

Rules, Regulations and Entry Form

Loughton Horticultural Show



Saturday 6 September 2025
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
Charity to be confirmed by new TM after
Annual Council Meeting**

Loughton Horticultural Show 2025

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 & list ingredients

Chilli guide: 1 - Mild 2 - Medium 3 - Hot

1.3

Cake using named seasonal vegetables

1.4

VE Day Orange & Ginger Cake

follow recipe below

1.5

Quiche - Savoury, list ingredients

1.6

Children's - 3 x VE Day themed cup cakes

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 other 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 any other 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
exhibitor's own container)

Orange and Ginger Cake

A simple classic bake made using The Rubbing In Method - not often seen these days.

It's a recipe that requires no specialist mixer or whisk and the batter will not curdle - a handy recipe if you have little or no equipment. Just as women during World War II would have made it.

You will need: a mixing bowl and a 7-inch round cake tin greased and base-lined with paper or reusable baking parchment.

Preheat the oven to 180 degrees (fan) - 350f - *gas* mark 4

Ingredients

200g self-raising flour
pinch salt
40g butter at room temperature
40g lard at room temperature (or use all butter if preferred)
100g caster sugar
1 heaped tablespoon marmalade
Finely grated zest of 1 large orange plus the juice
1 tsp ground ginger
100ml milk
1 egg
80g stem ginger (from a jar of stem ginger in syrup)
1 tbsp demerara sugar or sugar nibs to sprinkle over.
Alternatively add 3 tbsp icing sugar to a bowl, add 1-2 tsp orange or lemon juice, stir until smooth and runny then drizzle over using a spoon or piping nozzle.

Method

1. Start by prepping the stem ginger - wash under the cold tap, dry on kitchen paper then cut into small dice and place into a bowl.
2. Take 1 tbsp of the recipe's weighed self-raising flour, add to the ginger and stir around to coat thoroughly. Set aside in a medium sized bowl.

3. Place the self-raising flour, salt, butter and lard then rub in together just as you would for pastry. The mixture needs to be looking like fine breadcrumbs.

4. Add the ground ginger, sugar, zest, juice and marmalade and give a stir. Add the egg followed by the milk which should be added a little at a time until you achieve a soft dropping consistency. You will probably need all of the milk but add it gradually just in case. If the batter *is* too thin the ginger will drop to the bottom of the cake whilst baking.

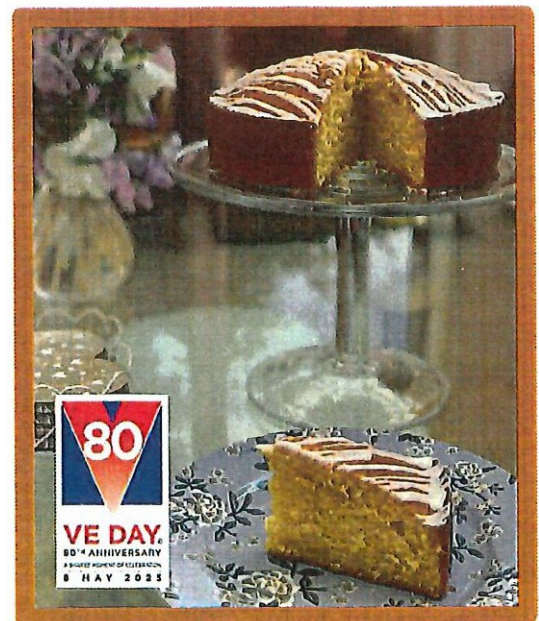
5. Finally fold in the chopped ginger.

6. Transfer to the prepared tin then sprinkle over either the demerara sugar or the sugar nibs or once completely cool drizzle over a simple icing.

7. Bake for 35-40 minutes until the cake is golden. risen and springy to the touch.

8. Leave to cool in the tin for at least 20 minutes before turning out onto a wire tray to cool completely.

Present on a suitable plate, cover with cling film.



Class No Class Title

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 mixed stems other variety

4.4 5 x mixed flower blooms

4.5 1 x Sunflower head - judged on condition

5 Pots

5.1 1 pot plant in flower

5.2 1 pot plant, foliage. Judged on foliage only but can be in flower.

5.3 1 pot plant flower or foliage, grown from seed by the exhibitor

5.4 1 cacti or succulent - pot size not to exceed 11.5cm

6 Floral arrangement (displayed on a white surface)

6.1 *"VE Day 80th anniversary" with accessories*

Max 3ft (914mm) height, width and depth

6.2 *"VE Day 80th anniversary" in a petite container*

7 Children's Classes

(pre-school/primary & secondary)

7.1 Upcycled wind chimes

7.2 Leaf art on an A4 sheet of paper

7.3 Homemade windmill / bird scarer



Loughton Horticultural Show 2025

Rules & Regulations

- Exhibitors may enter as many exhibits as they wish - but only 1 per class
- Children may enter all classes
- Only exhibitors who rent an allotment, live, work or go to school or college in Loughton may enter
- The Committee reserves 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