

# **AUTUMN SHOW**

Saturday 5th September 2026

Marindin Hall  
Frensham

2.30pm to 4.00pm

Prize giving at 3.45pm

## **ORGANISERS**

**Caroline Plant, Sharon Miller and Jilly  
Steventon**

## **JUDGES**

Floral Arrangements  
Flowers and Shrubs  
Vegetables and Fruit  
Home Industries  
Photography

Elizabeth Barralet  
Hazel Chant  
Neil Blumsom  
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 are encouraged to 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 via an email with the details shown on page 30 of this booklet should reach the Show Organiser no later than 12 noon on Thursday, 3<sup>rd</sup> September 2026

**All exhibits must be staged between 9.15am and 10.45am on the morning of the Show.** Entries after this time will not be allowed. 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 Indian Summer** - not to exceed 30cm in width and 40cm in height.
- 2 Fireworks** - an arrangement not to exceed 50cm in width and 80cm in height.
- 3 Open class: Autumn Joy** – 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 varieties and stems, sprays or branches at exhibitor's discretion, (may include flowering shrubs), exhibit not to exceed 40cm in width and 60cm in height.
- 5 Open class: Juniors – Gone to seed** - displayed in a mug arrangement not to exceed 30cm 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 in water, 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** Cranberry sauce, (named and dated – day/month/year).
- 58** Carrot Cake – recipe on page 31. Whole cake to be displayed on a plate for the show.
- 59** A Christmas Tree decoration
- 60** An Autumnal tea cosy – you decide on the materials to use.
- 61 Juniors:** A mini scarecrow – made from things in your garden- ages 8 – 15.
- 62 Juniors:** An animal made from fruit and/or vegetables – under 8 years old.

# 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 Fungi time.
- 64 Autumn Reflections.
- 65 Climbing high.
- 66 Juniors: Bark!

## SHOW NOTES:

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# **Autumn Show – Saturday 5th September 2026**

Please email the show organisers the information shown below. Deadline for submission of entries is 12 noon on Thursday 3rd September 2026 to:

**email: [show\\_organiser@fdhs.org.uk](mailto:show_organiser@fdhs.org.uk)**

**tel: Caroline Plant 07900 287361**

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## **FRENSHAM AND DOCKENFIELD HORTICULTURAL SOCIETY ENTRY DETAILS – Autumn Show 2026**

**Name:**

**Member or non-member:**

**Contact telephone number:**

**Classes being entered (include all the class numbers but you do not need to send the class titles in your email):**

**Total number of classes entered:**

**Junior age (where applicable):**

# CARROT CAKE – Class 58

Gluten Free recipe by Cassie Best for goodFOOD

## Ingredients:

230ml vegetable oil  
100g natural yoghurt  
4 large eggs  
1 ½ tsp vanilla extract  
½ orange, zested  
265g self-raising flour  
250g muscovado sugar

2 ½ tsp ground cinnamon  
¼ tsp fresh nutmeg (finely  
grated)  
265g carrots (about 3), grated  
100g sultanas or raisins  
100g walnuts (or pecans)  
roughly chopped (optional)

## For the icing:

100g slightly salted butter, softened  
300g icing sugar  
100g soft cheese

## Method:

1. Heat the oven to 180C / 160C fan / gas 4. Oil and line the base and sides of two 20cm cake tins with baking parchment. Whisk the oil, yoghurt, eggs, vanilla and zest in a jug. Mix the flour, sugar, cinnamon and nutmeg with a good pinch of salt in a bowl. Squeeze any lumps of sugar through your fingers, shake the bowl a few times to bring the lumps to the surface.
2. Add the wet ingredients to the dry, along with the carrots, raisins and half the nuts, if using. Mix well to combine, then divide between the tins.

3. Bake for 25-30 minutes or until a skewer inserted into the centre of the cake comes out clean. If any wet mixture clings to the skewer, return to the oven for 5 minutes, then check again. Leave to cool in the tins.
4. To make the icing, beat the butter and sugar together until smooth. Add half the soft cheese and beat again, then add the rest (adding it bit by bit prevents the icing from splitting).
5. Remove the cakes from the tins and sandwich together with half the icing.
6. Top with the remaining icing and scatter with the remaining walnuts (or pecans). Best eaten at room temperature.

The cake freezes well before icing. The finished cake will keep in the fridge for up to five days. Serves 10 – 12.