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If you would like further information about the show, please contact

Show Organiser **Jane Cross** on ODGCShow@gmail.com



Orleton and District Gardening Club
45th Annual Show
Saturday 15th August 2026
at
Orleton Village Hall

only Club Members may enter exhibits
except for open classes in Section G

Timetable

Staging 10.00 am to 11.30 am

Judging 11.30 am to 1.00 pm

Visitors welcome when doors open at 1.30 pm
for viewing, stalls and refreshments

Sorry, no dogs except assistance dogs

Presentation of Trophies and Raffle
approximately 3.30 pm

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Aubergine Cheesecake

Ingredients

- 375g (12oz) aubergines, diced to 1.25 - 2 cm (½ " - ¾ ")
- Salt and pepper
- 50g (2oz) butter
- 125g (4oz) plain oat savoury biscuits, crushed
- 1 tablespoon grated Parmesan cheese
- 4 tablespoons oil
- 1 onion, thinly sliced
- 227g (8oz) cream cheese, softened
- 142ml (¼ pint) soured cream
- ½ teaspoon dried mixed herbs
- 175g (6oz) cheddar cheese, grated

Method

1. Put the aubergines in a large colander, sprinkle generously with salt and leave to drain for 1 hour.
2. Preheat oven to 190°C / 170°C fan / gas 5
3. Melt the butter in a pan over a low heat. Remove from the heat and stir in the crushed biscuits and parmesan cheese. Press into the base of a greased and lined 20cm (8") loose-bottomed cake tin.
4. Heat the oil in a pan, add the onions and fry until lightly browned. Remove with a slotted spoon and set aside.
5. Rinse the aubergines under cold water, drain and dry on kitchen paper. Add to the pan and fry until lightly coloured. Drain thoroughly.
6. Blend the cream cheese and soured cream together, adding salt and pepper to taste. Stir in the herbs, eggs and Cheddar cheese. Add the onions and aubergines and mix well.
7. Spread over the biscuit base and bake for 35 to 40 minutes until set and golden brown. Cover with foil or parchment if the top seems to be colouring too much.
8. Allow to cool to 'warm' before removing from the tin, then chill in the 'fridge before removing the baking parchment.

Display whole on a plate or other food serving surface

rotate the baking sheet after 15 minutes, if necessary, to ensure even browning. Brush with oil, then transfer to a wire rack and leave to cool completely.

Display whole on a plate or other food serving surface

Savoury Profiteroles

Ingredients

- 50g (2oz) butter
 - 75ml (3 fl oz) water
 - 75ml (3fl oz) milk
 - 100g (3 ¾oz) sieved plain flour
 - Salt and black pepper to season
 - ½ teaspoon Dijon mustard
 - 4 eggs - beaten
 - 75g (3oz) grated mature cheddar cheese
- For the filling

- 200g (7oz) cream cheese
- 200g (7oz) ricotta cheese
- 2 teaspoons fresh or dried chives
- Juice and zest of ½ a lemon
- Black pepper and salt to season

Method

1. Prepare 2 or 3 baking trays – line with parchment or greaseproof paper, then lightly oil with a small amount of olive or sunflower oil to prevent sticking.
2. Chop the butter into pieces and put into a small pan with water, milk, mustard and seasoning
3. Bring to the boil and as soon as it bubbles remove from the heat and add all the flour in one go using a wooden spoon to beat until you have a thick, smooth paste.
4. Return to the heat and continue to beat for one more minute to make sure the starch in the flour has burst. The paste should come clearly away from the sides of the pan. Put to one side to cool for about a quarter of an hour
5. Preheat oven to 220°C / 200°C Fan / Gas 7
6. Transfer the paste to a food mixer (or a mixing bowl if you're going to use a hand whisk) and add the beaten egg a little at a time beating well in between.
7. Once all the egg has been added, turn the mixer up to high speed for half a minute or so to create a thick and shiny mixture and then beat in the grated cheese.
8. With the help of a teaspoon and knife, create small balls of the mixture directly onto the baking trays leaving at least 3 cm / 1 ¼" between each profiterole as they will grow whilst cooking.
9. Bake for around 20 minutes - when cooked, they should be golden brown and quite crisp.
10. Leave to cool on a cooling rack
11. For the filling - cream together all the ingredients until everything is amalgamated. Put to one side in the fridge
12. When the profiteroles are completely cool, run a sharp knife, all the way around the middle horizontally and fill with approximately a teaspoon of the cream cheese mixture. Replace the top.

Makes approximately 30; Display 5 on a plate or other food serving surface

Challenge Trophies

The RHS Banksian Medal: Awarded for the highest total number of points in horticultural Sections A, B, C and H.

Note: Any competitor who has won the Banksian medal in the last two years is not eligible to win this medal. (Those sharing in the cultivation of, and exhibiting from, the same garden, allotment and / or household are considered to be a single exhibitor. If one is awarded the medal, then neither of them is eligible for the next two years).

The two previous winners are: 2024 - Marjan Bartlett-Freniks: 2025 - Jane Cross

The Millennium Cup: Donated by Audrey Bott for most points in show - all Sections

The Molly Bowen Cup: For the highest total of points in Section A - Vegetables, Classes 1-21

The Russell Cup: For the Best Exhibit in Section B - Cut Flowers

Garden News Shield: For highest number of points Section B - Cut Flowers

The Taylor Cup: For highest number of points in Horticultural Sections A, B, C, and H.

The Conker Trophy: A first time trophy for highest number of points in Horticultural Sections A, B, C, and H.

Note: The winner must never have won a Banksian Medal or Trophy in any previous show nor would they have won in the current show.

Cockcroft Trophy: For best exhibit in Section D - Preserves

The Barbara Jackson Cup: For best exhibit in Section E - Cookery

Chairman's Cup: For highest number of points in Sections D and E - Preserves and Cookery

Certificates

Certificate for Best Exhibit in Section A - Vegetables Classes 1-21

Certificate for Best Exhibit Sub-Section A - Collections Classes 22-24

Certificate for Best Exhibit Section C - Pot Plants

Certificate for Best Exhibit in Section H - Outdoor Containers

Certificate for Best Exhibit in Section I - Honey and Homemade drinks

Note: If there are three or more entries in any one class then 1st, 2nd and 3rd prizes will be awarded. If there are fewer than three entries in any one class, then the prize(s) awarded will be at the judge's discretion.

Note: Section G is excluded from all challenge trophies as are all 'open' classes (classes open to non-members).

Entry Fees

10p per exhibit.

Entries are limited to two per class per member subject to the following:-

Those sharing in the cultivation of, and exhibiting from, the same garden, allotment and / or household are considered to be a single exhibitor. Thus, a maximum of two entries only per class will be allowed from the same garden, allotment and / or household.

Section A – Vegetables

Judge: David Griffiths

1. Onions - 3 from sets or seeds, 8 oz / 225 g or under
2. Onions - 3 from sets or seeds, over 8 oz / 225 g
3. Salad tomato - round and red - 4 shown 2 - 3" / 50 - 75mm with calyx attached † †
4. Cherry tomato - any other colour/shape - 4 shown 2 - 3" / 50 - 75mm with calyx attached † †
5. Cherry tomato - round and red 9 shown no larger than 1.4" / 35mm with calyx attached † †
6. Cherry tomato - any other colour/shape 9 shown no larger than 1.4" / 35mm with calyx attached † †
7. Tomatoes 'Beefsteak' - 2 shown not less than 3" / 75mm with calyx attached † †
8. Potatoes - 4 white, one distinct variety †
9. Potatoes - 4 coloured, one distinct variety †
10. Carrots - 3 pointed or stump rooted with 3" / 7.5 cm stalk
11. Beetroot - 2 round or cylindrical with 3" / 7.5 cm stalk
12. Cucumber (long fruit) - 1 only
13. Any other Cucumber (e.g. round, mini) - 1 only
14. Courgettes - 3 only
15. Shallots - 5 culinary ‡
16. French beans (round) - 5 with stalk attached
17. French beans (flat) - 5 with stalk attached
18. Runner beans - 5 with stalk attached
19. Any other Bean - 5 with stalk attached #
20. Garlic - 3 with roots attached and 2" / 5 cm stem
21. Any one kind of vegetable not listed above - a minimum of 2 and a maximum of 5

Sub section A – Collections

Judge: David Griffiths

22. Herbs (culinary) - A collection of cut herbs, presented as a well-balanced display, sufficient to fill a container or vase. You are advised to put water in the container or vase to prevent the herbs wilting. **
 23. A collection of vegetables - At least 3 distinct species / kinds, presented as a well-balanced display, within a container up to 12" Wide x 16" Long / 30 cm wide x 40 cm long. ‡
 24. A collection of fruit - At least 3 distinct species / kinds, presented as a well-balanced display, within a container up to 12" wide x 16" long / 30 cm wide x 40 cm long
- Members may only exhibit their own produce in Section A.
- ‡ Parsley garnish allowed in classes 3, 4, 5, 6, 7 and 23
 † To be displayed on a white paper plate supplied by the club.
 ‡ To be displayed on a white paper plate and dry sand supplied by the club.
 # Beans exhibited must be all of the same variety
 ** Class 22 – See hints for exhibitors

Method

1. Pre-heat the oven to 180°C / 160°C fan / gas mark 4 and line and grease a 900g / 2lb loaf tin.
2. Whisk the butter and sugar with the lemon zest until very light and fluffy.
3. Add the eggs one at a time and mix until completely incorporated, then add the vanilla extract.
4. Sieve the rice flour with the ground almonds, baking powder and salt in a separate mixing bowl, then add to the butter, sugar, lemon and eggs mix. Beat until well combined.
5. Stir in the milk to lighten the batter then pour into the loaf tin.
6. Bake for 50 minutes.
7. Remove the cake from the oven and leave to settle for 5 minutes in its tin, then turn out onto a cooling rack and sprinkle with the extra caster sugar.

Display whole on a plate

Cheese and Onion Tear and Share Loaf

Ingredients

Dough:

- 225g (8oz) strong white bread flour
- ¾ teaspoon sea salt flakes crushed
- ½ teaspoon castor sugar
- 1 level teaspoon fast action dried yeast
- about 150 ml (5 fl oz) lukewarm water
- 1 tablespoon vegetable or olive oil, plus extra for brushing

Filling:

- ½ onion thinly sliced
- 60g (2oz) mature cheddar grated

1 baking sheet, lined with baking paper

Method

1. Sift the flour, salt and sugar into a large bowl and stir in the yeast. Make a well in the centre and pour in the water with ½ tablespoon of the oil. Mix the liquid into the dry ingredients to form a soft but not sticky dough, adding more water as needed. Cover with clingfilm and leave to rest for 10 minutes.
2. Turn out the dough onto a lightly floured worktop and knead for about 5 minutes or until smooth and elastic. Shape into a ball and place in a large oiled bowl. Cover with oiled clingfilm and leave to rise in a warm place for about 1 hour until the dough has doubled in size.
3. Heat the remaining oil in a pan over medium-low heat and cook the onion gently for about 15 minutes or until soft but not coloured. Remove from the heat and leave to cool.
4. Punch down the dough and knead until smooth. Divide into 9 even pieces and shape each into 7.5cm (3") diameter disc. Divide the onion and 25g of the cheese among the discs. Wrap the dough around the onion and cheese filling to form balls, pinching the dough over the filling to seal completely.
5. Arrange the balls seam-side down on the prepared baking sheet in a honeycomb structure (1,2,3,2 and 1 ball/s per row) leaving a 2cm (¾") gap between each ball. Cover with a large upturned roasting tin and leave in a warm place for 30 to 40 minutes or until doubled in size.
6. Towards the end of the rising time, preheat the oven to 190°C / 170°C fan / Gas 5. Sprinkle with the remaining cheese and bake for 25 to 30 minutes or until risen and golden brown;

Method

1. To make the pastry, put the flour, butter and icing sugar in a food processor. Pulse briefly until the mixture resembles breadcrumbs, then add the egg yolk and water. (Alternatively use your hands to rub the ingredients together until they resemble fine breadcrumbs.)
2. Pulse again until the mixture sticks together in clumps then tip onto a lightly floured work surface and gather it into a ball with your hands. Knead the pastry just two or three times to make it smooth. If your butter was a bit too soft, the pastry might be too. If so, wrap it in baking paper and chill for 15 minutes.
3. Lay a piece of non-stick baking paper on the worktop. Remove the base from the tart tin and lay on the paper. Using a pencil, draw a circle 4cm / 1 ½" bigger than the tin base. Dust the base of the tin with flour.
4. Place the pastry ball in the centre of the base. Flatten out the ball of pastry slightly then roll it out on the base, until it meets the edge of the pencilled circle all around. As you are rolling out, turn the pastry by turning the paper.
5. Gently fold the pastry overhanging the tin base in towards the centre. Carefully lift the tin base off the work surface, drop it back into the tin.
6. Ease the pastry into the corners and up the sides of the tin, pressing the overhang lightly over the rim. If the pastry has cracked at all, simply press it together to seal. Press the pastry into the flutes of the tin then lightly prick the base with a fork, but not quite all the way through.
7. Place the pastry-lined tin on a baking tray, cover loosely with greaseproof paper and chill in the fridge for 30 minutes. Preheat the oven to 200°C/180°C Fan / Gas 6.
8. Remove the greaseproof paper from the pastry case and line with foil or baking paper so it supports the sides, then fill with baking beans. Bake blind for 12–15 minutes, until the pastry is set, then lift out the foil or baking paper and beans.
9. Carefully trim the excess pastry from the sides using a sharp knife, holding the knife at a sharp angle and slicing away from you. Return the empty pastry case to the oven for another 10–12 minutes or until set. Set aside to cool on a wire rack while you make the filling.
10. Reduce the oven temperature to 160°C/140°C Fan / Gas 3.
11. For the filling, break the eggs into a large bowl and whisk together with a wire whisk. Add the rest of the filling ingredients and whisk again until they are all well combined.
12. Pour the filling mixture into the cooled baked pastry case. To prevent it spilling as it goes in the oven, pour in most of the filling so it almost fills the tart, then carefully sit the baking sheet and tart on the oven shelf, before adding the rest of the filling.
13. Bake for about 30–35 minutes or until just set but with a slight wobble in the centre.
14. Leave to cool slightly then, when the pastry seems firm enough, remove the tart from the tin.

Display whole on a plate dusted with sifted icing sugar.

Madeira Cake

Ingredients

- 175g (6oz) unsalted butter at room temperature
- 175g (6oz) caster sugar
- 1 lemon zest only
- 1 teaspoon vanilla extract
- 4 eggs medium
- 125g (4 ½ oz) white rice flour
- 100g (3 ½ oz) ground almonds
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 tablespoons whole milk
- 1 tablespoon caster sugar

Section B – Cut Flowers with any foliage attached to cultivar

Judge: Lisa Beddls

25. **Dahlia** - 1 bloom
26. **Dahlias** - 3 blooms
27. **Sweet Peas (annual)** - 1 stem
28. **Sweet Peas (annual)** - 3 stems
29. **Roses Floribunda or cluster** - 1 stem
30. **Roses Floribunda or cluster** - 3 stems
31. **Rose** - 1 bloom
32. **Rose** - 3 blooms
33. **Gladiolus** - 1 spike
34. **Gladioli** - 3 spikes
35. **Flowering shrub** - 1 spray flowering and / or berrying shrub
36. **Flowering shrub** - 3 sprays flowering and / or berrying shrub
37. **Any other flower** - 1 bloom or stem not listed above
38. **Any other flower** - 3 blooms or stems not listed above
39. **Mixed Flowers (herbaceous perennials and annuals)** - 1 container with a number of mixed species

- ❖ Flowering and / or berrying shrub must have a good proportion of flowers / berries in good condition and any foliage must still be attached to the stem.
- ❖ Where 3 flowers are displayed, they must all be the same cultivar and colour.
- ❖ Class 39 should contain as many different individual species as possible. See Hints for exhibitors
- ❖ Members may only exhibit their own cut flowers in Section B.

Section C – Pot Plants

Judge: Lisa Beddls

45. **Pot plant flowering** - Growing pot not to exceed 13 cm / 5" internal diameter at the rim.
 46. **Pot plant flowering** - Growing pot exceeding 13 cm / 5" internal diameter at the rim.
 47. **Pot plant foliage** - Growing pot not to exceed 13 cm / 5" internal diameter at the rim.
 48. **Pot plant foliage** - Growing pot exceeding 13 cm / 5" internal diameter at the rim.
 49. **Pot plant cacti or succulent** - Growing pot not to exceed 13 cm / 5" internal diameter at the rim.
 50. **Pot plant cacti or succulent** - Growing pot exceeding 13 cm / 5" internal diameter at the rim.
- ❖ Pot plants must have been in exhibitor's possession for a minimum of three months.
 - ❖ Members should provide their own containers and pots must stand in a saucer.

Section D – Preserves

Judge: Barbara Morgan

- 51. Jar of marmalade
- 52. Jar of raspberry jam
- 53. Jar of jam, any other variety
- 54. Jar of fruit jelly (smaller sized jars are permitted)
- 55. Jar of lemon curd (may be sieved)
- 56. Jar of pickles (put list of ingredients on back of jar)
- 57. Jar of chutney (put list of ingredients on back of jar)

Presentation Notes for Preserves: -

- ❖ Must have been made within the last 12 months.
- ❖ Display in 170 ml – 380 ml / 6 oz – 1 lb jars. NB: Not honey jars.
- ❖ Kilner jars may be used for pickles and chutneys, provided they have the proper rubber seal.
- ❖ Use jars free of blemishes / marks and without proprietary brand labels or lids.
- ❖ Preserves to be covered with a wax disc and under cellophane, or a plain metal lid.
- ❖ Label jars with type of preserve and date including day, month and year.
- ❖ Fix labels straight and free of wrinkles to the middle of the jar.
- ❖ Fill jars to within a 6 mm / ¼" of the rim.
- ❖ Clean and polish the outside of the jar.
- ❖ Pickled onions and pickled beetroot will not be judged.
- ❖ Pickles and Chutneys must be over three months old.

Section E – Cookery

Judge: Barbara Morgan

- 60. Courgette Muffins
- 61. Tarte Au Citron
- 62. Madeira Cake
- 63. Cheese and Onion Tear and Share Loaf
- 64. Savoury Profiteroles
- 65. Aubergine Cheesecake

Note: All recipes are provided on pages 11 to 16

Please ensure plates are labelled underneath with exhibitor's membership number.

Presentation Notes for Cookery: -

- ❖ Entries should be protected with an easy removable container or cover.
- ❖ In the event of a tie on taste, the exhibit will be judged on other factors, including presentation
- ❖ Additional garnish is not allowed.
- ❖ Avoid overlapping the biscuits and cookies when displaying to ensure a complete view for the judge.
- ❖ Entries may be disqualified if ingredients stipulated in the recipes are substituted.
- ❖ Bring a suitable container or packaging to take your entries home.

Section E – Recipes

Courgette Muffins

Ingredients

- 230g (8oz) plain flour
- 100g (3½oz) grated courgette
- 60g (2oz) whole wheat flour
- 70g (2½oz) raisins
- 95g (3⅓oz) granulated sugar
- 1 tablespoon baking powder
- 1 tablespoon grated orange zest
- 1 teaspoon baking soda
- ¾ teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 2 eggs, beaten
- 125ml (4fl oz) milk
- 5 tablespoons vegetable oil
- 4 tablespoons freshly squeezed orange juice

Method

1. Preheat the oven to 200°C / 180°C Fan / Gas 6. Grease a 12 cup muffin tin, greased and floured
2. Place flour, courgette, whole wheat flour, raisins, sugar, baking powder, orange zest, baking soda, salt, cinnamon and nutmeg into a bowl and mix until combined.
3. In a small bowl, combine eggs, milk, oil and orange juice. Add to the dry ingredients and mix until just combined.
4. Divide batter evenly among muffin cups. Bake in the middle of the preheated oven for 10 minutes, then reduce temperature to 190°C / 170°C Fan / Gas 5 and bake until golden, about 10 minutes.
5. Remove muffins from tins and allow to cool on a wire rack.

Makes 12; Display 4 on a plate or other food serving surface

Tarte Au Citron

Ingredients

For the pastry

- 175g (6oz) plain flour, plus extra for dusting
- 100g (3½oz) cold butter, cut into small cubes
- 25g (1oz) icing sugar, sifted
- 1 large free-range egg yolk
- 1 tablespoon icy cold water

For the filling

- 5 large free-range eggs
- 125ml (4fl oz) double cream
- 225g (8oz) caster sugar
- 4 lemons, juice and zest (you need 150ml / 5fl oz juice)
- To finish - icing sugar, for dusting

Exhibitors' information

Please note

Staging

- ❖ Entries must be staged by 11.30 am on the day of the show.
- ❖ All exhibits must remain staged until approximately 3.30 pm.

Entry Cards

- ❖ Each exhibit must be accompanied by an entry card purchased for 10p.
- ❖ Non-members will be allocated a temporary membership number when they purchase their entry card(s)
- ❖ Print your membership number and the Section letter and Class number of your exhibit on the card (e.g. 'Rose 1 bloom' would be Section B Class 31)
- ❖ Do not write your name on the card.
- ❖ Place the card face down next to your exhibit.

Naming your entries

Exhibitors may provide additional information about their entry on the front side of the entry card, where indicated, i.e. species and name of cultivar (if known) for general interest.

Disclaimer

Exhibits and other property of exhibitors will, at all times, be at the risk of the exhibitor.

Section F – Not currently in use

Section G – Open Section

Judges: classes 85 - 88 David Griffiths, classes 89 – 90 Geoff Morris

- 85. Longest runner bean
- 86. Heaviest marrow
- 87. Heaviest potato
- 88. Most amusingly shaped vegetable(s) or fruit(s) (as grown) with caption
- 89. Cider
- 90. Alcohol based cordial (e.g. Sloe Gin or Raspberry Vodka)

Section H – Outdoor Containers

Judge: Lisa Beddis

- 95. A container holding a fuchsia or collection of fuchsias
- 96. A container holding a pelargonium or collection of pelargoniums
- 97. A container holding a collection of culinary herb plants
- 98. A container holding a plant or collection of plants

- ❖ Containers must have been in exhibitor's possession for a minimum of three months.

Section I – Honey and Homemade Drinks

Judge: Geoff Morris

- 100. Honey
- 101. Gin based Cordial (e.g. Sloe Gin)
- 102. Any other Alcohol based Cordial (e.g. Raspberry Vodka)
- 103. Non-Alcoholic Cordial
- 104. Cider
- 105. Beer
- 106. Perry

Hints for exhibiting

Read the schedule carefully. If anything is not clear prior to the show please contact the Show Group (see page 17) or, on the day of the show, please speak to one of the stewards.

Make sure you leave yourself plenty of time to stage your exhibits.

Pay particular attention to the number of specimens required and don't forget your entry cards.

If you know another member who has something worth entering, try to persuade that person to take part and be prepared to help as much as you can. If you notice someone has made a mistake when staging an exhibit, draw his or her attention to it, or let a steward know, so that the mistake can be rectified.

All exhibits should be staged as attractively as possible. In close competition, the presentation of an exhibit can be the deciding factor between first and second place.

Flowers

Remove any damaged or discoloured flowers or leaves. The judge will notice anything that spoils an entry.

Take extras so that you have a replacement should any get damaged in transit.

All buds are treated as blooms and will result in disqualification if not removed, so the exhibit is displayed with the correct number of blooms.

Class 25 & 26. Dahlias. Remove any blemishes from stems. Stems inside the vase need to be checked for irregularities. Cut the stem shorter if necessary.
Stems need to be clear of previous cuttings. Remove leaves if necessary.

Class 27 & 28. Sweet Peas. Number of blooms on each stem can be a deciding factor. Sweet peas will be judged on scent as well as appearance.

Class 32. Rose - 3 blooms. The 3 roses should be displayed with 1 open bloom, 1 semi-open bloom and 1 bud showing colour.
Note that imperfect stems are magnified in a glass vase

Class 35. Flowering shrub. Cutting off leaves can affect the judge's decision negatively.

Class 39. Mixed Flowers (herbaceous perennials and annuals). Mixed Flowers should only contain herbaceous perennials and annuals, not woody shrubs, roses, grasses, herbs or trees.

Vegetables

The judges will be looking for vegetables in good condition, clean and fresh, without blemishes and of uniform size and colour.

In the vegetable classes uniformity is important, as is the number of items to be shown. Always take some spares.

Beans

Should be cut off the vine with scissors, leaving some stalk attached. Pods should be uniform in size and staged with stalks to the top, tails to the bottom.

Beetroot

Choose roots of equal size, these should be about the size of a tennis ball. Avoid those which do not have a single taproot. Small side shoots should be removed. Take care in washing, as all marks will show up clearly after a few hours. They should have a 7.5 cm / 3" stalk.

Carrots

Select uniform roots of good colour with a 7.5 cm / 3" stalk. Avoid those which have turned green at the top.

Courgettes

Choose young, tender and uniform fruits. Stage flat with or without flowers adhering.

Cucumbers

Choose a cucumber of a fresh green colour with flowers and a short handle still attached and waxy bloom unmarked.

Garlic

Clean off all soil fragments and dry completely. Show whole bulb.
Reduce the dried stem to 5 cm / 2". Leave roots intact.
NB. Elephant Garlic is not classified as garlic.

Onions

Avoid soft specimens and avoid over-skipping.
Uniform, well-ripened bulbs of good colour are required.
Tops may be tied and the roots should be trimmed back to the basal plate.

Peas

Cut from the vine with 5 cm / 2" of stalk. Handle at all times with the stalk to keep the bloom intact. Pods should be uniform in size and staged with stalks to the top, tails to the bottom.

Potatoes

Select equally matched tubers with shallow eyes. Avoid extra-large tubers and those with deep-set eyes. Tubers should be carefully washed in clean water with a soft sponge.
Stage on paper plate provided by the Club, with the rose end outwards. Cover with a cloth to exclude light until judging starts.

Shallots

Stage as separate bulbs, not clusters. Bulbs should be thoroughly dry, free from staining and loose skin. Roots should be cut off to the basal plate and the tops neatly tied. Stage on a white paper plate and dry sand, provided by the Club.

Sweetcorn

Cobs of uniform size with fresh green husks with approximately one quarter of the grain exposed by pulling down sharply from the tip to the base and removing a number of husks. The best cobs are filled to the tip, with straight rows of tender grain. Stalks should be trimmed.

Tomatoes

Aim for a uniform set of fruit with small eyes and firm fresh calyces. Stage on a paper plate provided by the Club, calyx uppermost.

Note: Rhubarb and Tomatoes

For the purpose of the show Rhubarb and Tomatoes should be entered as a vegetable.

Herbs

Herbs exhibited within the vegetable section should be for culinary purposes and therefore foliage is the predominant factor.