



Autumn Show

incorporating the
Dean Forest Beekeepers Honey Show

Saturday 31st October 2026
West Dean Centre

High Street, Bream, Gloucestershire. GL15 6JW

Show opens 2pm Admission £1.50 Accompanied children free

Schedule of competition classes:

Vegetables & Fruit • Plants • Flowers • Flower Arranging
Honey • Preserves • Baking • Arts & Crafts • Photography
Section for Children & Young People

Plants & Crafts • Tearoom • Raffle & Games

Competitions open to all

Entries close 6pm Thursday 29th October 2026

www.breamgardeners.net  [Bream Gardening Society](https://www.facebook.com/BreamGardeningSociety)

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JUDGES

We are grateful to our judges for their time and expertise.

Autumn Produce Section	Roy Haviland
Floral Section	Jonathon Heath
Floral Arrangement Section	Julie Sparkes
Handicrafts Section	Norma Helliard
Domestic Section	Anne Rigby, Carol Skolimowski, Kelsie Hall
Photography Section	Sandra Walding
Section for Children & Young People	Anni Janik, Sue Wright
Dean Forest Beekeepers (DFBK) Honey Show	Claire O'Brien

SHOW SECRETARY & HONEY SHOW MANAGER

BGS Show Secretary	Elizabeth Gardner	breamgardeningssociety@gmail.com Hazelbrae, New Road, Aylburton. GL15 6DT 0797 068 8702
DFBK Honey Show Manager	Richard Matthews	showsorganiser@gmail.com

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NOVICE CLASS: MIXED VASE OF FLOWERS AND FOLIAGE

T. and P. Breadman



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BGS Textile Crafts Group



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Mrs. J. Dowle

PRIZES

See individual sections for details of all other cups and prizes to be awarded.

BGS CHALLENGE CUP, HORTICULTURAL: Best in Show – horticultural sections

BGS CHALLENGE CUP, NON-HORTICULTURAL: Best in Show – non-horticultural sections

J.C. HUGHES CUP: Highest points total in the Honey Show – open competition

MAJOR NOEL CUP: Best exhibit in the Honey Show – to be awarded to a member of DFBK

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TIMETABLE & RULES

Closing date for entry forms	6:00pm	Thursday 29 th October 2026
Exhibit staging	8:00am – 10:15am Entry desk closes at 10:00am	Saturday 31 st October 2026
Closed for judging	10:15am – 2:00pm	
Show open	2:00pm – 5:00pm	
Prize presentation	4:30pm	
Removal of exhibits	5:00pm onwards	

- Show entry:** All classes bar one (Class 16) are open to non-members. Exhibitors do not need to live locally. Unless otherwise stated, exhibitors may make only one entry per class.
 By entering, exhibitors signify their acceptances of the rules and regulations and confirm:
 - All exhibits entered in the Autumn Produce and Floral Sections have been grown by them or have been in their possession for at least 2 months prior to the Show. The Committee reserves the right to visit any garden or allotment.
 - All non-horticultural exhibits are their own unaided work and have not been exhibited at a BGS Show before.
 - All honey and wax entered into the Honey Show (bar class H7) is bona fide produce of their own bees.
 Entry forms must arrive with the BGS Show Secretary, or DFBK Show Manager, no later than 6pm on Thursday 29th October. Late entries will not be accepted. See page 50 for details.
 Unless otherwise stated, an entry fee of 50p will be charged for each item entered, payable before exhibit staging.
- Exhibit staging:** Exhibits must be staged on show day from 8:00am to 10:15am. The entrance desk will close at 10:00am. Exhibitors must leave the venue as soon as they have completed their staging.
 Only exhibitors, their helpers, and show officials are allowed in the venue during staging time.
 Vegetables and flowers must be trimmed before entering the venue. (Some final trimming is allowed.)
 Unless otherwise stated, cut flowers should be exhibited in vases with water.
 Exhibitors should check that their entries comply with all the schedule requirements. Deviations may lead to disqualification.
- Judging:** The venue will close for judging at 10:15am and the venue will remain closed until 2:00pm.
 Flower arrangements will be judged under NAFAS rules. Contact the BGS Show Secretary for details.
- Objections:** All objections should be presented in writing to the BGS Show Secretary, or DFBK Show Manager, before 4.30pm on Show Day, accompanied by a £2 deposit. Deposits are only refundable if the objection is upheld.
 Exhibitors found to have infringed the rules shall forfeit all claims to any resulting awards.
- Prizes:** Cash prizes should be collected from the Treasurer's desk in the main hall from 3.30pm on show day.
 The presentation of cups and trophies will commence at 4:30pm in the main hall.
Honey Show prizes: All prize money and the *J. C. HUGHES CUP: Highest points total in the Honey Show* may be awarded to any entrant. The DFBK cups and tray may be awarded to DFBK members only.
 The BGS Show Secretary and DFBK Show Manager reserve the right to withhold any awards on a judge's recommendation.
- Removal of exhibits:** Exhibits may not be removed from the show benches until after prize-giving has been completed, no earlier than 5:00pm. Any garden produce, flowers, flower arrangements, bakes, preserves, pickles, or honey remaining after 6:00pm will be considered as donations to the society. They may be sold to raise funds for the society or given away.
- Liability:** Although all possible care will be taken, BGS and DFBK accept no liability with respect to loss/damage of exhibitors' property over the duration of the event.
- Return of cups and trophies:** All cups and trophies awarded by BGS must be returned to the BGS Show Secretary by end September 2027. DFBK cups and tray must be returned to the DFBK Show Manager by the morning of the 2027 Honey Show.



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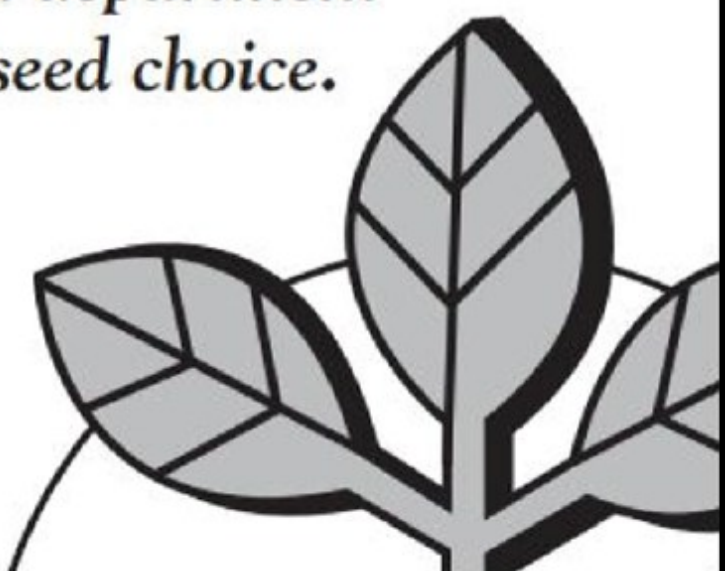
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AUTUMN PRODUCE SECTION

Open classes: Entry fee 50p per class

Members-only class: Free entry

For further guidance, see page 12.

Class	Prize money:	1 st	2 nd	3 rd
1 A BOUNTIFUL HARVEST — Exhibitor's choice of at least five kinds of autumn vegetables and/or salad. Displayed in a box, basket, or trug. <i>Double points</i>	£10	£6	£4	
2 NOVICE CLASS: COLLECTION OF GARDEN PRODUCE — Exhibitor's choice of at least four kinds of autumn vegetables, salad, and/or fruit. Displayed in a box, basket, or trug. <i>Grown by an exhibitor who has never been placed 1st, 2nd, or 3rd in the Vegetable Section or Autumn Produce Section at a BGS Show.</i> <i>Double points</i> <i>Sponsored by C. Hutchinson-Holford</i>	£5	£3	£2	
3 PUMPKIN — 1 pumpkin to be judged on quality, not size.	£2	£1.50	£1	
4 SQUASH — 1 edible squash or ornamental gourd. <i>Additional entries allowed at 50p each, but each entry must be of a different cultivar.</i>	£2	£1.50	£1	
5 BRASSICAS — 1 head of cabbage, cauliflower, kale, or similar. Or 9 brussels sprouts of one cultivar displayed on a plate. <i>Additional entries allowed at 50p each, but each entry must be of a different kind of brassica.</i>	£2	£1.50	£1	
6 ROOT VEGETABLES — 2 of one cultivar. For example, carrots, parsnips, swedes, turnips, celeriac, or oriental/winter radishes. Not potatoes. <i>Additional entries allowed at 50p each, but each entry must be of a different kind of root vegetable.</i>	£2	£1.50	£1	
7 POTATOES: WHITE OR COLOURED — 4 of one cultivar displayed on a plate. <i>Additional entries allowed at 50p each, but each entry must be of a different cultivar.</i>	£2	£1.50	£1	
8 VEGETABLE NOT IN SCHEDULE — Any kind of vegetable not in schedule. Consult the Show Secretary for the number of specimens required. <i>Additional entries allowed at 50p each, but each entry must be of a different kind of vegetable.</i>	£2	£1.50	£1	
9 COLLECTION OF CULINARY HERBS — Foliage from at least three distinct kinds of culinary herbs. Displayed in water, in a jar labelled with their common names.	£2	£1.50	£1	



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Class		Prize money:		
		1 st	2 nd	3 rd
10	FRUIT BASKET — Exhibitor's choice of at least three kinds of fresh and/or stored fruit. Displayed in a basket, box, or trug. <i>Double points</i>	£5	£3	£2
11	APPLES — 3 of one cultivar displayed on a plate. <i>Additional entries allowed at 50p each, but each entry must be of a different cultivar.</i>	£2	£1.50	£1
12	PEARS — 3 of one cultivar displayed on a plate. <i>Additional entries allowed at 50p each, but each entry must be of a different cultivar.</i>	£2	£1.50	£1
13	FRUIT NOT IN SCHEDULE — Any kind of fruit not in schedule. Consult the Show Secretary for the number of specimens required. Displayed on a plate or dish. <i>Additional entries allowed at 50p each, but each entry must be of a different kind of fruit.</i>	£2	£1.50	£1
14	FORAGER'S FEAST — A selection of foraged food, including fruits, nuts, seeds, greens, and/or fungi. A maximum of one specimen is permitted for each species of fungus. Displayed in a basket, box, or trug. A contents list should be provided, for which common names are sufficient. Please follow the Responsible Foraging Guidelines on our website.	£2	£1.50	£1
15	NOT WHAT I EXPECTED! — Any misshapen fruit or vegetable.	£2	£1.50	£1
16	MEMBERS-ONLY CLASS: LONGEST LEEK — Longest leek grown from a 'Bulgarian Giant' seed, measured from leaf tip to root tip. <i>Grown by a member of Bream Gardening Society.</i> <i>Free Entry</i>	£2	£1.50	£1
17	HEAVIEST PUMPKIN — The heaviest pumpkin or squash.	£5	£3	£2

ALBERT PEARCE MEMORIAL CHALLENGE CUP: Best exhibit in 'A Bountiful Harvest'
C. HANCOCK ESQ. CHALLENGE CUP: Highest points total in the Autumn Produce Section

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ADVICE: Autumn Produce Section

Check that your entry meets all the class-specific requirements, including the number of specimens.

Collections: Produce should be grouped but not cramped so that each kind can be seen.

Individual classes: Fruit and vegetables should be exhibited with no additional garnish. Where more than one of a kind is specified, the produce should be as near identical as possible.

Pumpkins & Squashes: Displayed with stalk attached, ideally with some stem each side to form a T-handle.

Brassicas: Outside leaves may be removed but not too many. Cauliflower leaves should be neatly trimmed to expose the curd. Stems of cabbages and cauliflowers should be trimmed to approximately 7.5cm. A head of kale is best presented in a vase of water to maintain freshness.

Leeks: Roots should be washed but not trimmed.

Root vegetables: Tap roots should be kept intact if possible but there should be little evidence of side roots. Be careful not to damage the skin when cleaning. Foliage should be trimmed: beetroot, carrots and parsnips to 7.5cm; turnips and swedes to 5cm; radishes to 3cm.

Potatoes: White potatoes should show no colour at all. Coloured potatoes may be uniformly coloured or just show colour around the eyes. Be careful not to damage the skin when cleaning.

Herbs: Culinary herbs should not be in flower.

Fruit: Hard fruit should be displayed with stalks attached. Avoid rubbing off the bloom from fruit.

For further advice, please visit our website or contact the Show Secretary.

Snippets

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FLORAL SECTION

Open classes: Entry fee 50p per class

Unless otherwise stated, flowers should be displayed in a vase of water. Flowers should not be wired.
The use of foliage, of the same kind as the flowers shown, is optional in all cut flower classes.

For further guidance, see page 15.

Class	Prize money:	1 st	2 nd	3 rd
18 CHRYSANTHEMUMS — 3 blooms of one type of chrysanthemum. The 3 blooms may be of the same or different cultivars. <i>Additional entries allowed at 50p each, but each entry must be of a different chrysanthemum type: reflex, incurve, anemone, etc.</i> <i>Double points</i>		£5	£3	£2
19 CHRYSANTHEMUM SPRAY — 1 chrysanthemum spray. Natural and exhibition sprays are eligible.		£2	£1.50	£1
20 CHRYSANTHEMUM VASE — Vase of chrysanthemum blooms of one or more cultivars, for all-round effect.		£2	£1.50	£1
21 POT-GROWN CHRYSANTHEMUM — 1 pot-grown chrysanthemum plant.		£2	£1.50	£1
22 DAHLIAS — 3 blooms of one <u>type</u> of dahlia. The 3 blooms may be of the same or different cultivars. <i>Additional entries allowed at 50p each, but each entry must be of a different dahlia type: cactus, decorative, pompom, etc.</i>		£2	£1.50	£1
23 FLOWER NOT IN SCHEDULE — 1 single bloom or multi-flowered stem. <i>Additional entries allowed at 50p each, but each entry must be of a different kind of flower.</i>		£2	£1.50	£1
24 MIXED VASE OF CUT FLOWERS — Vase of flowers of one or more kinds, for all-round effect. If a single kind is shown, a minimum of three different cultivars is required. Flowers may be from annuals, biennials, bulbs, herbaceous perennials, flowering shrubs, flowering trees, etc. <i>Double points</i> <i>Sponsored by Blistors Farm, self-catering holiday accommodation</i>		£5	£3	£2
25 MIXED VASE OF FOLIAGE — Vase of non-flowering plant material of one or more kinds, for all-round effect. If a single kind is shown, a minimum of three different cultivars is required. May include fruits and seedheads. <i>Sponsored by Blistors Farm, self-catering holiday accommodation</i>		£2	£1.50	£1
26 MIXED VASE OF DRIED PLANT MATERIAL — Vase of dried flowers, seedheads, and/or foliage of one or more kinds, for all-round effect. <i>Sponsored by Harebell & Bee – Dried Flower Designs</i>		£2	£1.50	£1

ADVICE: Floral Section

Check that your entry meets the requirements listed at the start of the Floral Section.

Check that your entry meets all the class-specific requirements, including the number of specimens.

Ornamental bracts: Plants will be classified as 'in bloom' if their bracts are fully expanded, even if the true flowers aren't completely open.

Arranging blooms: Unless an 'all-round exhibit' is specified, arrange blooms so that each flower is facing the front and is well spaced. Hidden packing materials may be used to hold the stems in place in the vase; however, floral foam (Oasis) is not permitted.

Chrysanthemums: Flowers should be in full bloom, not too young or old. Chrysanthemum types: reflex, incurve, anemone, etc. For a full list see

www.chrysanthemumsdirect.co.uk/acatalog/Chrysanthemum_Classification.html.

Dahlias: Plants should be in full bloom, not too young or old. Dahlia types: single-flowered, anemone, collarette, waterlily, decorative, ball, pompom, cactus, semi-cactus, fimbriated, star, double orchid, paeony, stellar, or miscellaneous.

Vases of flowers (Classes 20, 24 & 27): A good proportion of the flowers should be in full bloom.

Orchids: A high proportion of flowers on each spike should be in full bloom. Spikes shouldn't be too kinked or disbudded. Any pseudobulbs should be of good quality.

Plants growing in pots: Generally displayed for 'all-round effect' apart from kinds that are naturally front-facing (e.g. orchids). Plants should be well balanced and commensurate with the size of the pot. Any frames, canes or ties should be inconspicuous. Some pot plants (e.g. tradescantia) may be composed of more than one plant in the same pot to generate a balanced display.

For further advice, please visit our website or contact the Show Secretary.



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Class	Prize money:	1 st	2 nd	3 rd
27 NOVICE CLASS: MIXED VASE OF FLOWERS AND FOLIAGE — Vase of flowers and foliage of one or more kinds, for all-round effect. May include fruits and seedheads. If a single kind of flower is shown, a minimum of three different cultivars is required. <i>Grown by an exhibitor who has never been placed 1st, 2nd, or 3rd in the Floral Section at a BGS Show.</i> <i>Double points</i> <i>Sponsored by T. and P. Breadman</i>		£5	£3	£2
28 ORCHID — 1 pot-grown orchid plant. May be shown attached to a piece of wood or bark instead of in a pot. Your orchid exhibit must have been in your possession for at least 6 months prior to the Show.		£2	£1.50	£1
29 POT PLANT: ANY OTHER — 1 pot-grown plant of any kind not in schedule. Grown for its flowers and/or foliage. Naturally epiphytic plants may be shown attached to a piece of wood or bark instead of in a pot. <i>Additional entries allowed at 50p each, but each entry must be of a different kind of plant.</i>		£2	£1.50	£1
30 COLLECTION OF PLANTS — A collection of three or more plants which thrive under similar growing conditions. Grown in individual pots or together in a single container. For example, a collection of cacti and succulents, a collection of Mediterranean herbs, or a selection of plants grown together in a terrarium. Space allowed: 75cm frontage.		£2	£1.50	£1

H.J. PREEST MEMORIAL CUP: Best chrysanthemum exhibit (Classes 18–21)
D & K CHALLENGER ANNIVERSARY CUP: Highest points total in the Floral Section





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facebook.com/landsflowerclub

FLORAL ARRANGEMENT SECTION

Open classes: Entry fee 50p per class

Except where alcoves are specified, to be staged on tabling which will have a white covering.

Alcoves are mid grey-green with matching bases.

Drapes, bases, backboards and title cards are optional, except in class 32 where a title card is specified.

For further guidance, see page 20.

Class	Prize money:	1 st	2 nd	3 rd
31	GOTHIC BEAUTY — A sophisticated exhibit in traditional styling, featuring predominantly deep-hued blooms and foliage. Staged in an alcove, viewed and judged from the front. Alcove: 76 x 76cm, height 64cm. Height may be exceeded for visual balance.	£5	£3	£2
32	TALES FROM HUNDRED ACRE WOOD — An interpretative exhibit portraying any story from A.A. Milne's original <i>Winnie-the-Pooh</i> book which was first published in October 1926. Include a title card, judged as part of the exhibit. Staged in an alcove, viewed and judged from the front. Alcove: 76 x 76cm, height 64cm. Height may be exceeded for visual balance.	£5	£3	£2
33	PRESERVING FOR THE FUTURE — A contemporary exhibit featuring seeds, seedheads, and other dried or preserved plant materials. No plastic floral foam allowed. Staged on tabling, viewed and judged all round. Space allowed: 45cm diameter, height unlimited.	£5	£3	£2
34	FORMAL ATTIRE — A wearable arrangement. For example, a buttonhole, corsage, wrist corsage, hair comb, or floral pocket square. Ensure that your arrangement is secure and fit for purpose. Staged on tabling. Your exhibit may be handled during judging. Staged within 15 x 15cm, height unlimited.	£5	£3	£2
35	NOVICE CLASS: JUST A BEAUTIFUL BUNCH — A display of flowers and foliage in a vase or jug of water. No plastic floral foam allowed. Staged on tabling, viewed and judged all round. Space allowed: 30cm diameter, height unlimited. <i>Presented by an exhibitor who has never been placed 1st, 2nd, or 3rd in the Floral Arrangement Section at a BGS Show.</i>	£5	£3	£2

ALWYN PAGE AUTUMN TROPHY: Best exhibit in the Floral Arrangement Section

KEN PRICE MEMORIAL CUP: Best use of garden plant material in the Floral Arrangement Section

THE L. ARNOLD CHALLENGE CUP: Highest points total in the Floral Arrangement Section

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ADVICE: Floral Arrangement Section

Check that your entry meets the requirements listed at the start of the Floral Arrangement Section.
Check that your entry meets all the class-specific requirements, including the size/space allowed.

Exhibits are arrangements that may include accessories, but plant material should predominate unless otherwise stated.

Garden plant material includes any plant material that can be cultivated in the UK. It may have been grown by you or your friends, or it may have been purchased from any flower outlet. Local flower farms can be a good source of 'garden plant material': www.flowersfromthefarm.co.uk.

Plastic floral foam (e.g. Oasis) may be used to support arrangements unless otherwise specified.

Foam-free mechanics for supporting arrangements include aluminium wire, mesh, marbles, pebbles, Agra Wool, plant stems, etc.

Judged according to the *NAFAS Competitions Manual*. NAFAS guidance articles, written by Alwyn Page, are available to BGS members upon request.

Your entries don't need to be perfect, just have a go! The more entries, the better the show.

For further advice, please visit our website or contact the Show Secretary.

Sally's
Florist

BREAM, NR. LYDNEY

Telephone

01594 562228

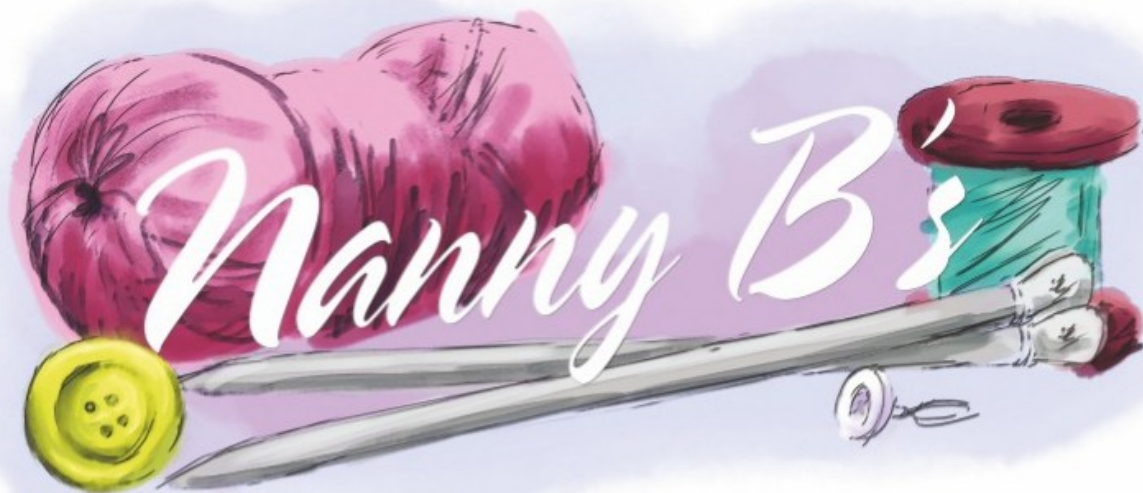
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Wednesday	9:30 - 2:30
Thursday	CLOSED
Friday	9:30 - 2:30
Saturday	9:00 - 12:00
Sunday	CLOSED

HANDICRAFT SECTION

Open classes: Entry fee 50p per class

Exhibits must not have been exhibited at any previous BGS Show.

Key features and techniques in your exhibit may be noted on your exhibitor card.

Space allowed: 50cm x 50cm, height unrestricted.

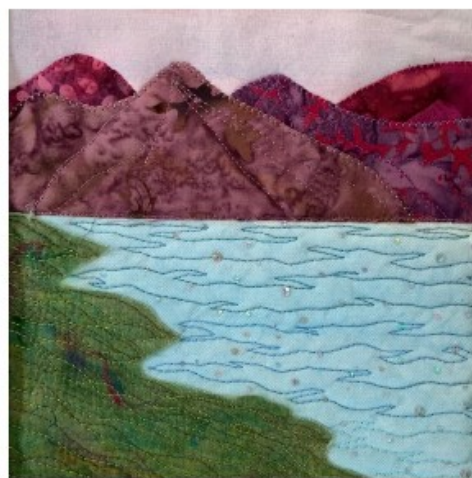
Exhibits may be folded or stacked to fit within the space but will be unfolded for judging.

Modest mounts and frames allowed. Mounted and/or framed pieces will be judged from one side only.

For further guidance, see page 26.

Class	Prize money:	1 st	2 nd	3 rd
36 ART or CRAFT ON A THEME: HUNDRED ACRE WOOD — Any item of art or craft inspired by the characters and/or setting of A.A. Milne's <i>Winnie-the-Pooh</i> book which was first published in October 1926. <i>Additional entries allowed at 50p each, but each entry must be made using a different art or craft technique.</i> <i>Double points</i>	£5	£3	£2	
37 KNITTING: ARAN — A hand-knitted Aran-style garment. Made to fit an adult, child or toy.	£2	£1.50	£1	
38 CROCHET: SLIPPERS — A pair of hand-crocheted slippers, slipper socks or slipper boots. The sole may be reinforced with another material such as leather. <i>Sponsored by Nanny B's</i>	£2	£1.50	£1	
39 NEEDLECRAFT: HOME SWEET HOME — An item of needlecraft featuring 'your' home. Made using any hand- or machine-stitched needlecraft technique(s). For example, a piece of bead embroidery, cross-stitch, hand- or machine-embroidery, ribbon embroidery, and/or tapestry. <i>Sponsored by Sew Forest of Dean</i>	£2	£1.50	£1	
40 FABRIC CRAFT: BUILDING BLOCKS — An item of appliqué, patchwork, and/or quilting featuring one or more buildings within the design. Hand- or machine-stitched. Additional decorative embroidery and trims (e.g. ribbons, buttons, and/or beads) may be added to your design but should not dominate. <i>Sponsored by BGS Textile Crafts Group</i>	£2	£1.50	£1	
41 DENIM TRANSFORMATION CHALLENGE — A hand- or machine-stitched item made from one or more preworn denim garments. For example, a different type of garment, a bag, fashion accessory, item of homeware, or toy. Additional items of haberdashery (e.g. buttons, zips, and/or decorative trims) and relatively small pieces of other types of preworn fabric are allowed. The original denim garment(s) should be listed on your exhibitor card.	£2	£1.50	£1	

Craft Workshops



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- Hand Embroidery
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- Learn to Sew Classes
- Overlockers
- 1-2-1 lessons



Jen Johnson
www.sewforestofdean.co.uk
07342 979235



Class	Prize money:	1 st	2 nd	3 rd
42	ANY OTHER SOFT CRAFT — Any item of soft craft that does not qualify for classes 36–41. <i>Additional entries allowed at 50p each, but each entry must be made using a different craft technique(s).</i>	£2	£1.50	£1
43	HARD CRAFT, WOODCRAFT OR PAPER CRAFT: HALLOWEEN — Any item of hard craft, woodcraft or papercraft inspired by the festival of Halloween: by the macabre, supernatural or gothic. Carved pumpkins may be entered into class 43 or 49. <i>Additional entries allowed at 50p each, but each entry must be made using a different craft technique.</i>	£2	£1.50	£1
44	ANY OTHER PAPER CRAFT: Any item of papercraft that does not qualify for Classes 36 or 43. <i>Additional entries allowed at 50p each, but each entry must be made using a different craft technique.</i>	£2	£1.50	£1
45	ANY OTHER HARD CRAFT or WOODCRAFT — Any item of hard craft or woodcraft that does not qualify for Classes 36 or 43. <i>Additional entries allowed at 50p each, but each entry must be made using a different craft technique. One- and two- piece sticks will be classified as two different craft techniques.</i>	£2	£1.50	£1
46	ART ON A THEME: STILL LIFE — A two-dimensional drawing, painting, or other artwork depicting an arrangement of mostly inanimate objects. These can be either natural (e.g. flowers, food, plants, rocks, and/or shells) and/or human-made (e.g. books, crockery, drinking glasses, jewellery, vases, and/or coins). <i>Sponsored by Inspirations Picture Framing, Lydney</i>	£2	£1.50	£1
47	DRAWING and/or PAINTING: ANY OTHER — A two-dimensional drawing and/or painting which does not qualify for classes 36 or 46.	£2	£1.50	£1
48	ARTWORK: ANY OTHER — A two-dimensional artwork exhibit which does not qualify for classes 36, 46 or 47. Created using any two-dimensional art technique(s) other than drawing or painting. For example, a piece of collage, encaustic art, mixed-media, cyanotype, printing, or printed digital art.	£2	£1.50	£1
49	VEGETABLE CREATURE — A Halloween creature created out of fruit and/or vegetables. Artificial fixings (e.g. toothpicks, pins, glue) allowed. Carved pumpkins may be entered into class 43 or 49.	£2	£1.50	£1

THE IRENE SMITH AWARD: Best exhibit in the Handicraft Section
MICHAEL DAMSELL CUP: Highest points total in the Handicraft Section



Fabrications & Creations

By Phillip Mathews

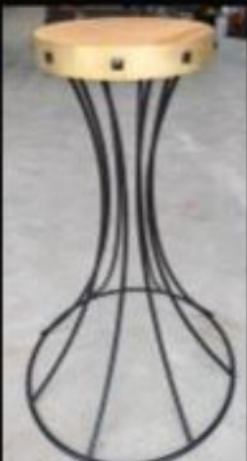
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 Fabrications & Creations



ADVICE: Handicraft Section

Check that your entry meets the requirements listed at the start of the Handicraft Section, including the space allowed.

Check that your entry meets all the class-specific requirements.

Signed work is permitted but you may be asked to cover your signature with your exhibitor card.

Identifying features, such as your full name or initials, should not be included in your design.

All items should be clean and neatly presented.

All non-decorative crafted items should be safe, fit-for-purpose, and pleasing to handle.

Toys and clothing for babies or children must meet specific safety requirements. Contact the Show Secretary for further information.

The quality of the workmanship is the most important judging criteria. Difficult techniques will garner additional credit.

Where the reverse side of a piece is visible, the quality of work on the back will also be examined.

Mounts and frames may be used, but these should be modest and shouldn't dominate your work.

Items, such as bags, may be lightly stuffed to emphasize their shape.

Small props may be used but these shouldn't overwhelm or distract from your crafted item.

Painted fabric may be entered as soft-craft or artwork at the exhibitor's discretion.

For further advice, please visit our website or contact the Show Secretary.



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DOMESTIC SECTION

Open classes: Entry fee 50p per class

Unless otherwise stated, baked entries should be displayed on a plain plate, doily optional.
Baked entries should be protected with a transparent covering such as a cake dome or clingfilm.

Jars and bottles should be plain clear glass.

Jams, jellies, marmalades, and curds should be sealed with a wax disc and cellophane dust cover only.

Chutney and pickles should be sealed with a new vinegar-proof lid.

Bottles may be sealed with any standard type of cap, flip top, screw lid or cork.

For further guidance, see page 36.

Class	Prize money:	1 st	2 nd	3 rd
50	MILK BREAD — An English- or Japanese-style milk loaf. Baked in any style of loaf tin or shaped by hand. A vegan milk alternative may be used. Presented on a plate, board, or platter. Labelled with the recipe title.	£2	£1.50	£1
51	SAVOURY BISCUITS — 5 savoury biscuits, oatcakes, or crackers of one type. Labelled with the recipe title.	£2	£1.50	£1
52	QUICHE — A single- or two-portion quiche (or a slice from a larger quiche) made with a homemade shortcrust pastry crust. Any flavour of filling. Labelled with the recipe title and the main ingredients of your filling.	£2	£1.50	£1
53	SCOTCH PIE — A traditional single- or two-portion Scotch pie made with a hot water pastry crust, hand-raised or baked in a tin. The filling should contain mutton or lamb mince, and should be seasoned with onion, salt, pepper, nutmeg, mace, and/or allspice. A vegetarian or vegan alternative may be presented. If so, the main ingredients of the pie filling should be listed next to your bake.	£2	£1.50	£1
54	SET-RECIPE: SOUL CAKES — 3 soul cakes made using the recipe provided on page 34 of the schedule. The recipe may be adapted to be vegan and/or gluten free. List any adaptations next to your bake.	£2	£1.50	£1
55	NOVICE CLASS: PUMPKIN MUFFINS — 3 pumpkin muffins made using the recipe provided on page 35 of the schedule. The recipe may be adapted to be vegan and/or gluten free. List any adaptations next to your bake. Presented in paper (or reusable) cases on a plain plate, doily optional. <i>Baked by an exhibitor who has never been placed 1st, 2nd, or 3rd in the Domestic Section at a BGS Show.</i>	£2	£1.50	£1

Vegetables

Fruit

Pulses

Oils

Meat

Eggs

Preserves

Tea

Oven ready-meals

Tinned goods

Coffee

Yoghurts

Cheeses

Bakery

Milk

Pasta

Spices

Tinned Fish



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Dean Forest Food Hub.org.uk



www.deanforestfoodhub.org.uk

deanforestfoodhub@gmail.com

Class	Prize money:	1 st	2 nd	3 rd
56	LEMON DRIZZLE CAKE — A lemon sponge cake baked in a loaf tin or round tin. A lemon syrup should be drizzled over the sponge whilst it is still warm. Additional decoration with lemon slices, zest, or homemade candied peel is allowed but is not required.	£2	£1.50	£1
57	TRUFFLES — 6 truffles of one flavour. Your truffles should be consistent in size and shape but may have different coatings. Presented directly on a plate, or in individual foil or paper cases. Labelled with the recipe title and with details of the coating(s).	£2	£1.50	£1
58	CELEBRATION CAKE(S): 100 YEARS OF HUNDRED ACRE WOOD — A cake or cupcakes to mark 100 years since A.A. Milne's original <i>Winnie-the-Pooh</i> book was published in 1926. Presented on a plate, cake board or cake stand. Cupcakes may be presented in paper (or reusable) cases. To be judged on decoration alone. A dummy cake may be used. A transparent covering may be used but is not required. <i>Double points</i>	£5	£3	£2
59	JAM: STONE FRUIT, HARD FRUIT or VEGETABLE — A jar of jam made from one or more stone fruits, hard fruits, and/or vegetables. Additional soft fruits and/or flavouring ingredients may be added. Jar: 340-454g (12-16oz). Labelled with the recipe title and preserving date. List all fruit and/or vegetables and any additional flavourings. <i>Additional entries allowed at 50p each, but each entry must be of a different flavour of jam.</i>	£2	£1.50	£1
60	JELLY: STONE FRUIT, HARD FRUIT, VEGETABLE or HERB — A jar of jelly made from one or more stone fruits, hard fruits, vegetables or herbs. Additional soft fruits and/or flavouring ingredients may be added. Jar: 225-454g (8-16oz). Labelled with recipe title and preserving date. List all fruit, vegetables and/or herbs and any additional flavourings. <i>Additional entries allowed at 50p each, but each entry must be of a different flavour of jelly.</i>	£2	£1.50	£1
61	MARMALADE: CITRUS — A jar of marmalade made from any citrus fruit(s) besides oranges. Orange may be included but should not be the predominant citrus flavour. Additional flavouring ingredients may be added. Jar: 340-454g (12-16oz). Labelled with the recipe title and preserving date. List all fruit and any additional flavourings. <i>Additional entries allowed at 50p each, but each entry must be of a different flavour of marmalade.</i>	£2	£1.50	£1



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Class		Prize money:	1 st	2 nd	3 rd
62	FRUIT CURD: CITRUS — A jar of fruit curd made from any citrus fruit(s). Jar: 340-454g (12-16oz). Labelled with the recipe title and preserving date. List all fruit.	£2	£1.50	£1	
63	PRESERVED FRUIT: OTHER — Any other type of preserved fruit. For example, bottled fruit, crystallised or glacé fruits or peel, fruit butter, fruit cheese, or fruit leather. Tomato ketchup may be entered into this class. Visit our website or consult the Show Secretary for preserve-specific guidance, including bottle/jar sizes and other methods of presentation. Labelled with the recipe title and preserving date. List all fruit.	£2	£1.50	£1	
64	MINCEMEAT — A jar of mincemeat. Jar: 225-454g (8-16oz). Labelled with the recipe title and preserving date.	£2	£1.50	£1	
65	CHUTNEY — A jar of any type of chutney. Jar: 225-454g (8-16oz). Labelled with the recipe title and preserving date. Indicate if your chutney is hot or mild.	£2	£1.50	£1	
66	AUTUMN PICKLES — A jar of any type of autumn pickle. For example, pickled onions, pickled shallots, or pickled red cabbage. Jar: up to 910g (2lb). Labelled with the recipe title and preserving date. <i>Additional entries allowed at 50p each, but each entry must be of a different type of pickle.</i>	£2	£1.50	£1	
67	MUSTARD PICKLE — A jar of any type of mustard pickle. For example, piccalilli. Jar: 225-454g (8-16oz). Labelled with the recipe title and preserving date.	£2	£1.50	£1	
68	ALCOHOLIC BEVERAGE: FERMENTED AT HOME — A bottle of any alcoholic beverage that has been homebrewed. For example, beer, cider, mead, perry, or wine. Mead made from your <u>own</u> honey should be entered into Class H8: MEAD . See page 39. Bottle: any size. Labelled with the recipe title and bottling date.	£2	£1.50	£1	
69	ALCOHOLIC BEVERAGE: OTHER — A bottle of any drink made from a bought alcoholic beverage. For example, a fruit liqueur or flavoured spirit. Bottle: any size. Labelled with the recipe title and bottling date. List the main ingredients and whether dilution is required.	£2	£1.50	£1	

MAURICE TYE MEMORIAL CUP: Best exhibit in the Domestic Section

WILMSHURST CHALLENGE CUP: Highest points total in the Domestic Section



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SET RECIPE: Class 54 - Soul Cakes

Recipe may be adapted to be vegan and/or gluten free; list recipe changes next to your bake.

Adapted from a recipe by Eleanor Barnett in BBC History Magazine, October 2025.

Based on a 17th-century recipe from Oxfordshire which was originally risen using an ale barm.

Recipe makes about a dozen soul cakes but only 3 soul cakes should be presented at the Show.

Ingredients

100ml ale (or alcohol-free ale)

7g dried yeast

320g plain flour

150g caster sugar

¼ teaspoon each of nutmeg, cloves, and mace (or 1 teaspoon of mixed spice)

70g butter

50ml medium sherry or similar fortified wine

(or 50ml sherry vinegar, cider vinegar, apple juice, grape juice, or water)

40g raisins or currants

Method

1. Warm the ale until it feels comfortably warm but not hot, about 40°C. Add in the yeast.
2. In a separate bowl, mix together the flour, sugar, and spices. Rub the butter into the dry ingredients with your fingers.
3. Slowly stir in the ale/yeast and then enough sherry such that the mixture is elastic but not too sticky. Stir in the dried fruit.
4. Cover the dough and let it rest for 15 minutes.
5. On a floured surface, roll out the dough to 1.25cm thick. Cut out 7.5–8cm diameter circles.
6. Place the soul cakes onto a lined baking tray. Score a cross on the top of each soul cake.
7. Whilst the dough rises for 15 minutes, pre-heat the oven to 200°C/ fan 180°C/ gas mark 6.
8. Bake the soul cakes for approximately 15 minutes.



Bream Gardening Society
Textile Crafts Group

We meet once a month to be creative and learn new skills.

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Contact Suzanne at breamgardeningssociety@gmail.com



NOVICE RECIPE: Class 55 - Pumpkin Muffins

Recipe may be adapted to be vegan and/or gluten free; list recipe changes next to your bake.

Baked by someone who has never been placed 1st, 2nd, or 3rd in the Domestic Section at a BGS Show.

Adapted from a recipe by Katy Gilhooly for BBC Good Food.

Makes 12 muffins but only 3 muffins should be presented at the Show.

Ingredients

225g self-raising flour
1 tablespoon ground cinnamon
100g caster sugar
50g soft light brown sugar
200g canned pumpkin purée
(or pumpkin cooked until soft, cooled and then mashed/puréed)
2 large eggs
125g melted butter (slightly salted)

Method

1. Preheat the oven to 200°C/180°C fan/gas mark 6.
2. Line a 12-hole muffin tin with paper (or reusable) muffin cases.
3. Mix together the flour, cinnamon, and both sugars in a large bowl. Make sure you break up any lumps of brown sugar by rubbing them between your fingers.
4. Whisk together the pumpkin purée and eggs in a jug.
5. Add the pumpkin purée/eggs and melted butter into the dry ingredients.
6. Whisk for 1–2 mins until the ingredients are just combined.
7. Quickly divide the mixture between the 12 muffin cases.
8. Bake for 15 minutes until golden and risen. (When you pierce a muffin with a skewer it should come out clean.)
9. Remove the muffins from the tin and cool on a wire rack.
10. When completely cool, choose a matching set of 3 muffins for the Show. Display your muffins in their cases on a plain plate, doily optional. Cover with cling film or a clear cake dome.

What do good pumpkin muffins look and taste like?

Your entries don't need to be perfect, just have a go!

- Ingredients well mixed – no lumps of sugar or pumpkin!
- Evenly baked. Golden brown – neither raw nor burnt.
- Risen above the top of the muffin cases. Domed tops with a crack.
- Springy texture. There may be some holes inside.
- You should be able to taste the pumpkin.



www.bbcgoodfood.com/recipes/pumpkin-muffins

ADVICE: Domestic Section

Check that your entry meets the requirements listed at the start of the Domestic Section.

Check that your entry meets all the class-specific requirements, including the bake size, number of items, bottle/jar volume, and any labelling requirements.

Baking: Unless specified, bake sizes are at the discretion of the exhibitor.

Where more than one item is specified, flavour and appearance should be consistent across the set.

Unless otherwise stated, paper liners/cases should be removed before presentation.

Savoury dishes may be garnished with parsley or to reflect/compliment the recipe.

Milk bread: Made with a yeasted dough which has been enriched with milk. (Some recipes are also enriched with egg and/or butter.) English-style milk bread should be faintly buttery and only slightly sweet. Japanese-style milk bread may be slightly richer and sweeter. The crust may be dusted with flour, or brushed with milk or butter before baking.

Savoury biscuits: Cut with a 5–6cm straight cutter. Approximately 3mm thick. Biscuits and crackers should be crisp; oatcakes will be softer.

Quiche: Homemade shortcrust pastry (half fat to plain flour) flan base with a savoury egg custard filling. The filling should be cooked together with the pastry base.

Scotch pie: Homemade hot water pastry crust made from flour, salt, lard (or vegetarian equivalent) and water. Filled with a moist, well-flavoured filling. Hand-raised or baked in a tin. Pastry glazed.

Lemon drizzle cake: No extra ingredients such as poppy seeds. The lemon syrup should be drizzled over the cake whilst it is still warm. No additional lemon icing/glaze should be applied after cooling.

Celebration cake(s): To be judged on decoration alone – a real or dummy cake may be used. Both the top and sides of your cake should be coated in an edible covering. Cupcakes may be presented in paper (or reusable) cases with only their tops decorated. All decorations should be edible. Any non-edible supports (e.g. columns, skewers, or wires) should be food-safe, easily removable during serving, and clearly listed next to your bake.

Reused commercial jars and bottles: The reuse of jars is encouraged but they should be plain clear glass. No recognisable commercial shape, logo, or pattern moulded into the glass.

Jams, jellies, marmalades and curds: Jars should be shown filled to within 3mm of the brim and sealed with a wax disc whilst still hot. A cellophane dust cover should be added once cool. No additional lids or covers are allowed.

Jam should be made from crushed or chopped fruit whereas jelly should be made from only fruit juice. Finished jellies should be brilliantly clear with no pulp.

Curds should be made within four weeks of the show and stored in a refrigerator.

Chutney and pickles: Jars should be shown filled to 12mm from the top. Jars should be sealed with a vinegar-proof lid whilst hot (e.g. with a new twist top with plastic lining or a new pliable plastic press-on cover on a traditional jam jar). Avoid honey jars with screw tops because the thread may not produce a good seal. Pickles should be shown with 12mm of vinegar or sauce covering the vegetables.

Alcoholic drinks: Bottles should be shown with 12–25mm of headspace and sealed with any standard type of cap, flip top, screw lid or cork. The judge will be supplied with a corkscrew and a cap opener.

For further advice, please visit our website or contact the Show Secretary.

BCJR Blasting

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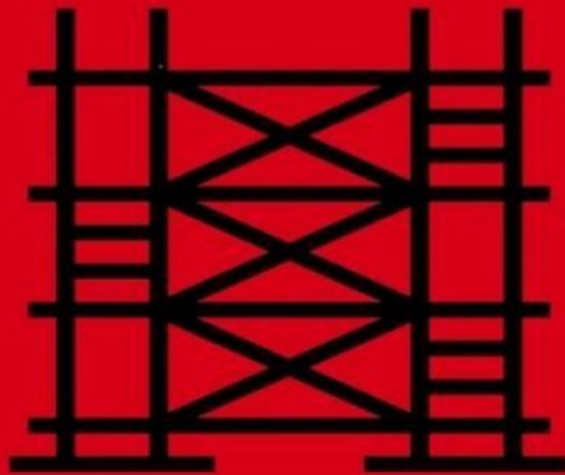
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PHOTOGRAPHY SECTION

Open classes: Entry fee 50p per class

Photographs must not have been exhibited at any previous BGS Show.

Photographs taken in the last 12 months preferred, ideally taken specifically for this show.

Unless otherwise stated, basic digital enhancements only.

Printed on photographic paper: A4 or A5 (21 x 29.7cm or 14.8 x 21cm) or similar (e.g. 12" x 8" or 8" x 6").

Mounts and frames are not permitted.

For further guidance, please visit our website or contact the Show Secretary.

Class	Prize money:	1 st	2 nd	3 rd
70 LOW TIDE — A photograph of a shoreline as revealed at low tide. For example, a photograph of the remains of the trows and barges in the mud at Lydney Docks.	£2	£1.50	£1	
71 WHERE DID YOU GET THAT HAT? — A photograph of one or more people wearing hats.	£2	£1.50	£1	
72 AN EXPLOSION OF COLOUR — Any dramatically colourful photograph featuring one or more bold colours.	£2	£1.50	£1	
73 CLOSE-UP CLASS: FORMS IN NATURE — A photograph that captures the shapes, patterns and/or structures found in nature. Nothing synthetic, artificial or manufactured.	£2	£1.50	£1	
74 MONO CLASS: DECAY OF A FLOWER — A photograph of a flower which is past its best. Choose a structural flower which provides high contrast (e.g. calla lilies, magnolias, tulips, or dahlias). Images must be toned in one colour, for example, black through to white or blue through to white. Further digital manipulation is allowed in this class.	£2	£1.50	£1	

See also **Class H10: BEE PHOTOGRAPH** — A photograph of any type of social or solitary bee(s). Page 39.

PETER HERBERT AUTUMN CUP: Best exhibit in the Photography Section

ADVICE: Photography Section – Basic Digital Enhancements

Check that your entry meets the requirements listed at the start of the Photography Section.

Check that your entry meets all the class-specific requirements such as 'toned in one colour'.

Exposure, sharpening, cropping, white balance, and levelling a horizon may all be adjusted by any method: in camera, by your own post-processing, or by the processing house. Prints may also be physically altered by, for example, sharpening with a soft pencil or cutting off an area of the print.

Cloning: May only be used to remove artefacts (e.g. coke tins) and image faults (e.g. white spots).

Title: A title may be included on a white border at the bottom of the image.

HONEY SECTION - DFBK HONEY SHOW

Open classes: Entry fee 50p per class

All classes are open to all; exhibitors do not need to be members of DFBK or BGS.

Placings and prize money may be awarded to any exhibitor.

All honey and wax must be bona fide produce of the exhibitor's own bees, apart from in class H7.

Honey should be presented in clear glass jars, 340g (12oz) or over, with screw or twist lids.

Exhibitor cards will be provided during exhibit staging. No other labels shall be allowed on honey jars.

Baked entries should be displayed on a plain plate and protected by a transparent covering.

Bottles should be standard clear glass and sealed with a resealable cork, screw lid, or flip top.

Photographs must not have been exhibited at any previous DFBK or BGS Show.

For further guidance, see page 40.

Class	Prize money:	1 st	2 nd	3 rd
H1 CLEAR LIGHT RUN HONEY — 1 jar.		£2	£1.50	£1
H2 CLEAR MEDIUM OR DARK RUN HONEY — 1 jar.		£2	£1.50	£1
H3 NATURALLY GRANULATED OR SOFT SET HONEY — 1 jar.		£2	£1.50	£1
H4 'BLACK JAR' OF HONEY — 1 jar. Sides covered such that the honey cannot be seen. Judged solely on taste and smell.		£2	£1.50	£1
H5 NOVICE CLASS: HONEY — 1 jar of clear light honey. <i>Produced by an exhibitor who has never won a prize in any honey show or in a honey class at a BGS Show.</i>		£2	£1.50	£1
H6 BEESWAX — 1 cake of approximately 250g (8oz). Shown in a presentation box or clear plastic bag.		£2	£1.50	£1
H7 HONEY CAKE — Made using ingredients and decoration of your choice. Honey from any source may be used but try to use a local honey, better still your own. Accompany your entry with an ingredients list (including the origin of your honey) and recipe.		£2	£1.50	£1
H8 MEAD — 1 bottle of mead, approximately 600ml (1 pint). Labelled as dry or sweet and with the bottling date.		£2	£1.50	£1
H9 PRODUCT OF THE HIVE — Any item made from product(s) of your hive. Accompany your entry with a description of the method or recipe.		£2	£1.50	£1
H10 BEE PHOTOGRAPH — A photograph of any type of social or solitary bee(s). Taken, but not necessarily processed, by the entrant. Basic digital enhancements only. See page 38 for details. Printed on photographic paper. Print size A4 (21 x 29.7cm) or A5 (14.8 x 21cm) or similar (e.g. 12" x 8" or 8" x 6"). Mounts and frames are not permitted.		£2	£1.50	£1

Open competition: **J.C. HUGHES CUP:** Highest points total in the Honey Show (Classes H1–H10)

To be awarded to a member of DFBK:

MAJOR NOEL CUP: Best exhibit in the Honey Show (Classes H1–H10)

APIS MELLIFERA CUP: Best honey in the Honey Show (Classes H1–H5)

LYDNEY APIARY TRAY: Best honey cake in the Honey Show (Class H7)

PHIL PHELPS CUP: Best wax in the Honey Show (Class H6 or H9)

ADVICE: Honey Section

Check that your entry meets the requirements listed at the start of the Honey Section.

Check that your entry meets all the class-specific requirements, including volume, labelling, and size.

Honey jars: 340g (12oz) or over. Jars should be undamaged and clean with no fingerprints or labels. Lids (screw or twist) should be intact, undented and clean.

Jars should be filled to the correct level. **One-pound jars:** there shouldn't be any light showing between the honey and the rim of the lid when the jar is held up. **12oz hexagonal jars:** the honey level should be below the bottom rim of the lid, with light seen between the lid and the honey.

Honey: When the lid is opened there should be a good honey aroma and no dust, scum or bubbles visible on the surface of the honey.

Taste is subjective and will be based on the personal preference of the judge.

Clear run honey: The honey should have a water content of no more than 20%. The viscosity of the honey will give an indication of this and a refractometer may be used to check it.

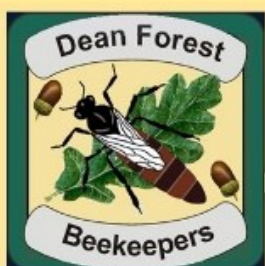
The honey should be clear with no debris, bee body parts, granules, or bubbles. Shine a torch under and through the jar of honey to check for clarity.

Naturally granulated or soft-set honey: Honey should have smooth, even granulation with a buttery texture. Honey should not move when the jar is laid on its side.

Unwanted bits tend to drop to the bottom of the jar and can be seen from underneath.

'Black jar' of honey: Any type of honey, judged solely on taste and smell. The sides of the jar may be covered in any way such that the honey cannot be seen.

For further advice, please visit the BGS website or contact the DFBK Show Manager.



Dean Forest Beekeepers

Your Local Teaching Apiary

www.deanforestbeekeepers.co.uk

info@deanforestbeepers.co.uk



what's **your** **dream** **for** **Bream?**

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conversation

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discussion

ideas

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If you would like to find out more or to join
our mailing list to find out more
email: sophia@creategloucestershire.co.uk





SECTION FOR CHILDREN & YOUNG PEOPLE

Free Entry!

Open to those aged 15 and under on 31st October 2026.
All classes judged as two age ranges: under 9s and 9–15s.

Rosettes will be awarded to all 1st, 2nd, and 3rd prize winners.



BGS YOUTH AUTUMN CUP (U9s): Best exhibit in the Section for Children & Young People, Under 9s

BGS YOUTH AUTUMN CUP (9–15s): Best exhibit in the Section for Children & Young People, 9–15s

Class

- Y1 HOMEGROWN FRUIT AND/OR VEGETABLE(S)** — One or more fruit and/or vegetables that you have grown yourself. Display your exhibits whole but make sure that they are clean and remove any scruffy leaves.
- Y2 POT PLANT(S)** — One or more plants growing in a plant pot or other container. Terrariums may also be entered into this class.
You must have looked after your plant(s) for at least 3 months before the show.
- Y3 HEAVIEST CONKER!** — Collect your conkers when they fall from the trees in September and October. Store them in a cool, dry place until show day. Choose your heaviest conker to enter into the competition.
- Y4 AUTUMN DISPLAY** — A display of autumn flowers, foliage (leaves), seedheads, nuts, berries, pinecones, etc. Your autumn finds should be arranged as a wreath or displayed in a jar, vase, bowl, basket, box, or trug.
- Y5 ART: HUNDRED ACRE WOOD** — A picture inspired by the characters and/or setting of A.A. Milne's *Winnie-the-Pooh* book which was first published in October 1926. For example, a picture of Pooh or his house, the '100 Aker Wood' map, or a general woodland scene.
Your picture may be created using any medium (e.g. pencils, paints, felt tip pens, pastels, charcoal, crayons or printed digital art).
Maximum size: 30cm x 42cm.
- Y6 CRAFT: GARDEN CRAFT** — A garden feature or accessory that you have made and/or decorated yourself. For example, a birdbox, birdfeeder, bird table, bug hotel, fairy door, gnome, hedgehog house, plant label(s), plant pot or planter, plant support(s), windchime, or windspinner.
- Y7 LEGO: A NEED FOR SPEED** — A Lego (or similar building brick) model of any type of vehicle, real or imaginary. Entries must be original creations, no complete kits allowed.
Maximum size: 25cm x 25cm x 45cm.



© Victoria and Albert Museum, London

Recruiting Volunteers

Breathe

Sharing God's love with young people through what we do & say



***Help us to support
young people facing
challenges***

Are you:

- ***Wanting to make a difference?***
- ***Good at listening and encouraging others?***
- ***Free 1-2 hours a week?***



- ✓ **We need volunteers to mentor young people who live in the Forest of Dean.**
- ✓ **No experience needed as training and support will be provided!**

For more information contact:

Ruth Julius (Mentor
Coordinator)

Tel: 07738 422831

Email: rjulius@breatheyouth.org.uk

Duncan de Gruchy (Mentor
Coordinator)

Tel: 07375 147924

Email: ddegruchy@breatheyouth.org.uk

Breathe Youth Registered Charity 1180351

www.breatheyouth.org.uk

- Y8 ANY OTHER CRAFT** — Anything that you have built, made or crafted yourself which doesn't qualify for classes Y4–Y7. This is an opportunity to show off your favourite craft hobby. For example, a piece of beading, collage, crochet, cross-stitch, felting, knitting, Lego, modelling clay, mosaic, origami, papier-mâché, quilling, or sewing.
- Y9 BAKING: HALLOWEEN GINGERBREAD BISCUITS** — One or more gingerbread biscuits that you have baked and decorated yourself for Halloween. You may follow the set recipe provided on page 45 or use your own recipe. You may decorate your biscuits with any edible decorations.
- Y10 PHOTOGRAPHY: THE COLOUR BLUE** — A photograph of anything blue. For example, a photograph of a blue flower, blue Lego brick, blue sky, blue crayon, blue sea, or your friend wearing a blue T-shirt.
- Cropping, straightening, cloning, sharpening, and colour enhancement of your image is allowed. Print your image on photographic paper. If you need help printing your photograph, contact the Show Secretary on breamgardeningssociety@gmail.com.
- Maximum size: 30cm x 21cm.

Why don't you enter open class 49 as well? Free entry for Children & Young People under 16!

- 49 VEGETABLE CREATURE** — A Halloween creature created out fruit and/or vegetables. Artificial fixings (e.g. toothpicks, pins, drawing pins, glue) allowed.

INFORMATION & ADVICE SHEET

Look on our website or get in touch with the Show Secretary at breamgardeningssociety@gmail.com.
www.breamgardeners.net/bream-autumn-show



Free Workshop for Young Gardeners



Activities at the West Dean Centre – for primary children and above



Thursday 29th October 2026 2.00 – 4.00pm
 Bulbs for indoors and outdoors. Plus a garden craft activity.



Booking is essential – email breamgardeningssociety@gmail.com

Remember to tell us your name and age.



RECIPE FOR CHILDREN & YOUNG PEOPLE

Class Y9 - Halloween Gingerbread Biscuits

Recipe may be adapted to be vegan and/or gluten free; list recipe changes next to your bake.

Adapted from the BBC *TLGC Gingerbread Shapes* recipe.

Makes 15–20 standard-sized gingerbread figures.

Ingredients

350g plain flour, plus extra for rolling out your dough

1 teaspoon bicarbonate of soda

2 teaspoons ground ginger

1 teaspoon ground cinnamon (optional)

125g cold butter, cut into small lumps

175g light soft brown sugar (break up any lumps)

1 egg

85g golden syrup

Your choice of decorations. For example, shop bought writing icing, homemade icing, melted chocolate, cake decorations, or sweets.



Method

1. Mix (or sift) together the flour, bicarbonate of soda, ginger, and cinnamon in a large bowl.
2. Rub the lumps of cold butter into the dry ingredients until the mixture looks like breadcrumbs.
www.bbc.co.uk/food/how_to_cook/watch/rubbing_in
3. Stir in the sugar.
4. Lightly beat together the egg and golden syrup before adding them into the mixture. Stir until the mixture starts to clump together to form a dough.
5. Gently knead the dough until it is smooth and streak-free.
6. Wrap the dough in cling film and leave it to chill in the fridge for 30 minutes.
7. Preheat the oven to 180°C/160°C fan/gas 4 and line two baking trays with greaseproof paper.
8. Dust the work surface and rolling pin with some extra flour. Roll out the dough to 0.5cm thick, about the thickness of a £1 coin.
9. Cut out your biscuit shapes using cutters or freehand with a knife. Re-roll the excess dough and keep cutting until it is all used up.
10. Carefully lift the biscuits onto the lined trays, leaving a gap between them.
11. Put the trays of biscuits into the oven and bake for 10–15 minutes.
12. Leave the biscuits to cool on the trays for 5 minutes. Transfer the biscuits to a wire rack to cool completely before decorating. (Look at the inspiration sheet on our website for creative ideas.)
13. Leave your decorated biscuits to dry before choosing a selection of your favourites to display on a plate for the Show. Don't forget to cover your biscuits with clingfilm or a transparent cake dome.

GERALD DOWLE SCHOOLS' CHALLENGE SHIELD

POLLINATOR PATCH – FOOD FOR ALL

Open to all local primary schools – free entry!

£30 total prize money, shield & rosettes

- Design a pollinator-friendly vegetable patch for your school.
- Your pollinator patch may include vegetables, fruit, herbs, flowers, and/or other plants.
- Create an attractive display of flowers and/or produce from your patch to display at the Autumn Show.
- Your flowers and/or produce should be displayed in one or more trugs, trays, vases, jars, etc.
- Your display should include a decorative sign displaying the name of your school.



Contact the Show Secretary for further details and an entry form

A VILLAGE CHRISTMAS

CHRISTMAS TREE LIGHT SWITCH ON

FRIDAY 4TH DECEMBER

6:00PM – 8:30PM

BREAM SPORTS CLUB

JOIN US FOR:

CRAFT STALLS	BBQ FROM FOREST HOG ROAST
BREAM SILVER BAND	HOT CHOCOLATE, MULLED WINE, MINCE PIES
STORY TIME WITH SANTA	

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ENTRY FORM 2026

The simplest and quickest way to enter is by using the [online entry form](#) – see page 50 for details.

Alternatively, detach and submit this form to the BGS Show Secretary or DFBK Honey Show Manager by 6pm on Thursday 29th October 2026. You must complete a separate form for each exhibitor.

Submission of entries signifies acceptance of the rules and regulations.

Name of <u>exhibitor</u> :	Age on 31 st October if under 16:
<u>Your</u> name if completing on behalf of an under-16 exhibitor:	
Email address:	
Telephone number:	
Are you a member of BGS?	Are you a member of DFBK?

Please circle all classes that you wish to enter. (Orange classes allow multiple entries.)

All classes are open to all except the BGS members-only class. Yellow classes are for novice entrants only.

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						
Y1	Y2	Y3	Y4	Y5	Y6	Y7	Y8	Y9	Y10
H1	H2	H3	H4	H5	H6	H7	H8	H9	H10

Please indicate the numbers of entries you wish to make in the classes that allow multiple entries:

4	5	6	7	8	11	12	13	18	22	23
29	36	42	43	44	45	59	60	61	66	

No. entries to Class 16 (free): Members-only		No. entries to paid classes (50p each): White, orange and/or yellow classes	
No. entries to classes Y1–Y10 (free): Children & Young People under 16		<u>Total fees to pay:</u>	£
Payment method:	Cash enclosed	Cash at the entry desk	BACS by 6pm on 29 th Oct.

BREAM SPORTS CLUB



Bream Sports Club has facilities for

Football - Cricket - Darts

Skittles - Cards - Snooker.

Licensed bar + regular events + live music

Large Function Room for hire.

NEW MEMBERS ARE WELCOME.

*Please enquire at the bar or visit
breamsports.org.uk or Facebook*

Finishing touches

Unisex hair and beauty salon

Appointments not always necessary

01594 560390

1 High Street, Bream. GL15 6JE

HOW TO ENTER

All entry forms must be received by the Show Secretary by
6pm on Thursday 29th October 2026

Further advice can be found at www.breamgardeners.net/bream-autumn-show.

Bring your exhibits to the administration desk at the **West Dean Centre** from
8am – 10am on Saturday 31st October 2026.

ONLINE ENTRY:



The quickest and simplest way to enter is by using the online form: <https://form.jotform.com/262197605298367>

Alternatively, just scan the QR code.

BY EMAIL or POST:

You may email or post your completed entry form (page 48), or just a list of your entries, to the BGS Show Secretary or to the DFBK Honey Show Manager.

BY PHONE:

You may telephone your entries to the BGS Show Secretary who will complete an entry form on your behalf.

HOW TO PAY:

You may pay for your entries by BACS (preferred) or cash.

BY BACS:

BACS transfers must be made by **6pm on Thursday 29th October.**

Payee: Bream Gardening Society

Sort code: 30-95-29

Account Number: 00026942

Ref: Autumn and your name (i.e. 'Autumn M. Mouse')

BY CASH:

Pay by cash at the administration desk on show day.

BGS SHOW SECRETARY:

Elizabeth Gardner

Email: breamgardeningsociety@gmail.com

Phone: 0797 068 8702

Address: Hazelbrae, New Road, Aylburton. GL15 6DT

DFBK HONEY SHOW MANAGER:

Richard Matthews

Email: showsorganiser@gmail.com



BGS MEMBERSHIP

Only £12 per person per year

New members welcome — no gardening experience necessary!



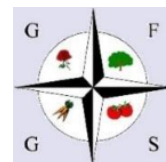
Join at any of our events or contact our Membership Secretary: bgsmembership@outlook.com.

- Talks and demonstrations given by invited speakers. Second Tuesday of the month in Bream.
- Practical workshops. For example, hedgelaying, pruning, composting, and apple pressing.
- Seed and plant swaps and sales.
- Guided walks and visits to local gardens. Annual coach trip. Recent coach trips have included Yeo Valley Gardens, National Botanic Garden of Wales and Royal Botanic Gardens Kew.
- Informative monthly newsletter.
- Discounts at Coleford Garden Centre, Wye Valley Flowers and Tom's Yard.
- Buzz Club Facilitator. Participate in citizen science projects investigating garden wildlife.
- Affiliated to the Royal Horticultural Society. Benefits include discounted entry to RHS gardens. Member of the Gloucestershire Federation of Gardening Societies. Member of the Tender Shoots Garden Club Network. Benefits include seed discounts and access to regular online talks.

For the latest news, please visit our website and follow us on Facebook

www.breamgardeners.net

 [Bream Gardening Society](https://www.facebook.com/BreamGardeningSociety)



BGS Autumn Talks 2026

Monthly meetings are held on the second Tuesday of the month at 7.30pm in Bream.

Free for members to attend. Non-members are very welcome – £3 donation.

Programme Secretary, Diana Standing bgsprogsec@gmail.com or 07419 373254

Tuesday 13th October 7:30 – 9:30pm Bream Sports Club GL15 6JF ///plums.launcher.vague	Composting — Glenys Walker Different composting methods will be discussed and advice given by our very own Compost Queen, Glenys. A Master Composter who is passionate about composting, Glenys has a special interest in Daleks – a type of compost bin which suits all sizes of garden and requires very little effort. She may also introduce us to her new repurposed mini composters.
Tuesday 10th November 7:30 – 9:30pm Bream Sports Club GL15 6JF ///plums.launcher.vague	Biodynamic Principles for Gardeners — Mark Moodie An introduction to the world of biodynamics by Biodynamic Association management team member Mark. Learn about how biodynamics places an emphasis on balanced soil fertility, plant health, nature's diversity, and animal welfare as part of a combined whole. Mark will talk about the secrets of planting based on the phases of the moon and the benefits that he believes this brings.
Tuesday 8th December 7:30 – 10:00pm St. James' Church Centre GL15 6ES ///strong.placed.stylists	Christmas Quiz and Bring & Share Supper! Plant-based festive fun - quiz, food, music, raffle, and more. Prizes for the most festive outfits. If you can, please bring along some food or drink to share.