



Rules, Regulations and Entry Form

Loughton Horticultural Show

Saturday 2 September 2023

at

The Murray Hall, Borders Lane, IG10 3SB

Doors Open at 9am for exhibitors and
2pm for public viewing

followed by the
Town Mayor's Best Allotment Awards
at 4pm

All donations to the Town Mayor's Charity



Loughton Horticultural Show 2023 Rules & Regulations

- Exhibitors may enter as many exhibits as they wish - but only 1 per class
- Junior and Secondary age groups may enter all classes
- Only exhibitors who rent an allotment, live, work or go to school or college in Loughton may enter
- The Committee reserve the right to refuse any entry
- Entry cards will be supplied from 9am on the morning of the show for the placing of exhibits
- Every exhibit **must be staged by 11am and ready for judging by 11.30am**, at which time the hall will be cleared of all persons not officially engaged
- All trays, dishes, plates, vases, boxes etc. for exhibiting flowers, vegetables etc. to be provided by the exhibitor
- All exhibits shall be the recent and bona-fide property of the exhibitors and shall be grown, cultivated, created or made by the exhibitor
- The stewards will take due care of all exhibits but will not be responsible for loss or damage. Moving or re-arranging the exhibits must be carried out by or under the jurisdiction of the show manager
- All fruit and vegetables to be of uniform shape and size
- If the entries in any class do not match the judging criteria sufficiently the judges are not obliged to make awards
- Objections must be lodged with the show manager before the presentation of awards
- Judges will use their discretion when judging, remembering the entries may come from inexperienced exhibitors
- No exhibit may be removed from the hall until the completion of prize giving

All awards to be claimed on the day of the Show

Loughton Horticultural Show 2023

Classes

| Class No | Class Title |
|---|--|
| 1 | Cookery |
| 1.1 | 1 x Jar of jam or preserve - label jars |
| 1.2 | 1 x Jar of chutney, pickle or relish - label jars |
| 1.3 | 8" Fruit Tart - (ready made pastry is acceptable) |
| 1.4 | 8" Victoria Sponge cake – follow recipe below |
| Ingredients | |
| 4 Eggs | |
| 225g/8oz Caster sugar (plus extra for dusting the finished cake) | |
| 225g/ 8oz Self raising flour | |
| 2 tsp Baking powder | |
| 225g/ 8oz Butter at room temperature (plus a little extra to grease the tin) | |
| Good quality strawberry or raspberry jam for the filling | |
| Method | |
| Preheat the oven to 180c/ 160c fan/ gas mark 4 | |
| Grease and line two 20cm/ 8in sandwich tins. Rub a little butter inside the tins then line the bottom with a circle of baking paper. | |
| Break the eggs into a large mixing bowl then add the flour, sugar, baking powder and butter. Mix together until well combined using an electric hand mixer. Be careful not to over mix. The mixture should fall off a spoon easily. | |
| Divide the mixture evenly between the tins (you can weigh them for accuracy) Gently smooth the surface of the cakes. | |
| Bake the cakes on the middle shelf for approx 25mins however, check them after 20mins. The cakes are ready when they are golden brown and coming away from the edges of the tins (press them gently to check). They should be springy to the touch. | |
| Leave them to cool in their tins for 5mins. Run a rounded butter knife or pallet knife around the inside of the tins and carefully turn the cakes out onto a cooling rack. | |
| To assemble the cake, place one cake upside down onto a plate and spread with plenty of jam. Top with the second cake, top side up and sprinkle over some caster sugar. | |
| Present on a suitable cake stand, cover with cling film. | |

| Class No | Class Title |
|----------|---|
| 1 | Cookery |
| 1.5 | 11 yrs and over 3 x Decorated Coronation themed cup cakes |
| 1.6 | 10 yrs and under 3 x Decorated Coronation themed biscuits |
| 2 | Fruit |
| 2.1 | 3 x eating apples, one variety |
| 2.2 | 3 x pears, one variety |
| 2.3 | 10 x soft fruit, any single variety |
| 2.4 | Any 3 x fruits of same variety (excl. eating apples & soft fruit) |
| 3 | Vegetables |
| 3.1 | 3 x beetroots of one variety |
| 3.2 | 3 x carrots of one variety |
| 3.3 | 3 x courgettes of one variety |
| 3.4 | 3 x dressed onions of one variety |
| 3.5 | 3 x potatoes of one variety |
| 3.6 | 5 x runner beans of one variety |
| 3.7 | 2 x sweetcorn of one variety - including husk |
| 3.8 | 3 x tomatoes of one variety - (excl. small fruited varieties) |
| 3.9 | 3 x tomatoes small fruited, one variety (up to 35mm diameter) |
| 3.10 | 3 x unusual vegetables of one variety |
| 3.11 | 1 x marrow, pumpkin or squash (grown for condition NOT size) |
| 3.12 | A collection of 5 x different kinds of vegetables (no more than 2 of each item, placed in exhibitors own container) |
| 3.13 | Salad bowl of 4 x different kinds of salad items (no more than 2 of each item, placed in a bowl of choice) |
| 4 | Cut flowers |
| 4.1 | 5 x mixed foliage stems |
| 4.2 | 3 x blooms Dahlias |
| 4.3 | 3 x blooms Roses |
| 4.4 | 3 x blooms other variety |
| 4.5 | 5 x mixed flower blooms |
| 4.6 | 1 x Sunflower head - judged on condition |
| 5 | Floral arrangement (displayed on a white surface) |
| 5.1 | <i>"Coronation themed" with Accessories</i> Max 3ft (914mm) height, width and depth |
| 5.2 | <i>"Coronation themed" in a petite container</i> |
| 6 | Primary and Secondary School Classes |
| 6.1 | Funniest cress head |
| 6.2 | Decorate a plant pot |
| 6.3 | Autumn door wreath |