



Undy & Magor Horticultural Society

65th LATE/AUTUMN

PRODUCE & HOMECRAFT SHOW

Saturday 23rd August 2025

at Undy Memorial Hall

(off Dancing Hill, Undy NP26 3EQ)

*Entry open to all residents/neighbours of the Magor and Undy
Community and their family members
(that includes children and grandchildren!)*

For further information email:

horticultureundyandmagor@gmail.com

Exhibitors may set up between 10.00am and 12 Noon on the
morning of the show.

Show open to the public at 15.00pm – prizes at 16.00pm

PLEASE ENSURE YOU READ THE RULES AND REGULATIONS!

SCHEDULE OF CLASSES

SOCIETY MEMBERSHIP



If you are interested in joining the Undy and Magor Horticultural Society then please do contact us for more information.

Membership of the Society costs £10 per person, £20 per household.

The Society will meet several times a year, when it hopes to secure speakers for the meetings. It also aims to arrange an outing at least once a year.

Fill out the application form at the back of the schedule and email it to the Society Secretary, or if you want more information email horticultureundyandmagor@gmail.com or telephone: 07785747762

UNDY AND MAGOR HORTICULTURAL SOCIETY WINE AND CHEESE NIGHT



SATURDAY 27TH SEPTEMBER 2025

UNDY MEMORIAL HALL
DINCH HILL LANE
UNDY

LICENCED BAR (*Cash Only*)

Doors open at 7pm



Entry by Ticket Only

Non-members £10 Entry

Members £5 Entry

Tickets include a glass of wine on arrival.

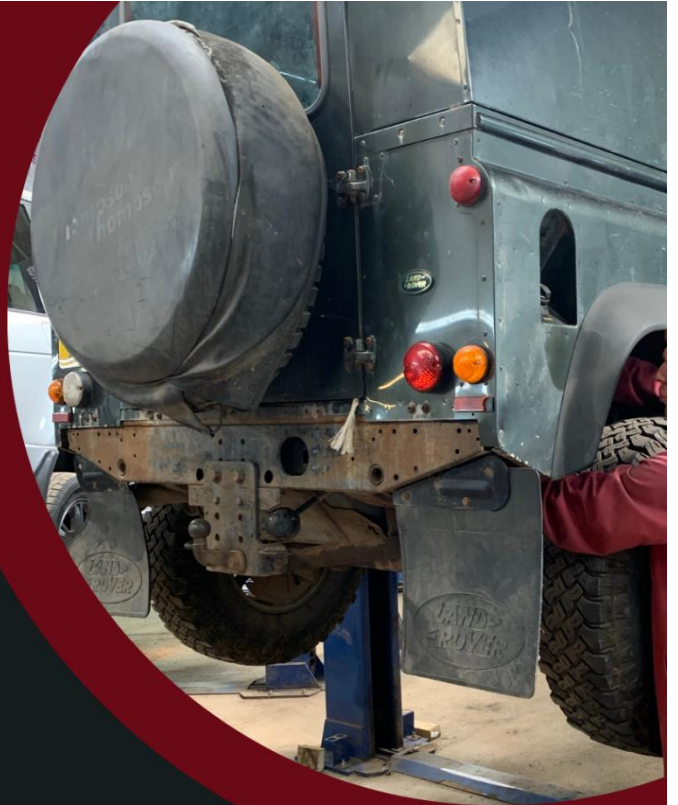
Tickets available from

Sally 07833963816 or

Magor Post Office



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SHOW RULES & REGULATIONS:

Exhibitors are reminded to read, and adhere to the rules, follow the schedule instructions exactly, or Judges may have no option but to disqualify exhibits.

- 1. Only one entry per person per class is permitted**
- 2. Vases plates, containers etc. to be provided by exhibitor**
- 3. All fruit, vegetables or flowers must be grown by the exhibitor and any plant must have been the property of the exhibitor for a least six weeks prior to the show.**
- 4. All domestic and handicraft items must be the exhibitors own work**
- 5. Cooked items should be cold when exhibited.**
- 6. Entry Fee: £5 per person (covers any number of exhibits) - Children's Classes are FREE. Entry fees to be paid on the day when you collect your Exhibitor Numbers from the Secretary.**
- 7. Intention of entry into **classes 86 & 87** must be pre-notified by **Thursday 21st August, 2025.****
- 8. Every possible care will be taken of exhibits, but the committee will not be held responsible for any loss or damage that may occur.**
- 9. Judges and Committee decisions are final.**

SECTION 'A' - FLOWERS— Sponsored by: SIMON & PENNY KIRKHAM	
1	ROSE Single bloom in a vase Buds count as blooms
2	ROSES single or mixed varieties one vase of 5 stems
3	CHRYSANTHEMUMS any variety one vase of 5 stems
4	SPRAY CHRYSANTHEMUMS Any variety one vase of 5 stems
5	GLADIOLA one spike in a vase
6	DAHLIAS one variety one vase of 5 stems
7	DAHLIAS mixed variety one vase of 5 stems
8	FLOWERS OF ANY SINGLE VARIETY one vase
9	MIXED FLOWERS arranged for all-round effect one vase
SECTION 'B' - FLOWER ARRANGING - Sponsored by: Bernard & Sally Bailey	
NOTE TO EXHIBITORS: All classes staged on tabling with black covering. Exhibitors may provide bases/backboards as appropriate	
10	NATURE'S HARVEST An exhibit in any style, featuring garden and native plant material.

	Space Allowed 24" x 24", height optional. Judged and viewed from front.
11	WOOD YOU BELIEVE IT An exhibit featuring driftwood/weathered wood and a maximum of 5 blooms plus foliage. (buds count as blooms) Space allowed 18" wide x 24" deep, Height optional. Judged and viewed from front.
12	TIME FOR TEA A petite exhibit, staged in a teacup with saucer. Exhibit must not exceed 9" x 9", height 15". Judged and viewed all round.
13	TINY TREASURES A miniature exhibit, not to exceed 4" x4" x4" Judged and viewed all round.
SECTION 'C' - FRUIT— sponsored by: BARBARA & HADYN JONES	
NOTE TO EXHIBITORS: Stalks should be left on, and Fruit should not be polished.	
14	APPLES - COOKING 3 to be exhibited
15	APPLES – DESSERT 3 to be exhibited
16	PEARS 3 to be exhibited
17	PLUMS 5 to be exhibited
18	DAMSONS 5 to be exhibited.
19	ANY OTHER FRUIT One kind 5 to be exhibited.
20	A COLLECTION OF FRUIT A selection of least three kinds, Exhibited in a bowl or basket.



**A traditional nursery
growing since 1908**

**Trees, shrubs, roses, fruit trees, conifers, rockery plants,
climbers, pots, tools, bird and pet food,
seeds and garden sundries & MORE!**

**Chepstow Road,
Langstone NP18 2JN**

SECTION ‘D’ - VEGETABLES—Sponsored by: We Evoke Limited	
21	POTATOES Any one kind 5 to be exhibited
22	ONIONS grown from seed (trimmed) 3 to be exhibited
23	ONIONS grown from sets (trimmed) 3 to be exhibited
24	SHALLOTS (trimmed) 5 to be exhibited
25	CABBAGE Red (Not be trimmed and with a 3” stalk left on) 1 to be exhibited
26	CABBAGE other than red (Not be trimmed and with a 3” stalk left on) 1 to be exhibited
27	RUNNER BEANS stems left on 6 to be exhibited
28	DWARF BEANS stem left on 6 to be exhibited
29	TOMATOES stem left on 4 to be exhibited
30	CHERRY TOMATOES stem left on 8 to be exhibited

31	COURGETTES 3 to be exhibited
32	CUCUMBER 1 to be exhibited
33	BEETROOT 3 to be exhibited
34	CARROTS 3 to be exhibited
35	MARROW 1 to be exhibited
36	PARSNIPS 3 to be exhibited
37	SWEDE 1 to be exhibited
38	ANY OTHER VEGETABLE one kind
39	COLLECTION OF MIXED VEGETABLES no more than 5 kinds
40	UGLIEST/MOST MI-SHAPED VEGETABLE 1 to be exhibited
41	LONGEST RUNNER BEAN 1 to be exhibited
42	HEAVIEST MARROW 1 to be exhibited
SECTION 'E' - COOKING AND HOME PRODUCE: - Sponsored by: Paul & Beverly Cawley	
43	SCONES – FRUIT A plate of 6
44	SCONES – SAVOURY A plate of 6
45	WELSH CAKES A plate of 6 Cut with a plain cutter without sugar decoration

46	BARA BRITH see recipe
47	VICTORIA SANDWICH see recipe
48	CUP CAKES - DECORATED 6 identical hand decorated cup cakes cake & decoration to be judged
49	CUP CAKES -DECORATED 6 assorted hand decorated cup cakes cake & decoration to be judged.
50	FRUIT FLAN In a pastry base Pastry to be homemade
51	SAUSAGE ROLLS Pastry to be homemade 6 to be exhibited.
52	SAVOURY QUICHE Pastry to be homemade
53	BREAD handmade 1 loaf
54	BREAD machine made 1 loaf
55	JAM 1 jar any flavour Must NOT be exhibited with a commercial lid. Jars should be completely filled.
56	JELLY 1 jar any flavour Must NOT be exhibited with a commercial lid. Jars should be completely filled.
57	MARMALADE 1 jar any flavour must NOT be exhibited with a commercial lid. Jars should be completely filled.

58	CHUTNEY 1 Jar any flavour. must NOT be exhibited with a commercial lid. Jars should be completely filled. (piccalilli is NOT a chutney)
59	PICKLES 1 jar of pickled vegetables/onions must NOT be exhibited with a commercial lid. Jars should be completely filled.
SECTION 'F' - HOME MADE WINE & CORDIALS (NOT FROM KITS) Sponsored by:	
NOTE TO EXHIBITORS: Wine/Cordial/Flavoured Spirits should be in clear bottles with a flanged stopper and <u>must not</u> be made from kits. Bottles should be clearly labelled (plain label) with the type of fruit/flower/vegetable etc used.	
60	WINE – SWEET 1 bottle of white, red or rosé
61	WINE – DRY 1 bottle of white, red or rosé
62	CORDIAL 1 bottle Cordial to be suitable for dilution
63	WINTER WARMER 1 bottle of flavoured spirit Please state whether the winter warmer is to be tasted 'neat' or diluted in wine/prosecco etc.
64	GINGER BEER Made from a traditional ginger beer plant (See Recipe) 1 bottle
65	BEER 1 bottle home-made (Not from Kit)

SECTION 'G' - HANDICRAFT— Sponsored by: LYNNE WARRY	
66	KNITTING A hand knitted 'Hot Water Bottle' cover
67	EMBROIDERY A Hand Embroidered article unframed
68	SEWING A home-made Adult or Child's Apron
69	CROSS-STITCH A bookmark with a cross-stitch design.
70	SOFT CRAFT A Teddy Bear Can be made of felt or fabric, knitted or crocheted or a combination of materials.
71	PHOTOGRAPH – BLACK & WHITE 'A Monument or Ancient Building' Framed or mounted.
72	PHOTOGRAPH – COLOUR 'Sunset' or 'Sunrise' Framed or mounted.
73	PAINTING 'A Doorway' any medium framed or mounted.
74	SKETCH Any subject Using Pencil or charcoal
75	ANY OTHER HANDICRAFT ITEM Please indicate approx. size on entry form

CHILDREN ONLY (under 15 years) - Entries in these classes are FREE
All children's entry forms must state age.
Names must not be included on exhibits

SECTION ‘H’ - under 7 years— Sponsored by:	
76	“AT THE SEASIDE” A drawing/painting Using any medium on A4 paper
77	“HOW DOES YOUR GARDEN GROW” A miniature garden in a seed tray max size 18” x 18”
78	“FOR FAIRIES” Decorate three (3) small fairy cakes
79	“JURRASIC” Make your own prehistoric animal using fruit, foliage, flowers, fir cones or vegetables
80	“FUNNY FACE” Decorate a Wooden Spoon with a ‘Funny Face’
SECTION ‘J’ - 7 TO 15 YEARS— Sponsored by:	
81	“FLOWER POWER” Decorate a flowerpot not to exceed 8” in diameter
82	“HOME SWEET HOME” Make a selection of six (6) home-made sweets
83	“POETS CORNER” Compose, handwrite and decorate a poem any subject on A4 paper
84	“ON THE BEACH” decorate a pebble
85	“USEFUL” Make something useable from at least 2 of the following: Cloth, wool, felt, cotton, string, raffia, thread, feathers, clay, salt dough, buttons, sequins, beads. no larger than 12”

SECTION 'K' - Local WI's, WOMEN'S Guilds, Mothers' Union— Sponsored by:

NOTE: This competition is open to community groups or groups of 2 or more individuals within a 5-mile radius of Undy and Magor.

The base/cover supplied will be white. Exhibitors may supply their own base to complement their exhibit, and may supply their own staging (sides/back) which must be within the space allowed.

Intention of entry into this class must be notified to the Society by 21st August 2025 horticultureundyandmagor@gmail.com

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| 86 | <p>"A NIGHT AT THE THEATRE"</p> <p>A space of 3' wide x 2'6" deep allowed.</p> <p>To include:</p> <p>4 food items (2 sweet and 2 savoury), a craft and a flower arrangement.</p> <p>Accessories allowed.</p> <p>Overall presentation/Interpretation will also be judged.</p> |
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SECTION 'L' - Local Children's Group (e.g. Scouts, guides, brownies, Club Rock) – Sponsored by:

NOTE: This competition is open to community groups or groups of 2 or more individuals within a 5-mile radius of Undy and Magor.

The base/cover supplied will be white. Exhibitors may supply their own base to complement their exhibit, and may supply their own staging (sides/back) which must be within the space allowed.

Intention of entry into this class must be notified to the Society by 21st August 2025 horticultureundyandmagor@gmail.com

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| 87 | <p>"A DAY AT THE SEASIDE"</p> <p>A space of 3' wide x 2'6" deep allowed.</p> <p>To include:</p> <p>2 food items (1 sweet and 1 savoury) and 2 craft items.</p> <p>Accessories allowed.</p> <p>Overall presentation/Interpretation will also be Judged</p> |
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RECIPES

CLASS NO 46 – BARA BRITH

Ingredients:

225g/8oz/1⅓ cups mixed dried fruit and chopped mixed (candied) peel

350ml/12fl oz/1½ cups hot strong tea, strained.

450g/1lb/4 cups strong white bread flour

50g/2oz/4 tbsp soft brown sugar

5ml/1tsp salt

2.5ml/½tsp mixed spice

30ml/2¼ tsp easy bake dried yeast

50g/2oz/¼ cup butter, melted

Milk to mix

Method:

Put fruit in heatproof bowl and pour on hot tea. Cover and leave to stand at room temperature for several hours or overnight.

Sift flour, sugar salt and mixed spice into a large warmed mixing bowl. Stir in the yeast.

Add the fruit and its liquid and the melted butter. Stir well until the mixture can be gathered together to make a ball of soft smooth dough, adding a little milk if necessary. With your hands and on a lightly floured surface, mix and stretch the dough until it becomes smooth, firm and elastic. Return the dough to the cleaned bowl. Cover with oiled cling film and leave in a warm place for about 1½ hours, or until the dough has more or less doubled its size.

Grease a 900g/2lb loaf tin and line it with baking parchment.

Turn the risen dough on to a lightly floured surface, gently press the air out, and then shape it into a loaf. Put it seam side down, into the prepared tin. Cover with oiled cling film and leave in a warm place for about 1 - 1½ hours until the load has again just about doubled in size.

Preheat the oven to 200°C/180°C fan/400°F/Gas 6. Put into the hot oven and cook for about 40 minutes until well risen, golden brown and cooked through. To test, turn the load out of its tin and tap the underneath – it should sound hollow. Turn out and cool on a wire rack.

CLASS NO 47 – VICTORIA SANDWICH

Ingredients:

200g caster sugar (and extra for dusting)	200g softened butter
4 eggs beaten	200g self-raising flour
1 tsp baking powder	2 tbsp milk
Half a 340g jar good-quality raspberry jam	

Method:

Heat oven to 190C/fan 170C/gas 5. Prepare two 20cm sandwich tins
Cream together 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon. Bake in centre of oven for about 20 mins until golden and the cake springs back when pressed. Turn onto a cooling rack. When cold sandwich together with Jam. Dust top with caster sugar before serving.

CLASS 64 GINGER BEER FROM A PLANT

Ingredients:

15g fresh yeast	375 ml water
2 teaspoons ground ginger	2 teaspoons sugar
For ingredients added later see the recipe	

Method:

Mix all ingredients. Leave for 24 hours, then feed daily with 1 teaspoon ground ginger and 1 teaspoon sugar. After 7 days, strain through a cloth. Reserve both liquid and the solid matter in the cloth (which is the plant). To finish the ginger beer, mix the strained liquid with 2.5 litres of cold water, the juice of 2 lemons and 675 g sugar dissolved in 1 litre hot water. Mix well, pour into screw-top (beer or cider bottles), and leave for a week before using. This makes 8 pints ginger beer.
Halve the remaining solid (the plant) and mix with 375ml water add another 15g fresh yeast, 2 teaspoons ground ginger and 2 teaspoons sugar. Leave for 24 hours then feed daily with 1 teaspoon ground ginger and 1 teaspoon sugar for 7 days as before. Strain as before. Repeat whole process every 2 weeks to keep up a supply of ginger beer.

MAGOR WITH UNDY COMMUNITY COUNCIL

LATE/AUTUMN SHOW

Saturday 23rd August 2025

Undy Memorial Hall, Undy

I propose to enter the following classes in the Show. Entry fees payable on the day

Name: _____

Address: _____

Please place a cross in the box that represents the class number you wish to enter eg. If entering class number 17 – Plums, then put a cross in box number 17.

Children please add age in box at the bottom.

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87			
Size of entry in class 75						Children's classes: Age			

Exhibits should be set up between 10.30 and 12 noon on show day.

Exhibits should not be removed before 4pm, but before 5pm on show day.



Undy & Magor Horticultural Society

PUMPKIN



FESTIVAL



Saturday 1st November 2025

Undy Memorial Hall

Opens at 10am

Judging starts at 10.30am

Contact the Society for details of the competitions:

horticultureundyandmagor@gmail.com

or check out our Facebook page for more details.

As well as the competition there will be craft activities for the kids, and you can enjoy a bowl of soup and roll while you wait.



MAGOR WITH UNDY COMMUNITY COUNCIL

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11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87			
Size of entry in class 75						Children's classes: Age			

Exhibits should be set up between 10.30 and 12 noon on show day.

Exhibits should not be removed before 4pm, but before 5pm on show day.



UNDY AND MAGOR HORTICULTURAL SOCIETY

Membership Application

The Society will meet several times a year, securing speakers for the meetings. It also aims to arrange an outing at least once a year. It will also host and run an Annual Produce and Homecraft Show. Contact details: telephone 07785747762 or horticultureundyandmagor@gmail.com

Membership of the Society costs £10 per person, or £20 per household (max 4 adults)

Payment can be made by Cash, Cheque or by Bank Transfer. Cheques should be made payable to 'Undy & Magor Horticultural Society'. Bank Transfer can be made using your surname and house name/number as a reference:

Lloyds Bank: **Account Name:** **Undy and Magor Horticultural Society**
 Sort Code: **30 99 50**
 Account No: **45395663**

Please complete the membership application below and return to the Secretary with payment, or notice of payment.

Note any personal information provided will be used solely to maintain contact with you as a member of the society regarding meetings, events etc. Information will not be shared with any other bodies.

NAME	
ADDRESS	
TEL NOS	
EMAIL	
TYPE OF MEMBERSHIP	Individual / Household Please delete as necessary - Please state names of adults applying for Household Membership
AMOUNT PAID	£
PAYMENT METHOD	Cash / Cheque / Bank Transfer Please delete as necessary

Secretary, Undy and Magor Horticultural Society, Yr Hen Berllan, Common-y-coed, Magor NP26 3AX
Tel: 07785 747 762 Email: Horticultureundyandmagor@gmail.com