

WICKHAMBROOK AND DISTRICT GARDEN CLUB







SUMMER SHOW

INCLUDING DISPLAY FROM WICKHAMBROOK SCHOOL

12th July 2025 opens 2pm

FREE SCHEDULE

DON'T FORGET TO TAKE YOUR
COMPLETED ENTRY FORM TO THE W.I. HALL

Between 6.30pm and 8.30pm on Wednesday 9th July 2025

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.

Exhibitors Name	
Address	 ENTRY
	 FORM
and age (if under 14)	

ENTRY DATE

Wednesday 9th July 2025 between 6.30pm and 8.30pm

Entry fee must accompany form.

Please tick the class no. box for each of your entries and hand in this form to the Secretary at the W.I. Hall on **Wednesday 9th July 2025 between 6.30pm and 8.30pm**.

No entries will be accepted after this date.

Entries are 50p each.

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

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	66				

Please tick or x the relevant box for your Class Entries



MEMORIAL SOCIAL CENTRE, WICKHAMBROOK SUMMER SHOW 12th JULY 2025

Entrance to Flower Show - Free

PRESIDENT Mrs J. Draycott

HONORARY LIFE Mrs J. Fieldsend

PRESIDENT

CHAIRMAN Mrs J. Merry (01440 820555)

VICE-CHAIRMAN Mr G. Puxley-Pituch (0779 226 9827)

TREASURER Mrs D. Smith (01440 820747)

SHOW SECRETARY Mrs P. Puxley-Pituch (0758 881 1069)

SECRETARY Mrs R. Seal (01440 820631)

COMMITTEE

Mrs J. Draycott, Mrs J. Merry, Mrs R. Seal, Mrs D. Smith, Mrs P. Puxley-Pituch, Mrs A. Lawfield, Mr G. Puxley-Pituch, Dr M. Lawfield, Mr R. Merry

FLOWER SHOW SUB-COMMITTEE MEMBERS

Mr A. Cordy, Mrs K. Cordy



RULES FOR THE FLOWER SHOW

- 1. Any garden produce offered for competition must have been grown by the exhibitor in his/her 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







Exhibits will be judged on Quality, Uniformity and Display

FRUIT, VEGETABLES & FLOWERS

OPEN CLASSES

THERE HAVE BEEN CHANGES IN THE NUMBER OF ENTRIES IN SOME CLASSES, SO PLEASE READ SCHEDULE CAREFULLY

* Please note Rule 11

Class VEGETABLES

1 Three Poto	ıtoes any ty _l	ре
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- 2 *Three Beet
- 3 Three Onions
- 4 Three pods Broad Beans
- 5 Three pods Dwarf Beans
- 6 Three Tomatoes
- 7 Three pods of Peas
- 8 One lettuce, any variety
- 9 Three Courgettes
- 10 Three kinds of salad vegetables

(two or more of each)

Genesis Green CupCollection of vegetables, three kinds, no salads

- 12 Four kinds of culinary herbs. Named, In one glass with water
- 13 Two of any variety, vegetable or fruit, not mentioned in Schedule (i.e. two peppers, two apples)

Class FRUIT

14 Six Bunches of Currants

15 Six Strawberries

16 Six Gooseberries, size

17 Six Raspberries

18 Collection of fruit, three kinds

19 Three sticks of Rhubarb (leaf trimmed)



Class EGGS

20 Three Eggs

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

- 21 Three kinds of herbaceous flowers, in one vase
- 22 Stems of five different flowers in one container (one of each type)
- 23 Best collection of flowers from your garden
- 24 One vase or bowl of sweet peas
- 25 One vase Floribunda roses. Three stems
- 26 Clopton Cup Three H.T. Roses. Any variety or varieties
- 27 One specimen rose bloom

Class PLANTS - with saucer (clean base)

- 28 A hanging container
- 29 One pot plant, foliage only
- 30 One pot plant flowering
- 31 One fuchsia
- 32 One geranium in a pot



- 33 One cactus or succulent in a pot
- 34 One flowering begonia in a pot
- 35 A container of flowering plants for outdoors. Not to exceed 15 inch diameter



COTTAGE GARDEN

Class

36 Open to Wickhambrook Stradishall and Denston

FLOWER ARRANGING

Using flowers and foliage of your choice

Class FLOWER ARRANGING

37 MAIN (open to everybody)Commemorating the end of the War

38 INTERMEDIATE CLASS

(open to everyone except previous winners of the Elizabeth Rolfe Cup)

Ikebana

39 NOVICE CLASS Single colour arrangement

* You can enter the Intermediate Class and Novice Class in the same year if you wish.

40 Miniature World

A miniature arrangement not to exceed 4" overall.



CHILDREN'S SECTION

AGE MUST BE STATED

NOTE: To be judged according to age

Class

- 41 Flower Arrangement in Mug
- 42 Garden on a Plate
 (Victory Cup to be awarded for best exhibit)
- 43 **A Model of a Monster**Using vegetable, fruit and plant material only

COOKERY

Open to All

NOTE: No packets or kits to be used. All food must be home made and baked. All food must be covered for exhibition.

Class COOKERY

For the W.I. Shield

White bread (see recipe provided) 44 Three egg chocolate sponge 45 (with buttercream, not decorated) 4 custard tarts (see recipe provided) 46 4 shortbread fingers 47 4 squares from a decorated tray bake of your choice 48 Cheese and onion quiche (no larger than 6 inch) 49 50 4 coconut macaroons Jar of lemon curd (new lids to ensure good seal) 51 52 4 carrot muffins Tea loaf in 2lb tin (sponsored by Wickhambrook W.I.) 53







RECIPE FOR WHITE BREAD (class 53)

(2lb loaf tin)

425-450g of strong white flour 255ml of lukewarm water 20ml of oil ½ tbsp of active dried yeast 1 tsp of salt ltbsp of sugar

Combine water, sugar and yeast and let is stand until mixture is frothy. Add oil, salt and stir in flour 100g at the time until stiff dough is obtained. Transfer dough to a floured surface and knead until is smooth and elastic.

Place the dough in a large, greased bowl cover with plastic bag and leave until doubled in volume 2-3 hours. Grease your tin. Punch dough shape in to loaf and place in a tin sim down. Cover and let it rise in a warm place until almost doubled in volume, around 45 minutes

Preheat oven to 375oF/190 oC/gas mark 5

Score the top and bake until firm and brown for 45-50 minutes.

Turn out and tap, if it sounds hollow, loaf is done. Cool on the rack.







RECIPE FOR CUSTARD TARTS (class 46)

Makes 18

Pastry:

175g plain flour 50g butter 50g lard 1 egg yolk 12.5g caster sugar 2 tsp cold water

Filling:

2 eggs25g caster sugar300ml of hot full fat milkGrated nutmeg

Pastry

Put flour into the bowl, add butter and lard cut into small pieces and rub with fingertips (or use food processor) until mixture resembles fine breadcrumbs. Mix egg yolk sugar and water together, stir into dry ingredients and bind them together. Roll out pastry and using 3inch(7.5cm) cutter, cut out 18 rings and line bun tins. Chill in a fridge for 30 minutes.

Filling

Beat the eggs and sugar together until blended, pour into hot (not boiling milk) stirring all the time. Pour the mixture carefully into the pastry cases and grate nutmeg over the top. Bake in 220oC/425oF/ gas mark 8 for about 10 minutes (until pastry has set) then reduce heat to 160oC/375oF/Gas mark 3 for about 30 minutes (until custard is set)







HANDICRAFT

Handicrafts must not have been exhibited in a previous Wickhambrook Show.

Class HANDICRAFTS

- 54 Piece of Knitting
- 55 Item made from wood
- 56 Painting, any medium
- 57 A handmade card
- 58 Any piece of handicraft not listed above

Class PHOTOGRAPHY - no larger than 6 x 4 inch

(mount will be provided at registration)

- 59 Photograph "Landscape"
- 60 Photograph "Happy days"
- 61 Photograph "Favourite Animal"
- 62 Photograph "Water"

CHILDREN CRAFT: AGE MUST BE STATED

NOTE: To be judged according to age

Class CHILDREN'S HANDICRAFTS

- 63 A decorated flowerpot
- A decorated homemade animal shaped biscuit (to be judged on decoration only)
- 65 Lego model
- 66 Any piece of craft not listed above



SPECIAL AWARDS



BANKSIAN MEDAL

Excluding 2023 and 2024 winners. Presented by the Royal Horticultural Society. Awarded to the competitor who gained the largest total amount of points in Prizes 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 26

ELIZABETH ROLFE CUP

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

A SILVER CUP - WILLIAM AITKEN CHALLENGE CUP

given by the late Sir William Aitken. Will be awarded to the competitor who gains the most number of points in classes 44 - 62

MAPEY ROSE BOWL

given by Col. E V Mapey for the **Wickhambrook Horticultural Society 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 all competitions on Show Day (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



SPECIAL AWARDS



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 41 - 43 and 63 - 66

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 lady gaining most points in the Horticultural Classes for vegetables and flowers

UNDERWOOD CUP

Awarded for the overall best exhibit in the Handicraft Section (Classes 53 - 61)

VICTORY CUP

Awarded for the overall best exhibit in Class 42 (Children's Section - Garden on a Plate)

COTTAGE GARDEN CUP

Awarded to winning garden from Wickhambrook, Stradishall or Denston

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

Annual Membership: £10.00

Meetings: £2.00 (including refreshments) Guests are Welcome: £3.50 per meeting All events take place in the Wickhambrook W.I. Hall At 7.30pm unless otherwise stated

Please come along to one of our interesting and enjoyable meetings as below:-

PROGRAMME 2025

Monday 27th January IN THE GARDEN WITH WILLIAM MORRIS

Fiona Rose
Gardens were a very influential part of his art

Monday 24th February
THATCHING A BRIEF INTRODUCTION

Chris Dodson

The perfect cottage garden has a thatched roof, doesn't it?

Monday 24th March DRY SHADE

Simon McWilliams
Plants to fill those awkward corners

Monday 28th April GARDEN DESIGN from CONCEPT to COMPLETION

Louisa Gilhooly (on behalf of PERENNIAL, the gardeners charity)

What we should have done at the start!

Saturday 24th May

PLANT SALE at 10am

Bring your spares and buy some real bargains

Monday 2nd June AURICULAS, A HISTORY OF THIS POPULAR LITTLE PLANT

Luci Skinner is a very experienced horticulturalist

Thursday 19th June ASHFIELD GREEN FARM WALK

6pm. See the crops, woodland

and conservation work followed by wine and cheese with the Draycott family

Monday 30th June SHOW PREPARATION

How to get the best results, details TBC

Wednesday 9th July ENTRIES FOR FLOWER SHOW

7pm at the W.I. Hall

Saturday 12th July SUMMER FLOWER AND PRODUCE SHOW

at Wickhambrook Fete

Thursday 31st July ALL DAY OUTING TO HYDE HALL FLOWER SHOW

Comfy Neals Coach with good A/C £25. Free entry for Garden Club Members Non-members pay £15.85 admission Depart MSC car park 9.15am Back before 6pm

Monday 11th August SUNSHINE & GREEN

Visit to this vegetable-box provider in Cavendish Car share TBA from MSC car park 5.30pm Tea & Cake £5.00

Monday 22nd September ROSE GROWING MADE EASY

Simon White from Peter Beales Nursery THE expert on roses comes to speak to us again

Monday 27th October THE DRY GARDEN AT HYDE HALL

Ian Bull

lan is the Garden Manager there, so this is the perfect follow up to our Summer Outing

Monday 24th November ANNUAL GENERAL MEETING

With wine & cheese, etc and a quiz Please come and join us

Wickhambrook and District Garden Club

Meetings- last Monday of the month at 7.30pm in Wickhambrook WI Hall

For membership and most up to date information join our Facebook group by scanning QR code



(You don't have to be Garden Club member to join Facebook group)

WICKHAMBROOK AND DISTRICT GARDEN CLUB

The Committee of the Wickhambrook and District Garden Club would like to thank the following sponsors of our 2025 Schedules

Wickhambrook WI Hall Cemetery Rd CB8 8XR

Ideal for parties, gatherings, events, exercise classes



£10/hour

For more information contact

Jackie Fieldsend on 01440 820108

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Wickhambrook

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The vineyard was established in 2012 with Pinot Noir and Bacchus and, more recently, Cabernet Noir

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Saturday 12th July 1pm - 5pm Recreation Ground

Fens Falconry Display

Classic Car Show Newmarket Town Band

Ballet Shoe
Workshop Display

Wickhambrook Primary Academy

Stalls

Inflatables

Grand Raffle

Beer Tent

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