

Classes

Flowers (2 entries allowed)

1. A specimen Rose
2. 3 Roses (mixed)
3. 3 Dahlias - over 90mm diameter blooms
4. 3 Dahlia's under 90mm diameter blooms
5. 5 Annual Asters
6. 3 Stems of spray Chrysanthemums
7. 5 stems of one variety of any flower not already scheduled
8. A vase of mixed garden flowers of not less than 6 distinct kinds, not more than 3 of each kind

Pot Plants - these must have been in the exhibitor's care for more than 12 weeks.

9. A Fuchsia plant - flowering or foliage - single plant
10. A pot plant flowering (single plant - not fuchsia or orchid)
11. A pot plant - foliage (single plant - not fuchsia)
12. A potted cactus or succulent (single plant)
13. A planted patio container
14. A pot plant containing an Orchid

Vegetables

15. 3 Potatoes of any one variety OC
16. 3 Onions from seed OC
17. 3 Courgettes - 150mm maximum length
18. 3 Tomatoes - with calyxes
19. A truss of small tomatoes
20. A Cucumber
21. 3 Carrots, tops trimmed
22. 3 Beetroot with tops - to pass through a 75mm ring
23. A Squash
24. 5 Runner beans with stems
25. A Cob of sweetcorn
26. A Pepper
27. Any vegetable not already scheduled OC
28. Collection of 6 culinary herbs - named
29. Collection of 12 vegetables of 5 distinct kinds OC
30. A Stem of any cut garden flower WITH 1 vegetable

Produce Show Schedule 2024

Entries not strictly as scheduled will be DISQUALIFIED

Please read very carefully

Fruit

31. 3 Apples - cooking (distinct variety - with stems) OC
32. 3 Apples - dessert (distinct variety - with stems) OC
33. 5 Plums (distinct variety - with stems) OC
34. Soft Fruit eg. Raspberries, Loganberries, suggested quantity is 12 with stalks OC
35. Any variety of Fruit not already scheduled OC

Novelty Classes (first prize only)

36. Most bizarrely shaped vegetable
37. Longest Bean

Heaviest Vegetable

38. A Marrow
39. A Pumpkin
40. A Tomato
41. A Potato

Cookery - [Please cover food items 42-45 with cling film](#)

42. A Victoria Sandwich (See Rule 1)
43. 6 Butterfly Cakes
44. Fruit Cake (to recipe)
- 45.5 Ginger Biscuits
46. A jar of Lemon Curd (See Rule 2)
47. A Jar of Jam (See Rule 2)
48. A jar of Chutney or Pickle (not cabbage or onions) (See Rule 3)
49. A Quiche Lorraine (up to 23cm) OC

Flower Arranging (may be bought or garden flowers)

50. An arrangement of 3 types of flowers (height/width 30cm)
51. Arrangement in a teapot

Handicrafts (2 entries allowed)

52. A knitted or Crochet item
53. A Needlework item (using stitches)
54. A Textile item using items eg felt, fabric etc
55. Any handcrafted item - metal, wood or pottery
56. An item of clothing (any textile)

Any queries - please contact 01788 890682

Photographic Classes (2 entries allowed per class)

Photographs must have been taken by the exhibitor and not exceed 6"x 8" (15cm x 20cm)

57. Weather
58. Trees
- 59a) 12-16s class - (show age of child) Insects
- 59b) Under 12s class - (show age of child) Vegetables
60. 3 Photos of your choice

Art - framed or unframed (2 entries allowed)

61. A Drawing
62. A Painting
63. A Collage

Fruit Cake

- 175g unsalted butter
- 150g caster sugar
- 400g plain flour
- good pinch of salt
- 4 teaspoons baking powder
- 300g mixed dried fruit
- 125ml milk at room temperature
- 2 large eggs
- 900g/2lb loaf tin, greased & lined. Oven 180C

Put butter & sugar into a medium sized pan & heat gently, stirring occasionally until butter has melted. Sift flour, salt & baking powder into a mixing bowl & stir in the dried fruit. Beat together the milk & eggs until thoroughly combined then pour into the flour mixture. Add the melted butter and mixed well with a wooden spoon. Transfer to prepared tin & spread evenly. Bake for about 1 hour or until skewer comes out clean. Leave to cool for 20 mins then turn out onto wire tray.