2027 SUMMER FLOWER, FRUIT & VEGETABLE SHOW

Sunday 8th August
Viewing 2.30 – 3.45 pm

NORTH HEATH HALL, ST MARK'S LANE, HORSHAM, RH12 5PU
Turn into St Mark's Lane by the "Sussex Barn" pub

Staging of exhibits (open to exhibitors only) 10.30 – 11.45 am
The cups will be presented at 3.45 pm followed by the raffle

GRAND RAFFLE
PLANT SALE
REFRESHMENTS

A collection will be taken at the door to help defray expenses

Donations for the raffle would be appreciated in advance of the show, whilst plants and seedlings for sale on the plant stall should be brought along on the day

CUPS & TROPHIES TO BE AWARDED

Rose Bowl	Best roses classes 1-3
Shelley Cup	Best flower (except rose) classes 4-24
Festival Cup	Most points in classes 1-24 (flowers/foliage)
Nora Poole Cup	Best vegetable classes 25-44
Founders Salver	Most points in classes 25-44 (vegetables)
Arun Cup	Most points in classes 47-52 (fruit)
Presidents Cup	Best flower, vegetable or fruit classes 1-44 &47-52
Layton Cup	Most points in classes 53-60 (domestic)
Handicrafts Trophy	Best handicraft classes 61-64
Floral Cup	Most points across both shows for floral art
Padwick Floral Bowl	Most points in show classes 1-64
RHS Banksian Medal	Awarded by the RHS to the exhibitor gaining the highest number of points in the horticultural classes 1-52. RHS rules render the winner of the Banksian Medal ineligible for the award in the following two years.

Summer Show 2027 – Schedule of Classes

Unless otherwise stated, 3 points awarded for a 1st prize, 2 for a 2nd and 1 for a 3rd

FLOWERS SECTION

Class

1 One specimen **rose**
2 One stem of cluster-flowered **roses**
3 One vase of three **roses** of any other type
4 One vase of three stems of **hydrangeas**
5 One vase of any other **hardy shrub**, other than rose or hydrangea, one variety, foliage, fruit or flower
6 One **flowering plant** in a pot, maximum 28cm in diameter
7 One **foliage plant** in a pot, maximum 28cm in diameter
8 Three **clematis** florets, one or more varieties, displayed in a saucer of sand, no foliage
9 Three stems of **sunflowers**
10 Five stems of **zinnias**
11 One specimen **dahlia** bloom
12 A vase of three pompom **dahlias**
13 A vase of three stems of **dahlias** (excluding pompoms), must be all of the same type (e.g. cactus, decorative etc)
14 A vase of five stems of mixed **dahlias**
15 One vase of three blooms of **zonal pelargoniums** (geraniums)
16 One vase of five blooms of **marigolds**, any variety. No buds
17 One spike of **gladiolus**
18 Three spikes of **gladioli**
19 Three **hosta** leaves
20 Six **fuchsia** blooms, any variety or varieties, displayed in a saucer of sand
21 A vase of five stems of **annual or biennial flowers** not specified elsewhere in this schedule, one or more varieties
22 A **'petite' arrangement** of flowers, size not more than 25cm overall
23 One vase of five stems of **perennial flowers** not specified elsewhere in this schedule, one or more varieties
24 One vase of **mixed flowers**, judged for quality, variety and all-round effect. Table area allowed 60cm x 60cm. **Double points**

VEGETABLES SECTION

25 Three white **potatoes**
26 Three coloured **potatoes**
27 Three **onions**, not exceeding 250g each
28 Three **onions**, exceeding 250g each
29 Six **shallots**
30 Six **French beans**, with stalks attached
31 Six **runner beans**, with stalks attached
32 Two **sweet peppers**
33 Six **chilli peppers**
34 Three **courgettes**
35 Two **marrows**
36 Three **beetroots**, cut leaves to 5 – 7.5cm long
37 Three **carrots**, cut leaves to 5 – 7.5cm long
38 Two **cucumbers**
39 Six **tomatoes**, small fruiting not exceeding 35mm in diameter, with calyxes attached
40 Three **tomatoes**, any one variety other than small fruiting, with calyxes attached
41 A complete truss of **tomatoes** – ideally at least a third ripe fruit
42 A collection of **three culinary herbs**, foliage predominate, no flowers, named in vases
43 **Three vegetables** of one kind not listed above
44 A **collection of three different kinds of vegetables**, quantities as in classes 25-42, or any other vegetable, e.g. one cauliflower, one celery, two sweetcorn. **(Double points). <u>Important</u>:** See note re points values of vegetables

OPEN CLASS – Have a go!
Open to members who have never won a first prize in this Society's shows, **<u>or non-members</u>**

45 **Vegetables:** One each of three different kinds of vegetable
46 **Flowers:** A mixed vase of flowers containing at least three different types

FRUIT SECTION

47 A plate of 12 **raspberries**, with stalks attached
48 A plate of 12 **blackberries**, with stalks attached
49 A plate of black, red or white **currants**, six strigs (i.e. bunches)
50 A plate of three **stone fruit**
51 Three **apples**, dessert or cooking, stalks attached
52 A plate of **any other fruit**

DOMESTIC SECTION

Classes 53-57 must be covered with cling film or a plastic lid. See also Hints and Tips.

53 Wholemeal Date and Walnut Cake – see recipe
54 Six Rock cakes
55 Traditional Soda Bread
56 Two Sausage Rolls – own pastry
57 Six Oatmeal Raisin Cookies
58 A jar of **jam**. The label must state type and the date it was made
59 A jar of **lemon curd**. The label must state the date it was made. Use a waxed disc and cellophane cover
60 A bottle of homemade **non-alcoholic drink**

HANDICRAFTS SECTION

61 A hand-made child's toy
62 A painting or drawing
63 Newly sewn, knitted or crocheted item

FLORAL ART SECTION

64 **"Just Green**". A hand-tied bunch displayed in a clear vase for judging. The materials used do not have to have been grown by the exhibitor. Table area allowed 60cm x 60cm, height at exhibitor's discretion.

ENTRY FORM FOR SUMMER SHOW SUNDAY 8TH AUGUST 2027

Please e-mail details of class numbers to carolynsmith1953lo@gmail.com by 6pm on Thursday, 5 August 2027 - preferred.
Alternatively telephone Carolyn on 01403 255253 or return this form to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU.

All entries must be received by the same date and time. No entries will be accepted on the day of the show.

I intend exhibiting in the following class numbers:

……..

……..

……..

Name of exhibitor: ……..

Tel. No. ……..

E-mail address: ……..

Please provide details of classes entered by a second exhibitor (if any) in your household below:

Name: ……..

Classes: ……..

Wholemeal Date and Walnut Cake

Ingredients

200g stoned dates
150ml water
½ tsp Bicarbonate of Soda
3 eggs
100g brown sugar
100g sunflower oil
200g Self Raising Wholemeal Flour
50g chopped walnuts
oil, for tin

Method

1. Pre-heat the oven to 180°C, Fan 160°C, 350°F, Gas 4.
2. Rub some oil around the inside of a 20cm/8" round deep, loose bottom cake tin or insert a baking liner.
3. Put the dates and water into a saucepan and bring slowly to the boil.
4. Remove from the heat, stir in the bicarbonate of soda and leave to cool.
5. Break the eggs into a mixing bowl, add the sugar and beat together until light and airy.
6. Mix in the oil followed by the self-raising flour.
7. Break the walnuts into small pieces, reserve a tablespoon for later and add the rest to the mixing bowl.
8. Add the prepared dates and mix everything together.
9. Tip the mixture into your prepared cake tin and smooth the top.
10. Sprinkle the reserved chopped walnuts over the top.
11. Bake for 55-60 minutes.
12. Allow to cool in the tin for 20 minutes before turning out onto a wire rack.