

SUMMER SHOW SCHEDULE 2026

Grayshott Village Hall - Saturday 11th July

Staging 8.40-10am, Judging 10.30am-1.30pm, 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.		Floating flowers, in own container, maximum diameter 20cm (8")
13.	2"	1 stem of a lily (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 kinds of herbaceous perennials

20.	4.25"	1 stem each of 3 different kinds of 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 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

POT/CONTAINER GROWN EXHIBITS

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.

FRUIT AND VEGETABLES

One variety unless otherwise stated. To be shown on plate provided, otherwise placed directly on table.

Class	Plate size	Description
35.	Small	8 strawberries with plugs attached
36.	Small	8 raspberries with plugs attached
37.	Small	8 gooseberries with stalks attached
38.	Small	6 strings of blackcurrants
39.	Small	6 strings 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.		1 herb plant. Maximum pot size 20cm (8")
63.		At least 2 of any one variety of any vegetable not listed above

FLORAL ARRANGEMENTS

64.	"Barrier Reef" - Max size 60cm x 60cm. Height optional
65.	For Novices – "Tins and Strings" 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.	"Floral Duet" - Max size 25cm x 25cm x 25cm

HOME PRODUCE

To be shown on plates provided unless stated otherwise. Refer to Show Rule 9 on Page 7

Class	Plate size	Description
67.	Large + Cover	OPEN CLASS – Yoghurt Cake – recipe provided overleaf
68.		Selkirk Bannock on own board
69.		A portion of Baba Ganoush in own container
70.	Small	3 choux puffs
71.	Small	3 pieces of nut brittle
72.		A jar of mint jelly
73.		Eve's Pudding in own container
74.	Small	3 almond macaroons
75.		Devilled eggs – 6 halves on own plate

PHOTOGRAPHY

76. "My Favourite Blooms"

A photograph taken on the theme by the exhibitor.

Max exhibit size 21cm x 30.5cm. *The photography class will be judged by Visitors' Vote.*

Voting will cease 15 mins before prize-giving.

Recipe for Yoghurt Cake (Class 67)

225g plain flour

190g caster sugar

80g sultanas

1 small orange, zest and juice

1 ½ tsp baking powder

¼ tsp salt

125g full fat yoghurt

60g melted unsalted butter, cooled

2 large eggs, lightly beaten

2 tbsp clear honey

20g pistachios, finely chopped

Method

1. Preheat the oven to 180°C, 160°C fan, gas mark 4. Butter and line a 1kg loaf tin. In a large bowl, stir together the flour, sugar, sultanas, orange zest, baking powder and salt.
2. In a jug, whisk the yoghurt, butter and eggs. Add this to the dry ingredients; stir until smooth. Spoon into the tin, smooth the top and bake for 40-45 minutes.
3. Approximately 10 minutes before the end of the cooking time, combine the orange juice and honey in a small pan; simmer until reduced by a third. When the cake comes out of the oven, pierce the top several times and pour over the syrup. Scatter on the nuts; cool in the tin before removing.

With thanks to Waitrose for this recipe