

THE BARCOMBE

Autumn

FLOWER AND PRODUCE SHOW

Saturday 12th September 2026

In the Village Hall

Classes for adults and children – all welcome!
Fee 50p per exhibit

- Hall open from **8.30am** until **11.00am** for setting out
- Judging from 11.15am
- Show opens at 2.00pm
- Sale of produce - Proceeds to the Bonfire Society
- Raffle

Free entry to the Hall

Entries must be received by 12 noon, Friday 11th September

Entries, together with fees, should be handed in to:

Barcombe Village Stores

Supported by Barcombe Garden Club

OUR SPONSORS

The Flower Show thanks all of the following for their kind and generous support. Without it the Show would not be possible!

Cup Sponsors

Barcombe Garden Club
Barcombe WI
Barcombe Nurseries
Goldcliff Nurseries
Christine Arbenz
Bradness Gallery
The Bevern Trust
Jenny Slater

Raffle Sponsors

Holman's Bridge Farm Shop
Barcombe Nurseries
Staverton Nurseries

Poster and Stationery Sponsors

Jeff Goddard
James Stewart

CUPS TO BE AWARDED

- **Barcombe Garden Club Cup** for the Best Flower Exhibit
- **Barcombe Nurseries Cup** for the Best Fruit/Vegetable exhibit
- **Slater Cup** for the Best Flower Arrangement
- **Arbenz Cup** for the best exhibit in the Cookery Section
- **The Emma Goldstein Rose Bowl** for the Best Rose exhibit
- **Bradness Cup** for the most points in the Children's Section
- **Goldcliff Nurseries Cup** for the most points in the Vegetable Section
- **The John Gent Trophy** for the most points in the Flower Section
- **The WI Cup** for the most points in the Cookery and Preserves Section
- **The Bevern Trust Trophy** for Photography

(Points: Three for first place, two for second place, one for third place)

TO ENTER

A full Schedule of Classes follows. Please fill in the entry form on the last page. Then take it, along with the total entry fee, to **Barcombe Village Stores**.

Cheques should be made payable to 'Barcombe Flower Show'.

PLEASE REMEMBER - ENTRIES CLOSE AT NOON ON FRIDAY 11th September, 2026!

Schedule of Classes

Vegetable Section

1	Potatoes	5 white	Medium sized tubers 150g-225g (5.25oz-8oz)
2	Potatoes	5 coloured	Medium sized tubers 150g-225g (5.25oz-8oz)
3	The heaviest potato		
4	Onions	5	250g (8.75oz) and under, Only one layer of outer skin removed.
5	Onions	5	Over 250g (8.75oz). Only one layer of outer skin removed
6	The heaviest onion		
7	Shallots	6	
8	Garlic	2 bulbs	
9	Carrots	3	Tops trimmed to 76mm (3ins) (approx)
10	Runner beans	6	With stalks
11	Longest Runner Bean	1	
12	French Beans	6	With stalks
13	Parsnips	2	Tops trimmed to 76mm (3ins) (approx)
14	Beetroot	3 globe	Tops trimmed to 76mm (3ins) (approx)
15	Marrows	2	Max length 380mm (15ins) (approx)
16	Courgettes	3	With or without flower. Max length 150mm (6in) (approx) not incl, flower.
17	Red Tomatoes	5	Larger than 35mm (1.4ins) diameter (approx)
18	Red Cherry Tomatoes	6	Not exceeding 35mm (1.4ins) diameter
19	Coloured Tomatoes	5	Not red!
20	Selection of Tomatoes	5	At least 3 different varieties
21	The heaviest tomato		
22	Cucumber	1	Any variety
23	Aubergine	1	Any variety
24	Leeks	3	Leaves untrimmed but clean
25	Celery		
26	Pumpkin	1	Heaviest
27	Decorative Gourds	3	Unvarnished

28	Butternut Squash	1	
29	Winter Squash	1	Not butternut
30	Swiss Chard	5 leaves	
31	Bell Peppers	2	
32	Chilli Peppers	3	Of one variety
33	Bunch of culinary herbs	Not in flower	Three named varieties in a 76mm (3in) diameter vase
34	Most Unusual Vegetable		

Fruit Section

35	Dessert Apples	3	1 variety
36	Cooking Apples	3	1 variety
37	The Heaviest Apple	1	
38	Pears	3	1 variety
39	Raspberries	6	Stalks left in
40	Collection fruit and/or vegetables	Six different vegetables and/or fruit, more than one example of each acceptable.	Home-grown, in a container of your choice. Quality of produce will be judged.

Flower Section

41	Zinnias	3	
42	Marigolds	3	All of one variety
43	Dahlia	One specimen flower	Any variety
44	Dahlias	3 blooms	All of one variety
45	Mixed Dahlias	3 blooms	Each of a different variety
46	Roses	3	Each of a different variety
47	Roses	1	Specimen bloom
48	Hydrangea	3 blooms	All of one variety
49	Fuchsia	3 stems	All of one variety
50	Flowering Fuchsia in a pot		
51	Flowering pot plant	1	Not a fuchsia!
52	Sunflowers	3 stems	All of one variety
53	Sunflower	One specimen Flower	
54	Largest sunflower head	1	
55	Perennial flowers	3 stems of one variety,	not from groups 40 - 53
56	Perennial flowers	3 stems - each a different variety	not from groups 40 - 53

A Flower Arrangement in your own container

*Space measurements below indicate maximum width, but do not limit height. Bought flowers and accessories may be included. **Oasis may not be used.***

57	Autumnal Table Decoration		Suitable for a dinner table
58	An arrangement in any container		Container no more than 20cm,(8") high, and 15cm (6") wide. (Approx)
59	A Bunch of foliage and seeds/berries		To be judged by popular vote
60	An Autumn Door decoration		

Cookery Section

61	A sponge Cake decorated with edible flowers	1	
62	Cake with a vegetable ingredient	1	Clearly labelled – eg 'Carrot cake'
63	Sausage Rolls	5	Any sausage-based filling. These will not be auctioned.
64	Chocolate chip cookies	5	See recipe below
65	Tea Bread	1	
66	A loaf	1-2lb	Made <i>entirely</i> in a breadmaker
67	A loaf	1-2lb	Not made in a breadmaker
68	Bagels	5	

Preserves Section

69	Fruit Jam	1 jar	Single fruit
70	Mixed Fruit Jam	1 jar	Labelled with the names of fruits used.
71	Fruit Jelly	1 jar	
72	Fruit Curd	1 jar	
73	Homemade Cordial	1 bottle	
74	Homemade Pickles	1 jar	To be judged unopened

75	Honey	I jar	
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Recipes

Chocolate Chip Biscuits

100g unsalted butter, softened
 75g light brown sugar
 1 large egg
 2 teasp vanilla extract
 175g SR flour
 pinch salt
 100g chocolate chips

Method

Preheat the oven to 180°C(160°C fan, gas mark 4)
 Line a baking sheet with parchment paper.
 Cream butter and sugar together until light and fluffy (takes about 5 mins!).
 Add the egg and vanilla essence.
 Sift the flour and salt into the wet ingredients and fold gently until a soft dough forms.
 Stir in the Chocolate chips and mix well.
 Drop tablespoonfuls of dough onto the prepared baking sheet, leaving some space between them. Gently flatten.
 Bake in the preheated oven for 10 - 12 minutes, until golden and slightly firm on the edges.
 Remove from the oven and let them cool for 5 minutes on the baking sheet before removing to a wire rack to cool completely.

Craft Section

Three age groups for each class — Under 12, from 12 to under 16; Adult

76	Tablescape for Autumn	Any material	Maximum length 800mm (31.5in)
77	A greetings card decorated with pressed flowers		
78	A jam jar topper		Knitted or crocheted.

Photography Section

Three age groups for each class — Under 12, from 12 to under 16, Adult

Class	Theme		Comment
79	Seascape		Max size 175mm x 125mm (7in x 5in)
80	An animal portrait		Ditto
81	A Pathway		Ditto

Photographs must be unframed, and must not exceed 175mm x 125mm (7in x 5in).
Photos may be mounted to a maximum size of 20mm x 15mm (8in x 6in), including backing.
Digital photos can be cropped, re-sized and sharpened but not otherwise manipulated.

The judge will look for:

- *Interpretation of title*
- *Composition*
- *Technical quality (exposure, focus, etc*

Children's Section

Sponsored by Bradness Gallery

Two age groups for each class: Under 8yrs, 8–12 yrs

82	A Spaceship		made from upcycled materials
83	A miniature garden in a tray		Seed/baking tray
84	A Fantasy Animal		Made from any material

Children's Cookery

85	Rocky Road	3	
86	Butterfly cakes	3	

Family Section

87	A Guy for the Bonfire	1	Judged by popular vote
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And ... An Exhibition of Work by Barcombe Art Group

Rules for Exhibitors

1. On all questions regarding the eligibility of an exhibitor, and/or the exhibit, the decision of the committee will be final.
2. Unless the show schedule specifically states otherwise, any plant, fruit, flower and vegetable exhibited in the competition must be the property of the person in whose name it is entered. It must have been grown by the exhibitor or cared for by the exhibitor for at least three months prior to the show date.
3. All entries are accepted on condition that the committee is satisfied that these rules have been adhered to.
4. The committee will appoint Judges, whose decision shall be final in all cases. All exhibits may be cut and tested by the Judge(s), who may withhold prizes, or award additional prizes at their discretion.
5. No one shall enter more than one exhibit in each class.
6. All exhibits must contain the number of items specified, and be in accordance with the description given in the schedule. Any exhibit that is not in accordance with the schedule will be disqualified.
7. All exhibits must be staged between 8.30am and 11.00am and removed between 3.30pm and 3.45pm, unless donated to a sale of produce. All cups, sale items and raffle prizes must be collected between 3.30pm and 4.00pm.
8. Entries must be on the form attached and forms must be sent to the Secretary before the show. No forms will be accepted after **12 noon on Friday 11th September**. A separate entry form must be used by each competitor.
9. All cut flowers must be staged in vases supplied by the Committee, unless stated otherwise. These will be available on the day.
10. All exhibits, personal property etc shall be left at the exhibitor's risk. The Committee shall not be held responsible for loss or damage from any cause whatsoever.
11. Should the Show not proceed for any reason, no exhibitor shall have any claim on the Committee.
12. Competition labels must be collected from the Show Secretary and attached to the exhibits between 8.30am and 11.00am on the day of the show.
13. All cups awarded may be kept until one month before the next Show, when they should be returned to the organisers.
14. *Any social distancing measures in force must be respected and observed.*

(Entry form follows...)

BARCOMBE FLOWER AND PRODUCE SHOW ENTRY FORM

Name: _____

Age (if under 16yrs) _____

Address: _____

Telephone/e-mail: _____

Class Entered	Description	Entry Fee
	Total	£

(Continues...)

