

# ENTRY FORM – SUMMER SHOW 2026

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								

..... entries @ 30p = ..... enclosed

Age if under 16 years ..... **FREE ENTRY**

Name .....

Address .....

Phone Number ..... W.I. Member .....

(Mersea Island Horticultural Society)

www.mi-gc.org.uk

## MERSEA ISLAND GARDEN CLUB



Schedule of Entries and Programme  
for our

# SUMMER SHOW

(incorporating a Scarecrow competition)

**8<sup>th</sup> August 2026**

**1.30pm**

**MICA CENTRE, WEST MERSEA**

## IMPORTANT NOTES FOR ALL ENTRIES

### MERSEA ISLAND HORTICULTURAL SOCIETY

[www.mi-gc.org.uk](http://www.mi-gc.org.uk)

President: Mr D.K.M. Cooper

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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 NOTES

All Trophies currently held to be cleaned and returned by the end of June 2026 to: Heather Cook at 52 Empress Avenue.

Although we have no specific children's classes, we welcome entries in any class from under 16 year olds. (Free Entry) There will be a cup awarded for the most points gained by an under 16 year old. See Entry Form at the back of the schedule.

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 are entering the correct quantity 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 1<sup>st</sup> / 2<sup>nd</sup> August. Entries to Heather Cook with name and address: [heathercook1917@gmail.com](mailto:heathercook1917@gmail.com) 01206 386385

(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.

## **A MESSAGE FROM YOUR PRESIDENT**

Welcome to our Summer Show schedule for 8<sup>th</sup> August 2026 which will take place as usual at the MICA Centre in the middle of the village. The Society/Club is only putting on one show a year, and is a chance for anyone to enter and partake whether you are an expert or just keen to show your plants, flowers, vegetables or fruit as well as flower arrangements, home industries, photography and handicraft.

The Society/Club needs support if it is to continue this show, so please do have a go and enter something be it from a garden, allotment, patio garden or even a flat. There is a class for anyone interested, be it only for one class, your exhibit will help provide a show for people to enjoy and perhaps your exhibit will be best in the class!

The Club also hold monthly meetings during the winter season on the second Tuesday of the month 7.30pm at the Mersea Museum. Topics covered consist of talks, slide or film shows and not always directly to do with gardening or horticulture.

We also have a members group that meets under the name of SHED – Self Help Edible Division. This group meet during the winter months on the first Wednesday of the month from 3pm to 4.30pm in the Community Hall in Melrose Road. There is normally tea/coffee and cake, all for a small donation which pays for the hall hire. Also in the summer months the group meet in various members' gardens, none too small! All are welcome, so do come along, exchange ideas and share knowledge and also hopefully learn from other members. Contact Faith Richardson 01206 381966.

Please have ago and enter our summer show in whatever category or class that you feel able to exhibit in, it is fun and sociable.

David Cooper (President)

## HINTS FOR EXHIBITORS

### 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 or more. Materials may be purchased for the Flower Arrangement classes.
4. Exhibitors infringing Rule 3 will forfeit all prizes and may be debarred from future exhibiting.
5. 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.
6. The Judges will be empowered to withhold prizes if they consider the exhibitors do not merit them.
7. 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.
8. 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.
9. The prize money must be collected from the Hon. Treasurer between 3:00pm and 3:45pm.
10. 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.
11. The Committee reserves the right to refuse acceptance of entries of exhibits or entry to the Show hall.

### 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.

## FLOWERS

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

1. Vase of 1 large Dahlia bloom, any colour
2. Vase of 3 Dahlia blooms, one variety
3. Vase of 1 stem Gladioli, any colour
4. Vase 1 specimen Rose bloom, any variety
5. Vase of 3 stems Rose blooms, same or mixed variety
6. Vase of 1 specimen Rose bloom, judged for fragrance only
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 Rudbeckia
12. Vase of 3 stems Lavender, one variety
13. Vase of 1 head Hydrangea
14. Vase of 1 head Geranium or Pelargonium, one colour only
15. Vase of 3 heads Geranium or Pelargonium, mixed colours
16. Vase of mixed Flowers, one colour only
17. Vase of mixed Flowers, three colours
18. Vase of 3 stems Flowering Shrub (not Lavender or Fuchsia)
19. Vase of 5 stems Cosmos, any colour
20. Vase of 3 stems Hollyhocks
21. Vase of Perennials, one or more varieties (no foliage)
22. Vase of Ornamental Grasses (5 stems)
23. Vase of 3 varieties of Herbs

## POT PLANTS

**Containers not to exceed 300mm in size or diameter**

24. 1 flowering Orchid
25. 1 flowering Fuchsia
26. 1 Cactus or Succulent
27. 1 flowering Begonia
28. 1 Foliage Pot Plant
29. 1 Bonsai Specimen
30. A planted Recycled Container

## MARBLE CAKE

175g spread for baking	3 eggs
175g caster sugar	1 tablespoon (15ml) cocoa
175g self raising flour	1 tablespoon (15ml) hot water
Cochineal	1 ½ teaspoons baking powder

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

Grease and line a 20cm round cake tin. Place the spread, sugar, flour baking powder and eggs in a bowl and beat for about 2 minutes or until the mixture is blended and smooth.

Put cocoa in another bowl with the water and stir thoroughly. Add a third of the sponge mixture and mix together. In another bowl put half of the remaining sponge mixture and colour it pink with the cochineal. Choose one of the mixtures and space tablespoons of this at regular intervals around the tin. Fill the gaps with the other contrasting coloured mixtures.

Bake in the oven for about 45-50mins until the sponge is well risen and golden brown, the top will spring back when lightly touched with the fingertips. Turn out and leave to cool on a wire rack.

## CHEESE & CELERY LOAF

450g self raising flour	150g mature cheddar cheese grated
2 level teaspoons salt	1 clove garlic, crushed
50g spread for baking	1 large egg
3 large sticks celery, grated	milk

Oven temp at 220C / 200C Fan / Gas 7 . Grease a 2lb (900g) loaf tin. Put the flour and salt in a bowl and rub in the spread. Stir in the celery, cheese and garlic.

Put the egg in a measure and then add sufficient cold milk to make up to just under 300ml, beat together and then stir into the flour mixture. Mix to form a soft dough. Turn onto a floured table and then knead lightly and shape into an oblong. Place in the tin and bake in the oven for about 50 minutes until the loaf is well risen and golden brown. Turn out and leave to cool on a wire rack.

## TROPHIES

1. **DENT CHALLENGE BOWL** for most points in Vegetable, Flower & Fruit classes 1-60
2. **ALDOUS CHALLENGE CUP** for runner up in above category
3. **USHER CHALLENGE CUP** for most points Vegetable classes 37-60
4. **MARY KENT CUP** for most points Fruit classes 31-36
5. **SOCIETY CHALLENGE CUP** for most points Flower classes 1-23
6. **LAPWOOD CHALLENGE CUP** for best flower exhibit classes 1-23
7. **MILBURN SALVER** for best Pot Plant, classes 24-30
8. **DORA WINCH CUP** for best exhibit Fuchsia class 25
9. **POND HOUSE TROPHY**, for most points, Handicraft classes 85-92
10. **MARSDEN TROPHY** for most points, Photography classes 79-84
11. **MERSEA MUSEUM TROPHY** for best exhibit Photography classes 79-84
12. **SHEILA PHILLIPS TROPHY** for most points Home Industries classes 66-78
13. **THE GREEN CUP** for most points gained by an under 16 yr old
14. **SANDFORD DOD BOWL** for most points in Flower Arrangement classes 61-65
15. **GLORIA SEARLE CUP** for best Flower Arrangement, classes 61-65
16. **W.I. SHIELD** for most points by a W.I. Member (all classes)
17. **LORNA TARRAN TROPHY** for best exhibit in Show
18. **DAVID ROBINSON CUP** for best exhibit class 9
19. **THE MAUREEN FORD TROPHY** will be awarded to the INDIVIDUAL exhibitor gaining the most points in Show OVERALL.

## PRIZE MONEY

**1<sup>st</sup> Prize 60p    2<sup>nd</sup> Prize 40p**

**104<sup>th</sup> SUMMER SHOW**

**SATURDAY 8<sup>th</sup> AUGUST 2026**

**At the MICA Centre**

**West Mersea**

## PROGRAMME FOR THE DAY

<b>Open to Exhibitors</b>	<b>8:00am – 10:00am</b>
<b>Judging begins</b>	<b>10:30am</b>
<b>Open to the Public</b>	<b>1.00pm</b>
<b>Prizegiving</b>	<b>3:45 pm</b>
<b>PRESENTATION TO WINNING SCARECROW</b>	
<b>Auction of Produce</b>	<b>4:00 pm</b>

## FLOWER ARRANGEMENTS

Classes 61-63 staged against a white background with green tablecover, width and depth not to exceed 600mm, height optional. (Accessories may be used in classes 61-63)

- 61. Wild Flower Arrangement
- 62. Your Garden Flowers in a Tin Can
- 63. Lovely Leaves
- 64. \*Petite exhibit-225mm overall maximum
- 65. \*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*

- 66. 6 Blueberry Muffins
- 67. 6 Squares of Flapjack (recipe at back of schedule)
- 68. 6 Lavender Biscuits (recipe at back of schedule)
- 69. Marble Cake (recipe at back of schedule)
- 70. Jam Swiss Roll - own recipe
- 71. Cheese & Celery Loaf (recipe at back of schedule)
- 72. Savoury Flan – own recipe
- 73. 1 Bread Loaf (any type) NOT made in bread machine
- 74. Jar of Strawberry Jam
- 75. Jar of Raspberry Jam
- 76. Jar of any other Jam
- 77. Jar of Chutney
- 78. 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.

- 79. Mersea Sunset
- 80. Sport
- 81. Fur, Feather or Fin
- 82. My Hobby
- 83. A Garden Visit
- 84. Food

## HANDICRAFTS

- 85. Homemade Toy
- 86. Knitted Door Stop
- 87. A Bookmark
- 88. Painted Terracotta Flowerpot (max 20cm diameter)
- 89. Decorated Draught Excluder
- 90. A Pencil/Charcoal Sketch
- 91. A Bug Hotel
- 92. Alternative use of a Plastic Milk Container



## SHOW RECIPES

### FLAPJACK

100 g spread for baking  
100g demerara sugar  
1 level tablespoon (15ml) golden syrup  
150g rolled oats

Oven temp at 160C / 140C Fan / Gas 3

Heat the oven and grease a 7" (17.5cm) square tin.

Melt the spread in a saucepan with the sugar and syrup and stir in the oats. Mix very well and then turn into the tin and press flat.

Bake in the oven for about 35 mins or until golden brown. Remove from the oven and leave to cool for 10 minutes. Mark into 12 squares and then leave to finish cooling in the tin.

### LAVENDER BISCUITS

2 tablespoons (30ml) fresh lavender flowers and leaves (pick the little flowerlets and leaves of the stems to measure). Finely chop these **OR** use 1 tablespoon (15ml) of dried lavender.

175g unsalted butter  
100g caster sugar  
225g plain flour  
25g demerara sugar

Oven temp at 160C / 325F / Gas 3

Lightly grease a couple of baking trays. Put softened butter and lavender into a bowl and beat together to obtain maximum flavour from the lavender. Beat in the caster sugar and stir in the flour, bringing the mixture together with your hands and kneading lightly until smooth. Divide the mixture in half and roll out to form two sausage shapes 15cm long. Roll the biscuit "sausages" in the Demerara sugar and wrap in non-stick baking parchment or oil and chill until firm. Cut each sausage into about 20 slices and place on the baking trays. Bake for 15-20 mins until pale golden brown at the edges. Lift carefully with a slice and leave on a wire rack to cool .

## FRUIT

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

31. Plate of 12 Raspberries
32. Plate of 5 strigs (bunches cut from main stem) Blackcurrants
33. Plate of 5 strigs (bunches cut from main stem) Redcurrants
34. Plate of 12 Blueberries
35. Plate of 4 Plums
36. Any Other Fruit not mentioned above

## VEGETABLES

37. 3 Potatoes, white, one variety
38. 3 Potatoes, coloured, one variety
39. 3 Carrots, (foliage trimmed to 75mm)
40. 3 Tomatoes, yellow, striped or beefsteak
41. 3 red Tomatoes (display with calyx) 35mm-65mm
42. 6 Tomatoes, Cherry or Plum 35mm or less
43. Heaviest Ripe Tomato
44. 3 Beetroot (foliage trimmed to 75mm)
45. 2 Cucumbers, grown indoor or outdoor
46. 3 Cucumbers, small, approx 100mm-200mm in length
47. 1 Lettuce with washed root
48. 6 Climbing Beans (not Runner) with stalk
49. 6 Runner Beans with stalk
50. 10 Dwarf French Beans with stalk
51. Longest Runner Bean
52. 1 Marrow judged for size
53. 1 Unusual Shaped Vegetable
54. 3 Onions for size and uniformity (trimmed and tied)
55. 6 Shallots
56. 1 Cabbage with no less than 75mm stump
57. 3 leaves Chard, fresh, displayed in vase for effect
58. 3 Courgettes (100mm-150mm long)
59. "Five a Day" – Collection of 5 different fruit or vegetables arranged in a container (any number)
60. Any Other Vegetable not mentioned above