

The 38th Bramley Show

Sunday 13th September 2026

Closing date for General Entries
Thursday 10th September 8pm
online at www.bramleyshow.org.uk or
by email to entriesbramleyshow@gmail.com or
a paper entry to 8 Jibbs Meadow, RG26 5DZ

Closing date for Photography Competition
Friday 21st August 5pm
by email to photoentriesbramleyshow@gmail.com

SHOWDAY TIMETABLE

Staging of Exhibits 8.30 – 10.30am
Judging: commences 10.45am
Open to the Public: 1pm
Scarecrow judging: 1pm – 3pm
Scavenger Hunt and Teas served all afternoon

Guidelines:

- All exhibits must be arranged, made or grown by the exhibitor.
- Vases will be supplied for the Flower Section.
- Flower Arranging must be done at home. No florist foam or single use plastic to be used. Bought flowers allowed.
- All cookery exhibits must be plated.
- All exhibits not collected after prize giving will be sold.

The Chapman Cup will be awarded the Overall Winner. Other
Cups and prizes will be awarded for some classes
Entry forms are at the back of this schedule or
are available online at
www.bramleyshow.org.uk



A big THANK YOU to so many people who helped make this Show happen

To Bramley Parish Council for their continuing support

To the Bramley Village Hall for their support for the Show

The Bramley Magazine for their support in promoting the Show

The hardworking committee who has given up their time to help with the organization

The volunteers who helped organise the event

The judges who give their time free of charge

The catering team that provides teas, coffees and delicious cakes

The IT team that creates web pages, the online forms and calculates the scores on the day

The printer for the posters, schedules and banners

And to everyone who has promoted the Show in their own way and by taking part

If you can work as a team and would like to get involved
contact thebramleyshow@gmail.com

Find us on Facebook and on our web page
www.bramleyshow.org.uk

THE SCHEDULE

NB Please ensure entries are in the correct classes. The first number on each line is the class number and this is the number to quote on the Entry Form.

FLOWER SECTION

Annuals and Perennials

1. A vase of mixed annuals, a minimum of four varieties, grown from seed
2. A vase of mixed perennials, including shrubs, any kind, or kinds
3. Three to 5 stems of any annual, all of one cultivar

Dahlias

4. Three dahlias same type and colour

Roses

5. Stems of any rose of same variety – Three stems
6. Specimen Rose – one stem

Potted Plants

7. Flowering pot plant – maximum pot size 25cm
8. Foliage Pot Plant – maximum pot size 25cm
9. Cactus or succulent Plant
10. Fuchsia in a pot.

VEGETABLE SECTION

11. Potatoes – Five white
12. Potatoes – Five red
13. French Beans – dwarf or climbing – five
14. Onions – Three prepared for show, to pass through a 3 inch / 7.5 cm ring
15. Long Carrots – Three
16. Short Carrots – Three

17. Runner beans – Five
18. Beetroot – Three of one variety
19. Tomatoes – Five with calyx
20. Dish of 5 small, plum or novelty tomatoes with calyx
21. Courgettes - Matched pair not exceeding 8 inches / 20 cm
22. Collection of 5 vegetables within a seed tray
23. A pot of chillis
24. A bulb of garlic
25. A misshaped vegetable
26. The Heaviest squash/pumpkin/marrow
27. Any vegetable not included on the list above

FRUIT SECTION

28. Eating apples – 5
29. Cooking apples – 3
30. Raspberries – a dish of 12 with calyx
31. Any fruit from a tree – 3 (excluding apples)
32. Dish of any three fruits not covered in classes 28-31

FLOWER ARRANGING

No Florist foam or single use plastic to be used.

Bought flowers may be used.

33. A miniature arrangement (max 6 inches / 15.5 cm) in an egg cup
34. Arrangement using two colours only
35. An arrangement using “What’s In My Garden Now”
36. CHILDREN ONLY. An arrangement using two colours of flowers only in a jam jar

CRAFT

Items must not have been previously exhibited. You can submit two items per class – 50p for each item. NB. If submitting a large item, i.e. over 12"x12" / 30 x 30 cms – please contact the Show Committee at least 24 hrs before so arrangements to display your entry can be made.

- 37. An item of Jewellery – using any material
- 38. An item made from yarn/fibre, including knitting, crochet or felt
- 39. Sewing – an apron
- 40. An item made from hard material (glass, clay, metal, beads etc)
- 41. An embroidered picture
- 42. Men's class – an item made for the garden
- 80. I made this – any item that does not fit into the above categories

PHOTOGRAPHY

Amateur photographers only. Photographs must not have been previously exhibited. Photographs to be submitted digitally no later than 8pm Friday 22nd August. Entries are limited to 2 photos per class. 50p per photo.

- 43. Bramley trees
- 44. Something red
- 45. Two of a kind
- 46. A photo featuring an animal
- 47. A Celebration

ART – PAINTING OR DRAWING Amateur artists only
Exhibits must not have been previously exhibited. Each
entry must state which class is being entered.

Maximum size A2 due to space constraints.

- 48. An abstract picture – any medium
- 49. A watercolour
- 50. A picture using coloured pencils
- 51. An acrylic or oil painting
- 52. A black and white picture

COOKERY

- 53. A Victoria Sponge – with raspberry jam and dusted
with castor sugar
- 54. A fruit loaf
- 55. A lemon drizzle cake – recipe at the back of this
schedule
- 56. A loaf of bread
- 57. 6 macarons
- 58. *Jar of jam, jelly or curd
- 59. *Jar of chutney or pickle
- 60. *Jar of marmalade
- 61. Men's Class – 6 chocolate muffins – recipe at the back
of this schedule
- 62. A decorated birthday cake for a child – decoration
only to be judged

*Classes 58, 59 and 60 up to two different entries allowed
per class. Please use unbranded lids

FUN CLASSES

- 63. Adult: Colouring Bramley – Picture to be downloaded from web site
- 64. Junior: Colouring Bramley – Picture to be downloaded from web site
- 65. Adult: A model made using a cereal box
- 66. Junior: A model made from a cereal box

CREATIVE WRITING

To be submitted by email by Friday 28th August or paper copy as per entry form instructions.

A poem – maximum 20 lines; or
A piece of prose – maximum 750 words

- 67. Adult: title: “Lost”
- 68. Junior: title “Something lost”

JUNIOR CLASSES

(2 age groups 10 years and under aged 11-16 must be stated on the entry form)

- 69. A Lego model (not a kit) – maximum base 40 x 40 cm
- 70. 4 decorated cup cakes
- 71. A wooden spoon, decorated as a character
- 72. Robot made from recycled item (max height 40cms)
- 73. A superhero mask
- 74. Junior Art:

Age 10 years and under:

An animal that doesn't exist yet!

Aged 11 – 16 years:

A multimedia picture (e.g. using paint, paper string, buttons, wool, sand etc)

RECIPE Class 55: Lemon Drizzle Cake

Ingredients

- 225g/8oz unsalted butter, softened, plus extra for greasing
- 225g/8oz caster sugar
- 4 free-range eggs
- 225g/8oz self-raising flour
- 1 unwaxed lemon, zest and juice (see recipe tip)
- 85g/3oz icing sugar or caster sugar

Method

1. Preheat the oven to 180°C/160°C Fan/Gas 4. Grease a 900g/2lb loaf tin with a little butter and line with baking paper.
2. Tip the remaining butter and the caster sugar into a food processor and blend for a few seconds. Add the eggs one at a time, blending after each addition. Add the flour and lemon zest and blend until smooth.
3. Pour the cake mixture into the lined baking tin, flatten the top with the back of a spoon and bake for 50–55 minutes.
4. Meanwhile, stir together the lemon juice and icing sugar. When the cake has cooled a little, poke holes in the top using a skewer, chopstick or a piece of raw spaghetti. Drizzle over the icing, set aside for a few minutes to cool, and serve.

RECIPE CLASS 61: Men's Class. Six Chocolate Muffins

Ingredients

- 250g (9oz) self-raising flour
- 50g (2oz) high-quality cocoa powder
- 1 tsp baking powder
- 175g (6oz) caster sugar
- 2 large eggs, at room temperature
- 250ml (9fl oz) full-fat milk
- 100ml (3.5fl oz) sunflower oil
- 1 tsp vanilla extract
- 100g (3.5oz) chocolate chips, milk or dark

Method

1. Preheat the oven: Set your oven to 200°C (400°F/Gas Mark 6). If you're using a fan-assisted oven, drop the heat to 180°C (350°F/Gas Mark 4). Line a standard 12-hole muffin tin with deep paper cases so the batter can climb high without spilling over the metal.
2. Mix the dry ingredients: Sift the self-raising flour, cocoa powder, and baking powder into a large bowl to remove any stubborn clumps. Stir in the caster sugar and the chocolate chips until the chips are well coated in the flour mixture.
3. Whisk the wet ingredients: Pour the milk, sunflower oil, eggs, and vanilla extract into a separate jug. Whisk them together with a fork until the yellow of the eggs is fully broken up and the liquid looks uniform.
4. Combine wet and dry: Pour the wet mixture into the bowl with the dry ingredients all at once. Use a metal spoon to stir the two together. Do not over-mix this batter. It should still look quite rough and lumpy, as those little pockets of unmixed flour are what help the muffins rise quickly in the hot oven.
5. Fill the muffin cases: Spoon the thick batter into the paper cases, dividing it evenly so they are all about three-quarters full. Bake for about 20 minutes. Cool and serve.

The Bramley Show Photography Entry Form 2026

Photographs and entry forms to be submitted to
photoentriesbramleyshow@gmail.com

by 8pm Friday 21st August.

If you prefer to submit physical photographs, please email
thebramleyshow@gmail.com to make arrangements.

Entry fee: 50p per photo

BACS payments: The Bramley Show Acc. 53295096 Sort Code 23-05-80

Alternatively, the form and money can be dropped off at

Hopgarden, The Street, RG26 5BP

Late entries will not be accepted.

Class number	Title	Entry 1	Entry 2
43	Bramley Trees		
44	Something Red		
45	Two of a kind		
46	A photo featuring an animal		
47	A celebration		
Number of entries:		Fee paid:	

Entries will not be accepted without payment

Name:

Address:

Post code:

Email address:

Contact number:

Age and school year in September 2025, if under 16 _____

Have you entered the Bramley Show before? Yes / No

I am happy for the Bramley Show to contact me by email with
news about the Show Yes / No email

thebramleyshow@gmail.com www.bramleyshow.org.uk

The Bramley Show Entry Form 2026

(NOT photographic classes)

Entry forms will be accepted from Friday 28th August, online, if possible, to entriesbramleyshow@gmail.com

Deadline for entries 8pm on Thursday 10th September.

Each entry costs 50p per class. Children are free to enter.

BACS payments: The Bramley Show

Acc number: 53295096 Sort Code: 23-05-80

Alternatively, the form and money can be dropped off at

8 Jibbs Meadow, RG26 5DZ

Please write the number of each class you wish to enter the boxes below. Add x2 for double entries if allowed

Number of entries	Total paid

Entries will not be accepted without payment.

Late entries will not be accepted

Name:

Address and Postcode:

Email address:

Contact number:

Age and school year in September 2025 if under 16: ____

Have you entered the Bramley Show before? Yes / No

I am happy for The Bramley Show to contact me by email with news of the Show. YES/ NO

Any queries, please email thebramleyshow@gmail.com

www.bramleyshow.org.uk