



SUTTON BONINGTON PRODUCE SHOW

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Organised by Sutton Bonington Horticultural Society

Open to all Residents of Sutton Bonington, Kingston-on-Soar, Normanton-on-Soar, Ratcliffe-on-Soar, West Leake and Zouch and all members of the above society and children wherever they live.

FREE ENTRY

SATURDAY 5th September 2026

Acceptance of exhibits	10.30-1.30pm
Exhibitors must vacate the tent	by 1.45pm
Judging	2.00pm onwards

SUNDAY 6th SEPTEMBER 2026

Open to public viewing	11.00am – 4.30pm
Presentation of awards	2.00pm

Exhibits not for auction can only be collected after 4.00pm

Auction of unclaimed produce 4.30pm

Whilst taking every reasonable care, the Committee accepts no responsibility for damage to exhibits.

PRIZES

The following trophies will be awarded:

	Classes		Classes
The Society Cup	1-52	The W.I. Trophy	53-76
The Society Salver	36-51	The Kings Head Salver	53-57
The Poachers Arms	8-10	The Ted Buxton Trophy	36-37
The Herrington Trophy	38-41	The Anchor Trophy	72-76
The Helga Taylor Trophy	65	The Gordon Firth Trophy	24-26
The 11 year and under Trophy	79-90	The Jan Higginson Trophy	62
The 12 to 16 years Trophy	79-90	The RockCake Trophy	69
Star Baker	58-69		

Trophies also for the Best Vegetable, Fruit and Flower exhibits in the Show

The prizes will be First £1.50, Second £1.00 and Third 50p. In some classes only a first prize will be awarded.

The prize money is donated by the Sutton Bonington Horticultural Society

**THE LARGE NUMBER OF CLASSES
PROVIDES OPPORTUNITIES FOR
EVERYONE TO ENTER SOMETHING.**

**ADVICE AND HINTS FOR SHOWING ARE INCLUDED AT THE BACK
OF THIS SCHEDULE.**

**DON'T BE SHY
HAVE A GO AND ENJOY THE FUN**

INSTRUCTIONS FOR EXHIBITORS

Exhibits are judged anonymously by independent judges from outside the entry area allowing everyone who fulfils the entry criteria including the stewards to enter the competition. Each entry must have a numbered sticker (obtained from the admin desk) attached or easily identified next to it so that winners can be identified after judging.

Exhibits accepted only during stated times overleaf. No entry form or fee required.

Exhibition tent must be vacated at 1.45pm on Saturday.

Material exhibited must have been grown (excl. flower arrangements) or produced by the exhibitor.

Exhibitors to provide own plates, containers etc. Some green show vases are available for exhibitors to borrow or provide your own.

Exhibitors in the baking classes please provide a solid container or cover the stewards can use to protect your exhibits overnight from ants.

Craft items must not have been previously exhibited at this show.

Photographs do not have to be recent but must be taken by the exhibitor, no downloads are allowed.

Children's entries should be labelled with the age of the child but not their name and be the child's unaided work.

Each children's class has 2 sections. One for children aged 11 and under and one for children aged 12 to 16. Please ensure that entries are put in the correct section of each class. Please ask a steward if there is any doubt about where to put the children's entries. There will be 2 children's trophies presented one for the entrant aged 11 or under with the most points earned across all the children's classes and one for the entrant aged 12-16 with the most points earned across all the children's classes.

Prize money is available for collection from the admin desk during public viewing.

Exhibitors *may* leave fruit, vegetables and flowers for auction at the end of the show.
No baked goods to be left for auction.

Unclaimed prize money will be donated to charity.

SCHEDULE OF CLASSES

Class no.	Description
1	Three cooking apples of one kind
2	Three dessert apples of one kind
3	Three pears of one kind
4	Six stone fruit of one kind
5	Nine blackberries
6	Nine autumn raspberries
7	Any fruit not in another class -minimum of two of one kind (note grapes and similar fruit 2 bunches)
8	Three onions – trimmed (each less than 1.5lb weight)
9	Three onions - as grown (each over 1.5lb weight)
10	Three onions, one large (greater 1.5lb), one medium (0.5lb to 1.5lb), one small (less 0.5lb) or one shallot, all trimmed
11	Six shallots trimmed
12	Two leeks as grown (excl pot leeks)
13	2 Runner beans, 2 tomatoes, 2 round beetroots
14	Two long carrots with foliage trimmed to not more than 3 inches.
15	Three stump rooted carrots, foliage trimmed to not more than 3 inches.
16	Three beetroots with foliage
17	Two parsnips with foliage trimmed to not more than 3 inches
18	Four coloured potatoes
19	Four white potatoes
20	One cabbage
21	Six French beans
22	Six runner beans
23	Longest bean in sound condition (1 st , 2 nd , 3 rd)
24	Five tomatoes
25	Ten cherry tomatoes (red, not plum)
26	Ten cherry tomatoes (other than red)
27	Two peppers any sort (round or pointy)
28	One cucumber
29	Two courgettes
30	Two sweet corn cobs
31	Heaviest marrow in sound condition (1 st , 2 nd , 3 rd)
32	Heaviest pumpkin in sound condition (1 st , 2 nd , 3 rd)
33	Any vegetable not in another class (minimum two of one kind)
34	One flower, one fruit & one vegetable
35	Basket/Trug of vegetables arranged for effect
36	Three rose blooms of one kind

- 37 Three stages of same rose, bud, ½ to ¾ open, fully open.
- 38 Three pompom dahlia blooms of one kind (less than 2 inches diameter)
- 39 Three dahlia blooms of one kind (each less than 6 inches diameter)
- 40 Three dahlia blooms of one kind (each over 6 inches diameter)
- 41 Four dahlia blooms, two each of two different varieties
- 42 Five pansies or violas
- 43 Two gladioli spikes
- 44 Any other cut flower (three of one kind- not in classes 34-42)
- 45 One flowering pot plant
- 46 One pot plant cactus
- 47 One pot plant succulent
- 48 One foliage pot plant
- 49 Six fuchsia flowers (at least 2 varieties) on a board (supplied by the committee)
- 50 Six annual flowers (three each of two varieties)
- 51 One vase or bowl of cut flowers (no extra foliage allowed)
- 52 Collection of five bunches of herbs (named) in a vase
- 53 Flower arrangement of up to a maximum of five blooms
- 54 Arrangement of flowers and foliage Base not to exceed 24x24 ins. base)
- 55 Arrangement of foliage (Base not to exceed 24x24 ins. base)
- 56 Gentleman's buttonhole
- 57 A teacup & saucer arrangement of flowers and foliage (not to exceed 9 x 9 ins.)
- 58 One jar home-made Black currant jam
- 59 One jar chutney
- 60 One jar fruit jelly
- 61 One jar Marmalade any flavour
- 62 One jar lemon or fruit curd
- 63 Six cheese scones
- 64 Six fancy cup cakes (only the decoration to be judged)
- 65 'Show' cake – Cherry Cake ('Show' cake recipe - see page 6)
- 66 Six savoury biscuits (no sweet biscuits this year)
- 67 Loaf of bread any type 1lb approx
- 68 Apple pie (pastry top and bottom) approx 10-inch diameter
- 69 Six rock cakes (now open to everyone)
- 70 One jar Honey
- 71 Six eggs in a basket

- 72 Hand knitted item
- 73 One crocheted item
- 74 Embroidered article including cross stitch. State if kit or own design
- 75 One homemade craft item not in any other class
- 76 Painting or drawing '*Home Sweet Home*'
- 77 Photograph '*A waterway*' mounted on card. (No downloads see Instructions for Exhibitors)
- 78 Photographs '*Four Bridges*' Four photos mounted on one card. (No downloads see Instructions for Exhibitors)

CHILDREN ONLY CLASSES.

This year all children up to and including 16 years olds can enter every children's class. There will be two children's trophies presented one for the entrant aged 11 or under with the most points earned across all the children's classes and one for the entrant aged 12-16 with the most points earned across all the children's classes.

Age to be stated on the exhibit but not the entrants name, and must be the unaided work of the child. (See also Instructions for Exhibitors)

- 79 Garden on a plate or seed tray. Please avoid using non-organic materials for garden features.
- 80 A Nature Collage on A4 paper
- 81 Decorate a stone
- 82 Paper aeroplane made from one sheet of A4 paper, to be judged on the ability to fly
- 83 Photograph '*Pets*' (No downloads)
- 84 Victoria Sandwich
- 85 Chocolate Brownies
- 86 LEGO model '*Animal*'. Not kit or over 10x10 ins.
- 87 Animal made from fruit and/or vegetables
- 88 Item made from recyclable materials – A Bug Hotel no more that 300mm x300mm x 300mm
- 89 Decorated wooden spoon
- 90 A room in a shoe box

FUN CLASSES FOR EVERYONE

- 91 Heaviest potato
- 92 Heaviest tomato
- 93 Heaviest apple
- 94 Funniest vegetable
- 95 Longest Stick of Rhubarb
- 96 Largest Sunflower Head

RECIPE FOR SHOW CAKE (Class 65)

Cherry Cake

Ingredients:

- 225g butter (room temperature)
- 225g caster sugar
- 4 size 1 eggs, lightly whisked
- 225g plain flour
- ½ teaspoon baking powder
- 250g glacé cherries, quatered
- 110g ground almonds
- A few drops almond essence
- 2 level tablespoons demerara sugar
- 1 tablespoon milk

Preheat the oven to 180C (170C Fan Oven)

Line the base and sides of a 20cm round cake tin with baking paper and grease the paper.

Method

Cream the butter and sugar till light and fluffy

Gradually beat in the whisked egg a bit at a time

Sift the flour and baking powder together then fold into the creamed mixture with a metal spoon

Toss the cherries in the ground almonds then fold into the mixture with the almond essence and milk

Spoon the mixture into the tin, level off with the back of a spoon then sprinkle with the demerara sugar.

Bake in the centre of the oven for 1 hour then cover with foil and continue cooking for a further 30 mins until the cake has shrunk away from the side of the tin and the centre is springy touch

Cool for 15 mins in the tin before turning out to cool on a wire rack.

SHOWING TIPS

VEGETABLES

General- Do not assume that the biggest is the best. Condition, uniformity, and shape are equally important considerations. A nice set of matched veg. of good size for the type has as much chance against a larger set that may be in poorer condition. Aids may be used to enhance exhibits to improve the overall effect for the public, but the judge will only compare veg. with veg. All produce should be as clean and as free from pest damage or disease as possible.

Root crops - should be free of all dirt by carefully washing around (not up and down) with a soft sponge and plenty of running water. Try and leave as much of the root intact as possible. Trim the foliage of carrots and parsnips to 3 ins. Beetroot can be shown with foliage but remove any yellowing leaves. Carrots should be free of side roots and greenness around the shoulder.

Onions - (trimmed) should be nicely ripened. This means harvesting at least 4 weeks before the Show. They should be evenly shaped about the centre line and not lop-sided. Thin necks should be neatly tied with raffia or string and displayed on dishes of dry sand or vermiculite.

Tomatoes- should be firm, round well-ripened fruits, but not over-ripe. Green calyces should be retained to ½ inch. or so past the knuckle. Display on plain paper plates. Parsley garnishing is optional but not essential.

Beans - should be tender, straight pods of even length and a good green colour with no signs of the bean showing. Exhibit with ¼ ins. or so of the stalk intact.

Shallots -should be well-ripened with thin necks. Evenly matched round bulbs displayed neatly on dishes of dry sand with the necks tied neatly with raffia or string.

Potatoes - Select equally matched, medium sized tubers with shallow eyes. They should be well cleaned with no skin blemishes. Note that varieties that are predominantly white but have coloured speckles are classed as 'coloured' and that cream coloured potatoes or those with slightly yellow skins are classed as 'white'.

Trug of vegetables -This class is judged on variety, quality and presentation. Therefore, it is important to try and include as many varieties as you can.

One flower, one fruit, one vegetable - Remember that tomatoes, peppers and cucumbers are classed as vegetables and not fruit.

FRUIT

General- All fruits should be picked as near to the Show time as possible and displayed with stalks. They should be ripe, but not over-ripe. Do not polish, instead leave the natural bloom on the fruit. Select evenly matched specimens in good condition and display on plain paper plates.

Apples- Select large unblemished fruits of shape and colour typical of the cultivar with eyes and stalk intact. Stage with the eyes uppermost.

Grapes- should be large, symmetrical, complete bunches, properly thinned. Cut with a lateral shoot on either side of the stalk to form a 'T' handle.

Blackberries and raspberries- Select large ripe fruit of good colour with stalks. Stalks and calyces should look fresh and stage around a paper plate all facing the same way.

FLOWERS

General- Select flowers in good condition at their optimum stage of perfection, free from blemish or pest damage, with strong stems and healthy foliage.

'A vase of cut flowers' should be exactly that. If you include extra foliage (other than the foliage on the actual flower stalks) you could be disqualified.

Roses- Select blooms with well-formed centres, free from blemish with strong stems and healthy leaves. Only choose blooms that $\frac{1}{2}$ to $\frac{3}{4}$ open, or else they may open up completely by judging time and be down pointed. Damaged outer petals may be carefully removed.

Dahlias - should be fully open according to the type. Display evenly matched, firm and blemish-free blooms, all florets intact with a solid, straight stalk. Blooms should be held at an angle of not less than 45 deg. to the main stem and should be staged in vases with oasis or paper so that they do not touch each other, and all facing the same way. Be sure to nip out any immature flower buds in the leaf joints as these count as a bloom and could lead to disqualification. Make sure that you fill the vase with water. Also make sure that size of the bloom is in accordance with the schedule, as the judge will measure the blooms if in doubt. Incorrectly sized blooms are likely to be disqualified.

Gladioli-should be nice, straight spikes ideally showing at least 1/3 fully open florets, 1/3 buds showing colour and 1/3 unopened buds. Lower buds that have faded should be cut off completely. Nip out any immature side shoots showing buds. Stage in vase in a fan shape

PRESERVES AND COOKERY

General- Jars and bottles should be clean and free from trade names. Cakes should be presented on a plate with a doily.

Jams- The first thing the judge looks for is the seal. To obtain a good seal the preserve must not drop below 82 deg. C (180 deg. F) before being covered with either a twist top, a pliable press-on cover or a wax disc with a cellophane top when cooled. Jars should be filled to the top to allow for shrinkage. The fruit should be evenly distributed and there should be no scum, mould or sugar crystals.

Jellies- Jelly should be brilliantly clear with no pulp, haze or scum and seal as for jams.
Victoria sandwich Use a traditional recipe. There should be no cooling rack marks on the top surface. Use a jam filling and a light sprinkling of caster sugar on the top.

Biscuits- They should be rolled, cut, uniform in size, baked until crisp and snap when broken. All the biscuits should be identical.

Remember to read the schedule carefully and make sure that you have the correct number of items for the classes you are entering.