

BACTON FAYRE 2024

On the meadow opposite Bacton Manor and adjacent to the Bull Public House

SATURDAY, 3RD AUGUST

Bacton Flower Show Competitions Schedule

Bacton and Wyverstone Societies, Associations and Individuals
are running a great many competitions
We hope there is something for everyone!

**Bacton Fayre opens at 12.00 noon
(The Flower Show Marquee opens at 1.30 p.m.)**

Flower Show Marquee

Children's Races

Martin Loades Golden Gallopers

Local Organisations

Displays & Competitions

Dog Show

Children's Entertainer

Bar, Teas, Barbeque and Various Food
Stalls

Craft & Charity Stalls

*"Come and Climb the 7.3 metre
Climbing Wall"*

Stowmarket Concert Band

**STOWMARKET FLOWER CLUB
DISPLAYS**

Trade Stands

Numerous other attractions on the day

Vintage Tractors, Cars and Motorbikes

The aim of the Committee is to organize and run an entertaining Fayre for people in Bacton and the surrounding villages to enjoy and thereby raise money for the benefit of local organizations and charities.

Section A - FLOWERS

Organised by Bacton Horticultural Society)

1. 5 Annuals (more than 1 variety)
2. 5 Perennials (more than 1 variety)
3. 3 Blooms Cactus-S/Cactus Dahlias
4. 3 Decorative/Ball Dahlias
5. 3 Stems of Lilies
6. 1 Spike of Gladiolus
7. Vase mixed flowers for fragrance (maximum 10 stems)
8. 1 Rose Stem (non HT)
9. 3 HT Roses
10. 1 Geranium Plant (maximum 6" pot)
11. 1 Fuchsia Plant (maximum 6" pot)
12. 1 Pot Plant (foliage)
13. 1 Pot Plant (flowering)
14. 1 Pot Cactus or Succulent
15. 3 Stems of Flowering Shrub
16. A Container of Plants in Glorious Colour (Sponsored by the Horticultural Society)

Prizes: 1st £10 : 2nd £7.50 : 3rd £5

Section B - VEGETABLES

17. 5 Ripe Tomatoes
18. 6 Ripe Cherry Tomatoes
19. 5 Pods of Runner Beans
20. Longest Runner Bean
21. 5 Onions
22. 6 Shallots
23. 5 Potatoes – White
24. 5 Potatoes – Coloured
25. 3 Heaviest Potatoes
26. 3 Carrots
27. 3 Beetroot
28. 3 Courgettes
29. 2 Lettuces
30. 2 Cucumbers
31. Any other Vegetable
32. A vase of herbs
33. A Tray of Vegetables

Section C – FRUIT

(Sponsor – Owen Wilson)

Prizes: 1st £6 : 2nd £4 : 3rd £2

34. Any Home Grown Fruit

Section D – FOR BACTON & WYVERSTONE HORTICULTURAL SOCIETY MEMBERS ONLY

Prizes based on total points in the three classes –

1st Prize: George Ayling Cup and £10; 2nd £5 and 3rd £3

35. Apple and Ginger Cake (recipe provided to Members)
36. A container of multi coloured plants
37. Photograph of A Misty Morning

Section E – FOR BACTON & DISTRICT ROYAL BRITISH LEGION MEMBERS ONLY

38. 3 Roses (any Variety) open to Royal British Legion Members and Members of The Ladies' Circle, Bacton

Section F – THE LADIES' CIRCLE, BACTON

Competition open to everyone

39. A medium sized Treacle Tart

Section G – FLOWER ARRANGEMENTS

(Organised by Rosemary Black)

Please Note:

Bases, Drapes and Backgrounds may all be included in an exhibit unless otherwise stated.

Exhibits will be staged on tabling covered in pale green material and backed by pale green.

40. **Paris**
An exhibit
(Space allowed: Width 75cm, depth 60cm and height unlimited)
41. **Search for Beauty**
An exhibit in a basket.
(Space allowed: Width 60cm, depth 60cm, height 90 cm)
42. **The Olympic Torch**
A contemporary exhibit – no floral foam allowed
(Space allowed: Width 60cm, depth 60cm, height unlimited)
43. **Peace**
A petite exhibit
(Space allowed: Width 25cm, depth 25cm, height 25cm)
44. **The Athlete – NOVICE CLASS**
(Prize donated by Jeffries of Bacton)
An exhibit to include an accessory
(Space allowed: Width 60cm, depth 60cm, height unlimited)
45. **Ahoy There! – MEN ONLY**
An exhibit to depict an Olympic water sport
(Space allowed: Width 75cm, depth 60cm, height unlimited)
46. **A Medal Winner – WI ONLY**
A posy of garden flowers and foliage displayed in a container
(Space allowed: Width 60cm, depth 60cm, height unlimited)

Section H – PHOTOGRAPHY (Adults)

(Organised by Friends of St. George’s Church)

47. “The Church” – (computer enhanced)
- 2 photos - (Original and Computer Enhanced up to A4 / 210x297mm)
48. Pond (Entries no larger than A5 / 148x210)
49. Climate Change (Entries no larger than A5 / 148x210 mm)

50. Emulate a famous portrait eg. “Girl with a Pearl Earring (Entries no larger than A5 / 148x210 cm)

(Organised by the Ladies Circle, Bacton)

51. A photograph with an amusing caption (no larger than A5 / 148 x 210)

Section J - COOKERY

(Organised by Bacton and District WI)
Open to everyone unless stated

52. Soured Cream Soda Bread (recipe supplied)
53. 5 Chocolate Brownies
54. 3 Anzac Cookies (recipe supplied)
55. **Men Only:** One 8cm Savoury Tart (using own recipe)
56. **WI Members Only:** Coffee and Walnut Marble Cake
57. A Cake made with a Vegetable
58. 1lb Blackcurrant Jam

Cake Class:

(Sponsored by Jeffries of Bacton)

59. Lemon Victoria Sponge (recipe supplied)

**Prizes: 1st £6 : 2nd £5
3rd £4 : 4th £3**

Section K - HANDICRAFT

(Organised by Bacton and District WI)
All classes are **open to everyone**

60. A bookmark, any medium
61. A small child’s knitted or crochet cardigan
62. An item of cross stitch
63. A fabric dust jacket for a paperback, preferably embellished.
64. Decorated garden cane toppers. Can be made from any suitable medium, wood clay, etc., maximum 3 toppers.

Section L - CHILDREN'S COMPETITIONS

(Organised by Jeffries of Bacton)

65. A Fairy Garden in a half size seed tray
- 6 years and under
66. A Fairy Garden in a half size seed tray
7 - 11 years
67. A Fairy Garden in a half size seed tray
12 - 16 years
68. A Creature made from vegetables
6 years and under
69. A Creature made from vegetables
7 – 11 years
70. A Creature made from vegetables
12 - 16 years
71. A model of an insect made from junk
6 years and under
72. A model of an insect made from junk
7 – 11 years
73. A model of an insect made from junk
12 – 16 years

Art:

74. "My favourite toy", A Collage (Max
A3) 6 years and under
75. "My favourite toy", A Collage (Max
A3) 7 - 11 years
76. "A creepy crawly", A picture any
medium (max A3) – 6 years and
under
77. "Sunflowers", A picture any medium
(max A3) – 7 – 11 years
78. "The Flower Show", A picture any
medium (max A3) – 12 – 16 years

Colouring Competition

(Sheets available from Jeffries
Garage, on entries night or Bacton
Flower Show website page)

79. Bugs and Beasties - 6 years and under
80. Bugs and Beasties 7 – 11 years
81. Bugs and Beasties 12 – 16 years

Cooking:

82. 6 Homemade Cheese Straws (any
recipe) - 6 years and under
83. 6 Homemade Cheese Straws (any
recipe) - 7 – 11 years
84. 6 Homemade Cheese Straws (any
recipe) - 12 – 16 years
85. 4 pieces homemade Rocky Road -
(any recipe) - 6 years and under
86. 4 pieces homemade Rocky Road -
(any recipe) - 7 - 11 years
87. 4 pieces homemade Rocky Road -
(any recipe) - 12- 16 years
88. 3 Decorated biscuits (biscuits may be
bought) – 6 years and under
89. A Decorated cake (cake may be
bought – 7 – 11 years
90. A Decorated cake (cake may be
bought) – 12 – 16 years

Flower Arranging:

91. An arrangement in an unusual
container - 6 years and under
92. An arrangement in an unusual
container - 7 – 11 years
93. An arrangement in an unusual
container - 12- 16 years

Photography:

(Organised by Friends of St. George's
Church)

(Entries no larger than A5/148x210
mm)

94. My Favourite Toy - 8 years and under
95. Creepy Critters - 9 - 13 years
96. Climate Change - 14 - 16 years
97. Faces (computer enhanced)
2 photos – (original and computer
enhanced up to A4 / 210x297mm
- 14 - 16 years

98. **Handwriting:** 9 years and under

Now we are Six

When I was One,
I had just begun.
When I was Two,
I was nearly new.
When I was Three
I was hardly me.
When I was Four,
I was not much more.
When I was Five,
I was just alive.
But now I am Six,
I'm as clever as clever,
So I think I'll be six now for ever and
ever.

A. A. Milne

99. **Handwriting:** 10 – 16 years

Wind on the Hill

No one can tell me,
Nobody knows,
Where the wind comes from,
Where the wind goes.

It's flying from somewhere
As fast as it can,
I couldn't keep up with it,
Not if I ran.

But if I stopped holding
The string of my kite,
It would blow with the wind
For a day and a night.

And then when I found it,
Wherever it blew,
I should know that the wind
Had been going there too.

So then I could tell them
Where the wind goes...
But where the wind comes from
Nobody knows.

A. A. Milne

RECIPES

Soured Cream Soda Bread (Class 52)

Oven: 220°C/200°Fan/Gas 7

Greased Baking Sheet

Ingredients

450g wholemeal flour	150ml soured cream	150ml water plus 2 – 3 extra tablespoons
2 tsp salt	1 tsp bicarbonate of soda	

1. Preheat oven to 220°C/200°Fan/Gas 7. Mix the flour, salt and bicarbonate of soda thoroughly in a bowl. Then using a jug whisk the soured cream and 150ml water together and stir this mixture into the flour, together with 2 – 3 tablespoons of water if needed.
2. Knead the dough lightly (into a round ball so as to get the surface smooth), then put it on the prepared baking sheet.
3. Cut halfway through the loaf with a sharp knife, one way, then repeat the other way forming a cut cross, which will form the loaf into four crusty sections.
4. Bake the loaf in the top of the oven for 30 minutes - covering top with foil for the last 5 minutes of the baking time if the crust looks as if it getting too dark. Cool on a wire rack.

Anzac Cookies (Class 54)

Oven: 150°C/130°FanC/Gas 2

Greased Baking Sheets

Ingredients

175g butter	175g caster sugar	100g plain flour sifted
100g rolled oats	100g raisins chopped	2 tbsp boiling water
1 tsp bicarbonate of soda	1 tsp golden syrup	

1. Preheat oven to 150°C/130°FanC/Gas 2). Melt the butter and syrup in a pan.
2. Dissolve the soda in the water and add this to the butter.
3. Mix together the flour, oats, sugar and raisins in a bowl and pour in the liquid.
4. Mix thoroughly to form a dough.
5. Place teaspoons of the mixture on greased baking sheets allowing room for spreading.
6. Bake for 15 minutes. Remove carefully and cool.

Lemon Victoria Sponge Cake (Class 59)

Ingredients

Oven: 180°C/160°Fan/Gas 4

2 Greased and lined 18cm Sandwich Tins

Ingredients

Sponge

175g self raising flour	175g caster sugar	175g soft butter
3 eggs	1 large lemon zest + 1 tbsp of juice	Pinch salt
1 level tsp baking powder	1 tsp lemon extract (optional)	

Vanilla Buttercream

150g icing sugar sifted (plus extra for dusting)	100g soft butter
3 – 4 tbsp lemon curd	1 tsp vanilla extract
	Splash of milk

1. Preheat oven to 180°C/160°Fan/Gas 4. Sift together flour, baking powder and salt, then set aside.
2. In a large bowl, beat together butter, sugar, lemon zest (but not the juice), plus lemon extract if using, until soft and light.
3. Beat in the eggs one at a time with approximately 1 tbsp of sifted flour each time.
4. Beat in the tbsp lemon juice with another scant tbsp of flour.
5. Gently fold in remainder of flour.
6. Divide mixture between the sandwich tins and smooth tops. Put into oven for approximately 18 – 10 minutes and bake until risen and edges just pulling away from side of tins and tops springy when lightly pressed.
7. When done, transfer tins to wire rack and leave to cool for 5 – 10 minutes.
8. Carefully remove cakes from tins and put on the rack until completely cold.
9. While cakes are cooling, make vanilla buttercream
Beat butter until very soft and gradually beat in half the sifted icing sugar followed by the vanilla extract, then the rest of the icing sugar, then the milk. Set aside until the cakes are cold.
10. Assemble the cake
Turn one of the cakes over so the underside is now uppermost and spread with the vanilla buttercream. Ensure it goes right to the edges.
11. Spread lemon curd generously over the buttercream leaving a 1-2cm bare edge.
12. Place second cake on top and gently press down so curd just starts to peep out.
13. Sieve a little icing sugar over the top of the cake.

**RULES OF THE BACTON FAYRE
FLOWER SHOW**

**List of Trophies or
Special Prizes**

COMPETITIONS 2024

1.	All exhibits must be produced, cooked, photographed, written or drawn by the Exhibitor, including all plants, flowers, vegetables, fruit, etc., which must be grown in their garden or allotment. The exception is the flower arrangements. The flowers for these arrangements do not have to be grown by the Exhibitor and may be purchased.
2.	No Exhibitor may enter more than one entry in any class and may show no more or less than the number stated in each class entered.
3.	All specimens of fruit, vegetables, etc. must be clean and shown on plates, dishes, baskets, etc., as appropriate. In the event of exhibits of equal merit, a named variety may be shown preference by the Judge.
4.	All fruit, flowers and vegetables shall be judged by RHS Code of Rules. The Judge's decision is final.
5.	Exhibitor's lists of intended exhibits with the correct entry fees must be presented at Bacton Village Hall on Tuesday, 30th July, between 6.30 and 9 pm as shown on Entry Form.
6.	Exhibits must be staged in the marquee on the day of the Show between 9am and 10.45 am and they may not be removed before 5 pm
7.	In classes of only 3 entries a third prize may be awarded at the Judge's discretion
8.	All classes are open to anyone unless stated otherwise.
9.	The Judge's decision is final.
10.	Fees are £1 per Exhibitor plus 25p per class, except Children's sections – 16 and under don't pay.
11.	Unless otherwise stated Class Prizes are 1st £1.50 2nd £1.00 3rd: 50p
12.	Points counting towards Cups 3 for 1st 2 for 2nd 1 for 3rd

1.	The President's Challenge Cup to the Exhibitor with most points in Show.
2.	The David Black Challenge Cup to the Exhibitor with most points in Sections A, B and C.
3.	Marjorie Wilson Floral Trophy for most points in Section A.
4.	William Steel Memorial Salver to the Exhibitor with most points in Section B.
5.	Faith Kemp Memorial Cup to the Exhibitor with most combined points in Classes 60 – 64.
6.	George Ayling Cup to the Exhibitor with the most combined points in Section D.
7.	The Jeffries Prize for Novice Class 44.
8.	The Silver Salver awarded to the Exhibitor with most points in Section G
9.	Bacton Cookery Challenge Cup to the Exhibitor with the most points in Section J.
10.	Bacton Village Cup awarded to the Exhibitor with most points in Section L. 16 years and under
11.	The Thomas G. Black Memorial Cup to the Exhibitor with most points in Section H.
12..	Royal British Legion Rose Bowl to the winner of Class 38.
13.	Cannon James Mair Handwriting Cup 9 years and under to the winner of Class 98.
14.	David Black Handwriting Cup 10-16 years to the winner of Class 99.
15.	Freeman-Betts Cup for the best overall single exhibit in Sections A and B