Show Book 2026

Show Dates 2026

Spring Show 29th March

Autumn Show 6th September

Headquarters & Shop

Rayleigh Horticultural Society
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Established over a century

SPRING SHOW



Sunday 29th March, 2026 at The Mill Arts & Events Centre, Rayleigh

Entry forms accepted up to 11 am on day of the show
Exhibits can be staged between 9.00 am and 11.30 am
when the hall will be cleared for judging.

Show is open to the public at 2 pm Admission £1.00 (children free)
Exhibitors may NOT remove entries before 4.30 pm

Note: No more than two entries per class, from each individual member,
(with the exception of preserves see Rule 2 page 12)

** All entries to be named if possible **

SCHEDULE OF CLASSES

Section A: Narcissi (Daffodils)

Class

1 1 vase, 5 stems, 1 or more varieties divisions 1 - 3
2 1 vase, 5 stems, one variety, any division
3 6 vases, 1 stem per vase, 6 varieties from any 4 divisions
4 1 vase, 3 stems, division 1
5 1 vase, 3 stems, division 2
6 1 vase, 3 stems, division 3
7 1 vase, 3 stems, division 4
8 1 vase, 3 stems multi headed division 4
9 1 vase, 3 stems, any division other than 1 – 4, 1 variety
10 1 vase, 3 stems, 1 each from any 3 divisions
11 1 stem, division 1
12 1 stem, division 2
13 1 stem, division 3
14 1 stem, division.4
15 1 stem, multi headed, division 4
16 1 stem, division 5
17 1 stem, division 6
18 1 stem, division 7
19 1 stem, division 8
20 1 stem, division 9
21 1 stem, division 11
22 1 vase, miniature Daffodils, 3 stems, 1 variety
23 1 container of mixed Narcissi/Daffodils

The DAFFODIL SOCIETY BRONZE MEDAL will be awarded to the best exhibit in classes 1 - 23 (subject to rule 8 page 12)

Daffodil Society Best Bloom Certificate will be awarded

Never shown before! Have you checked the NEW COMPETITOR section?

Your attention is drawn to the time limit on entries

These will not be accepted after 11a.m. on the day of the show.

SECTION B: TULIPS

Class

31 1 vase, 3 stems, single, any variety (excluding dwarf varieties)
32 1 vase, 3 stems, double, any variety
33 1 vase 3 stems, any variety not mentioned in classes 31 – 32 & 35
34 1 specimen bloom
35 1 vase, 3 stems, dwarf Tulips
36 1 container of mixed Tulips

Are your entries as per schedule?

SECTION C: MISCELLANEOUS

Class

40 1 Vase of Polyanthus 5 Stems
41 1 vase, 5 stems, Primroses
42 1 flower stem from open garden (excluding Narcissi and Tulips)
43 6 Pansies or Viola heads displayed in the container provided
44 1 vase of Wallflowers
45 1 container of dwarf or miniature flowers, mixed varieties
46 1 container, 6 stems of Muscari. (Grape Hyacinths)
47 1 vase of flowering shrubs. 1 or more varieties
48 1 Hyacinth, cut bloom
49 1 vase of flowers not mentioned elsewhere. 1 or more varieties
50 1 container with a growing bulb or bulbs (other than Narcissi)
51 1 container of growing Narcissi
52 A collection of 3 Succulents or Cacti in individual containers
53 1 Alpine plant in a suitable container (not necessarily in bloom)
54 3 containers of Alpine plants (not necessarily in bloom)
55 1 Houseplant
56 1 Orchid plant in bloom
57 A 5-inch sand filled flowerpot saucer containing a design of flower heads only
58 5 Hellebore flowers floating in a plastic / glass dish
59 Camellias, 1 specimen bloom in container provided
60 1 planted patio container any size
61 A springtime hanging basket or hanging pot
62 1 flowering pot plant, not bulbs
63 1 foliage pot plant
64 1 Cabbage, conical or round with approx. 3” of stem
65 3 sticks of Rhubarb with 3” of leaf on
66 2 Leeks
67 6 Shallots exhibition
68 Any other vegetable not mentioned above

£25 store voucher sponsored by Robert Byford of Byford Food Hall for best entry in class 55

Points awarded in classes 1 – 59 will count towards the **W L RAW CUP**
Points awarded in class 60 - 61 will count towards the **JOYCE WINSHIP SHIELD**
Points awarded in classes 62 - 63 will count towards the **RAYFLOWER CUP**
Points awarded in classes 64 - 68 will count towards the **HOWARD CUP**

£5 store voucher sponsored by Les and Lynne Cooper , best entry class 33

NEW COMPETITOR CLASSES

For the definition of a *new competitor* please see rule 10 page 12
Please read notes for exhibitors on page 12

Class

76 1 vase, 3 stems, mixed Narcissi/Daffodils
77 1 stem, any division Narcissi/Daffodil
78 1 vase, 1 single Tulip
79 1 potted houseplant any kind
80 1 vase mixed flowers/shrubs

£5 store voucher sponsored by Colin Andrews for best entry in NEW COMPETITOR classes

Points awarded in classes 76 - 80 will count towards the **NEW COMPETITOR CUP**

The **TOWN SHOW CUP** will be awarded for the best entry in the Horticultural classes

DOMESTIC & HANDICRAFT CLASSES

Class

85 1 jar of Piccalilli (1lb approx) (only one entry per exhibitor)
86 1 jar of Chutney (1lb approx) (only one entry per exhibitor)
87 Lemon Spice Cake - *made to recipe on page 10*
88 Garibaldi Biscuits - *made to recipe on page 10*
89 Spiced Rhubarb and Apple Cake – *made to recipe on page 11*
90 1 jar Orange Marmalade (approx 1lb) (only one entry per exhibitor)
91 1 jar Marmalade - any other variety (approx 1lb) (only one entry per exhibitor)
92 Cherry Cake - *made to recipe on page 10*

A £10 store voucher, sponsored by Rayleigh Country Markets Ltd. will be awarded to the best entry in the domestic classes
Points awarded in classes 85 - 92 will count towards the F A ENDERS CUP

93 A painting or drawing *(please make sure you have a back fixing for hanging)*
94 An exhibit of hardcraft (i.e. wood, pottery, jewellery, etc.)
95 An exhibit of needlecraft (i.e. embroidery, cross stitch, etc.)
96 An exhibit of needlecraft (i.e. sewn items, patchwork, etc.)
97 An exhibit of soft craft (i.e. knitted garments, toys, cushions etc.)
98 An exhibit of soft craft (i.e. crochet)
99 An exhibit of decorated paper craft (any type of greetings cards)
100 An exhibit of decorated paper craft (gift box, bag or origami)
101 An exhibit of decorated hard craft (i.e. china plates, painted glass, etc.)
102 A photograph maximum size A4 subject "**A Woodland Glade**"

Points awarded in classes 93 - 102 will count towards the FOWLER CUP

CHILDREN'S CLASSES for any age group

Age must be stated on the entry form. *Classes103-105 Ages upto & incl 9years / Classes 106-108 10 to 16 years*

All children's entries should be the work of the child on their own (see page 12 rule 7)

103 Make 6 Cup cakes, decorated for Easter .*own recipe*
104 Design & make a bookmark, with a garden theme. Approx size 210x50mm
105 Make a robot from odds & ends around the house. i.e. kitchen foil, buttons, paper clip etc.
106 Make 6 Cup cakes, decorated for Easter .*own recipe*
107 Design & make a bookmark, with a garden theme. Approx size 210x50mm
108 Make a robot from odds & ends around the house. i.e. kitchen foil, buttons, paper clip etc.

Open Class For all children up to the age of 16:
Abstract Seed Picture
Using an A5 sheet of card, glue as many different seeds as you need to make an abstract design of different shapes to make your picture
A £10 store Voucher sponsored by Pat and Charles Hill

Points awarded in classes 103 - 105 will count towards the **CHILDREN'S JUBILEE CUP** and **£15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**
Points awarded in Class 106- 108 will count towards the **J. ANDREWS CHILDREN'S CUP and £15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**

FLORAL ARRANGEMENT

Entries need not have been grown by the exhibitor

110 An arrangement **"Down by the Potting Shed"**
Space allowed 2ft, fresh materials, accessories allowed *NOTE no niches supplied*
111 An arrangement **"Memories"** *including a photograph or related item*
Space allowed 2ft, fresh materials, accessories allowed *NOTE no niches supplied*
112 **"It's Spring"**
Space allowed 2ft, fresh materials, accessories allowed *NOTE no niches supplied*
Please note this class is for the complete novice only.

Show managers award *(Shaun)* **- £20 Store Voucher for the best entry in classes 110-112**
Points awarded in classes 110 - 112 will count towards the **A FOX CUP**

Your attention is drawn to the time limit on entries. These will not be accepted after 11 a.m. on the day of the Show.

AUTUMN SHOW

Sunday 6th September 2026 at The Mill Arts & Events Centre, Rayleigh

Entry forms accepted up to 11 a.m. on day of the show
Exhibits can be staged between 9.00 am and 11.30 am
when the hall will be cleared for judging.
EXCEPT DOMESTIC ENTRIES WHICH MUST BE STAGED BY 11 a.m.

Show open to the public at 2 .p.m. Admission £1.00 (children free)
Exhibitors may NOT remove entries before 4.30 p.m.

Note:- No more than two entries per class from each individual member,
(with the exception of preserves see rule 2 page 12)

***** All entries to be named if possible *****

SCHEDULE OF CLASSES

SECTION A: VEGETABLES

Class

1 Shallots 6 pickling, **must not exceed 30mm diameter** (measure available)
2 Shallots 6, giant exhibition
3 Onions 3, over 250g. (tops off).
4 Onions 3, 1 variety, not to exceed 250g (tops off)
5 Onions 3, Red grown from sets or seed (tops off)
6 Potatoes 4, one variety white
7 Potatoes 4, one variety coloured
8 Potatoes 6, 3 coloured and 3 white, one variety of each
9 Runner beans 9, under 10 inches
10 Runner beans 9, 10 inches or over
11 French Beans 9
12 Marrow 1, maximum 15” (longer then 15" TRY CLASS 42)
13 Courgettes 2
14 Peppers Sweet 2
15 Peppers Hot Chilli 6
16 Lettuce 1, (roots on)
17 Carrots 3, 1 variety 3 inch tops
18 Cabbage 1, with approx 3” of stem
19 Tomatoes 9, cherry type
20 Tomatoes 6
21 Tomatoes 1 truss (not necessarily all ripe) any variety
22 Parsnips 3, 3 inch tops
23 Leeks 2
24 Beetroot 2, 3 inch tops
25 Squash 1
26 Pumpkin 1 Well formed mature and of good colour
27 Cucumber 1
28 Any vegetable not mentioned in the schedule including exotic varieties
29 Sweet Corn 2
30 Garlic 2 bulbs
31 Rhubarb 3 sticks with 3 inches of leaf

Are you a** NEW COMPETITOR**? Have you checked the** NEW COMPETITOR **section?

Your attention is drawn to the time limit on entries. These will not be accepted after 11 a.m. on the day of the show.

Class

34 A collection of vegetables in a trug or basket, a minimum of 6 kinds
35 A display of anything grown by the exhibitor - space allowed 2ft 6ins
36 Mini-collection of vegetables, 1 of each of 4 kinds
37 Collection of salad vegetables, 1 of each of 4 kinds
38 **********RAYLEIGH TOP TRAY********** *For rules see page 11*
39 Heaviest Pumpkin
40 Heaviest Potato
41 Heaviest Onion *(Top off)*
42 Heaviest Marrow
43 Heaviest Tomato
44 Longest Bean
45 The Ugliest Vegetable
46 Heaviest Beetroot

Quantities as per agreed list page 9

£10 STORE voucher will be awarded to the winner of class 39 *and* is sponsored by **Ann & David Baughen**
£5 STORE vouchers will be awarded to the winners of classes 34 and 42 and is sponsored by **Peter and Carole Collier**
£2 STORE vouchers will be awarded to the winners of classes 40 to 46 excluding 42 *and* are sponsored by **Ron Coutts**

The **ALF GREEN SHIELD** will be awarded to the Winner of Class 20
Points awarded in classes 1 - 38 will count towards the **HOWARD CUP**
The **RAYLEIGH WHOPPER BIG VEG CUP** will be awarded to the exhibitor with the most points in the Big Veg. Classes 39 - 46

SECTION B: FRUIT

Apples and pears need not be ripe

Class

50 Apples, 3 cooking
51 Apples, 3 dessert
52 Basket / punnet of fruit minimum of 3 different kinds
53 Plums 9
54 Blackberries 12
55 Any fruit not mentioned in the schedule, excluding rhubarb *(quantities as agreed list page 9)*
56 3 Pears cooking
57 3 Pears dessert
58 Raspberries 6

Points awarded in classes 50 - 58 will count towards the **ANFILOGOFF CUP**
£5 store vouchers sponsored by **Geoff Blower**
will be awarded for the best entry in classes 52 - 53

SECTION C: FLOWERS
CHRYSANTHEMUMS

Class

66 1 vase, 3 blooms, 1 variety
67 1 bloom, any variety,
68 1 vase, 5 blooms, any varieties
69 1 Plant in pot (any variety)

A £5 store voucher sponsored by Les and Lynne Cooper will be awarded to the winner of class 68

A £5 store voucher sponsored by Peter Noble will be awarded to the winner of class 67

The **E P RAND CUP** will be awarded to the winner of the highest number of points in classes 66 - 69
The **NATIONAL CHRYSANTHEMUM SOCIETY'S SILVER MEDAL** will be awarded to the best exhibit in classes 66 - 69. Subject to Rule 8, Page 12

DAHLIAS

Class

75 5 pompons
76 5 pompons large
77 1 miniature ball
78 1 small ball
79 1 miniature decorative
80 1 small decorative
81 1 medium decorative
82 1 giant or large decorative
83 1 miniature cactus or 1 miniature semi cactus
84 1 of any type of Dahlia growing in a pot
85 1 small cactus or semi cactus
86 1 medium cactus or semi cactus
87 1 cactus or semi cactus, large or giant
88 3 of any type of Dahlia
89 1 of any type of Dahlia
90 Vase or bowl mixed, arranged for frontal effect

Measuring Rings Available at show

Dahlia exhibits must meet 2023 National Dahlia Classifications in diameter:

Giant-flowered usually over 250mm (10 in) diameter

Large-flowered usually between 200mm (8 ins) and 250mm (10ins) in diameter

Medium-flowered usually between 150mm (6 ins) and 200mm (8ins) in diameter

Small-flowered usually between 100mm (4 ins) and 150mm (6ins) in diameter

Miniature-flowered not usually exceeding 100mm (4ins) in diameter

Small ball dahlias usually between 100mm (4 ins) and 150mm (6ins) in diameter

Miniature ball dahlias not usually exceeding 100mm (4ins) in diameter

Large Pompon dahlias usually over 50mm (2in) & not exceeding 75mm (3in) in diameter

Pompon dahlias not usually exceeding 50mm (4ins) in diameter

Dahlia Classification - pick up Information Sheet no 1 from the store

The **BRITTEN CUP** will be awarded to the winner of the highest number of points in classes 75 - 90.

The **NATIONAL DAHLIA SOCIETY'S SILVER MEDAL** will be awarded to the best exhibit in classes 75 - 90. Subject to Rule 8 Page 12

A £5 store voucher sponsored by **Colin Andrews** will be awarded to the exhibitor gaining the highest number of points in the Dahlia classes

NOTE Dahlia Exhibits should conform to N D S Size Specifications. Any infringement could lead to disqualification.

MISCELLANEOUS

Class

95 Roses 6 blooms in a box, 1 or more varieties
96 Roses 3 blooms, 1 or more varieties
97 Roses 1 bloom
98 Roses 1 stem, cluster flowered
99 Gladioli 1 spike
100 Gladioli 3 spikes, any varieties
101 Vase of mixed foliage (not flowering shrubs) container supplied
102 Asters 5 stems, annual
103 3 Hydrangea heads, 1 or more cultivars
104 Vase mixed flowers min 10 stems (excluding those named in the autumn schedule)
105 Vase of flowers, 5 stems 1 variety (excluding those named in the autumn schedule)
106 Succulent or Cacti 1 in any size container
107 Succulents and/or Cacti. A collection of 3 in individual container
108 1 flower stem from your garden (other than Dahlia or Chrysanthemum)
109 A vase of autumn berries
110 A container of mixed flowers and foliage
111 7 Fuchsia blooms in artists palette provided (flowers should be different shades)
112 1 Begonia flower head in container provided
113 1 Fuchsia in any size pot
114 1 Fuchsia, mini standard. Clear stem not less than 5" not more than 10"
115 1 plant in flower, in any size container (excluding those named in autumn schedule)
116 1 Begonia grown from corm, in any size container
117 1 plant in flower grown from a **corm, tuber, bulb or rhizome**, any size container (excluding Begonia)
118 1 Foliage plant in any size container
119 1 hanging pot
121 1 hanging basket any size
122 1 patio container

Points awarded in classes 95 - 98 count towards the **FOLEY ROSE CUP**
Points awarded in classes 99 - 112 count towards the **FLORAL CUP**
Points awarded in classes 113 - 118 count towards the **RAYFLOWER CUP**
Points awarded in classes 119- 122 count towards the **JOYCE WINSHIP SHIELD**

SECTION D: NEW COMPETITOR CLASSES

For the definition of a NEW COMPETITOR please see rule 10 page 12
Please read notes for exhibitors on page 12

Class

128 Vegetables, any 1 variety as per agreed list on page 9
129 Vase of mixed flowers may include shrubs
130 1 stem of Dahlia or Chrysanthemum
131 1 plant in any size container
132 1 hanging basket any size
133 Fruit, any 1 variety as per agreed list on page 9
134 Potatoes, 4 any one variety

A £5 store voucher, sponsored by Janet Andrews
will be awarded to the overall winner of the *NEW COMPETITOR* classes
Points awarded in the above classes will count towards the *NEW COMPETITOR* CUP

SECTION E: DOMESTIC & HANDICRAFT CLASSES

*****PLEASE NOTE ALL DOMESTIC ENTRIES MUST BE STAGED BY 11 a.m.*

Class

140 1 Jar Strawberry jam, 1lb approx (only one entry per exhibitor)
141 1 Jar Raspberry jam, 1lb approx (only one entry per exhibitor)
142 1 Jar any other soft fruit Jam, 1lb approx. (only one entry per exhibitor)
143 1 Jar any stone fruit Jam, 1lb - approx (only one entry per exhibitor)
144 1 Jar Mincemeat 1lb approx. - (only one entry per exhibitor)
145 Beetroot Chocolate Sponge Cake – *made to recipe on page 10*
146 Creamy courgette Tart - *made to recipe on page 10*
147 Banana and Honey Teabread - *made to recipe on page 10*
148 Dark Ginger Cake - *made to recipe on page 10*
149 Sage and Cheddar Scones (6) - *Men only - made to recipe on page 10*

A £10 Store voucher, sponsored by Rayleigh Country Markets Ltd, will be awarded to the best entry in the domestic classes excluding class 149
The LES DUNFORD AUTUMN SHIELD will be awarded to the best Exhibit in the Domestic classes.
Points awarded in classes 140 - 149 will count towards the F A ENDERS CUP
A £5 store voucher, sponsored by Janet Andrews for winner of class 149

153 A painting or drawing (please make sure you have a back fixing for hanging)
154 An exhibit of hardcraft (i.e. wood, pottery, jewellery, etc.)
155 An exhibit of needlecraft (i.e. embroidery, cross stitch, etc)
156 An exhibit of needlecraft (i.e. sewn items, patchwork, etc)
157 An exhibit of soft craft (i.e. knitted garments, toys, cushions, etc.)
158 An exhibit of soft craft (i.e. Crochet)
159 An exhibit of decorated paper craft (any type of greetings cards)
160 An exhibit of decorated paper craft (gift box, bag or origami)
161 An exhibit of decorated hard craft (i.e. china plates, painted glass, etc.)
162 A photograph maximum size A4 subject "**Pub Signs**"

Points awarded in classes 153 - 162 will count towards the **FOWLER CUP**

SECTION G: CHILDREN'S CLASSES (Any age group)

Age must be stated on the entry form.
Classes168-171 Ages upto & incl 9years
Classes 172-175 10 to 16 years
All children's entries should be the work of the child on their own (see page 12 rule 7)

Class

168 Make 6 cheese or fruit scones from your own recipe
169 Grow the largest sunflower head
170 Make a Christmas Card (As sparkly as you like, using glitter, sequins & sticker shapes etc.)
171 Design a Halloween/firework mask

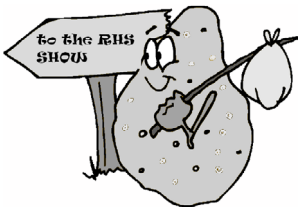
172 Make 6 cheese or fruit scones from your own recipe
173 Grow the largest sunflower head
174 Make a Christmas Card (As sparkly as you like, using glitter, sequins & sticker shapes etc.)
175 Design a Halloween/firework mask.

Open Class

For children all ages up to 16 - Potato Challenge

To enter, pick up a pot, a seed potato and instruction leaflet from the store from mid January 2026, and make a donation to one of the charity boxes in the store.

£10 sponsored by Ron Coutts



Points awarded in classes 168 - 171 will count towards the **CHILDREN'S JUBILEE CUP and £15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**

Points awarded in Class 172- 175 will count towards the **J. ANDREWS CHILDREN'S CUP and £15 for the winner, £10 for the second and £5 for the third sponsored by Keith Gibb**

SECTION H: FLORAL ARRANGEMENTS

Entries need not have been grown by the exhibitor

Class

180 An arrangement through a picture frame **"A Country Garden"**
Space allowed 2ft, fresh materials, accessories allowed, *NOTE no niches supplied.*

181 An arrangement **"Cocktail Time"**
Space allowed 2ft, fresh materials, accessories allowed. *NOTE no niches supplied.*

182 **"An arrangement in a boot or shoe"**
Space allowed 2ft, fresh materials, accessories allowed *NOTE no niches supplied*
Please note this class is for the complete novice only.

Show managers award *(Shaun)* **- £20 Store voucher for the best entry in classes 180 –182**
Points awarded in classes 180 - 182 will count towards the A FOX CUP

The A. BROCKMAN award will be presented for the best horticultural entry

Our thanks to all the willing volunteers who came to help at all the shows last year.
The setting up and clearing away was made much easier and faster with your help.
Please help if you can.

Your attention is drawn to the time limit on entries. These will not be accepted after 11 a.m. on the day of the Show.

AGREED LIST of quantities used in the Society's Shows

C = Cooking D = Dessert B = Bunch

FRUIT

Qty	
3	Apples C 80mm min
3	Apples D 60mm min/80mm max
12	Blackberries
6 B	Blackcurrants
6 B	White/Red Currants
12	Damsons
12	Gooseberries
12	Loganberries
1 B	4"or100mm Lateral Stem Indoor Grapes
1	Melon
3	Peaches
3	Pears C
3	Pears D
9	Plums C
9	Plums D
6	Raspberries
10	Strawberries
1 B	4" or 100mm Lateral Stem Outdoor Grapes
20	Cape Gooseberry Physalis

VEGETABLES

6	Asparagus
2	Aubergines
9	Beans – Broad
9	Beans – French
9	Beans – Runner
2	Beetroot – Globe 75mm approx.
3	Beetroot – Long
2	Broccoli
9	Brussels Sprouts
1	Cabbage – Green/Red
1	Cabbage – Savoy
3	Carrots – Long
3	Carrots – Other
1	Cauliflower
2	Celery – Trench
2	Celery – Self blanching
2	Courgettes
1	Cucumber
2	Garlic Bulbs
3	Kohlrabi
2	Leeks
1	Lettuce
1	Marrow
12	Onions – Salad
3	Onions – over 250gm
3	Onions – under 250gm
12	Onions – Pickling 30mm
3	Parsnips
9	Peas
9	Mange Tout and Salad
6	Peppers – Hot Chilli
2	Peppers – Sweet
4	Potatoes
1	Pumpkin
3	Radishes – Oriental
6	Radishes – Small Salad
3	Rhubarb
6	Shallots under 30mm
6	Shallots – Exhibition
2	Swedes
2	Sweetcorn
3	Turnips
6	Tomatoes – med 60mm
3	Toms – Lge beefsteak 75mm
9	Toms – Cherry sml 35mm max

LEMON SPICE CAKE

100 gm / 4 oz margarine - 100 gm / 4 oz soft brown sugar - 150 gm / 6 oz wholemeal self raising flour - 1 tsp / 5 ml mixed spice - 2 med or large eggs - 1 large lemon - juice & grated rind - 75 gm / 3 oz caster sugar

Preheat oven to 160 °C / 325 ° F / gas mark 3. Grease & line a 20 cm / 8" round or 18 cm / 7 inch square tin. Warm margarine & soft brown sugar in a saucepan, stir in flour, spice, egg & lemon rind. Pour into prepared tin & bake for 45 - 50 minutes. Mix lemon juice & caster sugar & pour over the warm baked cake, allow to cool in tin

GARIBALDI BISCUITS

7oz / 200gm Plain flour. - 1oz / 25gm cornflour. - 2oz / 50gm caster sugar. - 2 oz / 50gm butter. — 1 egg yolk. - 4oz / l00gm currants. - Pinch of salt. - A little milk. - Egg white to glaze.

Set oven to 200° C, gas 6. Grease a baking sheet. Sift the flour & cornflour into a bowl with the sugar & salt. Rub in the butter until the mixture resembles breadcrumbs. Add the egg yolk and mix to a stiffish dough with sufficient milk. Turn out on a floured surface and roll out thinly to a long thin rectangle. Trim the edges square and sprinkle one half of the dough with the currants. Fold over the dough and press the edges together. Roll with a floured rolling pin to about 3mm / eighth of an inch thick. Cut into squares or rectangles, brush with egg white to glaze. Place on the baking sheet and bake for 15 minutes until golden brown. Cool on a wire rack.

CHERRY CAKE

4oz / 100gm glace cherries. - 8oz / 225gm self raising flour. - 2oz / 50gm semolina. - 5oz / 150gm butter. - 4oz / 100gm caster sugar. - 1 level tsp finely grated lemon peel. - half tsp vanilla essence. - 2 eggs , well beaten. - 2 - 3 tbsp milk.

Brush 7" / 18cm round cake tin with melted butter. Line base & sides with greaseproof paper. Brush paper with more butter.

Cut cherries into quarters ,wash well to remove syrup then dry & mix with 1 tbsp of measured flour. Sift rest of flour & semolina into a bowl & rub in butter finely. Add sugar, lemon peel & cherries then mix to stiff batter with vanilla, eggs & milk, Stir briskly, without beating, until well mixed. Transfer to prepared tin. Bake in centre of moderate oven (350ºF / 180ºC / 160ºC fan / gas mark 4) for 1 hour (or until wooden cocktail stick inserted into cake, comes out clean). Leave in tin for 5 minutes. Turn onto a wire cooling rack. Peel away paper. Store in airtight tin when cold.

CREAMY COURGETTE TART

175g/6oz plain flour. - pinch salt. - pinch cayenne pepper. - 75 g / 3oz butter - diced. - 100gm 4oz cheddar cheese. - 450g/1lb courgettes. - 2 medium eggs. - 150 ml / 5 fl oz double cream .

Place flour & seasoning in a bowl. Rub in butter until mixture resembles fine breadcrumbs & stir in half the cheese . Add 15- 30 ml / 1-2 tbsb water & mix to a dough. Knead lightly & roll out to line a 20.5 cm / 8 inch flan ring. Bake blind at 190 ° c/ 375 ° f / mark 5 for 20 mins. Cool. Cut courgettes into 1 cm / ½ inch slices & cook in boiling salted water for 8 mins. Drain well, dry on kitchen paper & arrange in the pastry case. Beat eggs & cream , season lightly , add the remaining cheese and pour over the courgettes. Bake at 190 ° c/ 375 ° f / mark 5 for 30 minutes until golden brown.

DARK GINGER CAKE

175 gm / 6 oz treacle. - 40gm / one and a half oz Demerara sugar. - 75gm / 3 oz butter. - 175 gm / 6 oz flour. - 10ml/ 2 level tsp ground ginger. - 5ml / 1 level tsp mixed spice. - 2.5ml / half level tsp bicarbonate of soda. - 2 eggs beaten. - 100ml / 4 fl oz milk.

Butter frosting *225gm / 8 oz icing sugar. - 100 gm / 4 oz butter. - Vanilla flavouring. - 15-30ml / l-2 tbsp milk. - 50 gm / 2 oz stem ginger to decorate.*

Grease & base line 18cm/ 7 inch round deep cake tin. -- Gently heat treacle , sugar & butter together until melted & well mixed. - Sift flour, spices & bicarbonate of soda into a bowl. Make a well in centre of dry ingredients & pour in treacle mixture with eggs & milk. Beat well with a wooden spoon until smooth.. - Pour into prepared tin & bake at gas 3 for about 1 hour 15 mins. Turn onto wire rack to cool. Store in airtight container for 24 hrs before eating.. - Decorate with butter frosting & stem ginger.

BANANA AND HONEY TEABREAD

400gm/ 1 lb bananas. - 200gm / 8 oz self raising flour. - 100gm/ 4 oz margarine. - 100gm /4 oz caster sugar. - half tsp salt. - quarter tsp grated nutmeg. - grated rind of 1 lemon. - 2 eggs. - 8 tbsp thick honey. - 6 roughly crushed sugar lumps or 4 tbsp granulated sugar

Preheat oven to 180°C / 350 °F gas mark 4. - Sift flour, salt & nutmeg together. Rub in fat until mixture looks like. - breadcrumbs. Stir in caster sugar & lemon rind. lightly beat eggs. Peel & mash bananas. Add eggs, bananas & 6 tbsps of honey to flour mixture & beat until well mixed. Turn into a greased, lined loaf tin 20 x l3 cm / 8 x 5 inch, & bake in oven for one and a quarter hours until firm. Cool slightly before turning on to a wire rack. Warm honey & spread over top of loaf. Press crushed sugar lumps or granulated sugar into honey.

CHEDDAR AND SAGE SCONES

300g self raising flour. - 2 tsp baking powder.. - 1 tsp Dijon mustard. - half tsp salt. - black pepper to taste. - 110g unsalted butter chilled. - 3 tbsp finely shredded sage (fresh). - 120g strong cheddar. - 200ml milk plus a bit extra for brushing.

Heat oven gas mark 6. - Sift the flour, baking powder, salt, and black pepper into a large mixing bowl. - Add the butter and mustard , and using your fingertips, rub it into the flour until it looks like breadcrumbs. - Tip in the sage and grated cheddar and stir well. - use a spatula and stir in the milk to a sticky dough. - turn out the dough on to a floured surface and press it gently to 2cm thick, dip a 5-6cm pastry cutter into flour and use to cut out 8 scones. - Place the scones on a baking tray and brush with milk. - Bake for 12 to 15 minutes.

BEETROOT CHOCOLATE FUDGE CAKE *(Suitable for Vegans)*

250g plain flour. - 300g light brown sugar. - 85g cocoa powder. - 2 tsp baking powder. - 1 tsp bicarbonate of soda. - 125ml vegetable oil. - 2tsp vanilla extract. - 200g grated cooked beetroot. - 300ml almond milk. - ***For the icing*** *375g icing sugar. - one & half tbsp cocoa powder. - 75g dairy free butter. - four & half tbsp boiling water and sprinkles.*

Heat oven to gas mark 4. - grease 2 x 8inch loose bottomed cake tins with butter and line the bottoms. - in a large mixing bowl sieve together plain flour, sugar , cocoa, baking powder and bicarb of soda. - add almond milk, vanilla extract and vegetable oil, mix well. - Add the grated beetroot and mix well. - divide the mixture into the 2 tins. - cook for 25 to 35 min until inserted knife comes out clean. - leave to cool for about 15 mins and then carefully remove from tins, first run a knife round the inside of the tin to be sure it comes out cleanly. - leave to cool completely. - make the icing in a bowl by melting 75g butter with the boiling water - in a separate bowl mix icing sugar with one and half tbsp sieved cocoa powder, add the melted butter to the sugar mixture, blend until you have a smooth icing, the icing hardens when cooled. - Spread half the icing on top of 1 cake, sandwich together then ice the top of the stacked cake and decorate with sprinkles

RAYLEIGH TOP TRAY

COMPETITION RULES

The Rayleigh Top Tray class is for a display of **three** types of vegetables from the following list of eight. The quantity of each type of vegetable required for the display is given in brackets.

Carrots (3)
Cauliflowers (2)
Onions (3)
Parsnips (3)
Peas (6)
Potatoes (3)
Runner Beans (6)
Tomatoes (6)

Each type of vegetable will be judged using a scale of 20 points, split into 3 sections. There are 7 points for size, shape and colour; 7 points for condition and 6 points for uniformity. All vegetables are to be displayed for effect.

Vegetables must be displayed in an area measuring 18 in by 24 in (45x60cm) without bending any part of them. No part of any exhibit may exceed the tray size.

A tray or board measuring 18in by 24 in (45x60cm) can be used to display the vegetables or the area can simply be marked on the staging. Where a tray has a lip or edge the internal measurements must not exceed the stated size.

A black cloth is permitted and trays may be painted. Parsley is allowed for garnishing and other foliage or accessories, such as plates, backboards, sand or rings, **will** be allowed. Onion tops may be tied or whipped using raffia.

Prizes **1st £5 store voucher** **2nd £3 store voucher** **3rd £2 store Voucher**

Notes for Exhibitors and Judges

Carrots and parsnips must have foliage trimmed back to 3 inches (7.5cms) long. Peas and beans must be displayed with some stalk attached. Tomatoes must be displayed with calyces.

Failure to abide by any of these rules will lead to disqualification.

SPICED RHUBARB AND APPLE CAKE

200g prepared weight of cooking apples, peeled and diced. - 200g rhubarb cut into 20mm pieces. - 250g self raising flour. - 1 tsp baking powder. - 1 tsp ground cinnamon. - 1 tsp ground mixed spice. - 2 large eggs. - 100gm soft brown sugar. - 200ml milk. - 100ml sunflower oil. - half tsp sifted icing sugar.

Heat oven gas mark 5. - line a 9 inch cake tin with baking parchment. - Mix flour, baking powder, cinnamon and spice in a large mixing bowl, whisk the eggs with the sugar, milk and sunflower oil in a separate bowl, then pour the wet ingredients into the dry ingredients stirring until combined. - add the rhubarb and apples to the cake batter and mix evenly, then pour the mixture into the prepared tin. - bake in centre of oven for one hours until risen and golden, test with knife it should come out cleanly. - leave to cool for 30 mins before removing from tin and removing parchment. - dust with sifted icing sugar.

NOTES FOR EXHIBITORS

We often receive questions about exhibits therefore the following notes may be of help to members

1 All vegetables must be washed clean of soil, and insect pests removed. You may loose points for "dirty exhibits". *Note*- Peas & Beans must have stalks.

2 Peas must not be washed or handled, they have a natural bloom which pleases the judge and can earn an extra point.

3 Fruit must be clean, with stalks, but be careful e.g. apples must not be polished and grapes and plums should be handled carefully because of the natural bloom.

4 Aim for uniformity at all times to score extra points e.g. 2 marrows, 1 large and 1 small will not beat 2 of equal size.

5 Onions and shallots - all tops must be cut off and the stubs bent over and neatly bound with raffia. Trim roots. Excessive skinning should be avoided.

6 Dahlias - must conform to the sizes as specified by the National Dahlia Society.

7 Check all the numbers called for in each class before you leave.

8 All pots should be shown with a suitable saucer.

9 Jams - may be 12oz or 1lb jars and may be shown with waxed disc and sealed with clear jam pot covers or in screw topped jars and be clearly labelled.

10 The 8oz approx. classes can be 12oz jars, but an exhibit in a 12oz jar only 2 thirds full is not so pleasing to the judge's eye as an 8oz jar full up.

11 Remember that "taste" is an essential part of the judging and your entry may be sampled for this purpose.

12 Most domestic entries are pointed by the judge and appropriate comments are usually made on the judging card.

13 Grapes should be named, as should other entries if possible.

14 Finally, check that your entry is exactly as per the Schedule, i.e. qty & size

RULES COVERING ENTRIES AT ALL THE SOCIETY`S SHOWS

EXHIBITORS MUST BE MEMBERS OF THE SOCIETY

1 A member is a person resident in a household with a paid up subscription.

2 No more than two entries per class from each member with the exception of jams and preserves where only one entry is allowed except where otherwise indicated.

3 The Show Committee reserve the right to refuse any entry and also to inspect any exhibitor's garden before or after the show.

4 The Judges' decision shall be final.

5 Any protest to be reported to the Show Manager or Show Secretary within half an hour of show opening.

6 The Committee will not be responsible for any loss or damage to exhibits, etc, although all possible care will be taken.

7 All horticultural exhibits except Floral Art classes must be grown by the exhibitor. Pot plants must have been in the exhibitor's possession for not less than two months before the show and may only be shown once during any current show year. Children's, domestic and decorative exhibits must be the exhibitor's own handiwork. Domestic and handicraft entries may not previously have been exhibited.

8 The Judges are empowered to withhold prizes and awards where the exhibits are considered to be of insufficient merit.

9 Up to three prizes may be awarded in any 1 class, at the judge's discretion.

10 A NEW COMPETITOR is a member who has never won a horticultural prize in previous years. Points from all two shows in one year will count towards the New Competitors cup

11 For cups and trophies, points will be awarded as follows:
1st - 4 2nd - 2 3rd - 1 and HC - half
In the event of a tie for a cup or trophy, the highest number of "firsts" will determine the winner.
Cups and trophies may be withheld at the Committee's discretion where it is felt that the number of entries or the standard is so low so as to not merit the award.

12 Under the rules of the Royal Horticultural Society winners of the Banksian Medal in the previous two years are not eligible to compete for the current year's award.

13 All cups and trophies remain the property of the Society, but will be held by the winner for twelve months. They are insured by the Society. Please ensure they are returned to the Secretary prior to the Autumn Show, in order that, when the current winners are established, their names can be engraved ready for presentation at the Presentation evening.

14 Horticultural exhibits are judged in accordance with the rules of the Royal Horticultural Society.

15 Unless otherwise stated a dish of vegetables or a vase of flowers must be of one variety.

16 Entrants to the 'children's potato challenge' must only use the seed potato supplied by our store, the Show Committee reserve the right to refuse any entry if this rule is not followed.

17 The Show Committee will interpret these rules in any dispute.