



# SCHEDULE OF CLASSES 1st August 2026

See Show Schedule for full details

## VEGETABLES

- |    |  |    |   |
|----|--|----|---|
| 1  | 3 Potatoes, white                                  | 13 | 4 Onions – under 227g one cultivar  |
| 2  | 3 Potatoes, coloured                               | 14 | 3 Onions – over 227g one cultivar   |
| 3  | 9 Shallots, large                                  | 15 | Pair of Marrows – not over 38cm long  |
| 4  | 9 Shallots, pickling, to pass through a 2.5cm ring | 16 | 3 Courgettes – not longer than 21cm   |
| 5  | 3 Carrots, one cultivar                            | 17 | 5 Tomatoes with calyces (stalks)  |
| 6  | 3 Beetroots, globe                                 | 18 | 9 Cherry Tomatoes with calyces(stalks) not over 35mm  |
| 7  | 6 Runner Beans (with stalks)                       | 19 | Truss of Tomatoes – ripe or a mix of ripe and unripe  |
| 8  | 6 French Beans                                     | 20 | Vase of mixed Herbs – maximum of 5 kinds, please name when displaying   |
| 9  | 3 Garlic Bulbs excluding elephant garlic           | 21 | Any other Vegetable not included in Class 1-20 (numbers optional: single, pair, three etc)                      |
| 10 | 6 Pods of Peas, Mangetout or Snap, one cultivar    | 22 | Novelty Class: Vegetable and/or fruit monster   |
| 11 | 2 Cucumbers, indoor or outdoor                     | 23 | Novelty Class: 1 500g margarine tub of home-made compost  |
| 12 | 4 Sticks Rhubarb                                   | 24 | Special Class: Best Dwarf Sunflower grown in a pot. Maximum pot size 15cm. 3 seeds distributed free to members. |

## FRUIT

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|----|---|----|---|
| 25 | Raspberries, blackberries or hybrid cane fruit. One cultivar with stalks. | 27 | Dish of any other fruit not named above. One cultivar   |
| 26 | Currants (red or black). Not more than nine bunches (strigs).             | 28 | A Collection: Five A Day in a Seed Tray. Can be fruit and/or vegetables either one of each or multiples but not more than 5 kinds |

## FLOWERS

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|----|--|----|---|
| 29 | Sweet Peas, not more than 6 stems, one cultivar                            | 34 | Dahlia, one cultivar, 3 blooms                      |
| 30 | Sweet Peas, not more than 6 stems, mixed cultivars                         | 35 | Dahlia, mixed cultivars, 3 blooms                   |
| 31 | Marigolds – Calendula or Tagetes, any kind or kinds, one or more cultivars | 36 | Vase of Dahlias, mixed cultivars, at least 5 blooms |
| 32 | Rose, specimen bloom   | 37 | Vase of Flowers not included in Schedule – one kind |
| 33 | Dahlia, specimen bloom   | 38 | Vase of Flowers – three kinds                       |
|    |  | 39 | Vase of mixed Garden Flowers                        |

## POT PLANTS

NOTE: POT SIZE LIMIT FOR CLASSES 40–43 not to exceed 20cm diameter.

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|----|---|----|---|
| 40 | One Foliage Pot Plant. (Except Fuchsia / Pelargonium / Geranium). | 42 | One Flowering or Fruiting Pot Plant. (Except Fuchsia / Pelargonium / Geranium). |
| 41 | One Pot of Pelargonium or Geranium.                               | 43 | One Specimen – Cactus or Succulent.   |

## FUCHSIAS

NOTE: POT SIZE LIMIT FOR CLASSES 44–45 not to exceed 20cm diameter.

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|----|--|----|--|
| 44 | One Fuchsia – other than Standard/Half Standard              | 46 | 6 x Fuchsia Florets. Display stand will be provided. |
| 45 | One Fuchsia – Standard 760–1070mm or Half Standard 460–760mm |    |  |

## FLOWER ARRANGEMENTS

The Arrangement may not extend beyond a base of 38cm sq. No artificial plant Material or Florist foam.

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|----|---------------------------------------|----|--|
| 47 | <b>An arrangement in a cream jug.</b> | 49 | <b>An Ikebana style arrangement.</b>                                       |
| 48 | <b>On the beach arrangement.</b>      | 50 | <b>Arrangement in a Shot glass.</b> Size not to exceed 20cm x 20cm x 20cm. |

## PRESERVES

Plain jars must be used for preserves – no commercial marked jars or lids.

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|----|--------------------------------|----|-----------------------------|
| 51 | Jar of Marmalade – any variety | 54 | Jar of Relish or Chutney    |
| 52 | Jar of Jelly – any variety     | 55 | Bottle of home made cordial |
| 53 | Jar of Jam – any variety       | 56 | Jar of Fruit Curd           |

Jars must have a small plain label stating type, month & year. Chutney must have a screw top lid..

## COOKERY

Exhibit cooked items on a plain white plate; sweet items with a doily; savoury items with a plain napkin unless stated otherwise.

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|----|--|----|--|
| 57 | Victoria Sponge. Own recipe.(No cream)                                   | 59 | Potato Bread. The recipe below must be used. |
| 58 | A plate of 2 or more vegetable samosas. Own recipe with homemade pastry. | 60 | 4 cookies. Own recipe.                       |

### Potato Bread

#### Ingredients

375g/13oz potatoes, peeled and cut into even chunks (300g/10½oz peeled weight)  
1 tsp caster sugar  
1 tsp fine sea salt  
1 tsp Nigella seeds

300g/10½oz strong white flour, plus extra for kneading  
1 tbsp sunflower oil, plus extra for greasing  
1 tsp dried fast-action yeast

You need exactly 300g/10½oz to make the bread so check the weight once they are peeled. Place the potatoes in a large saucepan and cover with cold water, bring to the boil, then reduce the heat slightly and cook for 15–20 minutes until they are tender but not falling apart.

Drain the potatoes in a colander over a bowl and reserve the cooking liquid. Return the potatoes to the pan and toss over a very low heat for 2-3 minutes until any excess liquid has evaporated.

Pour 75ml/5 tbsp of the warm cooking liquid into a large bowl and leave to cool for a few minutes. When it's lukewarm, sprinkle in the yeast. Stir in the sugar and leave in a warm place for about 10 minutes until a light foam appears on the surface.

Mash the potatoes with the oil in the saucepan until they're as smooth as possible, then stir in the yeast mixture and salt.

Mix well with a wooden spoon and gradually add the flour, a few tablespoons at a time, stirring well before adding more. When the dough becomes too stiff to stir in the flour, turn it out on to the work surface and knead the remaining flour into the dough. Don't be tempted to add more water or the dough will become too sticky to work with.

Knead the dough for 10 minutes until soft and pliable. Place it in a lightly oiled bowl, cover loosely with lightly oiled cling film and leave to rise in a warm place for 45–60 minutes, or until well-risen and spongy to touch.

Knock back the dough with your knuckles and shape it into a rough ball. Flatten the ball on a floured surface until it is about 2cm thick, then bring the sides up to the middle to give a rustic surface to the bread. Pinch lightly to seal. Place it on a lightly oiled and floured baking sheet, rough side up, and leave to prove in a warm place for a further 30 minutes

Preheat the oven to 220°C/Fan 200°C/Gas 7. Score the dough with a knife along the pinched join and sprinkle the top with the onion seeds. Bake the loaf in the centre of the oven for 35 minutes until well risen and crusty on top. Cool on a wire rack

**Tips for Cookery Classes:** Oven temperatures & times are guidelines and must be adjusted according to your experience with your own oven.

## PHOTOGRAPHY

All entries must be in colour, unframed and mounted on card which must not exceed 21cm x 16cm and have not previously been exhibited at any THA Annual Show. Digital Photographs must not have had the format manipulated

- |    |                                      |    |                                  |
|----|--------------------------------------|----|----------------------------------|
| 61 | One photograph. <b>Sunset.</b>       | 63 | One photograph. <b>Wildlife.</b> |
| 62 | One photograph. <b>Single Bloom.</b> | 64 | One photograph. <b>Water.</b>    |

## JUNIOR SECTION

For Children up to 7 Years – age to be stated on the entry form.

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|----|---|----|---|
| 65 | Egghead. Seeds grown in an empty egg shell. | 66 | A photograph not exceeding 21cmx16cm.<br><b>It made me laugh.</b> |
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For Children 8 to 11 Years – age to be stated on the entry form

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|----|-----------------------------------|----|---|
| 67 | Painted Stone. Smaller than 15cm. | 68 | A photograph not exceeding 21cmx16cm.<br><b>It made me laugh.</b> |
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For Children 12 to 16 Years – age to be stated on the entry form.

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|----|---------------------|----|---|
| 69 | 4 Homemade Cookies. | 70 | A photograph not exceeding 21cmx16cm.<br><b>It made me laugh.</b> |
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