



**Shalford
Horticultural Society
2026
Autumn Show
at
The Village Hall
on
Saturday September 12th
Open to the public
at 2:30 pm
Prize giving
at 4pm**

Schedule available Online at www.bendlowe.co.uk

Or call **01371 850390** for a printed copy

<https://www.facebook.com/SHSessex>

SHALFORD HORTICULTURAL SOCIETY 2026

Honorary Vice Presidents: Mrs A Tanner, Mr G Sim, Mrs S Martin, Mr J Smith

Judges will be appointed for the following: –

Vegetables, Fruit & Flowers, Floral Art, Cookery, Handicraft, Photography

Points for Vegetable and Salad Collections

Collection boxes are awarded points by the Judge as per Royal Horticultural Society handbook.

The Awards

The John Bahr Cup	Most Points for Horticulture	Classes 1 - 56
The Bentley Cup	Best Exhibit in Vegetables (not Collections)	
The Jessie Hicks Tankard	Heaviest Marrow	Class 11
The Arthur Bright Cup	Longest Runner Bean	Class 21
The Peter Monk Cup	Best Exhibit for Salad Collection	Class 29
The John Bright Cup	Best Exhibit for Potato Collection	Class 30
The Vera Smith Perpetual Challenge Cup	Most Points for Vegetable Collection	Class 31
The Aldworth Rose Bowl	Most Points for Fruit Section	Class 32-36
The Nan Stevenson Trophy	Most Points for Flowers	Classes 37-52
The Goodchild Cup	Most Points for Floral Art	Classes 53-56
The Hornsby Trophy	Most Points for Cookery	Classes 59-73
The Sally Prime Cup	Most Points for Preserves & Honey	Classes 59-64
The David French Trophy	Homemade Wine/Fruit Spirit	Class 70
The Perry Cup	Most Points for Handicraft	Classes 74-79
The Len Chinnery Trophy	Most Points for Photography	Classes 80-82
The Banksian Coin & Certificate	Most Points across entire show	Classes 1 - 92
Recognition Certificate	SHS Committee's Award.	
Children's Prize	Most Points Age under 5	Classes 83 - 85
Children's Prize	Most Points Age 5 - 7	Classes 86 - 88
Children's Prize	Most Points Age 8 - 11	Classes 89 - 91
Bob Reiman Tankard	The Largest Pumpkin by Circumference	Class 92

RULES & GUIDELINES

1. The Committee, whilst taking all possible care of exhibits, is not responsible for any loss or damage that may occur.
2. Every specimen exhibited in Vegetable, Fruit and Flower Classes must have been grown by the exhibitor.
3. Exhibitors to provide dishes or vases where necessary for presentation. No exhibitor may enter more than one exhibit in any class, neither can two or more persons exhibit separately from the same garden in any one class.
4. The Committee reserve the right to examine the garden or greenhouse of any exhibitor, either before or after the Show.
5. Pot plants should have been in the exhibitor's possession for a period of three months.
6. Photographs must not exceed 8 inch x 6 inch and must be shown unmounted (i.e. not in or on a separate card).
7. The Judge's decision is final.
8. The number of prizes in each class is at the Judge's discretion.
9. The Village Hall will be open for staging exhibits from 8.00 a.m. on the morning of the Shows and **STAGING OF ALL EXHIBITS MUST BE COMPLETED BY 10.15 a.m. when you will be asked to leave.**
10. Please read the Guidelines under each section carefully to ensure the correct quantity of specimens.
11. Shallots for pickling must not exceed 3cm diameter.
12. Please wash but do not scrub vegetable roots.
13. Tomatoes, peas, beans and cucumbers should be shown with stalk attached. Do not polish.
14. By covering potatoes, cauliflowers and celery with thick paper until judging time, the exhibitor will prevent greening.
15. The foliage of carrots and beetroot to be trimmed to 15cm. The foliage of onions and leeks must be trimmed to half-length and the roots trimmed to 3cm.
16. Onions and Carrots may be tied. Remove the loose skin only from an onion.
17. It is perfectly in order to remove damaged petals from your blooms, but please do so cleanly and re-arrange other petals to fill the gaps.
18. Uniformity is most important. Do not spoil your exhibit by adding an odd size specimen.
19. Cookery exhibits should have cooled before being placed for judging and covered with cling film or suitable alternative.
20. Check all bottles and jars for sealing. All exhibits should be well filled and perfectly clean.
21. Jam & Chutney should be covered with a wax disc. Then either a cellophane top or a plain screw top at the time of bottling. All labels must be plain white. Month and Year to be displayed.
22. Any exhibit with vinegar should have a screw top or snap lid, and be airtight.
23. Home-made wines & fruit spirits must be shown in clear glass bottles, and a tasting glass should be provided.
24. Points are awarded for exhibits upon the basis of: Condition, Size, Colour, Uniformity and Presentation. Avoid overcrowding your exhibits.
25. Submit your Entry Form, Exhibit and Exhibitor's Ticket on the morning of the Show; prepare your exhibit in good time. Where appropriate small exhibits may be displayed on a plate or dish.

HORTICULTURE - The John Bahr Cup-Classes 1-56

Horticulture – Vegetables – The Bentley Cup – Best Exhibit

- | | |
|---|---|
| 1. Beetroot | Three, round (guideline 15) |
| 2. Carrots | Three, (guideline 15) |
| 3. Chillis | Five, with stalks |
| 4. Courgettes | Two, 10-15cm |
| 5. Cucumber | One, with stalk |
| 6. Dwarf French Beans | Five |
| 7. Edible Flowers | Three |
| 8. Exotic Vegetables | Two of a kind |
| 9. Garlic bulbs | Three, with roots |
| 10. Lettuce | Two, with roots |
| 11. Marrow | Largest, judged by weight |
| 12. Onions | Three, 250g or under (guidelines 15-16) |
| 13. Onions | Three, over 250g (guidelines 15-16) |
| 14. Peas | Five pods on a plate |
| 15. Cabbage | One |
| 16. Potato | One, judged for quality |
| 17. Potatoes | Five coloured, one variety on a plate |
| 18. Potatoes | Five white, one variety on a plate |
| 19. Rhubarb | Three Stalks, no leaves |
| 20. Runner Beans | Five |
| 21. Runner Bean | Longest, tied to a baton, judged by length |
| 22. Shallots | Eight large, judged for quality, displayed in dish of sand |
| 23. Shallots | Six, for pickling, displayed in dish of sand (guideline 11) |
| 24. Spring Onions | Five with foliage & 3cm of roots, grown where sown |
| 25. The Most Amusing Home-Grown Vegetable | |
| 26. Tomatoes | Five, cherry, one variety with stalks |
| 27. Tomatoes | Five, standard, one variety with stalks |
| 28. Vegetable | One – A kind of vegetable not mentioned in classes 1-27 |

VEGETABLE COLLECTIONS

Points awarded by the Judge as detailed by RHS handbook.

The Peter Monk Cup – Class 29

29. Collection of Three Types of Salad Vegetable from this list:

2 x Beetroot, 1 x Cucumber, 1 x Pepper,
5 x Radishes, 5 x Spring Onions, 2 x Tomatoes

The John Bright Cup – Class 30

30. Potatoes Collection

Three varieties, three of each, displayed in a tray

The Vera Smith Perpetual Challenge Cup – Class 31

31. Vegetable Collection displayed in a tray Four kinds, number as specified previously

Horticulture - Fruit

The Aldworth Rose Bowl – Classes 32 – 36

32. Berries (One kind)	12 x berries, with stalks
33. Apples (Dessert)	Five, on a plate
34. Pears (Dessert)	Five, on a plate
35. Apples (Cooking)	Five, on a plate
36. Any Other Fruit not mentioned	Three, in a dish/or 6 strings

Horticulture - Flowers

Nan Stevenson Trophy – Classes 37 - 52

37. Cactus or succulent	One
38. Cluster flowered roses	Three stems
39. Dahlias	Three blooms, any variety
40. Flowering pot plant excluding orchids	One, see rule 5
41. Flowers	Eight different kinds
42. Flowers	Five of one kind
43. Fuchsia heads	Six of the same or mixed
44. Geranium or Pelargoniums	Three, any colour
45. Gladioli	Three spikes
46. My best bloom	One
47. Non-flowering pot plant	One, see rule 5
48. Pansies	Five
49. Perennials	Three kinds
50. Potted Orchid	One, see rule 5
51. Rose	One
52. Sweet Peas	Five stems, any variety or colour

Horticulture - Floral Art

Flowers need not be grown by exhibitor

The Goodchild Cup – Classes 53 - 56

53. An All-Foliage Arrangement, accessories may be used
54. Do As You Please, Exhibit of flowers and foliage
55. Miniature Exhibit not greater than 10cm overall
56. An Arrangement in a Watering Can

COOKERY

Please see guideline 21 for jams

The Hornsby Trophy – Classes 59 - 73

Preserves & Honey – The Sally Prime Cup – Classes 59 – 64

Homemade Wine/Fruit Spirit – The David French Trophy – Class 70

59. Any other fruit Jam	One jar, 2026 - minimum 340g jar
60. Fruit Curd	One jar, 2026 - minimum 340g jar
61. Marmalade	One jar, 2026 - minimum 340g jar
62. Raspberry Jam	One jar, 2026 - minimum 340g jar
63. Strawberry Jam	One jar, 2026 - minimum 340g jar
64. Honey	One jar, dated - minimum 340g jar
65. A Cake using a vegetable ingredient	One, please list vegetable used
66. Meringues	Three
67. Loaf of Bread	One
68. Cheese Scones	Three
69. Dessert for One	One
70. Homemade Wine/Fruit Spirit	One bottle, dated. May be made from kit (guideline 23)
71. Sausage Roll	One, meat or vegetarian, must be labelled
72. Lemon Drizzle Cake (see recipe)	One
73. Victoria Sandwich	One (with raspberry jam filling)

HANDICRAFT

Please see guideline 7

The Perry Cup – Classes 74 - 79

- 74. An invitation card
- 75. Any crocheted article
- 76. Any drawing or painting
- 77. Any hand knitted article
- 78. Any handicraft
- 79. Needle Felted Item

PHOTOGRAPHY

Please see rule 6

The Len Chinnery Trophy – Classes 80 - 82

- 80. A colour photograph, unmounted – Shalford Fête 2026
- 81. A colour photograph, unmounted – All things bright and beautiful
- 82. A colour photograph, unmounted – Architecture

CHILDREN'S EXHIBITS

Age must be stated on all exhibits

Age: under 5 Prize for most points

- 83. A bug (insect) hotel
- 84. Draw a picture of your family
- 85. Miniature garden in a seed box/tray

Age: 5-7 years Prize for most points

- 86. A bug (insect) hotel
- 87. Draw a picture of your family
- 88. Miniature garden in a seed box/tray

Age: 8-11 years Prize for most points

- 89. A bug (insect) hotel
- 90. Draw a picture of your family
- 91. Miniature garden in a seed box/tray

PUMPKIN

Class 92 – The Bob Reiman Tankard

- 92. The largest pumpkin by circumference

ENTRY FORM

Entry Forms together with Exhibits must be brought between 8.00 am & **10.00 am** on the morning of the Show and all entries must be staged by 10:15 am at the latest.
One Entry Form for each person in each household.

Please put an 'X' against all classes that you wish to enter for

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92								

I have read the Rules and undertake to comply with them.

Please print

NAME Age (if under 16)

ADDRESS

Phone/email

Signature

The Recipe – Lemon Drizzle Cake



INGREDIENTS

For the cake:

225g unsalted butter
225g caster sugar
4 eggs
225g self-raising flour
1 lemon

For the drizzle topping:

1½ lemons juiced
85g caster sugar

METHOD

1. Heat the oven to 180°C/ 160°C fan/ gas 4.
2. Beat together the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.
3. Sift in the self-raising flour, then add the lemon zest and mix until well combined.
4. Line a 2 lb (about 14 x 24cm) loaf tin with greaseproof paper, then spoon in the mixture and level the top with the spoon.
5. Bake for 45 – 50 mins until a thin skewer inserted into the centre of the cake comes out clean.
6. While the cake is cooling in its tin, mix together the lemon juice and caster sugar to make the drizzle.
7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping.
8. Leave in the tin until completely cool, then remove and serve. *Will keep in an airtight container for 3 – 4 days, or freeze for up to 1 month.*

SHALFORD HORTICULTURAL SOCIETY

The Committee

President	Mrs H Smith	07969 207320
Chair	Tim Gowers	07969 207320
Vice Chair	Carol Prail	07749 113756
Treasurer	Jane Mills	01371 850390
Secretary	Mel Fray	07855 494624
Social Secretary	Caroline Ottley	07734 140478
Press/ Facebook	Mel Fray	07855 494624
Bookings	Carol Prail/ Tim Gowers	07749 113756
Trophies	Trudy Frost	07895 199220
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