

How to enter your produce - it's easy!

1. Look at the schedule (overleaf) and decide what you want to enter
2. Fill out the entry form (enclosed or on our website)
3. Post your entry form (and entry fees) through the letterbox at 68 Pollyhaugh, or email your form or entries to us at eynsford_gc@yahoo.co.uk, by Friday 20 September, 8pm
4. Bring your produce to Eynsford Village Hall between 9.00 and 10.45 am on 20 September

Recipes for cookery classes

AC1 - Honey Walnut Cake

175g walnuts
110g runny honey
3 eggs, beaten
150g self-raising flour
50g caster sugar
50g butter, softened
icing sugar, for dusting

Preheat the oven to 180 degreeC/gas mark 4. Spread the walnuts out on a baking tray and roast for 5-12 minutes, tossing occasionally to ensure they are cooked evenly. They will be done when they turn a shade darker and smell toasty.

When cool enough, chop the walnuts and place in a bowl with the eggs, flour, sugar, butter and honey. Beat until smooth. Line a 20 cm cake tin and spoon in the mixture, then bake in the oven for approximately 50 minutes until a skewer comes out clean and the cake is golden brown. Leave to cool on a rack. Before serving, sieve the icing sugar over the cake for a good dusting.

AC6 - Timbale with pine nuts

1tbsp olive oil
1/2 small onion, chopped
1/2 leek, washed and chopped
1 clove garlic, crushed
30g fresh white breadcrumbs
35g pine nuts, whizzed in a blender until ground
finely grated zest and juice of 1/2 lemon
1/2tbsp each chopped fresh sage and thyme
1/2tbsp egg yolk
sage leaves to garnish

Heat the oven to 180C. Heat oil in a large pan, add the onion and leek and cook gently for 8 mins, stirring until softened. Add the garlic and cook for a couple of mins. Cool, then tip into a large bowl. Add the breadcrumbs, pine nuts, lemon zest and juice, sage and thyme and season with salt and ground black pepper. Add egg yolk and mix together.

Place eight 5cm rings on a parchment lined tray and spoon in the pine-nut mixture (ramekins may also be used). Top each timbale with a sage leaf and cook for 15-20 minutes, until golden.

Forthcoming events

Saturday 14 November 2026: Winter Show

Eynsford Gardeners' Club

Growing Together!



Horticultural Show

A celebration of Gardening,
Food, & Arts & Crafts

Sunday 20 September 2026
St Martin's Church



Staging of Entries: 9 - 11 am

Closed for Judging: 11 - 1 am

Show Opens to Public: 2 pm

Prize-giving and then Auction of Produce: 4 pm

Tea, Coffee, Prosecco and Home-made cakes available

Annual Membership renewal: £3

Admission (non-members): £1; No charge for Children under 16

All welcome: Members & Non Members may exhibit

Encourage your friends and neighbours to enter. The more entries we have the more fun it is for everyone. Cups and prizes will be awarded for a variety of classes.

For full information see our website

eynsford_gc@yahoo.co.uk www.egclub.co.uk

07538 110505

VEGETABLES

- V1 A basket or trug of mixed vegetables and fruit
- V2 Collection of any 3 kinds of vegetable (2 of each kind)
- V3 Salad collection (3 kinds)
- V4 Collection of any culinary herbs (own container)
- V5 3 Potatoes — white skin, one variety
- V6 3 Potatoes — coloured skin, one variety
- V7 3 Onions
- V8 7 Shallots
- V9 2 Garlic bulbs
- V10 3 Beetroots
- V11 2 Parsnips
- V12 3 Carrots
- V13 1 Pumpkin
- V14 2 Squashes
- V15 6 Runner bean pods
- V16 6 French bean pods
- V17 1 Beef tomato
- V18 5 Tomatoes (over 40mm)
- V19 7 Cherry tomatoes
- V20 3 Chillies (1 or more variety)
- V21 5 Sticks of rhubarb
- V22 3 Courgettes
- V23 2 Sweetcorn (in husk)
- V24 2 Leeks
- V25 2 Aubergines
- V26 2 Cucumbers
- V27 2 Sweet peppers
- V28 Any other vegetable

NOVELTY

- N1 1 Comical vegetable
- N2 1 Longest runner bean
- N3 1 Heaviest marrow
- N4 1 Heaviest pumpkin
- N5 1 Heaviest tomato
- N6 1 Largest sunflower head

FRUIT

- FR1 3 Eating apples
- FR2 3 Cooking Apples
- FR3 3 Pears
- FR4 1 Plate of soft berry fruit
- FR5 1 Plate of any other fruit
- FR6 1 Bunch of grapes

FLOWER CLASSES

- FL1 *3 Stems dahlias (one variety)
- FL2 *5 Stems dahlias (any varieties)
- FL3 *1 Specimen rose bloom
- FL4 *3 Stems of roses (1 or more varieties)
- FL5 Pot plant flowering (container maximum 175mm)
- FL6 Pot plant foliage (container maximum 175mm)
- FL7 1 Sunflower head (laid flat, with petals)
- FL8 *Vase of flowers (5 stems) from seed in the preceding 12 months
- FL9 *Vase of hardy perennial flowers (5 stems)
- FL10 *Vase of trees and/or shrubs— bloom, decorative foliage (5 stems)
- FL11 *3 Stems any fuchsia
- FL12 *5 Stems any marigolds
- FL13 *3 Stems pelargonium ((geranium) foliage permitted)

ARRANGEMENTS

- A1 An arrangement of fruit, flowers or vegetables (home grown). Exhibit maximum 60cm in width
- A2 Petite arrangement for a breakfast tray — no more than 10cm x 10cm (home grown material)
- A3 Flower arrangement in an unusual container — max 60cm x 60cm
- A4 A floral decoration with the theme “My Fair Lady” — max 75cm wide x 90cm high

ARTS AND CRAFTS

- AC1 A wearable garment
- AC2 Cushions & soft furnishings
- AC3 A wearable object
- AC4 A functional or decorative object
- AC5 Embroidery — traditional
- AC6 Embroidery — creative/modern
- AC7 A crafted item in any other medium (not mentioned above)
- AC8 A painting — watercolour
- AC9 A painting — oil or acrylic
- AC10 A painting — in any other media
- AC11 An A4 photograph of a single flower or seed pod
- AC12 An A4 photograph — theme: 'Wild Encounters'
- AC13 An A4 photograph — theme: 'Airbourne'
- AC14 A computer-manipulated picture — humorous with a caption — max size A4

CHILDREN'S

Up to 5 years of age

- A An egg box (6) filled with treasures found on a walk
- B Finger painting of bees & flowers (A4 max)
- C 1 decorated biscuit
- D 1 or more vegetables that you have grown

From 6 to 8 years of age

- E An egg box (6) filled with treasures found on a walk
- F Painting of bees & flowers (A4 max)
- G 3 Decorated biscuits
- H 1 or more vegetables that you have grown

From 9 to 12 years of age

- I An egg box (6) filled with treasures found on a walk
- J Painting of bees & flowers (A4 max)
- K 3 Home-made decorated biscuits
- L A collection of vegetables (min 3 varieties)

Guidance and Tips

Read the schedule concerning the class you want to enter carefully. Six items will not do if five are called for! If in doubt about staging, feel free to seek advice from one of the stewards who will be on duty on the day of the show. When you come to stage your entries, the Show Secretary will give you an exhibitor’s card for each of your entries. This must be placed just in front of the exhibit with the side with your name face down, with only the class number and your exhibitor’s number showing.

Vegetable & Fruit Classes

Quality is always paramount. Try to find samples that are young but fully developed, clean, fresh colour, free from blemish. Good medium-sized samples will usually be preferred to blemished big ones. Evenness always scores highly. Straightness of beans, carrots, parsnips will catch the judge’s eye. A few props are permitted: onions can be stood on rings, shallots on a dish of sand, soft fruit on attractive leaves. Root vegetables should be washed in water using a soft cloth to remove soil. Do not shine fruit and handle as little as possible to retain the waxy bloom. Judges like to be sure that the entry is home-grown. Leaving stalks on fruit and vegetables is a sign of freshness too. Short lengths of clean leaf can be left on carrots, parsnips and beetroots. Plums, apples, pears, beans, tomatoes, soft fruit should be picked carefully so that the stalk is left whole. Onions and shallots should be ripe, have the foliage cut off and the cut end tied over. Class V1 allows you to display at least 5 different fruit and vegetables in a trug or basket (provided by you). This class is judged with quality, variety and presentation in mind. V4 should not include seed heads or flowers, except lavender. Classes N1 to N6 will only be awarded first prize.

Flowers and Plants

Pot plants should be well furnished with flower and/or foliage and in a clean pot. Flowers are best cut the night before the show and stood in water over night. Clean foliage on the stem of the flower sets off an exhibit well. Use oasis (or sustainable alternative) in a vase (whether your own or the ones provided) and try to arrange symmetrically with the flowers facing the front. Class A3 and A4 can involve bought flowers and foliage.

Cookery

Exhibits will be judged on external appearance (colour, shape, uniformity); internal condition (depth of crust, texture, distribution of ingredients); flavour and aroma. Class C5 gives you the chance to make a speciality bread such as a festive, flavoured or sweet bread and could show off your dough shaping techniques.

Preserves

The first thing the judge will look at is the seal – try not to be tempted to test the seal before entering because you could destroy it! Labels should be plain, straight, neat, and state contents and date of making.

Crafts

Judges are looking at design and use of colour, suitability of materials, techniques and workmanship, finish and presentation. For examples of items included in classes, please see ‘Notes’ online for more information.

Art & Photography

Consideration will be given to eye appeal (focal point), colour, perspective, balance and composition, tonal value, and use of materials (including presentation). AC10 can include a combination of media (including AC8 and AC9).

Finally.....

- If you want to get really serious, it is suggested that you get a copy of the Horticultural Show Handbook published by the Royal Horticultural Society – the Show Secretary has a copy, which you can always peruse.
- All Entry Forms to be submitted by 8pm on Friday 18 September. Late Entry Forms will only be accepted at the discretion of the Show Secretary and a 50p fee will be charged. See Entry Form for more details.
- All fruit, flowers and vegetables in classes V1 to V28, N1 to N6, FR1 to FR6, FL1 to FL4 and FL7 to FL13 must have been grown in the exhibitor’s own ground. Pot plants must have been in the possession of the exhibitor for at least 3 months and all entries must not have been previously exhibited.
- Only one exhibit per class may be entered by any one competitor.
- Staging of the exhibits must be carried out between 09:00am and 10:45am on the day of the Show. After 11:00 am all persons except Show Judges and Officials will leave the area.
- Any exhibit not according to the Schedule will be disqualified.
- All Classes shown with an * must use the vases provided.
- Eynsford Gardeners' Club does not accept responsibility for any loss or damage to any exhibit.
- No exhibits to be withdrawn before 3:45 pm. All exhibits left after prize-giving will be sold or auctioned for EGC funds.
- All cups and trophies must be returned one month before the next show, with the exception of the children’s cups.
- Any protests must be handed to the Committee by 3:30pm on the day of the show, together with a fee of £5, returnable if the protest is upheld.