

PEGS AUTUMN SHOW CLASSES - SATURDAY 7TH SEPTEMBER 2024

Arrangements – all home grown.

1. A seasonal arrangement of flowers. (David Mure Vase)
2. An autumn sunset.
3. An arrangement in a jam jar.
4. An arrangement interpreting a song title.

Note: Classes 1-4 may incorporate accessories.

Flowers – all home grown.

5. One specimen rose bloom.
6. A bowl of roses - any variety or varieties.
7. Vase of 3 stems of roses - any variety or varieties.
8. Vase of 3 stems of roses, one variety - bud, bloom and blown - one flower head on each stem.
9. Vase of 3 stems of cosmos.
10. One specimen dahlia bloom - any variety.
11. Vase of 3 heads dahlias – any one ball variety.
12. Vase of 3 heads dahlias – any one cactus variety.
13. Vase of 3 heads dahlias - any other single variety not mentioned.
14. Vase of not more than 10 stems of dahlias – any variety or varieties.
15. Vase of 6 stems of hardy perennials, 2 stems each of 3 varieties.
16. Vase of up to 10 annuals, any varieties except dahlias. (Pluckley Sweetpea Bowl)
17. Vase of 3 stems salvias.
18. Vase of 3 stems of fuschias - any variety or varieties.
19. Vase of 3 stems michaelmas daisies - any variety or varieties.
20. Vase of 3 stems flowering shrubs (not roses) - any variety or varieties.
21. Vase of 3 stems berries - any variety or varieties.
22. Vase of 3 stems of flowers – from corms, bulbs or rhizomes.
23. Largest sunflower head. More than one entry allowed per household. (Sheila Terry Cup)
24. Vase of grasses - any variety or varieties, bamboos included.
25. Vase of 3 hydrangea flowers – any variety or varieties.

Fruit - all home grown

26. 5 culinary apples - one variety.
27. 5 dessert apples - one variety.
28. A plate of not more than 20 edible berries including hulls - one or more varieties.
29. 5 pears - one variety.
30. 5 stoned fruit - one variety.
31. One fruit - variety not already mentioned.

Vegetables – all home grown

32. Collection of 5 salad vegetables displayed as grown – shown on a plate.
33. 2 sweetcorn cobs.
34. 3 onions.
35. 7 shallots.
36. 3 beetroot.
37. 2 cucumbers.
38. 5 ripe tomatoes (not small).
39. 7 small, ripe tomatoes.
40. Tomatoes on a vine - at any stage of ripening.

41. 3 potatoes - any colour or variety.
42. 3 carrots.
43. 5 runner beans
44. 3 garlic bulbs any variety or varieties.
45. 2 courgettes 4"-6", or 10-15cms in length, ideally with flowers.
46. 5 beans, not runner.
47. 3 sweet peppers.
48. 3 chilli peppers.
49. 2 squash ideally of equal size/length.
50. Collection of named herbs - displayed in a vase.
51. 2 vegetables of any variety - not already mentioned.
52. Longest runner bean.
53. Strangest shaped vegetable or fruit- more than one entry per household allowed.
54. Heaviest pumpkin. (Pumpkin Cup)
55. Master Gardener – 6 items all different, comprising; 3 vegetables, 2 flowers in a vase and 1 fruit on a plate. (Coronation Cup)
56. Largest tomato.
57. Special autumn competition - plant grown from plug obtained at Spring Show. (Charles Gunther Tankard)

Home Produce

58. A vanilla sandwich cake iced with butter icing and decorated with edible flowers or petals– *see list below for possible suitable flowers.
59. 3 shortbread biscuits.
60. A puff pastry vegetable tart incorporating any seasonal vegetables (not quiche).
61. A plum cake – using recipe below.
62. A bread containing nuts and dried fruit.
63. A jar of fruit jelly - any fruit.
64. A homemade alcoholic drink.

*Calendula, amaranth, carnation, cornflower, dianthus, fuschia, cucumber, fennel, lavender, dahlia, celosia, lemon verbena, mint, salvia oxford blue, pansy, oregano, rose, rosemary, sunflower, sage, sweet cicely, viola, snapdragon, tagetes, zinnia

RECIPE FOR PLUM CAKE CLASS 61 (TESSA KIROS)

Ingredients

10-12 medium sized plums – about 900g
 150g butter melted plus a little extra for greasing
 3 eggs
 1 teaspoon vanilla essence
 150g caster sugar plus 2 tablespoons for sprinkling on top of cake
 250g plain flour
 1½ teaspoon baking powder
 125ml milk
 Icing sugar
 24cm x 6cm springform cake tin

Method

1. Pre-heat oven to 180C/160Cfan/Gas4.
2. Wash the plums and cut into halves or quarters, removing and discarding the stones.
3. Lightly grease cake tin with butter, then line with baking paper.
4. Put the eggs into a bowl with the vanilla, and 150g of the sugar, and whip until voluminous, pale and fluffy.
5. Add the sifted flour and baking powder and mix to incorporate.
6. Whisk in the melted butter and the milk.

7. Put a few plums onto the bottom of the cake tin and scrape the batter over them. Tip the remaining plums over the batter. Sprinkle the top with the remaining 2 tbsp of sugar.
8. It may be a good idea to place a spare oven tray under the cake tin to collect any spillage. Bake in a hot oven for about 1 hour or until the top is golden, a skewer inserted comes out clean and some of the plum juice has begun to caramelise. Leave it for a few minutes longer in the oven, if necessary.
9. Remove from the oven and cool before removing from the cake tin.
10. Sprinkle with icing sugar to serve.

The Awards

David Mure Vase - Awarded for the best arrangement of home-grown flowers. Class 1.

Dawes Challenge Cup - Awarded to the person with the most points in the Dahlia Classes.

Rose Bowl - Awarded to the person with the most points in the Rose Classes.

Pluckley Roses Cup - Awarded for the best rose exhibit.

Pluckley Sweetpeas Bowl - Awarded to the best vase of up to 10 annuals. Class 16.

Sheila Terry Cup – Awarded for the largest sunflower head. Class 23.

Norah Evans Floral Arrangements Cup - Awarded for the best floral exhibit in show.

Coronation Cup - Awarded to the winner of the Master Gardener Class

Vegetables Cup - Awarded for the best vegetable or fruit exhibit in show.

F J Masters Cup - Awarded for the most points in the fruit and vegetable classes (Excluding master gardener)

The Pumpkin Cup - Awarded for the heaviest pumpkin

Charles Gunther tankard - Awarded to the winner of the Special Autumn Competition

Boucher Cup - Awarded for the most home produce points

All cups remain the property of the committee and must be returned in time for the next relevant show. The cups are covered by the society's insurance but must be signed for to acknowledge receipt. Non-members may be awarded cups, but only members may take them home from the show. Non-members should return the cup to the care of the committee at the end of the show. Please polish cups before their return and look after them whilst they are in your care. If you plan to move away, please contact us to arrange their return.

Rules

Each exhibitor may stage 1 entry per class

Anyone can enter. There is no charge for entry.

Where a class asks for a number of a particular item – they should be as similar as possible in size and shape.

The judging is independent and the judges decision is final.

Logistics

The hall opens for exhibits from 10.15am

An entry slip for each class should be completed showing class and exhibitor and placed upside down by the exhibit. (These will be available on the day.)

The hall closes for judging at 11.30am

Only officials of the society may be in the hall during judging.

The hall reopens at 2.45pm for everyone to view the exhibits.

Please collect your exhibits before the doors close at approx. 4pm.

Committee members will be around to help you on the morning of the show if you need any advice or assistance but please give yourself plenty of time as the morning is quite busy.