

Aylburton Flower & Vegetable Show 2025



Please join us at Aylburton Village Hall

Saturday 6th September

Hall open for entries 9am—12pm

Hall open for results and viewing 1.30pm

NEW FORMAT FOR 2025

This year there will be no auction in the evening. All entries to be collected by entrants between 3.30 and 4.30pm, after which time any remaining items will be given away or composted.

THIS YEARS RAFFLE IS KINDLY SPONSORED BY THE GEORGE HOTEL AND OTHER LOCAL BUSINESSES:

Prizes include: £100 cash prize donated by Mr Roy Thomas, 5 x Carvery for 2 people at The George Hotel Aylburton, a voucher for The Forest Brewery, plus prizes from Coinros Nursery, The Dressing Room in Lydney, The Netherend Inn

TICKETS WILL BE AVAILABLE TO BUY BEFORE AND ON THE DAY FROM COMMITTEE MEMBERS AND WILL BE DRAWN IN THE HALL AT 2.30PM

Vegetable Section Open Classes

1	POTATOES	5 Any variety—washed
2	RUNNER BEANS	6 - with stalks
3	BUTTERNUT SQUASH	Any variety
4	GOURDES	Any variety—washed
5	CABBAGE	Any variety - washed
6	CUCUMBERS	Pair
7	CARROTS	3 Any variety - washed
8	BEETROOT	3
9	SHALLOTS	9 Any variety
10	DISH OF TOMATOES	6 Any variety
11	LEEK Mervyn's Leek Challenge Trophy	3 of, pot or blanched
12	LETTUCE	2 any variety - washed
13	ONIONS	3 from seed, roots trimmed
14	ONIONS	3 from sets, roots trimmed
15	1 TRUSS of TOMATOES	Any variety
16	SWEETCORN	2 cobs
17	DISPLAY HAMPER	Variety of vegetables displayed in hamper

Extraordinary Vegetables

18	MARROW	Largest
19	ONION	Heaviest
20	POTATO	Largest - washed
21	TOMATO	Largest
22	BEAN	Longest
23	PUMPKIN / SQUASH	Weight
24	ODD BALL CUP	Funniest vegetable, plant or fruit

Egg Section

25	TINTED EGGS	6 in a box
26	BROWN EGGS	6 in a box

Floral Section Open Classes

27	ROSE	One Specimen in vase
28	FUSCHIA	Any Variety
29	FOLIAGE PLANT	Any Pot Variety
30	FLOWERING PLANT	Any Pot Variety
31	GERANIUM	Any Pot Variety
32	CACTI / SUCCULENTS	Single or collection
33	CUT FLOWERS	Spray or Bunch in Vase for all round effect
34	TABLE DECORATION	Flowers & Foliage
35	DAHLIA	3 blooms, any varieties

Craft

36	CROCHET	Any item
37	QUILTING	Any item
38	KNITTED GARMENT	Any garment
39	FELT	Any item

Fruit Section

40	APPLES - EATING	3 – Any variety with stalks
41	APPLES - COOKING	3 – Any variety with stalks
42	PEARS	3 – Any variety with stalks
43	FIGS	2 – any variety
44	RASPBERRY	12 with stalks

Domestic Section

45	FRUIT CAKE	Recipe provided
46	VICTORIA SPONGE	Own recipe
47	FRUIT PIE	Own recipe
48	FRUIT SCONES	6
49	CHEESE SCONES	6
50	HOME MADE BREAD	Any flour, 1 loaf or 3 rolls
51	BISCUITS	6
52	JAM OR MARMALADE	1 pot
53	DECORATED CAKE	Theme of Summertime
54	CHUTNEY	Any variety
55	LEMON DRIZZLE CAKE	Own recipe
56	CAKE, ANY FLAVOUR	Own recipe
57	HOME MADE PICKLES	Any variety, 1 jar

Children / Junior Classes (16 AND UNDER)

58	SCARECROW	A craft entry of your choice ie collage, painting, photograph, decorated cake, digital image —surprise us!
59	CHOCOLATE BROWNIES	6 own recipe
60	CAKE, ANY FLAVOUR	Own recipe

RULES

All exhibits must have been produced by the Exhibitor or have been in their possession two months prior to the Show.

The Hall will be opened from 9.00am to 12.00pm on the day of the Show for the reception of exhibits. All Exhibitors must leave the Hall by 12.00pm.

Any objections to the decision of the Judges to be made in writing and delivered to the Show Secretary before 3.00pm on the day of the Show.

Any prize will be withheld until a decision is reached.

The exhibit must contain the exact number of specimens specified in the schedule, or it will be disqualified.

All vegetables, where practical, must be exhibited on plates. Cut flowers must be in vases.

The committee reserves the right to visit any garden.

Vegetables must be trimmed before entering the Hall.

By entering I hereby declare the above entries to have been grown by me or have been in my possession two months previous to the Show. *(Except in the Decorative Classes)*



Fruit Cake Recipe

Ingredients

400g mixed fruit
125g butter / margarine at room temperature
3 large eggs
60ml milk (4 tablespoons)
1 rounded tablespoon jam (any flavour)
125g soft brown sugar, dark or light
250g self-raising flour
2 teaspoons mixed spice
1 mystery ingredient of your choosing (optional)

Method

- Preheat the oven to 170 °C / 150°C fan / gas mark 3 / 325°F
- Either grease a 2lb loaf tin with butter or put in a liner.
- Weigh the fruit into a bowl.
- Put all the ingredients except the fruit into a large bowl (or mixer / food processor).
- Beat together well, but don't overdo it.
- Scrape the mixture down and mix again.
- Add the dried fruit and stir in by hand.
- Carefully put the mixture into the loaf tin.
- Cook for 1 hour and 15 minutes, and test with a toothpick. When it comes out clean the cake is done. If not, return to the oven for 10 minutes and repeat. You may need up to 1 hour 45 minutes.