

BUXTED HORTICULTURAL SOCIETY
AUTUMN SHOW SATURDAY 13th September 2025
St Mary's Church Hall, Church Road, Buxted, TN22 5LP

CLASSES

1. Beetroot, 3 round trimmed
2. Carrots, 3 any one variety
3. Lettuce, 2 any one variety
4. Cabbage, 2 any one variety, with approx. 3" stalk.
5. Potatoes, 4 white
6. Potatoes, 4 coloured
7. Cauliflowers, 2
8. Tomatoes, 5 any one variety, excluding small-fruited
9. Tomatoes, 9 small-fruited any one variety, max 1½" diameter
10. Marrow, a pair max 12" length
11. Onions, max 4" diameter
12. Cucumbers, 2
13. Shallots, 9 pickling max 1¼" diameter
14. Shallots, 9 large
15. Runner Beans, 6
16. Courgettes, 3 any one variety, max 6" length
17. Any other Vegetable
18. Dessert Apples, 3
19. Cooking Apples, 3
20. Any other Fruit
21. 1 Funny Shaped Vegetable or Fruit
22. Runner Bean, the longest, in a straight line, end to end
23. Allotment or Home-Grown Basket – trug or basket not to exceed 24" containing fruit and/or veg grown by the exhibitor. Vegetables to be washed. Exhibits do not have to be 'show' prepared
24. 3 Chrysanthemums, mixed
25. 3 Chrysanthemums, incurve or intermediate, one variety
26. 3 Chrysanthemums, reflex, one variety
27. 3 Stems of spray Chrysanthemums, one or more variety
28. 3 Dahlias, cactus, one variety
29. 3 Dahlias, decorative, one variety
30. 5 Dahlias, pompon, one variety max 2" diameter
31. 3 Dahlias, miniature ball, one variety max 4½" diameter
32. 3 Dahlias, waterlily, one variety
33. A vase of 5 mixed Dahlias of more than 1 variety
34. 3 hybrid Tea Roses
35. 3 Stem Floribunda/Polyantha Roses
36. 1 Specimen Rose
37. A Vase of flowers, 1 genus not included in Classes 25 – 36
38. A Vase of mixed cut flowers not included in Classes 25-36
39. A Flowering Pot Plant, maximum pot size 6"

FLOWER ARRANGEMENT CLASSES

- 40 "Fireworks" { (To fit an alcove 30" wide at front x 30" high, 24" wide at rear, to include accessories)
- 41 A small informal arrangement for a kitchen windowsill, to include 1 accessory (maximum size 6" x 6")

DOMESTIC CLASSES (All food exhibits must be covered)

- 42 5 Sausage/Vegetarian Rolls
- 43 Devonshire Apple Cake (Recipe on final page)
- 44 A jar of Chilli Jam

CHILDREN'S CLASSES

- 45 (Ages 7 and under) A Pine Cone Creature
- 46 (Ages 8 to 14) A Dried Flower Picture

PHOTOGRAPHY

Photographs not to exceed 7" x 5". Each photograph taken by the exhibitor and to be mounted on a suitably sized board or card.

- 47 Something beginning with "C"
- 48 Patterns in Nature

CRAFT CLASSES

- 49 Autumn Wreath, any medium
- 50 A Novelty Pin Cushion

Members 10p per class, non-members 20p per class, children free.

Entry forms with the relevant entrance fees to be lodged with the Show Secretary not later than 6.00pm on the Thursday before the Show. Telephoned or emailed entries will be accepted and, in this respect, payment can be made on the day of the Show.

Email: shows@buxtedhorticulturalsociety.org.uk

***Staging 9.00 am - 11.00 am at St Mary's Church Hall, Buxted
Open to the public from 2.00pm – 4.30 pm
Teas & homemade cakes served from 2.15pm***

1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20
21. 22. 23. 24. 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38
39. 40. 41. 42. 43. 44. 45. 46. 47. 48. 49. 50

Name..... Address.....
Buxted Horticultural Society, Charity No. 288108

Devonshire Apple Cake

1 lb (450g) cooking apples
juice of ½ lemon
12 oz(350g) self-raising flour
2 teaspoons baking powder
12 oz (350g) caster sugar
4 eggs
1 teaspoon almond essence
8 oz (225g) butter, melted
A generous scattering of flaked, shredded or chopped almonds
caster sugar to sprinkle

Preheat the oven to 180°C/350°F/Gas 4. Grease and base line a 12" x 9" (30 x 23 cm) roasting tin with greased greaseproof paper.

Peel, core and thickly slice the apples and squeeze the lemon juice over them. Measure the flour, baking powder and sugar into a large bowl. Beat the eggs together with the almond essence and stir into the flour with the melted butter. Mix well then spread half this mixture into the tin. Arrange the apples over the top of the cake mixture. Carefully top with the rest of the mixture: don't worry if the apples show through a little. Sprinkle over the almonds.

Bake in the pre-heated oven for about 1½ hours or until the cake is golden, firm to the touch and slightly shrunk away from the sides of the tin. Leave to cool for 15 minutes and then turn out and remove the paper. Sprinkle over the cake with icing sugar when cold.