



ALCESTER COURT LEET



AMATEUR FLOWER AND PRODUCE SHOW

SUNFLOWER COMPETITION FOR JUNIORS

SATURDAY 22ND AUGUST 2026

Open for everyone to enter



VENUE:

THE SCOUT HUT, MOORFIELD ROAD, ALCESTER

ENTRIES TO BE SUBMITTED BY 5PM FRIDAY 14TH AUGUST 2026

**Thank you for supporting the Alcester Court Leet Amateur
Flower & Produce Show.**

**A special thanks to everyone who has helped and supported
us with this year's show.**



**The objective of the Show is to bring to our community
together.**

Our thanks to our advertisers and sponsors:

Hopkins Pharmacy

Ciao Bella Chic

Wild Bunch Florist



Show Regulations

Entry forms must be submitted by 5pm Friday 14th August 2026.

NO LATE ENTRY FORMS WILL BE ACCEPTED

No exhibitor to have more than one entry in each class.

Entries must be on official form and all fees must be paid with entry. One form per person (photocopied forms are acceptable).

Fruit & vegetables will be exhibited on a plate provided on the day.

Class cards for entries will be provided in the hall on the day of the show. Exhibitors are responsible for placing of their own cards. All exhibits, personal property, etc shall be at the risk of the exhibitor. Alcester Court Leet will not be liable for loss or damage from any cause whatsoever.

Exhibits must be grown or baked by the exhibitor, or in their possession, 3 months prior to the show. Materials for the floral are exhibits may be bought.

Prize certificates will be issued on the day of the show.

Staging – Saturday morning 10.30-11.30am 22nd August 2026. All entries must be in place by 11.30am latest.

Judging commences 12.00. Doors open to everyone 1pm. Winners will be announced, and certificates awarded at 2pm by Lord Hertford.

Sunflowers grown by juniors must be placed outside the hut before 11.30am. Make ensure the pot is labelled with your name, age & school.

Section 1: FRUIT & VEGETABLES

Please state variety (where known) on the class card

Class 1: 4 Runner Beans or French Beans

Class 2: 3 Carrots long or stumped (trimmed)

Class 3: 3 Onions

Class 4: 5 Tomatoes with calyx

Class 5: 3 Sweet Peppers

Class 6: 3 Potatoes

Class 7: 3 Courgettes

Class 8: 3 Beetroot

Class 9: Longest Runner Bean

Class 10: Heaviest Marrow

Class 11: Collection of any 5 different single vegetables (on a plate)

Section 2: FLOWERS (vase not supplied, must bring own)

Class 12: Rose 1 single bloom

Class 13: Dahlia 1 bloom

Class 14: Gladiolus 1 Bloom

Class 15: 3 stems any single variety of flower

Class 16: Flowers in a jam jar, for a kitchen table

Section 3: Art

(All entries must have been completed in the last 12 months)

Class 17: Painting or drawing (any medium) sunflowers

to be unframed max 46 x 36 cms (18" x 14") including mount.

Section 4: Photography

Class 18: Photograph – sunflowers

Max 18 x 13 cms (7" x 5") to be “unframed” and unedited.

Class 19: Photograph Fauna

Max 18 x 13 cms (7" x 5") to be “unframed” and unedited.

Section 5: Produce

Class 20: 1 Jar of lemon curd

Class 21: 1 Jar of marmalade

Class 22: 1 Jar of Jam

Class 23: 1 Jar of chutney

All preserves must be clearly labelled, be clearly dated, not have logos on jars or lids.

Section 6: Cookery

Class 24: Ginger cake

Class 25: 5 Fruit Scones

Class 26: 8" Victoria Sandwich, filled with raspberry jam and dusted with caster sugar.

Class 27: Chocolate cake (as per recipe on next page)

Section 7: Young Skills – BAKERS & ARTISTS

Class 28: 11 to 16 years (years 7-11) Four cupcakes decorated

Class 29: For up to 16 years (year 11) Painting or drawing of a sunflower

Class 30: For up to 16 years (Year 11) Animal made from raw vegetables.

PLEASE NOTE ALL PRODUCE AND CAKES NOT REMOVED BEFORE 2PM WILL BE AUCTIONED WITH ALL PROCEEDS GOING TO THE HIGH BAILIFFS' CHARITIES

CHOCOLATE CAKE

RECIPE (CLASS 27)

Ingredients: 2 tbs cocoa mixed with 3 tbs boiling water
8 oz margarine
8 oz caster sugar
4 eggs
8 oz self-raising flour
2 teaspoons baking power

Filing: 2 oz margarine
4 oz icing sugar
1 tbs cocoa powder
1 tbs milk

Method:

Preheat oven to 180C/350F/gas 4

Grease and line two 8-inch sandwich tins

Beat all the ingredients together until thoroughly blended. Divide between tins and bake for approx. 35 mins until well risen and the tops of the cakes spring back when lightly pressed.

Turn onto wire tray and leave to cool

Blend all filing ingredients together and sandwich between cakes when are completely cold

Dust top of cake lightly with icing sugar

SHOW ENTRY FORMS (one entry form per person)

FRUIT & VEG	
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	

FLOWERS	
12	
13	
14	
15	
16	
ART	
17	

PHOTOGRAPHY	
18	
19	
PRODUCE	
20	
21	
22	
23	

COOKERY	
24	
25	
26	
27	
YOUNG SKILLS	
28	
29	
30	

√ Please tick all the classes that you wish to enter

£ The cost is £1.00/class, payable by 11.00am via Ciao Bella Chic or Wild Bunch Florist

There is no charge or form required for the sunflower growing competition for juniors.

NAME:

ADDRESS:

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MOBILE NO:

Entry forms should be left in the collection boxes at either:

Ciao Bella Chic or Wild Bunch Florist, High Street, Alcester

Latest date for entry forms is 5pm Thursday 15th August 2026

Place form in a sealed envelope with entry form and cash for each category entered via Ciao Bella or Wild Bunch

NO MONEY NO ENTRY