

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE

AUTUMN PRODUCE SHOW

AT THE LACEY GREEN VILLAGE HALL – SATURDAY 5th SEPTEMBER 2026

VEGETABLE SECTION.

- Class 1 – 3 ONIONS, from seed or sets – **over 250g**
Class 2 – 3 ONIONS from seed or sets – under 250g
Class 3 – 9 SHALLOTS
Class 4 – 5 POTATOES **coloured** of one variety but of any shape
Class 5 – 5 POTATOES **white**, one variety but of any shape.
Class 6 – 9 FRENCH BEANS any one variety other than runners
Class 7 – 6 RUNNER BEANS with stalks.
Class 8 – 3 CARROTS, any one variety with foliage trimmed to 3" (7.5cm)
Class 9 – 2 LEEKS any one variety - with roots
Class 10 – 2 CUCUMBERS any one variety
Class 11 – An UNUSUAL or MISSHAPEN vegetable
Class 12 – 3 BEETROOT any one variety
Class 13 – 3 PEPPERS (not Chillies) any one variety
Class 14 – 5 CHILLIES any one variety
Class 15 – 3 COURGETTES any one variety
Class 16 – 10 TOMATOES **small-fruited round cherry cultivars**, with calyces
Class 17 – 10 TOMATOES **small-fruited other than round** with calyces
Class 18 – 5 TOMATOES, **ordinary cultivars**, with calyces.
Class 19 – COLLECTION of cut & named culinary HERBS 5 kinds in one vase
Class 20 – any VEGETABLE not otherwise listed - show minimum of 2
Class 21 – A BASKET OF VEGETABLES – own choice – not less than 4 different kinds

FRUIT SECTION.

- Class 22 – 4 APPLES, culinary, (any one variety)
Class 23 – 4 PEARS, (any one variety)
Class 24 – 5 PLUMS, GAGES or DAMSONS (any one variety)
Class 25 – 4 APPLES, dessert, (any one variety)
Class 26 – ONE DISH or PLATE home grown FRUIT or NUTS of one kind (excluding those in Classes 22 – 25).
Class 27 – COLLECTION of home-grown FRUIT and/or NUTS at least 3 kinds.

DOMESTIC SECTION *Please note that all exhibits in these classes must be covered with cling film. Recipes overleaf

- Class 30* - Garlic, Cheese and Olive Sharing Ring
Class 31* - Sausage Plait
Class 32* - Provençal Biscuits
Class 33* - Plain Scones
Class 34* - Kentish Ale Cake
Class 35 - 1 Jar of new season JAM – minimum (370g).
Class 36 - 1 Jar of new season JELLY – minimum (370g).
Class 37 - 1 bottle of sauce or ketchup
Class 38 - 1 Jar CHUTNEY or RELISH – minimum (250g). (Made since previous show)

FLOWER SECTION

- Class 40 – Single ROSE any kind.
Class 41 – ROSES (large flowered) – a vase of 3 blooms of single or mixed variety.
Class 42 – ROSES (cluster – flowered) – vase of 3 sprays or stems, single or mixed variety.
Class 43 – Vase of ANNUALS, 5 stems of any one kind.
Class 44 – Vase of ANNUALS, at least 3 varieties, but no more than 9 stems (see overleaf).
Class 45 – FLOWERING SHRUB, three stems
Class 46 – Vase of mixed PERENNIALS –9 stems minimum of 3 varieties
Class 47 – Vase of PERENNIALS, one distinct kind, 5 stems.
Class 48 – 3 DAHLIAS of any kind
Class 49 – A SINGLE DAHLIA
Class 50 – **The Linda Taylor Class:** One POT PLANT or PLANTS, in flower – max height 1 metre with pot.
Class 51 – One POT PLANT or PLANTS, foliage only (non-flowering: see overleaf) –max height 1 metre with pot.
Class 52 – ST.CLEMENTS – a vase of ORANGE and YELLOW flowers
Class 53 – SMALL FLORAL ARRANGEMENT, Overall dimensions not to exceed 7 ins (18 cms). } blooms/foliage/fruit
Class 54 – FREE STYLE FLORAL ART (no more than 24 ins/ 60cms in any direction) } may be purchased
Class 55 – One FUCHSIA, grown from plug plants provided in spring.
Class 56 – Heaviest bag of potatoes (from tuber provided in Spring from the society).

All Classes FREE to Members and those under 17 years old.

NOTES ON SHOW SCHEDULE – Saturday 5th September 2026

PROGRAMME: All entries to be staged in the Village Hall from 12.00pm to 2.00pm. Judging of exhibits from 2.00pm to 4.00pm
Public viewing from 4.00pm to 5.00pm
No exhibits to be removed before 5.00pm. Hall cleared 5.00pm. Please check for any updates on this timing!

ENTRY FEES: All classes are now free to members and those under 17 yrs. Non-members may join on the day.

You may enter more than one entry per class providing they are different cultivars.

PRIZES: "SPECIAL" rosettes for best entry in each section. Rosettes for 1st and 2nd in each class. A special prize will be awarded for the best exhibit from an entrant under 17 yrs. old

RULES: A copy of the Rules governing the Show will be on display.

JUDGES: To be arranged by the Committee. Decisions by Judges will be final.

CUPS AWARDED: Details of cups and awards are available to read on the Village website.

DEFINITIONS AND GUIDANCE ON CLASS ENTRIES.

Classes 22 to 27 Exhibitors should ensure that when required stalks are left on exhibits.
Classes 43 and 44 For the purposes of this show, Annuals are defined as 'Flowers grown from seed sown since 1/9/25'
Classes 50 and 51 Plant(s) must have been in the Exhibitor's possession for at least 2 months. Can be grown indoors or outdoors.
Classes 52 All blooms must be grown by the entrant..

NOTES AND HINTS ON THE PREPARATION OF EXHIBITS.

REMEMBER – UNIFORMITY OF EXHIBITS WILL ALWAYS CATCH THE JUDGE'S EYE.

Cabbage and Cauliflower – show with approx. 3" (7.5 cms) of stalk remaining. **Beans** – Cut from vine with scissors leaving some stalk attached. **Beetroot, Carrot, Parsnip** – Cut off tops leaving 3" (7.5 cms). Ensure that all the root is intact. **Onions and Shallots** – Tops should be tied and roots neatly trimmed back to the Basal plate. **Potatoes** – Wash tubers carefully with a soft cloth or sponge. **Radish** – Do not remove foliage. **Tomatoes**- Should not be over ripe, do not remove calyces. **Fruit** where possible retain the stalks

RECIPES FOR THE DOMESTIC SECTION. (All tin sizes are approximate 1"/ 2.5cm larger or smaller allowed)

Class 30. Garlic, Cheese and Olive Sharing Ring *Ingredients:* 250g strong white flour; 7g sachet dried yeast; ½ tsp salt; 150ml lukewarm milk; 25g melted unsalted butter; 75g strong cheddar grated; 50g chopped olives; 1 clove fresh garlic crushed. ***Method:*** combine flour, milk, yeast, salt and butter. Knead until soft and springy. Place in oiled bowl cover and leave to rise until doubled in size. Tip out and flatten into rough rectangle. Scatter olives, garlic and 50g cheese over the dough. Fold over then fold repeatedly until ingredients are mixed. Divide into 8 equal balls. Grease and/line a 20cm cake tin. Arrange balls evenly around the edge. Cover and let rise for 30m mins. Bake in preheated oven 190°C/170° Fan/Gas 3. Sprinkle over remaining cheese. Bake for 30-35 mins until golden brown. Remove and leave to cool in tin before turning out intact. Cover with cling film.

Class 31. Sausage Plait *Ingredients:* 450g sausage meat; 1 small onion finely chopped; 1 small apple peeled and grated; 1 tbsp fresh sage, chopped (or 1 tsp dried); 1 tbsp fresh parsley, chopped; Salt and black pepper. 375g Ready-made puff pastry ***Method:*** Combine sausage meat, onion, apple, and herbs. Season. Preheat oven to 200°C/180°C Fan/Gas 6. Line large baking sheet with greaseproof. Roll block of pastry out on a floured surface to a 30 x 35cm rectangle. If you're using a ready-rolled sheet, just unroll it. Transfer pastry onto baking tray. Add filling down the middle leaving 2cm gap at the top and bottom and 8cm of clear pastry on both sides. Use a sharp knife to make diagonal cuts into the pastry on either side of the meat. Space cuts about 2cm apart, slicing from the edge of the meat out to the edge of the pastry. Makes a row of slanted fringes down both sides. Brush the pastry with the beaten egg. Fold the top and bottom flaps over the ends of the meat then cross the strips over the filling alternating sides to create a braided pattern that covers the meat. Brush the top with beaten egg. Bake for 35–40 minutes until pastry has risen and turned a deep, golden brown. Allow to cool on the tray. Place on plate and cover with cling film.

Class 32. Provencal Biscuits *Ingredients:* 100g plain flour; 100g wholemeal flour; 1tsp fine sea salt; ½ tsp fennel seeds; 1tsp dried basil; 1tbsp finely chopped fresh rosemary and 1tbsp fresh thyme; 75g cold butter cubed; 1 medium egg yolk; 1tsp Dijon mustard; 3tbsp cold water. ***Method:*** Preheat oven to 180°C /Fan 160°C/ Gas 4 Line baking tray with parchment. Put flours, salt, fennel, and herbs in a bowl, mix and rub in butter to fine breadcrumb stage. Mix egg, mustard and water together and pour into flour mix. Bring all ingredients together to form a stiff dough. Turn onto board and knead gently until pliable. Roll out to 3mm thick. Cut out 6.5cm rounds and place on baking tray. Bake for 20-25 mins until firm and lightly browned. Cool on tray and store in airtight container. Show 5

Class 33. Plain Scones Own Recipe. Show 5 x 7cm diameter scones

Class 34. Kentish Ale Cake *Ingredients* 500g mixed dried fruit; 100ml Kentish Red Ale (or similar); 100g walnut pieces; 225g unsalted butter softened; 225g light muscovado sugar; 4 eggs beaten; 300g plain flour; ½ tsp baking powder; ¼ tsp salt; 1½ tsp ground mixed spice. ***Method:*** Put dried fruit and ale in bowl and **soak overnight**. Grease and line a 20cm round tin and preheat oven to 180°C/160°C Fan/ Gas 4. Toast walnuts until slightly coloured approx. 8 mins. Cool. Reduce oven to 170°C/150°C Fan/ Gas 3. Beat butter and sugar until light and fluffy. Add eggs one at a time. Sift flour, baking powder salt and spices and fold into the creamed butter and sugar. Finally add walnuts and fruit with any liquid, mix well. Spoon mixture into the tin and tap tin onto hard surface to settle. Bake for 1 hour then reduce oven to 150°C/130° Fan /gas 2 and bake for further 50-60 mins until a skewer comes out clean. Put tin on wire rack and leave until cold before turning out. Wrap and keep for 3-4 days before cutting.