



14th ANNUAL SHOW

Sunday 16th August 2026

At: - Yeovil Sports and Social Club
Johnson Park
Yeovil

(By kind permission of The Johnson Park Committee)

SCHEDULE OF CLASSES

AND

SHOW RULES

Open to the public at 2pm.

Official Opening at 2pm.

**Presentation of Trophies and Awards at 3pm
followed by the raffle draw.**

Refreshments available in the bar

CHAIRMAN'S FOREWORD

Dear Allotmenters

Welcome to this years Show Schedule which the Committee had discussed and approved.

You will see there is something there for everybody so hopefully we will have lots of entries for Tenants and Public to enjoy.

Last Years Show, which was held at the Yeovil Sports & Social Club at Johnson park proved to be a resounding success, well worth the change of venues.

it was noted that several New Members took part which is always encouraging which included a multicultural display / entries of Fruit and Vegetables not seen before.

As it seems the norm nowadays we had earlier (2025) horrendous Storms / Floods & Gales which once again tested the skill of Allotmenters to the limit.

We had the pleasure of the Mayor & Mayoress in attendance during the afternoon of the Show and who later presented the Trophies to all the Winners.

I would like take this opportunity to thank the Social Club for allowing to hold our Show there, to David Recardo and Anne Taylor for organising everything, making sure that everything went smoothly, to David's Wife Yvonne for assistance to David and to the Committee who helped in setting the whole thing up.

It just leaves me to wish everybody a fruitful growing season and look forward to seeing you at the Show.

Manny Roper (Chairman)

RULES

1. **ENTRIES:** Entries are FREE, and all classes are open to members of Yeovil Allotments Association, their children, and grandchildren up to 14 years of age.

Entry is limited to one item per class for each exhibitor.

Entry forms must be with the Secretary (see details on back page) by 6pm on Wednesday, 12th August 2026.

(N.B. Late entries only accepted at Secretary's discretion.)"

2. **EXHIBITS:** All exhibits must have been grown by or be the work of the exhibitor. The Association reserves the right to inspect the allotment of any exhibitor prior to the Show, to verify this.

PLEASE NOTE: Two or more exhibitors may not compete separately in the same class with produce from the same allotment.

3. **STAGING:** All exhibits are to be staged by exhibitors between 9.30 and 10.45 a.m. on the morning of the show and are to remain in place until after prize giving.

All exhibits must be cleared from Johnson Park by 4pm.

Exhibitors are to provide their own plates, containers, vases, etc.

It is helpful to the judges, if varieties (if known) of veg, fruit and flowers being exhibited, are named on the entry card. (Potato varieties must be stated.)

4. **JUDGING:** Judging will commence at 11.00am.

In the event of there being insufficient entries in any class, or if exhibits are not of an adequate standard, the Judge may withhold any or all awards or prizes. The Judge's decision shall be final.

5. **PROTESTS:** Any protests are to be made in writing to the Chairman of Yeovil Allotments Association by 1.30pm on the day of the Show.

6. **DISPUTES:** In the event of any dispute on any matter relating to the Show, the decision of the Yeovil Allotments Association's Management Committee shall be final.

7. **TROPHIES:** Trophies are the property of the Association to be held for one year only and returned to the Secretary, in a clean condition and in its own box (as supplied with it, when awarded) no later than one month prior to the next Show

8. **POINTS:** Points will be awarded in each class as follows:

1st 3 points.

2nd 2 points.

3rd 1 point.

("Highly Commended", if awarded (solely at the judge's discretion) will earn ½ a point.)

SCHEDULE OF CLASSES

Vegetables

1. 3 White Potatoes
2. 3 Coloured Potatoes
3. 3 Carrots
4. 3 Beetroot
5. 3 Onions
6. 6 Shallots
7. 3 Leeks
8. 6 French Beans
9. 6 Runner Beans
- 10.1 Cabbage
- 11.1 Cauliflower
- 12.1 Lettuce
- 13.5 Tomatoes
- 14.5 Cherry type tomatoes
- 15.2 Cucumbers
- 16.2 Courgettes

Heaviest and Longest

17. Longest Runner Bean
18. Heaviest Onion
19. Heaviest Marrow (not overgrown courgette)
20. Heaviest Tomato
21. Longest Leek
22. Heaviest Brassicas e.g. Cabbage, Cauliflower any variety.
23. Heaviest Potato any variety.

Fruit

- 24.3 Pears with leaf and stalk
- 25.3 Apples with leaf and stalk
- 26.3 Plums with leaf and stalk
27. Dish of Berries any type (15) – With Stems
28. Dish of Currants any type (15) – With Stems
29. Dish of any other soft fruit (15) – With Stems

Herbs

30. Vase of Culinary herbs

Flowers

- 31.1 Single Rose
- 32.3 Rose blooms with foliage
- 33.3 Dahlias blooms with foliage in a vase
- 34.1 Single Dahlia
- 35.Vase of Sweet peas single variety 6 spikes
- 36.Vase of assorted variety Sweet-peas 10 spikes
- 37.3 Gladioli
- 38.Vase of flowers grown from seed in the current year wild or cultivated.
- 39.Vase of mixed flowers
- 40.Sunflowers single stem multiple heads accepted.
- 41.One Large Sunflower head.
- 42.One Cacti/succulent in a pot.
- 43.Biden, grown from the plug supplied by the Gardens Group (max. pot 9")

From my Allotment

- 44.A display of Vegetables Fruit and Flowers in a space, container, or other 60cm wide by 75cm deep.
- 45.A chance to use any other vegetables or fruit (in TWO's) not mentioned in the above categories.
- 46.Any Wonky/Misshapen fruit or vegetable

Home Produce

- 47.Pot of Jam (minimum size ½lb jar)
- 48.Pot of Fruit Jelly (minimum size ½lb jar)
- 49.Pot of Chutney (minimum size ½lb jar)
- 50.6 Shortbread biscuits
- 51.3. Cheese scones
- 52.3 Plain or fruit scones
- 53.1 Victoria sandwich 3eggs and filled with jam 8-inch tin

Set recipe

54.Courgette Cake.

Ingredients.

- 80ml/2¾ fl oz vegetable oil, plus extra for greasing.
- 150g/5½ oz light brown sugar
- 2 eggs
- 160g/5⅔ oz courgette, coarsely grated
- 180g/6⅓ oz plain flour
- 2 tsp baking powder
- 2 tsp ground cinnamon
- ¼ tsp fine salt
- 2 tbsp Demerara sugar for sprinkling

Method

1. Preheat the oven to 200°C/180°C Fan/Gas 6. Grease a 900g/2lb loaf tin and line with a long strip of baking paper.
2. In a bowl, mixed together the oil, light brown sugar and eggs until smooth. Stir in the grated courgette.
3. In a separate bowl, mix together the flour, baking powder, cinnamon and salt. Tip the dry ingredients into the courgette mixture and stir into just combined.
4. Transfer the batter to a prepared loaf tin and sprinkle the top with Demerara sugar.
5. Bake for 45-55 minutes or until a skewer inserted into the centre of the loaf comes out clean. Leave to cool in the tin for 20 minutes and then turn out onto a wire rack and leave to cool completely before slicing.

Men only

55. Traybake of your choice decorated with chocolate, buttercream or any other topping 6 pieces.

Junior Section

- 56.6 Biscuits any shape any flavour decorated to your choice
57. Garden on a plate size of a dinner plate or biscuit tin lid.
58. An animal made from Vegetable's and or Fruit

INSRCTIONS FOR SHOWING

The most important thing is to read the schedule thoroughly, especially the Rules on page 3 and do not add anything to your exhibits other than what is asked for. If you have any doubts or queries, contact the Show Secretary who will be able to advise you. If you have not shown before, someone will be available to help you during staging time on Show Day. Remember to keep a copy of your entry form so you know which classes you have entered.

Vegetables

These are judged on condition, size, uniformity, quality, and freedom from damage. The numbers following refer to the **classes**, as listed in the schedule on pages 4 and 5.

- 1, 2. **Potatoes** should be all the same size/variety/colour. Wash off any surplus soil, taking care not to damage the skins. Display on a suitable plate. Note that white potatoes must be white all over. Any that have any coloured areas or patches on their skins must be entered in Class 2, as coloured potatoes.
- 3, 4. **Carrots/Beetroot** should not have forked roots or carrot fly/slug damage. Wash off any surplus soil. Trim the tops to 3". Do not tie into bunches. They should be displayed neatly, directly onto the show bench.
5. **Onions** should be of uniform size. Do not wash but remove as much excess soil as possible without causing damage. **Do not remove or cut the top leaves or tie them in any way.** Display directly onto the show bench, **AS LIFTED.**
6. **Shallots.** Display on sand on a paper plate with roots and tops trimmed and tops bound with raffia or similar (i.e. dressed).
7. **Leeks.** Avoid excessive removal of outer leaves. Wash carefully. Display with roots attached, and leaves untrimmed, side by side on the show bench.
- 8,9. **Runner Beans/French Beans** should be of uniform length with ¼" of stalk still attached. Arrange them neatly, side by side all facing the same way, directly onto the show bench. (Note that for the longest bean, 1st prize only is usually awarded.)
- 10,11. **Cabbage/Cauliflower** should be as free as possible from insect/slug damage. Wash the roots but do not remove. Trim cauliflower leaves level with the top of the curd. Display directly onto the show bench.
12. **Lettuce** should be free from damage and of uniform size. Display with the lettuces nestling in the neck of a suitable jar or vase, with their roots in water.
13. **Tomatoes** must be the same variety and matched for size. Display with fresh calyx still attached to each, arranged neatly (on sand if desired) on a suitable plate.
14. **Cherry Type Tomatoes**

- 15,16. Cucumbers/Courgettes** should be of one variety and uniform length, with short stem attached. Ensure that **courgettes** do not exceed 6" in length. (These may be displayed with or without flowers. Flowers, if present, may extend beyond the 6" limit, provided the length of the courgette itself is not more than 6")

Heaviest And Longest

- 17. Longest Runner Bean.** Displayed directly on the bench.
- 18. Heaviest Onion.** should have roots and tops trimmed and tops bound with raffia or similar (i.e., dressed). Note that 1st prize only is likely to be awarded in this class.
- 19. Heaviest Marrow.** (Note that 1st prize only is usually awarded in this class)
- 20. Heaviest Tomato Display** with fresh calyx still attached
- 21. Longest Leek**
- 22. Heaviest Brassicas** e.g. Cabbage, Cauliflower any variety.
- 23. Heaviest Potato** Any Variety

Fruit

- 24. 3, Pears**
- 25. 3, Apples**
- 26. 3. Plums**
- 27. Dish of 15 Berries any type**
- 28. Dish of 15 Currants any type**
- 29. Dish of 15 any other fruit**

Herbs

- 30. Vase of Culinary Herbs** 3 or more varieties, in water, with a card listing those used.

Flowers

- a. Always pick the best, and avoid specimens that have damaged leaves or petals, are spattered with soil, or infested with insects.
- b. Arrange flowers simply but tastefully in a plain vase or other holder.
- c. Take care not to include kinds or varieties that are not asked for or put more in the vase than the class requires. If the class specifies a single bloom, then extra buds/flowers and leaves must

be removed, leaving just one bloom on the stem. If you do not observe these rules, then your entry may be disqualified as “NAS” (not according to schedule.)

- d. Leaves may be included, if they are an integral part of a stem, but must not be added separately, just for decoration or staging.
- e. Ensure that the container you are using is heavy and stable enough to take the flowers you are exhibiting, without tipping over! The show bench may be rather uneven.
- f. As far as possible, place your entries sensibly and thoughtfully on the bench, where they will not obscure any smaller/shorter one(s) behind yours, which makes the judge's job difficult, and is very unfair to the other exhibitor(s). If there is not enough room to place your entry on the bench, it is vital that you do not move or disturb any other exhibitors' entries to fit yours in. Seek the help of a steward, to make or supervise any moves that may be necessary.

- 31. **1 Single Rose**
- 32. **3 Rose Blooms with Foliage**
- 33. **3 Dahlias Bloom with Foliage in vase**
- 34. **1 Single Dahlias**
- 35. **Vase of 6 Sweet Peas Single Variety**
- 36. **Vase of 10 Sweet Peas assorted variety**
- 37. **3 Gladioli**
- 38. **Vase of flowers grown from seed in the current year**
- 39. **Vase of Mixed Flowers**
- 40. **Sunflower single stem multiple heads accepted**
- 41. **One large Sunflower Head**
- 42. **One Cacti/succulent in a Pot**
- 43. **Biden grown from the plug supplied by the Gardens Group (max. pot 9”)**

From my allotment

- 44. **A display of Vegetables, Fruit and Flowers in a space.** Container or other, size 60cm wide by 75cm deep. Accessories may be used to enhance the display.
- 45. **Any other Vegetables:** 2 matched specimens. All, (except for spinach/chard – see** below) to be placed direct on the show bench. For example: -

Celery/Celeriac. Washed/sponged clean. With leaves, but roots neatly cut away.

Parsnips, Swedes, Turnips: Washed carefully and trimmed to 1 tap root, with any side roots neatly removed.

Peas: Exactly as for runner and French beans, at 9/10 above.

Peppers, Aubergines, Squashes: Uniform size/shape/colour, with stalks attached.

Radishes: Uniform in size/shape/colour and selected for tenderness.

****Spinach/Chard:** As free from blemishes as possible, *and in a suitable jar of water*

Sweetcorn: With silks intact but pull down one or two husks to expose a quarter of the grains. Neatly tuck these husks under the cob, as you place them on the bench.

- 46. Wonky Fruit or Vegetables:** - any single item that is not as it should be, the more funny or misshapen the better.

Home Produce

47- 48. Jams. Use a standard jam jar, with no visible commercial identification. either on the jar or on any screw-top lid, if used. Fill the jar to the very top (jam/chutney shrinks down as it cools). Cover with **EITHER** a plain metal screw-top lid, **OR** a waxed disc and transparent cellophane, stretched and fastened with a rubber band, label clearly, including date made and any extra/unexpected ingredient(s) e.g. alcohol or commercial setting agent used. (Note: either/or, not both, and no extra decorative cloth or paper coverings on top, please!)

- 49. Chutneys/pickles** should have been made at least 3 months before showing and be sealed with either a waxed paper or cellophane cover, or a plastic lid.

50-55. Baking to be displayed on a plate and covered with foil, greaseproof paper, or cling film.

Bought pastry is acceptable, provided this is stated on your entry card; cake mixes are not!

Junior Secion

56-58. Displayed directly on the show table.

The 2025 Trophies awarded were: -

The Chairman's Cup: - Most Points for Fruit & Vegetables.	Keith Hartnell
*The Albert Knight Cup: - Best Exhibit in Fruit & Vegetable.	Abdul & Dessy Elmahdy
The Flower Cup: - Most Points for Flowers & Plants.	Elna Nioda
*The Crystal Cup: - Best Exhibit in Flowers & Plants.	Roger Downting
The Home Produce Cup: - Most Point in Home Produce.	Janet Gordon
The Anne Meyrick Tankard: - Most Points in Show.	David Recardo
The Garden Group Prize: - Best Plant from Plug Supplied.	David Recardo

CHAIRMAN: Manny Roper. (Tel. 01935 472163)

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TREASURER: Gareth Richards (Tel. 07475 875458)