than the size of the exhibits.
7. It will be left entirely to the decision of the Judges to grant extra prizes as they think fit.

8. The Committee will not, under any circumstances, be responsible for any loss, damage, or non-delivery of any article exhibited at the Show but will take all reasonable care.
9. Unless there are four exhibits in the Class, Judges will use their discretion as to whether to award a third prize.
10. Any question of status to be determined by Committee
11. All carrots, Beet, Turnip tops, etc. to be NO MORE THAN 4" IN LENGTH
12. Cottage Garden to be entered by the 20<sup>th</sup> of June- to be judged prior to the Show. Exact date to be announced to participants. Results will be presented at the Show. You can enter other classes at the later date.

### COOKERY

13. All food must be home made and baked, no packets or kits to be used.
14. All food must be covered with transparent material i.e. cling film, glass etc.
15. All entries to be presented on clean plates, dish with doily or appropriate board
16. Pastry dishes should not be presented in their baking container
17. If multiple number of items to be entered, make sure that correct number is entered and check for uniformity
18. Plain jars to be used and lids with no trade names. For jams/marmalade use new tops to ensure good seal. Lemon curd has short shelf life therefore is not essential to have a screw top. Make sure that jars are clear of any sticky residue.
19. When recipe provided use knowledge of your own oven and adjust temperature and time accordingly

### HANDICRAFT

20. Handicrafts must Not have been exhibited in a previous Wickhambrook Summer Show.

### SPECIAL CLASS

21. **Open to All - organisations, adults and children**  
To be judged according to age group

# COTTAGE GARDEN

Open to Wickhambrook, Stradishall and Denston

\*Please note Rule 12



## FRUIT, VEGETABLES & FLOWERS

EXHIBITS WILL BE JUDGED ON QUALITY, UNIFORMITY AND DISPLAY

Please read schedule carefully as there have been changes in some classes

\* Please note Rule 11

### Class VEGETABLES

1. Three Potatoes any type
2. \*Three Beets
3. Three Onions
4. Three pods Broad Beans
5. Three Dwarf Beans
6. Three Tomatoes
7. Three pods of peas
8. One lettuce, any variety
9. Three Courgettes
10. Three kinds of salad vegetables

#### 11. Genesis Green Cup

\*Collection of Vegetables, five varieties two of each

12. Four kinds of culinary herbs. Named (In one glass with water)
13. \*Two of any variety, vegetable or fruit, not mentioned in Schedule
14. Heaviest Potato

### Class FRUIT

15. Six Bunches Redcurrants
16. Six Strawberries
17. Six Gooseberries, size
18. Six Raspberries

19. Collection of fruit, three kinds
20. Three sticks of Rhubarb (leaf trimmed)

### **Class EGGS**

21. Three Hens Eggs

### **Class CUT FLOWERS**-not arranged, no oasis to be used

22. Three kinds of herbaceous flowers, in one vase
23. Stems of five different flowers in one container (one of each type)
24. Best collection of flowers from your garden
25. One vase or bowl of sweet peas
26. One vase Floribunda roses. Three stems
27. One Specimen Fragrant Rose (Any variety)

### **28. Clopton Cup**

- Three H.T. Roses (Any variety or varieties)
29. One specimen rose bloom

### **Class PLANTS**

30. A hanging container
31. One pot plant, foliage only
32. One pot plant flowering
33. One fuchsia
34. One geranium in a pot
35. One cactus or succulent in a pot
36. One flowering begonia in a pot
37. A container of flowering plants for outdoors  
(Not to exceed 15-inch diameter)



## **FLOWER ARRANGING**

USING FLOWERS AND FOLIAGE OF YOUR CHOICE

### **Class FLOWER ARRANGING**-oasis can be used

38. MAIN (open to everyone)  
**Celebrating 100 years of Wickhambrook Woman Institute**
39. INTERMEDIATE CLASS  
open to everyone except previous winners of the Elizabeth Rolfe Cup  
**Flower Arrangement in The Shoe**

#### 40. NOVICE CLASS

##### **I Love My Garden**-arrangement in the jug

(You can enter the Intermediate Class and Novice Class in the same year if you wish)

#### 41. Miniature World

A miniature arrangement not to exceed 4" overall.

## COOKERY

### Class COOKERY

42. Chocolate cake (see recipe provided)
43. Wholemeal bread loaf
44. Four Eccles Cakes
45. Four Coconut biscuits 'V' (see recipe provided)
46. Four squares from a decorated tray bake of your choice
47. Spinach, olive and feta tart (see recipe provided)
48. Sourdough baguette
49. Four Bakewell tarts
50. Jar of Strawberry Jam (new lids to ensure good seal)
51. Jar of Marmalade (new lids to ensure good seal)
52. Four decorated cup cakes

#### 53. W.I. Shield

Four Bufton Biscuits (See recipe provided)



\*\*\*\*\*

#### **Chocolate cake** 2lb loaf tin (class 42)

180°C/350°F/gas mark 4

- 125g margarine
- 1 cup of sugar
- ¼ cup of water
- 1 tbspcocoa
- 1 tsp of vanilla extract
- 3 eggs
- 1 cup of plain flour
- 1 tsp of baking powder

Place margarine, water, sugar, cocoa and vanilla extract in the saucepan, heat up to just below boiling point then set aside to cool. Pour out half a cup and keep for glazing. When mixture is cold whisk in egg yolks then add flour with baking powder and whisked egg whites. Pour into lined loaf tin and bake for 40-50 minutes. Cool on the rack and brush with glaze, while cake is still warm.

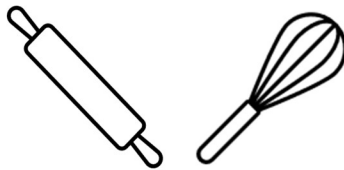
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### **Coconut Biscuits 'V' (Class 45)**

Oven 180°C/350°F/gas mark 4

225g(8oz) self-raising flour  
175g(6oz) margarine  
175g(6oz) caster sugar  
125g(4oz) desiccated coconut  
2 tbsp golden syrup  
½ tsp bicarbonate of soda

Melt the margarine and syrup in a pan and add coconut. Sieve the flour and bicarbonate of soda into the mixture and stir it well. Lastly stir in the sugar. Shape the dough into a 1-inch size balls and place them on greased trays leaving room to spread. Bake them from 12 to 15 minutes.



### **Spinach, olive and feta tart (Class 47)**

180°C/350°F/gas mark 4

#### Pastry

250g plain flour  
¼ tsp fine sea salt  
150g of unsalted butter diced  
1 large egg, yolk and white separated

Put flour, salt and butter in a large bowl, mix until it resembles coarse breadcrumbs.

Add egg yolk and enough cold water to bring together to a ball.

Chill for at least an hour.  
While pastry is chilling prepare the filling.

Grease 9-inch tart tin, roll pastry and line the tin. Chill in the fridge for 5 minutes. Blind bake (using baking beans/dry rice etc.) for 15 minutes take out beans and bake for further 10 minutes. Remove from the oven and brush lightly with egg white to seal the base

## Filling

Small knob of butter splash of oil  
(for frying)  
1 large onion finely diced  
300g spinach (leaves stripped from stalks)  
3 large eggs  
200ml crème fraiche  
200g feta cheese  
100g pitted black olives  
Small bunch of fresh dill  
Salt and pepper to taste

Boil or steam spinach until wilted.  
Drain and refresh in ice cold water.

Once cold drain and squeeze to get rid of excess liquid. Roughly chop and set aside. Fry onions until soft and translucent add spinach and set aside to cool. Beat the eggs in the large bowl stir in the crème fraiche and crumble in feta add cold onion and spinach and half of the olives. Gently combine and pour into the pastry case. Place rest of the olives so they are visible once baked. Bake for about 30 minutes until filling has just set. Remove and leave to cool

\*\*\*\*\*

## **Bufton Biscuits (class 53)**

180°C/350°F/gas mark 4

### Biscuit

150g (5 oz) margarine  
100g (4 oz) granulated sugar  
100g (4 oz) self-raising flour  
1tsp baking powder  
25g (1 oz) semolina  
100g (4 oz) rolled oats  
2 tbsp golden syrup  
1 tsp bicarbonate of soda  
2 tsp milk and pinch of salt

Cream margarine and sugar together until soft and creamy. Sift the flour and baking powder together and add with the semolina, oats, salt and syrup into the creamed mixture. Lastly, add the soda mixed with milk. Mix to form a smooth dough.

Shape into a 1-inch size balls and place on a greased baking sheet leaving room to spread. Bake for 15-20 minutes until they are set. Cool on a wire rack.

### Filing

50g (2 oz) butter  
100g (4 oz) icing sugar  
1 tsp cocoa  
1 tsp coffee

Cream the butter until soft. Gradually add the sifted icing sugar, and cream together. Add the cocoa powder and coffee essence and beat the mixture well. When biscuits are cold, sandwich them together with made cream

# HANDICRAFT

## Class HANDICRAFTS

- 54 Crochet item
- 55 Item made from wood
- 56 Painting, any medium
- 57 A handmade card
- 58 Piece of Jewellery
- 59 Upcycled garden fixture
- 60 Any piece of handicraft not listed above

## Class PHOTOGRAPHY - no larger than 6 x 4 inch

- 61 Photograph - "Farming"
  - 62 Photograph - "Wildlife"
  - 63 Photograph - "Buildings"
  - 64 Photograph - "Flowers"
- 

## SPECIAL CLASS

OPEN TO ALL

\*Please note rule 21

### 65 A Scarecrow

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## CHILDREN'S SECTION

AGE MUST BE STATED To be judged according to age

## Class CHILDRENS GARDENING

- 66 Flower Arrangement in a welly
- 67 Victory Cup**  
Garden on a Plate
- 68 A Model of A Monster  
Using vegetable, fruit and plant material only
- 69 Tallest Sunflower  
Seeds will be provided

## Class CHILDREN'S HANDICRAFTS

- 70 A Bug Hotel
- 71 A flower made from paper
- 72 Lego model
- 73 Diorama in the shoebox
- 74 Any piece of craft not listed above



# SPECIAL AWARDS

## **BANKSIAN MEDAL**

Excluding 2024 and 2025 winners. Presented by the Royal Horticultural Society. Awarded to the competitor who gained the greatest total amount of points in the whole Horticultural Classes

## **BADMONDISFIELD CUP**

given by the late Mr F J Woollard for the highest number of points scored in the Show

## **CLOPTON CUP**

given by the late Mr J Brooks for the best Four Rose Blooms,  
See Class 28

## **ELIZABETH ROLFE CUP**

given by Mr and Mrs Y Neaman for the best exhibit in the Floral Arrangement Classes

## **WILLIAM AITKEN CHALLENGE CUP**

given by the late Sir William Aitken. Will be awarded to the competitor who gains the greatest number of points in classes 42-64

## **MAPEY ROSE BOWL**

given by Col. E V Mapey for the **Wickhambrook and District Garden Club** member gaining the most points in Vegetable and Flower Classes, excluding winner of the BADMONDISFIELD CUP

## **FAMILY CUP**

given by the late Mr and Mrs Butterworth for the family gaining most points in the Show  
(family criteria - parents and children in the same household).

## **GENESIS GREEN CUP**

given by the late Mr S W Calver for the best collection of vegetables, see Class 11

## **WI SHIELD**

for the best exhibit in Class 53

### **CRYSTAL FRUIT BOWL**

given in memory of Mr Robert Medcalf for the most points gained by the exhibitor for Fruit Classes

### **IVY HICKS TROPHY**

awarded to the young person under 14 years gaining the most points in the Children's Section Classes 66-74

### **WORSHIPFUL CO OF GARDENERS**

Two diplomas for excellence in horticulture.

Two certificates for Floral Art.

Two certificates for Novices

### **BAILEY SWEET PEA CUP**

for the best vase or bowl of Sweet Peas in Class

### **\*HELEN LONG TROPHY**

Awarded to the "Young Gardener" (18 or under) gaining most points in the Horticultural Classes (Classes 1-37)

### **UNDERWOOD CUP**

Awarded for the overall best exhibit in the Handicraft Section (Classes 54-64)

### **VICTORY CUP**

Awarded for the overall best exhibit in Class 67 (Children's Section - Garden on a Plate)

### **COTTAGE GARDEN CUP**

Awarded to winning garden from Wickhambrook, Stradishall or Denston

### **\*FLORA CUP**

Awarded for the Best in Show according to people's vote

**\*CERTIFICATES FOR THE BEST SCARECROW** for adult, child and organization

\*New awards



## **Wickhambrook and District Garden Club would like to welcome you as a new member or guest.**

Annual Membership: £15.00 Guests are Welcome: £3.50 per meeting (including refreshments) All events take place in the Wickhambrook W.I. Hall At 7.30pm unless otherwise stated

Please join us at our interesting and enjoyable meetings as below:

### **Programme 2026**

#### **Monday 26th of January**

**Suffolk Hedgehog Hospital**

With Sue Stublej

#### **Wednesday 11<sup>th</sup> of February**

**Three Ways Cowlinge**

Lunch outing

#### **Monday 23rd of February**

**Garden Design from Concept to Completion** with Louisa Gilhooly

#### **Monday 23rd of March**

**Wacky, Weird and Wonderful Vegetables**

With Neville Stein

#### **Monday 27th of April**

**Sowing Hardy Annuals for Summer Colour**

with Jason Breed from Moles Seeds

#### **Saturday 9<sup>th</sup> of May**

**Garden Party at Melford House**

Details T.B.C.

#### **Thursday 14<sup>th</sup> of May**

**Beth Chatto's Garden visit**

Meet at 9.30am in MSC Car Park **£25pp**

#### **Saturday 23rd of May**

**ANNUAL PLANT SALE**

bring your spare plants

#### **Monday 1<sup>st</sup> of June**

**Plant care follow-up for Summer Colour** with Jason Breed

#### **Wednesday 17<sup>th</sup> of June**

RHN Nursery Barrow

Meet at 5.30pm in MSC Car Park **£4pp**

#### **Saturday 11th of July**

**ANNUAL SUMMER SHOW**

show off your garden produce, and craft

#### **Thursday 6<sup>th</sup> of August**

**RHS Hyde Hall Flower Show**

Leave MSC Car Park at 9.15am

Members **£25pp**

Non-members **£40pp**

#### **Monday 28th of September**

**My family and other Irises** with Lucy Skellorn who owns National collection of Foster Irises

#### **Friday 23<sup>rd</sup> of October**

Joint meeting with History Society

**History of the Park Gardens** in Bury

St Edmunds with Martyn Taylor and

**"Bury in Bloom"** project with Chris Wiley

#### **Monday 23<sup>rd</sup> of November**

**AGM**-come along find out what we did this year, and share your ideas for the future

## **WICKHAMBROOK AND DISTRICT GARDEN CLUB COMMITTEE**

<b>PRESIDENT</b>	Joyce Draycott
<b>HONORARY LIFE PRESIDENT</b>	Jackie Fieldsend
<b>CHAIRMAN</b>	Glen Puxley-Pituch (07792269827)
<b>VICE CHAIRMAN</b>	Polly Puxley-Pituch (07588811069)
<b>SECRETARY</b>	Ruth Seal (01440 820631)
<b>TREASURER</b>	Deirdre Smith (01440 820747)
<b>PROGRAMME SECRETARY</b>	Matthew Lawfield (01440 821379)
<b>FLOWER SHOW SECRETARY</b>	Polly Puxley-Pituch (07588811069)

### **OTHER COMMITTEE MEMBERS**

Jackie Merry, Audrey Lawfield, Kay McEvoy, Kathy Cordy, Sally Welsh, Mike Lavelle

**For the latest Wickhambrook and  
District Garden Club News  
join our Facebook group  
by scanning QR code**



You don't have to be Garden Club member to join

**Wickhambrook & District Garden Club Committee  
would like to thank the following sponsors of our  
2026 Schedule**

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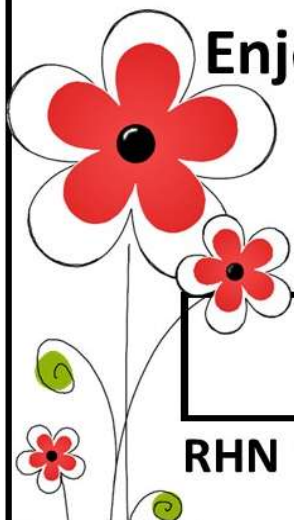
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Our goal is to rescue, rehabilitate and release the hogs back into the wild as soon as they are fit and healthy.

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## **We are looking for new location !**

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If you would like to support us please check our website for more information



To access our website for information or to donate scan code



2 The Hill, Ousden, Newmarket CB8 8TW



# **WICKHAMBROOK SUMMER FETE & FLOWER SHOW**

**Saturday 11<sup>th</sup> July  
1pm - 5pm  
Recreation Ground**

**Lavenham  
Falconry**

**Classic Car  
Show**

**Punch  
& Judy**

**Ballet Shoe  
Workshop Display**

**Circus Workshop**

**BBQ &  
Beer Tent**

**Stalls**

**Inflatables**

**Grand  
Raffle**

**Family  
Dog Show**

**Sports  
for All**

**WI Teas**

**Due to licensing restrictions only drinks purchased  
on the premises are to be consumed on the premises**