

### **Schedule of Classes**

# Garden and Home Produce Show

## Saturday 30<sup>th</sup> August 2025

### Village Hall, Buds Road Cannock Wood, WS15 4NB

No charge to exhibit

All class exhibits open to non-members and nonresidents of Cannock Wood and Gentleshaw

#### Classes 1-9 - Home grown flowers

| Class 1 | Rose, single flower on a stem                |
|---------|--|
| Class 2 | Rose, multiple flowers on a stem             |
| Class 3 | Annuals, 5 stems, can be mixed               |
| Class 4 | Sweet Peas, 5 stems, can be mixed<br>colours |
| Class 5 | Dahlias, 3 stems, one variety                |
| Class 6 | Perennials, herbaceous, 3 stems, 1 variety   |
| Class 7 | Summer flowering bulbs/corms 3 stems         |
| Class 8 | Mixed Garden flowers in vase                 |
| Class 9 | Shrub, flowering, 3 stems from one plant     |
|         |  |

- Sweet Peas judged on straight stems and max flowers
- Dahlias judged on uniformity of flower shape and size

#### Classes 10-26 - Home grown vegetables

| Class 10 | Potatoes, 5 same variety and size                                  |
|----------|--|
| Class 11 | Runner Beans, 3 same variety and size                              |
| Class 12 | French Beans, dwarf 3 same variety and size                        |
| Class 13 | Carrots 3 same variety, foliage trimmed to 5" 13cm) and tied       |
| Class 14 | Onions, 3 grown from sets, pulled from garden and tied in a bunch. |
| Class 15 | Head of Cabbage on 3" (8cm) stem                                   |
| Class 16 | Peas, 5 pods same variety and size                                 |
| Class 17 | Beetroot, 3 same variety and size                                  |
| Class 18 | Miniature Tomatoes, 5 of the same size, stalk attached             |

| Class 19 | Tomatoes, 5 same variety and size, stalks attached                                      |
|----------|---|
| Class 20 | Cucumber, one any variety   |
| Class 21 | Courgettes, 3 same size   |
| Class 22 | Heaviest Onion  |
| Class 23 | Heaviest Marrow   |
| Class 24 | Longest Runner Bean   |
| Class 25 | Longest carrot  |
| Class 26 | 5 vegetables on a tray, one of each, any<br>variety (max. tray size 16"x12" (41cmx30cm) |

 Tomatoes to be displayed on sand on a plate, both available in the small meeting room

#### Classes 27-30 - Home grown fruit

| Class 27 | Damsons, 5 same variety and size on plate, stalks attached |
|----------|--|
| Class 28 | Plums, 5 same variety and size on plate, stalks attached   |
| Class 29 | Raspberries, 7 same variety on a plate                     |
| Class 30 | Apples, 3 same variety, on a plate                         |

#### Class 31 - Flower arranging

□ Class 31 Individual design max 12" (30cm) wide

- No wild or artificial flowers or foliage to be used
- Fresh plant material only to be used
- Flowers can be shop bought
- Height unlimited

### Classes 32-36 - Plants in pots

- □ Class 32 Flowering pot plant, any variety
- □ Class 33 Foliage pot plant, any variety
- □ Class 34 Cacti, any variety
- □ Class 35 Succulent, any variety
- □ Class 36 Plant in a tiny pot, max 3" (7cm)
  - diameter
- Maximum internal diameter of all pots (except class 36) 8" (20cm)

### Classes 37 - Club members only

- □ Class 37 Dwarf Sunflower 'Teddy Bear'
- Maximum internal diameter of pot 8" (20cm)

#### Classes 38-45 - Home Produce

- □ Class 38 Marmalade
- □ Class 39 Jam, any variety
- □ Class 40 Lemon Curd
- □ Class 41 Chutney, any variety (3 months matured)
- □ Class 42 Shortbread, 5 pieces on a plate
- □ Class 43 Fruit scones, 5 on a plate
- □ Class 44 Cup Cakes, decorated, 5 on a plate
- □ Class 45 Victoria Sponge (to recipe below)
- Entries must be home made
- Jam and marmalade kits not permitted
- Label stating type of preserve and date
- Cellophane or wax disc to be used; tops to be loosened
- Bakes to be covered with clingfilm
- All entries may be tasted

#### Recipe for Victoria Sponge (Class 45)

Oven - 375°F/190°C/gas mark 6 2 x Round Sandwich Tins 7''(18cm) 6 oz Butter or margarine 6 oz Sugar 3 Eggs 6 oz Self raising flour 1 pinch of salt 1 tablespoon warm water

Raspberry Jam and Caster Sugar

Cream together the fat and sugar; beat in the eggs; add the sifted flour and salt with warm water. Mix and bake in two tins for 15-20 minutes. Add jam filling and decorate with caster sugar!

#### Show Opening Times and Fees (Enter exhibits on the day – booking form on page 8)

| 10.00am - 12noon | Entries to be set up        |
|------------------|-----------------------------|
| 12noon - 2.30pm  | Hall closed for judging     |
| 2.30pm – 4.30pm  | Show open to the Public     |
| 3.30pm           | Presentations & Raffle draw |

Entry to the show is free to Exhibitors

Entrance fee for Visitors: £3 (accompanied children, free) entry fee includes tea/coffee, soft drinks

Homemade cake available for donations