NORTH ELMHAM GARDENING CLUB

ANNUAL SHOW 2026

SATURDAY 8TH AUGUST

MEMORIAL HALL, NORTH ELMHAM

94TH ANNUAL SHOW SCHEDULE

FREE ENTRY TO MEMBERS
NON MEMBERS 20p PER EXHIBIT

Staging of exhibits 9am-10.45am
Judging commences 11.15am
Public entry for viewing 2.00pm
Winners presentations 3.00pm
Auction/sale of exhibits 3.30pm

REFRESHMENTS & RAFFLE

The aim of our show is for people to come together to celebrate their hobbies and have fun. The following rules and guidelines are designed to give structure to the show and support the very difficult task of judging.

RULES

- Maximum of two entries per class per exhibitor.
- No exhibitor may move or otherwise interfere with another exhibits. Exhibits may only be moved by a Committee Member.
- All exhibits must be staged by 10.45am and exhibitors will be asked to leave the hall.
- Any exhibits not removed from display will be sold at the end of the Show, with proceeds to Club funds.
- Judges decision is final, complaints and comments will be recorded by Club Officials and addressed in relation to future shows.
- No responsibility can be accepted for damage to exhibits, containers, or any loss regardless of cause.

JUDGES HINTS

The following are included to give exhibitors an idea of what the judges are looking for.

Vegetables & Fruit

- Judges compare uniformity of size, shape, condition, colour, evenness of colour and roma. If more than one item is specified in the class then uniformity of each item and the group are conidered.
- Absence of damage caused by disease, pests or bacterial infections, over or underwatering.
- If specifically specified in the schedule the exhibit is correctly labelled.

Flowers & Plants

- Uniformity of size of blooms and aroma.
- Absence of damage to blooms and foliage caused by disease or pests or watering issues.

Flower Arrangements

- Visual impact, creativity, design, technical skills and the interpretation of the brief will be considered

Baking

- All pastry must be homemade.
- Similarity of size, length and width in classes requiring more than one exhibit.
- Evenness of colour and bake, texture.
- Taste and aroma, level of seasoning.
- Filling combination.
- Decoration and presentation.

Jams, Preserves & Pickles

- Cleanliness of jar and lid (no drips or runs).
- Taste, aroma, texture, colour and clarity.
- Distribution and eveness of contents throughout the jar.

POINTS

Points are awarded in each class accordingly:

1st place = 5 points
2nd place = 2 points
3rd place = 1 point

Best in Show = 5 bonus points.

TROPHY & CUP WINNERS

Cups are held by the winners for 11 months and remain the property of North Elmham Gardening Club. They must be returned in a clean and undamaged condition to the Gardening Club Chairman in July 2026. Non-members awarded a cup will need to provide proof of identity and provide an email address and verified mobile number. All cup holders must inform the Chairman if they change their address or if cups/ trophies are lost or damaged.

MOST POINTS

Kerrison Cup	Most Points Classes 1–25	Vegetables & Fruit
Janet Sinclair Cup	Most Points Classes 27–39	Flowers & Plants
Seamans Challenge Cup	Most Points Classes 40–44	Jams, Preserves & Pickles
J.Hitchcock Vase	Most Points Classes 45–50	Baking
David Sinclair Trophy	Most Points Classes 51–54	Photography & Art
Cathedral Plate	Most Points Classes 55–58	Handicrafts

BEST EXHIBIT

Gardeners Cup	Classes 1–13	Vegetables
Hastings Cup	Classes 14–25	Vegetables
Memorial Hall Trophy	Classes 27–30	Flower Arrangements
Railway Tavern Cup	Classes 31–36	Flowers
Wensum Cup	Classes 37–39	Plants

Eastgate Cup	Classes 40–44	Jams, Preserves & Pickles
Delia Cup	Classes 45–50	Baking
Marsh Cup	Classes 51–52	Photography
Jessica Cup	Classes 53–54	Art
Gerald Cup	Classes 55–58	Handicrafts

SPECIAL CUPS

Countrysiders Cup	Most Points Classes 61–64	8–16 years
Special Class Cup	Heaviest Potato	Class 26
Caley Cup	Members Annual Competition	

OVERALL WINNER

Memorial Challenge Cup	Most Points in Show

RECIPE 2026: CLASS NO. 50

DUNDEE CAKE

Ingredients

150g (5 oz) butter, at room temperature, plus extra for greasing

150g (5 oz) light muscovado sugar

3 eggs

250g (8 oz) plain flour

1 tsp baking powder

175g (6 oz) sultanas

90g (3 oz) currants

90g (3 oz) raisins

60g (2 oz) glacé cherries, quartered, rinsed, and dried

60g (2 oz) chopped mixed candied peel

2 tbsp ground almonds

grated zest of 1 large lemon

60g (2 oz) whole almonds, blanched and halved, to decorate

Method

1. Lightly butter a deep 20 cm (8 in) round loose-bottomed cake tin and line the bottom with greaseproof paper.

2. Combine the butter, sugar, eggs, flour, and baking powder in a bowl and beat for 2 minutes or until well blended. Stir in the fruit, mixed peel, ground almonds, and lemon zest.

3. Spoon the mixture into the prepared tin. Level the surface and arrange the halved almonds neatly in concentric circles on top.

4. Bake in a preheated oven at 160°C (140°C fan, Gas 3) for 1½ hours or until well risen, golden, and firm to the touch. A fine skewer inserted into the middle of the cake should come out clean. Cover the cake with foil halfway through baking if it is browning too quickly.

5. Leave the cake to cool in the tin for a few minutes, then turn out on to a wire rack and leave to cool completely. Store in an airtight container for about 1 week before eating.

Mary Berry Recipe

CLASS	DETAILS	QTY
VEGETABLES & FRUIT		
1	Runner beans (with stalk intact)	5
2	The longest runner bean (with stalk intact)	1
3	French beans, climbing (with stalk intact)	5
4	French beans, dwarf (with stalk intact)	5
5	Truss of tomatoes ripe/ripening (any variety)	1
6	Tomatoes medium/large ripe (minimum diameter 3.5 cm) calyx attached	5
7	Cherry tomatoes ripe (maximum diameter 3.5 cm) calyx attached	5
8	Courgettes, straight with or without flower (maximum length 15 cm)	3
9	Courgettes, round with or without flower	3
10	Cucumber	1
11	Cucumber, ridge	1
12	Sweet peppers, any colour, one variety	3
13	Chillies	3
14	Onions ripened, tops tied, roots trimmed	3
15	Shallots, pickling (max diameter 3 cm)	5
16	Shallots large, ripened, tops tied, roots trimmed	5
17	Carrots, foliage trimmed to 7 cm	5
18	Beetroot, foliage trimmed to 7 cm	4
19	Lettuce, stem left on	1
20	Potatoes, one variety - variety must be clearly labeled	3
21	Garlic bulbs	3
22	Four kinds of culinary herbs, named	
23	Misshapen fruit or vegetable	1
24	One variety of soft fruit on a plate	7
25	Any other fruit on a plate	3
26	Heaviest potato (any variety)	1
FLOWERS & PLANTS		
FLOWER ARRANGMENTS		
27	Corsage, plant material must be home grown	
28	Flower arrangement in a cup & saucer, plant material must be home grown (no oasis)	
29	Floral design incorporating an unusual container (no oasis), bought flowers can be included	
30	Hand-tied foliage arrangement in a jam jar, plant material must be home grown	
GARDEN FLOWERS - DISPALYED IN GARDENING CLUB VASES		
31	A single-stem rose (one bloom)	1 stem
32	Flowers grown from bulbs, corms, or rhizomes - one variety	3 stems
33	Any 5 perenials	5 stems
34	Dahlias	3 stems
35	Sweet peas	5 stems
36	Cosmos	3 stems

CLASS	DETAILS		QTY
HOUSE PLANTS			
37	Cactus or succulent in a pot		
38	Foliage house plant		
39	Flowering house plant		
DOMESTIC SECTION			
JAMS, PRESERVES & PICKLES			
40	Jar of raspberry and redcurrant jam	Displayed in clear plain glass jars with a plain lid, No advertising or writing should be seen on the jar or lids. Labelled with contents and date made	
41	Jar of orange marmalade		
42	Jar of lemon curd		
43	Jar of green tomato chutney		
44	Jar of a pickled vegetable, any vegetable, one variety		
BAKING			
45	Sausage rolls (approx. 7.5 cm length)	Displayed on a white plate, covered in clingfilm	3
46	Cheese scones		3
47	Vienesse Finger dipped in chocolate		3
48	Apple & cinnamon muffins		3
49	A no bake lemon cheese cake		
50	Recipe - Dundee Cake, see 3 page		
PHOTOGRAPHY			
51	Shadows	Must NOT have been entered in previous years. Photos MUST be 7x5in (18x13 cm) and mounted onto white card measuring 9x7in (23x18 cm).	
52	A Bumper Crop		
ART			
53	A Christmas card	Any art media can be used.	
54	"Under the Sea" collage (max. size A3 - 42x29.7 cm)		
HANDICRAFTS			
55	A knitted handbag		
56	Crochet animal stuffed toy		
57	Patchwork tote bag		
58	Cross-stitch or embroidered sewing needlebook		
CHILDREN - UNDER 8 YEARS			
59	Decorated hard-boiled egg in an egg cup		
60	A face made from vegetables glued to a paper plate		
CHILDREN AGED 8-16 YEARS			
61	Dragon picture, any material, (max. size A3 - 42x29.7cm)		
62	A vehicle made from lego (original design not a from a kit)		
63	Mini garden in a seed tray		
64	Rockie road bars		3

NORTH ELMHAM GARDENING CLUB

ANNUAL SHOW 2026

ENTRY FORM

REGISTERING ENTRIES

To ensure everything runs smoothly on the morning of the show and to help us plan for space accordingly, we kindly request that ALL competitors submit their completed forms in advance from Monday 3rd August and by 5pm on Thursday 6th August, 2026.

Completed entry forms and fees (children and gardening club members free, non-members 20p per exhibit) should be placed in an envelope and delivered to either:

Ray Norman, 40 Cathedral Drive, North Elmham, NR20 5JH

Or

Sarah Felton, 91 Eastgate Street, North Elmham, NR20 5HE.

Tickets for each exhibit will be ready for collection from the Memorial Hall on the morning of the show between 9.00am–10.45am.

There will be an opportunity for the odd one or two exhibits to be registered on the morning of the show.

Good luck everyone.

Name:..... Gardening Club Member: Yes/No

Address: .....

Mobile No: .....Email Address: .....

Please mark the NUMBER of entries for each class (MAX 2 per person) in boxes below

Class No.	**1**	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**	**11**	**12**	**13**	**14**
No. of Entries														
Class No.	**15**	**16**	**17**	**18**	**19**	**20**	**21**	**22**	**23**	**24**	**25**	**26**	**27**	**28**
No. of Entries														
Class No.	**29**	**30**	**31**	**32**	**33**	**34**	**35**	**36**	**37**	**38**	**39**	**40**	**41**	**42**
No. of Entries														
Class No.	**43**	**44**	**45**	**46**	**47**	**48**	**49**	**50**	**51**	**52**	**53**	**54**	**55**	**56**
No. of Entries														
Class No.	**57**	**58**	**59**	**60**	**61**	**62**	**63**	**64**						
No. of Entries														

Entry Fee Total Enlosed £..... CASH ONLY PLEASE

(Gardening Club Members and under 16's free; non-members 20p per exhibit)