

Autumn Show 5th September 2026

2:30 - 4:30pm

For help with presentation, see pages 12-13 for most items

Vegetables

	Class	Number or measurement	Additional information
1.	Coloured potatoes	4	
2.	White potatoes	4	
3.	Onions	3	see pages 12-13
4.	Garlic	2 bulbs	
5.	Leeks	3	see pages 12-13
6.	Carrots	3	see pages 12-13
7.	Brassicas - any variety	2	
8.	Beetroot (any)	3	see pages 12-13
9.	Cucumber	1	Outdoor or indoor
10.	Courgettes	3	Length not to exceed 6" / 15cms
11.	Largest marrow		
12.	French beans	6	
13.	Shallots - neck tied with raffia	6	
14.	Plum tomatoes with calyx	6	
15.	Cherry tomatoes with calyx	6	
16.	Open class tomatoes with calyx	6	
17.	Runner beans	6	
18.	A box of potatoes	3	named varieties, any colour, 3 of each in box / tray not to exceed 18" x 18" / 46x46cms
19.	Named herbs in a container	not more than 8 varieties (no advertising on jar)	
20.	Capsicums / sweet peppers	2	
21.	Any other vegetable		
22.	Basket / trug / box of mixed vegetables		4 varieties (<i>but only one of each</i>)
23.	Squash	2	Any type
24.	Longest runner bean	1	still edible please
25.	Chillies	3	Any variety
F1.	My best pumpkin		
F2.	Funniest shaped vegetable		

Taste

26.	Tastiest tomato	1	Any variety
27.	Tastiest grapes	1	Any variety
28.	Tastiest dessert apple	1	Any variety
29.	Tastiest soft fruit	1	Any variety
30.	Tastiest stone fruit	1	Any variety
31.	Tastiest cucumber	1	Any variety

Fruit

- | | | | |
|-----|--------------------------------------|---|------------------|
| 32. | Dessert apples | 3 | Any variety |
| 33. | Cooking apples | 3 | Any variety |
| 34. | Pears | 3 | Any variety |
| 35. | Plums | 3 | Any variety |
| 36. | Any other fruit (not already listed) | 1 | one variety |
| 37. | Selection of grapes on a plate | | with vine leaves |

Flowers *Please give size if more than 24" x 24" / 60 x cms*

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|--|---|---------|--------------------------------------|
| 38. | A vase of asters | 3 stems | |
| 39. | Fuchsia | 1 plant | |
| Please give size if more than 24" x 24" / 60 x cms | | | |
| 40. | Geranium / pelargonium | 1 plant | |
| Please give size if more than 24" x 24" / 60 x cms | | | |
| 41. | Roses | 5 stems | Any variety |
| 42. | Single specimen rose | 1 | Any variety |
| 43. | A vase of different flower types suitable for attracting bees | | |
| 44. | Grasses | 5 stems | Any variety (can be mixed) |
| 45. | Dahlias - any type, decorative small | 3 | flower dia 2 - 6" / 5 - 15 cms |
| 46. | Dahlias - decorative medium | 3 | flower dia 6 - 8" / 15 - 20 cms |
| 47. | Dahlias - cactus/semi cactus | 3 | flower dia not to exceed 8" / 20 cms |
| 48. | Dahlias - any type, any size and can be mixed | 5 | |
| 49. | My best dahlia - any type | 1 | |
| 50. | Ball dahlias - any size | 3 | |
| 51. | Pom-pon dahlias | 5 | flower dia max 2" / 5 cms |
| 52. | Single dahlias - any size | 3 | |
| 53. | Seed Head | 1 | Any variety |
| 54. | A vase of Autumn foliage | | |
| 55. | Edible flowers | 6 stems | Minimum 3 varieties |
| 56. | Cosmos | 3 stems | Any variety |
| F6. | My best sunflower | Photo | |

Please supply a photo preferably with person to provide context

Houseplants *Please state on entry form if size exceeds 15"x15" / 40x40cms*

- | | |
|-----|-------------------------------------|
| 57. | An orchid |
| 58. | Cactus |
| 59. | Succulent |
| 60. | Begonia |
| 61. | Flowering house plant - not begonia |
| 62. | House plant—foliage |

Home Produce

- | | | | |
|-----|----------------------------------|-----------------------|---------------------------|
| 63. | Sour Dough | 1 loaf | Presented on a board |
| 64. | Lemon curd muffins | 3 | |
| 65. | Spiced Apple Cake | Set recipe on page 22 | |
| 66. | Bakewell tart | | |
| F4. | Decorated gingerbread characters | 1 | Judged on decoration only |
| 67. | Fruit scones | 3 | |
- Please provide a label stating date made and flavours; no markings, dates, or advertising on the jar or lids.*

- | | | |
|-----|----------------------|-----------------|
| 68. | Fruit jelly | 1 jar |
| 69. | Chutney | 1 jar |
| 70. | Fruit jam | 1 jar |
| 71. | Honey – set or clear | 1 jar |
| 72. | Chilli jam | 1 jar |
| 73. | Fruit liqueur | Any size bottle |

Crafts *Please state on entry form if size exceeds 15"x15" / 40x40cms*

Textile Crafts

- | | | | |
|-----|---------------------------------------|---|---------------------------------|
| 74. | An item of knitting | 1 | 74a. A group of knitted items |
| 75. | An item of crochet | 1 | 75a. A group of crocheted items |
| 76. | An item of weaving | 1 | |
| 77. | An item of embroidery or cross stitch | 1 | |
| 78. | An Hand sewn item | 1 | |
| 79. | An Machine sewn item | 1 | |

Crafts using hard medium

From a kit:

- | | | |
|-----|-----------------------------|----------------------------------|
| 80. | An item of ceramic | |
| 81. | An item of wood | 81a. An item of wood |
| 82. | An item of metal | 82a. An item of metal |
| 83. | An item made of mixed media | 83a. An item made of mixed media |
| 84. | An item of painted glass | 84a. An item of painted glass |

Papercraft *Cards should be handmade, not from a kit*

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|-----|---|
| 85. | Handmade card – Adult only on any subject |
| 86. | Handmade card - Under 16s only on any subject (please give age on entry form) |
| 87. | An item of calligraphy |
| 88. | Any item of papercraft (quilling, decoupage, origami etc) |

Other

- | | |
|-----|-----------------------------------|
| 89. | An item of jewellery - any medium |
| F5. | Something new from something old |

Please refer to page 13 for rules and definitions on entering the following classes

Art Please state on entry form if size exceeds 15"x15" / 40x40cms

Exhibits must have been finished in the last year

- 90. Adrawing using pen/pencil/ink/charcoal/pastel
- 91. A painting using oils / acrylics / watercolour
- 92. An abstract painting in any medium
- 93. A collage or mixed media picture
- 94. An article of encaustic art
- 95. An article of printmaking

Under 16's only - please state your age on entry form

Painting or collage of trees

Photography Max size 8"x10" / 20x25 cms Photos must have been taken in the last year.

- 96. Bubbles
- 97. Holding Hands
- 98. Dirty boots or shoes

Floral Art

Please refer to page 34 for help on presentation and accessories etc

Please note: There are no height restrictions, just width and depth as shown

- | | | | |
|------|-------------|---------------------|------------|
| 99. | Red Hot! | 24"x18" / 60x45 cms | An exhibit |
| 100. | Pot of Gold | 24"x18" / 60x45 cms | An exhibit |
| 101. | Harvest | 24"x18" / 60x45 cms | |

An exhibit for novices or those with limited experience:-

- | | | | |
|------|----------------|-----------------------------|---------------------|
| 102. | Pretty in Pink | 24"x18" / 60x45 cms | |
| 103. | Autumn Joy | 4" / 10cms in any direction | A miniature exhibit |

The following is not for judging but just to display in the hall

- 106. Any arrangement of foliage and/or flowers in a vase or bowl.

Fun classes for under 16s: please state your age on entry form

- | | | | |
|-----|---------------------------------------|---|---------------------------|
| F1. | My best pumpkin | | |
| F2. | Funniest shaped vegetable | | |
| F3. | Plant a wellie boot (or any footwear) | | |
| F4. | Decorated gingerbread characters | 3 | Judged on decoration only |
| F5. | Something new from something old | | |
| F6. | My best sunflower | | Photo |

Please supply a photo, preferably with person, to provide context

Hand Painted Flower

- F8. Beavers

Bring photo of tomatoes grown from seedling

- F9. Cubs
- F10. Brownies
- F11. Guides

SET RECIPE - AUTUMN

Spiced Apple Cake



Ingredients

- | | |
|-------------------------------|----------------------------------|
| Oil, for spraying | 750g Bramley cooking apples |
| 1 tsp ground mixed spice | 1 tsp ground cinnamon |
| 1 tbsp fresh lemon juice | 2 large eggs |
| Finely grated zest of ½ lemon | 100g demerara sugar, plus 2 tbsp |
| 250g self-raising flour | 200ml semi-skimmed milk |
| 1 tsp baking powder | 100ml sunflower oil |
| | ½ tsp sifted icing sugar |

Method:

Preheat the oven to 190°C/Fan 170°C/Gas 4. Line a 23cm spring-clip cake tin with baking parchment. Mist the base and sides with oil.

Peel the apples and cut them into quarters. Remove the cores and cut the apples into thin slices – you'll need about 500g prepared weight. Put the apple slices in a bowl and toss with the lemon juice and zest.

Mix the flour, baking powder, cinnamon and spice in a large mixing bowl.

Whisk the eggs with the 100g of sugar, the milk and sunflower oil in a separate medium bowl using a large metal whisk. Then pour the wet ingredients into the dry ingredients, stirring lightly until combined – use the whisk to break up any stubborn lumps. Toss the lemony apples through the cake batter until evenly mixed and pour the mixture into the prepared tin.

Sprinkle the 2 tablespoons of sugar evenly over the top and bake the cake in the centre of the oven for 1 hour until it is well risen and golden on top. Test the cake by inserting a skewer into the centre – it should slide easily through the apples in the middle and come out clean.

Leave the cake to cool for 10 minutes before removing it from the tin and carefully peeling off the baking parchment. Dust with sifted icing sugar and serve warm or cold with a little single cream or half-fat crème fraîche.