

BACTON FAYRE 2026

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

SATURDAY, 1st 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

"Wheel 2 Wheel Display Team"

Martin Loades Golden Gallopers
(Free Rides all Afternoon)

Fun Dog Show
(weather permitting)

Bar, Teas, Barbeque and Various Food Stalls

Stowmarket Concert Band

Bacton Community Workshop

Vintage Tractors, Cars and Motorbikes

"Diss Spinners and Weavers"

"Green Dragon Morris Dancers"
& Musicians

Aerobic Displays

Suffolk Punch Horses

Children's Races

Local Organisations

Trade Stands

Displays & Competitions

Children's Entertainer

Craft & Charity Stalls

Trampolining

"Rural Industries and Crafts"

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.

Flower Show Marquee sponsored by Bacton Parish Council

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

Cookery exhibit must be displayed in plastic bag

Prizes based on total points in the three classes –

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

35. A "Winter" Photo
36. Colourful Plants in a Patio Container
37. A Cake incorporating a vegetable (please supply list of ingredients)

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

Cake exhibit must be displayed in plastic bag

Competitions open to everyone

39. Maderia Cake (recipe supplied)
40. A 7” vase of my favourite flowers.

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 Village**
An exhibit to depict a named village.
(Space allowed: Width 75cm, depth 60cm and height unlimited)
42. **Pot-et-Fleur**
An exhibit of growing plants and cut flowers in a basket.
(Space allowed: Width 60cm, depth 60cm, height 90 cm)
43. **Tangled**
A contemporary exhibit – no oasis to be used.
(Space allowed: Width 60cm, depth 60cm, height unlimited)
44. **A Rainbow of Colour**
A petite exhibit.
(Space allowed: Width 25cm, depth 25cm, height 25cm)
45. **The Farmer’s Market – NOVICE CLASS**
(Prize donated by Jeffries of Bacton)
An exhibit to include fruit and/or vegetables.
(Space allowed: Width 60cm, depth 60cm, height unlimited)

46. **Sporting Occasion – MEN ONLY**
An exhibit.
(Space allowed: Width 75cm, depth 60cm, height unlimited)

47. **A Birthday Party – WI ONLY**
An exhibit.
(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. Animal Fun
49. Colourful
50. Harvest Landscape

Section J - COOKERY

(Organised by Bacton and District WI)

Cookery exhibits must be displayed in plastic bags

Open to everyone unless stated

51. Banana & Chocolate Chip Loaf (recipe supplied)
52. 5 Decorated Muffins (Judged on decoration only)
53. 5 Lemon Biscuits (recipe supplied)
54. 1lb Soft Fruit Jam
WI Members Only:
55. 3 Iced Bakewell Slices (9cm x 4cm)
Men Only:
56. 3 Fruit Scones
Cake Class:
(Sponsored by Jeffries of Bacton)
57. Victoria Sponge (recipe supplied)
**Prizes: 1st £6 : 2nd £5
3rd £4 : 4th £3**

Section K – CREATIVE CHALLENGES

(Organised by Friends of St. Georges Church)

All classes are **open to everyone**

Sewing Dragon Challenge

58. A cushion made from calico 37cm x 37cm (can be zipped or enveloped) to be decorated with an applique bird design.
59. A Dorset button, any size made from materials of your choice. (see www.bactonfayre.org.uk website for instructions.)
60. An upcycled dress – any size, long or short. To be made from old clothes, must be displayed with photograph of original clothing used. New trimmings allowed, recycled trimmings and buttons permitted.

The Bacton Community Workshop

61. Creative Challenge - A Lidded Box no bigger than 250mm(L) x 200mm(W) x 150mm(H) made from a wooden medium of your choice.
62. Technical Challenge - A Bird Box (with hinged lid / door) made from a wooden medium of your choice, following the RSPB '*Build a Birdbox*' plan (*Source Online*). The hole should be 25mm Dia.

68. An Animal made from vegetables
12- 16 years
69. A Playdough/clay model
6 years and under
70. A Playdough/clay model
7 – 11 years
71. A Playdough/clay model
12- 16 years

Art & Craft

72. "A Farm Animal"- collage (max A3)
6 years and under
73. "A Farm Animal"- collage (max A3)
7 - 11 years
74. "A Farm Animal"- collage (max A3)
12 – 16 years
75. "A Portrait" – a picture any medium
(max A3) 6 years and under
76. "A Portrait" – a picture any medium
(max A3) 7 – 11 years
77. "A Portrait" – a picture any medium
(max A3) 12 – 16 years
78. "House for a Mouse" – a junk model
6 years and under
79. "House for a Mouse" – a junk model
7 – 11 years
80. "House for a Mouse" – a junk model
12 – 16 years
81. Cross stitch - any item
6 years and under
82. Cross stitch - any item 7 – 11 years
83. Cross stitch - any item 12 – 16 years
84. An item made from wood
6 years and under
85. An item made from wood 7 – 11 years
86. An item made from wood 12 – 16 years

Section L - CHILDREN'S COMPETITIONS

(Organised by Jeffries of Bacton)

63. A Plate Garden 6 years and under
64. A Plate Garden 7 - 11 years
65. A Plate Garden 12 – 16 years
66. An Animal made from vegetables
6 years and under
67. An Animal made from vegetables
7 - 11 years

Colouring Competition

(Sheets available from Jeffries Garage or on entries night)

87. On the Farm 6 years and under
88. Farming Fun 7– 11 years
89. Patchwork Fields 12 – 16 years

Cookery:

Cookery exhibits must be displayed in plastic bags

- 90. 3 Homemade Cheese Scones (any recipe) 6 years and under
- 91. 3 Homemade Cheese Scones (any recipe) 7 – 11 years
- 92. 3 Homemade Cheese Scones (any recipe) - 12 – 16 years
- 93. 4 Homemade Cookies (any recipe) 6 years and under
- 94. 4 Homemade Cookies (any recipe) 7 - 11 years
- 95. 4 Homemade Cookies (any recipe) 12- 16 years

Flower Arranging:

- 96. An arrangement in an unusual container 6 years and under
- 97. An arrangement in an unusual container 7 – 11 years
- 98. An arrangement in an unusual container 12- 16 years

Photography

(Entries: Maximum size A4)

- 99. An animal 6 years and under
- 100. A colourful scene 7 – 11 years
- 101. "Colour" 12 - 16 years

- 102. **Handwriting: 6 years and under**

We're Going on a Bear Hunt

We're going on a bear hunt
We're going to catch a big one.
What a beautiful day!
We're not scared.

By M Rosen

- 103. **Handwriting: 7 - 11 years**

My Dog Ate My Homework

My dog ate my homework,
That mischievous pup
got hold of my homework
and gobbled it up.

My dog ate my homework,
He swallowed it whole,
I shouldn't have mixed it
with food in his bowl.

By Kenn Nesbitt

- 104. **Handwriting 12– 16 years**

Cats Sleep Anywhere

Cats sleep anywhere,
Any table, any chair.
Top of the piano, window ledge,
In the middle, on the edge.
Open drawer, empty shoe,
Anybody's lap will do
Fitted in a cardboard box,
In a cupboard with your frocks.
Anywhere.
They don't care.
Cats sleep anywhere.

By Eleanor Farjeon

RECIPES

(Cookery exhibits must be displayed in plastic bags)

Lemon Biscuits (Class 53)

Oven: 180°C/160°Fan/Gas 4

5cm / 2 inch diameter cutter

225g self-raising flour

100g caster sugar

100g margarine or butter

Grated rind and juice of ½ lemon

1 medium egg beaten

1. Preheat oven to 180°C/160°Fan/Gas 4. Sift flour into a bowl and mix in the sugar.
2. Rub in the butter/margarine until mixture resembles fine breadcrumbs.
3. Add grated lemon rind and mix to a stiff dough with the beaten egg and lemon juice.
4. Roll the dough out thinly on a floured board and cut into approximately 40 rounds with the cutter.
5. Bake for about 15 minutes then cool on a wire rack.
6. On Show Day, display in plastic bag.

Banana and Chocolate Chip Loaf (Class 51)

Oven:160°C/140°FanC/Gas 3

Grease and line sides and base of a 2 lb loaf tin

175g plain flour

175g golden caster sugar

175g plain chocolate chips

115g butter

2 large ripe bananas, mashed

2 medium eggs beaten

5 tbsp boiling water

1 tsp ground cinnamon

1tsp bicarbonate of soda

Pinch of salt

1. Preheat oven to 160°C/140°FanC/Gas 3 and prepare the 2 lb loaf tin
2. Sift flour, bicarbonate of soda, salt and cinnamon into a bowl and reserve.
3. Place the butter and sugar into a bowl and beat together until light and fluffy.
4. Beat in the bananas and then the eggs. Then stir in the flour mixture alternatively with the boiling water until just combined, then stir in the chocolate chips.
5. Transfer the mixture to the prepared tin and smooth the top.
6. Bake in the preheated oven for 1 hour ten minutes or until well risen, golden brown and firm to the touch. NOTE: Because this is a very moist cake, it is not possible to test with a skewer, which will always come out sticky.
7. Leave to cool in the tin for 30 minutes, then turn out and peel off the lining paper. Transfer to a wire rack to cool completely, then serve in slices.
8. On Show Day, display in plastic bag.

Victoria Sponge (Class 57)

Oven: 180°C/160°C fan/350°F/Gas 4.

2 18cm (7") tins, greased, and base lined.

175g (6oz) soft margarine

175g (6oz) caster sugar

175g (6oz) self-raising flour

3 medium eggs

1½ tsp baking powder

Filling

4 tbsp raspberry or strawberry jam

caster sugar for sprinkling

1. Preheat oven to 180°C/160°Fan/Gas 4.
2. Combine all the cake ingredients in a large bowl. Beat well for about 2 minutes until smooth.
3. Divide the mixture between the prepared tins and level the surfaces.
4. Bake for about 25 minutes until the cakes are well risen, golden and springy to the touch.
5. Turn out on to a wire rack, peel off the lining paper and leave to cool.
6. Sandwich the 2 cakes together with jam and sprinkle the top of the cake with caster sugar.
7. On Show Day, display in plastic bag.

Maderia Cake (Class 39)

Oven:170°C/150°Fan/Gas 4

Grease 7" cake tin with removable base.

Base lined with baking paper, lightly greased

6oz butter

6oz caster sugar, plus extra to serve

6oz self raising flour

4 medium eggs, beaten

2oz mixed peel, chopped

1 orange zest finely grated

1 lemon zest finely grated

1 tbs lemon juice

Pinch of salt

1. Preheat oven to 170°C/150°Fan/Gas 3. Prepare tin as above.
2. Beat butter, sugar, orange and lemon zest, then gradually beat in eggs.
3. Beat in lemon juice, then mix in flour, salt and mixed chopped peel.
4. Put into tin and bake for about 1 hour
5. Put cake tin on wire rack and leave for 15 minutes. Then remove cake from tin and turn upside down to flatten slightly.
6. After 10 minutes, turn over and sprinkle with sugar.
7. Further cool on a cooling rack.
8. Wrap in foil when cool.
9. On Show Day, display in plastic bag.

**RULES OF THE BACTON FAYRE
FLOWER SHOW**

COMPETITIONS 2026

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, 28th 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 58 – 62.
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 102.
14.	Cannon James Mair Handwriting Cup 9 years and under to the winner of Class 103.
15.	David Black Handwriting Cup 10-16 years to the winner of Class 104.
16.	Freeman-Betts Cup for the best overall single exhibit in Sections A and B