

SCHEDULE FOR

The Horningsea Annual Show

(Inaugurated 1956)

SATURDAY 12th JULY 2025

THE VILLAGE HALL – HORNINGSEA

Entries: by **midnight Wednesday 9th July**
NO LATE ENTRIES PLEASE!
to Sue Roberts, East View, High Street (next to The Priory)

Extra entry forms and schedules:

www.horningsea.net/horningsea-horticultural-show



Agenda: Friday 11th July

7 – 8 pm	Hall open for exhibitors
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Saturday 12th July

8:30 am	Hall open for exhibitors
10:30 am	Doors close for judging
2:30 pm	Doors open for viewing
3:30 pm	Prize giving, auction and raffle

The committee wish to thank Scotsdales and Spectacular Opticians for their sponsorship and support of the show.

HORNINGSEA SHOW CUPS & TROPHIES

The Edward Maunder Cup

The highest points in the children's classes.

Julia Gallagher Trophy

Best exhibit in children's classes.

The Basil Meekins Trophy

Best exhibit in the root vegetable classes

Russell Allgood Memorial Trophy

The best vegetable in the show.

The Gerald Buttress Tankard

Best soft fruit in show.

The Molly Marshall Silver Vase

For the best miniature or buttonhole.

The Edie Wilson Memorial Salver

Best flower arrangement in show.

The Albert Frost Memorial Cup

The most outstanding exhibit in the flower, fruit and vegetable classes.

The Ken Badcock Cup

The best chutney in show.

The Phyllis Bell Memorial Tankard

Best exhibit in Preserves classes.

The Marilyn Dew Egg Cup

The best egg exhibit.

The Nick Ody Cup

The best exhibit in baking section.

The Wine Cup

The best exhibit of homemade wine.

The Monica Buttress Rose Bowl

The most outstanding exhibit in 90, 91 & 92 classes.

The Paulson Salver

The most outstanding exhibit in classes 93 & 95.

The Mrs Lewin Trophy

The most outstanding exhibit in class 91 and 94.

Annie Fromant Memorial Salver

For highest points in flower arrangements, sewing and toy-making.

The Mrs Armstrong Trophy

Exhibitor with the most points overall.

Cathy Clarke People's Choice Award

Best in show adult classes voted by the visitors.

Note:

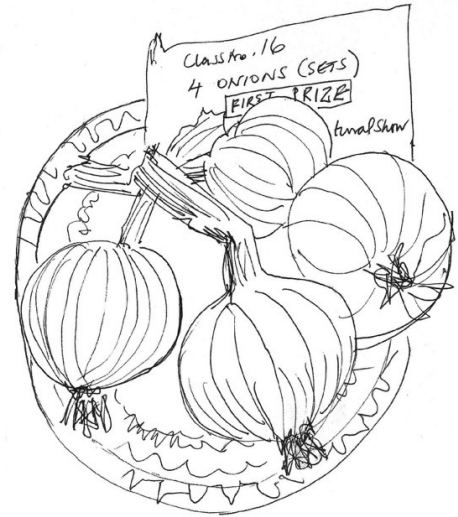
- There are no specific 'allcomers' or 'friends and family' classes this year. Anybody can enter any class.
- Trophies will be awarded to Horningsea residents only.

**THE SCHEDULE MUST BE FOLLOWED CLOSELY
FOR SIZE & NUMBERS.**

PLEASE SEE BACK PAGES FOR RULES & GUIDELINES

VEGETABLE CLASSES

1. **Legumes**
6 of one variety from the following:
broad bean, runner bean,
dwarf bean, pea pod
2. **Leaf Veg**
2 of one variety from the following:
lettuce, cabbage.
3. **Root Veg**
4 of one variety of any root veg such
as carrot, beetroot or radish
4. **Tubers**
4 of one variety of potato
5. **Fruiting Veg**
2 of one variety of any fruiting veg such as
courgettes, cucumbers, tomatoes
6. **Large Fruiting Veg**
1 marrow
7. **Bulbs**
6 of one variety of the following:
onions, shallots, salad onions, garlic
8. 2 of any vegetable not included above.
9. Medley of 6 from classes 1-8 presented in container.



FRUIT CLASSES

20. Soft Fruit

Eight of any soft fruit arranged on a plate such as eight strings of red or black currants, eight raspberries, strawberries or gooseberries

21. Four sticks of rhubarb

22. Longest stick of rhubarb

FLOWER CLASSES

30. 5 stems of any flower, any variety but all the same colour.

31. 5 spikes of sweet peas.

32. 1 single rose.

33. 3 stems of roses.

34. 3 flower heads floating in bowl (bowl not exceeding 20cm).

35. Pot plant in flower (one variety).

36. Pot foliage plant (one variety).

37. Cactus or succulent (one variety).

38. 5 sprigs of culinary herbs (each of a different variety).

39. Any plant propagated by exhibitor in last 2 years (eg cutting, seed, tuber).

40. Sweetest smelling flower.



FLOWER ARRANGEMENTS

- 50. A miniature floral arrangement with fresh flowers. (Max. 4"x 4").
- 51. Floral arrangement theme: *Summertime*. Accessories allowed. (Max. 24"x 24").
- 52. Buttonhole spray.
- 53. A foliage arrangement using only fresh foliage. (Max. 18"x 18").

DOMESTIC CLASSES

- 60. A jar of jam (soft fruit with or without stones).
- 61. A jar of jelly.
- 62. A jar of marmalade.
- 63. A jar of lemon curd.
- 64. A jar of pickles.
- 65. A jar of chutney.
- 66. 3 hen's eggs.
- 67. A savoury flan or quiche.
- 68. A loaf of bread.
- 69. 5 savoury scones, oven baked.
- 70. Victoria sandwich. (See recipe page)
- 71. 5 home-made biscuits or cookies.
- 72. My favourite cake.
- 73. Gluten free baked item

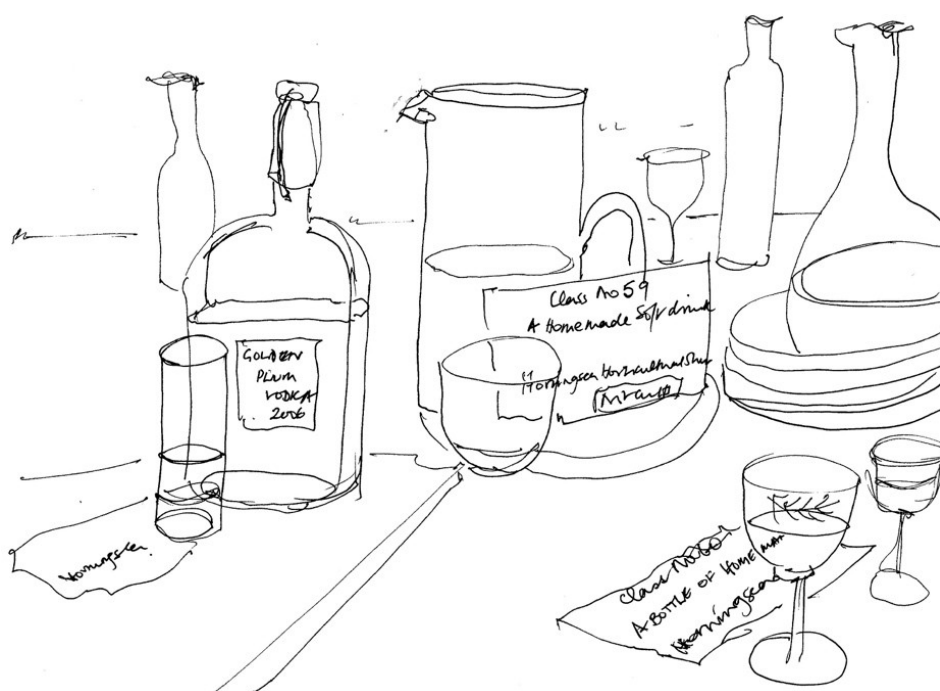


DRINKS

- 80. A homemade soft drink in a jug, with glass.
- 81. A bottle of home-made wine - red or white.
- 82. A bottle of home-made alcoholic drink. e.g. beer, sloe gin, cider.

ARTS and CRAFTS

- 90. Knitting or crochet item, any yarn, supply yarn wrapper or sample.
- 91. Toy making.
- 92. Hand or machine sewn article.
- 93. Painting, drawing or collage (Max. 4 per exhibitor).
- 94. Pottery, jewellery, woodwork, sculpture, glass etc.
- 95. A mounted photograph taken by the exhibitor – “Summertime”,
your interpretation.
(Max. size 5"x 7", no more than 3 per exhibitor).



CHILDRENS CLASSES

4 YEARS & UNDER

- 100. Small jar of garden flowers
- 101. Original painting, drawing or collage.
- 102. Playdough or similar model with title.
- 103. A plant or plants you have grown from seed this year

5 - 8 YEARS

- 110. Small jar of garden flowers.
- 111. A piece of edible jewellery.
- 112. Original painting, drawing or collage.
- 113. Handwriting. Only the writing is judged and not the decoration.
- 114. A plant or plants you have grown from seed this year.
- 115. A 'cress head'. (see instructions page)

9 – 12 YEARS

- 120. 4 home baked biscuits.
- 121. A 3D piece in any media
- 122. Original painting, drawing or collage.
- 123. Handwriting. Only the writing is judged, not the page decoration.
- 124. A plant or plants you have grown from seed this year.
- 125. An imaginative design on A4 paper for a bug hotel

Classes 113 & 123 - Handwriting

Summer, summer, almost here.
Let's give summer a big fat cheer!
Of this fact, I'm surely clear.
Summer is the best time of year.

By Tim Mzinski

TEENAGE CLASSES (13 TO 18 YEARS)

- 130. 4 home baked cupcakes.
- 131. An artwork in any media
(e.g. painting, drawing, digital, sculpture etc).
- 132. A photo taken by exhibitor theme: *Summertime*, your interpretation.
(Max. size 5" x 7")
- 133. A plant or plants you have grown from seed this year.

INSTRUCTIONS for cress head - class 115

Try this fun activity by following these instructions:

[www.rhs.org.uk/education-learning/school-gardening/
resources/getting-started/make-a-cress-head](http://www.rhs.org.uk/education-learning/school-gardening/resources/getting-started/make-a-cress-head)



RECIPE for Victoria Sandwich - class 70

- 6 oz (175g) Self-Raising Flour
- 6 oz (175g) Margarine
- 6 oz (175g) Caster Sugar
- 3 Eggs

Cream together margarine and sugar until light and creamy in texture.

Add eggs a little at a time and carefully stir in the flour.

Bake in two greased sandwich tins (approx. 7") at 180°C for about 25 minutes.

Fill with jam and dust with caster sugar.

NB: Use no more ingredients than stated recipe.

RULES FOR EXHIBITORS

1. **Judging and Prizes:** Trophies will be awarded to Horningsea residents only. Prizes are awarded based on merit, at the judges' discretion. The judges' decision on the merits of exhibits is final. The committee's decision on all other matters is final.
2. **Entries:** Residents and non-residents of Horningsea can enter any class. The number of entries per person is unlimited in adult classes, except where stated otherwise.
3. **Exhibit Ownership:** All exhibits must be the property of the exhibitor and grown on land they occupy. Plants must have been owned by the exhibitor for at least 6 months. Exception: flowers for classes 50, 51, 52 and 53 may be purchased.
4. **Display:** Exhibitors are requested to bring the necessary plates, vases, etc., for displaying their own entries.
5. **Exhibit Integrity:** No exhibits may be altered or removed after 10:30 am on show day, except with the permission of the Secretary.
6. **Removal of Exhibits:** Exhibits may only be removed after the prizes have been presented. Each exhibitor must arrange for the removal of their own produce. Exhibits not removed will be offered for sale by auction, with proceeds becoming property of the Show funds.
7. **Liability:** The committee takes no responsibility and will not be liable for loss or damage to the exhibitor's personal property, including exhibits, plates, vases, etc.

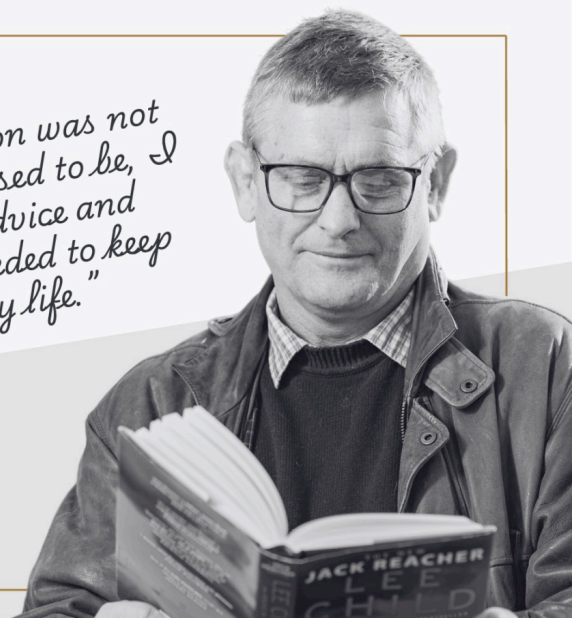
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GUIDESLINES FOR ENTRIES

Fruit and Vegetables Classes

1. **General Display & Quality:** Display entries on a plate (paper plates are acceptable). Judges generally look for uniformity (size/shape), good condition (free from damage, pests, disease), appropriate size for the type, and cleanliness as per class standards. Uniformity in size and shape is important for all entries.
2. **Roots & Tubers (General Preparation):** Wash roots and tubers gently; do not scrub.
3. **Specific Root Preparation:**
 - **Carrots:** Ensure they are clean, free from root fly damage and green shoulders. Trim tops to approx. 4" from the crown and tie.
 - **Beetroot & Turnips:** Select for quality (not necessarily the largest). Check for splits or damage. Trim tops to approx. 4" from the crown and tie. Do not remove the tap roots from beetroot or turnips.
 - **Potatoes:** Select exhibits checking carefully for scab or slug damage.
 - **Onions & Shallots:** Ensure they are free from splits. Tops should be cut back, bent over, and tied. Leave some root and the outer skin intact.
4. **Other Vegetables:**
 - **Rhubarb:** Pull sticks (do not cut), leaving the white base and approx. 2" of leaf. Tie sticks together loosely in one place with string.
 - **Peas & Broad Beans:** Select pods of similar size containing a similar number of peas/beans. Leave a one-inch stalk on each pod. Handle minimally to preserve natural bloom.
 - **Lettuce:** Do not remove excessive outer leaves. If shown with roots, ensure they are clean.
 - **Courgettes & Marrows:** Courgettes should be young. For marrows, overall appearance is prioritized over sheer size.
5. **Soft Fruit (Currants & Berries):**
 - **Display:** Arrange carefully on a plate, typically including a leaf or two for presentation.
 - **Preparation:** Leave stalks on gooseberries, strawberries, and raspberries.

- **Selection:** Choose the best string (currants), items of similar size (gooseberries, strawberries - check for mildew), or the largest ripe but not overripe fruit (raspberries).

Domestic Classes

1. **Jarred Preserves - General:** All entry jars must be spotlessly clean (no fingerprints) and neatly labelled straight, showing the contents and the date made.
2. **Jams, Jellies & Marmalades:** Fill jars to the top. Cover with a wax disc and a cellophane jam pot cover (do not use commercial metal lids). For stoned fruit jams, leave the stones in.
3. **Pickles & Chutneys:** Leave approximately 3/4" headspace and seal with a proper jar lid.
4. **Baked Goods:** Display entries (e.g., cakes, scones, biscuits) on a plate, ideally with a doily, and cover with cling film. Ensure the top of cakes does not show marks from a cooling rack.
5. **Recipe Adherence:** Please follow the Victoria Sponge recipe closely.
6. **Eggs:** Eggs will be opened for judging, with freshness being a key criterion.

Drinks Classes

1. **Bottle Condition & Preparation:** Use only clear glass bottles. Ensure bottles are clean, polished, and have any old labels completely removed.
2. **Labelling:** All entries MUST be labelled. The label must state the type of wine or drink and the year it was made.
3. **Sealing & Filling (Corked Entries):** For entries sealed with corks, use flanged corks and leave a 3/4" airspace between the wine and the bottom of the cork.
4. **Wine Quality & Appearance:** Wine should be clear and bright. Marks will be deducted for cloudiness, floating particles, or bubbles.
5. **Presentation:** Present each bottle entry on a tray accompanied by a suitable tasting glass.



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