

# PLUCKLEY AND EGERTON GARDEN SOCIETY

## 2025 AUTUMN SHOW CLASSES AND AWARDS

### CLASSES

#### Arrangements - all homegrown

1. A seasonal arrangement of flowers. (David Mure Vase)
2. An autumn wreath.
3. An arrangement in a jam jar.
4. An arrangement interpreting a musical or opera.

Note: Classes 1-4 may incorporate accessories.

#### Flowers - all homegrown

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 Sweetpeas Bowl)
17. Vase of 3 stems salvias.
18. Vase of 3 stems of fuchsias - 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 hips, haws or 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 homegrown

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 homegrown

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 carrot cake.
59. 3 florentines.
60. An apple turnover.
61. A blackberry and almond crumble cake - using recipe below.
62. A Kentish huffkin.
63. A jar of fruit curd - any fruit.
64. A homemade alcoholic drink.

#### **Recipe for Blackberry and Almond Crumble Cake (Class 61)**

(From "The Garden to Kitchen Expert" Judith Wills and Dr D G Hessayon)

#### **Ingredients**

##### **Crumble topping**

- 100g self-raising flour
- 100g cold butter
- 100g demerara sugar
- 25g flaked almonds
- ½ tsp cinnamon

##### **Cake**

- 250g blackberries or other hybrid blackberries such as tayberries or loganberries
- 150g caster sugar
- 150g butter
- 3 eggs
- 125g self-raising flour
- 50g ground almonds

20cm cake tin

#### **Method**

1. Pre-heat oven to 180C/160Cfan/Gas4.
2. Line cake tin with lightly greased baking parchment.
3. Make crumble: Rub cold butter into flour using fingertips until resembles breadcrumbs. Stir in demerara sugar, cinnamon and flaked almonds. Set aside.
4. Make cake: Beat butter with caster sugar until smooth then gradually add beaten eggs. Stir in flour and ground almonds.
5. Spread cake batter into cake tin and arrange blackberries over.
6. Sprinkle crumble mixture over top.
7. Cook for 50mins to 1 hour or until golden brown and a knife comes out cleanly.
8. Leave to cool in tin a little, then turn out.

## **AWARDS**

Places are awarded in each class and the Society also awards the following cups at this show:

David Mure Vase - Awarded for the best seasonal flower arrangement. (Class 1.)

Rose Bowl - Awarded to the person with the most points in the Rose Classes. (Classes 5-8.)

Pluckley Roses Cup - Awarded for the best rose exhibit.

Dawes Challenge Cup - Awarded to the person with the most points in the Dahlia Classes. (Classes 10-14.)

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.

The Pumpkin Cup - Awarded for the heaviest pumpkin. (Class 54.)

Coronation Cup - Awarded to the winner of the Master Gardener Class. (Class 55.)

F J Masters Cup - Awarded for the most points in the fruit and vegetable classes (Classes 26-54 & 56.)

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

Charles Gunther tankard - Awarded to the winner of the Special Autumn Competition. (Class 57.)

Boucher Cup - Awarded for the most home produce points. (Classes 58-64.)