

AUTUMN SHOW

Saturday 6th September 2025
Hazlemere Community Centre

SHOW TIMETABLE

Friday 5 th September	7.00-8.00 pm	Entry forms to be received at Hazlemere Community Centre
Saturday 6 th September	7.45-9.30 am	Staging of Exhibits
	10.00 am	Judging commences
	2.00-3.45 pm	Open to the Public
		Refreshments will be available
	3.30 pm	Presentation of Prizes and Raffle

AUTUMN SHOW RULES

1. The show is open to HGA members, their partners and their children.
2. All horticultural entries must be owned or grown by the Exhibitor, and must have been in their possession for at least three months prior to the show. This does not apply to flower arrangements.
3. All entries must be staged between 7.45am and 9.30am on the morning of the show.
4. Only one entry allowed per class, per exhibitor, per garden in Divisions A, B, C, D and G. In Division E (Domestic) any number of family members (see Rule 1) can each make one entry per class. In Division F, each eligible child may make one entry per class.
5. The Judges and Committee reserve the right to withhold any awards in any class if the entries do not warrant such. However, if the exhibits so deserve, more than one winner may be selected in any class.
6. Every care will be taken of exhibits, but the Committee will not be responsible for any loss or damage to exhibits.
7. Where cut material is exhibited, all stems must reach the water of the container.
8. Judging will be in accordance with the RHS Handbook . The judges' decision is final.
9. All entry forms must be received by Friday 5th September 2025. Committee members will be at Hazlemere Community Centre, on that evening (7.00 to 8.00pm) to receive entry forms.
10. After the entry exhibits cannot be changed from the class entered to any other class.
11. At the staging of exhibits, entry cards will be supplied for each class entered.
12. After judging has taken place, no exhibit or part of an exhibit may be altered until the end of the show.
13. Exhibits must not be removed before the presentation of prizes.
14. Exhibits may be staged with accessories unless otherwise stated; paper plates are provided for vegetable exhibits.
15. Points will be awarded for places in each class as follows:
First - 4 points, Second - 2 points, Third - 1 point
The judges' point scoring system for Class 30 vegetable collection appears in the table below.
16. There is no charge for entering the Autumn Show.
17. All 2024 cup winners should ensure that their cups are returned to the Committee by Sunday 31st August 2025 at the latest.

	Number	Points		Number	Points
Aubergines	2	18	Leeks	3	20
Artichokes (Jerusalem)	2	10	Lettuce	2	15
Artichokes (Globe)	2	15	Marrows (incl. Squash)	2	15
Beans (Broad)	6	15	Onions (over 250g)	3	20
Beans (Dwarf, Climbing, French or Stringless)	6	15	Onions (Pickling)	9	12
Beans (Runner)	9	18	Shallots (Pickling)	9	15
Beetroot (Globe)	3	15	Shallots (Exhibition)	9	18
Beetroot (Long)	3	20	Spring Onions	6	12
Broccoli	2	15	Parsnips	3	20
Brussels Sprouts	9	15	Pea (Pods)	6	20

Cabbage	2	15	Potatoes	3	20
Capsicums	2	15	Pumpkin	1	10
Carrots (Long pointed)	3	20	Radishes	6	10
Carrots (Stump rooted)	3	18	Rhubarb	3	12
Cauliflowers	2	20	Swedes	2	15
Celeriac	3	15	Sweet Corn	2	18
Celery (Blanched)	2	20	Tomatoes (large fruited) Beefsteak	3	16
Celery (Self-blanched)	2	18	Tomatoes (medium)	5	18
Courgettes	3	12	Tomatoes (small-fruited and cherry)	10	12
Cucumbers (House/Frame)	2	18	Turnips	3	15
Kohl Rabi	3	12			

AUTUMN SHOW SCHEDULE 2025

DIVISION A – VEGETABLES

Class

- 4 white potatoes: any shape
- 4 coloured potatoes (including those with red eyes): any shape (but NOT Pink Fir Apple)
- 3 stump rooted carrots
- 3 long or intermediate carrots i.e. pointed type
- 3 parsnips
- 4 beetroot
- 9 shallots: diameter not to exceed 30mm
- 9 shallots: size unlimited
- 3 onions grown from sets
- 3 onions grown from seed, not to exceed 3"
- 3 large onions, exceeding 3"
- 3 leeks
- 5 dwarf beans
- 8 runner beans
- 3 courgettes: length 4" - 6", excluding stalk
- 1 pair of marrows: length not to exceed 15", excluding stalk
- 2 cabbages with minimum 2.5" stalk
- 2 ridge cucumbers
- 2 frame or greenhouse cucumbers
- 2 lettuces (Any variety)
- 5 tomatoes, complete with stalk to first elbow
- 10 tomatoes, complete with stalk to first elbow. (not exceeding 35mm in diameter)
- 5 plum tomatoes with stalk to first elbow
- 5 hot chilli peppers
- 2 sweet peppers (capsicums)
- 2 sweetcorn staged with quarter length open, from stalk to tip.
- Any other vegetable not scheduled
- Collection of culinary herbs: any three varieties to be exhibited in a vase and arranged for visual effect
- Collection of one specimen vegetable from any five of classes 1-26 (maximum of 5 points for each item)
- Vegetable Collection: 4 distinct kinds of vegetable, numbers as per the table in the 'Autumn Show Rules' section.
- A display of home grown vegetables in a trug or basket and arranged for visual appeal. Parsley may be added if desired but **no artificial aids**.

NOTE: Two varieties of the same vegetable cannot be included in classes 29 and 30; e.g. stump rooted and long carrot

DIVISION B – FRUIT

(Place berries, currants and other small fruit on their respective leaves on a plate or dish)

32. 4 cooking apples, same variety
33. 4 dessert apples, same variety
34. 2 bunches grapes, any varieties
35. 6 plums, with stalks attached, same variety
36. 4 pears
37. One plate or dish of home grown fruit other than above

DIVISION C - FLOWERS AND POT PLANTS

(Pot sizes: is the internal dimension))

Flowers (flower classes - one vase only per class)

38. Rose: 1 specimen bloom
39. Rose: 3 blooms, Large Flowered (HT), any mix
40. Rose: 3 stems, Cluster Flowered, any mix
41. Dahlia: 1 cactus or semi-cactus
42. Dahlia: 1 decorative
43. Dahlia: 1 waterlily
44. Dahlia: 3 cactus or semi-cactus
45. Dahlia: 3 decorative
46. Dahlia: 3 waterlily
47. Dahlia: 3 pompom (blooms not to exceed 52mm diameter)
48. Dahlia: 3 any other type (including bedding). (All ball varieties must be named)
49. Chrysanthemum: 3 stems, Sprays
50. Gladioli: 1 specimen stem, large variety
51. Gladioli: 1 specimen stem, small variety
52. Gladioli: 3 stems, one variety
53. Gladioli: 3 stems, more than one variety
54. Asters: 3 stems of annual asters, one or more varieties
55. Herbaceous Perennial: 3 stems of one variety not scheduled above
56. Annual: 3 stems of one variety not scheduled above

Pot Plants

57. Coleus: maximum pot size 7"
58. Pot plant: foliage only,(excluding class 57, maximum pot size 7")
59. Fuchsia: maximum pot size 7"
60. Tuberous Begonia: maximum pot size 7"
61. Pelargonium (Geranium): maximum pot size 7"
62. African Violet
63. A pot of Impatiens (Busy-Lizzie): maximum pot size 7"
64. A flowering pot plant not covered by Classes 57 - 63
65. A flowering pot plant grown from seed in the past 12 months
66. A collection of 3 different pot plants: maximum pot size 7"
67. 3 Cacti and/or succulents: maximum pot size 3.5"
68. 3 Cacti and/or succulents: pot size 3.5"-5.5"
69. 1 specimen cactus or succulent: any size pot
70. Cacti and/or succulent garden arranged for effect in a bowl or container not to exceed 15" (round, square or oblong)
71. Hanging basket

DIVISION D - NOVICE SECTION

A "novice" has never won any prize in any of our shows in the class they are entering.

- 72. 3 potatoes: one variety, any colour, any shape
- 73. 3 courgettes
- 74. 3 onions
- 75. 4 runner beans
- 76. 3 tomatoes
- 77. Collection of **one** specimen vegetable from any 4 types that appear in the table in the rules (maximum of 5 points for each item)
- 78. A single rose bloom
- 79. A vase of 3 stems of flowering, berried or foliage shrubs (any combination)
- 80. A flowering pot plant
- 81. Annual: 3 stems, one or more varieties

DIVISION E – DOMESTIC (See note below)

- 82. A lemon courgette cake (please use the instructions provided with the schedule)
- 83. A gluten-free cake
- 84. An apple flan
- 85. 4 savoury scones
- 86. A jar of summer fruit jam
- 87. A jar of summer fruit jelly
- 88. A bottle of home-made fruit-infused alcohol; e.g. plum or damson gin
- 89. A bottle of home-made cordial e.g. lemon or elderberry

NOTE: Jam/Jelly jars to be standard shape, either 12oz or 1lb size, and unmarked (i.e. don't use branded jars!) and undecorated. They should be correctly sealed and clearly labelled with name of product and date made. Please cover cooked exhibits with clingfilm, and label with the name of the product. Drinks should likewise be in unmarked/unbranded bottles, and labelled with the name of the product and date made.

DIVISION F - CHILDREN'S SECTION: 11 YEARS AND UNDER

- 90. A lego construction/building of your choice
- 91. A photograph you have taken yourself
- 92. 4 Butterfly cakes
- 93. A drawing or painting of a flower
- 94. Any craft item made by yourself

DIVISION G – NOVELTIES

- 95. Longest runner bean
- 96. Heaviest onion
- 97. Heaviest marrow
- 98. Heaviest truss of tomatoes (including green)
- 99. Heaviest carrot
- 100. Heaviest pumpkin
- 101. Any other heavy vegetable
- 102. 3 Eggs on a plate, from your own birds (one egg to be broken for display)

DIVISION H - FLORAL ART

103. 'VE Day': Wallow in nostalgia to produce a suitably patriotic arrangement, to celebrate the 80th anniversary of VE Day this year.

Table top space allowed: approximately 50cm x 50cm

104. 'Autumn Glory': An exhibit using seasonal flowers, foliage, berries, seedheads, etc.

Table top space allowed: approximately 50cm x 50cm

105. A petite seasonal arrangement in a jug. Not to exceed 25cm in height, including the jug.

NOTE: Props and accessories permitted but *no* artificial plant material, e.g. polyester/silk flowers, *nor* Oasis, may be used in any of classes 103 to 105. Exhibits for classes 103 and 104 should fill approximately two-thirds of space allowed.

ADVICE TO ALL EXHIBITORS

(Ref: Royal Horticultural Society Show Handbook and Judges' Advice)

1. Read schedule and rules carefully and adhere to them. If in doubt, ask a member of the Committee. Failure to comply can easily mean disqualification.
2. Note date and time for receipt of entry forms, staging exhibits, prize giving and exhibit removal.
3. **Plan ahead.** Do not leave everything until the last moment. Allow plenty of time for staging your exhibits.
4. Do not make more entries than you expect to fulfil.
5. Encourage friends to enter. Help them to do so. The more exhibits the better the show, and all the more rewarding if you win.
6. Prizes are nice to receive, but the major honour is in taking part to make the show more rewarding for everyone.
7. Double check the number of specimens against the schedule when setting out your entries. It is wise to take spares in case of accidental damage.
8. **PRESENTATION OF PRODUCE:**
 - (a) All exhibits should be staged as attractively as possible. This increases the appeal of the whole show, and in a close competition could influence the judges in your favour.
 - (b) Entries in any one class should be as uniform as possible e.g. 6 fruits of the same size and shape.
 - (c) Fruit should not be polished, natural bloom should be retained.
 - (d) All soft fruit (e.g. blackberries) should be shown with husks and stalk.
 - (e) Vegetables need correct preparation. Wash all root vegetables carefully with a sponge and copious water. Do not damage the skin or use oil or any similar substance to enhance the appearance.
 - (f) Beetroot, carrots, parsnips, etc, should have the leaves carefully removed, leaving not more than 3" of stalk.
 - (g) Lettuce should be shown complete with roots (washed).
 - (h) Onions should be shown without tops, but with a short section turned over and taped or tied down neatly. They should not be peeled, but retain their natural skins. Some of the skin may be removed, but avoid over skinning.
 - (i) Shallots must be staged as separate bulbs (not clusters). Staging in sand on a plate can improve the appearance
 - (j) Blooms in vases should face forwards and upwards towards the judges. Flower heads should be arranged symmetrically with an even balance of quality and position in the exhibit.
 - (k) When more than one bloom is called for in a vase, the number of stems should be clearly seen. The vase should be of an appropriate size for the size of the flowers.
 - (l) Plants shown in pots should be cleaned up before exhibiting. Any debris should be removed from the surface of the compost and any dead leaves or flowers removed. Pots should be cleaned. Pot size is the internal dimension.
 - (m) Plants with obvious pests and/or diseases should not be exhibited, since this causes a hazard to the surrounding exhibits and is unfair to other exhibitors

Lemon Courgette Cake

Ingredients

- Self-raising flour (225g)
- Baking powder (1 teaspoon)
- Courgettes (2 medium, grated)
- Lemon zest (1 large lemon)
- Caster sugar (200g)
- Eggs (3, large)
- Sunflower oil (150ml)
- Lemon juice (from 1 lemon)
- Icing sugar (for the glaze)

Instructions

- Preheat your oven to 180°C (160°C fan) or 350°F. Grease and line a loaf tin or cake tin with baking parchment to ensure easy removal of the cake.
- Grate the courgettes finely and place them in a clean cloth or paper towel to squeeze out any excess moisture. This prevents the cake from becoming too wet.
- In a large mixing bowl, combine the self-raising flour, baking powder, and caster sugar. Whisk gently to combine evenly.
- In another bowl, whisk together the eggs, sunflower oil, lemon juice, and lemon zest. Add the grated courgettes to the mixture and stir well.
- Gradually fold the dry ingredients into the wet mixture using a spatula. Mix gently until just combined to avoid overworking the batter.
- Pour the batter into the prepared tin and smooth the top with a spatula. Bake in the preheated oven for 40-45 minutes, or until a skewer inserted into the centre comes out clean.
- While the cake is baking, mix the icing sugar with a few tablespoons of lemon juice to make a smooth glaze. Once the cake has cooled slightly, drizzle the glaze over the top for a sweet, tangy finish.
- Allow the cake to cool completely in the tin before removing.