

298TH SHOW
SATURDAY 19 SEPTEMBER 2026
Free Church Hall, Northway, NW11 6PB, 3:00 – 5:00pm

- ENTRIES** (page 17) can be emailed to shows@hortsoc.co.uk or delivered in person on Tuesday 15 September at Fellowship House, Willifield Way, NW11 6YD between 7:00 – 8:00pm.
- STAGING OF EXHIBITS** Between 9:00 – 11:00am on the date of the show. Exhibits can be removed between 5:00 – 5:30pm. Entrants, please refer to Guidance for Exhibitors (page 7) and General Rules and Regulations (page 8).
- BULB SALE** A range of bulbs will be available for sale at the Free Church Hall from 3:15pm.
- TEAS** Will be available at the Free Church Hall.
- RAFFLE** Will be drawn at 4:45pm. Donations will be made to the Society's nominated charities.

Horticulture Judges: David and Caroline Broome
Cookery & Preserving Judge: Adrienne King
Photography Judge: Stroma Leith

SECTION 1 – CUT FLOWERS

- CLASS 1 3 Roses in Bloom: 1 or more varieties, shown in separate vases
CLASS 2 1 Rose in Bloom: any variety, in a vase
CLASS 3 Vase of Mixed Roses: 1 or more varieties, at least 5 stems in a vase
CLASS 4 The Sweetest Smelling Rose: 1 bloom, any colour (TO BE JUDGED BY PUBLIC VOTE)
CLASS 5 Dahlias: 3 cactus or semi-cactus blooms
CLASS 6 Dahlias: 3 medium decorative blooms
CLASS 7 Dahlias: a vase of 3 blooms, 1 or more varieties
CLASS 8 Dahlias: 1 bloom
CLASS 9 Crocosmia: a vase of 5 stems, 1 or more varieties
CLASS 10 Hydrangea: 1 bloom
CLASS 11 3 Vases of Flowers: a different kind in each vase. Roses and shrubs may be shown
CLASS 12 Vase of Flowers: of one kind, not named above, raised from seed by the exhibitor in the 12 months preceding the show
CLASS 13 Vase of Flowers: of 1 kind, not named above
CLASS 14 Vase of Berries with own Foliage
CLASS 15 Vase of Mixed Flowers: any number but not less than 6 kinds, with own foliage, in a 25cm/10" vase

- CLASS 16 Vase of Seed Heads
- CLASS 17 Vase of Mixed Foliage incl. Shrubs
- CLASS 18 Vase of Ornamental Grasses, any kind
- CLASS 19 5 Fuchsia Flowerheads, 1 or more varieties, to be displayed on a black background (i.e. slate, black card), any shape (*not to exceed 20cms/8" diameter*)
- CLASS 20 A Posy: (max diameter 15cm/6"), to be shown in a rose holder

SECTION 2 – POT PLANTS

- CLASS 21 A Pelargonium
- CLASS 22 A Fuchsia
- CLASS 23 A Begonia
- CLASS 24 1 or more plants in flower: of 1 kind, not named above
- CLASS 25 1 or more foliage plants: of 1 kind, not named above
- CLASS 26 Cactus: 1 or more plants
- CLASS 27 Succulent or Semi-Succulent: 1 or more plants
- CLASS 28 My Favourite Houseplant

SECTION 3 – FRUIT

- CLASS 29 Apples: 3 culinary, 1 variety
- CLASS 30 Apples: 3 dessert, 1 variety
- CLASS 31 Pears: 3 of 1 variety
- CLASS 32 Blackberries: 10 of 1 variety
- CLASS 33 Raspberries: 10 of 1 variety
- CLASS 34 A Dish of Fruit: of 1 kind not specified above

SECTION 4 – VEGETABLES

- CLASS 35 A Dish of Fruit: of 1 kind not specified above
- CLASS 36 Beets: 2 of 1 variety
- CLASS 37 Carrots: 5 of any variety
- CLASS 38 Potatoes: 4 of 1 white variety
- CLASS 39 Potatoes: 4 of 1 coloured variety
- CLASS 40 Courgettes: 2 of 1 variety (not more than 15cms/6" in length)
- CLASS 41 Onions: 3 of 1 variety
- CLASS 42 Leeks: 3 of 1 variety
- CLASS 43 French Beans: 5 pods of 1 variety
- CLASS 44 Runner Beans: 5 pods of 1 variety
- CLASS 45 Cucumber: 1 of any variety (may include minis)
- CLASS 46 Tomatoes: 5 of 1 variety (Cherry-type excluded)
- CLASS 47 Tomatoes: 5 Cherry-type Tomatoes of 1 variety
- CLASS 48 Tomatoes: 1 truss as grown
- CLASS 49 Sweet Corn: 2 cobs
- CLASS 50 Any Vegetable not specified above
- CLASS 51 Herbs: 5 different cut Herbs, to be shown separately in single rose holders
- CLASS 52 A Nosegay of Herbs to delight the Senses (max. diameter 15cm/6")

- CLASS 53 A Trug or Basket of Mixed Vegetables: to be judged for variety, appearance and freshness
- CLASS 54 Just for Fun (for Everyone): the longest or shortest, smallest or largest, weirdest Vegetable, Fruit or Flower or The Heaviest Tomato

SECTION 5 – COOKERY

- CLASS 55 5 Fruit Rock Cakes
- CLASS 56 Pork and Apple Sausage Rolls
- CLASS 57 A Small Loaf of Bread
- CLASS 58 Blackberry and Apple Crumble
- CLASS 59 5 Chocolate Chip Cookies
- CLASS 60 Devonshire Apple Cake (recipe page 16)

SECTION 6 – PRESERVING

- CLASS 61 Jar of Jam
- CLASS 62 Jar of Sweet Jelly
- CLASS 63 Jar of Marmalade (Any Citrus Fruit)
- CLASS 64 Jar of Lemon or any other Citrus Curd (225g (1/2lb) approximately)
- CLASS 65 Jar of Preserve: of any fruit, not named above
- CLASS 66 Jar of Chutney
- CLASS 67 Jar of Fermented Vegetables

SECTION 7 – PHOTOGRAPHY (*Photographs to be no larger than A4*) – one entry per person per class

- CLASS 68 Gardening Tools
- CLASS 69 Hedges

SECTION 8 – JUNIOR CLASSES (Children under 16)

- CLASS 70 3 Sprouting Carrot Tops
- CLASS 71 3 Fruit Flapjacks
- CLASS 72 Necklace made of Seeds and Nuts
- CLASS 73 A Painted Flowerpot, any size, terracotta
- CLASS 74 Doorstep flowerpot with three or more plants
- CLASS 75 Tallest sunflower
- CLASS 76 Photography: *Wildflowers*
- CLASS 77 Collage of a sunflower using plant and non-plant material (A4 template available upon request)



CAKE RECIPE

DORSET APPLE CAKE

Pre-heat oven to 190°C (170°C Fan, Gas 5)

Grease and line a 20.5cm (8") loose bottom cake tin

Ingredients

110g (4oz) butter or margarine

110g (4oz) caster sugar

225g (8oz) self-raising flour

1 level tsp baking powder

225g cooking apples, peeled, cored and diced

1 unwaxed lemon, finely grated zest only

1 large egg + 1 tbsp milk

50g (2oz) sultanas

1 apple and demerara sugar to decorate

Sift flour and baking powder into a mixing bowl. Rub the butter or margarine into the flour, until it forms into a breadcrumb consistency. Stir in the sugar, lemon zest and sultanas. Stir in prepared apples and bind with the egg and milk.

Turn into the prepared tin and level the surface. To decorate, cut segments from an unpeeled apple and arrange in a circle on the cake surface and sprinkle with demerara sugar.

Bake for 40 – 60 minutes. Cool in the tin before turning out.

GRIMSDYKE BRASS BAND FROM HARROW WILL BE PLAYING AT THE SEPTEMBER SHOW

