

PLUCKLEY AND EGERTON GARDEN SOCIETY

2026 AUTUMN SHOW CLASSES AND AWARDS

CLASSES

Arrangements - all homegrown

1. A seasonal arrangement of flowers. (David Mure Vase)
2. "Harvest"
3. An arrangement in a jam jar.
4. An arrangement interpreting a book title.

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 of japanese anemones - any variety or varieties.
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 bakewell tart.
59. 3 pistachio and thyme biscuits (optional recipe on pegs website).
60. 3 courgette and feta muffins (optional recipe on pegs website).
61. A lemon and lavender cake - using recipe below.
62. A soda bread loaf (optional recipe on pegs website).
63. Homemade fruit pastilles (optional recipe on pegs website).
64. A homemade alcoholic drink.

Class 61 Recipe for Lemon and Lavender Cake (Diana Henry)

Ingredients

300g granulated sugar
 ¾ tbsp dried lavender
 175g plain flour
 ½ tsp baking powder
 ½ tsp bicarbonate of soda
 ¼ tsp salt
 2 large eggs, lightly beaten
 250g Greek yogurt
 125ml mild-flavoured olive oil
 finely grated zest of an unwaxed lemon, plus 1 tbsp lemon juice
 icing sugar, to dust & sprigs of fresh lavender, to serve

Method

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Butter a 20cm diameter, 6cm deep cake tin and line the base with baking parchment.
3. Put the granulated sugar and lavender into a food processor and whizz until the lavender has broken down.
4. Sift the flour, baking powder, bicarbonate of soda and salt together into a bowl. Stir in the lavender sugar.
5. In a jug, mix the eggs with the yogurt and oil.
6. Make a well in the centre of the dry ingredients and gradually stir in the wet ingredients.
7. Add the lemon zest and juice, but don't over-mix.
8. Scrape into the prepared tin.
9. Bake for 45-50 minutes, or until the cake is coming away from the sides of the tin and a skewer inserted into the middle comes out clean.

10. Turn it out, peel off the paper and put on a wire rack until cold.
11. Dust with icing sugar just before serving and decorate with sprigs of fresh lavender.

AUTUMN SHOW 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 Sweet Peas 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 Cup - Awarded to the winner of the Special Autumn Competition. (Class 57.)

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