

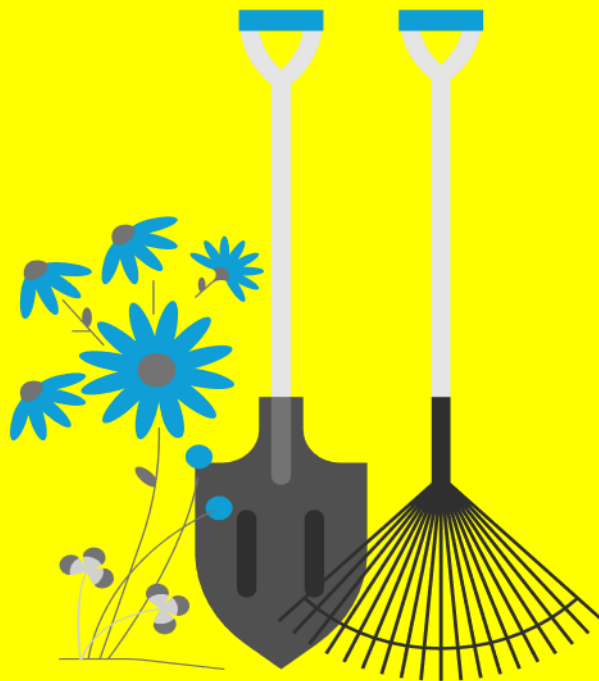
King's Sutton Village Show

Saturday 16th August 2025

at the Millennium Memorial Hall

Organised by

King's Sutton Gardening Club



Village Show 2025 Sponsored and Supported
By King's Sutton Parish Council



Once again, on behalf of the King's Sutton Gardening Club, we invite you to the Annual Village Show and Craft Fair. We have introduced a few new categories such as heritage varieties, a home-grown meal in a seed tray, Kimchi, and fruit gin classes. The show is open to anyone, of any age; you do not have to be a gardening club member or live in the village.

Enter the Village show and get creative by growing, arranging, cooking, and crafting!

Again, we thank the King's Sutton Parish Council for sponsoring us.



The Gardening Club have again planted daffodils around the village and planted up containers on the green outside the Post office. To encourage the pupils at King's Sutton Primary Academy to become involved in gardening, we have donated several watering cans to the school and also to the Pre-School. **We are arranging another planting in Autumn 2025 so keep an eye out for that as helpers are always needed.**

Throughout 2025 we have a number of talks, garden visits, plant sales, and more! Get in touch with any of the committee members or join the Facebook page to find out more and volunteer to help!

Committee

Chair	David Miller	07484 130 794
Secretary	Helen Feather	07805 403 674
Treasurer	Paula Waite	01295 811 635
Programme	Caroline Wheatley	01295 811 323
Show Secretary	Frances Gurney Nigel Gurney	07749 905 715
Committee Members	Jacqui Creed Graham Winton	Lynda Miller David Loughran

The Committee wishes to thank everyone for their kind support and has much pleasure in presenting this schedule.

Judges

Flowers	Margaret Jones
Vegetables	Dennis Paynton
Fruit	Dennis Paynton
Home Produce	Jill Mitchell
Photography	David Bostock
Handicrafts and Hobbies	Margot Bell Lis Mann
Junior Classes	Margot Bell David Bostock
Floral Art	Margaret Jones
Best in Show	Liz Al Anazi

Order of the day

Staging	8am – 10am
Judging	10:15am to 12:15am
Open to the Public	2pm to 4:30pm
Presentation of prizes	4pm – by June Smith and Zabin Al-Anazi

Awards and Cups

Cyril Smith Cup	Highest number of points in classes 1-51
Fred Gowers Memorial Trophy	Highest number of points in class 12
The Robert Bignell Trophy	Highest number of points in classes 13-14 <i>Donated by Denise Reynolds & Keith Bignell</i>
Peter Tombs Cup	Winner of class 15
John Lawrence Cup	Winner of class 9 <i>Donated by Karen Broadhead</i>
Bell Allotment Cup	Winner of classes 21-44 inclusive
Meredith-Owen Cup	Highest number of points in classes 53-66
Handicraft Cup	Highest number of points in classes 69-77 <i>Donated by Mrs J Randell</i>
Junior Cup	Highest number of points in classes 78-86
Wenbar Cup	Best exhibit in classes 78-86 <i>Donated by Mr & Mrs R Foote</i>
Timms Homes floral Art Cup	Highest number of points in classes 87-90 <i>Donated by Timms Homes</i>
Jack Essex Memorial Trophy	Winner of King's Sutton in Bloom
Ernie Twynham Cup	Winner of class 41
Jean Daymond Trophy	Best exhibit in Floral Art
Photography Cup	Best overall photograph in classes 67-68
Junior Photography Cup	Best photograph in class 84
R H S Banksian Medal	Highest total of points in the whole of the horticultural classes
Cash Prizes – children only classes	1 st -£5 2 nd - £3 3 rd - £2



Please take care to note category particulars in the right-hand column.

Flowers

Judge: Margaret Jones

2 - Vase of home-grown mixed flowers	Grown in open border, displayed for effect
3 - Vase of 3 of the same flower	1 vase, 3 blooms
4 - Vase of Dahlias	1 vase, 3 blooms
5 - Pelargonium	13 cm pot
7 - Flowering Plant	In pot (fuchsias excluded)
8 - Foliage Plant	In pot
9 - Cacti or Succulent	In pot
12 - Fuchsia	Bush, 17cm pot
13 - Single Rose	1 single rose
14 - Roses	Floribunda 1 spray
15 - Annual Sweet Peas x 12	1 vase, 12 blooms
18 - A posy or a display of mixed herbs	6 named herbs in water

Vegetables

Judge: Dennis Paynton

21 - Potatoes – white	5, White
22 - Potatoes – coloured	5, Coloured
24 - Onions	5, dressed
25 - Onion – heaviest	Single heaviest, dressed
26 - Shallots	6, dressed
28 - Carrots	4, with foliage
30 - French Beans	6
31 - Runner Beans	6
32 - Runner Bean – longest	Longest without stalk
33 - Beetroot	3, with 7cm stalks
34 - Parsnips	3, as grown
36 - Marrow – heaviest	Single heaviest
37 - Tomatoes	6, on stalk
38 - Courgettes	4
39 - Cherry Tomatoes	6, on stalk
40 - Cucumber	1
41 - Garden Basket	A selection from the garden presented in a Garden Basket or Trug
42 - Sweet Peppers	3 of the same
43 - Meal in a Seed Tray	Tray to contain home-grown veg/fruit ingredients with recipe ingredients listed. (Not all ingredients required e.g. seasoning & spices)
44 - Heritage Variety	<u>Named</u> example of an old fashioned variety of fruit or veg

Fruit

Judge: Dennis Paynton

46 - Plums	6 of the same variety
47 - Apples – dessert	4, Dessert
48 - Apples – cooking	4, Cooking
49 - Pears	4 the same, any variety
50 - Any Berries	12 the same, any variety
51 - Any fruit	3 of the same

Home Produce

Judge: Jill Mitchell

53 - Chicken Eggs x 6	6, home laid
54 - Victoria Sponge cake	Own recipe, 18-20 cm diameter
55 - Quiche	Own recipe, 18-20 cm diameter
56 - Vegan Cup Cakes	4, Own recipe
57 – Bottle of Home-made fruit gin	Any Fruit Flavours
58 - Flap jacks	4, own recipe
60 - Home-made sourdough bread	Small loaf, own recipe, made previous day
61 - Cheese Scones x 5	5, Own recipe
62 - A decorated coffee & Walnut cake	Own recipe, 18-20 cm diameter
63 - A jar of marmalade	Any variety, not less than 350g pot
64 - A jar of chutney	Any variety, not less than 350g pot
65 - A jar of jam	Any variety, not less than 350g pot
66 - A jar of Kimchi	Example recipe supplied

Note: Classes 63-66 should have been made within the last 12 months

Classes 54-62 Items should be covered in cling film or similar

Chutney should be more than three months old

No fresh cream due to anticipated heat

Thank you to some of our sponsors!

Midcounties Co-operative, King's Sutton

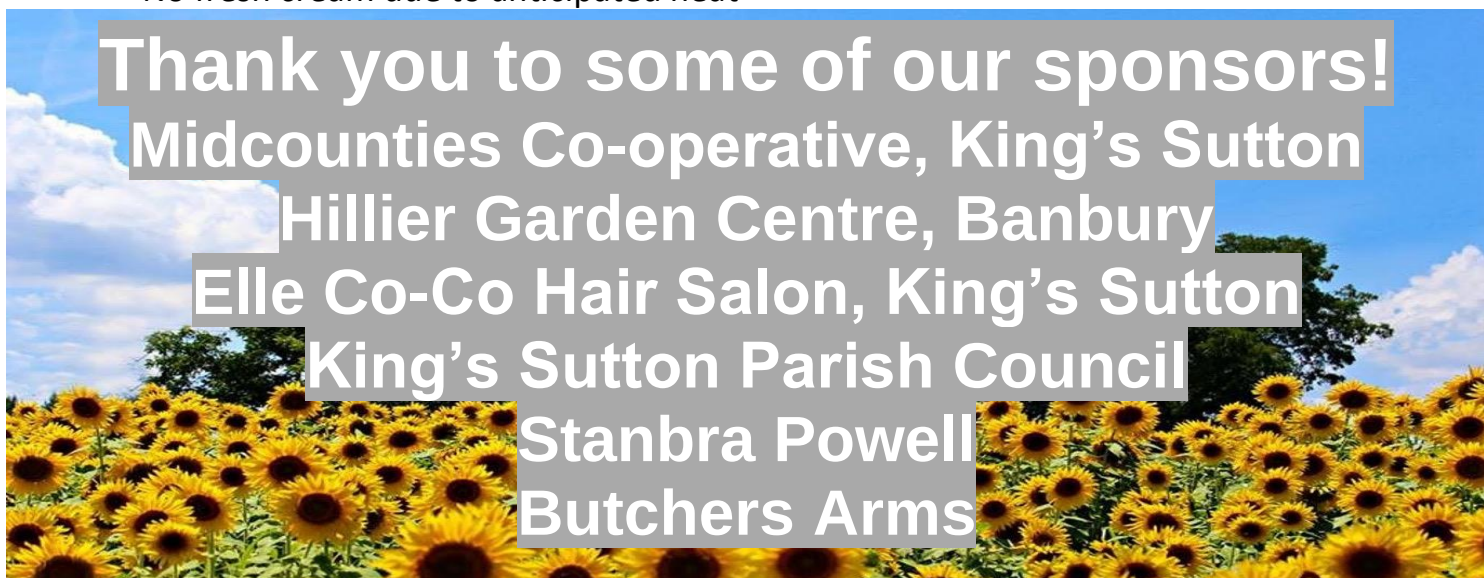
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KING'S SUTTON VILLAGE SHOW – ENTRY FORM

This form is to be completed and returned together with entry fees (50p per class, children free), to the Show Secretary at the Memorial Hall,
Wednesday 13th August 2025 between 6.30pm and 8pm.

Additional entry forms available if required. Please tick box of entry number

NO ENTRY FORMS WILL BE ACCEPTED ON THE DAY OF THE SHOW

Flowers

2 - Vase of home-grown mixed flowers ☐

3 - Vase of 3 of the same flower ☐

4 - Vase of Dahlias ☐

5 - Pelargonium ☐

7 - Flowering Plant ☐

8 - Foliage Plant ☐

9 - Cacti or Succulent ☐

12 - Fuchsia ☐

13 - Single Rose ☐

14 - Roses ☐

15 - Annual Sweet Peas ☐

18 - A posy or a display of mixed herbs ☐

Fruit

46 - Plums ☐

47 - Apples – dessert ☐

48 - Apples – cooking ☐

49 - Pears ☐

50 - Any Berries ☐

51 - Any fruit ☐

Vegetables

21 - Potatoes – white ☐

22 - Potatoes – coloured ☐

24 - Onions ☐

25 - Onion – heaviest ☐

26 - Shallots ☐

28 - Carrots ☐

30 - French Beans ☐

31 - Runner Beans ☐

32 - Runner Bean – longest ☐

33 - Beetroot ☐

34 – Parsnips ☐

36 - Marrow – heaviest ☐

37 - Tomatoes ☐

38 - Courgettes ☐

39 - Cherry Tomatoes ☐

40 - Cucumber ☐

41 - Garden Basket ☐

42 - Sweet Peppers ☐

43 – Meal on a seed tray ☐

44 – Heritage variety ☐

Home Produce

53 - Chicken Eggs x 6 ☐

54 - Victoria Sponge cake ☐

55 - Quiche ☐

56 - Vegan Sponge Cake ☐

57 – Home-made fruit gin ☐

58 - Flap jacks ☐

60 - Home-made sourdough bread ☐

61 - Cheese Scones x 5 ☐

62 - A decorated coffee and walnut cake ☐

63 - A jar of marmalade ☐

64 - A jar of chutney ☐

65 - A jar of jam ☐

66 - A jar of kimchi ☐

Photography

67 - A Photograph – Any Subject * ☐

68 - A Photograph – Sunset* ☐

Floral Art

87 - A display of flowers ☐

88 - A display made of foliage ☐

89 – An arrangement in an unusual container. ☐

90 - An arrangement in an Egg Cup ☐

Hobbies and Handicrafts

69 - A drawing or painting ☐

70 - A hand-knitted item ☐

71 - Needlework ☐

72 - An article using recycled materials ☐

73 - A small article made of wood ☐

74 – Quilted Item ☐

75 - A handmade card ☐

76 - A knitted/crocheted toy ☐

77 - An item or set of handmade jewellery ☐

JUNIOR COMPETITION

Juniors – 7 and Under

78 - A face on a paper plate ☐

79 - A jungle in a shoe box ☐

81 - Jam tarts ☐

82 - Mr or Mrs Potato Head ☐

Juniors - 8 to 11

84 - Photograph –a plant* ☐

85 – Drawing or Painting ☐

86 - Fairy cakes ☐

Juniors - All ages to 11

83 - A model made from Lego ☐

Name

Signature:

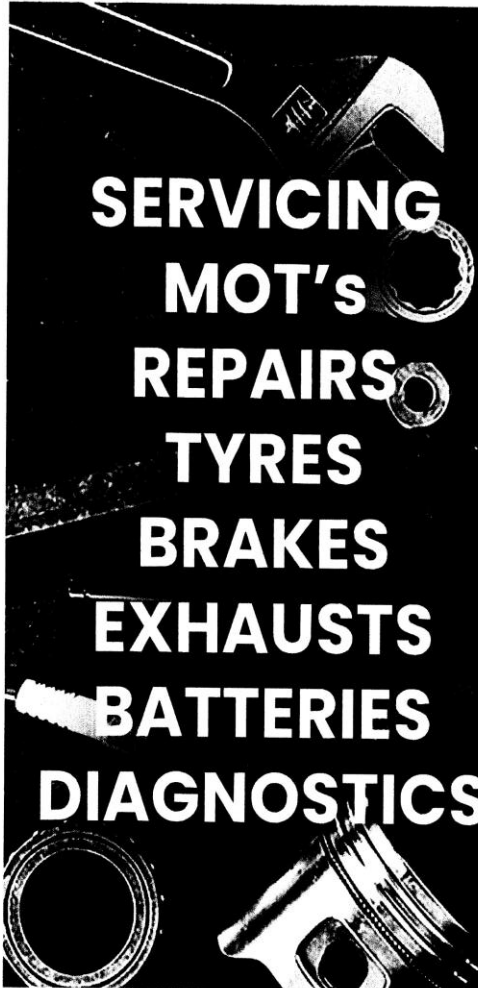
Address

Number of Entries

Total Amount £

* Entries for Photographic classes (67,68 and 84) to be submitted with entry forms on **13th August** as classes will be judged in advance.

I consent to my name being published in the event of winning an award ☐



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Photography

Judge: David Bostock

67 - A Photograph – Any Subject

Taken in the last three years,
minimum 15X10 cm, max 22x15 cm

68 - A Photograph – Sunset*

Taken in the last three years,
minimum 15X10 cm, max 22x15 cm

**Entries for Photographic classes to be submitted with entry forms on
13th August as classes will be judged in advance**

Handicrafts and Hobbies

Judges: Margot Bell, Lis Mann

69 - A drawing or painting

Any medium, Not exceeding 60x45 cm

70 - A hand-knitted item

71 - Needlework

Cross stitch or tapestry

72 - An article using recycled materials

73 – A small article made of wood

Made by yourself. Maximum size 30x30x30 cm

74 – An item using the quilting technique

75 - A handmade card

Any theme

76 - A knitted/crocheted toy

77 – An item or set of handmade jewellery

Floral Art

Judge: Margaret Jones

87 - A display of flowers

Maximum 60cm diameter

88 – A display of foliage

Maximum size 50cm diameter

89 – A display in an unusual container.

Any container, maximum size 30cm wide

90 - An arrangement in an Egg Cup

Standard egg cup, arrangement of own design

Rules for Floral Art

1. Natural plant material must predominate in all classes
2. Flowers and foliage do not need to have been grown by the exhibitor

JUNIOR COMPETITION

Judge: Margot Bell

Ages 7 and Under

78 - A face on a paper plate	Any medium to be used
79 - A jungle in a shoe box	Box laid on its side
81 – Jam tarts	4, on a plate
82 – Mr or Mrs Potato Head	Own design, decorated potato

Ages 8 to 11

Judges: Margot Bell & David Bostock

84 - Photograph – a plant*	Taken in the last 12 months, minimum 15X10 cm, max 22x15 cm
85 – A drawing or a painting	A4 size
86 – Fairy Cakes	4, each decorated differently

All Ages

Judge: Margot Bell

83 - A model made from Lego	
Own creation (not kits)	maximum size 30cm wide

Children older than 11 may enter any adult class.

JUNIOR COMPETITION

Kimchi – Example Recipe – BBC Good Food Website

You will need-

- Large mixing bowl,
- colander,
- disposable or clean rubber gloves,
- 1 litre/1.75 pint wide-mouthed clip-top jar.

Ingredients

- 1 large Chinese leaf cabbage, washed, quartered and cut into 3-4cm/1.25-1.5 inch wide slices.
- 50gm salt
- 4-6 peeled garlic cloves
- 20 g fresh root ginger, peeled and thickly sliced
- 20g gochugaru (Korean chilli flakes)
- 150g mooli (Chinese radish) peeled and cut into 3mm wide strips that are around 5cm long.
- 5 spring onions, cut into 3mm-wide strips that are around 5cm long
- 100g (aprox 1 medium) carrot, peeled and cut into 3mm wide strips that are approx. 5cm long

Method

1. Wash your equipment thoroughly in warm soapy water, then rinse well under very hot water and leave to air dry.
2. Put the cabbage in the clean mixing bowl and separate using your fingers. Arrange in layers, with a little salt sprinkled between each layer. Cover the bowl with a plate and leave to stand for 2-3 hours. The cabbage will soften and become limp and should be sitting in a pool of water. It will have reduced in volume by about a third.
3. Drain the salted cabbage in the clean colander, then return to the bowl. Cover with cold water and swirl the cabbage around, then set aside to soak for 10 minutes. Drain in the colander and return to the bowl. The cabbage should taste slightly salty.
4. In a blender or pestle and mortar, grind the garlic, ginger and chilli flakes to a paste.
5. Add the mooli, spring onion and carrot to the cabbage and tip in the chilli paste. Wearing disposable gloves thoroughly massage the paste into the vegetables.
6. Spoon the cabbage mixture into the clean jar until it comes up to just under the top of the jar. There is no need to pack it too tightly, but you don't want too much air to reach the surface of the vegetable. Cover with the lid and fasten securely.
7. Leave in a cool, dark place at room temperature for 2-3 days. Taste the kimchi. If it tastes spicy, sour and slightly cheesy with a good umami flavour, it can be transferred to the fridge to slow down the fermentation process.
8. In particularly warm weather, you may see small bubbles appearing in the kimchi, which shows the vegetables are creating the lactic acid needed to preserve them. Even in the fridge, you may need to 'burp' the container to release the gas after a few days.
9. You can begin to eat your kimchi right away, but it will continue to ripen and become more fully flavoured the longer it is fermented. You'll get to know which degree of flavour you prefer. If you are dipping in regularly, you may inadvertently introduce other bacteria to the jar, so it's best consumed within a week or two of opening.

Rules

1. The event will be an Open Show
2. Entry Forms must be signed by the entrant and should be brought, together with the appropriate fee, to the Millennium Memorial Hall by the date and time noted on the entry form.

Entry forms will not be accepted on the day of the show.

3. All entries to be staged between 8am and 10am and not removed until the prizes are presented.
4. All exhibits must be numbered by the Show Secretaries
5. Exhibitors are allowed only one entry per class.
6. Exhibits must be grown solely by, or be the work of, the Exhibitor unless otherwise stated in this schedule
7. No other person's exhibit is to be moved on the show bench without the permission of a steward
8. In the event of a dispute, the complaint must be put in writing and handed to one of the Show Secretaries before 3:30pm on the day of the Show. There is a fee of 50p which is returnable if the complaint is upheld.
9. Stands, vases, bowls, and containers etc must be provided by the Exhibitor.
10. All cups to be held for one year and no cup can be held or won outright. Names will be recorded in our winners book.
11. The committee will take every reasonable care of exhibits but will not hold themselves responsible for any loss or damage that may arise.
12. Class cards will be available from the Show Secretaries and exhibitors will be responsible for the placing of cards on their respective exhibits.
13. All entrants consent to their names being published.

The King's Sutton Gardening Club have a copy of The Royal Horticultural Society Show Handbook. If you would like information on something you plan to exhibit, please contact the show secretary – contact details at the front of the schedule - who can arrange the relevant sections to be sent to you.

You can also purchase your own copy directly from The Royal Horticultural Society

Join the King's Sutton Gardening Club!

Enjoy our monthly social evenings at the King's Sutton Millennium Memorial Hall, with illustrated talks and demonstrations. Refreshments are available at each meeting with a chance to ask the speakers questions at the end of their presentation.

Meetings take place on the last Wednesday of the month, starting at 7:30pm unless otherwise stated.

Annual subscription is £12 per member. Visitors are £3 each per meeting.

Our Events

2025	April 30	Gardening in the 2020's – Andrew Mikolajski
	May 21	Carters Yard, Sibford Gower £10
	May 31	Plant sale at the Butcher's Arms – 10am start
	June 25	A visit to two gardens in South Newington- 6pm £12
	July 30	Pre-show social in the Butcher's Arms – come ask questions!
August 16 Village Show		
	September 24	The Heritage Fruit Company, Adderbury – A talk on apples – Andrew Howard
	October 29	The Water Gardens at Hanwell Castle – Stephen Wass
	November 26	Christmas Flower Arranging – Linda Seabrook
	December	No Meeting
2026	January 28	Annual General Meeting, with Buffet and Quiz



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