

BACTON FAYRE

2025

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

SATURDAY, 2nd 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.)

Aerobatic Displays

Flower Show Marquee

Children's Races

Martin Loades Golden Gallopers
(Free Rides All Afternoon)

Local Organisations

Trade Stands

Dog Show

Displays & Competitions

Bar, Teas, Barbeque and
Various Food Stalls

Children's Entertainer

Craft & Charity Stalls

Stowmarket Concert Band

Trampolining

Bacton Community Workshop

*"Green Dragon Morris Dancers"
& Musicians*

Vintage Tractors, Cars and Motorbikes

"Rural Industries and Crafts"

"Our Animal World"

Numerous other attractions on the day

(Programme Subject to Change)

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.

Collect Prize Money
4.30 pm onwards,
prior to removing exhibit
at 5 pm

Section A – FLOWERS

(Organised by The Garden Club)

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. An outdoor container of Bee Friendly Plants (Sponsored by the Horticultural Society)

Prizes: 1st £10 : 2nd £7.50 : 3rd £5

Section B – VEGETABLES

(Organised by The Garden Club)

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 – THE GARDEN CLUB -
MEMBERS ONLY**

Prizes based on total points in the three classes –

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

35. A photograph of a Garden visited by Members in 2025
36. A Colourful Patio Container
37. Cake (recipe provided)

**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

Competitions open to everyone

39. Patrick's Pineapple Cake (recipe supplied)
40. A hand decorated flowerpot (max 7") containing a growing plant

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.

41. **The Trend Setter**

An exhibit to illustrate a named person or item that has proved to be an inspiration.

(Space allowed: Width 75cm, depth 60cm and height unlimited)

42. **The Basket Maker**

An exhibit featuring any item of basket ware.

(Space allowed: Width 60cm, depth 60cm, height 90 cm)

43. **The Electrician – All Wired Up**

A contemporary exhibit – no oasis to be used.

(Space allowed: Width 60cm, depth 60cm, height unlimited)

44. **The Artist**

A petite exhibit

(Space allowed: Width 25cm, depth 25cm, height 25cm)

45. **The Travel Agent – NOVICE CLASS**

(Prize donated by Jeffries of Bacton)

An exhibit to include any memento or keepsake from a holiday

(Space allowed: Width 60cm, depth 60cm, height unlimited)

46. **The Blacksmith – MEN ONLY**

An exhibit featuring any item of metalwork.

(Space allowed: Width 75cm, depth 60cm, height unlimited)

47. **The Candlemaker – WI ONLY**

A table centre design featuring a candle (s).

(Space allowed: Width 60cm, depth 60cm, height unlimited)

Section H – PHOTOGRAPHY (Adults)

(Organised by Jeffries of Bacton)

Maximum size of entries (A5 / 148x210 mm)

- 48. A Seaside Scene
- 49. A Stile on a Country Walk
- 50. Aurora Borealis taken in East Anglia

Section J - COOKERY

(Organised by Bacton and District WI)

Open to everyone unless stated

- 51. 6 Cheese Straws
 - 52. 5 Banana Muffins
 - 53. Bara Brith (recipe supplied)
 - 54. Cherry Cake (recipe supplied)
 - 55. 5 Apricot Flapjack Squares (recipe supplied)
 - 56. **WI Members Only:**
Honey, Spice and Orange Cake
 - 57. **Men Only:** Cottage Loaf
 - 58. 1lb Fruit Jam or Chutney
- Cake Class:**
(Sponsored by Jeffries of Bacton)
- 59. Jam Swiss Roll (recipe supplied)
- Prizes: 1st £6 : 2nd £5
3rd £4 : 4th £3**

Section K – CREATIVE CHALLENGES

(Organised by Friends of St. Georges Church aka The Sewing Dragons)
All classes are **open to everyone**

- 60. An upcycled jacket (any material or size). To be displayed with a photograph of the jacket before upcycling.
- 61. A plain tote bag (any size or colour), your own creation or bought, to be decorated with at least one "Suffolk

puff. (See www.bactonfayre.org.uk website for instructions)

62. An item of clothing mended and/or decorated using creative darning (colourful darning which aims to decorate and personalize the item of clothing).
63. Make a colourful stuffed pin cushion from scraps of fabric (max 10x10cm)
64. Embroider a white cotton handkerchief in one corner.

Section L - CHILDREN'S COMPETITIONS

(Organised by Jeffries of Bacton)

65. A Plate Garden in a half size seed tray - 6 years and under
66. A Plate Garden in a half size seed tray 7 - 11 years
67. A Plate 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 made from junk 6 years and under
72. A model made from junk 7 - 11 years
73. A model made from junk 12 - 16 years

Art & Craft

74. A Collage of a Flower (max A3) 6 years and under
75. A Collage of a Flower (max A4) - 7 - 11 years
76. A Collage of a Flower (max A4) - 12 - 16 years
77. A decorated T shirt 6 years and under
78. A decorated T shirt 7 - 11 years
79. A decorated T shirt 12 - 16 years
80. A piece of Origami 6 years and under
81. A piece of Origami 7 - 11 years

82. A piece of Origami 12 - 16 years
83. A cross stitched or embroidered mat 6 years and under
84. A cross stitched or embroidered mat 7 - 11 years
85. A cross stitched or embroidered mat 12 - 16 years
86. A design made from Hama beads 6 years and under
87. A design made from Hama beads 7 - 11 years
88. A design made from Hama beads 12 - 16 years
89. A knitted scarf for your favourite toy 6 years and under
90. A knitted scarf for your favourite toy 7 - 11 years
91. A knitted scarf for you 12 - 16 years

Colouring Competition

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

92. Flowers 6 years and under
93. The Hare 7 - 11 years
94. Floral design 12 - 16 years

Cooking:

95. 6 Homemade Flapjacks (any recipe) - 6 years and under
96. 6 Homemade Flapjacks (any recipe) - 7 - 11 years
97. 6 Homemade Flapjacks (any recipe) 12 - 16 years
98. 4 Homemade Cookies - (any recipe) - 6 years and under
99. 4 Homemade Cookies - (any recipe) - 7 - 11 years
100. 4 Homemade Cookies - (any recipe) - 12- 16 years

Photography (Maximum size A4)

101. A Favourite Toy 6 years and under
102. In the Garden 7 – 11 years
103. In Suffolk 12 – 16 years

Flower Arranging:

104. An arrangement in a Jug - 6 years and under
105. An arrangement in a Jug - 7 – 11 years
106. An arrangement in a Jug – 12- 16 years

Handwriting 6 years and under

107. **One Fish**

One fish
two fish
red fish
blue fish

Dr. Seuss

Handwriting: 7 – 11 years

108. **At the Sea Side**

When I was down beside the sea
A wooden spade they gave to me
To dig the sandy shore

My holes were empty like a cup
in every hole the sea came up
Till it could come no more

Robert Louis Stevenson

Handwriting: 12 – 16 years

109. **Footprints in the Sand**

Footprints trailing in the sand,
Leaving little clues
Of people walking barefoot
And others wearing shoes.

Flip-flops or trainers
All with different soles,
Making pretty patterns
Of little dents and holes.

Barefoot prints of tickled toes,
Heels, firm and strong.
Some are short and narrow,
Others wide and long.

Big prints. Small prints.
Following in a line.
Looking back across the beach,
Some of them are mine!

Brenda Williams

RECIPES

Apricot Flapjack Squares (Class 55)

Oven: 180°C/160°Fan/Gas 4

Greased 23cm x 33cm Tin

350g porridge oats (not jumbo oats)
100g dried apricots, chopped
3 heaped tbsp honey
Pinch salt

100g butter (extra for greasing)
75g light muscovado sugar
1 banana, mashed

1. Preheat oven to 180°C/160°Fan/Gas 4. Melt butter, sugar and honey in a saucepan, then add the oats and salt.
2. Stir to mix, then add the apricots and mashed banana. Mix well.
3. Spoon the surface with the back of a metal spoon to compress
4. Bake for 20 – 25 minutes or until firm and golden brown.
5. Cut into 24 squares while still warm, then leave to cool completely in the tin.

Cherry Cake (Class 54)

Oven: 350°F/180°C/160°FanC/Gas 4

Lined 22cm/9" round cake tin

275g glace cherries, quartered	225g plain flour	225g butter – room temperature
225g caster sugar	4 eggs (size 2)	115g ground almonds
½ level tsp baking powder	sugar cubes – crushed – to sprinkle over top	

1. Preheat oven to 350°F/180°C/160°FanC/Gas 4. Sift flour and baking powder together. In a separate bowl, toss cherries and ground almonds together.
2. Cream butter and sugar together until pale and fluffy. Beat in eggs, one at a time, alternating with a tablespoon of sifted flour – beat well between each addition.
3. Fold in the remaining sifted flour. Fold in cherries and ground almonds.
4. Spoon mixture into prepared tin, level top with back of spoon. Sprinkle crushed sugar cubes over surface and bake in centre of oven for 45 minutes.
5. Rest a sheet of foil on top and bake for up to a further 30 minutes or until cake is cooked (use skewer test)
6. Leave to cool in the tin for 15 minutes before turning out onto a rack.

Jam Swiss Roll (Class 59)

Oven: 200°C/180°Fan/Gas 4

Greased and lined 20 cm x 30 cm Swiss Roll Tin

3 Eggs

75g Caster Sugar

75g Plain Flour (sifted)

To Finish

Caster sugar for dredging

6 tbs Raspberry/Strawberry Jam

1. Preheat oven to 180°C/160°Fan/Gas 4. Whisk eggs and sugar in a large bowl till whisk leaves a trail. Fold in flour.
2. Turn mixture into a greased and lined 20 cm x 30 cm Swiss roll tin and smooth surface.
3. Bake in preheated oven for 8 – 12 minutes or until pale golden and springy to touch.
4. Sprinkle a sheet of greaseproof liberally with sugar and place on a damp clean cloth. Spread with jam and carefully roll up from the short edge, using the cloth to help you. Trim edges and transfer to wire rack to cool.

Bara Brith (Class 53)

Oven:170°C/150°FanC/Gas 3

Greased 2 lb Loaf Tin

300g mixed dried fruit

230g self-raising flour

180g soft brown sugar

1 medium egg

3 tea bags

½ tsp mixed spice

1 tsp ground cinnamon

350ml boiling water

1. Preheat oven to 170°C/150°Fan/Gas 3. Place tea bags in boiling water. Dispose of tea bags.
2. Place mixed dried fruit and sugar in mixing bowl, pour over the hot tea. Leave to soak overnight.
3. Add egg, flour and finally the mixed spice and cinnamon – mix well.
4. Grease a 2lb loaf tin and pour in the cake mixture. It should come up no higher than half-way to allow cake to rise.
5. Place on middle shelf of pre-heated oven for approximately 1 hour 50 minutes
6. Once cooked, remove from oven and leave to cool for approximately 10 minutes until the cake comes away from the sides of the tin.
7. Further cool on a cooling rack.

Patrick's Pineapple Cake (Class 39)

Oven:150°C/130°FanC/Gas 2

Greased and lined 18cm/7" cake tin

115g butter or block margarine

175g light soft brown sugar

115g cherries, halved

350g mixed dried fruit

225g self raising flour

2 beaten eggs

1tsp mixed spice

200g can pineapple, drained and crushed

1. Preheat oven to 150°C/130°Fan/Gas 2. Melt butter with sugar, pineapple, mixed fruit, cherries, then bring to boil. Leave to cool.
2. Add sifted flour, with spice then add two beaten eggs.
3. Put mixture into cake tin and bake for 1 hour 40 minutes. When cool enough, turn onto rack to finish cooling

RULES OF THE BACTON FAYRE FLOWER SHOW

COMPETITIONS 2025

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, 29th 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

List of Trophies or Special Prizes

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 45.
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.	Handwriting Award 6 years and under to the winner of class 107.
14.	Cannon James Mair Handwriting Cup 7 – 11 years to the winner of Class 108.
15.	David Black Handwriting Cup 12 - 16 years to the winner of Class 109.
16.	Freeman-Betts Cup for the best overall single exhibit in Sections A and B