

Burstall Horticultural Society

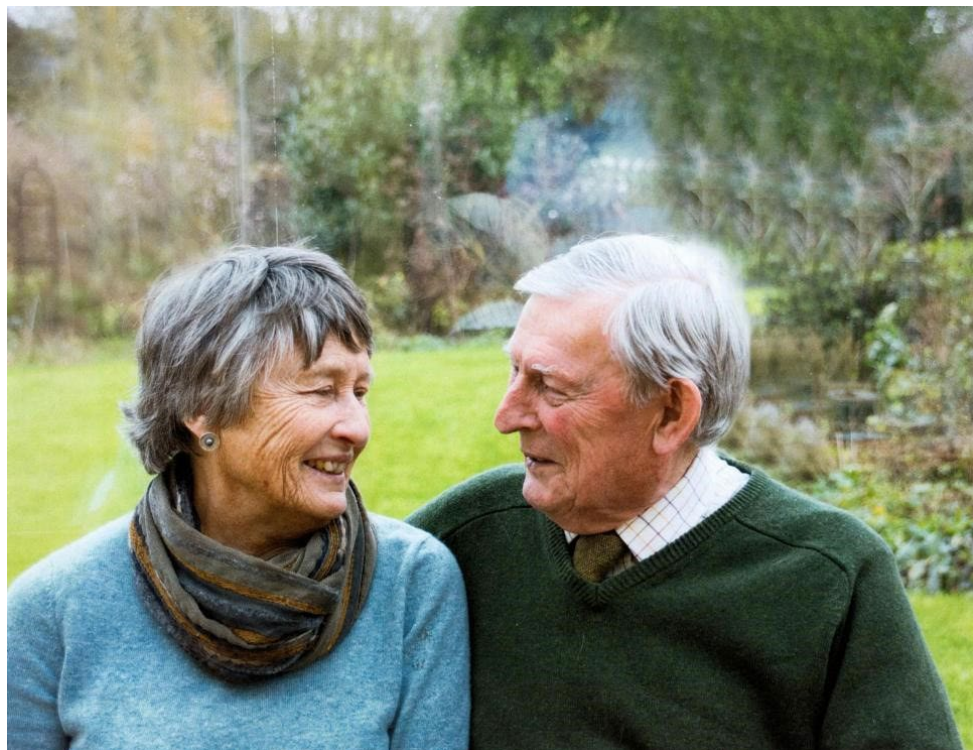


70th ANNUAL FLOWER SHOW FETE & FUN DOG SHOW

To be held in
The Village Hall IP8 3DR
and adjoining meadow

on

SATURDAY 2nd AUGUST 2025
from Noon



Nicholas Fiske sadly passed away in Burstall on November 9th 2024.

Nick was President of the Burstall Horticultural Society helping to orchestrate the show for many years.

He was born in Burstall in 1936, where he spent his childhood living on a mixed livestock and arable farm. As a young teenager he moved to Bramford but returned to Burstall when he married Jane, to whom he was married to for 63 years.

Nick became an active member of the National Farmers' Union (NFU) through its Ipswich branch and at county level. Within the NFU, he was selected to lead a pioneering delegation of farmers to China following the death of Mao Zedong. This was just one of Nick's many achievements.

As well as being Show President, Nick served as Church Warden, was a member of the PCC and a Parish Councillor for over 50 years.

Nick will be sadly missed by so many people from his beloved local community.

AT THE BURSTALL SHOW there is something for everyone

- **Free parking and Free Entry**
- **The Horticultural Show exhibits displayed in the marquee**
- **Classic cars and vehicles on display**
- **Live music**
- **Fun dog show**
- **Craft stalls**
- **Filled rolls, coffee, tea and cake in the hall**
- **BBQ and Ice creams**
- **Beer & prosecco tent**
- **Side shows**
- **Activities for the children**

**Our full programme of events will be published
on burstall.suffolk.cloud/summer-show in due course**

Schedules available from:

The Phone Box, The Street, Burstall.
or view at burstall.suffolk.cloud/summer-show

Flower Show Entries to:

Post Box in Clock Tower in Village Hall Grounds IP8 3DR
or enter online using burstall.suffolk.cloud/summer-show

Enquiries to:

Tanya Holland at tanya.burstallshow@gmail.com



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How to enter:-

1. To enter the **Potato and Plant Challenges**, (Classes 15 and 26) collect seed potato and/or seeds from the Village Hall between 10.30am and noon on **Saturday 22nd March 2025**. There will be a charge of £1 for each item but no show entry fee.
2. Prior to the show select the classes you wish to enter and fill in the attached form (inside back cover) or print from the Burstall website. There is a charge of 30p for each exhibit entered except for the Children's Classes (Divisions 8, 9 & 10) and the Growing Challenges.
3. Deliver the form plus cash entry fee to the post box on the clock tower at the Village Hall IP8 3DR **by 5pm on the Wednesday before the show**.
BACS entry fee to: Burstall Village Club: Account number 02632374: Sort code 30-94-55.
Please put *Flower Show* in the reference.

Alternatively you can enter online using the entry form on our website at burstall.suffolk.cloud/summer-show

Late entries, ie those not made by the Wednesday before the show, will be charged at a rate of 50p each on show day.

4. **On the day of the show bring your entries to the marquee between 8 and 10am.** (Judging begins at 10.30am and everybody must have left the marquee by then).
5. On arrival at the marquee collect your exhibitors' cards and place your entries in the appropriate area with the card under the entry. (Please ask if you need help).
6. The marquee will be open to the public from 1pm until 4.30pm. Entries can be collected after this time. However, if you are willing to donate your entries to the show's sales table, please make it known by using the stickers supplied.
7. Trophies will be presented at approx. 4.45pm. Prize money may be collected from the show treasurer in the marquee from 4.15pm. Monies not collected on show day will be returned to the show funds.

Show Rules:-

- Produce judging is according to the Royal Horticultural Society Rules, baking and handicraft according to the WI On With the Show and the decisions of the judges are final. Any person using any means to deceive the judges will forfeit all prizes and be debarred from entering future shows.
- **Flower and vegetable entries must have been grown by the exhibitor for at least two months prior to the show**, although flowers may be purchased for the flower arranging classes (Division 4).
- Handicraft items must have been made by the exhibitor and must not have been entered previously.
- All baked items should be on paper plates, in a clear plastic bag (no cling film please).
- Preserves must be in non-commercial jars/bottles and have new lids/tops.
- Only one entry per person in each class is allowed.

The Burstall Horticultural Society, the Cranfield Memorial Trust, the Burstall Village Hall, Fiske Lands Trust and Fiske Farms, their officers and employees will not be responsible for or accountable to any person whatsoever for any damage or loss to the property of any person whatsoever or for any accident or injury, fatal or otherwise or any damage or loss that may occur to any person or animal or vehicle whilst upon the showground or car parks or whilst entering or leaving the same. Acceptance of the foregoing provisions shall be a condition of entry.

*Proceeds to Village Hall funds
Burstall Village Hall is a Registered Charity Reg. No. 304722*

2024 Winners

Division 1: Vegetables	Davey Challenge Cup - Highest points Challenge Shield - Highest points, Burstall Challenge Shield - Best Exhibit	Hugh Richards Steve Packard John Minns
Division 2: Flowers	Tankard - Highest points Challenge Shield - Best exhibit	Rhona Jermyn Hugh Richards
Division 3:	Green fingers award - Highest points	Aimée Howlett-Mitchell Rhona Jermyn
Division 4: Flower arranging	Clayton Rose Bowl - Highest points Gill Gooderham Shield - Best exhibit	Rhona Jermyn Diane Heasley
Division 5: Preserves	Sago Family Cup - Highest points	Jane Sago
Division 6: Cookery	Challenge Cup - Highest points Challenge Cup - Highest points, Burstall	Jane Sago Ann Day
Division 7: Handicraft	Anna Cooper Plate - Highest points Janet Branton Memorial Shield - Best Exhibit	Lyndsey Cubitt Lesley Raby
Division 8: Children Under 5	Cup - Highest points	Douglas Howlett-Mitchell
Divisions 9: Children 5 to 9	Joan Eagle Cup - Highest Points	Imogen Sparrow
Division 10: Children 10 to 15	Cup - Highest points	Joseph Blackwell Lucy Pratt
Divisions 8, 9 & 10 All children's classes	Shield - Best exhibit	George Blackwell

The Tony Burchnall Shield - Best Vehicle - Ford Anglia Police Car owned by Jason Bullard

The Great Burstall Bake Off - Highest number of public votes - Keith Raby

All Classes Prize Money

First: 60p
Second: 40p
Third: 20p

Prize monies not collected on show day will be returned to funds.

Donations from exhibitors will be available to purchase from the sales table, monies raised will also go to Village Hall Funds.

Division 1. Vegetables

1. 3 Runner beans
2. 3 French beans
3. 3 Carrots with tops trimmed to 75mm/3 in approx.
4. 3 Potatoes same variety
5. 3 Onions with tops trimmed and tied
6. 3 Radishes
7. 3 Beetroot (tops trimmed 75mm/3" approx)
8. A chilli plant in a pot
9. 1 Cabbage (pointed or round)
10. 3 Courgettes (50mm/6" approx)
11. 3 Tomatoes
12. 1 Cucumber
13. A dish/plate of 10 soft fruit (ie blackberry, raspberry, gooseberry or strawberry)
14. 3 Sticks rhubarb with foliage trimmed to 75mm/3" approx.
15. Potato challenge! Grow the seed potato supplied in a pot or container no larger than 40cm and bring to the show for weighing - please see additional note

Division 2. Flowers

16. 3 Stems of an annual (all the same)
17. 3 Stems of a perennial (all the same)
18. A vase of mixed garden flowers (no more than 10 stems)
19. 1 Hydrangea head
20. 1 vase of sweet peas (6 stems) foliage may be included for effect
21. 1 Specimen rose bloom
22. A bunch of lavender
23. 1 pot-grown house plant
24. 1 bowl of floating flower heads
25. A collection of herbs in a jam jar
26. Grow a pot of African marigolds from the seeds supplied (see additional note) and bring for judging on show day

Division 3: Green Fingers

Open to all

27. A repurposed garden ornament
28. A figure made from vegetables
29. A summer wreath
30. A decorated bird box

Division 4: Flower Arranging

(please check measurements and remember that only perfect foliage should be used)

31. An arrangement fit for a 70th celebration - accessories can be used and must fit within a 600mm square base
32. A hand tied bouquet - made with garden flowers
33. A button hole or corsage
34. An arrangement in a wellington boot - any size
35. An arrangement of foliage only - maximum size 500mm square
36. A table decoration in a recycled bottle

Division 5: Homemade Preserves and Drinks

(Must be in non-commercial jars/bottles with new lids/tops and the date made on the label)

37. A jar of any fruit jam

38. A jar of marmalade
39. A jar of condiment for a roast dinner, such as apple, mint or cranberry sauce
40. A bottle of fruit liquor
41. A bottle of fruit or flower cordial

Division 6: Cookery (Entries to be on a paper plates in plastic bags – no cling film please)

42. A cherry cake **please use the recipe supplied**
43. 6 cheese straws
44. 6 date slices
45. 6 Suffolk rusks
46. A Swiss roll - **please use the recipe supplied**
47. 6 Shortbread fingers
48. A focaccia - **please use the recipe supplied**
49. 6 pieces of coconut ice - **please use the recipe supplied**
50. 6 Fruit scones
51. 6 pieces chocolate brownie
52. 6 butterfly buns

53. The Great Burstall Bake Off

A traditional jam filled victoria sandwich to be judged by public choice

Division 7: Handicrafts

54. Crochet an Octopus to donate to East Suffolk and North Essex Neonatal Units for babies in their care - **Information attached**
55. A sewn garment for a child or adult
56. A photograph of wildlife - maximum size 180mm x 130mm
57. A soft toy made from any medium
58. Any cross stitch
59. A poster to promote the 71st Burstall show – A5 in size
60. Baby mobile made from any medium
61. Something new from something old
62. A painted stone
63. An item of craftwork not in the schedule

Division 8. Children under 5

Please state age on entry form - Entrants may have some adult help

64. A crown made from card and items from nature
65. A colourful threaded pasta necklace
66. A musical shaker made from recycled materials
67. A decorated stone
68. A decorated digestive biscuit

Division 9: Children aged 5 to 9

Please state age on entry form - Must be child's own work

69. A paper plane judged on decoration and how far it will fly
70. A photograph of someone in my family - maximum size 180mm x 130mm
71. A bowl of floating flower heads
72. A decorated stone
73. Cress head in any container
74. An animal made from any medium
75. Open class - your favourite handmade object
76. 4 jam tarts
77. 4 cheese pin wheels - made with shop bought pastry
78. 2 decorated gingerbread men

Division 10: Children aged 10 to 15

Please state age on entry form. Must be young person's own work

79. Create a living garden in any seed tray
80. A pencil drawing of a musical instrument
81. A photo of a local landmark - maximum size 180mm x 130mm
82. A poster to promote the 71st show – A5 in size
83. A bowl of floating flower heads
84. A painted stone
85. Open class – your favourite home made object
86. 6 pieces of coconut ice - please use recipe supplied
87. 4 palmiers – any flavour
88. 2 decorated gingerbread men

Recipe for Division 6: Cookery – Class 42

Cherry Cake

As featured in the schedule for the first
Burstall Show in 1954.

- 4oz butter or margarine
- 4oz caster sugar
- 2eggs
- 6oz plain flour
- 1 level teaspoon baking powder
- 3oz glacé cherries
- pinch of nutmeg
- 1 ½ tablespoons of milk

- Pre-heat oven to 325 – 350 degrees F / 170 – 180 degrees C / gas mark 3-4.
- Grease and line a 6–7 inch round tin.
- Cream the butter and sugar until light and soft.
- Whisk eggs and gradually beat them into the butter mixture.
- Gently fold in sieved flour and baking powder.
- Add the cherries, these should be halved or quartered and coated in flour.
- Add milk.
- Put into the tin.
- Bake for 1 ¼ to 1 ½ hours.

Recipe for Division 6: Cookery – Class 46

Swiss roll

- 4 eggs
- 100g caster sugar
- 100g self raising flour
- For the filling
- 4 tbsps fruit jam

- Preheat your oven to 220C /200C fan/425F.
- Grease a 33 x 23cm tin and then line it with baking paper.
- Whisk the eggs and sugar together until they are light and frothy and at least doubled in size.
- Sift in the flour and gently fold into your egg/.sugar mixture.
- Pour into your prepared tin.
- Bake the sponge for 8-10 minutes.
- Put a piece of baking paper on a clean tea towel then sprinkle some castor sugar on top.
- Remove the cooked sponge from the oven and turn it out onto the sugared baking paper.
- Very carefully peel the baking paper off the bottom of your sponge. If you need to, trim the edges of your so you have a neat rectangle.
- Score a line 2cm from the short edge of your sponge.
- From your score mark, roll your Swiss roll sponge up. Use the tea towel to help you, then leave to cool.
- Once the sponge has cooled, unroll it and spread the jam in the middle.
- Roll up again.

Recipe for Division 6: Cookery – Class 48

Focaccia

500g strong bread flour (plus extra for dusting)

7g dried fast action yeast

2 tsp fine sea salt

5 tbsp olive oil (plus extra for the tin)

1 tsp flaky sea salt

- Tip the flour into a large bowl. Mix the yeast into one side of the flour and the fine salt into the other side. Then mix everything together (the initial separation prevents the salt from killing the yeast).
- Make a well in the middle of the flour mixture and add 2 tbsp of oil and some of the lukewarm water, adding it gradually until you have a slightly sticky dough (you may not need all of the water).
- Sprinkle the work surface with flour and tip the dough onto it, scraping around the sides of the bowl.
- Knead for 5-10 minutes until your dough is soft and less sticky. Put the dough into a clean bowl, cover with a tea towel and leave to prove for 1 hour until doubled in size.
- Oil a shallow 25 x 35cm tin. Tip the dough onto the work surface then stretch to fill the prepared tin. Cover with a tea towel and leave to prove for another 35-45 minutes.
- Heat the oven to 220C/200Cfan/425F.
- Press your fingers into the dough to make dimples.
- Mix together 1 ½ tbsp olive oil, 1 tbsp water and the flaky sea salt and drizzle over the bread.
- Push sprigs of rosemary into the dimples in the dough.
- Bake for 20 minutes until golden. Whilst the bread is still hot, drizzle over 1 ½ tbsp of olive oil.

Recipe for Division 6 – Cookery – Class 49

Division 10 – Children aged 10 to 15 –

Class 86

Coconut Ice

397g tin condensed milk

325g icing sugar, sifted

350g desiccated coconut

red food colouring

- Prepare overnight
- Line the base and sides of a 20cm square baking tin with baking paper.
- Combine the condensed milk and icing sugar in a large mixing bowl and mix well.
- Add the desiccated coconut and mix again until thoroughly combined.
- Weigh the mixture and divide in half. Spoon one half into the prepared tin and spread level, pressing into a smooth even layer.
- Add a tiny amount of food colouring to the remaining mixture and mix again until evenly coloured.
- Press the pink mixture over the white coconut ice in a smooth layer.
- Cover and leave to firm up overnight.
- The next day, turn the mixture out of the tin onto a chopping board and cut into small squares.

Further Information for Division 7 – Handicraft – Class 54

The Octopuses will be donated to the East Suffolk and North Essex Neo Natal units for babies in their care. To ensure octopuses are safe for the little ones it has been requested that:-

- A very tight crochet stitch be used, so there is a minimal to no gap between stitches so fingers can't be entrapped.
- The yarn and filling needs to be hypoallergenic, preferably cotton and able to resist washes of 60 degrees C.
- The eyes be stitched.

Information and a pattern can be found at crochet365knittoo.com/crochet-octopus-preemies/
If you would like to make more than one Octopus please choose your favourite to be judged and place any others in the pot provided.

ENTRY FORM - one entrant per form please, form may be photocopied (Enter number of Class only)

DIV 1	DIV 2	DIV 3	DIV 4	DIV 5	DIV 6	DIV 7	DIV 8	DIV 9	DIV 10

Name.....

Address

..... **Post Code**.....

Telephone Number **Email**.....

Remittance £.....

30p per entry. No charge for Divisions 8,9 and 10 and Challenge Classes 15 and 26

Please tick if you have paid by BACS

Paper entry forms can be delivered with cash to the post box in the clock tower by the Wednesday before the show.
Alternatively, fill in the form at burstall.suffolk.cloud and pay by BACS.

BACS to: Burstall Village Club - Account number 02632374; Sort code 30-94-55. Please put Flower Show in the reference. Please tick box if paid by BACS

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