

## Classes

### Flowers (2 entries allowed)

1. A specimen Rose
2. 3 Roses (mixed)
3. 3 Dahlias - over 90mm diameter blooms
4. 3 Dahlias - under 90mm diameter blooms
5. 5 Annual Asters
6. 3 Stems of spray Chrysanthemums
7. 5 stems of one variety of any flower not already scheduled
8. A vase of mixed garden flowers of not less than 6 distinct kinds, not more than 3 of each kind

### Pot Plants - these must have been in the exhibitor's care for more than 12 weeks.

9. A Fuchsia plant - flowering or foliage - single plant
10. A pot plant flowering (single plant - not fuchsia or orchid)
11. A pot plant - foliage (single plant - not fuchsia)
12. A potted Cactus or Succulent (single plant)
13. A planted patio container
14. A pot plant containing an Orchid

### Vegetables

15. 3 Potatoes of any one variety OC
16. 3 Onions from seed OC
17. 3 Courgettes - 150mm maximum length
18. 3 Tomatoes - with calyxes
19. A truss of small tomatoes
20. A Cucumber
21. 3 Carrots, tops trimmed
22. 3 Beetroot with tops - to pass through a 75mm ring
23. A Squash
24. 5 Runner beans with stems
25. A Cob of sweetcorn
26. A Pepper
27. Any vegetable not already scheduled OC
28. Collection of 6 culinary herbs - named
29. Collection of 12 vegetables of 5 distinct kinds OC
30. A Stem of any cut garden flower WITH 1 vegetable

## Produce Show Schedule 2025

Entries not strictly as scheduled will be DISQUALIFIED

### Please read very carefully

#### Fruit

31. 3 Apples - cooking (distinct variety - with stems) OC
32. 3 Apples - dessert (distinct variety - with stems) OC
33. 5 Plums (distinct variety - with stems) OC
34. Soft Fruit eg. Raspberries, Loganberries, suggested quantity is 12 with stalks OC
35. Any variety of Fruit not already scheduled OC

#### Novelty Classes (first prize only)

36. Most bizarrely shaped vegetable
37. Longest Bean

#### Heaviest Vegetable

38. A Marrow
39. A Pumpkin
40. A Tomato
41. A Potato

#### Cookery - Please cover food items 42-45 with cling film

42. A Victoria Sandwich (**See Rule 1**)
43. 6 Flapjacks
44. Parkin (to recipe)
45. 5 Fruit Scones
46. A jar of Orange Curd (**See Rule 2**)
47. A Jar of Jelly (**See Rule 2**)
48. A jar of Chutney or Pickle (not cabbage or onions) (**See Rule 3**)
49. A Fruit Pie (on a pie plate) OC

#### Flower Arranging (may be bought or garden flowers)

50. An arrangement of 3 types of flowers (height/width 30cm)
51. Arrangement in a cup and saucer

#### Handicrafts (2 entries allowed)

52. A Knitted or Crochet item
53. A Needlework item (using stitches)
54. A Textile item using items eg felt, fabric etc
55. Any handcrafted item - metal, wood or pottery
56. An item of clothing (any textile)

Any queries - please contact 01788 890682

### Photographic Classes (2 entries allowed per class)

**Photographs must have been taken by the exhibitor and not exceed 6"x 8" (15cm x 20cm)**

57. Sky
58. Animals
59. 3 Photos of your choice
- 60a) 12-16s class - (show age of child) Vehicles
- 60b) Under 12s class - (show age of child) Anything in the Garden

### Art - framed or unframed (2 entries allowed)

61. A Drawing
62. A Painting
63. A Collage

#### Parkin

200g butter plus extra for greasing

1 large egg

4 tbsp milk

200g golden syrup

85g treacle

85g light soft brown sugar

100g medium oatmeal

250g self-raising flour

1 tbsp ground ginger

Heat oven to 160C/140C fan/gas 3.

Butter a deep 22cm square tin and line with parchment

Beat egg and milk together with a fork.

Gently melt syrup, treacle, sugar & butter together in a large pan until sugar dissolved. Remove from heat Mix the oatmeal, flour and ginger. Stir into the syrup mixture, followed by egg & milk.

Pour into the tin and bake for 50 mins-1 hour until the cake feels firm and a little crusty on top. Cool in the tin then wrap in foil. Keep for up to 5 days - it becomes softer and stickier the longer you leave it.

*Acknowledgement: Sarah Cook.*

*[bbcgoodfood.com/receipes/parkin](http://bbcgoodfood.com/receipes/parkin)*