

AUTUMN SHOW

Saturday 6th September 2025

Marindin Hall
Frensham

2.30pm to 4.00pm

Prize giving at 3.45pm

ORGANISERS

Chas Pell, Sue Knight and Sharon Bleach

JUDGES

Floral Arrangements
Flowers
Vegetables and Fruit
Home Industries
Photography

Elizabeth Barralet
Karen Williams
Neil Blumson
Kate Shipton
Simon Claiden

NOTES FOR EXHIBITORS

All exhibits in the Floral Arrangements, Flowers, Shrubs and Vegetables sections must have been grown in the exhibitor's garden or allotment and be entered in their name.

The use of accessories is permitted but plant material must always predominate.

Judging will be in accordance with RHS Horticultural Show Guidelines.

First prize	4 points	Second prize	3 points
Third prize	2 points	Highly Commended	1 point

Exhibitors must supply their own vases, dishes and other containers. No exhibitor may enter more than one exhibit in any one Class.

Junior classes are restricted to those aged 15 and under. To assist the Judges please write the age of the child on the reverse of the entry slip and display next to their entry.

Open classes - entry open to society members and non-members with no age limits unless we specify open classes for juniors.

Exhibitors may include the name and variety of the flowers, plants, fruit and vegetables that they exhibit. This is purely for the interest of other exhibitors and visitors and no points will be earned or deducted.

ENTRIES

Entry form (on page 28) or email with the same details should reach the Show Organiser or be deposited at Frensham Village Shop no later than 12 noon on Thursday, 4th September 2025

All exhibits must be staged between 9.15am and 10.45am on the morning of the Show, and before leaving exhibitors should check with the Stewards that their exhibits and entry slips are correctly placed in the appropriate Class.

The Show is open to the public between 2.30pm and 4.00pm after which exhibits are to be collected.

FLORAL ARRANGEMENTS

Note: an arrangement consists predominantly of flowers and/or foliage, with or without accessories, according to class and MUST be contained within specified width and heights.

Class

- 1 A riot of colour** - not to exceed 20cm in width and 30cm in height.
- 2 Rosy Glow** - an arrangement not to exceed 50cm in width and 80cm in height.
- 3 Open class: Autumn Colours** – an arrangement of foliage, seeds and berries (no flowers) not to exceed 40cm in width and 60cm in height.
- 4 Open class: A vase of garden flowers** – number of kinds and stems, sprays or branches at exhibitor's discretion, (may include flowering shrubs), not to exceed 40cm in width and 60cm in height.
- 5 Open class: Juniors – My mug of tea** - not to exceed 20cm in width and 30cm in height.

FLOWERS, SHRUBS AND POTTED PLANTS

Note: cut flowers and shrubs should be displayed in a vase, bowl, bottle or similar container, unless otherwise specifically stated. Entries **MUST** be contained within maximum size limits where given.

Class

- 6** Miniature Rose – 1 stem. Blooms may be single, semi-double or double.
- 7** Cluster-flowered Rose – 1 stem.
- 8** Large flowered Rose – 1 stem.
- 9** Roses, one or more varieties – 3 stems.
- 10** Dahlias (pompom or ball) – 3 stems, one or more varieties.
- 11** Dahlias (cactus or fimbriated) – 3 stems, one variety.
- 12** Dahlias – 3 waterlily type flowers floating, one variety.
- 13** Dahlias – 3 stems, one or more varieties.
- 14** Dahlias – 5 stems, at least 3 different varieties all the same colour range.
- 15** Asters/Michaelmas Daisies, one or more varieties – 3 stems.
- 16** Rudbeckia, one or more varieties – 3 blooms.
- 17** Japanese Anemone – 1 stem.
- 18** Hydrangeas – 3 stems, in bloom, one or more varieties.
- 19** Collection of mixed ornamental grasses / sedges - 5 stems to include inflorescence.
- 20** Herbaceous perennial, one variety – 3 stems or sprays.
- 21** Herbaceous perennials, 3 distinct varieties – 3 stems of each.
- 22** Annuals*, one variety – number of stems at exhibitor's discretion.
- 23** Flowering shrub – 1 stem (excluding hydrangea).
- 24** Flowering shrubs, 3 different kinds (excluding hydrangea) 1 stem of each.
- 25** Shrub or tree bearing berries – 1 stem.
- 26** Ornamental foliage, 3 different kinds – 1 stem of each
- 27** Pot of growing cactus or succulent – pot not to exceed 30cm in diameter.
- 28** Penstemons – 3 stems of one or more varieties.
- 29** **Open class:** A container of mixed stems, bearing seeds, hips or pods etc. No flowers. Maximum - size 50cm width 80 cm high.
- 30** **Open class - Juniors:** Floating flower heads – 5 flower heads, one or more varieties, displayed floating on water.

Note: * an annual is any flower raised from seed during the twelve months preceding the Show.

VEGETABLES

Note: Fresh vegetables should be displayed on a plate, shallow dish or similar container, unless otherwise stated. Some entries may be snapped or cut open by judges to assess how fresh they are.

Class

- 31** Tomatoes, small fruited and cherry cultivars (not exceeding 3.5cm in diameter) – 1 truss (may include both ripe and unripe fruits).
- 32** Tomatoes, medium (approx. 3.5 to 6.5cm in diameter) – 5, with stalks.
- 33** French beans – 5, with stalks.
- 34** Runner beans – 5, with stalks.
- 35** Potatoes – 3.
- 36** Carrots – 3, tops trimmed to approx. 8cm.
- 37** Courgettes – 2, up to 20cm in length, with stalks.
- 38** Beetroot – 3, tops trimmed to approx. 8cm.
- 39** Onions – 3, tops tied and trimmed.
- 40** Cucumbers – 2, with stalks.
- 41** Sweet corn – 2 cobs, with beards, stalks and a quarter of the grain exposed by removing a number of husks from tip to base).
- 42** Chilli peppers – 3 of one named variety.
- 43** Any other vegetable not listed above – number at exhibitor's discretion.
- 44** Culinary herbs - 5 named kinds (no flowers), in a vase or similar container. A maximum of three stems of each herb.
- 45** A collection of vegetables in a container, measuring no more than 80cm in length. Exhibit judged on presentation, quality and number of different vegetables.

FUN CLASSES

- 46 Open class:** The heaviest pumpkin.
- 47 Open class:** Most misshapen fruit or vegetable.

FRUIT

Note: fruit should be displayed on a plate, shallow dish or other similar container unless otherwise stated.

Class

- 48** Dessert Apples – 3.
- 49** Cooking Apples – 3.
- 50** Plums – 5, with stalks.
- 51** Pears – 3, with stalks.
- 52** Blackberries – 10, with stalks.
- 53** Raspberries – 10, with stalks.
- 54** Any other fruit not listed above - number at exhibitor's discretion.
- 55** A collection of fruit in a container, maximum 45cm in diameter, to be judged for presentation, quality and number of different fruits.

HOME INDUSTRIES – OPEN CLASSES

Note: all edible items must be covered for reasons of hygiene, and there must be no logos or trade names on jars or lids.

- 56** Soft fruit jam, (named and dated – day/month/year).
- 57** Stone fruit jam, (named and dated – day/month/year).
- 58** Lavender shortbread biscuits – recipe on page 29. Five biscuits to be displayed on a plate for the show
- 59** An Autumnal scarf – woven, knitted, crocheted or stitched – you decide.
- 60** A Christmas Tree decoration
- 61 Juniors:** A Pomander – an orange decorated with cloves, ribbon etc - ages 8 – 15.
- 62 Juniors:** A fir cone Christmas decoration – under 8's.

PHOTOGRAPHY – OPEN CLASSES

Note: prints only, unmounted, not to exceed A4 size. Photographs can be cropped and printed at home: digital enhancement is not allowed.

Class

- 63** Jack Frost.
- 64** Winter Wonderland.
- 65** Wild flowers.
- 66 Juniors:** My favourite tree.

SHOW NOTES:

Autumn Show – Saturday 6th September 2025

Please email the show organiser the classes you are entering, or pick up an entry form from Frensham Village Shop. Deadline for submission of entries is 12 noon on Thursday 4th September 2025, to:

email: show_organiser@fdhs.org.uk

tel: Sharon Bleach 07500 371131

or return completed form to Frensham Village Shop by the deadline.

FRENSHAM AND DOCKENFIELD HORTICULTURAL SOCIETY ENTRY FORM – Autumn Show 2024

Class No	Class No	Class No	Class No	Class No

Name -----

Address -----

Total number of entries -----

Juniors age -----

LAVENDER SHORTBREAD BISCUITS – Class 58

(taken from a recipe by Mary Berry)

Ingredients:

- 175g unsalted butter, softened
 - 100g caster sugar
 - 225g plain flour
 - 25g demerara sugar
 - 2 tablespoons fresh, unsprayed, finely chopped lavender flowers (pick them off the stems to measure them)
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- 2 or 3 baking sheets lightly greased
 - Pre heat the oven to temperature 160C/325F/gas mark 3

Method:

1. Put the softened butter and the lavender flowers into a mixing bowl and beat together (this will obtain the maximum flavour from the lavender).
2. Beat the caster sugar into the butter and lavender mix and then stir in the flour, bringing the mixture together with your hands and knead lightly until smooth.
3. Divide the mixture in half and roll out to form two 'sausage' shapes 15cm (6 inches) long. Roll the biscuit 'sausages' in the demerara sugar until evenly coated. Wrap in baking parchment or foil and chill until firm.
4. Cut each 'sausage' into about 10 slices and put them onto the prepared baking trays, allowing a little room for them to spread.
5. Bake for 15 to 20 minutes, until the biscuits are pale golden brown at the edges. Lift off the trays with a fish slice or palette knife and leave on a wire rack to cool completely.
6. For the show display 5 biscuits on a plate.

Cooks tip:

If you want to the store lavender to make these biscuits any time of the year, you can either freeze the flowers or pick the flowers when they are in peak colour and put them in a sealed jar – they will keep for ages. You can also add the flowers to caster sugar and make lavender scented sugar.