

**THE MINSTEAD FLOWER SHOW SOCIETY  
THE SEVENTY-FIFTH ANNUAL AMATEUR**

**Flower, Fruit, and Vegetable Show**



**To be held at Minstead Hall on  
SATURDAY 5<sup>th</sup> SEPTEMBER 2026**

**Open to the public at 2.00 pm**

**Teas available - £5 per person**

**ADMISSION: FREE**

**SCHEDULE OF CLASSES**

The Society's Annual General Meeting will be held at  
The Social Club, Minstead Hall on  
Tuesday 1<sup>st</sup> December 2026 at 8.00 pm

Everyone welcome







# THE MINSTEAD AMATEUR FLOWER SHOW SOCIETY



## COMMITTEE

**Chair: Judy Faraday**

**Vice Chair:**

Margaret Davis

**Hon Secretary**

Alan Ferguson

07788 582695

alanandfionaf@btinternet.com

**Entry Secretary**

Peter Bennett  
Hill Close  
Minstead

07940 838168

peter.bennett@ymail.com

**Hon Treasurer**

- Wendy Hague • Viv Waters •
- Christina Collins-Gilchrist • Derek Bond •

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**President:** Mrs J Mitchell

**Hon Life Vice Presidents:** Mr D M Soffe, Mrs D E Soffe, Mr C Payne & Mr K Mitchell

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Mr C R Payne  
Mrs S Soffe

Minstead Parish Council



# THE SEVENTY-FIFTH ANNUAL AMATEUR FLOWER, FRUIT & VEGETABLE SHOW



## PROGRAMME FOR THE DAY OF THE SHOW

8.15 am	Hall will be open for staging exhibits
10.30 am	Judging commences & all exhibitors must leave the Hall
2.00 pm	Show open to the public
2.45 pm	OPENING CEREMONY
3.00 pm onwards	Teas available in the lounge
4.15 pm	Presentation of Cups and Special Awards
4.45 pm	Draws for cake etc. followed by payment of prize money.

**Produce MUST be removed AFTER the draws are complete, but not before.**

**Please note: Exhibitors' and General Rules are available on <https://minstead.org.uk>  
Or on the QR code below (hard copies can also be requested from Peter Bennett on 07940 838168)**

Entry forms are at the end of this schedule and entries can be emailed to  
[peter.bennett@ymail.com](mailto:peter.bennett@ymail.com)

**Photographs taken at the Show may be used for publicity.  
If you have any OBJECTIONS to this, please make this clear to the Hon. Secretary.**

**NOTICE TO 2026 CUP WINNERS:  
Please return cups to the Entry Secretary by  
Wednesday 22<sup>nd</sup> July 2026.  
(Please note that all cups need to be returned cleaned!)**

**DIVISION 1 - OPEN TO ALL - (No entrance fee)**

	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
<b>FLORAL ART</b>			
1. <b>“LEAF IT TO ME”</b> 🏆 Only Foliage in a timeless Urn Display exhibit not to exceed 80cms x 80cms x 80cms	£2.00	£1.50	£1.00
2. <b>“HAPPY BIRTHDAY MARY BERRY”</b> 🏆 Table Top Floral arrangement to include a candle or candles exhibit not to exceed 60cms x 60cms x 60cms	£2.00	£1.50	£1.00
3. <b>“70 YEARS OF TUPPERWARE”</b> 🏆 A floral arrangement to include a piece of Tupperware Exhibit not to exceed 40cms x 40cms x 40cms	£2.00	£1.50	£1.00
4. <b>“LIGHT THE FLAME”</b> A petite floral exhibit incorporating a matchbox Exhibit not to exceed 20cms x 20cms x 20cms	£2.00	£1.50	£1.00
5. <b>“TV DINNER”</b> To Celebrate 100yrs of Television. <b>GROUP OR INDIVIDUAL ENTRY</b> 🏆 A TV Dinner Tray to include a floral arrangement, a savoury snack & a small jar of relish Staged exhibit not to exceed 60cm x 60cm.	£2.00	£1.50	£1.00
6. <b>“THE LIVING PLANET – OUR GREATEST INSPIRATION”</b> Celebrating 100 years of the life works of Sir David Attenborough 🏆 Floral exhibit not to exceed 60cms x 60cm x 60cm.	£2.00	£1.50	£1.00

For ALL floral displays please note that:

- NO WILD PLANT materials from the National Park to be used.
- BIO DEGRADABLE FOAM ONLY to be used in any class (see rule 14 on pg. 9)

7. A vase of no fewer than five different varieties of garden flowers grown by the exhibitor. This exhibit will be judged on the quality of the blooms. 🏆	£5.00	£3.00	£2.00
8. Collection of vegetables – four kinds (see rule7). 🏆	£3.00	£2.00	£1.00
9. Vegetable Collection. A basket or tray of mixed vegetables, (more than three distinct kinds).	£20.00	£15.00	£10.00
10. Collection of salad vegetables – three kinds (distinct). See rule 8. 🏆	£3.00	£2.00	£1.00
11. One specimen rose (if possible, please name variety). 🏆	£1.50	£1.00	.50p
12. Bowl of roses of any variety or varieties. 🏆	£1.50	£1.00	.50p
13. Vase of floribunda roses. 🏆	£1.50	£1.00	.50p
14. Single Rose - Judged for its scent	£1.50	£1.00	.50p
15. Vase of five hybrid tea roses (single bloom) any variety or varieties. 🏆	£1.50	£1.00	.50p
16. Three cactus or fimbriated dahlias	£1.50	£1.00	.50p
17. Three decorative dahlias. 🏆	£1.50	£1.00	.50p
18. Vase of small flowered pompom dahlias. Five blooms of any variety or varieties. Blooms not to exceed 5cms (2”) in diameter.	£1.50	£1.00	.50p
19. Vase of ball dahlias. Five blooms of any variety or varieties. Blooms to be above 5cms (2”).	£1.50	£1.00	.50p
20. Three dahlias.	£1.50	£1.00	.50p
21. Vase of three spray chrysanthemums of any variety or varieties.	£1.50	£1.00	.50p
22. Vase of five African Marigolds.	£1.50	£1.00	.50p
23. Seven stems of Sweet Pea. 🏆	£1.50	£1.00	.50p
24. Vase of asters (five blooms) annual, single.	£1.50	£1.00	.50p
25. Vase of asters (five blooms) annual, double.	£1.50	£1.00	.50p
26. Three gladioli spikes, any variety or varieties.	£1.50	£1.00	.50p
27. A Vase of hydrangeas (three heads), any variety or varieties.	£1.50	£1.00	.50p
28. One specimen pot plant in flower (excluding orchids.)	£1.50	£1.00	.50p
29. One specimen pot plant – foliage only.	£1.50	£1.00	.50p
30. One specimen orchid in a pot, any variety.	£1.50	£1.00	.50p
<b>(MAX SIZE POT FOR CLASSES 28-30, 26CM (10”) DIAMETER</b>			
31. Pot of mixed herbs – max size pot 38cms (15”) 🏆	£1.50	£1.00	.50p

BIO DEGRADABLE FOAM ONLY to be used in classes 11-27.

🏆 Dr A J Danby Memorial Award to the exhibitor gaining the highest points in classes 11 to 31.

32.	One specimen onion.	£1.50	£1.00	.50p
33.	One specimen cabbage.	£1.50	£1.00	.50p
34.	One specimen vegetable for which there is <b>NOT</b> a special class. 🏆	£1.50	£1.00	.50p
35.	Six French beans.	£1.50	£1.00	.50p
36.	Six runner beans	£1.50	£1.00	.50p
37.	Three beetroot (round)	£1.50	£1.00	.50p
38.	Three carrots.	£1.50	£1.00	.50p
39.	Pair of courgettes.	£1.50	£1.00	.50p
40.	Pair of cucumbers.	£1.50	£1.00	.50p
41.	Five onions <b>grown from sets</b> .	£1.50	£1.00	.50p
42.	Three onions <b>grown from seed</b> .	£1.50	£1.00	.50p
43.	Nine shallots. 🏆	£1.50	£1.00	.50p
44.	Nine pickling shallots.	£1.50	£1.00	.50p
45.	Largest marrow.	£1.50	£1.00	.50p
46.	Pair of table marrows.	£1.50	£1.00	.50p
47.	Five potatoes (white).	£1.50	£1.00	.50p
48.	Five Potatoes (coloured).	£1.50	£1.00	.50p
49.	Five tomatoes.	£1.50	£1.00	.50p
50.	Ten small-fruited tomatoes.	£1.50	£1.00	.50p
51.	Two turnips, swedes or parsnips.	£1.50	£1.00	.50p
52.	Novelty class – The “Weirdest” looking vegetable. Any vegetable when grown in its natural state and is a peculiar shape. <b>No additions allowed.</b>	£1.50	£1.00	.50p
53.	Home grown Vegetable or Fruit Disaster Any exhibit that went horribly wrong (not just misshapen)	£1.50	£1.00	.50p
54.	<b>A Flowering container from your garden</b> FOR INDIVIDUALS OR GROUPS, May be displayed outside.	£3.00	£2.00	£1.00
55.	2025 exhibitors with 3 or more entries. Best Begonia grown from tuber supplied by the Society. Max pot size 16cms.	£3.00	£2.00	£1.00
56.	Four pears.	£1.50	£1.00	.50p
57.	Four dessert apples.	£1.50	£1.00	.50p
58.	Four cooking apples.	£1.50	£1.00	.50p
59.	Four plums.	£1.50	£1.00	.50p
60.	A dish of raspberries. A display of 10 fruits in a dish with stalks intact.	£1.50	£1.00	.50p
61.	An exhibit of not fewer than three fruits of one variety, excluding any falling within classes 55 to 59 above.	£1.50	£1.00	.50p

🏆 S Osman Memorial Cup for the highest number of points in classes 56 to 61.

#### DIVISION 2 - (No entrance fee)

Note: Eggs must have been laid by **Chicken** owned by the exhibitor. Plates will be available on which to display exhibits.

62.	Best three white or light or pale cream new laid eggs.	£1.50	£1.00	.50p
63.	Best three light brown new laid eggs.	£1.50	£1.00	.50p
64.	Best three dark brown new laid eggs.	£1.50	£1.00	.50p
65.	Best three new laid eggs of a colour not already specified in classes 62 to 64.	£1.50	£1.00	.50p

🏆 Davey Memorial Cup for the best eggs – Classes 62 to 65.

**DIVISION 3 – OPEN CLASS FOR YOUNG PEOPLE. (No entrance fee.)**

Please ensure that your **AGE ON THE DAY OF THE SHOW** is shown on the entry form

Class No.	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
66. “Harry Potter ” inspired Flower arrangement 🏆 Open to children 15 years old and under. (bio degradable foam only to be used)	£1.50	£1.00	.50p
67. Dwarf Sunflower in a pot. Must be grown from seeds supplied by the Society. The whole pot to be exhibited. Maximum pot size 16cm Open to children of 15 years and under. 🏆	£1.50	£1.00	.50p
68. 5-8 years. “Play Dough Winnie the Pooh Character” 🏆	£1.50	£1.00	.50p
69. 9-15 years. “Play Dough Winnie the Pooh Character” 🏆	£1.50	£1.00	.50p
70. Up to 15 years. The heaviest potato crop GROWN IN A BUCKET 🏆 (max size 14ltrs/3 gallons) NO GROW BAGS. From tubers provided by the Society. Please bring the growing potato in the bucket to the Show. The bucket will be emptied and the crop weighed by a steward. Remember to collect your bucket later!	£1.50	£1.00	.50p
71. Up to 15 years. Bunch of Five Radish, grown from seeds provided by the Society Display Radish bunch on show day on White Paper Plate	£1.50	£1.00	.50p
<div style="border: 1px solid black; padding: 5px; margin: 10px auto; width: fit-content;">                     Sunflower Seeds, Radish seeds and potato tubers (for classes 67, 77 &amp; 71)                      can be collected from Steve Cattell: 07732 306 406                 </div>			
72. 5-8 years. Forest Animal To be painted on a pebble 🏆	£1.50	£1.00	.50p
73. 9-15 years. Forest Animal. To be painted on a pebble 🏆	£1.50	£1.00	.50p
74. Under 5 years. Woodland Sprite face on a paper plate	£1.50	£1.00	.50p
75. 5-8 years. Design a poster for the 2027 Flower Show. Poster template is at the back of schedule. Max size 30cms x 40cms.	£5.00	£1.00	.50p
76. 9-15 years. Design a poster for the 2027 Flower Show. Poster template is at the back of schedule. Max size 30cms x 40cms.	£5.00	£1.00	.50p
77. Open Class – Out of Area Design a poster for the 2027 Flower Show. Poster template is at the back of schedule. Max size 30cms x 40cms.		£5.00 Voucher	
78. 5-8 years. Munchy Flapjack Squares – 5 to exhibited 🏆	£1.50	£1.00	.50p
79. 9-15 years. Munchy Flapjack Squares - 5 to be exhibited 🏆	£1.50	£1.00	.50p
80. 5-8 years. Any handmade article. 🏆	£1.50	£1.00	.50p
81. 9-15 years. Any handmade article. 🏆	£1.50	£1.00	.50p
82. 9-12 years. Photography class “A between your legs framing an animal or person” Email your high-resolution JPEG photo to Alan Ferguson	£1.50	£1.00	.50p
83. 13-15 years. Photography class “A between your legs framing an animal or person” Email your high-resolution JPEG photo to Alan Ferguson	£1.50	£1.00	.50p

Prizes of £3.00, £2.00 and £1 for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> highest points gained in Division 3.

**Note:** Could parents ensure that **max sizes** are not exceeded, and that the **exhibitor’s age** is shown on the entry form.

## DIVISION 4 – HOME CRAFTS

(No Entrance fee)

Class No.	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
84. Jar of Lemon Curd.	£1.50	£1.00	.50p
85. Jar of Strawberry Jam.	£1.50	£1.00	.50p
86. Jar of any other Jam.	£1.50	£1.00	.50p
87. Jar of Marmalade.	£1.50	£1.00	.50p
88. Jar of Chutney – any variety.	£1.50	£1.00	.50p
89. Jar of Piccalilli	£1.50	£1.00	.50p
90. Jar of Pickled Vegetables – any variety	£1.50	£1.00	.50p
91. Carrot Cake Muffins, to your own recipe, to exhibited 5 muffins 🏆	£1.50	£1.00	.50p
92. Pineapple & Cherry Upside Down Cake, using the recipe provided The whole cake to be exhibited (20cm/8inch round tin)	£1.50	£1.00	.50p
93. Raspberry Almond Shortbread Squares, using the recipe provided 5 Squares to be exhibited	£1.50	£1.00	.50p
94. Blue Cheese, Walnut and Thyme Puff Pastry Twirls, using the recipe Provided – 4 Twirls to be exhibited	£1.50	£1.00	.50p

Note: For classes 84 - 90 any top/cover is acceptable.

- 🏆 Linda Moore Memorial Trophy to be awarded to the exhibitor gaining the highest number of points in classes 84- 90.  
🏆 Paris Cup to be awarded to the exhibitor gaining the highest number of points in classes 91 – 94.

95. A <b>handmade</b> article in Wool or Fabrics. Will be judged for technique and finish.	£1.50	£1.00	.50p
96. A <b>handmade</b> article in Wood. Will be judged for technique and finish.	£1.50	£1.00	.50p
97. A <b>handmade</b> article in Other Materials. Will be judged for technique and finish.	£1.50	£1.00	.50p

🏆 Mrs B Tear Memorial Cup to be awarded to the best handmade article in classes 95 – 97

98. Photography Class– “A Photo of your favourite part of the day!” 1x photograph Email your high-resolution JPEG photo to	£1.50	£1.00	.50p
99. Fruit infused spirit. Exhibit in a 250ml glass bottle, made to own recipe	£1.50	£1.00	.50p

## ANNUAL GENERAL MEETING

The Society’s Annual General Meeting will be held at  
The Social Club, Minstead Hall on  
Tuesday 1st December 2026 at 8pm

Please come along and air your views.  
EVERYONE WELCOME.

Please send any suggestions or proposals to the secretary: Alan Ferguson  
At least two weeks prior to the meeting

SCHEDULE OF TROPHIES AND RULES CAN BE FOUND ON THE VILLAGE WEBPAGE  
PLEASE USE THE FOLLOWING LINK:

<https://minstead.org.uk/minstead-flower-show-society/>

# RECIPES

## Pineapple & Cherry Upside Down Cake

### Ingredients:

For the topping  
50g Softened Butter  
50g Light Soft Brown Sugar  
7 Pineapple Rings in Syrup  
drained and syrup reserved  
7 Glacé Cherries  
For the cake  
100g Softened Butter  
100g Golden Caster Sugar  
100g Self-raising Flour  
1tsp Baking Powder  
1tsp Vanilla Extract

### Method:

Heat oven to 180C/160C fan/gas 4.

For the topping, beat 50g softened butter and 50g light soft brown sugar together until creamy. Spread over the base and a quarter of the way up the sides of a 20cm /8inch round cake tin. Arrange 7 pineapple rings on top (reserving the syrup for later), then place 7 glacé cherries in the centres of the rings. Place 100g softened butter, 100g golden caster sugar, 100g self-raising flour, 1 tsp baking powder, 1 tsp vanilla extract and 2 eggs in a bowl along with 2 tbsps of the reserved pineapple syrup. Using an electric whisk, beat to a soft consistency. Spoon into the tin on top of the pineapple and smooth it out so it's level. Bake for 35 mins. Leave to stand for 5 mins, turn out onto a plate.

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## Raspberry Almond Shortbread Bars

### Ingredients:

226g Unsalted Butter, room temperature  
226g Granulated Sugar  
1 tsp Almond Extract  
453g Self-raising Flour  
226g Raspberry Jam  
113g Sliced Almonds  
Whole Raspberries

### Method:

Preheat your oven to 350°F (175°C). Grease a square baking pan or line it with parchment paper. In a large mixing bowl, cream together unsalted butter and granulated sugar until light and fluffy (about 3-5 minutes). Mix in almond extract until well combined. Gradually add all-purpose flour while mixing until just combined. Press about two-thirds of the dough into an even layer in the bottom of the prepared baking pan. Spread an even layer of raspberry jam over the crust. Crumble the remaining dough over the top of the jam. Sprinkle sliced almonds on top. Bake for 25-30 minutes or until golden brown. Allow to cool completely before slicing into squares. Decorate with whole Raspberry

## Blue Cheese, Walnut & Thyme Puff Pastry Twirls

### Ingredients:

1x sheet Puff Pastry  
For the Filling  
1 tablespoon Honey  
100g Blue Cheese  
50g Parmesan Cheese  
50g Walnuts  
2 tablespoons Fresh Thyme Reduce by half if using dried thyme.  
1 tablespoon Milk

### Method:

Set your oven to 180°C (350°F) for fan ovens, or 200°C (390°F) for non-fan ovens. Drizzle 1 tablespoon of honey on each sheet of chilled puff pastry. Evenly sprinkle chopped walnuts, crumbled blue cheese, grated Parmesan, and fresh thyme over the pastry. Season with sea salt and cracked pepper. Carefully roll each sheet of pastry tightly, then cut each roll in half lengthwise. Gently twist each length of pastry into a round coil shape and place them on a baking paper-lined tray. Brush each pastry coil with milk, then bake for 25-30 minutes until puffed and golden. Scatter extra thyme leaves over the top.



