

EASTCOTE HORTICULTURAL SOCIETY



PRESIDENT:
Catherine Dann

CHAIR:
Gerry Edwards

SHOW COMMITTEE:
Sue Alexander (Chair), Gerry Edwards, Mary Evans, Richard Lefley,
Viv Lefley, Alan Thomas

AUTUMN SHOW SCHEDULE 2026

AUTUMN SHOW: 12th September

SHOWS ARE HELD AT:
Eastcote Community Centre, Southbourne Gardens, Eastcote

OPEN TO THE PUBLIC:
2.30 – 4.30 pm
Prize giving at 4.15 pm

Visit our website www.succulent-plant.com/eastcote

Email us eastcotehorticultural@yahoo.co.uk

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EASTCOTE HORTICULTURAL SOCIETY (EHS)

OFFICERS

Chair:	Gerry Edwards	Tel: 07768 657797
Deputy Chair:	Sue Alexander	Tel: 0208 866 1339
General Secretary:	Richard Lefley	Tel: 0208 868 8762
Trading Secretary:	Alan Thomas	Tel: 0208 429 0901
Social Secretary:	Sue Alexander	Tel: 0208 866 1339
Chair of Show Committee:	Sue Alexander	Tel: 0208 866 1339
Show Manager:	Viv Lefley	Tel: 0208 868 8762
Treasurer:	Wayne Hirst	
Membership Secretary:	Mary Evans	
Committee Members:	David Barlow Colin Jones	

Officers can be contacted by email on eastcotehorticultural@yahoo.co.uk

PURPOSE

The EHS is a not-for-profit community organisation run solely by volunteers for the benefit of its members. The proceeds from trading and social activities contribute towards our shows and Hut maintenance.

The Hut carries an extensive range of garden products including fertilisers, soils, composts, canes and garden accessories. Bulbs, tubers and plants are sold in the spring and autumn. Arrangements can be made for members to sell their own plants. The Society holds three shows per year, a number of plant sales and social activities. Membership is £5 per year, per household.

AFFILIATED TO:

The Royal Horticultural Society;

PRESIDENT

Catherine Dann

VICE PRESIDENTS

CF Spires; Mrs P Spires

EHS PAST PRESIDENTS

PJ Beere FIPA; HH Crane FLS; Mrs E Cross; Mrs H Cross; TG Cross;
J Hardy NDH; B Park OBE, VMH, DHM; VM Woodman

CHALLENGE CUPS

Name

Alan Cup
Bertram Park Rose Bowl
Cartwright Cup
Condor Cup
Crane Cup
Cross Cup
Eastcote Cup
Fran Thomas Cup
EHS Photographic Cup
George Arliss Cup
GH Bickerton Cup
Highmead Cup
Hurford Rose Bowl
Jack Hardy Cup
John Marshall Children's Cup
JS Ranger Cup
Kathleen Bouquet Cup
Philip Stagg Award
Popular Gardening Rose Bowl
Quantocks Cup
Rosella Blake Trophy
St Catherines Challenge Cup
St Catherines Cup
St Vincents Cup
Ted Mills Memorial Trophy
TG Cross Memorial Cup
TG Morris Memorial Challenge Cup
Tingay Cup
Tryfan Cup
WE Evans Memorial Cup
Woodman Cup

Donor

PJ Beere, Esq. FIPA.
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Mrs H Mills.
Mrs TG Cross.
EHS Fruit Group.
HC Tingay, Esq.
GM Edwards Esq.
Mrs WE Evans.
VM Woodman, Esq.

ANNUAL AWARDS TO BE PRESENTED AT THE SPRING SHOW

In the event of permission being received from the Royal Horticultural Society the Banksian Medal will be awarded to the competitor gaining the highest number of points for horticultural classes at all shows held during the year. Winners for previous two years are not eligible. Floral Art sections are not eligible.

All cups will be held for one year only and remain the property of the Eastcote Horticultural Society. In the event of a tie, the number of first prizes gained by each exhibitor will be taken into consideration and the cup held jointly, if appropriate.

ALAN CUP	Highest points in Chrysanthemum Classes.
BERTRAM PARK ROSE BOWL	Highest points in Rose Classes.
EHS PHOTOGRAPHIC CUP	Highest points in Photography Classes.
FRAN THOMAS CUP	Highest points in Handicraft Classes.
HIGHMEAD CUP	Highest points in Apple Classes.
JOHN MARSHALL CHILDREN'S CUP	Highest points in Children's Classes.
PHILIP STAGG AWARD	Highest points in Pear Classes.
POPULAR GARDENING ROSE BOWL	Highest points in Novice Classes.
ST CATHERINES CUP	Highest points in Home Produce Classes.
T G CROSS MEMORIAL CUP	Highest points in Horticultural Classes.
T G MORRIS MEMORIAL CHALLENGE CUP	Highest points in Fruit Classes.
TRYFAN CUP	Highest points in Vegetable Classes.
WOODMAN CUP	Highest points in Dahlia Classes.

RULES AND REGULATIONS FOR ALL SHOWS

1. There are no entry fees, with the exception of the late entries - refer to point 4 below.
2. No prize money will be awarded.
3. Points awarded first 5; second 3; third 2; fourth and highly commended / commended 1.
4. Entries to reach Show Manager by 9.00 p.m. on the Wednesday prior to each Show. The Show Manager may accept late entries up until 5.00 pm on Friday, if space for the entry is available. Any entries made after 5.00 pm on Friday will be at the discretion of the Show Manager and will be charged at 25p each. NO NEW ENTRIES will be accepted after 10.00 am Saturday.
5. Exhibits MUST BE STAGED between 9.00 a.m. and 11.30 am on the day of the Show. At 11.30 am all exhibitors should leave the exhibition hall. Judging will commence promptly at 12 noon.
6. Exhibitors may make a maximum of 3 entries in each class, except where indicated, and can receive more than one award but only one set of points.
7. Vases will be provided by the Society, except where indicated. Exhibitors may use their own vases, if identical to the Society's vases. Floral foam is not allowed in any horticultural exhibits.
8. Any horticultural exhibit must have been the property of and have been grown by the exhibitor for at least two months immediately preceding the Show. The Show Committee shall have the right to inspect the growing plant in the exhibitor's garden or allotment.

9. All sections shall be open to all members, partners and children, except where otherwise stated. All exhibitors should be paid up members on the day of the Show.
10. Only people permitted by the Show Committee shall be allowed to remain during judging. Once staged, only Show Committee members can move items on the staging tables.
11. Unless otherwise stated, each flower exhibit must be staged in one vase; one or more varieties may be used.
12. In pot plant classes, unless otherwise stated, pots may be any size. All pots, and any plant labels, should be clean, plain and not display any branding. When plants are exhibited in pots they should be accompanied by saucers, in order to protect the show tables.
13. Judges and the Show Committee have the authority to withhold prizes at their discretion.
14. Where special awards are made for “Best Exhibit”, they may only be given to an exhibit attaining a first prize and recommended by the judge.
15. Where special awards are made for highest points, they shall only be given where the exhibitor has attained a first prize in that section. In the event of a tie, the number of firsts awarded to each exhibitor will be taken into consideration.
16. Judging of horticultural exhibits is governed by the rules of the Royal Horticultural Society. The Show will be judged in accordance with the 2016 edition of the RHS Horticultural Show Handbook.
17. Complaints or protests must be made in writing to the Show Manager before 3.00 p.m. on the day of the Show. The Show Committee, whose decision shall be final, shall consider such protests.
18. No exhibit may be removed before time of closing. Any exhibit not removed at the time of closing shall become the property of the Show Committee unless previous arrangements have been made.
19. The Show Committee reserves the right to refuse to accept any entries from any exhibitor and to refuse admission to any show.
20. Photographic entries – maximum size 15 cm x 20 cm (approx. 8”x6”) and all photographs to be unmounted and unframed.

NOTES FOR GUIDANCE AND DEFINITIONS

1. **NOVICE CLASSES:** open only to members who have not won a 1st prize in a similar class at any other Eastcote Horticultural Society Show.
2. **CHILDREN’S CLASSES:** all children’s entries must be arranged without assistance from an adult. In each class, at the discretion of the Judge, four awards may be made for toddlers, infants, juniors and seniors. Age should be stated on entries. Children are deemed to be toddlers /infants /juniors /seniors as follows: Toddlers (up to 5yrs by 1st September); Infant (up to 7yrs by 1st September); Junior (up to 11yrs by 1st September); Senior (up to 15yrs by 1st September).

3. **HANDICRAFTS AND PHOTOGRAPHS:** - should not have been previously shown in any other Eastcote Horticultural Society Show.
4. **NAMING OF CULTIVARS:** please name the cultivar where possible. Failure to name will not lead to disqualification but Judges will assume “cultivar not known”.
5. **KINDS AND CULTIVARS:** the words “kinds” and “cultivars” are used in this sense: roses and daffodils are kinds of flowers. Red Devil, Peace, King Alfred are cultivars.
6. **FOLIAGE:** in flower classes only the foliage of flowers exhibited will be allowed (e.g. do not put fern with sweet peas).
7. **AN ANNUAL:** a plant which grows from seed and which naturally and ordinarily flowers, seeds and dies (irrespective of frost) within twelve months.
8. **A BIENNIAL:** A plant which grows from seed and which ordinarily requires two seasons to complete its life cycle - growing one year, flowering, seeding and dying in the second.
9. **A PERENNIAL:** a plant, which lives for more than two years (irrespective of frost) Including trees, shrubs and plants, and also plants grown from bulbs, corms, rhizomes and tubers.
10. **A BOWL:** the diameter of the top must be greater than the height.
11. **HOME PRODUCE SECTION:** All jars to be clear glass with no advertising matter or identifying labels except the name of contents and date of production. Metal lids or cellophane tops and a wax disc must be used. No fabric lid covers. If a recipe is given, all entries should use it to ensure exhibits are uniform.

12. FRUIT: Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Apples, cooking	4	18	Grapes, outdoor	1 bunch	16
Apples, dessert	4	20	Loganberries	8	12
Apricots	3	16	Medlars	5	8
Blackberries	8	12	Melons	1	18
Blueberries	3 strigs	12	Nuts	10	8
Cherries, sour	8	12	Peaches & Nectarines	3	20
Cherries, sweet	8	16	Pears, cooking	4	18
Citrus fruits	2	18	Pears, dessert	4	20
Currants, black	3 strigs	12	Plums, cooking	4	14
Currants, red or white	3 strigs	12	Plums, dessert	4	16
Damsons	6	8	Quinces	3	12
Figs	3	16	Raspberries	8	12
Gooseberries	8	12	Strawberries	6	16
Grapes, indoor	1 bunch	20			

Note: Except for Peaches and Nectarines fruits should be shown with stalks.

13. VEGETABLES: Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Aubergine	2	18	Lettuce	2	15
Beans, runner	6	18	Marrow	2	15
Beans, French dwarf & runner	6	15	Onion, green salad	6	12
Bean, Broad	6	15	Onion, over 250g	3	20
Beetroot, long	3	20	Onion, under 250g	3	15
Beetroot, other	3	15	Parsnip	3	20
Broccoli, sprouting	6	15	Peas	6	20
Brussels Sprouts	8	15	Peas, mange tout & snap	6	15
Cabbage	2	15	Peppers, sweet & hot chilli	3	15
Carrots long pointed	3	20	Potatoes	4	20
Carrots, stump rooted	3	18	Pumpkin	1	10
Cauliflower incl white	2	20	Radishes	6	10
Celery, trench	2	20	Rhubarb	3	12
Celery, other	2	18	Shallots, pickling	6	15
Courgettes	3	12	Shallots, exhibition	6	18
Cucumber, house	2	18	Sweet corn	2	18
Cucumber, outdoor	2	15	Squash summer	2	12
Garlic	3	15	Squash winter	2	10
Herbs	1 bunch	10	Tomatoes, medium	5	18
Leeks	3	20	Tomatoes, large fruit	8	15
			Tomatoes small cherry or plum	8	12

Note: For fruit & vegetables not quoted half the number quoted in the RHS handbook should be shown (the Show Manager has a copy for reference).

AUTUMN SHOW
SATURDAY 12th SEPTEMBER 2026

If you require assistance with your exhibits or are uncertain which class to enter this will be available at the Show.

SECTION “A” FRUIT

DESSERT APPLE CLASSES

1. Discovery, dish of 4.
2. Ellison’s Orange, dish of 4.
3. James Grieve, dish of 4.
4. Laxton’s Fortune, dish of 4.
5. Lord Lambourne, dish of 4.
6. Spartan, dish of 4.
7. Sunset, dish of 4.
8. Fiesta, dish of 4.
9. Any other cultivar, dish of 4.
10. Any Russet cultivar, dish of 4.
11. Distinct cultivars, 3 dishes of 3.

COOKING APPLE CLASSES

12. Bramley’s Seedling, dish of 4.
13. Charles Ross, large fruits, dish of 4.
14. Grenadier, dish of 4.
15. Howgate Wonder, dish of 4.
16. Lord Derby, dish of 4.
17. Any other cultivar, dish of 4.
18. Distinct cultivars, 3 dishes of 3.

CRANE CUP – Best Apple Exhibit.

EHS GOLD DIPLOMA – Highest Points in Apples.

DESSERT PEAR CLASSES

19. Conference, dish of 4.
20. Doyenne du Comice, dish of 4.
21. Williams Bon Chretien, dish of 4.
22. Any other cultivar, dish of 4.
23. Distinct cultivars, 3 dishes of 3.

EASTCOTE CUP – Best Pear Exhibit.

EHS GOLD DIPLOMA - Highest points in Dessert Pears.

MISCELLANEOUS CLASSES

24. Apple, any cultivar, heaviest, 1.
25. Collection of fruit, not less than 4 kinds, arranged for quality and effect, own container.
26. Dessert Apples, Cooking Apples and Dessert Pears, distinct cultivars, 3 dishes of 3.
27. Plums or Gages, dish of 4.
28. Any other fruit, 15 points and over (Notes for Guidance & Definitions: note 12, page 6).
29. Any other fruit, up to 14 points (Notes for Guidance & Definitions: note 12, page 6).

TINGAY CUP – Highest points in Fruit Section.

EHS SILVER DIPLOMA – Best Collection of Fruit.

SECTION "B" FLOWERS

CLASS

30. Chrysanthemums, reflex, 3 blooms, 1 or more cultivars.
31. Chrysanthemums, intermediate, 3 blooms, 1 or more cultivars.
32. Chrysanthemums, medium flowered incurved, 3 blooms, 1 or more cultivars.
33. Chrysanthemums, pom-pom, 3 stems, 1 or more cultivars.
34. Chrysanthemums, any cultivar or cultivars, 5 blooms, 1 or more cultivars.
35. Chrysanthemum, 1 specimen bloom.
36. Chrysanthemums, 1 vase, 3 stems sprays single, 1 or more cultivars.
37. Chrysanthemums, 1 vase, 3 stems sprays double, 1 or more cultivars.
38. Chrysanthemums, 1 vase, 3 stems sprays, mixed cultivars.

TED MILLS MEMORIAL TROPHY - Best Chrysanthemum Exhibit.

CARTWRIGHT CUP - Highest points in Chrysanthemum Classes.

39. Dahlias, giant or large decorative, cactus or semi-cactus, 1 bloom.
40. Dahlias, excluding giant or large, cactus or semi-cactus, 1 bloom.
41. Dahlias, medium decorative and/or cactus and/or semi-cactus, 1 bloom
42. Dahlias, medium decorative and/or cactus and/or semi-cactus, 3 blooms, 1 or more cultivars.
43. Dahlias, small or miniature decorative and/or cactus and/or semi-cactus, 1 bloom
44. Dahlias, small or miniature decorative and/or cactus and/or semi-cactus, 3 blooms, 1 or more cultivars.
45. Dahlias, waterlily, 1 bloom.
46. Dahlias, waterlily, 3 blooms, 1 or more cultivars.
47. Dahlias, pompon, 1 bloom, bloom diameter must not exceed 55 mm.
48. Dahlias, pompon, 3 blooms, bloom diameter must not exceed 55 mm, 1 or more cultivars.
49. Dahlias, small and/or miniature ball, 1 bloom.
50. Dahlias, small and/or miniature ball, 3 blooms, 1 or more cultivars.
51. Dahlias, star, 1 bloom.
52. Dahlias, star, 3 blooms, 1 or more cultivars.
53. Dahlias, collarette, 1 bloom.
54. Dahlias, collarette, 3 blooms, 1 or more cultivars.
55. Dahlias, 3 blooms, 1 or more cultivars.
56. Dahlias, 3 vases, 3 cultivars, 1 bloom in each vase.

G H BICKERTON CUP - Highest points in Dahlia Classes.

EHS SILVER DIPLOMA - Best Dahlia Exhibit.

57. Alpine, 1 pot.
58. Annuals, 5 stems, 1 kind not eligible for any other class.
59. Biennials, 5 stems, 1 kind not eligible for any other class.
60. Cactus and/or Succulent collection, 6 pots.
61. Cactus, 1 pot.
62. Clematis, 5 flowers, 1 or more cultivars, floating in water in own bowl.
63. Coleus, 1 pot.
64. Ferns, 5 fronds, 1 vase, 2 or more cultivars.
65. Flowering shrub (excluding Fuchsias), more than 1 stem, one cultivar.
66. Foliage plant(s), not eligible for any other class, 1 pot.
67. Fuchsia, 3 stems, 1 or more cultivars.
68. Fuchsia, 1 pot.
69. Fuchsia, 3 blooms, 3 cultivars, in own container.
70. Gladiolus, 1 spike.
71. Gladiolus, 3 spikes, 1 or more cultivars.
72. Grasses, 1 vase cultivated grasses, 2 or more cultivars.
73. Michaelmas Daisies, 3 stems.

74. Mixed flowers, not less than 3 kinds, arranged for all round effect.
75. Orchid, any cultivar, 1 pot.
76. Pansies, 5 blooms, floating in water in own bowl.
77. Pelargonium, 1 pot.
78. Perennials, 5 stems, 1 kind not eligible for any other class.
79. Rose, 1 specimen bloom, large flowered, side buds must be removed.
80. Rose, 3 specimen blooms, large flowered, side buds must be removed.
81. Roses, 1 stem, cluster flowered, should consist of 2 or more flowers on each stem.
82. Roses, 3 stems, cluster flowered, should consist of 2 or more flowers on each stem.
83. Rose, 1 bloom, miniature.
84. Roses, 3 stems, miniature. 1 or more cultivars.
85. Roses, 2 stems, 1 stem large flowered (side buds allowed) and 1 stem cluster flowered.
86. Succulent, excluding Cactus, 1 pot.
87. Violas / Violettas, 5 blooms, 1 or more cultivars, in sand or water in own bowl.
88. Flowering plant(s), not eligible for any other class, 1 pot.
89. Any flower, not eligible for any other class, 1 stem.
90. Largest sunflower face. Measured from the tip of a petal on one side to the tip of petal on opposite side, in straight line, ignoring any curve on flower head.

EHS GOLD DIPLOMA - Highest points in Other Flowers Section (excluding Chrysanthemums and Dahlias).

EHS SILVER DIPLOMA - Best Exhibit in Other Flowers Section (excluding Chrysanthemums and Dahlias).

SECTION "C" VEGETABLES

**Unless otherwise specified, exhibits should be 1 variety/cultivar.
See Notes for Guidance and Definition; note 13, page 6.**

CLASS

91. Aubergines, 2.
92. Beans, French, 6, stalks on, even length.
93. Beans, Runner, 6. Prepare as above.
94. Beetroot, globe, 2, keep tap roots intact, between 60mm and 75mm diam. Foliage stalks.
95. Beetroot, long, 2, with roots, well shaped and even. No side shoots. Long tap root.
96. Cabbage, round or pointed, 2, with approx 50mm trimmed roots, washed, wrapped in damp tissue and in a plastic bag.
97. Carrots, long, 3. No discolouration at top. Trim foliage approx 75mm. Even size.
98. Carrots, other than long, 3. Trim foliage approx 75mm. Even size.
99. Cauliflower, 2, close, solid white curd. Approx 50mm stalk. Treated as cabbage.
100. Courgettes, 3, young, tender, even shape, well matched. Approx 150mm length/ 35mm diam.
101. Cucumbers, 2, young, green, tender. Blemish free, straight.
102. Culinary herbs, 1 bunch, 1 or more cultivars (in water). To be named.
103. Culinary herbs, 3 bunches, 3 different kinds (in water), in 3 vases.
104. Culinary herbs, 1 pot, 1 or more varieties.
105. Leeks, 3, stem, leaves and roots should all be clean. Uniform size and solid. Undamaged leaves.
106. Lettuces, 2, with roots washed, wrapped in tissue and then in a plastic bag.
107. Marrows, 2, uniform size, fresh, young tender.
108. Onions, 3, harvested, each bulb over 250g, uniform, firm, thin necks tied neatly, unbroken skins, trim roots.
109. Onions, 3, harvested, no bulb to exceed 250g. Prepare as above.
110. Onions, green salad 6, retain foliage and roots, wash well.
111. Parsnips, 3, long, uniform, large, no side roots, foliage trimmed to approx 75mm.
112. Peppers, sweet, 3, fresh, clear skins, uniform size.
113. Potatoes, 3 different cultivars, 4 of each, medium size, clean, few eyes, on 3 plates.
114. Potatoes, other than white, 4. Prepare as above.
115. Potatoes, white, 4. Prepare as above.

116. Pumpkin, 1, shapely, firm, stalk attached.
117. Squash, 2, shapely, firm, stalk attached.
118. Shallots, exhibition, 6, large, shapely, firm, round. Necks tied. Even skins.
119. Shallots, pickling, 6, not more than 30mm diam. Prepare as above.
120. Sweet corn, 3, fresh green husks with silks attached. Grains should be well formed to tip.
121. Tomatoes, large fruited, beefsteak, 3, not less than 75mm diam. With calyces.
122. Tomatoes, medium size, 5, between 35mm and 75mm diam. With calyces.
123. Tomatoes, 5, other than red. With calyces.
124. Tomatoes, small fruited, plum or cherry cultivars, 8, not more than 35mm diam. With calyces.
125. Marrow, heaviest, 1.
126. Runner bean, longest, 1.
127. Potato, heaviest, 1.
128. Onion, heaviest, 1.
129. Any other vegetable, 1 dish up to 14 points (see note 13, page 6).
130. Any other vegetable, 1 dish, 15 points and over (see note 13, page 6).
131. Collection of 4 kinds of vegetables, 2 of each.
132. Collection of 4 kinds of vegetables – 1 dish of each (see note 13, page 6).
133. A basket of vegetables, not less than 4 kinds, shown for quality and effect, in own basket.

ST VINCENTS CUP - Highest points in Vegetables Section.

EHS SILVER DIPLOMA - Best Exhibit in Vegetables Section (exclude a basket of vegetables).

EHS SILVER DIPLOMA - Best Exhibit basket of Vegetables.

SECTION “D” NOVICES

See Notes for Guidance & Definitions; note 1, page 5 – a novice has not won a 1st prize in a similar class at any other EHS Show.

CLASS

134. Cactus, 1 pot.
135. Carrots, 3. No discolouration at top. Trim foliage approx 75mm. Even length.
136. Chrysanthemum, 1 bloom.
137. Chrysanthemums, 3 blooms, 1 or more cultivars.
138. Chrysanthemums, 3 stems, spray, 1 or more cultivars.
139. Dahlias, decorative, cactus or semi-cactus, 3 blooms, 1 or more cultivars.
140. Dahlias, any other classification, 3 blooms, 1 or more cultivars.
141. Dessert Apples, dish of 3, 1 cultivar.
142. Cooking Apples, dish of 3, 1 cultivar.
143. Dessert Pears, dish of 3, 1 cultivar.
144. Flowering plant, 1 pot.
145. Foliage plant, 1 pot.
146. Tomatoes, medium, 3, 1 cultivar.
147. Any other fruit, 1 dish, 1 cultivar, (Notes for Guidance & Definitions: note 12, page 6).
148. Any other vegetable, 1 dish, 1 cultivar, (Notes for Guidance & Definitions: note 13, page 6).

EHS GOLD DIPLOMA – Highest points in Novices Section.

EHS SILVER DIPLOMA – Best Exhibit in Novices Section.

SECTION “E” HOME PRODUCE

All entrants can use commercial ingredients. For all preserves: waxed discs should be trimmed as needed to fit and sealed lids or cellophane tops used. See note 11 page 5.

CLASS

149. Lemon Drizzle cake - using recipe provided in Appendix.
150. Butterfly cakes, 4 – using recipe provided in Appendix.
151. Lavender biscuits, 4 – using recipe provided in Appendix.
152. Cheese straws, 4.
153. Jar of chutney, 1 Jar.

154. Jelly, 1 Jar.
155. Jam, 1 Jar.

ST CATHERINES CHALLENGE CUP – Best Jam Exhibit.
EHS GOLD DIPLOMA – Highest Points in Home Produce Section.
EHS SILVER DIPLOMA - Best Exhibit in Home Produce Section.

SECTION “F” PHOTOGRAPHY

Maximum size 200mm x 150mm (8”x6”) – all photographs to be un-mounted and unframed.
CLASS

156. Red hues of Autumn
157. Cloud
158. Looking up
159. Fungus or fungi

EHS GOLD DIPLOMA – Highest points in Photography Section.
EHS SILVER DIPLOMA – Best Exhibit in Photography Section.

SECTION “G” HANDICRAFT

CLASS

160. A knitted item.
161. An item of crochet.
162. Soft toy (not knitted or crocheted).
163. A sewn item (e.g. tapestry, cross-stitch, embroidery)
164. Picture, painting or drawing, any medium not covered by another class.
165. Any item of decoupage (an item made with more than one layer).
166. Greeting card (any medium except decoupage).
167. Any item of handicraft not covered by another class.

EHS GOLD DIPLOMA – Highest points in Handicraft Section.
EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section.

SECTION “H” CHILDREN

Any child from a member’s family – see Notes for Guidance and Definitions for age groups.
CLASS

168. Heaviest seed from a horse chestnut tree, known as a conker. To exclude the casing.
169. Display five different fruits that grow in the UK on a paper plate. Fruits to be named. Plate provided.
170. Draw around the outlines of two leaves on one A4 sheet. Colour the picture to make an attractive autumnal image.
171. A vase of seasonal flowers in own container, with each flower named. Maximum 30 cm (12”) height, width and depth.

EHS SILVER DIPLOMA - Best Exhibit in Children's Section for each age group.

APPENDIX – recipes provided thanks to Mary Berry

LEMON DRIZZLE CAKE

INGREDIENTS

- 125g butter, softened, plus more for greasing the tin
- flour, for dusting the tin
- 150g caster sugar
- 2 large, free-range eggs, beaten
- finely grated zest and juice of 3 lemons
- 180g plain or spelt flour
- 2 tsp baking powder
- 4 tbsp milk
- 50g icing sugar, sifted

INSTRUCTIONS

1. Preheat your oven to 180°C/ fan 160°C/ gas mark 4. Butter and flour a 23cm non-stick loaf tin.
2. In a medium to large mixing bowl, cream the butter and caster sugar together with a wooden spoon (or use an electric mixer).
3. Gradually beat in the eggs and mix until light and fluffy. Stir in the lemon zest, flour and baking powder and mix well. Add 2 tablespoons of the lemon juice and mix again. Beat in the milk.
4. Pour the cake mix evenly into the prepared loaf tin and bake for 45 minutes.
5. In the meantime, mix the majority of the remaining lemon juice and the icing sugar together in a small bowl to make a syrup. Keep back some icing sugar and a little lemon juice for the topping.
6. When it's ready, take the cake out of the oven and leave to cool in its tin for 5 minutes. Then turn it out onto a plate.
7. Pierce the top of the cake all over with a thin skewer. Spoon the lemon syrup carefully and evenly over the cake until all of it is absorbed.
8. Mix icing sugar with just enough lemon juice to make a pouring topping and leave to set.

BUTTERFLY CAKES

INGREDIENTS

- 100 g / 4 oz softened butter
- 100 g / 4 oz caster sugar
- 2 large eggs
- 100 g / 4 oz self-raising flour
- 1 level teaspoon baking powder
- 175 g / 6 oz softened butter – for the icing
- 350 g / 12 oz sifted icing sugar – for the icing
- Sifted icing sugar to dust over

INSTRUCTIONS

1. Pre-heat the oven to 200C / 180C Fan / Gas 6. Place 12 fairy cake cases into a 12 hole bun tin.
2. Add all the cake mix ingredients into a large bowl and beat well until it is blended and smooth.
3. Fill each paper case with the mixture.

4. Bake for 15 – 20 minutes until the cakes are well risen and golden brown. Place the paper cases on a wire rack to cool.
5. Make the icing by beating the butter and icing sugar together until well blended.
6. Cut a slice from the top of each cake and cut this slice in half to form butterfly wings.
7. Place a swirl of the butter icing on the top of each cake and position your butterfly wings. Dust all over with icing sugar.
8. Choose 4 cakes to take carefully to the Show! Place them on a paper plate which will be provided.

LAVENDER BISCUITS

INGREDIENTS

- 175 g / 6 oz softened unsalted butter
- 100 g / 4 oz caster sugar
- 225 g / 8 oz plain flour
- 25 g / 1 oz demerara sugar
- 2 tablespoons fresh, unsprayed, finely chopped lavender flowers & young leaves OR
- 1 tablespoon dried lavender (dried is stronger than fresh, hence half the quantity)

INSTRUCTIONS

1. Preheat the oven to 160°C / 140°C fan / Gas 3. Grease three baking trays, as this mix makes about 20 biscuits.
 2. Beat the butter and lavender together in a mixing bowl. This will maximise the flavour.
 3. Beat the caster sugar into the mix and then stir in the flour. Bring the mixture together with your hands and knead lightly until smooth.
 4. Divide the mixture in half and roll out to form 2 sausage shapes 15 cm / 6" long. Roll these "sausages" in the demerara sugar until evenly coated. Wrap in baking parchment or foil and chill until firm.
 5. Cut each "sausage" into about 10 slices. Place on baking trays allowing space for them to spread.
 6. Bake in the oven for 15 – 20 minutes until pale golden brown at the edges.
 7. Lift biscuits off the baking trays and leave to cool on a wire rack.
 8. Choose the 4 biscuits which look the best and are uniform in shape, size and colour. Bring them to the Show and place them on a paper plate which will be provided.
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ENTRIES

If you would like to enter an exhibit(s) into the Show entries can be made by 9pm on Wednesday prior to Show:

- (a) Telephoned to Richard & Viv Lefley 0208 868 8762
- (b) Delivered to Richard & Viv Lefley 10 Hawthorne Avenue, Eastcote, HA4 8SS
- (c) Sent by email to eastcotehorticultural@yahoo.co.uk

Members are asked to use the following format:

Name: Mr/Mrs/Ms/Miss__(initials)____Surname_____

Class Numbers_____

Age: (if entering Children's Classes, please refer to Note 2) _____

NOTE: To order to facilitate the planning of the show, exhibitors are asked to ensure that entries are submitted by **9 pm on Wednesday** prior to the show. Members are advised to submit entries even if there is a possibility that they might be withdrawn, as this helps planning. Late entries can, however, be submitted up to Friday 5 pm without charge. If you wish to make entries, after that time and before 10 am Saturday morning, they are subject to the discretion of the Show Manager and at a charge of 25p per entry.

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