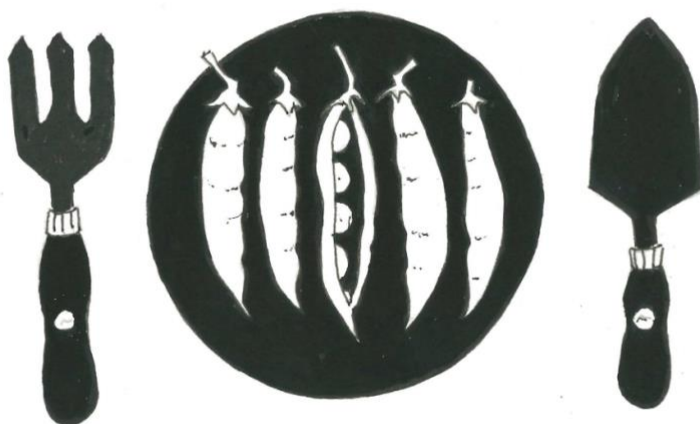


FLOWER & PRODUCE SHOW

LODSWORTH

VILLAGE HALL



SUNDAY 10th AUGUST 2025
DOORS OPEN 2pm

Lodsworth & District Garden Club
Flower & Produce Show Sunday 10th August 2025
Entry Form

Name _____

Address _____

Telephone _____

EVERYONE IS ENCOURAGED AND VERY WELCOME TO ENTER ALL CLASSES

Section A _____

Section B _____

Section C _____

Section D _____

Section E _____

Section F _____

Section G. _____

*Please note that all photographs (Section F) must be submitted to
James Matthew at Netherfield, Vicarage Lane, Lodsworth (07960 211069)
by 6pm latest on Wednesday 6th August and NOT on the day of the show*

I enclose _____ for Exhibit Fees

(Exhibit Fees: members FREE, non-members 50p per entry.)

For any queries, including extra entry forms or numbers in Section A (Flowers)
Section B (Fruit) and Section C (Vegetables), contact the Show Secretary.

Jo Huffener, Great Gulls, Lodsworth
01798 861838 or email jo.huffener@gmail.com

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RULES

1. All classes to be open to residents and visiting family of Lodsworth and the following villages which have no horticultural society of their own: Ambersham, Leggatt Hill, Lickfold, River, Halfway Bridge, Selham, Petworth and Bexley Hill.
2. All exhibits for Sections A and B (Flowers and Fruit) and C (Vegetables) must have been grown in the exhibitor's own garden or allotment.
3. No produce that has been purchased may be exhibited.
4. Exhibitors may enter only ONE exhibit in each class.
5. **Late forms & entries on the day of the show are discouraged as the hall is staged on the previous day and space is allocated for each section. A limited number of entries may be accepted at the discretion of the committee.**
6. Members' gardens and allotments must be open at any time for inspection by the Garden Club Committee.
7. In Sections A, B and C containers and/or plates will be provided by the Garden Club for all classes except where specified. Please check carefully.
8. **Please fill vases outside the hall before placing on the show bench**
9. On show day the village Hall will be open to exhibitors from 9am to 11am.
10. The decision of the Judges is final. They have the right to withhold awards when exhibits are not considered to be of sufficient merit.
11. Judges in all sections may not act for more than three consecutive years.

Timeline

Entry forms (pages 1 & 2) due by Wednesday 6th August (see page 4). Please bring entries to village hall between 9-10:45am on day of show, 10th August.

There will be no new admissions to the Village Hall after 10.45am. All exhibitors must leave the Hall by 11.00am.

Judging starts at 11.30am. Show open to public from 2pm and the presentation of trophies will take place at 4pm. No exhibits to be removed until after the prize giving.

Exhibit fees

Members and children - Free

Non-members - 50p per entry

LODSWORTH & DISTRICT GARDEN CLUB

THE VILLAGE HALL, LODSWORTH

SUNDAY 10th AUGUST 2025

Doors open at 2.00pm

Tea and Homemade Cakes

Raffle

Prize Giving 4.00pm

Committee

President	Sue Buckingham
Chairman	Maggie Benzimra
Treasurer	James Matthew
Secretary	Polly Hollingsworth
Membership Secretary	Jill Norris
Show Secretary	Jo Huffener
Committee	Ruth Vivian, Penny Tree, Mary Daubeney, Jenny Tyson, & Sally Lewis

JUDGING

Class A	Flowers	Fiona Jackman
Class B	Fruit	Fiona Jackman
Class C	Vegetables	Georgia Lacey
Class D	Floral Arrangements	Suzie Wood
Class E	Culinary Skills	Sarah Bound
Class F	Photography	Alistair Proctor
Class G	Craft	Sarah and Jim Bound

ENTRY FORMS

Exhibitors must use the official entry form supplied at the front of this schedule.

Young people are encouraged and welcome to enter ALL classes

Please leave your individual entry forms, (and exhibit fees if applicable) in the box outside the Lodsworth Larder by Wednesday 6th August 2025 or email entry forms to jo.huffener@gmail.com by the same date. If the completed schedule is emailed applicable exhibit fees can be paid on the day of the show.

TROPHIES

Name of trophy	Most points in section	Present holder	Not eligible this year
Silver Jubilee Plate	A - E	Peter Hill	
Crosbie Cup	A	Penny Tree	Penny Tree
Gordon Cup	C	Peter Hill	
Lady Nathan Trophy	C1	Peter Hill	
Brecknock Cup	D	Annie Jackson	
Thorp Trophy	E	Mary Daubeney	
George Baldwin Cup	F	Thomas Jackson	
RHS Banksian Medal	A & D	Peter Hill	
Charles Brooker	G	James Matthew	
Williamson Cup	B	Penny Tree Elaine Atkins	

In the event of a tie, the exhibitor with the most 'firsts' will be awarded the trophy. If the result is still a tie, the exhibitor with the most 'seconds' will win the trophy.

Trophy winners (excluding the Banksian Medal) will receive gift vouchers.

Points awarded to qualify for the cups and trophies are calculated as follows:

Class C1 (collection)	1 st - 8 points	2 nd - 6 points	3 rd - 4 points
All other classes	1 st - 4 points	2 nd - 3 points	3 rd - 2 points

Points for the Collection of Vegetables (Class C1) are awarded in accordance with 'The Horticultural Show Handbook' published by the RHS (see table on page 9).

If any cup or trophy is won by the same competitor in two consecutive years, he/she will not be eligible to win it the following year.

The Banksian Medal is awarded to the winner of the largest number of points in sections A and D Flowers and Floral Arrangements. Any competitor who has won the Banksian Medal in the last 2 years is not eligible to win this medal.

SECTION A - FLOWERS

- A1** Variety of mixed flowers, own container, more varieties gain extra marks
- A2** Variety of mixed foliage, own container, more varieties gain extra marks
- A3** Sunflower, any cultivar, 3 stems, own container
- A4** Hydrangeas, any cultivar, same type 3 stems
- A5** Hydrangeas, 'Annabelle' cultivar, 3 stems
- A6** Dahlia, any cultivar, any size 1 bloom
- A7** Dahlia, any cultivar any size, 3 blooms
- A8** Annual sweet peas, 5 stems
- A9** Zonal geranium or pelargoniums, 3 stems
- A10** Lily-type blooms, one cultivar, 3 stems, (see note Page 11)
- A11** Clematis, any cultivar, 3 flower heads, container provided.
- A12** Fuchsia, any cultivar, 5 flower heads, container provided
- A13** Any ONE flower not mentioned in schedule, 3 stems own container
- A14** Roses, hybrid tea and/or large flowered, any cultivar(s), 3 blooms
- A15** Roses, floribunda and/or cluster flowered, 1 stem
- A16** Rose, most scented, cut short. 1 bloom own container
- A17** Pot plant in bloom or fruiting, maximum pot size 30cm

SECTION B - FRUIT

- B1** Apples dessert, one cultivar, stalks on, natural bloom, 5 fruits
- B2** Apples cooking, one cultivar, stalks on, natural bloom, 5 fruits
- B3** The heaviest apple, with stalk, 1 fruit.
- B4** Berried fruits, one type, stalks on, 10 fruits
- B5** Any other fruit, (consult show secretary for numbers)

Guidance Notes - see page 10/11

Containers will be provided unless specified above

Own containers can be a vase, jug etc but NOT a jam jar or milk bottle

Plates will be provided for the display of fruit in Classes B1-B5

Display boxes will be provided for Clematis and Fuchsia flower heads A11 and A12

SECTION C - VEGETABLES

- C1 Vegetable Collection: 4 different vegetables, (numbers as classes C2 - C20)
- C2 Potatoes, one cultivar, clean, not polished, 3
- C3 Beans, dwarf French, with stalks, 9
- C4 Beans, climbing, other than runner, with stalks, 9
- C5 Beans, runner, with stalks, 9
- C6 Onions, not to exceed **250g**, 3
- C7 Onions, over **250g**, 3
- C8 Garlic, (Excluding Elephant Garlic) 3 bulbs
- C9 Cabbage, any cultivar, 1 head
- C10 Carrots, tops trimmed to approx. 75mm, 3
- C11 Beetroot, globe, tops trimmed to approx. 75mm, 3
- C12 Shallots 6
- C13 Chillies, one cultivar, with stalks, 3
- C14 Courgettes, of same cultivar, approximately 150mm in length, short stalk, 2
- C15 Cucumbers, with stalks, 2
- C16 Lettuce, one cultivar, with clean roots, 2
- C17 Tomatoes, small fruited, (less than 35mm), one cultivar, 7
- C18 Tomatoes, medium (approximately 35- 60mm diameter), one cultivar, 5
- C19 Tomatoes, large, e.g. Beefsteak type, not less than 75cm, 3B
- C20 Any other vegetable not listed above (*Please consult the Show Secretary for numbers*)
- C21 Collection of culinary herbs, 5 kinds, fresh cut, no flowers, container provided.
- C22 Longest runner bean
- C23 Ugliest vegetable(s)

Guidance Notes - see pages 12-13

A tray 60 x 45cm is provided for collections in Class C1

Names of vegetable varieties should be displayed where possible, particularly if the variety is unusual.

SECTION D - FLORAL ARRANGEMENTS

- D1 The Miniaturist Max 20cm x 20cm x 20cm, including accessories
- D2 Lady Windermere's Fan Max width 50cm, including accessories
- D3 The Colour Purple, Max width 50cm no accessories
- D4 On Golden Pond, Max width 50cm, including accessories
- D5 Snow White, Max width 45cm no accessories

Dimensions given are for the complete arrangement, including container and accessories (where permitted). Flowers, foliage etc. need not have been grown by the exhibitor.

SECTION E - CULINARY SKILLS

- E1 White Cottage Loaf
- E2 Savoury Scones made using a 6cm straight sided cutter 6
- E3 Plain or Flavoured Meringues 5
- E4 Spiced Beetroot Cake with Vanilla Buttercream - see recipe page 8
- E5 Coffee and Walnut cake - see recipe page 9
- E6 Jar of lemon curd (max 350 gm)
- E7 Jar of fruit jelly (max 350 gm)
- E8 Jar of fruit jam (min 350 gm)
- E9 Jar of orange marmalade (min 350 gm)
- E10 Jar of chutney/pickle - minimum 2 months old - please state if spicy or sweet.
- E11 Jar of Honey from Hives within a 5-mile radius of Lodswoth
- E12 Hens eggs, from own fowl, displayed in a basket with straw, 6
- E13 Duck eggs, from own fowl, displayed in a basket with straw, 6

Guidance Notes

- E1 - E5 Display on plates provided or use own plain white plate
- E6 - E11 Labels should state contents and a full date, e.g. 5th June 2025
- E6 - should be covered with a wax disc and cellophane
- E7 - E9 use new plain twist top lid OR wax disc and cellophane not both
- E10 - must have vinegar-proof lid (not wax disc and cellophane)
- E6 - E11 should have been made within the last 12 months
- NB Jars, bottles and corks must not show any trade names, even underneath.

SECTION F - PHOTOGRAPHY

Please note that all photographs must be submitted to James Matthew, Netherfield, Vicarage Lane, Lodsworth GU28 9DF (07960 211069) by **6pm latest** on Wednesday 6th August to allow the entries to be properly displayed.

Class

- F1 How Green Was My Valley
- F2 The Sound and the Fury
- F3 The Secret Garden
- F4 A Room with a View
- F5 50 Shades of Grey (Black and White)

All photographs must have been taken within the last 2 years and not entered in any previous show. Please mark the date the photograph was taken on the back.

Only one photograph per exhibitor, per class. Not exceeding A4.

Entrants are encouraged to mount their photographs to show them to their best advantage.

SECTION G -CRAFT

Guidance and idea

A Crafted Greeting Card, Machine or Hand-made article, Toy, Embroidery, Tapestry, Crochet or Quilting.

Painting, Pottery or Sculpture, any medium, Woodwork, Metalwork or Computer-generated art.

All exhibits must have been created within the last 2 years and not entered in any previous show

Spiced Beetroot Cake with Vanilla Buttercream Recipe (Class E5)

250g cooked beetroot, finely grated

100g carrots, finely grated

40g chopped walnuts plus extra for decoration

250 g caster sugar

4 eggs, room temperature

175ml vegetable oil

250g self-raising flour, sifted

2 tsp ground Cinnamon, 1 tsp ground Ginger, 1 tsp grated Nutmeg

Buttercream 300g sifted icing sugar, 150g softened butter, 1-2 tsp vanilla essence and a splash of milk if needed.

METHOD

Preheat oven to 160C/140 fan, grease 2 x 20cm round cake tins using a little of the oil and line with baking parchment.

Press out excess liquid from beetroot until quite dry and mix with carrots and walnuts.

Whisk eggs, caster sugar and remaining oil for 5 minutes until light and fluffy. Fold in the beetroot mixture then fold in the flour and spices.

Spoon the mixture evenly into the tins and smooth level. Bake for 22-25 minutes until a skewer comes out clean when inserted into the cakes.

Leave to cool in the tins for 5-10 minutes. Turn out onto a cooling rack, peel off the paper and leave to cool completely.

To make the buttercream put the icing sugar and softened butter in a bowl and beat until smooth. Add the vanilla extract and whisk for 30 seconds. Add a splash of milk, if required, to loosen.

Spread half the buttercream on one sponge and place the other sponge on top. Ice the top of the cake with the remaining buttercream and decorate with a scattering of walnut pieces.

Coffee & Walnut Cake Recipe (Class E6)

Sponge

1 ½ tbs instant coffee mixed with 2 tbs boiling water

75g walnut halves

175g self-raising flour

1 ½ tsp. baking powder

175g softened butter

175g golden caster sugar

3 large eggs at room temperature

Syrup. 1 tbs instant espresso coffee powder, 50g Demerara sugar, 55ml boiling water

Filling and topping. 75g softened butter, 225g sifted icing sugar, 2 tsp. milk, 2 tsp. coffee essence & 10 walnuts

METHOD

Grease two 20cm sandwich tins and line the bases with parchment paper. Pre-heat the oven to 170C,/150 fan

Spread all the walnuts on a baking sheet and place in oven for 7-8 mins. Then reserve 10 for decoration and finely chop the rest. Next, sieve flour and baking powder into a large mixing bowl. Add all the other ingredient except the coffee and chopped walnuts and whisk until smooth and well combined, then fold in the coffee and chopped walnuts until you have a soft, dropping mixture. Divide equally between the two sandwich tins and bake in the centre of the oven for 30 mins.

While the cake is cooking make up the syrup and icing sugar. For the syrup - place coffee and sugar in a heat proof jug and measure the boiling water into it stirring briskly for a minute. Next, for the filling and topping, reserving the walnuts, place all the other ingredients in a bowl and whisk until blended, cover with cling film and chill until needed.

When the cakes are ready, remove from the oven, leave in their tins and prick all over with a skewer while still hot and spoon the syrup over as evenly as possible. Allow to cool completely. Turn out one half onto your serving plate then spread half the icing mixture on top then place other half on top and decorate with walnuts round the edge. N.B. REMEMBER TO CAREFULLY REMOVE THE PARCHMENT PAPER BEFORE PLATING. Best to keep chilled before using.

NOTES FOR THE GUIDANCE OF EXHIBITORS

Since the objective of the Flower & Produce Show is competition it would be pointless to give away all the tricks of the trade. What is attempted here is to make exhibitors aware of practices that can gain or lose points. Recommended reading:

The Horticultural Show Handbook (RHS)

On with the Show (WI)

The Great British Village Show (RHS/DK)

Judging of Vegetables Points are given for: (a) Condition i.e. cleanliness, freshness, tenderness and the presence or absence of coarseness and blemishes; (b) Uniformity i.e. being alike in size colour and form; (c) Size, which is meritorious only if accompanied by quality; (d) Shape and Colour.

The maximum points possible are:

	Condition	Uniformity	Size	Shape	Colour	Total
Beans, French	5	3	3	2	2	15
Beans, runner	5	4	3	4	2	18
Beetroot, globe	5	3	3	2	2	15
Cabbage	5	3	3	2	2	15
Carrots, pointed	5	4	4	3	4	20
Carrots, stump	5	4	3	3	3	18
Courgettes	4	3	2	3	2	14
Cucumber frame	5	4	3	3	3	18
Cucumber outdoor	5	3	2	2	3	15
Garlic	5	3	2	n/a	2	12
Lettuces	5	4	3	n/a	3	15
Onions	6	4	5	3	2	20
Onions less 250 gm	5	3	2	3	2	15
Peas	6	4	4	4	2	20
Peppers, Chilli	4	3	3	2	3	15
Mangetout	6	4	4	4	2	20
Potatoes	5	5	3	4	3	20
Shallots, large	6	3	3	3	3	18
Shallots, pickling	5	4	2	2	2	15
Sweetcorn	5	4	3	3	3	18
Tomatoes, ordinary	5	3	3	2	2	15
Tomatoes, cherry	3	4	3	3.		18

* Lettuces are judged on firmness and texture

When considering which vegetables to put in a COLLECTION it is advisable to choose those which gain maximum points, for example: a collection comprising beet, courgettes, marrow and shallots could only gain a maximum of 57 points even if all were perfect, but carrots, parsnips, peas and potatoes could gain 80 points leaving a larger margin for imperfections.

Presentation of Vegetables

Onions should be shown with tops trimmed and tied with raffia. Trim roots to the basal plate. **Do not over-skin.** You may use rings or collars to support onions.

Peas should be handled carefully to preserve bloom; leave a small stalk.

Runner beans should retain a small portion of the flower stem.

Tomatoes should retain the green stalk (calyx) intact on each tomato.

Root vegetables (e.g. potatoes) should be washed but no oil or similar substance is to be used to improve their appearance.

Cabbages - remove only those outer leaves which are discoloured.

Lettuce should be shown with roots wrapped in wet tissue and cling film/poly bag to help to prevent wilting during display.

Herbs are judged on freshness. **Flowers should be removed.**

Judging of Flowers

Merit is assessed by condition and uniformity. 'Good condition' is when the plant material is in the most perfect stage of its possible beauty, i.e. fresh and free from damage due to weather, pests, diseases, faulty handling or any other cause. An exhibit is 'uniform' when the items of which it consists are alike in size and form.

Exhibits are judged by their quality and not as a floral arrangement.

Be very careful to stage '**according to schedule**', for example 'one container of five dahlias' means five, not four or six! Disqualification for 'not according to schedule' (NAS) is automatic, however perfect the (incorrect) number of blooms may be! Displaying the names of varieties of flowers and fruits provides additional interest particularly if the variety is unusual.

<u>Annuals</u>	Plants grown from seed which normally complete their life cycle within 12 months
<u>Biennials</u>	Plants grown from seed and which normally complete their life cycle within 2 years
<u>Perennials</u>	Plants which live for more than two years, and which normally lose their top growth during the winter
<u>Bulbous</u>	Plants which grow from bulbs, corms, tubers or rhizomes
<u>Shrubs</u>	Plants which live for more than two years but which do not lose their top growth during the winter.

Lily-type blooms (A13) are simply flowers (not always bulbs) which have the word lily in their name. e.g. Arum Lily, African Lily, Day Lily, Guernsey Lily, Foxtail Lily, Clivia, Peruvian Lily, Plantain Lily (Hosta).

Further information and guidance can be found by visiting our website www.ldgc.org.uk

MEMBERSHIP

The members of Lodsworth & District Garden Club share an interest in gardening. They value the club for the learning experience it offers and for the opportunity to share ideas and discuss horticultural problems. If you are not already a member, please join us!

Apart from the obvious social advantages of membership, members receive:

- Free entry for all exhibits at the Annual Show

- Free or reduced entry to most events organised by the Garden Club

- 10% discount on horticultural goods (valued over £5) from Austen & Co, in Petworth and Midhurst

- 5% discount from Rotherhill Nurseries and Garden Centre, Stedham

- 5% discount from Ayling's Garden Centre, Trotton

- 5% discount from Haslemere Garden Centre, Brook

- 10% discount from Squires Garden Centre, Milford

- 10% discount from the Aldingbourne Trust Garden Centre

As the Lodsworth & District Garden Club is a registered charity, we can take advantage of reclaiming tax on annual subscriptions and/or donations.

The Committee would like to thank the many members who donate over and above the membership fee.

New members are always welcome to the Club. Please contact our Membership Secretary Jill Norris on 01798 860936 or jillandbarry.norris@gmail.com for an application form.

Annual Subscription Rates: (from 1st February each year)
£10.00 for individual membership, £15.00 for a family membership



LODSWORTH & DISTRICT GARDEN CLUB
www.ldgc.org

