

**Caerwent Playing
Fields
Flower, Vegetable & Craft
Show
Schedule
Caerwent Village
Hall**

**Saturday 22nd August
2026**

**PLEASE NOTE: All exhibitors must
live within the Caerwent
community of Caerwent, Llanfair
Discoed,
Crick & St Brides Netherwent**

**Please note that this year we have
amended some of the sections and
added extra categories to encourage
greater participation in the show by
residents of the community**

**All entries must be in by 10 am on
show day**

**Adults 50p
Children
30p**

SECTION 1 VEGETABLES (OPEN)		PRIZES:	
1	Longest runner bean (green)	Section 1 for best exhibit – FJ Harris Challenge Cup Section 2a Top Tray – Prizes for 1st, 2nd 3rd in Section Coach & Horses Cup Section 2b for best exhibit – Northgate Cup Section 2C for best Newcomer – Caerwent Playing Fields Greenhorn Cup	
2	Runner beans – 4 max		
3	Carrots (long) – 3		
4	Carrots any type - 3		
5	Beetroot (with leaf) – 3		
6	Marrow (1 pair)		
7	Potatoes (white) – 3	32	One houseplant – floral
8	Potatoes (red) – 3	33	One houseplant – foliage
9	Potatoes (any other variety) - 3	34	One – streptocarpus
10	Cucumbers (greenhouse) – 2	35	One fuchsia – specimen
11	Tomatoes under 1 ½ “ diameter – 4	36	One cactus – specimen
12	Tomatoes over 1 ½ “ diameter – 4	37	Flower arrangement
13	Tomatoes on vine – 1 truss	38	Miniature arrangement (4”)
14	Shallots (large culinary) – 4	39	Dried arrangement
15	Shallots (small pickling) – 4	40	Arrangement - berries/leaves
16	Onions under 1lb – 3	41	Chrysanthemums 1vase/ 3 blooms
17	Onions over 1lb – 3	42	Hybrid tea roses – 3
18	Onions not exceeding 2.5 lbs. – 5	43	Floribunda – 3 stems
19	Leeks – 3	44	Pansies – minimum 3
20	Parsnips – 3	45	Cactus dahlias - vase, max 3
21	Peppers (any colour) – 2	46	Pompom dahlias - vase, max 3
22	Onions grown from sets - 3	47	Decorative dahlias – vase, max 3
23	Red Onions - 3	48	Ball dahlias – vase, max 3
24	Bunch of cut herbs	49	Asters – 3
25	Selection of grown Mixed Herbs	50	Gladioli – 3 spikes
26	Cabbage (round) – 2	51	Sweet peas – 3
27	Cabbage (pointed) – 2	52	Vase of 5mixed flowers, 1 colour
28	Heaviest marrow	53	Vase of 5 mixed flowers
29	Oddest shaped vegetable	54	One orchid - specimen
30	2 x Sweet Corn Husk removed	SECTION 3A – Category 55 Only LIONEL BARTRAM MEMORIAL CUP	
		55	Single Stem – Any Flower
SECTION 2A – TOP TRAY (OPEN)		56	One succulent – specimen
A display of 3 vegetables chosen from the following 8: Carrots – 3 without top foliage; Onions – 3; Cauliflowers – 2; Parsnips – 3 without top foliage Peas – 6; Potatoes – 3 Runner beans – 6; Tomatoes – 6 Or any vegetables not mentioned above x 2 Vegetables to be displayed in an area of 18” x 24” on a tray or board		57	One bonsai tree
		58	Flower arrangement in an old shoe
		Verlie Davies Memorial Cup for best in Section	
SECTION 2B (OPEN)		SECTION 4 – TOP VASE (OPEN)	
Display of any 3 different vegetables (Maximum 2 of each) Northgate Cup		Vase of mixed flowers containing 5 – 10 stems taken from a minimum of 2 different kinds of plant. Note: use 2 different kinds of plant (2 varieties of the same flower are not 2 kinds of plant). The display will be judged out of 35 points, split into: 25 for the colour, form, condition, quality and freshness of the flowers and 10 for effect and presentation. The vase will be viewed from all directions. Plants must show flowers only, no seed heads or berries. The vase can be any shape, size or material but must be in proportion. No marks for the vase. No accessories allowed such as bows or foliage, only foliage growing naturally from the flowering stem and still attached to that stem. Packing to keep stems upright is allowed	
		Mrs B Protheroe Rose Bowl For best in Section	
SECTION 2C (Newcomers)			
Display any 3 different vegetables for Section 1 (Maximum 2 of each vegetable) Caerwent Playing Fields Greenhorn Cup. This section is open to individuals who have not exhibited at the show previously			

SECTION 5 – HOME BAKING		SECTION 10 – CHILDREN (8 – 14)	
59	Decorated sponge for tea	91	Any piece of Art
60	Welsh cakes – 6	92	Miniature garden in a seed tray
61	Savoury quiche	93	Any model (made from junk, Lego etc.)
62	Sausage rolls (short crust pastry) – 6	94	Home baking of your choice
63	Victoria sponge	Laurowen Cup For best in Section	
64	Fruit tart		
65	Any Biscuits x 6	SECTION 11 – ARTS & CRAFT (OPEN)	
66	Chocolate Cake	95	Art – sketch (black & white)
67	Loaf of Bread	96	Art – painting (colour)
68	Decorated Cup Cakes x 4	97	Craft – Homemade card
69	Cheesecake	98	Embroidery
Mrs Horton Tankard For best in Section		99	Knitted garment
		100	Best photo (colour or black & white)
SECTION 6 - FRUIT		101	Soft toy
70	Dish of soft fruit – 12	102	Crochet article
71	Dish of plums/damsons – 12	103	Cross stitch
72	Dessert apples – 4	104	Flower arrangement from artificial flowers
73	Culinary apples – 4	Rose Bowl For best in Section	
74	Rhubarb – longest stick		
Caerwent Cross Cup For best in Section		SECTION 12 – Dame Mary Berry Bake Off Challenge (Recipe below) Open to all	
		105	Create a cake using a given recipe to be judged on taste and appearance.
SECTION 7 - PRESERVES		Jen Smith Memorial Bowl For Best in Section	
75	Jams	PRIZE MONEY FOR EACH SECTION 1ST 50P 2ND 30P 3RD 20P	
76	Jellies		
77	Honey		
78	Marmalade		
79	Pickles		
80	Chutneys		
81	Relish		
Mrs Payton Rose Bowl For best in Section		All prizes and cups should be returned week commencing 20 th July 2026. Please email bookings@caerwentplayingfields.com if you are unable to make this deadline. Please return to Caerwent Post Office	
SECTION 8 – HOME MADE DRINK			
82	Any homemade drink – Not in other category		
83	Homemade Beer		
84	Homemade Cider		
85	Homemade Wine		
86	Homemade Soft drink/Cordial		
Vine Cup For best in Section		All entries to be submitted on the form below, and should be delivered to the hall <u>before 10 am</u> on the day of the show. Entries arriving after this time may not be entered for judging.	
SECTION 9 – CHILDREN UP TO 7			
87	Any piece of Art		
88	Animal made from Vegetables		
89	Any model (made from junk, Lego etc.)		
90	Home baking of your choice	Entries for the Bake Off Challenge should follow the recipe to the letter with no additional ingredients added	
Ann Lewis Perpetual Cup For best in Section			

CAERWENT SHOW

Sections being entered
Adults: 50p/Children: 30p

Name:

Address:

Section	Class		Section	Class

Total cost of entries:

Mary Berry Carrot Cake & Frosting**Ingredients**

- 4 large eggs
- 175g (6oz) caster sugar
- 75g (3oz) light muscovado sugar
- 250ml (9fl oz) sunflower oil, plus extra for greasing
- 1 tsp vanilla extract
- 2 ripe bananas, mashed
- 150g (5oz) carrots, peeled and coarsely grated
- 275g (10oz) self-raising flour
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- ½ tsp mixed spice
- 55g (2oz) walnuts or pecans, finely chopped, plus a few extra for decoration

For the cream cheese frosting

- 250g (9oz) butter, softened
- 2 tsp vanilla extract
- 350g (12oz) icing sugar
- 350g (12oz) full-fat cream cheese

Method

- Preheat the oven to 180°C/160°C Fan/Gas 4. Grease and line the bases of 2 x 20cm (8in) loose-bottomed sandwich tins.
- Break the eggs into a large bowl and beat with a fork to break up. Add the caster and muscovado sugar, oil and vanilla and mix well.
- Add the remaining ingredients to the bowl and whisk using an electric hand whisk until just combined. Be careful not to over beat.
- Divide the mixture between the two prepared tins and level the surface. Bake in the preheated oven for about 35–40 minutes until well risen and lightly golden. Leave to cool in the tins for 10 minutes, then transfer to a wire rack.
- Meanwhile, make the frosting. Measure the butter, vanilla and icing sugar into a large bowl and whisk using an electric hand whisk until combined. Add the cream cheese and beat until creamy and light.
- Peel the paper from the bases of the sponges and invert one onto a plate. Spread with frosting. Place the other cake on top and use the remaining frosting to cover the top and sides, leaving a pretty swirl on top. Decorate with walnuts or pecans to serve.

Mary's Tips

- Can be made and assembled up to 8 hours ahead.
- Freezes well but best to ice on the day.