

# SUMMER SHOW SCHEDULE 2025

Grayshott Village Hall - Saturday 12<sup>th</sup> July

Staging 8.40-10am, Judging 10.30am, Viewing 2-4pm, Prize-giving 4pm

## JUDGES

Plants, Flowers and Vegetables	Classes 1-63	Sheila Rapley
Floral Arrangements	Classes 64-66	Jackie Squance
Home Produce	Classes 67-75	Jill Arthur

## PLANTS & FLOWERS

To be shown in vase/box/glass provided unless stated otherwise

Class	Vase Size	Description
1.		1 large-flowered rose of any variety in own vase
2.	2"	3 blooms of large-flowered roses of 3 different varieties
3.	Glass	1 rose, no more than 4cm (1.6") in diameter, floating in a glass of water (glass supplied)
4.	3"	1 stem of any multi-headed rose
5.		A bowl of roses. Number and varieties to be of exhibitor's choice, maximum diameter of bowl 18cm (7"), to be viewed from all angles
6.		3 blooms of one kind of rose: - 1 in bud, 1 in perfect stage, 1 in full bloom in own vase
7.	2"	5 stems of sweet peas of 1 variety
8.	2"	5 stems of sweet peas to include 2 or more varieties
9.		A bowl of sweet peas, maximum diameter of bowl 15cm (6"), to be viewed from all angles
10a.	Box	6 blooms of pansies of same or different varieties
10b.	Box	6 blooms of violas of same or different varieties
11.	2"	5 stems of calendula (Pot Marigold)
12.		No class
13.	2"	1 stem of a liliium (not day-lily, calla or alstroemeria etc.)
14a.	Box	6 fuchsia florets, same variety, singles and/or doubles
14b.	Box	6 fuchsia florets, two or more varieties, singles and/or doubles
15.	2"	1 stem of a flower raised from seed by the exhibitor, annual or biennial
16.	3"	3 blooms of dahlias (remove any buds from stems)
17.		3 different clematis, one stem each, in own vase
18.		3 hosta leaves, one from each of three different kinds of hostas, in own container
19.	3"	1 stem each of 4 different herbaceous perennials
20.	4.25"	1 stem each of 3 different trees or shrubs all to be in flower

21a.	4.25"	3 heads of same hydrangea
21b.	4.25"	3 heads of different hydrangeas
22.		Cut mixed outdoor spring flowers (not flowering shrubs) to illustrate the range of species grown, in own container
23.		Single stem of any indoor plant in own vase
24.		Single stem of any garden plant in own vase
25.		A stem of a plant grown for perfume in own vase
26.		3 heuchera leaves, one from each of three different kinds of heuchera in own container
<b>POT/CONTAINER GROWN EXHIBITS</b>		
27.		1 fuchsia plant. Maximum pot size 20cm (8")
28.		1 pelargonium plant. Maximum pot size 20cm (8")
29.		1 flowering plant, excluding varieties covered by other classes. Maximum pot size 25cm (10")
30.		A container of one or more succulents or cacti. Maximum pot size 10cm (4")
31.		1 named plant grown for foliage. Maximum pot size 25cm (10")
32.		An arrangement of 3 different annuals in own container max size 30cm (12"). Show rule 2 does not apply.
33.		A planted container. Maximum size 25 cm (10")
34.		Any flowering or foliage plant in own container. Maximum container diameter 25cm (10") May include varieties covered by other classes.
<b>FRUIT AND VEGETABLES</b>		
<b>One variety unless otherwise stated. To be shown on plate provided, otherwise placed directly on table.</b>		
<b>Class</b>	<b>Plate size</b>	<b>Description</b>
35.	Small	8 strawberries with plugs attached
36.	Small	8 raspberries with plugs attached
37.	Small	8 gooseberries with stalks attached
38.	Small	6 strigs of blackcurrants
39.	Small	6 strigs of red or white currants
40.	Medium	A collection of mixed fruit. Minimum 4 each of 4 different kinds
41.	Medium	A minimum of 4 of any one kind of fruit not listed above
42.		3 stalks of rhubarb – Displayed with approx. 3" of foliage and not trimmed at the bottom, just cleaned of any loose debris
43.		2 round lettuces of same variety, with the roots washed, wrapped in damp paper and enclosed in a plastic bag
44.		2 Cos lettuces of same variety with the roots washed, wrapped in damp paper and enclosed in a plastic bag
45.	Medium	3 courgettes between 10-15cm (4-6") in length
46.	Medium	5 white potatoes of same variety (must be named)

47.	Medium	5 coloured potatoes of same variety (must be named)
48.	Medium	3 potatoes all different varieties and all named
49.	Medium	3 potatoes of the variety supplied by the Society for the Potato Championship
50.	Medium	6 pods of peas or petit pois
51.	Medium	6 pods of mange tout or sugar snaps
52.	Medium	6 pods of broad beans
53.	Medium	6 carrots with tops trimmed to approx. 7.5cm (3")
54.	Medium	6 French beans
55.	Medium	6 spring onions
56.	Medium	4 tomatoes
57.		2 cucumbers
58.		3 onions
59.		4 round beetroot with tap root intact & tops trimmed
60.		4 stalks of spinach beet
61.		6 small bunches of different named species of cut culinary herbs in own container(s)
62.		A growing pot of 4 different herbs. Max pot size 25cm (10")
63.		At least 2 of any one variety of any vegetable not listed above
<b>FLORAL ARRANGEMENTS</b>		
64.		<b>"Last of the Summer Wine"</b> - Max size 60cm x 60cm. Height optional
65.		<b>For Novices – "A Good Harvest"</b> Exhibit to incorporate flowers, fruit and vegetables. Max size 45cm x 45cm. Height optional - N.B. A Novice is a Club Member who has never previously won a Floral Arrangement Cup.
66.		<b>"Sugar &amp; Spice and All Things Nice"</b> - Max size 25cm x 25cm x 25cm
<b>HOME PRODUCE</b>		
To be shown on plates provided unless stated otherwise. Refer to Show Rule 9 on Page 7		
<b>Class</b>	<b>Plate size</b>	<b>Description</b>
67.	Large + Cover	<b>OPEN CLASS</b> – Courgette Loaf Cake – Recipe provided overleaf
68.		Cheese and onion bread on own board
69.		A portion of caponata in own container
70.	Medium	Custard tart (individual or a slice)
71.	Small	Butterscotch (5 squares)
72.		A jar of fresh apricot jam
73.		Baked stuffed peaches (two halves in own container)
74.	Medium	3 Chocolate chip cookies
75.		Take 5 ingredients: Flour; Egg; Milk; Spinach; Hard cheese + own choice of herbs and spices in own container. <i>Get your creative juices working and come up with a delicious dish using the suggested ingredients.</i>

### Recipe for Courgette Loaf Cake (Class 67)

<b>Ingredients:</b> Butter for the tin 2 large eggs 125ml vegetable oil 85g soft brown sugar 350g courgettes, coarsely grated 1 tsp vanilla extract	300g plain flour 2 tsp cinnamon ¼ tsp nutmeg ½ tsp bicarbonate of soda ½ tsp baking powder 85g walnuts, roughly chopped 140g sultanas
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**Method**

1. Heat oven to 180C/160C fan/gas 4. Butter and line a 2lb loaf tin with baking parchment.
2. In a large bowl, whisk the eggs, oil and sugar, then add the courgettes and vanilla.
3. In another bowl, combine the remaining ingredients with a pinch of salt.
4. Stir the dry ingredients into the wet mixture, then spoon into the tin.
5. Bake for 1 hr, or until a skewer inserted into the centre comes out clean.
6. Remove baking parchment and leave to cool.

*With thanks to BBC Good Food for this recipe*

### PHOTOGRAPHY

76.	<p><b>“Down by the River”</b></p> <p>A photograph taken on the theme by the exhibitor.</p> <p>Max exhibit size 21cm x 30.5cm. <i>The photography class will be judged by Visitors Vote. Voting will cease 15 mins before prize-giving.</i></p>
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