

SUMMER ROSE & FLORAL SHOW

SUNDAY 14th JUNE 2026

SEWARDS END VILLAGE HALL
RADWINTER RD, SEWARDS END, CB10 2LG

Staging of exhibits between 9.00 and 10.30 am

SCHEDULE OF CLASSES

SECTION 1 – FLOWERS

1. 1 Bloom large flowered Rose, any colour
2. 3 Blooms large flowered Roses, one variety
3. 3 Blooms large flowered Roses, mixed varieties
4. 1 stem Cluster flowered Rose
5. 3 stems Cluster flowered Roses, one variety
6. 3 stems Cluster flowered Roses, mixed varieties
7. 3 stems Miniature and/or Patio Roses, one or more varieties
8. 3 stems Rambler and/or Climbing Roses, one or more varieties
9. 3 stems Old Fashioned and/or Shrub Roses, one or more varieties
10. Container of Roses (maximum 7 **stems**)
11. 1 stem – Rose/Roses any variety for **novices** (open to anyone who has not previously won a **First prize** exhibiting roses)
12. 3 stems Sweet Peas, one variety
13. 3 stems Sweet Peas, mixed varieties
14. A container of Mixed Flowers (own foliage permitted) Max. 9 stems
15. A container of Flowers all the same variety - 5 Stems
16. Display of Foliage in a container
17. Pinks or Carnations – 5 stems
18. Flowering Trees or Shrubs – 3 stems
19. Two Hosta Leaves in a Vase
20. Three Clematis Blooms
21. One Pot Plant for foliage (excluding Pelargoniums)
22. One Pot Plant in flower (excluding Orchids and Pelargoniums)
23. One Pelargonium in a pot – shown for flower or foliage
24. One Orchid Plant in bloom (must have been in exhibitor's possession for 6 months)
25. A container of plants as grown
26. One cactus or succulent in a container as grown
27. Exhibit consisting of one vase containing one flower and one plate containing one vegetable or fruit.

SECTION 2 – FRUIT & VEGETABLES

28. Currants (black, white or red) – 6 strigs
29. Strawberries – 6 with stalks
30. Raspberries – 6 with stalks
31. Dish of any other fruit (min. quantity 2 – Max 6)
32. Rhubarb – 3 sticks
33. Herbs – 4 varieties in separate containers – **selected from the following list**
Basil, Bay, Chives, Mint (only 1 variety may be used), Parsley, Oregano, Rosemary,
Thyme, Sage (*Salvia officinalis* only), Fennel (not Florence Fennel).
34. Broad Beans - 6 pods
35. Garden Peas - 6 pods
36. Beetroot - 3
37. Any other Vegetable not listed above (NOTE: **Two** entries may be made in this class, but they must be **DIFFERENT** kinds of vegetable)
38. Collection of Vegetables (including salads) – 3 different kinds in a tray maximum 61 cm by 61 cm – quantity 2 of each

SECTION 3 – DOMESTIC & ARTISTIC CLASSES

39. Butternut Squash Cake (see recipe)
40. 4 Cheese Scones
41. 4 Jam Tarts
42. Jam – 1 jar (must have wax discs & cellophane tops)
43. Fruit Jelly – 1 jar (must have wax discs & cellophane tops)
44. A picture – any medium, max space 45 cm
45. A hand crafted article – knitwear or crochet
46. Any other hand crafted article
47. A pattern of flower heads floating in a bowl of water – max 20cm diameter

SECTION 4 – JUNIOR CLASSES

(Age must be stated on entry form)

Age up to 6

48. An arrangement of flowers in a jam jar – max 7 stems
49. “Football World Cup”– a picture in any medium - max A4 size
50. A miniature garden on a seed tray. Garden to use only natural materials

Age from 7 to 14

51. An arrangement of flowers in a jam jar – max 7 stems
52. “Football World Cup”– a picture in any medium - max A4 size
53. A miniature garden on a seed tray. Garden to use only natural materials

BUTTERNUT SQUASH CAKE

Ingredients

175g self raising flour
½ tsp bicarbonate of soda
1 tsp ground mixed spice
1 tsp ground ginger
150g light brown soft sugar
125g butternut squash, grated
50g sultanas
50g walnuts, roughly chopped
100ml sunflower oil
2 eggs
100g low fat plain yogurt
½ tsp vanilla essence
For the topping
140g butter
280g icing sugar
1–2 tbsp milk
¼ tsp vanilla essence

Method

1. Preheat the oven to 180°C (For fan ovens 160°C), gas mark 4. Grease and line a 900g / 2lb loaf tin (approx. inside diameter 22cm long x 11 cm wide x 6cm deep) with baking parchment.
2. Mix flour, bicarbonate of soda, spices, sugar, squash, sultanas and walnuts thoroughly in a large bowl.
3. Whisk the oil, eggs, yogurt and vanilla in a second bowl or jug until smooth, then pour into the dry ingredients and stir until combined.
4. Pour the mixture into the lined tin, level the top and bake for 50–55 minutes (or until a skewer comes out clean).
5. Remove from the tin when fully cooled.
6. To make the topping: Beat the softened butter, icing sugar and vanilla essence together in a large bowl until smooth. Beat in the milk, as necessary, to loosen the mixture. Spread evenly over the top of the cake.

AWARDS

Veerman Rose Bowl – Most points in Rose Classes 1-11
Saffron Walden Horticultural Society Cup – Best Bloom in Rose Classes 1-11
R.A. Butler Cup – Most points in Floral Classes 12-27
Denning Bowl – Most points in the Fruit & Vegetable Section Classes 28-38
Russell Green Cup – Best exhibit in the Fruit & Vegetable Section Classes 28-38
Walden Trophy – Most points in Domestic Section Classes 39-47
Rickett Shield – Best Exhibit in Domestic Classes 39-47
Scrivener Cup – Most points in Junior Section Classes 48 - 53
Caroline Dowling Award – Best exhibit in Junior Classes, if merited
Certificates of Merit for Winners and Runners-up in each Section

All entries to Liz Livermore by Thursday 11th June 2026

email liz.livermore@gmail.com

phone 07890 463539

post 6 Cambridge Road, Barley, Royston, Herts SG8 8HN

REGULATIONS FOR SHOWING

1. All classes are open to all persons, except where noted i.e. Novice classes. In accordance with the latest edition of the RHS Handbook, only one person per household may exhibit in any class with produce from the same garden and/or allotment, unless the exhibit is entered in joint names.
2. All exhibits, except in classes 47 and 48 - 53 must have been grown by the exhibitor.
3. Entries should be received by the Show Secretary not later than the Thursday before the Show. Late entries will only be accepted up to 9.30am on the day of the show. Only one entry per person per class.
4. There will be no entry fees, except for late entries received after Thursday for which a charge of 20p per exhibit will be made (applies **only** to exhibitors who have not already submitted some entries on or before Thursday).
5. Entries must be staged between **9.00 and 10.30 am** on the day of the Show.
6. Exhibitors should collect Show Cards from the Show Secretary. Cards to be placed face downwards in front of the exhibit. It is helpful if varieties are labelled (this could affect the judge's decision).
7. No exhibitor is permitted to move another exhibitor's entry. A show steward must be contacted.
8. Exhibitors should consult members of the Committee present at the staging of exhibits on any queries as to the correct class for particular exhibits.
9. Vases are available for exhibitors' use, although they may provide their own containers if they wish. All pot plants must stand on a dish or saucer.
10. Pot plants must have been in the exhibitor's possession for three months and Orchids 6 months.
11. Items exhibited in Domestic and Junior Classes must not have been shown previously at Society Shows.
12. Property is displayed at the exhibitor's risk.
13. Judging will take place between **10.45 am and 12.30pm**.
14. Points will be awarded: 1st – 3 points, 2nd – 2 points, 3rd – 1 point except for Classes 10 and 38 which will be 1st – 5 points, 2nd – 4 points, 3rd – 3 points.
15. **All Shows will be judged in accordance to the rules and regulations of the latest edition of the RHS Show Handbook and any prize or award may be withheld at the discretion of the judges, whose decision shall be final in all cases.**
16. All disputes will be settled by the Show Committee.
17. Members of the public will be admitted from 2.00pm. Entry will be free.
18. Trophies, medals & certificates - presented by the Town Mayor at 3.30pm.
19. Exhibits must not be removed until 4.00pm.

GUIDE TO EXHIBITORS

This guide has been compiled to help those members who grow flowers or produce but are deterred from exhibiting in our shows because they do not know what is required. The regulations for showing and the wording of a class should be carefully read before staging, as it is most disappointing for the exhibitor as well as the judge if the card is marked N.A.S. (not according to schedule). Exhibits should be named where possible, **(this could affect the judge's decision)**. If in doubt, ask a steward or committee member.

Vegetables

These should be clean, fresh, tender and without blemish. Root crops should be carefully lifted and sponged with cold water. Fibrous roots should be carefully removed. Exhibits should be covered to exclude light until required for judging. Uniformity is important. Beetroot, Carrots and Parsnips should have their foliage trimmed to approx. 75mm long.

- Beetroot** Select uniform size beetroot with smooth skin . Retain full length of tap root. For Globe type - not too large, approx 60 and 75mm diameter. For Cylindrical type approx. 150mm long. Judge may cut beetroot to check the internal condition.
- Cabbage** Select good shape with fresh, solid heart. Retain surrounding leaves with bloom intact but remove outer discoloured leaves. Stage with approx. 75mm of stalk and head towards the front.
- Carrots** Select fresh roots of good shape, colour and size, free from side roots and from green at the crown.
- Cauliflower** Select heads with symmetrical, close, solid, white curds, free from stain or frothiness. Prior to judging exclude light from curd. Normally staged with approx. 75mm of stalk and leaves neatly trimmed back to the level of the outside of the curd.
- Courgettes** Select young, tender uniform fruits approx. 150 mm in length or if round approximately 75mm diameter. Display flat and preferably with flower still attached.
- Cucumber** Select fresh, young, straight fruits of uniform thickness, with short handles and preferably, flowers still attached.
- French Beans/
Runner Beans** Select straight tender pods of even length and good colour with no sign of seeds. Exhibit with stalk intact.
- Onions** For “**dressed**” (trimmed) class, select uniform well-ripened bulbs of good colour. Avoid over skinning. Necks should be firm and thin. Tops should be tied. Trim roots to the base of the onion. May be staged on rings or soft collars. For “**as grown**” class, wash and exhibit with leaves and roots intact.

- Potatoes** Select equally matched, medium sized tubers approx. 200-250g each with shallow eyes. Should be free from skin blemishes. Stage on plate. with rose end outwards. Cover with cloth to exclude light until just before judging.
- Rhubarb** For show purposes this is a vegetable. Select fresh, straight, long stalks. Trim leaves back to approximately 75mm, but do NOT trim foliage of 'Forced' rhubarb. Cut off any bud scales at the bottom and wipe clean.
- Tomatoes (medium)** Select medium-sized (approx. 60mm diameter), ripe but firm richly coloured fruit with fresh calyces attached. Avoid overripe fruit or those with "greenback". Stage on plate with calyces uppermost.
- Tomatoes (small/cherry)** Fresh, ripe but firm, well-coloured fruits which should not exceed 35mm in diameter, with fresh calyces attached.

Fruit

Fruit should be at least average size for the variety and perfect in colour form and condition. Stage all fruit with stalks. Uniformity is important.

Berries Select large ripe fruits of good colour with stalks, calyces should look fresh and all point one way when staged.

Currants Select large strigs with plenty of berries. Berries should be large, ripe and uniform on fresh stalks. Display on a plate, own foliage may be used for decoration.

Flowers

Freshness is essential. To obtain this, flowers should be cut in the evening or very early in the morning before the show and plunged in water up to their necks. Aim at uniformity when staging. Show vases are available at the shows.

Select flowers in good fresh "condition", i.e. in the most perfect stage of its possible beauty and free from damage due to weather, pests and diseases.

Roses Select blooms with a well-formed centre, free from blemish and with strong stems and healthy leaves.

Sweet Peas Select long straight stems with 3-4 well-spaced blooms, each fully open and fresh.

Domestic

Baked Items To be displayed on a plate and covered with cling film or similar.

Preserves No commercial markings on jars. Jams, jellies, marmalade and other sweet preserves **must** have wax discs and cellophane tops. Chutney and pickles **must** have vinegar-proof lids.
