



**Cannock Wood & Gentleshaw  
Gardening Club**

[www.cwggc.uk](http://www.cwggc.uk)

## **Schedule of Classes**

# **Garden and Home Produce Show**

**Saturday  
22<sup>nd</sup> August 2026**

**Village Hall, Buds Road  
Cannock Wood, WS15 4NB**

Entry to the show is free to exhibitors and visitors

Exhibiting open to all,

*except class 37 - which is club members only*

## **Classes 1-9 - Home grown flowers**

- Class 1      Rose, single flower on a stem
  - Class 2      Rose, multiple flowers on a stem
  - Class 3      Annuals, 5 stems, can be mixed
  - Class 4      Sweet Peas, 5 stems, can be mixed colours
  - Class 5      Dahlias, 3 stems, one variety
  - Class 6      Perennials, herbaceous, 3 stems, 1 variety
  - Class 7      Summer flowering bulbs/corms 3 stems
  - Class 8      Mixed Garden flowers in vase
  - Class 9      Shrub, flowering, 3 stems from one plant
- 
- ❖ Sweet Peas judged on straight stems and max flowers
  - ❖ Dahlias judged on uniformity of flower shape and size

## **Classes 10-26 - Home grown vegetables**

- Class 10      Potatoes, 5 same variety and size
- Class 11      Runner Beans, 3 same variety and size
- Class 12      French Beans, dwarf 3 same variety and size
- Class 13      Carrots 3 same variety, foliage trimmed to 5" (13cm) and tied
- Class 14      Onions, 3 grown from sets, pulled from garden and tied in a bunch.
- Class 15      Head of Cabbage on 3" (8cm) stem
- Class 16      Peas, 5 pods same variety and size
- Class 17      Beetroot, 3 same variety and size
- Class 18      Miniature Tomatoes, 5 of the same size, stalk attached

- Class 19 Tomatoes, 5 same variety and size, stalks attached
- Class 20 Cucumber, one any variety
- Class 21 Courgettes, 3 same size
- Class 22 Heaviest Onion
- Class 23 Heaviest Marrow
- Class 24 Longest Runner Bean
- Class 25 Longest carrot
- Class 26 5 vegetables on a tray, one of each, any variety (max. tray size 16"x12" (41cmx30cm))

- ❖ Tomatoes to be displayed on sand on a plate, both available in the small meeting room

## **Classes 27-30 - Home grown fruit**

- Class 27 Damsons, 5 same variety and size on plate, stalks attached
- Class 28 Plums, 5 same variety and size on plate, stalks attached
- Class 29 Raspberries, 7 same variety on a plate
- Class 30 Apples, 3 same variety, on a plate

## **Class 31 - Flower arranging**

- Class 31 Individual design max 12" (30cm) wide
- ❖ No wild or artificial flowers or foliage to be used
- ❖ Fresh plant material only to be used
- ❖ Flowers can be shop bought
- ❖ Height unlimited

## **Classes 32–36 - Plants in pots**

- Class 32 Flowering pot plant, any variety
  - Class 33 Foliage pot plant, any variety
  - Class 34 Cacti, any variety
  - Class 35 Succulent, any variety
  - Class 36 Plant in a tiny pot, max 3” (7cm) diameter
- ❖ Maximum internal diameter of all pots (except class 36) 8” (20cm)

## **Classes 37 - Club members only**

- Class 37 Dahlia Gallery ‘Pablo’
- ❖ Maximum internal diameter of pot 10” (26cm)

## **Classes 38–45 - Home Produce**

- Class 38 Marmalade
  - Class 39 Jam, any variety
  - Class 40 Lemon Curd
  - Class 41 Chutney, any variety (3 months matured)
  - Class 42 Shortbread, 5 pieces on a plate
  - Class 43 Fruit scones, 5 on a plate
  - Class 44 Cup Cakes, decorated, 5 on a plate
  - Class 45 Victoria Sponge (to recipe below)
- ❖ Entries must be home made
- ❖ Jam and marmalade kits not permitted
- ❖ Label stating type of preserve and date
- ❖ Cellophane or wax disc to be used; tops to be loosened
- ❖ Bakes to be covered with clingfilm
- ❖ All entries may be tasted

## Recipe for Victoria Sponge (Class 45)

Oven - 375°F/190°C/gas mark 6  
2 x Round Sandwich Tins 7''(18cm)  
6 oz Butter or margarine  
6 oz Sugar  
3 Eggs  
6 oz Self raising flour  
1 pinch of salt  
1 tablespoon warm water  
Raspberry Jam and Caster Sugar

Cream together the fat and sugar; beat in the eggs; add the sifted flour and salt with warm water.  
Mix and bake in two tins for 15-20 minutes.  
Add jam filling and decorate with caster sugar!

### **Show Opening Times and Fees** (Enter exhibits on the day - booking form on page 8)

10.00am - 12noon	Entries to be set up
12noon - 2.30pm	Hall closed for judging
2.30pm - 4.30pm	Show open to the Public
3.30pm	Presentations & Raffle draw

Entry to the show is free to Exhibitors and Visitors

Homemade cake and hot and cold drinks available for donations

# Guidance Notes On All Classes

- 🌸 Only one entry per class per Exhibitor
- 🌸 All produce must be home grown by the Exhibitor unless otherwise stated.
- 🌸 Any variety may be grown unless otherwise stated.
- 🌸 Produce should be displayed on tables unless otherwise stated that a plate or other vessel should be used. Plates and sand will be made available.
- 🌸 Where produce is grouped, size and shape to be as uniform as possible and skins should be unblemished.
- 🌸 Judges will be looking for uniformity, colour, and freshness.
- 🌸 All exhibits may be cut into during judging.
- 🌸 Peas and Beans are sometimes tasted for freshness and should be straight and identical in size and have some stalk attached.
- 🌸 Foliage should not be incorporated into the display unless otherwise stated.
- 🌸 Raffia ties look good, but any other material is acceptable.
- 🌸 The small meeting room will be available for preparation of exhibits.

**The Tom Ethelstone Trophy** for overall winner

**The Lewis Cup** for overall winner in Vegetable Section

**Prize Cards** for all classes

*3 points for 1st place    2 points for 2nd place    1 point for 3rd place*

***The Judge's decision is final***

# Booking Form

Please bring this with you on the day of the show, hand to the treasurer and collect your entry numbers before you set up your entries between 10am and 12noon

Your Name: .....

Contact Number: .....

Class numbers entered:

.....  
.....  
.....  
.....

Home grown flowers classes 1 – 9

Home grown vegetables classes 10 – 26

Home grown fruit classes 27 – 30

Flower arranging class 31

Plants in pots classes 32 – 36

Dahlia Gallery ‘Pablo’ (members only) class 37

Home produce classes 38 – 45