

WRITTLE GARDEN &  
ALLOTMENT SOCIETY



## **Annual Show 2025**

Saturday 23<sup>rd</sup> August

2 – 5pm

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# WRITTLE GARDEN & ALLOTMENT SOCIETY

Welcome to the programme for the Writtle Garden & Allotment Society Annual Show that is being held on **Saturday 23<sup>rd</sup> August 2025** at The Christian Centre, Writtle, CM1 3EN.

Our show is an opportunity for gardeners and allotmenters to exhibit the fruit of their labours. There are classes for vegetables, fruits, cut flowers, pot plants, flower arrangements, jams, baking, as well as handicrafts, photography. This is a friendly event that encourages first timers to get involved and contribute to its success. **Non-members welcome to enter exhibits too.** Entry is free.

The Writtle Garden and Allotment Society is a long established, welcoming and experienced group that exists to promote and support the interests of both allotmenters and gardeners in the village and surrounding area.

Please visit **[www.writtlegardeners.org](http://www.writtlegardeners.org)** for more information about the society and our programme of events. You can join online via our membership page or in person at our Trading Hut (open Sundays 10 – 12.15) in Victoria Road. We stock a range of gardening products and there's always someone available to ask for advice about all things gardening/allotment related. Please email [info@writtlegardeners.org](mailto:info@writtlegardeners.org) for further information.

## **Events Calendar**

- Mar 19th      Talk: Garden Maintenance.  
Speaker: Charlotte Power (Lecturer Writtle University College).
- Apr 16th      Talk: Allotment and garden pests & diseases.  
Speaker: Charlotte Power (Lecturer Writtle University College)
- May 21<sup>st</sup>      Talk: Growing dahlias – includes a practical demonstration of dahlia propagation. Speaker: John Cullen (National Dahlia Society)
- Jun 8<sup>th</sup>        BBQ from 12pm Oxney Green Allotments, Victoria Road
- Jun 18th      Talk: The Work of the Essex Bat Group.  
Speaker: Stephen Donovan
- Aug 23rd      Annual Show
- Sep 17<sup>th</sup>      Talk: The history of Kings Seeds and useful information about seeds. Speaker: Peter Miller (Kings Seeds). Peter has been in the horticultural industry for over 60 years and has a wealth of knowledge.

### **Talks**

- Where:        Writtle Parish Council Office  
The Green, Writtle, CM1 3DT
- When:        Doors open 7.15 for 7.30pm start.
- Entrance:    £5 which includes tea/coffee and biscuits.

Free parking available.

# **Annual Show Saturday August 23<sup>rd</sup> 2025**

**At The Christian Centre, Writtle, CM1 3EN**

***Please read the notes for exhibitors at the back of this schedule on Page 19 & 20***

**ALL CLASSES ARE OPEN**

	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
<b>Points Awarded</b>	6	3	2
<b>Classes 26 &amp; 27</b>	12	6	4

**No entry fee for any class**

## **Prize Money**

**A Prize of £5.00 will be made to the exhibitor with the highest number of points in each section.**

## **PROGRAMME OF EVENTS**

8.30 – 11am	Exhibitors stage their entries
11.15am	Judging commences (all persons NOT involved must vacate the hall)
2pm	Show is open to the public
4.15pm	Raffle followed by the awarding of cups and prizes
5pm	Please remove exhibits
5.30pm	Any exhibit not removed by this time will be disposed of

**Cups, Medals & Award Winners**  
**Autumn Show 2024**

<b>Banksian Medal</b> Awarded by the RHS to the competitor with the highest points total in classes 1 - 68	<b>Owen Trevor</b>
<b>F.G. Seabrook Memorial Cup</b> Highest points Classes 1 to 50	<b>Owen Trevor</b>
<b>Hilliard Cup</b> Runner-up Classes 1 to 50	<b>Clare Mulley</b>
<b>F.G. Seabrook Memorial Tankard</b> Class 31	<b>Clare Mulley</b>
<b>Bryan Foreman Tankard</b> Best in show classes 1 - 30	<b>Owen Trevor</b>
<b>Hughes Reckitt Cup</b> Class 32	<b>Clare Mulley</b>
<b>M&amp;D Cooley Tankard</b> Highest points total Classes 33 to 38	<b>Owen Trevor</b>
<b>E.J. Rippon Trophy</b> Highest points total classes 51 - 54	<b>Not awarded</b>
<b>E.J. Rippon Cup</b> Highest points total classes 55 - 61	<b>Malcolm Deacon</b>
<b>E Turner Memorial Tankard</b> Winner class 62	<b>Virginia Craig</b>
<b>Riddiford Bowl</b> Best exhibit classes 63 - 68	<b>Angie Anderson</b>
<b>Writtle Rose Cup</b> Best exhibit classes 69 - 72	<b>Stayce Coram</b>
<b>Harvey Cup</b> Highest total number of points classes 73 - 77	<b>Wendy Kateley</b>
<b>Hone Cup</b> Best exhibit classes 73 - 77	<b>Maureen Mason</b>
<b>Writtle Preserves Cup</b> Best exhibit classes 78 - 83	<b>Susan Clements</b>
<b>A &amp; N Webb Cup</b> Highest total points classes 78 - 88	<b>Susan Clements</b>
<b>Duffield Cup</b> Best exhibit in Show classes 78 - 88	<b>Susan Clements</b>
<b>Section 1</b> Vegetable Classes	<b>Clare Mulley</b>
<b>Section 2</b> Fruit Classes	<b>Owen Trevor</b>
<b>Section 4</b> Pot Plant Classes	<b>Jeanne Jones</b>
<b>Section 5</b> Flower Classes	<b>Malcolm Deacon</b>
<b>Section 6</b> Floral Art Classes	<b>Wendy Kateley</b>
<b>Section 7</b> Cookery & Preserves Classes	<b>Susan Clements</b>
<b>Section 8</b> Handicrafts	<b>Carol Wordley</b>
<b>Section 9</b> Photography	<b>Wendy Kateley</b>

## Show Rules

1. Except for Officials appointed, no person will be allowed to remain in the hall during the time the Judges are making their awards.
2. Only one entry is permitted from each exhibitor in any one Class. It should be noted that the Committee regard a novice as one who has not won a 1st in that Section.
3. All exhibits shall be entrusted to the charge of the Committee, who will take care of them but will not be responsible for any loss or damage that may arise.
4. The committee reserves the right to *withhold any prize in any Class* where the Judge considers the entries to be insufficient, or the exhibit to be of inferior quality.
5. The committee accepts all entries as bona fide grown by the exhibitor on their own ground (excludes floral art classes). The garden of any exhibitor shall be open to inspection by the Committee at any time. Any infringement of this Rule will lead to forfeiture of all prizes won by that exhibitor.
6. Persons questioning the genuineness of any exhibit shall lodge their complaints with the Secretary before 3.45 pm on the day of the Show.
7. Any exhibitor who attempts to deceive the Judges or infringe Rule 5 will forfeit all prizes and shall not be allowed to compete at any future Writtle Garden and Allotment Society Show.
8. **Entry Forms to be in by 10 pm on the Wednesday prior to the show (August 20th)**
9. Late entries will only be considered until 10 am on show day.
10. Exhibits must be **STAGED NOT LATER THAN 11am** on the Show Day. The exhibit hall will be open from 8.30 am. **N.B.** This rule to be strictly adhered to.
11. All exhibits shall be clean, dry and, where necessary, placed on dishes or plates or in vases provided by the Society unless otherwise stated.
12. Anything that may arise which is not provided for in these Rules shall be decided by the Committee.
13. Whilst all rules are correct at the time of going to press, the Committee reserve the right to change these should it be necessary.
14. **The decision of the Judges will be final.**

***Exhibitors are strongly advised to indicate the variety of vegetables, fruit and flowers they enter. Small pieces of white card are available from the Stewards on the day of the Show, or you may supply your own.***

## **HORTICULTURAL CLASSES**

***Banksian Medal*** (Awarded by the RHS for the competitor who obtains the highest number of points in the whole of the Horticultural classes 1 – 67. Winners in the previous 2 years are not eligible)

### **Section 1      VEGETABLE CLASSES**

***F G Seabrook Memorial Cup*** (Highest points, Classes 1-50)

***Hilliard Cup*** (Runner Up Classes 1 – 50)

***Bryan Foreman Tankard*** (best in show, classes 1-30)

1. **Potatoes** white, kidney, round or oval shape, one variety (3)
2. **Potatoes** coloured, kidney, round or oval shape, one variety (3)
3. **Potatoes** collection of nine, 3 named varieties, 3 of each type (9)
4. **Broad beans** (6 pods)
5. **Peas** (9 pods)
6. **Leeks** (2)
7. **Carrots** any variety with 3"/7.5cm tops (3)
8. **Shallots** large size (30mm/1" diameter or larger) tops tied (5)
9. **Onions** from sets, untied as grown (5)
10. **Onions** from seed, untied as grown (3)
11. **Courgettes** length approximately 6"/15cm (3)
12. **Squash, (not** pumpkin/courgette/marrow (1 to 3 depending on size)
13. **Beetroot** Globe type, tops trimmed to 3"/7.5cm (3)
14. **Beans, Runner** with stalks on (5)
15. **Beans, Dwarf/French** with stalks on (6)
16. **Cabbage, green (pointed/round/Savoy)** with 3" /7.5cm stalks (1)
17. **Lettuce, Cos type (long)** With roots (1)
18. **Lettuce, Cabbage type (rounded)** with roots, white or red (1)
19. **Spring Onions** (12)
20. **Radishes** a bunch with tops (6)
21. **Cucumber, any type** (1)
22. **Tomatoes** one variety (5)
23. **Tomatoes** small (less than 38mm/1.5"), one variety (6)
24. **A truss of tomatoes** ripe or unripe (1)
25. **Culinary Herbs (cut - not dried)** three named varieties in separate containers supplied by exhibitor e.g. pots, jars etc.
26. **Chilli peppers** (6)
27. **Sweet peppers** (3)
28. **Any other Vegetable** not in schedule, up to 6 depending on size



***F.G. Seabrook Memorial Tankard (Class 29 only)***

29. **Collection of Salad Vegetables** 4 types, same in number as single classes.

**DISPLAY NOT TO EXCEED 24" X 24" (60cm x 60cm)**

***Hughes Reckitt Cup (Class 30 only)***

30. **Collection of Vegetables** 4 types, same in number as in single classes, (may include two marrows or courgettes)

**DISPLAY NOT TO EXCEED 24" X 24" (60cm x 60cm)**

**Section 2      FRUIT CLASSES**

***M & D Cooley Trophy (Highest points classes 31 – 36)***

***N.B Fruit to have stalks attached and be unpolished***

31. **Strawberries** cultivated, with stalks (12)  
32. **Plums** cooking or dessert with stalks (6)  
33. **Raspberries** one variety with stalks (10)  
34. **Red or white currants** one variety with stalks (3 bunches)  
35. **Blackberries** cultivated with stalks (12)  
36. **Dish of fruit** not mentioned above (no more than 12)

**Section 3      NOVELTY SECTION**

***(1<sup>st</sup> prize only in each class)***

39. **Rose** judged by scent (1) – public vote  
40. **Onion** judged by weight (1)  
41. **Marrow** judged by weight (1)  
42. **Runner bean** judged by length (1)  
43. **A Mis-shaped vegetable** (1)



## Section 4      POT PLANT CLASSES

*(Pots on saucers please)*

- 44. **Cactus or succulent** in pot
- 45. **Pot Plant, flowering** in pot up to 8"/20cm diameter
- 46. **Pot Plant, foliage** in pot up to 8"/20cm diameter
- 47. **Fuchsia, single type** in pot up to 8"/20cm diameter
- 48. **Fuchsia, double type** in pot up to 8"/20cm diameter
- 49. **Patio planter** reasonable size
- 50. **Geranium or Pelargonium** in pot up to 8"/20cm diameter



## Section 5      FLOWER CLASSES

*(\* Vases supplied by Society \*\*Vase supplied by exhibitor)*

### **DAHLIAS**

*Note: variety must be named. Vase provided by Society.*

***E. J. Rippon Cup*** *(highest points total Dahlia classes)*

- 51. **Large** 8"- 10"/22 – 26cm (1 blooms)
- 52. **Medium** 6"- 8"/17 – 22cm (3 blooms)
- 53. **Small** 4"- 6"/10 – 17cm (3 blooms)
- 54. **Miniature** not exceeding 4"/10cm (3 blooms)
- 55. **Pompon** not exceeding 2"/5cm (3 blooms)
- 56. **3 blooms** any variety
- 57. **1 bloom** any variety
- 58. **Novice 3 blooms**, any variety ***E Turner memorial tankard*** *(Novice dahlia)*

## OTHER FLOWERS

*\*Vase provided by Society      ++ Vase provided by exhibitor*

**Riddiford Bowl** (best exhibit classes 59 - 64)

**Writtle Rose Cup** (best exhibit classes 65 – 68)

- 59. **Vase of pinks ++**
- 60. **Hardy Perennial flowers**, mixed varieties 1 vase ++ (Mouth of vase not to exceed 9" /23cm)
- 61. **Hardy Perennial flowers**, one variety 1 vase ++ (Mouth of vase not to exceed 9"/23cm)
- 62. **Annual flowers**, one variety 1 vase ++ (Mouth of vase not to exceed 6" /15cm)
- 63. **Annual flowers**, mixed varieties 1 vase ++ (Mouth of vase not to exceed 6" /15cm)
- 64. **Mixed Cut Flowers** up to 10 stems; 1 Vase; suitable size vase ++
- 65. **Roses, large flowered** 3 blooms of any variety\*
- 66. **Roses, large flowered** 3 blooms of one variety\*
- 67. **Rose, large flowered** 1 bloom of any variety\*
- 68. **Roses, cluster flowered** 3 stems\*

## Section 6      FLORAL ART CLASSES

*Flowers need not be grown by the exhibitor. Accessories Optional  
Size of arrangement to fit a 2'3" (70cm) niche **except** for class 73.*

**Harvey Cup** (Highest total number of points classes 69 - 73)

**Hone Cup** (best exhibit in Floral Art)

- 69. **Arrangement in a Frame**
- 70. **Over the Rainbow**
- 71. **A Moment in Time**
- 72. **Ooooh La La**
- 73. **Miniature arrangement of your choice** maximum 6"/15cm height or diameter

## **Section 7      COOKERY & PRESERVES**

*All Cookery & Preserves to be Home-Made.  
Gluten free substitutes acceptable.*

**Writtle Preserves Cup** (*Best exhibit in classes 74 – 79*)

**A & N Webb Cup** (*Highest points classes 74 - 84*)

**Duffield Cup** (*Best exhibit in show classes 74 - 84*)

- 74. **Jar of jam made from stoned fruit**
- 75. **Jar of jam other than stoned fruit**
- 76. **Jar of Marmalade**
- 77. **Jar of jelly, any kind**
- 78. **Jar of chutney of your choice**
- 79. **Jar of pickles of your choice**
- 80. **Victoria sandwich cake (baked in 20cm tin)**
- 81. **Eccles cakes** (4) (*recipe page 14*)
- 82. **Poppy & sunflower seeded rolls** (6) (*recipe page 15*)
- 83. **Bread Pudding** (6) (*recipe of your choice*)
- 84. **Vegan lemon cake** (*recipe page 16*)



## **Section 8**      **HANDICRAFTS**

*Items not exhibited in previous W.G.A.S. shows*

- 85. **Adult knitted bobble-hat – Pattern of your choice.** To be donated as part of a 'winter warming' pack to food bank charities in the Chelmsford area who will then give to those in need
- 86. **A painting, any medium**
- 87. **Handicraft item of your choice** no larger than 24"x24" (60cm x 60cm)

## **Section 9**      **PHOTOGRAPHY**

*Photographs taken by the exhibitor and not previously shown  
Single photograph per class, not to exceed A4 size (not mounted or framed)*

- 88. Photograph **"City Skylines"**
- 89. Photograph **"Flight"**
- 90. Photograph **"Woodland"**



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# Recipes for Annual Show 2025

## **Class 81 Eccles cakes**

### **Ingredients**

#### ***For the filling***

75g/3oz unsalted butter  
150g/5oz soft brown sugar  
150g/5oz currants  
1 tsp ground cinnamon  
½ tsp freshly ground nutmeg  
1 orange, juice and finely grated zest  
50g/2oz candied peel

#### ***For the pastry***

25-50g/1-2oz margarine, for greasing  
1 block ready-made puff pastry  
flour, for dusting  
2-3 tbsp milk, for glazing  
caster sugar, for dusting  
icing sugar, for dusting

### **Method**

1. For the filling, melt the butter over a low heat in a small saucepan. Once melted, remove from the heat and stir in all of the remaining filling ingredients until well combined. Set aside to cool.
2. Preheat the oven to 220°C/425°F/Gas 7 (Fan oven: 200°C/400°F/Gas 6). Grease a baking tray with the margarine.
3. For the pastry, roll out the pastry on a lightly floured work surface to a thickness of about 3mm/¼in. Using a 6cm/2½in cutter, cut the pastry into rounds.
4. Place a teaspoon of the filling in the middle of each round, then brush the edges of half the pastry with milk. Bring the other half of the pastry over and seal. Bring the corners of the pastry up into the middle and pinch to seal.
5. Turn the sealed pastry parcel over, so that the seam is underneath, then gently roll out until it is about ½cm/¼in thick. Gently pat back into a round shape and place onto the greased baking tray.
6. Slash each cake across three times using the tip of a sharp knife. Brush the cakes with milk and sprinkle with caster sugar.

7. Bake for 15 minutes, or until the pastry is golden-brown and puffed up. Transfer the cakes to a wire rack to cool. Dust with icing sugar before serving.

## **Class 82 Poppy and sunflower seeded rolls**

### **Ingredients**

300g strong white bread flour  
250g strong wholemeal bread flour  
1 ½ teaspoons salt  
25g unsalted butter  
3 tablespoons dark muscovado sugar  
3 tablespoons poppy seeds  
3 tablespoons sunflower seeds  
1 teaspoon easy bake yeast  
350ml warm water

### **Method**

1. Put the flours into a large bowl with the salt and the butter.
2. Rub together with your fingertips to make crumbs
3. Add 2tbsp each of poppy and sunflower seeds, the muscovado sugar and the yeast.
4. Gradually pour in the warm water to make a rough dough.
5. Tip the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
6. Cut the dough into 12 even sized pieces and make each into a small ball.
7. Grease two baking sheets and place six buns onto each, keeping them well spaced apart. Sprinkle over the remaining poppy and sunflower seeds.
8. Cover loosely with cling-film and leave in a warm place until they have doubled in size (approximately 30 minutes)
9. Preheat the oven to 220°C/425°F/Gas 7 (Fan oven: 200°C/400°F/Gas 6). Remove the cling-film from the rolls, place in the oven and reduce the oven temperature to 200°C/400°F/Gas 6 (Fan oven: 180°C/355°F/Gas 5). Bake the rolls for 15-20 minutes until risen and golden.



## **Class 84 Vegan Lemon Cake**

### **Ingredients**

#### ***Wet ingredients***

300g granulated sugar  
250g dairy free milk  
165g neutral flavoured oil  
120g lemon juice (about 2 – 3 large lemons)  
1 teaspoon vanilla extract

#### ***Dry ingredients***

375g plain flour  
2 tablespoons lemon zest  
3 teaspoons baking powder  
¼ teaspoons bicarbonate of soda  
Pinch of salt (optional)

#### ***Lemon buttercream***

225g vegan block butter, room temperature  
400g icing sugar, sifted  
2 tablespoons lemon juice, to taste  
1 teaspoon vanilla extract

#### ***To decorate***

Fresh/candied/dried sliced lemon

### **Instructions**

#### ***To make the cake***

1. Preheat the oven to 180°C/355°F/Gas 5 (Fan oven: 160°C/320°F/Gas 3). Grease or line 2 x 8 inch (20cm) round cake tins with greaseproof paper.
2. Add all the wet ingredients **and** the sugar to a large mixing bowl. Mix until combined. Add all the dry ingredients and whisk until mostly smooth (a few lumps are fine as long as they aren't lumps of flour).
3. Evenly divide the lemon cake batter into your prepared cake tins. Bake the cakes for around 30 -35 minutes or until you can insert a toothpick/skewer into the middle and it comes out with no wet batter on it.

### ***To make the lemon buttercream***

1. Add the vegan butter to a large bowl or stand mixer. Beat until the butter is light and fluffy. Add the icing sugar, lemon juice and vanilla extract and beat until combined. Add more icing sugar for a firmer frosting or more lemon juice (or dairy free milk) for a smoother frosting.

### ***To assemble the cake***

1. When the cakes are completely cooled, place one layer on a plate.
2. Spread or pipe around  $\frac{3}{4}$  of the buttercream on the cake and place the second layer on top.
3. Spread the rest of the frosting around the sides. If you have enough frosting, you can also keep some aside to pipe on the top of the cake for decoration. Decorate with the fresh/candied/dried sliced lemon as desired.
4. Store the finished cake in an airtight container in the fridge. Allow the cake to come to room temperature for  $\frac{1}{2}$  - 1 hour before serving. This cake will keep for up to 5 days in the fridge or 1 month in the freezer.

## **ANNUAL SHOW ENTRY FORM 2025**

**Saturday 23<sup>rd</sup> August 2025, The Christian Centre**

Entries close 10 pm on **Wednesday 20<sup>th</sup> August**

Exhibits to be placed between 8.30 and 11 am on Show Day

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

Circle the number of the classes you are entering in the table above.

**Total number of entries:** .....

I wish to enter the classes indicated above and agree to abide by the rules as printed in the schedule on page 4.

**Name** .....

**Address** .....

**Phone no** .....

**Email** .....

**Please return this form by 10pm Wednesday 20<sup>th</sup> August to one of the following:**

- The Trading Hut in Victoria Road any Sunday morning from 10 – 12.15 before the show (last Sunday before the show is 17<sup>th</sup> August) **or**
- Maureen Mason 124 Millfields, Writtle, CM1 3LJ **or**
- Mary Steadman 1 Mansfields, Writtle, CM1 3NH **or**
- Email: [info@writtle gardeners.org](mailto:info@writtle gardeners.org)

# NOTES FOR EXHIBITORS

## GENERAL

With all vegetables, fruit and flower classes the exhibitor should look for condition and uniformity. Condition means **freshness**, **damage free** and **cleanliness**.

**Uniformity** means being alike in size, form and colour, and should be looked for when the class requires more than one specimen.

## VEGETABLES

With vegetables size is meritorious if accompanied by quality. If this is the first time that you are exhibiting vegetables, then you may find the following hints for the more common vegetables helpful. All vegetables should be washed, not scrubbed. Cover potatoes, cauliflower and celery with thick paper until just before judging to prevent browning.

**Runner Beans:** should be long, slender and straight, fresh stalks and with no outward sign of seeds.

**Cabbages/Cauliflower:** should be shapely and fresh with solid hearts with 3" stalks.

**Carrots:** should be firm and tender with unbroken hearts of good colour and texture, and 3" tops not showing signs of being coarse, misshapen or green at the crown.

**Cucumbers:** should be fresh, young and green with short handles and where possible with flowers still adhering.

**Lettuces:** should be firm and tender with unbroken hearts of good colour.

**Marrows:** should be young, and tender.

**Onions:** not to be skinned, remove loose skin only; trim roots. May be staged in sand or any other suitable staging that displays them upright.

**Peas:** should have fresh pods of good colour, free from pest damage and filled with tender peas.

## **FLOWERS**

In classes where the number of stems has not been stated, do not overload the vase with too many blooms; arrange the exhibit in such a way that the blooms may be seen to their best advantage. Use varieties' own foliage where possible.

Damaged petals may be removed cleanly; rearrange other petals to fill the gap.

With cacti and succulents, well-balanced specimens are desired. A plant, which is in flower, will be preferred to one, which is not.

Flowering pot plants should be well-balanced specimens with clean foliage, which is healthy and undamaged. **DO NOT FORGET** to clean your pots before staging – a dirty pot detracts from the appearance of the exhibit. In both cases, with all other things being equal, the skill required to produce certain plants will usually be taken into consideration. Foliage plants should be sturdy, shapely plants with clean un- blemished healthy foliage.

## **FRUIT**

Do not polish fruit. Apples, blackberries, currants, plums and the like should have stalks left on, currants should be left in trusses.

## **COOKERY**

Cakes, scones, biscuits and small pastries should be exhibited on the plate and covered with the plastic bag supplied by the Society; savoury items may be garnished with parsley. Avoid marking top of cake by placing teacloth on rack when turning out to cool. Cookery exhibits should never be warm when staged.

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We sell approved fertilisers, insecticides, weedkillers, composts, sand, canes and other garden sundries as well as seeds. Seed potatoes, onion sets, shallot sets and garlic available seasonally. Some items are available in small quantities which is helpful for members with small gardens or allotments.

## **Membership**

Annual membership is £5/year and our subscription year runs from October 1<sup>st</sup>. Pro rata discount on the fee for those joining part way through the year.

To join, either visit the Trading Hut on a Sunday morning or complete the membership form on our website:

**[www.writtlegardeners.org](http://www.writtlegardeners.org)**

## **Allotments**

To rent an allotment please contact The Parish Council by phone (01245 420066) or email: [admin@writtle-pc.gov.uk](mailto:admin@writtle-pc.gov.uk)

# GRENVILLE NURSERIES

*Home to "The Gardeners Club"*

FREE MEMBERSHIP TO "THE GARDENERS CLUB"  
ENTITLES YOU TO **20% DISCOUNT OFF**

TREES, SHRUBS, FRUIT TREES, SOFT FRUIT, ROSES,  
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GRASSES & BAMBOOS

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**A selection of Canes, Garden Wire, Twine, Tomato Food,**  
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