



Barney, Fulmodeston & Thursford Food Production Club 85th Year Annual Show

**To be held at the Old School Hall Fulmodeston
Saturday 25th July 2026 at 3.00 p.m.
(Presentation of Prizes at 4.00 p.m.)**

FREE ADMISSION

TOMBOLA, REFRESHMENTS

Conditions of acceptance of entries

Only one entry per class per household. Young persons under 12 may submit one entry whether or not their family are club members into each of the Young Person's Classes. All classes are free to members.

Young persons classes are free to member households and to non-members. Classes 50-51 are also open to non-members on payment of a fee.

Please Note: All flowers, vegetables, fruit and eggs in classes 1 to 30 must have been grown in the exhibitor's own garden or allotment. Pot plants must have been in the exhibitor's possession for at least three months. Exhibits for domestic and handicraft classes must be home made.

The Judges will class all entries according to merit, having regard for the schedule and the accompanying notes, but will withhold or modify any prize, if the exhibit is considered undeserving of the prize offered. The Judges' decision is final.

Each exhibitor is responsible for staging their entry, in cooperation with the appointed stewards, and must provide a suitable receptacle. The committee do not hold themselves responsible for loss or damage of these items.

Exhibits are to be registered for entry between 11.00 a.m. and 12.45 p.m. on the day of the show. The committee reserve the right to refuse any entry. Judging will commence at 1pm and the Public will have access at 3pm.

All exhibits should be removed after the Prizegiving. Any exhibit not collected by 4.30pm will be deemed to be the property of the committee to dispose of as they see fit.

Proceeds from the show will be for the funds of the Food Production Club.

Exhibitors are reminded that deviation of any entry from the schedule and notes in quantity, description or variety will render the entry void.

Schedule of Vegetables and Flowers

Guidance Notes - Flowers

A Vase is a container of greater height than width.

A bowl is a hollow, rounded, cup shaped container, of greater width than height.

Flowers should always be fresh (except in class 3), and where stated number/size/type should be adhered to.

- 1.* Vase of flowers & foliage, flowers to be of one colour only – (no limit to the number of varieties of flower or shades of the same colour)
2. A small arrangement (not more than 15cm/6” in any direction) of flowers of any kind.
3. Outdoor door decoration made of flowers and greenery – fresh or dried or a mixture – suitable for hanging on a door during summer. Maximum dimensions 24”x12”/60cmx30cm
- 4.* An arrangement of flowers in an unusual container.
5. An arrangement of roses.
6. A vase of not more than 12 stems of sweet peas. (No foliage)
7. A single stem with more than 1 flower (includes flower buds).
- 8.* An arrangement of foliage in a vase or bowl. **No flowers**
9. A Foliage pot – between 2 and 5 plants in the pot. Indoor or outdoor
10. A single flowering pot plant. Indoor or outdoor.
11. A pot containing a single cactus or succulent (maximum 30cm/12” in any direction).
12. A garden on a dinner plate (to include living plants, edible or non-edible; may include art or other elements you would find in a garden). Dinner plate maximum diameter/length of any side 28cm/11”

* **Arrangements should be a maximum of 60cm/24ins in any dimension**

Guidance notes – Vegetables and Fruit

All ROOT CROPS should be washed and free from blemishes. **ROOTS** should be gently washed with a sponge and clean water but do not scrub.

BEANS should have at least 6mm (¼ inch) of **STALK**. Do not handle the pods as this marks them

TOMATOES should have the **STALK** attached

ONIONS should have the tops tied. Do not overskin them.

All FRUIT should be fresh, not polished, and have the **STALKS** or **CALYX** intact **ALL SELECTIONS** should be of the same variety. The judge will look for similarity in size and shape

13. Three pods of peas, with short stalks.
14. Two heads of garlic – same variety
15. Three potatoes – cleaned, same variety.
16. Three onions (red or white) roots trimmed, tops cut to 15cm/6”. and tied in a bunch.
17. Three carrots, with 8cm/3” of top
18. Three courgettes, no more than 15cm/6” long
19. 1 cucumber with stalk attached.
20. Three beetroot, with 13cm/5” of top, tied in a bunch.
21. Three French or climbing beans, with short stalks.
22. Three runner beans, with short stalks.
23. Three sticks of rhubarb with approx 7-8cm/3” of stem remaining
24. A small bowl (max diameter 15cm/6”) containing edible flowers – no herbs
25. Collection of vegetables displayed in a basket, 5 kinds, judged on quality and arrangement.
26. Three tomatoes with calyx. of same variety
27. Collection of salad items in a dish, 4 kinds judged on quality and arrangement (salad potatoes are acceptable)
28. A dish of fruit, two kinds red, black & white currants will be accepted as different kinds.
- 29.* Collection of culinary herbs of your choice in a vase.
30. Three hen eggs.

Exhibitors are encouraged to display the **variety** of their vegetables

Schedule of Domestic Classes

31. A plate of three Brownies to own recipe (attach your recipe)
32. A jar of strawberry jam – include date when made.
33. Three fruit turnovers with puff pastry (bought or home-made pastry)
34. A carrot cake to recipe in this Schedule
35. Jar of chutney – include date when made.
36. Three Norfolk shortcake to recipe in this schedule
37. 1 white wheat flour loaf
38. Three cheese scones – to own recipe (attach your recipe)
39. Three peanut butter cookies to recipe in this schedule
40. A plain glass bottle of fruit flavoured gin-based liqueur to own recipe
41. A plain glass bottle of raspberry cordial, to own recipe. Attach your recipe – include date when made

34. Carrot Cake From Sam Sterns “Eat Vegetarian”

Ingredients

Cake

- | | |
|---|----------------------------|
| 175g / 6oz caster sugar | 1 tsp ground cinnamon |
| 2 tbsp honey | ½ tsp salt |
| 250ml / 8 fl oz sunflower oil | grated rind of ½ - 1 lemon |
| 3 large eggs | squeeze lemon juice |
| 175g / 6oz self-raising wholemeal flour | |
| 300g / 10oz grated carrot | |
| 150g / 4 – 5oz pecans / walnuts chopped | |

Topping

- | | |
|--|----------------------|
| 175g / 6oz cream cheese | juice of ½ - 1 lemon |
| 110 – 175g / 4 – 6oz icing sugar, sifted | |

Method

Preheat oven to 180C / Gas mark 4. Grease and line base and sides of 20cm / 8” circular tin.

Tip sugar, honey and oil into a bowl. Beat well with a wooden spoon / balloon whisk. Add eggs, one at a time, beating between additions.

Sift in flour. Add cinnamon, salt, lemon rind and juice, carrots, nuts. Fold lightly together. Tip mix into tin.

Bake for 1 hour (skewer should come out clean). Cool in tin for 15 minutes.

Turn out onto rack. Cool.

Make topping: beat cream cheese to soften. Add icing sugar and lemon juice gradually. Spread over cooled cake.

36 Norfolk Shortcake - (Makes 8 triangles)

Ingredients:

- | | |
|--|----------------------------|
| 450g / 1lb self-raising flour | 175g / 6oz unsalted butter |
| 160g / 5½ oz sugar | 275g / 9½ oz mixed fruit |
| 1 large egg (keep a little back for glazing) | |
| Milk to bind | castor sugar for topping |

Method:

Preheat oven to 190C, Gas mark 5

In a large bowl rub the butter into the flour until you have breadcrumbs, then stir in the sugar, fruit and most of the egg. Bind into a dough ball with a little milk.

Roll out the dough on a lightly floured surface to 1”/2.5cm thick. Cut into equal sized pieces. Glaze with remaining egg and sprinkle with sugar. Bake for approximately 20 minutes

39. Peanut Butter Cookies – (Makes 18 cookies)

Ingredients:

- | |
|-----------------------------------|
| 250g / 9oz crunchy peanut butter |
| 200g / 7oz soft light brown sugar |
| 1 egg |

Method:

Preheat oven to 160C / Gas mark 3

Beat together all ingredients, roll into small balls (makes about 18)

Press lightly with a fork onto a lined baking tray

Bake for around 12 – 15 minutes

40. Fruit-flavoured gin-based liqueur

You may use any fruit to flavour the gin.

The gin must have been matured for at least 2 months prior to the Show

The liqueur must be labelled with the date the liqueur was made and the fruit used.

Schedule of Handicraft Classes.

(All items must not previously have been shown)

42. Maximum A4 size – A picture made of any materials to celebrate 85 years of the Barney, Fulmodeston & Thursford Food Production Club
43. A painted stone.
44. A hand made Hot Water Bottle cover – to be displayed over your Hot Water Bottle
45. A knitted or crocheted item to wear.
46. A sewn item for any purpose (attach definition of use)
47. Best dressed teddy bear.
48. Bug hotel made of any material – maximum size 18” /45cm in any direction
49. A homemade item of wood.

For entries 42 to 49 please attach a small label indicating whether the item was made to a published pattern or an original design.

OPEN TO ALL Free to members; Non-members fee £2 per entry

1 entry per person per class

50. Upcycling - A homemade item -ie creating or adapting an existing product into something that prevents it becoming waste
51. Photograph - A mounted labelled photograph which must include a Tractor – provide an approximate location where the photo was taken

Young person (12 and under) No charge

52. A decorated box
53. 2 rainbow-coloured iced buns -buns can be bought or homemade

50: A homemade item upcycling – a definition

Upcycling is the practice of creating a usable product from waste or unwanted items or adapting an existing product in some way to add value. Just about anything can be used: Wine bottles, cans, newspapers, milk cartons, tyres, suitcases, jeans, etc If you no longer have a use for it, upcycle it. Examples of upcycled items are: a scarecrow, bird house, handbag, child's toy, stretching out a wire clothes hanger then tying strips of a material around it to make a wreath – this list is not exhaustive, just suggestions

Presentation of prizes at 4.00 p.m.

The Coronation Cup

Awarded to the household gaining the most points in classes 1 - 51.

The Garden News Shield

Awarded to the household gaining the most points in classes 1 - 12 (Excluding the Coronation Cup winners).

The Jubilee Cup

Awarded to the household gaining the most points in classes 13 - 30 (Excluding the Coronation Cup winners).

The Anniversary Rose Bowl

Awarded to the household with the most outstanding exhibit in classes 1 - 12.

Diamond Jubilee Cup

Awarded to the household with the most outstanding exhibit in classes 13 - 30.

The Sadler Salver

Awarded to the household with the best exhibit of sweet peas. (Class 6)

Star Baker Apron

Awarded to the household with the most points in classes 31 - 41

The Craft Cup

Awarded to the household with the most points in classes 42 - 51.

Young Person's Challenge Cup

Awarded to the young person with the most points in classes 52 - 53

Prizes: 1st = £3, 2nd = £2, 3rd = £1 for all classes