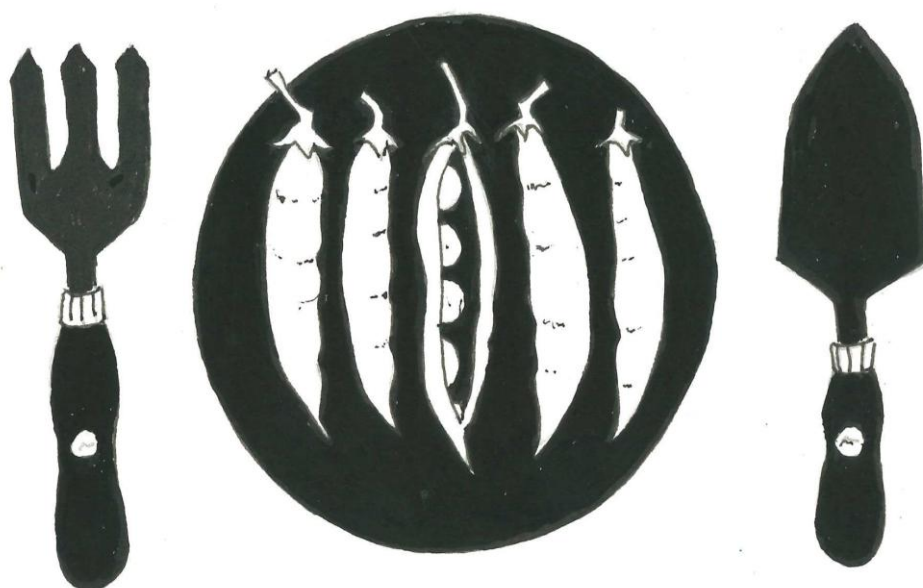


FLOWER & PRODUCE SHOW

LODSWORTH VILLAGE HALL



SUNDAY 16th AUGUST 2026
DOORS OPEN 2pm

LODSWORTH & DISTRICT GARDEN CLUB

**THE VILLAGE HALL, LODSWORTH
SUNDAY 16th AUGUST 2026**

Doors open at 2.00pm

Tea and Homemade Cakes, Raffle

Prize Giving 4.00pm

Committee

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

ENTRY

We would be delighted to get as many entries as you can in ALL classes, especially from younger children and families in the area.

Exhibitors, please use the official entry form supplied in the centre of this schedule, and leave your individual entry forms, (and exhibit fees if applicable) in the box outside the Lodsworth Larder by Wednesday 12th August 2026. Alternatively, entry forms can be emailed 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.

Timeline

Entry forms are due by Wednesday 12th August (see page 11). Next, please bring your entries along to the village hall between 9-10:45am on the day of show, 16th August.

No new admissions to the Village Hall after 10.45am and all exhibitors must leave the Hall by 11.00am to allow judging to start at 11.30am. A list of judges, and show rules are provide on page 11, and please read the guidance notes for each section. Any questions (such as numbers of fruit/veg of a particular type) please don't hesitate to contact the show secretary. The show is 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

Trophies

Name of trophy	Most points in section	Present holder	Not eligible this year
Silver Jubilee Plate	A – G	Peter Hill	Peter Hill
RHS Banksian Medal	A & D	Mary Daubeney	Peter Hill
Crosbie Cup	A	Peter Hill	
Williamson Cup	B	Mary Daubeney	
Gordon Cup	C	Peter Hill	Peter Hill
Lady Nathan Trophy	C1	Paul Phillips	
Brecknock Cup	D	Annie Jackson & Mary Daubeney	
Thorp Trophy	E	Jo Huffener	
George Baldwin Cup	F	James Tree	
Charles Brooker	G	Pauline Guppy	

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 B1 (collection) 1st - 8 points 2nd - 6 points 3rd - 4 points

All other classes 1st - 4 points 2nd - 3 points 3rd - 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 10)
- 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
- A18 Garden Club competition Geranium max 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 9-10

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 each, 3
- C7 Onions, over 250g each, 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
- C13A Chillies, one cultivar, with stalks, 3
- C13B Sweet peppers, one cultivar, with stalks, 2
- C14 Courgettes, of same cultivar, 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 75mm, 3
- 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, 1
- C23 Ugliest vegetable, 1

Guidance Notes – see pages 9-10

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 Oranges and Lemons
- D2 The Floral Dance
- D3 Salad Days
- D4 The Green, Green Grass of Home
- D5 Where have all the Flowers Gone

Dimensions Max width 50cm for the complete arrangement, including container and accessories. Flowers, foliage etc. need not have been grown by the exhibitor.

SECTION E - CULINARY SKILLS

- E1 Handmade rustic loaf, wholemeal, white or sourdough
- E2 Scones made using a 6cm straight sided cutter 6
- E3 Plain or Flavoured Meringues 5
- E4 Swiss Roll - *see recipe page 7*
- E5 Farmhouse Apple Cake - *see recipe page 8*
- E6 Jar of lemon curd
- E7 Jar of fruit jelly
- E8 Jar of fruit jam
- E9 Jar of orange marmalade
- 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 Lodsworth
- 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 2026
- 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 12th August to allow the entries to be properly displayed.

- F1 Take a Walk on the Wild Side
- F2 It's a Family Affair
- F3 Reflections
- F4 Who Let the Dogs Out?
- F5 Back to Black (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 -ARTS & CRAFT

Guidance and ideas

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.

Lodsworth & District Garden Club
Flower & Produce Show Sunday 16th August 2026

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 12th 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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Jo Huffener, Great Gulls, Lodsworth
01798 861838 or email jo.huffener@gmail.com

Swiss Roll Recipe (Class E4)

Butter for greasing

4 large eggs

125 g caster sugar, plus extra for sprinkling

125 g self-raising flour

Icing sugar for sprinkling

Jam, any type

METHOD

Lightly butter 23 x 33cm Swiss Roll Tin, line with baking parchment, then butter the parchment.

Whisk eggs and caster sugar at high speed until mixture is pale and thick enough to leave trail when lifting whisk out.

Sift flour into egg mixture and fold in gently & thoroughly.

Turn the mixture into prepared tin and tilt to spread the mixture evenly and particularly into the corners. Bake at 220 °C (200 °C fan) for 10 mins or until sponge is golden.

Invert sponge onto large piece of baking parchment liberally sprinkled with caster sugar. Peel off lining paper and trim edges of sponge with sharp knife.

Roll up the sponge and the baking parchment together, from one of the short ends. Leave to stand for 2-3 mins.

Unroll the sponge and remove baking parchment. Spread the sponge with warmed jam and roll again. Wrap tightly in baking parchment and leave to cool. Unwrap, dust with icing sugar and leave whole.

Farmhouse Apple Cake Recipe (Class E5)

450 g cooking apples
175 g self-raising flour
1 level teaspoon baking powder
175 g caster sugar
2 eggs
½ teaspoon almond essence
100 g butter, melted
Caster sugar to sprinkle over

It is best to use loose bottomed cake tin as it is often difficult to turn out. If you don't have one, line base with greaseproof paper and carefully turn out tin after allowing to cool for 15 mins, onto a flat plate. Then peel off paper, and reverse cake onto another plate.

METHOD

Heat the oven to 180 °C (160 °C fan) and line with greaseproof paper an 8 inch (20cm) loose bottomed cake tin.

Peel, core, and thinly slice the apples and put them in a bowl of water.

Mix the flour baking powder and sugar into a bowl.

Beat the eggs and almond essence together and stir them into the flour, together with the melted butter, and mix well.

Spread half this mixture into the tin.

Drain and dry the apples on kitchen paper and arrange them on the cake mixture.

Top with the rest of the mixture; this is not very easy to spread but if the apples show through it does not matter too much.

Bake the cake in the oven for 1 ¼ hours until golden and slightly shrunk for the sides of the tin. Leave to cool for 15 minutes and then turn out and remove the paper. Sift over the caster sugar.

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	5	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.

Annuals	Plants grown from seed which normally complete their life cycle within 12 months
Biennials	Plants grown from seed and which normally complete their life cycle within 2 years
Perennials	Plants which live for more than two years, and which normally lose their top growth during the winter
Bulbous	Plants which grow from bulbs, corms, tubers or rhizomes
Shrubs	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

Show 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, 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. Allotment holders from outside the area may enter produce from their Lodsworth allotment in classes B (Fruit), and C (vegetables).
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.

Judges

Class A	Flowers	Georgia Lacey
Class B	Fruit	Georgia Lacey
Class C	Vegetables	Barry Newman
Class D	Floral Arrangements	Pam Bruce
Class E	Culinary Skills	Sarah Bound
Class F	Photography	Alistair Proctor
Class G	Arts & Craft	Sarah and Jim Bound

Timeline

Entry forms due by Wednesday 12th August (see page 2). Please bring entries to village hall between 9-10:45am on day of show, 16th 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.

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.uk