



EWELL HORTICULTURAL ASSOCIATION

FOUNDED 1865

HANDBOOK 2026 and 2027

Chairman: Dave Tarrant Tel. 020 8393 0811
www.ewellhortassn.co.uk

EWELL HORTICULTURAL ASSOCIATION



AFFILIATED TO: -
ROYAL HORTICULTURAL SOCIETY
BRITISH FUCHSIA SOCIETY
SURREY HORTICULTURAL FEDERATION
NATIONAL ASSOCIATION OF FLOWER
ARRANGEMENT SOCIETIES

President

MRS. M. ANGUS

Vice-Presidents

MR. R. BELLINGHAM, MR. T. GOLDSMITH,

MR. J. RANSON, MRS. S. RANSON.

The Association is affiliated to the Royal Horticultural Society and the specialist societies listed above.

Committee meetings are held four times a year. If you have anything you wish your committee to discuss, please put it in writing to the Secretary. The Annual General Meeting is held in March each year. Notice is given on the website and in the Newsletter.

Data Protection Act

The Association holds a record of members' names and addresses on a personal computer database. Information will be used by the Registrar for administration purposes only and will not be disclosed to any other person(s) or organisation(s)

SUPPORT YOUR ASSOCIATION

**Everyone is welcome at our Horticultural Shows:
Summer Show on 13th June 2026 and 19th June 2027
Autumn Show on 19th September 2026 and 18th September 2027**

Admission is free and there are beautiful displays of flowers and floral art plus vegetables as well as cookery. There are also craft and design and photography classes at the Shows. Our refreshments, with a selection of homemade cakes, are always very popular as well as our variety of 'bring and buy' plants. We always hope to include a display by a local community group or a charity. We welcome entries and details of the classes are in our Handbook plus information as to how to enter is in our electronic Newsletters or on the website.

For information about the Association visit our website at
www.ewellhortasn.co.uk

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Exhibitors are strongly advised to read the following:

Rules of the Association

Programme of Shows

Show regulations

Rules and definitions for exhibitors

Hints for exhibitors

OFFICERS OF THE ASSOCIATION

Chairman	Dave Tarrant
Registrar	Roger Bellingham
Vice Chairman	Vacant
Treasurer	Les Smith
Secretary	Vacant
Domestic Secretary	Beryl Smith
Show Secretary	Tracey Ross (eha_showentry@btinternet.com)
Catering Officer	Dawn Simms
Publicity Officer	Monica Turnbull

COMMITTEE

Floral Art Representative	Sheila Stracy
Minutes Secretary	Lynne Mason
Committee Member	Jane Hoddy

If you wish to contact any of the above Committee, a form is available on our website:
[Ewell Horticultural Association \(EHA\) Contacts - Ewell Horticultural Society \(ewellhortassn.co.uk\)](http://ewellhortassn.co.uk)

Any alterations to the List of Officers and Committee Members will be given in the Newsletters.

RULES OF THE ASSOCIATION

1. The Association shall be called the "Ewell Horticultural Association" (EHA).
2. The object of the Association shall be the encouragement and enjoyment of horticulture.
3. Membership shall be open to individuals on payment of the appropriate annual subscription. Subscriptions are due on 1st January. However, to allow time for collection, membership shall remain valid until 31st March of the following year. New members joining in November or December shall have these months included in the following year's membership. The committee shall have the power to decide the annual fee as necessary.
4. The following Officers, all of whom shall be honorary, shall be elected annually in General Meeting: - President, Chairman, Treasurer, Secretary, Vice-Chairman, Registrar, Publicity Officer, Show Secretary, Domestic Secretary, Catering Officer.
5. The Hon. Auditor shall be elected annually in General Meeting.
6. The affairs of the Association shall be managed by a General Committee elected annually in General Meeting, consisting of the above-named officers and additionally not more than seventeen members (seven to form a quorum). The General Committee may co-opt new members and fill vacancies within this limit.
7. The General Committee shall elect from its number a "Steering Committee" when deemed necessary to consider matters of policy. This Committee to consist of a Chairman, Treasurer and Secretary and a further four members (four to form a quorum). This Committee shall submit its recommendations to the General Committee.
8. The General Committee may appoint Assistants to Officers from its members.
9. The General Committee shall meet at least quarterly.
10. The financial year of the Association shall end on 30th November of each year and the Annual General Meeting shall be held not later than the 31st March following, when the Annual Report and Statement of Accounts shall be presented. The Auditor shall report to the members on any aspect of the accounts that he considers advisable.
11. A Special General Meeting may be called at any time if a written application, signed by at least twelve members, be given to the Secretary. The application must give the reason for wishing the meeting to be called and it must then be held within 21 days thereafter at which not less than fifty members shall be present to form a quorum. The Secretary shall notify all members at least seven days prior to the date of the meeting and the reason for the meeting shall be stated in the convening notice.
12. The Treasurer shall have prime responsibility for all monies and assets of the Association and shall report to the General Committee at each meeting of that Committee on any payments made or alterations to the assets and liabilities since the date of the last meeting.
13. All monies shall be banked in the name of the Ewell Horticultural Association.
14. The General Committee shall, at its discretion, elect a limited number of Vice-Presidents. Nominations for this position should be submitted to the Secretary in writing to be considered by a steering committee. If acceptable they will be proposed to the General Committee for election.

15. The General Committee shall have the power to deal with any matter not provided for in these rules including withdrawing membership.
16. No alterations to these Rules shall be made except at a General Meeting and then only with the consent of two thirds of the members present. Notice of amendment must be given to the Secretary in writing 14 days prior to the meeting.

PROGRAMME OF SHOWS

	2026	2027
SUMMER SHOW	13 th June	19 th June
AUTUMN SHOW	19 th September	18 th September

St Paul's Church Howell Hill
(Rights of Admission Reserved)

All Shows open to Exhibitors and Public at 2.00 p.m.

Entrance to the Shows is free.

Presentation of prizes from 3.45 p.m.

STAGING

Exhibitors may stage exhibits from 8.00 a.m. until 11.00 a.m.
(See Show Regulations)

ENTRANCE FEES

General Horticultural and Domestic Classes	20p per entry
Artistic Classes	20p per entry
Children's Classes	Free

Late entries will only be accepted up to 10.30 a.m. on Saturday at 50p entry fee.
Written entries must state name of exhibitor, show and classes to be entered.

Prizes 1st £1 2nd 60p 3rd 40p

SHOW REGULATIONS

1. Members may only exhibit the produce of their own gardens and allotments unless otherwise stated, and this must have been in their possession for at least two months. They must have a current membership card for each exhibitor except children under 13 (Junior classes only). See also Rule 5.
2. The Shows are restricted to members not employing any professional help, except a jobbing gardener for no more than two days on average per week, and not growing produce for sale. The sale by an amateur of an accidental surplus must be distinguished from *growing* with intent to sell.
3. All entries for exhibition must be lodged before 9.30 p.m. on the Thursday preceding the Show. Entries can be sent by email or telephoned to the person appointed for each show (see Newsletter). Please make sure you list all the Classes in the email or have the full list available if entering by phone.
4. All flower classes must be staged in vases provided by the Association for that particular class, unless otherwise stated in the schedule.
5. Only one exhibit may be shown from any one household in any one class except Craft & Design, Photographic, Domestic, Floral Art, Junior Classes and the Nominated Class, where one exhibit per person is permitted.
6. Exhibits must be placed in the show before expiry of the staging time indicated, and must remain there, together with class entry cards, until completion of prize-giving, when they must be removed. Exhibits not removed will be disposed of.
7. No exhibitor will be permitted to remain in the showroom after 11 a.m., except members of the Committee or others on official duties. Any person infringing this rule will be disqualified from competition.
8. Should any person be detected in trying to deceive the judges in any way connected with produce exhibited, the prizes will be withheld, and the offender will not be permitted to exhibit at ensuing shows.
9. The Judges' decisions as to the respective merits of the exhibits shall be final.
10. The Judges will be at liberty to withhold prizes for any produce they consider unfit for table or ineligible for exhibition, and to vary prizes according to quality of exhibits. In cases of extraordinary merit, they may award extra prizes.
11. Protests against an irregularity concerning an exhibit must be lodged, in writing, to the Secretary before 3.30 p.m. on the day of the Show, together with a fee of £1 which will be returned if the protest is upheld. The Committee's decision will be final.
12. All prize-winners must, if required, produce proof of membership prior to distribution of prizes.
13. All exhibits, personal property, etc., will be at the risk of the exhibitor, and the Association will not be liable for any loss or damage, or for any personal injury due to any cause whatsoever.

RULES AND DEFINITIONS FOR EXHIBITORS

VEGETABLES. National Vegetable Society Points apply and must be used for any other vegetables. Unless otherwise stated in this schedule, an entry of vegetables must consist of the following items: -

Kind	No. per dish	Maximum points per dish
Artichokes, globe	2	15
Artichokes, Jerusalem and Chinese	6	10
Asparagus	6	15
Aubergines	3	18
Beans, Broad and Long Pod	6	15
Beans, Runner	9	18
Beans, French	9	15
Beetroot, globe and cylindrical	3	15
Beetroot, long	3	20
Brussels Sprouts	12	15
Broccoli/Calabrese	2	15
Broccoli, sprouting (shoots)	12	15
Cabbage, green , red and Savoy	2	15
Carrots	5	20
Cauliflowers	2	20
Celeriac	3	15
Celery	2	20 (self-blanching or green 18)
Chillies, hot	5	15
Courgettes	3	10
Cucumbers	2	18
Endive	2	15
Garlic	5	12
Kale	2	12
Kohl Rabi	3	12
Leeks	3	20
Lettuce	2	15
Marrows and squash	2	15
Onions, 250gm or under	5	15
Onions, over 250gm	3	20
Onions, green salad	12	10
Parsnips	3	20
Peas	9	20
Pea - asparagus, mange tout and petit pois	9	15
Peppers, sweet	3	15
Potatoes	5	20
Pumpkins	1	10
Radishes	12	10
Rhubarb	3	15
Salsify	2	15
Seakale, (heads)	3	15
Shallots, Exhibition	12	18
Shallots, pickling, not exceeding 30mm dia.	12	16
Swedes	2	15
Sweet Corn	2	15
Tomatoes, medium	5	20
Tomatoes, beefsteak	3	15
Tomatoes, cherry, optimum size 25mm dia.	10	12
Turnips	3	15
Number of any other vegetable at exhibitor's discretion.		

HINTS FOR EXHIBITORS

VEGETABLES

Hints for vegetable quality and dressing

Beans	Young grown, stalks attached, equal size and straight.
Beetroot (globe)	Even tennis ball size, single taproot. Avoid damage and bleeding, tops trimmed to 8cm.
Brussels Sprouts	Firm, fresh, tight buttons of good colour and unblemished.
Cabbage	Firm heart, approx. 8cm stem, foliage clean.
Carrots	Straight, shallow eyes, blemish-free, foliage trimmed to 8cm.
Celery	Roots trimmed, foliage on, stems not split.
Courgettes	Young, tender, of good shape and colour, uniform, approx. 5cm in length
Leeks	With roots and top leaves.
Lettuce	With roots.
Marrows	Even size, less than 40cm in length.
Onions	Clear skin, small neck and solid, roots trimmed, tops tied with raffia or similar.
Parsnips	Straight, shallow eyes, blemish free, foliage trimmed to 8cm.
Peas	Fresh, well-filled, good bloom and colour, uniform, stalks attached.
Potatoes	Shape, even size, shallow eye, unblemished, optimum weight 170g.
Shallots	Unbroken skin, roots trimmed and tops tied.
Tomatoes	Shape, even size, stalk up to first knuckle, cherry tomatoes optimum size 3cm.

Collections of vegetables: The number of each vegetable exhibited in a collection to be as listed on a previous page. The maximum points that can be awarded for each type of vegetable in a collection are as listed under Rules and Definitions for Exhibitors.

Unless otherwise stated, all entries must be of a size suitable for culinary purposes.

The words 'kind' or 'variety' used in the handbook imply the following meanings: - peas, cabbages and beans are distinct kinds of vegetables. 'Pilot', 'Greyhound' and 'Prize-winner' are distinct varieties of a kind. You are requested to name your exhibits whenever possible.

Presentation: Extra points are awarded for neatness and effect. Collections may be garnished with parsley only. Individual vegetable exhibits may not be garnished. All vegetables to be shown on paper plates provided by the E.H.A unless stated.

FRUIT.

UNLESS OTHERWISE STATED IN THE SCHEDULES THE NUMBER OF FRUIT IN AN ENTRY MUST BE AS STATED HERE: -

<u>Type</u>	<u>Number</u>	<u>Type</u>	<u>Number</u>
Apples	3	Melon	1
Apricots	4	Nectarines	4
Blackberries	12	Peaches	4
Currants	up to 100gm with strigs	Pears	3
Figs	5	Plums	9
Gooseberries	12	Raspberries	12
Grapes (Bunch)	1	Strawberries	6
Loganberries	12	Tayberries (or similar)	12

Number of any other fruit at exhibitor's discretion. All fruit to be shown with stalks attached, on paper plates provided by the E.H.A.

FLOWER CLASSES

Generally speaking, in all floral exhibits' blooms should have form, size, brightness, good foliage and at the time of judging be in the most perfect phase of their possible beauty. Form implies abundant petals of good substance, regularly and gracefully arranged within a regular outline and having a well- formed centre. Size implies that the bloom is a full representative specimen of the variety. Brightness includes freshness, brilliancy and purity of colour.

Antirrhinums must be shown as annuals. Shrubs including roses not to be exhibited in garden flower classes.

Size of pots. The diameter of a pot or pan is the inside measurement made as near the top as possible. A pot is defined as any container in which a plant is grown.

DOMESTIC CLASSES.

Preserves should be displayed in clean jars which should be adequately sealed with either a new twist top or a wax disc and cellophane cover. The date of making should be shown in full (DD/MM/YYYY).

Chutneys and pickles should be covered with twist tops which have a non-corrosive inside coating (i.e., not bare metal), or Kilner style jars with glass lids may be used

Cookery Exhibits to be shown on own plates and either enclosed in a clear plastic bag or covered with a suitable food cover.

FLORAL ART CLASSES.

An Exhibit is composed of natural or fresh plant material, with or without accessories, contained within a space as specified in a show schedule.

For further details and definitions please refer to the National Association of Flower Arrangement Societies Competition Manual – 3rd edition 2015, in accordance with which all classes will be judged.

Staging

Space allowed: Measurements given are Width x Depth x Height. All dimensions are approximate.

Staging and background: pale grey fabric. To be viewed and judged from the front.

Exhibit must not exceed the space allowed. On the other hand, an exhibit may be penalised for being too small for the space allowed. A general guide is to keep at least 5cm within the scheduled space. Marks are awarded for good design/interpretation/presentation and not for prize blooms, although the general condition of the flowers will be taken into consideration. In all classes where prizes are given for decorative effect, the exhibit must be exhibitor's own work but can be brought from home.

ANNUAL TROPHIES AND AWARDS

Trophies for points accumulated during the year at both Shows are presented at the Autumn Show.

The **BANKSIAN MEDAL** of the Royal Horticultural Society is awarded to the competitor with the highest total of points for horticultural classes at both Shows where specified. This medal may only be awarded to any one competitor once in three years.

Winners: 2023 – Caroline Lang, 2024 – Graham Golledge, 2025 – Melissa Richardson

The following are perpetual awards to be retained by the winner for one year (unless otherwise stated):

The **RUNNER-UP CUP** for the next highest points to the Winner of the BANKSIAN Medal for Horticultural classes at both Shows where specified. (Presented by Mrs. FA. Currey). The Cup will not be awarded to any competitor who has won the Banksian Medal in the last 3 years.

The **SIR GERVAS P. GLYN BOWL** for the Competitor with the highest total points for horticultural classes at both Shows where specified. This may be awarded to the same competitor in successive years if not awarded the Banksian Medal or runner up Cup.

The **SEYMOUR SALVER** for the highest points at both Shows for pot plants other than fuchsias, and pelargoniums.

DENNIS COOPER MEMORIAL SHIELD Presented by **Ian Cooper** for the highest points in Pelargonium classes at both Shows.

The **FUCHSIA SHIELD** for the highest points in these classes at both Shows.

The **CACTI SHIELD** for the highest points in these classes at both Shows.

The **FLORAL ART AWARD** for the highest points in the Artistic Classes at both Shows.

The **FLORAL ART RUNNER-UP AWARD** for the next highest points.

The **FLORAL ART INTERMEDIATE AWARD** for the highest points in the Intermediate section of the Artistic classes at both Shows.

The **FLORAL ART NEWCOMERS AWARD** for the highest points in the Novices section of the Artistic classes at both Shows.

The **EBBISHAM CUP** for the highest points for a vase of mixed garden flowers at both Shows.

The **KAY MARRABLE CUP** for the highest points in photography at both Shows.

The **CULLERNE TROPHY** for the highest points in Craft and Design at both Shows.

The **DOMESTIC CUP** presented by Mr. Howard Browne for the highest points in the Domestic Classes (excluding Preserves classes) at both Shows.

The **DOMESTIC RUNNER-UP CUP** for next highest points (excluding Preserves classes).

The **PRESERVES CUP** for the highest points in Preserves classes at both Shows.

The **W. MAYDON JUNIOR CHALLENGE CUP** for the highest points at both Shows in the Junior classes, excluding Floral Art.

UNDER 7 TROPHY for the highest points in the under 7 classes at both Shows.

7-13 TROPHY for the highest points in the age 7-13 classes at both Shows.

Points: for Banksian Medal 1st - 6, 2nd - 4, 3rd - 3,

**Details of trophies and awards given at individual Shows are listed in the applicable schedule.
These may not be awarded should the total points be considered too small.**

SUMMER SHOW SATURDAY, 13th JUNE 2026

SUMMER SHOW SATURDAY, 19th JUNE 2027

AWARDS

ELSIE & HORACE BOURNE ROSE TROPHY for highest points in Section A (Roses).

CHARLES HARMAN CUP for the winner of class 10 full/perfect/bud rose.

SWEET PEA MEDAL for the best exhibit in Sweet Pea class(es).

FLOWER CUP (presented by Sir A.R.J Southby, R.N.) for highest points in Section B excluding pelargoniums.

FRUIT AND VEGETABLE CUP for the highest points in Section C and Section D.

PRESIDENT'S CUP Nominated class 83.

ROSETTE for the best exhibit in Section A.

ROSETTE for the best exhibit in Section B excluding pelargoniums/cacti/succulent.

ROSETTE for the best exhibit in Fruit Section C.

ROSETTE for the best exhibit in Vegetable section D.

ROSETTE for the best exhibit in Cacti/Succulents classes.

Awards for best blooms at Judges' discretion.

Classes marked * count towards the **Seymour Salver**.

Members are requested to name exhibits, which may count in close competition.

Points gained in Section A, B, C and D count towards the **Banksian Medal** and **Sir Gervas P. Glyn Bowl**

Members are requested to name exhibits, which may count in a close competition.

SECTION A ROSES

All exhibits must have foliage

Class

1. One stem. Red.
2. One stem. Yellow.
3. One stem. Pink.
4. One stem. White.
5. One stem. Any colour or bicolour not mentioned in Classes 1, 2, 3 and 4.
6. One bloom floating in own bowl. Max size 20 cm. 2 cm stalk, no leaf.
7. Three stems. One variety. One vase.
8. Three stems. One or more varieties. One vase.
9. Two vases. Three stems in each. A distinct variety in each vase.
10. Cycle of bloom, 3 stage exhibit. One vase - One Bud, One Perfect, One Full Bloom. All of one Cultivar.
11. One bloom to be judged for fragrance.
12. Bowl of roses for frontal effect. Own bowl.
13. Three stems, miniature or patio roses. One vase.

OTHER ROSES

Single Roses excluded. Ramblers and Climbers are included and must have foliage. Stems not to exceed 0.6 metre length.

14. One stem.
15. Three stems. One vase.
16. Five stems. One vase.

SECTION B FLOWERS

17. Sweet Peas. One vase, five sprays. One or more varieties.
18. Sweet Peas. One bowl, own container. For all-round effect.
19. Alliums, one vase of 3 stems. One or more varieties.
20. Summer bulbs, one vase of 3 stems, excluding Alliums. One or more varieties.
21. A Hanging Basket containing flowering and/or foliage plants. Maximum size 36cm in diameter (See page 9, Show Regulation 1).
22. Half Basket or Wall Mounted container of flowering and/or foliage plants. Maximum size 45cm by 23cm (See page 9, Show Regulation 1).
23. Dianthus (pinks), outdoor grown. One vase. Five stems. One or more varieties.
24. Gladioli. One spike.

Class

25. Penstemon. One vase of 3 stems one or more colours.
26. Delphinium. One spike.
27. Salvia. One vase of 3 stems one or more colours.
- 28.* Saint Paulia (African Violet). One pot.
29. Perennials, one kind, one or more varieties. One vase. Excluding any flower specifically mentioned elsewhere in this Show.
30. Garden flowers mixed. One vase. Counts towards the Ebbisham Cup an annual award.
31. Annuals or Biennials. One vase. One kind.
32. Pansies. Six blooms. One or more varieties, no foliage, own bowl or board.
33. Violas. Six blooms. One or more varieties, no foliage, own bowl or board.
- 34.* Pot Plant Hosta. Max pot 25 cm.
- 35.* Begonia, flowering. Max pot 25cm.

Pot plants in the following four classes may be grown as indoor or outdoor plants

- 36.* Pot Plant, foliage. Up to 15cm pot. Excluding any plant in other classes. Begonia can be entered if grown for foliage.
- 37.* Pot Plant, foliage. Up to 23cm pot. Excluding any plant in other classes. Begonia can be entered if grown for foliage.
- 38.* Pot Plant, flowering. Up to 15cm pot. Excluding any plant in other classes.
- 39.* Pot Plant, flowering. Up to 23cm pot. Excluding any plant in other classes.
- 40.* Collection of Cacti. In individual pots. Not to exceed 10. Arranged on a table space not exceeding 60 cm by 60 cm.
41. Cacti/succulent garden. Planted in a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 42.* Fuchsia. Bush, shrub or standard, not exceeding 15cm pot.
- 43.* Fuchsia. Bush, shrub or standard, 16-23cm pot.
44. Wild flowers grown in container. Up to 60 cm length or up to 30 cm pot.
45. Flowering shrubs. One vase. Three kinds, one stem or branch of each.
46. Ferns, one vase of five stems, one or more types.
47. Ornamental foliage, one vase of 5 stems, mixed.

PELARGONIUMS

- 48.* Pelargonium. Scented. One pot. Max. 21 cm.
- 49.* Pelargonium. Variegated Leaf. One pot. Max. 21 cm.
- 50.* Pelargonium. Dwarf. One pot. Max. 13cm. Max. height 22cm soil to top of foliage.
- 51.* Pelargonium. Zonal. One pot. Max. 21cm.
- 52.* Pelargonium. Regal One pot. Max. 21cm.
- 53.* Pelargonium. Ivy Leaf. One pot. Max. 21cm.

SECTION C FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. See notes on page 11.

Class

54. Gooseberries Twelve.
55. Blackcurrants/redcurrants up to 100g. To be displayed on strigs.
56. Loganberries/Tayberries/Raspberries. Twelve.
57. Strawberries. Six.
58. Any Fruit not mentioned above.

SECTION D VEGETABLES

One variety per plate unless otherwise stated. See pages 10, 11 and 12 for rules, points and numbers.

Class

59. Beans. French. Six.
60. Beetroot. Globe. Three, with 8 cm of tops.
61. Radishes. Dish of 6.
62. Carrots. Three, with 8 cm of tops.
63. Potatoes. Dish of 3. One variety.
64. Onions. Three, shown as grown, including tops and roots.
65. Peas. Nine pods.
66. Rhubarb. Three Sticks.
67. Herbs. One vase. One kind.
68. Herbs. One vase. Three kinds.
69. Collection of three vegetables. Distinct kinds. One specimen of each. (five spring onions tied in a bunch count as 1 vegetable).
70. Collection of five vegetables. Distinct kinds. One specimen of each (See page 11).
71. Runner beans 3 longest length when measured end to end.

SECTION E DOMESTIC CLASSES

See notes in Hints for Exhibitors
Suggested recipes (R) given at the back of this handbook,
otherwise choose your own favourite
Please ensure you enter for the correct year

Class

2026 Show

2027 Show

- | | | | |
|-----|----------------------------------------|-----|--------------------------|
| 72. | A Classic Victoria Sandwich (no cream) | 72. | A Courgette Loaf |
| 73. | 5 White Chocolate Snowballs (R) | 73. | 5 Pieces Apple Slice (R) |
| 74. | 5 Cinnamon & Raisin Cookies (R) | 74. | 5 Ginger Nut Biscuits |
| 75. | A Soda Bread Loaf | 75. | 5 Savoury Muffins (R) |

PRESERVES CLASSES

2026 Show

2027 Show

- | | | | |
|-----|------------------|-----|----------------------------------------------|
| 76. | Jar of Marmalade | 76. | Jar of Marmalade |
| 77. | Jar of Jam | 77. | Jar of Fruit Curd |
| 78. | Jar of Chutney | 78. | A jar of pickled vegetables excluding onions |

SECTION F JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit. Each class will be judged within the following age groups:

Up to 7 years

7+ -13 years inclusive

JUNIOR COOKERY - Please ensure you enter for the correct year.

Class

2026 Show

2027 Show

79. 5 Oat and Apricot Clusters (R)

79. 5 Blueberry Muffins (R)

JUNIOR HANDICRAFT

Please ensure you enter for the correct year.

All entries must depict a flower or foliage or a garden scene

2026 SHOW

- 80. A decorated bookmark.
- 81. A painted terracotta pot, maximum diameter 15cm.
- 82. A collage using plant petals or leaves maximum A3 size.

2027 SHOW

- 80. A painted rock.
- 81. A Birthday Card.
- 82. A drawing of a vegetable plot. Max A4 size.

SECTION G NOMINATED CLASSES

- 83. Your favourite summer flower in a vase. Can be a shrub, bulb etc.

SECTION H PHOTOGRAPHY

Maximum print size 7” x 5” and to be shown unframed/unmounted
Colour prints unless stated.

Class

	2026 Show		2027 Show
84.	Reflections on water	84.	Wildlife in the garden
85.	Insect damage	85.	Fruit Tree Blossom
86.	Patio pots and flowers	86.	Wind or rain damage
87.	Pollinators on plants	87.	Pink or Yellow flower (s)

SECTION I CRAFT & DESIGN

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such.

Class

88. A knitted or crochet article.
89. A knitted or crochet flower or fruit or vegetable.
90. A handmade celebration card showing a floral scene. Any craft medium.
91. A picture in any medium e.g., oils, water, pastels. Max. A4 size.
92. A cushion cover made using recycled materials depicting flowers or foliage or garden scene.
93. Any type of embroidery excluding cross stitch.
94. Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION J – FLORAL ART

Summer Show 2026

Class

Inspired by Nature

95. **On the Beach** - An exhibit. Space allowed: width 76cm x
Depth 67cm x height optional.
96. **Living Meadow** - An exhibit. Space allowed: width 67cm x
Depth 67cm x height optional.
97. **Summer Wreath** - An exhibit. Space allowed: width 67cm x
Depth 67cm x height optional.

Intermediate

98. **From the Garden** - An exhibit Space allowed: width 67cm x
Depth 67cm x height optional.

Novice

99. **Your Choice** - An exhibit using green and white plant material.
Space allowed: width 67cm x depth 67cm x height optional.

Summer Show 2027

95. **Flower Duet** - A two placement exhibit. Space allowed: width 76cm x
Depth 67cm x height optional.
96. **Let Colour run Riot** - An exhibit. Space allowed: width 67cm x
Depth 67cm x height optional.
97. **Roses by Design** - An exhibit. Space allowed: width 67cm x
Depth 67cm x height optional.

Intermediate

98. **Afternoon tea** - An exhibit displayed on a tea tray.
Space allowed: width 57cm x Depth 67cm x height optional.

Novice

99. **Summer Basket** - An exhibit in a basket.
Space allowed: width 57cm x depth 67cm x height optional.

Young persons up to the age of 15 may enter the novice class for each year. Age to be stated.

Staged on tabling 76cm from floor, covered and skirted in

pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

AUTUMN SHOW SATURDAY, 19th SEPTEMBER 2026

AUTUMN SHOW SATURDAY, 18th SEPTEMBER 2027

AWARDS

AUTUMN SHOW CHALLENGE CUP (presented by Mr. Hards) for the highest points in Sections A, B, C, and D (Horticultural Classes).

AUTUMN SHOW RUNNER UP CUP (presented by Mr. Tom Walls) for the next highest points in Sections A, B, C and D. (Horticultural Classes).

DAHLIA CUP (presented by Sir Arthur Glyn, Bart.) for the highest points in Section A (Dahlias).

R.W. (WALLY) WALTON CHRYSANTHEMUM CUP for the highest points in Section B (Chrysanthemum).

HORACE BOURNE MEMORIAL TROPHY for the highest points in the Pelargonium classes.

VERNON CUP winner of Class 56. Pelargonium distributed at summer show.

SECRETARY'S CUP for the winner of Class 84 Spud in a tub.

BLUE RIBBON FUCHSIA AWARD for the highest points in Classes 32 to 34.

FRUIT AND VEGETABLE CUP (presented by Mr. A. P. Baker) for the highest points in Sections D and E.

JIM FULLER CUP for the highest points in Section D (Vegetables).

TREASURER'S CUP for the highest points in Section E (Fruit)

CHAIRMAN'S CUP for class 115. Fuchsia distributed at summer show.

ROSETTE for the best Dahlia exhibit

ROSETTE for the best flower exhibit

ROSETTE for best FUCHSIA exhibit.

ROSETTE for best CACTI/SUCCULENTS exhibit.

ROSETTE for the best exhibit in section C other than cacti/succulents.

ROSETTE for the best exhibit in section D VEGETABLES.

ROSETTE for the best exhibit in section E FRUIT.

Awards for the best blooms, at Judges' discretion.

Classes marked * count towards the **Seymour Salver**.

Points gained in Sections A, B, C, D and E count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Members are requested to name exhibits, which may count in close competition.

SECTION A DAHLIAS

Class

SINGLE – FLOWERED DAHLIAS

1. One bloom. One vase.
2. Two blooms. Two Vases.

ANEMONE – FLOWERED DAHLIAS

3. Three blooms. One vase.

COLLERETTE DAHLIAS

4. Three blooms. One vase.

WATERLILY DAHLIAS

5. Three blooms. One vase.

DECORATIVE DAHLIAS

6. Three blooms. One vase.
7. Two blooms. Two Vases.

BALL DAHLIAS

8. Three blooms. One vase.

POMPON DAHLIAS

9. Three blooms. One vase.

CACTUS DAHLIAS

10. Three blooms. One vase.

SEMI CACTUS DAHLIAS

11. Three blooms. One vase.

MISCELLANEOUS DAHLIAS

12. Three blooms. One vase.

FIMBRIATED DAHLIAS

13. Three blooms. One vase.

SINGLE ORCHID OR STAR DAHLIAS

14. Three blooms. One vase.

DOUBLE ORCHID AND STELLAR DAHLIAS

15. Three blooms. One vase.

PEONY FLOWERED DAHLIAS

16. Three blooms. One vase.

SECTION B CHRYSANTHEMUMS

Class

17. One stem. Large or Medium.
18. Chrysanthemums. One vase. Three stems.
19. Spray chrysanthemums. One vase. Three stems.
20. One vase arranged for frontal effect. Quality and variety predominating.

Class

SECTION C FLOWERS

21. One flower stalk from any bulb/corm.
22. Asters, perennial. (Michaelmas Daisy). One vase. Not more than six stems.
- 23.* Agapanthus – 1 pot.
24. Garden flowers, mixed. One vase. Counts towards the Ebbisham Cup an annual award.
25. Roses, Three stems. One vase. One or more varieties.
26. Rose, One stem. Chosen for scent.
27. Roses, cluster. One vase. One spray.
28. One Sunflower head, staging optional.
29. Annuals, distinct kind. One vase.
30. Perennials, herbaceous. Five stems. Distinct kind (excluding any flower specifically mentioned elsewhere in this Show). One vase.
31. Ornamental Grasses. One vase.
- 32.* Fuchsia, Bush or Shrub. Single. One pot.
- 33.* Fuchsia, Bush or Shrub. Double or Semi Double. One pot.
- 34.* Fuchsia, Bush and/or Shrub. Two pots. Pot size not to exceed 18cm. One single and one double or semi double.
35. Fuchsia. Six single blooms, one or more varieties presented on your own board.
36. Fuchsia. Six double or semi-double blooms, one or more varieties presented on your own board.
- 37.* Begonia, flowering. Max pot 25cm.
- 38.* Pot Plant, flowering Up to 23cm pot. Excluding any plant in any other classes.
- 39.* Pot Plant, foliage Up to 23cm pot. Excluding any plant in any other classes.
Begonia can be entered if grown for foliage effect.
- 40.* Succulent other than Cactus. One any variety. One pot.
- 41.* Cactus. One, any variety. One pot.

Class

42. Cactus/Succulent Garden. Planted in a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 43.* Collection of Cacti. In individual pots. Not to exceed 10. Arranged on a table space not exceeding 60 cm by 60 cm.
- 44.* Collection of Succulents. In individual pots. Not to exceed 10. Arranged on a table space not exceeding 60 cm by 60 cm.
45. Flowers, Fruit and Vegetables arranged in a trug or basket. Please refer to Show Regulations 1 and 2. All contents must be grown by entrant. Mixed cultivars allowed.
46. Salvia, one vase, three stems one or more varieties.
47. Flowering Shrub, one kind, one vase, three stems or branches, excluding any mentioned above.
48. Three stems Hylotelephium (sedum commonly known as ice plant) in a vase.
49. Your favourite autumn flowering plant one stem in a vase.

Pelargoniums

- 50.* Pelargonium. Scented. One pot. Max. 21 cm.
- 51.* Pelargonium. Variegated Leaf. One pot. Max. 21 cm.
- 52.* Pelargonium. Dwarf. One pot, max. 13cm, max. height 22cm soil to top of foliage.
- 53.* Pelargonium. Zonal. One pot. Max.21cm.
- 54.* Pelargonium. Regal. One pot. Max. 21cm.
- 55.* Pelargonium. Ivy Leaf. One pot. Max. 21cm.
- 56.* Special Pelargonium class for the Vernon Cup, grown from plants purchased from the Association at the Summer Show (See Newsletter for details). Use your own Pot for display, up to a maximum of 21 cm.

SECTION D VEGETABLES

One variety per class unless otherwise stated. Refer to rules, points and numbers.

Class

57. Beans. French. Nine.
58. Beans. Runner. Nine.
59. Beetroot. Three. One variety. With 8cm of tops.
60. Cucumber. Two.
61. Carrots. Three. One variety with 8cm of tops.
62. Courgettes. Three.
63. Garlic. Three bulbs.
64. Onions. Five. Bulbs 250g or under.
65. Onions. Three. Bulbs over 250g.
66. A Chilli Plant in a Pot. (Max pot size - 25cm).
67. Chillies. Five one or more varieties.
68. Potatoes. White. Five.
69. Potatoes. Coloured. Five.
70. Potatoes. Dish Of seven. Both white and coloured to be represented.
71. Shallots. Ten.
72. Squash. Two.
73. Tomatoes, medium. Five.
74. Tomatoes, beefsteak. Three.
75. Tomatoes, cherry. Ten.
76. A truss of tomatoes including ripe fruit.
77. Six tomatoes, selection of coloured tomatoes any variety.
78. Collection of vegetables. Three distinct kinds, one specimen of each.
79. Collection of vegetables. Five distinct kinds, one specimen of each.
80. Herbs. One vase. One kind.
81. Herbs. One vase. Three kinds.
82. A Trug or Basket of vegetables, maximum size 25cm x 30cm, minimum of 3 different varieties.
83. Mishap class any vegetable or fruit that has not conformed to shape.
84. Spud in a tub. Potato will be available to purchase at the Summer Show. A trophy will be awarded for this class.

SECTION E FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. Refer to rules, points and numbers

Class

85. Apples, Cooking. Three.
86. Apples, Dessert. Three.
87. Blackberries, Cultivated. Twelve.
88. Pears. Three.
89. Plums. Nine.
90. Raspberries. Twelve.
91. Fruit. Two kinds. Three of each. Each kind to be the same variety.
92. Any fruit not mentioned in classes above.

SECTION F DOMESTIC CLASSES

See notes in Hints for Exhibitors
Suggested recipes (R) given at the back of this handbook,
otherwise choose your own favourite
Please ensure you enter for the correct year

Class

2026 SHOW

2027 SHOW

- | | | | |
|-----|-----------------------------|-----|------------------------------|
| 93. | A Carrot Cake Loaf (R) | 93. | A Boiled Fruit Cake |
| 94. | 5 Chocolate Brownies | 94. | 5 St Clements Muffins (R) |
| 95. | 5 Pieces Anzac Slice (R) | 95. | 5 Chocolate Chip Cookies (R) |
| 96. | 3 Fruit Chutney Scrolls (R) | 96. | 3 Oatcakes (R) |

PRESERVES CLASSES

2026 SHOW

2027 SHOW

- | | | | |
|-----|-----------------------|-----|-----------------------------------|
| 97. | Jar of Marmalade | 97. | Jar of Jam |
| 98. | Jar of Jam | 98. | Jar of Chutney |
| 99. | Jar of Pickled Onions | 99. | Any other preserve of your choice |

SECTION G JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Please ensure you enter for the correct year.

Each class will be judged within the following age groups:

Up to 7 years

7+ -13 years inclusive

Recipes (R) given at the back of this handbook.

Class

2026 SHOW

100. 5 Chocolate Raisin Slice (R)

2027 SHOW

100. 5 Pinwheel Pizzas (R)

JUNIOR HANDICRAFT/HORTICULTURAL please ensure you enter for the correct year.

2026 SHOW

101. Picture of five vegetables (max size A4) in any medium.

102. Fuchsia in a pot (supplied at Summer Show).

103. Pelargonium in a pot (supplied at Summer Show).

2027 SHOW

101. Picture of a tree using leaves and bark (max size A4).

102. Fuchsia in a pot (supplied at Summer Show).

103. Pelargonium in a pot (supplied at Summer Show).

SECTION I CRAFT & DESIGN

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such.

Class

- 104. A knitted or crochet article.
- 105. A knitted or crochet flower or fruit or vegetable.
- 106. A Christmas tree decoration using any craft medium.
- 107. A picture in any medium e.g., oils, water, pastels. Max. A4 size.
- 108. A tote bag using recycled materials depicting flowers/foilage or garden scene.
- 109. Any type of embroidery excluding cross stitch.
- 110. Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION J PHOTOGRAPHY

Maximum Print size 7" x 5" and to be shown unframed/unmounted
Colour prints unless stated

Class

2026 SHOW

2027 SHOW

- | | | | |
|------|----------------------------|------|-----------------------|
| 111. | Vegetables from the plot | 111. | A dead or fallen tree |
| 112. | Dahlia flower (s) | 112. | Rambling Rose |
| 113. | Autumn foliage and berries | 113. | Floral favourites |
| 114. | Colourful Bloom (s) | 114. | Apples and/or pears |

SECTION K NOMINATED CLASS

Class

- 115. A plug plant Fuchsia will be available to purchase at the Summer Show. A Trophy will be awarded for this section.

SECTION L FLORAL ART CLASSES (2026)

Autumn Show 2026

Class

116. **Recycle and reuse** – An exhibit incorporating tin cans Space allowed: width 76cm x Depth 67cm x height optional.
117. **Seasonal Design** - An exhibit using dried flowers. Space allowed: width 67cm x Depth 67cm x height optional.
118. **Kneeler** - An exhibit. Space allowed: width 67cm x Depth 67cm x height optional.

Intermediate

119. **Autumn Joy** - An exhibit. Space allowed: width 67cm x Depth 67cm x height optional.

Novice

120. **Mix and Match** - An exhibit incorporating jars. Space allowed: width 67cm x Depth 67cm x height optional.

SECTION L FLORAL ART CLASSES (2027)

Autumn Show 2027

116. **September Splendour** - An exhibit: Space allowed: width 76cm x Depth 67cm x height optional.
117. **Presentation Posy** - An exhibit: Space allowed 57cm x Depth 67cm x height optional.
118. **Canned Creations** - An exhibit: Space allowed width 67cm x Depth 67cm x height optional.

Intermediate

119. **Come Dine with me** - A table arrangement: Space allowed: width 57cm x Depth 67cm height optional.

Novice

120. **Autumn Colours** - A exhibit: Space allowed: width 57cm x Depth 67cm x height optional.

Young persons up to the age of 15 may enter the novice class. Age to be stated

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.
Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

RECIPES 2026 and 2027

Note all recipes can be made gluten free and /or with dairy free alternatives.

All recipes are **suggestions**. You may use your own choice of recipe, as long as it fits the title given. Ready- made parchment tin liners are acceptable. Exhibits must be displayed in a clear plastic bag or food cover.

White Chocolate Snowballs

Makes approximately 16

Ingredients

200g	white chocolate chips or chunks	90g	Madeira cake or similar plain cake,
25g	hard butter, diced		crumbled
90g	desiccated coconut (unsweetened)		Icing sugar for dusting

Method

Place the chocolate and butter in a heatproof bowl and set over simmering water to melt, stirring frequently. Remove from the heat and allow to rest for a few minutes. Meanwhile, set aside on a plate 50g of the coconut and add the rest, along with the crumbled cake, to the melted chocolate. Mix well to form a chunky paste.

Take spoonfuls of the mixture and roll into balls about 2.5cm (1”) in diameter, and immediately roll in the reserved coconut. Place the balls on greaseproof paper to set. (shaping and rolling needs to be done as soon as you’ve made the mixture as it sets very quickly).

To serve, dust the snowballs with plenty of icing sugar.

Cinnamon and Raisin Cookies

Makes 20-24

Ingredients

75ml	vegetable oil	100g	chopped raisins
55g	caster sugar	175g	self-raising flour
100g	soft brown sugar	2 tsp	ground cinnamon
1	medium egg	½ tsp	bicarbonate of soda
1tsp	vanilla extract		

Method

Beat all the ingredients together well. Place teaspoonfuls on a lined baking tray spaced apart, and bake at 190°C (fan) for 8-10 minutes.

Cool on a wire tray

Carrot Cake Loaf

Ingredients

200g self-raising flour	1½tsp ground ginger
240g soft light brown sugar	200ml vegetable oil
1½ tsp baking powder	200g carrots, finely grated
50g chopped mixed nuts (optional)	3 medium eggs
2 tsp ground cinnamon	1 tsp vanilla extract

Method

Heat oven to 180°C (160°C fan).

Measure the dry ingredients into a large mixing bowl. Mix the oil, eggs and vanilla extract together in another bowl or jug. Add to dry ingredients with carrots and mix well.

Pour into a lined 900g (2lb) loaf tin and bake for 50 minutes to 1 hour.

Allow to cool in the tin before turning out.

Topping

Ingredients

50g (hard)butter, softened	50g icing sugar
2 tsp orange juice(optional)	100g full fat cream cheese

Method

Beat the butter to a soft and even constituency. Add the orange juice, if using, then the icing sugar. Cream until you have a smooth buttercream constituency. Add the cream cheese and work it in – don't beat, just mix gently with a wooden spoon. If the mixture is too soft refrigerate for 10 minutes until spreadable – it should not run off the cake.

Decorate with a sprinkle of chopped nuts or orange zest.

Fruit Chutney Savoury Scrolls

Ingredients

NB a cup measure is 250ml

500g	Greek yogurt
2 ½ cups	self-raising flour
1 cup	fruity chutney
1 cup	grated cheese

Method

Mix yogurt and flour together to form a dough. If the dough is too wet add more flour.

Roll the dough out to form a large rectangle about 5mm thick. Spread with the chutney and sprinkle over the cheese.

Roll up from the long side to form a long log. Slice into 12 pieces and place flat on a lined baking tray or trays.

Bake at 180°C for about 20 minutes, cool on wire trays

Anzac Slice

Ingredients

300g plain flour

400g soft brown sugar

190g rolled oats

75g desiccated coconut

250g butter (not spreadable)

4 tbsp golden syrup (80g)

2 tbsp water

1 tsp bicarbonate of soda

Topping

90g dark or milk chocolate chips or chunks

1 tsp vegetable oil

Method

Line a 23cm round spring-clip or 20cm square loose-based tin with baking parchment.

Preheat oven to 180°C

In a large bowl combine the flour, sugar, rolled oats and coconut, making sure they are well mixed. Make a well in the centre.

In a medium saucepan melt the butter on a low heat, add the golden syrup water and whisk until thoroughly blended. Remove from heat. Add the bicarbonate of soda and stir to dissolve.

Pour the butter mixture into the dry ingredients and mix well with a strong spoon to combine. Scrape into the prepared tin and press down evenly with the back of a spoon until level and well packed.

Bake in the middle of the preheated oven for 20-25 minutes until golden brown and still a little soft, it will firm up on standing. Remove from the oven and allow to cool for 15-20 minutes. Remove from the tin

Melt the chocolate with the oil in the microwave 20-30 seconds at a time, stirring each time until completely melted. Transfer to a polythene bag, snip off a tiny corner, and drizzle over the cooled slice. Cut into wedges or squares.

Courgette Loaf

Ingredients

300g courgettes, grated

225g caster sugar

1 large egg

2 tbsp milk

175ml vegetable oil

zest of half a lemon

300g plain flour

$\frac{3}{4}$ tsp bicarbonate of soda

Generous $\frac{1}{4}$ tsp baking powder

2 tsp ground cinnamon

Demerara sugar to sprinkle

Method

Preheat the oven to 160°C. Line a 900g loaf tin with baking parchment or liner.

Sift the dry ingredients together in a large bowl. In a second bowl beat all the ingredients in the left hand column together. Add this mixture to the dry ingredients and whisk at a slow speed. Transfer to the prepared tin and level the top. Bake for 55-60 minutes, until a fine skewer comes out clean. Sprinkle with the demerara sugar whilst still hot.

Apple Slice

Ingredients

NB a cup measure is 250ml

125g soft butter

1 cup sugar

2 medium eggs

1 tsp vanilla extract

½ cup milk

1¼ cups plain flour

1½ tsps baking powder

3 apples, cored, peeled and sliced

Topping

¼ cup brown sugar

1 tsp ground cinnamon

Method

Prepare a shallow 30 x 20cm shallow tin. Heat oven to 180°C

Place the butter, sugar, eggs, vanilla, milk, flour and baking powder in a mixing bowl and beat on a low speed to combine. Increase speed to medium and beat for 3 minutes. Pour into prepared tin and level top. Press apple slices on top of mixture in neat rows. Sprinkle the combined topping ingredients over the apples.

Bake for 25-30 minutes.

Savoury Muffins

Ingredients

400g (approx.) grated vegetables (carrots, courgettes, parsnips, squash etc)

125g grated cheddar cheese

125ml milk

65ml plain Greek yogurt

65 ml olive oil

2 medium eggs

125g plain flour

125g wholemeal flour

3 tsps baking powder

Method

Preheat oven to 200°C, grease or line a 12hole muffin tin

Place vegetables on a clean tea towel and squeeze out as much liquid as possible. Place the vegetables in a large bowl and add the cheese, milk, yogurt, oil and eggs. Stir together.

With a balloon whisk mix together the flours and baking powder and fold this gently into the wet mixture until just combined.

Divide the mixture equally between the muffin cases and bake for 20-25 minutes.

Boiled Fruit Cake

Ingredients

125g butter	250ml water
450g mixed cake fruit	2 eggs, beaten
180g soft brown sugar	150g plain flour
1 tsp mixed spice	150g self raising flour
1 tsp ground cinnamon	1 tsp bicarbonate of soda
1 tsp ground ginger	

Method

Prepare a 8" round cake tin, preferably loose based. Heat oven to 170°C.

In a large saucepan bring the butter, fruit, sugar, spices and water slowly to boil, stirring.

With a balloon whisk mix the flours and bicarbonate of soda together in a large bowl. To this add about 2/3 of the fruit mixture and beat well. Add the rest quickly and stir in.

Pour into the prepared tin and smooth the top, making a slight well in the centre.

Bake for about an hour and test with a fine skewer. If not ready, cover the top with baking parchment to prevent burning and continue cooking for a further 5-10 minutes. Turn out onto a wire rack to cool.

St Clement's Muffins

Ingredients

1 thin –skinned orange, washed	50g butter, melted and cooled slightly
Grated rind of 1 lemon	175g self raising flour
100g caster sugar	1 level tsp baking powder
1 large egg	Icing sugar for dusting
100ml milk	

Method

Preheat oven to 200°C. Line a 12hole muffin tin with muffin cases.

Cut the whole orange into chunks and remove pips. Pulse the orange in a food processor or blender until finely chopped but not pureed.

Put all the remaining ingredients into a mixing bowl and stir quickly until just mixed.

Gently stir in the chopped orange.

Spoon the mixture into the prepared cases, filling them almost to the top

Bake for about 20-25 minutes until well risen, golden and firm to the touch.

Lift out of the tin and leave the muffins to cool on a wire rack.

Dust with icing sugar to serve.

Oatcakes

Ingredients

15g butter

½ tsp salt

150g porridge oats

Plain flour, for rolling

Method

Preheat the oven to 180°C (fan 160°C).

Measure out 125ml boiling water. Add the butter and salt to this and stir until the butter is melted. Pulse the oats in a food processor a couple of times to crush a little finer. Tip into a bowl. Pour the hot water/butter over the oats and stir to combine. Leave a few minutes to soak up the water and swell.

Lightly dust your work surface with flour. Tip the dough out and roll out until 5mm thick. With a 5cm plain biscuit cutter cut out about 20 circles, re-rolling the scraps if needed.

Bake for about 15 mins until just crisp. Cool on a wire rack.

Enjoy with cheese and chutney.

JUNIOR RECIPES 2026 and 2027

Oat and Apricot Clusters

Ingredients Makes 12

50g butter or margarine, (not spreadable)	1 tbsp banana chips
50g clear honey	1 tbsp desiccated coconut
50g medium rolled oats	50-75g cornflakes or other cereal
50g chopped ready-to-eat dried apricots	

Method

Place the butter or margarine and honey in a small saucepan and warm over a low heat stirring until the butter has just melted.

Remove the pan from the heat and add all the other ingredients. Stir well until combined.

Spoon into 12 paper cake cases, piling it up roughly. Place on a baking tray and chill in the refrigerator until set.

Chocolate Raisin Slice

Ingredients

200g plain biscuits, e.g. Rich Tea	2 tbsp cocoa
125g butter	50g raisins or sultanas
4 tbsp golden syrup	200g milk chocolate

Method

Line a shallow 20 x 20cm square tin(approx.) with baking parchment, making sure to leave some paper hanging over the edge to help you remove the slice from the tin once it has set.

Crush the biscuits into small pieces and set aside until needed.

Put the butter and golden syrup into a large saucepan and heat over a medium heat for about 3 minutes, stirring until melted and combined.

Remove from the heat, add the cocoa and raisins and stir to combine. Add the crushed biscuits and stir in gently until combined, then pour the mixture into the prepared tin.

press down with the back of a spoon and smooth the top. Put in the fridge to firm up.

Break up the milk chocolate and place in a microwave-safe bowl and heat in 30 second bursts, stirring between, until just melted. Pour over the cooled slice and place back in the fridge for 2 hours to set.

Carefully lift the slice out of the tin and cut into 16 – 20 pieces. They will keep in a covered container in the fridge for about a week.

Blueberry Muffins

Ingredients

110g butter	110g plain flour
65g caster sugar	1½ tsp baking powder
2 medium eggs, beaten	100g blueberries

Method

Line a 12hole muffin tin with paper cases.

Cream together the butter and sugar in a large mixing bowl until pale and fluffy. Slowly add the beaten eggs, whisking constantly until fully incorporated. (adding a teaspoonful of the flour can help.)

Sift in the flour and baking powder and mix well. Carefully fold in the blueberries.

Cover and chill for at least 1 hour.

When ready to bake heat the oven to 190°C (170°Cfan). Spoon the mixture evenly into the muffin cases and bake for 18 – 22 minutes until risen and golden. Allow to cool a little before removing from the tin and placing on a wire rack

Pizza Pinwheels

Ingredients

NB a cup measure is 250ml

1 sheet puff pastry, thawed if frozen	Red pepper flakes – optional
150g grated cheese (mozzarella to be authentic)	Optional toppings – sliced olives, basil, chopped peppers

¼ to 1/3 cup pizza or pasta sauce of your choice

Method

Preheat the oven to 200°C. Line a large baking tray with baking parchment.

Carefully unroll the pastry onto a sheet of parchment. Roll out with a rolling pin to thin it out slightly.

Spread the sauce over the dough, sprinkle on the pepper flakes if using. Sprinkle the cheese evenly and add any toppings you like.

Make sure you have the pastry orientated with a long side close to you, then starting with this edge lift up the parchment to help you roll the pastry into a long log.

Using a sharp knife cut the roll into about 12 slices. Place them cut side up onto the prepared tray leaving 1cm between them.

Bake for 25-30minutes until the tops are golden brown. Allow to cool on the tray for about 20 minutes before transferring to a wire rack.

