

.MERSEA ISLAND
HORTICULTURAL SOCIETY



Schedule of Entries and Programme
for

SUMMER SHOW
(incorporating a Scarecrow competition)

12th JULY 2025

1.30pm

MICA CENTRE, WEST MERSEA

MERSEA ISLAND HORTICULTURAL SOCIETY

www.mi-gc.org.uk

President: Mr D.K.M. Cooper

Chairman:

Secretary: Miss Helen Ritchie 01206 383752

Treasurer: Mrs Annette Briggs 01206 3846800

Show Committee:

Mrs Annette Briggs	01206 384680
Mrs Heather Cook	01206 386385
Mrs Penny Newton	07866 037215
Mrs Judith Wingar	01206 382179
Mrs Rose Wylie	07939 285922

IMPORTANT NOTE

All Trophies currently held to be cleaned and returned to Philippa Fairbanks at 103 Fairhaven Avenue by the end of May 2025

A MESSAGE FROM YOUR PRESIDENT

Welcome to the schedule for our Summer Show 2025. The schedule for the show has been very much revised for our one and only show this year. The aim is to help the first time and more seasoned exhibitors show their exhibits whilst not robbing their gardens of too much produce in order to make an exhibit. We are also encouraging children to exhibit in their own section, though of course they can also enter the open classes along with everyone else.

As a horticultural/garden show we do have other categories such as Flower Arrangements, Home Industries, Photography and Handicraft so that hopefully anyone can have a go and get involved in the show.

The Society does also hold monthly meetings during the winter season. Topics covered consist of a talk, slide or film show and not always directly to do with gardening or horticulture.

We also have a members' group that meet under the name of SHED – Self Help Edible Division. This group meet during the winter months on the first Wednesday of the month at 3pm in the Community Support Hall in Melrose road. In the summer months the group meet in various members' gardens, none too small! There is normally tea/coffee and cake, all for a small donation which pays for the hall hire. All are welcome so do come along and hopefully learn from other members and generally swap ideas.

Contact: Faith Richardson 01206 381966.

The changing pattern of the weather does give us all challenging times and we hope this season will be kind to our crops, so that we can produce both exhibits, flowers and food for all efforts.

Good gardening and as they say on Gardeners' Question Time on the BBC, "may the weather be with you". See you at our meetings and the Show in July.

David Cooper
President

RULES and DEFINITIONS

- 1.** All Shows open to any exhibitor
- 2.** All entry forms to be sent to 14 Fairhaven Avenue or 52 Empress Avenue, West Mersea by 9:00pm on the Wednesday prior to the Show date, together with any entry fees payable. **NO LATE ENTRIES ACCEPTED.** Entries will also be accepted on plain paper. No exhibitor may enter more than one exhibit in each class unless stated.
- 3.** Exhibits must have been grown, made, created, or (photographs) taken by the exhibitor. Pot plants must have been tended for 3 months. Materials may be purchased for the Flower Arrangement classes.
- 4.** Novice entries are accepted in any class in any Show, provided the exhibitor has not won a first prize in that section in any previous Show. Entry card must indicate novice status.
- 5.** Exhibitors infringing Rules 3 or 4 will forfeit all prizes and may be debarred from future exhibiting.
- 6.** Judging of Flowers and Vegetables will be in accordance with the RHS "Rules for Judging". Judging of Flower Arrangements will be in accordance with NAFAS Rules.
- 7.** The Judges will be empowered to withhold prizes if they consider the exhibitors do not merit them.
- 8.** Exhibits to be staged by 10:00am prompt on day of Show. No exhibits to be taken away before completion of prizegiving. No unauthorised person will be allowed in the Show Hall while judging is in progress.
- 9.** The decision of the Judges as to the merits of exhibits shall be final and no appeals therefrom will be entertained. Any appeal or objection against a Judge's decision as to classification of exhibits or as to exhibits not being according to schedule shall be made in writing and handed to the Show Secretary not later than 3:30pm on the day of the Show, accompanied by the sum of £1 which may be forfeited at the discretion of the Committee if such appeal or objection is not upheld.
- 10.** The prize money must be collected from the Hon. Treasurer between 3:00pm and 3:45pm.
- 11.** While the Committee will take all reasonable steps to prevent loss or damage to exhibits, they cannot be held responsible for the same, and the placing of an entry in the Show implies acceptance of these Rules and Conditions by the exhibitor.
- 12.** The Committee reserves the right to refuse acceptance of entries of exhibits or entry to the Show hall.

103rd SUMMER SHOW
SATURDAY 12th JULY 2025
At the MICA Centre
West Mersea

PROGRAMME FOR THE DAY

Open to Exhibitors	8:00am – 10:00am
Judging begins	10:30am
Show opens to All	1:30 pm
Pruning Demonstration	2.00 pm
Pruning Demonstration	3.00 pm
Prizegiving	3:45 pm
Presentation to winning Scarecrow	
Auction of Produce	4:00 pm

FLOWERS

Note: Society vases must be used in all classes where a VASE is stipulated

1. Vase of 3 stems Lily, any colour
2. Vase of 1 stem Gladioli, any colour
3. Vase 1 specimen Rose bloom, any variety
4. Vase of 3 stems Rose blooms, any variety
5. Vase of 1 specimen Rose bloom, judges for fragrance only
6. Vase of 6 Rose blooms, two or more varieties
7. Vase of 3 stems Penstemon, any colour
8. Bowl of Floating flower heads (min 3 blooms, bowl max 300mm)
9. 5 flower heads Fuchsia (display rack provided)
10. Vase of 3 stems Fuchsia
11. Vase of 3 stems Sweet Pea, any colour, judged for fragrance only
12. Vase of 7 stems Sweet Pea, mixed colours
13. Vase of 5 stems Sweet Pea, one colour only
14. Vase of 3 stems Lavender, one variety
15. Vase of 1 head Hydrangea
16. Vase of 1 head Geranium or Pelargonium, one colour only
17. Vase of 3 heads Geranium or Pelargonium, mixed colours
18. Vase of mixed Flowers, one colour only
19. Vase of mixed Flowers, three colours
20. Vase of 3 stems Flowering Shrub (not Lavender or Fuchsia)
21. Vase of 5 stems Cosmos, any colour
22. Vase of Annuals, one or more varieties (not Sweet Peas)
23. Vase of Perennials, one or more varieties (no foliage)
24. Vase of Ornamental Grasses (5 stems)
25. Vase of 3 stems of 3 varieties Herbs (9 in all)

POT PLANTS

Containers not to exceed 300mm in size or diameter

26. 1 flowering Orchid
27. 1 flowering Fuschsia
28. 1 Cactus or Succulent
29. 1 flowering Begonia
30. 1 Foliage Pot Plant
31. Container of Mixed Plants growing

FRUIT

Please display fruit with stalks where applicable – see HINTS FOR EXHIBITORS

- 32. Plate of 12 Raspberries
- 33. Plate of 5 strigs (strings/bunches) Redcurrants
- 34. Plate of 5 strigs (strings/bunches) Blackcurrants
- 35. Plate of 6 Strawberries with stalks
- 36. Plate of 6 Gooseberries
- 37. Plate of 4 Plums
- 38. 3 stalks Rhubarb, leaves trimmed to 25mm

VEGETABLES

- 39. 3 Potatoes, white, one variety
- 40. 3 Potatoes, coloured, one variety
- 41. 3 Carrots, (foliage trimmed to 75mm)
- 42. 3 Tomatoes, yellow, striped or beefsteak
- 43. 3 red Tomatoes (display with calyx) 35mm-65mm
- 44. 6 Tomatoes, Cherry or Plum 35mm or less
- 45. Heaviest Ripe Tomato
- 46. 3 Beetroot (foliage trimmed to 75mm)
- 47. 2 Cucumbers, grown indoor or outdoor
- 48. 3 Cucumbers, small, approx 100mm-200mm in length
- 49. 1 Lettuce with washed root
- 50. 6 Climbing Beans (not Runner) with stalk
- 51. 6 Runner Beans with stalk
- 52. 10 Dwarf French Beans with stalk
- 53. Longest Runner Bean
- 54. 6 Pods Peas with stalk
- 55. 6 Pods Broad Beans
- 56. 3 Onions for size and uniformity (trimmed and tied)
- 57. 6 Shallots
- 58. 1 Cabbage with no less than 75mm stump
- 59. 3 leaves Chard, fresh, displayed in vase for effect
- 60. 3 Courgettes (100mm-150mm long)
- 61. "Five a Day" – Collection of 5 different fruit or vegetables arranged in a container (any number)

FLOWER ARRANGEMENTS

Classes 62-65 staged against a white background with green tablecover, width and depth not to exceed 600mm, height optional. (Accessories may be used in classes 62-65)

- 62. Ring a Ring of Roses
- 63. A Summer Sizzle
- 64. The Wild Side of Life
- 65. An Arrangement in One Colour with any Foliage
- 66. *Petite exhibit- 225mm overall maximum
- 67. *Miniature exhibit- 100mm overall maximum

***A black stepped platform will be provided and remember these classes are judged at eye level where possible**

HOME INDUSTRIES

Please read culinary guidance notes

- 67. 6 Fruit Scones
- 68. 6 Decorated Cup Cakes
- 69. 6 Parmesan Biscuits (recipe at back of schedule)
- 70. Teabread (recipe at back of schedule)
- 71. Coffee and Walnut Cake - own recipe
- 72. Chelsea Buns (recipe at back of schedule)
- 73. Treacle Tart – own recipe
- 74. Apple and Ginger Cake (recipe at back of schedule)
- 75. 1 Bread Loaf (any type) NOT made in bread machine
- 76. 1 Round of Shortbread
- 77. Jar of Strawberry Jam
- 78. Jar of Raspberry Jam
- 79. Jar of any other Jam
- 80. Jar of Chutney
- 81. Jar of Jelly
- 82. Jar of Marmalade.

PHOTOGRAPHY

Photos may be digital or conventional, but not digitally altered and can be in colour or black and white. All photos must be unmounted. Maximum size 125mm x 175mm unless otherwise stated.

- 83. Black and White
- 84. Water Sports
- 85. Fur, Feather or Fin
- 86. Old Mersea
- 87. Roses
- 88. Culinary Delight

HANDICRAFTS

- 89. A Sunhat
- 90. An item of Jewellery
- 91. A Greeting Card
- 92. A Pin Cushion
- 93. A Gardening Apron
- 94. A Knitted or Crocheted wrap for a Summer evening
- 95. A Beach Bag from recycled material

CHILDREN – under 16 years (FREE ENTRY)

- 96. Your Own Poem illustrated
- 97. A Decorated Jam Jar
- 98. A Birthday Card for a relative
- 99. Mustard and Cress grown in a takeaway container
- 100. 6 Rocky Road biscuit squares

SHOW RECIPES

PARMESAN BISCUITS

50g finely grated cheddar cheese	100g butter
50g finely grated parmesan cheese	100g plain flour
Beaten egg	Extra parmesan for sprinkling

Oven temp at 180C / 160C Fan / Gas 4

Place cheese, butter and flour in the processor and pulse until combined. Wrap in cling film and rest for 30 mins in fridge.

Roll out to about 1 ½ cms thick. Brush with beaten egg and sprinkle with parmesan cheese.

Cut into fingers or shapes as required and place on baking paper on baking tray.

Bake until crisp and golden (about 15-20mins)

Carefully lift onto wire tray and allow to cool.

APPLE AND GINGER CAKE

225G self raising flour	50g breadcrumbs
175g caster sugar	175g butter or margarine
2 tsp ground ginger	1 tsp baking powder
200ml milk	2 beaten eggs
1 cooking apple, peeled, cored and finely chopped	
50g preserved ginger, finely cut	

Oven temp at 180C / 160C Fan / Gas 4

Cream together the butter and sugar, add the eggs and milk and beat well together, adding a little flour to prevent curdling. Add the breadcrumbs, flour and baking powder and mix well before adding ginger and apple.

Pour into a cake tin lined with buttered paper. Bake for 1 hour or until it will not leave an indent when pressed with a finger.

CHELSEA BUNS

7g sachet of fast acting yeast	100ml warm milk
225g strong white flour	½ tsp salt
40g butter	1 beaten egg
100g mixed dried fruit	50g light brown sugar

Glace: 2tblsp caster sugar and 3 tblsp milk

Oven temp at 190C /170C Fan / Gas 5

Put flour and salt in a bowl and rub in 25g butter. Sprinkle the dried yeast over the mixture. Beat egg into the milk and pour into a well in the centre. Mix ingredients together and beat to a soft dough until it pulls away from sides of the bowl. Knead on a floured surface for 10 mins until dough is soft and elastic. Cover with cling film or a damp tea cloth until doubled in size.

Grease a 18cm square tin. Knead dough to a smooth ball and roll out into a rectangle 30cm x 23cm. Melt remaining butter and spread over dough. Sprinkle on brown sugar and dried fruit. Starting at the long edge, roll up (like a swiss roll). Cut into 9 slices, place in tin in 3 rows of 3. Cover and leave in a warm place for 30 mins. Bake until well risen and golden brown. Remove from oven, dissolve the sugar in milk to make the glaze and brush over hot buns.

TEA BREAD

325g mixed dried fruit soaked overnight in 150ml tea

225g self raising flour	110g demerara sugar
1 ½ tsp mixed spice	2 beaten eggs

Oven temp at 180C / 160C Fan / Gas 4

After soaking fruit overnight, add flour, sugar, mixed spice and eggs and mix all ingredients well. Place mixture in a 2lb loaf tin, sprinkle extra demerara sugar on top and bake approx 1 hour.

TROPHIES

1. **DENT CHALLENGE BOWL** for most points in Vegetable, Flower & Fruit classes 1-61
2. **ALDOUS CHALLENGE CUP** for runner up in above category
3. **USHER CHALLENGE CUP** for most points Vegetable classes 39-61
4. **MARY KENT CUP** for most points Fruit classes 32-38
5. **SOCIETY CHALLENGE CUP** for most points Flower classes 1-25
6. **LAPWOOD CHALLENGE CUP** for best flower exhibit classes 1-25
7. **MILBURN SALVER** for best Pot Plant, classes 26-30
8. **DORA WINCH CUP** for best exhibit Fuchsia class 27
9. **POND HOUSE TROPHY**, for most points, Handicraft classes 89-95
10. **MARSDEN TROPHY** for most points, Photography classes 83-88
11. **MERSEA MUSEUM TROPHY** for best exhibit Photography classes 83-88
12. **SHEILA PHILLIPS TROPHY** for most points Home Industries classes 67-82
13. **THE GREEN CUP** for most points Children's classes 96-100
14. **BUCKLE CUP** for best exhibit Children's classes 96-100
15. **SANDFORD DOD BOWL** for most points in Flower Arrangement classes 62-67
16. **GLORIA SEARLE CUP** for best Flower Arrangement, classes 62-67
17. **W.I. SHIELD** for most points by a W.I. Member (all classes)
18. **LORNA TARRAN TROPHY** for best exhibit in Show
19. **DAVID ROBINSON CUP** for best exhibit class 9
20. **THE MAUREEN FORD TROPHY** will be awarded to the INDIVIDUAL exhibitor gaining the most points in Show OVERALL.

PRIZE MONEY

Classes except Children's: - 1st Prize 60p 2nd Prize 40p

Children's: - 1st Prize 80p 2nd Prize 50p 3rd Prize 30p

HINTS FOR EXHIBITORS

GENERAL

We would like to encourage many more people to exhibit. It does not require great expertise or special knowledge. We have all had to start somewhere!

The single most important rule is to READ THE SCHEDULE. Make sure that your exhibit is not classed as N.A.S., Not According to Schedule. Try to make your exhibit look as attractive as possible. All exhibits, whether they win a prize or not, go to make up the Show.

Evenness, freshness and freedom from disease are more important than size, unless stated.

EXHIBITORS MUST COLLECT THEIR ENTRY CARD FROM A MEMBER OF THE COMMITTEE ON ARRIVAL. For the information of the public, if possible all exhibits of flower, fruit or vegetable varieties should be named, please write this on both sides of the entry card.

Before judging, the show secretaries will make sure that all entry cards are turned over, so that the exhibitors name is not visible. After judging they will be placed face upwards.

VEGETABLES

They should be cleaned, using plenty of water and a sponge. It makes for better presentation if tops are trimmed and bound with raffia, or an equivalent. Be careful, when lifting carrots and parsnips not to break the long 'root'. Carrots should not have 'green' shoulders, this can be avoided by ensuring carrots are fully covered by soil whilst growing. Potatoes should be lifted at least two days prior to the Show, allowing the skins to set before washing.

i) Parsnips, carrots, cabbages, beans and beetroot are usually just laid on the table. Foliage should be trimmed to 75mm as per schedule.

(ii) Potatoes, tomatoes and peppers are best placed on a white paper plate.

(iii) Shallots should be mounted on a dish of dry sand, and onions on cardboard rings, such as ones cut from kitchen roll containers. Onion neck tops should be trimmed and tied neatly as per schedule.

(iv) Brassicas should have not less than 75mm of stump left.

(v) All varieties of peas and beans should have stalks attached.

(vi) Tomatoes should be fully ripe and displayed with calyces attached and fruit not polished.

FRUIT-to be exhibited on White Paper Plates

(i) With the exception of peaches, nectarines and apricots, all fruit should be shown with stalks.

(ii) All fruit should retain their natural bloom and not be polished.

FLOWERS

Make sure that they are firmly in the vase and drawing up water. Kitchen roll or newspaper helps to wedge the stems in the vase.

If five blooms are asked for, arrange three above and two below, or vice versa. If three are asked for, place them two and one.

The size of the pot is the internal measurement. Avoid using outer containers for the pot. If the schedule states 'not exceeding', it is quite in order to use a smaller size.

CULINARY

All preserves to have metal screw tops, free from rust, or cellophane jam pot covers.

Jars to be free of advertising.

Labels to state type and day, month and year made.

IMPORTANT NOTES FOR ALL ENTRIES

Please read the schedule carefully and make sure you are entering the correct class.

Use a separate entry form for each exhibitor, the entry form can be photocopied, obtained from the Show Committee or plain paper may be used.

Entry form must be submitted in advance, and NOT on the day of the Show. Only one entry per class per person permitted.

Check that you will be able to enter the correct amount shown in the schedule to avoid NAS (Not According to Schedule) being written on your entry card. If Schedule states 4 and you enter 3 or 5 your entry will not be judged.



SCARECROW COMPETITION

Judging to take place in your garden on the weekend of 5th /6th July. Details for competition entry will appear in the COURIER nearer the date of the Show.

ENTRY FORM – SUMMER SHOW 2025

This form must be delivered to **14 Fairhaven Avenue** , West Mersea or **52 Empress Avenue**, West Mersea by 9pm on the Wednesday preceding the Show.

Late entries will not be accepted. Only one exhibitor to use this form, additional forms can be photocopied, obtained from the Show Committee or plain paper may be used.

To: The Show Committee

I wish to exhibit in the following classes and have read the rules and definitions shown in the schedule.

(Please mark with a cross in the relevant numbered box)

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
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92	93	94	95	96	97	98	99	100

..... entries @ 30p = enclosed

Age if under 16 years

Name

Address

Phone Number W.I. Member

