

LOOSLEY ROW & LACEY GREEN HORTICULTURAL SOCIETY - SHOW SCHEDULE

AUTUMN PRODUCE SHOW

AT THE LACEY GREEN VILLAGE HALL – SATURDAY 6th SEPTEMBER 2025

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 – one of each of **5 different kinds of VEGETABLES** (5 items in total) from the following –
Coloured potato, White potato, Red onion, White onion, Carrot, Runner Bean, Lettuce, Beetroot,
Pepper, Parsnip, Cabbage, Bunch of 5 Radishes. (Each kind carries the same points value for judging).

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* - Wholemeal Baps
Class 31* - Belgian Potato Tart
Class 32* - Raspberry, Cream Cheese Streusel Cake
Class 33* - Pumpkin and Blue Cheese Scones
Class 34* - Victoria Sponge
Class 35 - 1 Jar of new season JAM – minimum (370g).
Class 36 - 1 Jar of new season JELLY – minimum (370g).
Class 37 - 1 Jar of MARMALADE, any fruit(s) – minimum (370g). (New season)
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 – One POT GROWN FUCHSIA, maximum pot size 7 ins (18 cms).
Class 50 – **The Linda Taylor Class:** One POT PLANT or PLANTS, in flower (except Fuchsias: see overleaf) – 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). } Home grown
Class 54 – FREE STYLE FLORAL ART (no more than 24 ins/ 60cms in any direction) } blooms/foliage/fruit
Class 55 – Miniature Garden in a seed tray
Class 56 - Tallest Sunflower – from stem at soil level to top of flower head. May be raised in a pot or the ground

All Classes FREE to Non-Members under 17 years old.

NOTES ON SHOW SCHEDULE – Saturday 6th September 2025

<u>PROGRAMME:</u>	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 <u>No exhibits to be removed before 5.00pm.</u> Hall cleared 5.00pm. Please check for any updates on this timing!
ENTRY FEES:	All classes 20p per item unless under 17 yrs. then FREE . Only one entry per person per class.
PRIZES:	"SPECIAL" rosettes for best entry in each section. Rosettes for 1 st and 2 nd 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 1/9/24'
Classes 49 to 51	Plant(s) must have been in the Exhibitor's possession for at least 2 months. Can be grown indoors or outdoors.
Classes 52 to 54	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 Wholemeal Baps: *Ingredients:* 340g Strong Wholemeal flour; 225g strong white flour; 60g butter; 1tsp sugar; 1tsp salt; 3tsp dried yeast; 150ml warm water; 150ml warm milk. ***Method:*** Mix flour and salt in a bowl and rub in the butter. Make a well in the centre and add the milk and water to make a soft but not wet dough. Mix well and kneed for five minutes. Shape into a ball and place in bowl covered with a cloth. Leave to rise until doubled in size – about 1 hour. Turn out and knock back. divide into eight equal portions (weigh for accuracy) and shape into round balls. Place on greased baking tray and leave to rise in a warm place for 20 minutes. Bake in a pre-heated oven 200C/ Gas 7 for about 15 minutes or until golden brown and sounding hollow when tapped. Makes 8, show 4.

Class 31 Belgian Potato Tart *Ingredients:* 1kg medium potatoes; 25g butter; 1 medium leek sliced; 125g thickly sliced smoked ham cut into 1cm dice; 300ml double cream; ¼ whole nutmeg grated finely; flaked sea salt, ground black pepper. **PASTRY:** 250g plain four plus extra for dusting; pinch of salt; 125g cold butter cut into cubes; 1 medium egg whisked with 1 tbsp cold water. ***Method:*** Peel potatoes and cut into slices 3mm thick. Drop into boiling water and cook for 3 mins then drain in colander and rinse in cold water. Drain. Melt butter in non-stick pan and fry leek 4-5 mins until soft but not coloured. Add ham, toss lightly and remove from heat. Cool. Heat oven to 200C/ Gas 6. For pastry put flour in food processor, add salt. Drop in butter cubes and blitz on pulse until mix resembles fine breadcrumbs (or rub in by hand). Pour in egg and water to bind. Remove from mixer and shape into a ball. Roll out until 5mm thick and line a 23cm loose base tart tin. Press well into sides and trim edges. Pour cream into jug and season with nutmeg salt and pepper. Arrange a layer of potatoes in the pastry, top with a scattering of leek and ham and some cream. Repeat layers until full. Pour in remaining cream. Bake on preheated baking tray for 45-55 mins until pale golden brown and cooked through. Leave in tin for 10 mins then remove and plate. Allow to cool and cover with cling film.

Class 32 Raspberry, Cream Cheese Streusel Cake - *Ingredients:* 150g caster sugar; 150g unsalted butter softened; 50gm unsalted butter; 2 eggs; 25g ground almonds; 200g self raising flour; 200g raspberries; 50g soft cream cheese; 50g demerara sugar; few drops almond extract. ***Method:*** Preheat oven to 180°C/ Gas 4. Grease and line a 2lb loaf tin. Beat together caster and softened butter (150g) until light and fluffy. Beat in eggs one at a time and almond extract. Fold in ground almonds and 150g of the flour. When combined fold in raspberries. Spoon half mixture into tin then top with teaspoons of cream cheese. Cover with remaining mixture and smooth top. Rub remaining 50g butter into remaining 50g flour and stir in demerara sugar. Spoon on top of cake. Bake in preheated oven for approx. 1 hour until skewer comes out clean. Leave to cool in tin. Cover with cling film

Class 33 Pumpkin and Blue Cheese Scones - *Ingredients:* 250g pumpkin cut into 1cm cubes; 1tbsp olive oil; 450g self-raising flour; 1tsp baking powder; 110g butter; 10g flat leaved parsley finely chopped; 125g blue Stilton cheese crumbled; 1 large egg; 200ml milk ***Method:*** heat oven to gas 6 /200C. toss pumpkin in oil, season and roast for 15-20 mins until tender. Mix baking powder into flour, add butter and rub in. Add parsley, 75g Stilton and cool roast pumpkin. Beat milk and egg together and pour all but 2 tbsp into flour mixture and mix to a rough dough. Tip out onto lightly floured board and knead briefly. Roll to 3cm thick and cut out with a 7cm round cutter. Brush with reserved egg and milk mixture and sprinkle with remaining Stilton. Bake for approx. 20 mins. Cool on wire rack. Show 5.

Class 34. Victoria Sponge – classic recipe. 3 egg quantity – no cream in filling just raspberry jam and icing sugar dusting on top.