

# **GALLEYWOOD HORTICULTURAL SOCIETY**

## **2026 PROGRAMME & SUMMER SHOW SCHEDULE**

**Flowers • Fruit • Vegetables • Cookery • Crafts  
Open to members and non-members**

**Saturday 18th July 2026  
at 2.00pm  
at St Michael and All Angels' Church, Galleywood**

**Entry Adults £1, Children under 16 free**



**[www.galleywoodhorticulturalsociety.co.uk](http://www.galleywoodhorticulturalsociety.co.uk)**

## **Chair's Introduction**

Dear Member

Wishing everyone a very Happy New Year.

We look forward to meeting you at our events in 2026.

We have arranged seven Speaker meetings, which take place from January to April and from September to November. We have two evening visits in May and June, our Annual Summer Show in July and our Christmas Social evening in December.

Our varied programme is shown on page 5.

We have a raffle at every Speaker meeting and in the latter part of the year members can put in an order with Kings Seeds for a discount on seeds. Please contact Pam on the Committee for more details about Kings Seeds.

2025 was a tough year for growing any kind of produce, be it fruit, vegetables or flowers, due to prolonged heat and lack of rain for many months. Let's hope that 2026 is kinder on growers with any rain coming at the right time and not too much. We would love to receive a bumper number of entries for our Summer Show, which takes place on Saturday 18 July at St Michael and All Angels' Church in Galleywood.

The schedule for entries for the show is given from page 6 onwards.

I hope you have a successful growing year with whatever you choose to grow.

Phil Walters, Chair

We want to be able to communicate with all our members at short notice so that we can keep you informed of any changes to our programme, as well as keeping everybody up to date regarding our programme of events. This can best be done by email. The committee do not disclose the information we hold on a member to anyone without their permission.

We use your personal data for the following purposes:

To manage membership records; yearly schedules and electronic information about the Society and events we may arrange independently or with third parties; to promote horticultural activities; to support our committee members and any other volunteer helper; to maintain our accounts and records; to inform you of news, events and activities that might be relevant to you as a member of a horticultural society.

Our website is: [www.galleywoodhorticulturalsociety.co.uk](http://www.galleywoodhorticulturalsociety.co.uk)

**GALLEYWOOD HORTICULTURAL SOCIETY**  
**(Affiliated to the Royal Horticultural Society)**

**2026**

**President: Dr Richard Spilsbury**

**Vice President**  
**Mr David Smy**

**Chair: Philip Walters**

**Treasurer: Mrs Pauline Eagar**

**Secretary: Miss Susan Drummond**

**Committee:**

Mrs Sarah Walters  
Mrs Pam Bullman  
Mrs Jenny Sullivan

There are currently five vacancies on the committee. The Chair will be very pleased to hear from anyone who is able to support the continuation of the Society.

# **GALLEYWOOD HORTICULTURAL SOCIETY**

## **PROGRAMME 2026**

Unless otherwise stated, all meetings take place in Keene Hall, Watchouse Road, Galleywood on Thursday evenings commencing at 7:30 pm for a talk starting at 7:45pm.

- |                                         |                                                                                                                       |
|-----------------------------------------|-----------------------------------------------------------------------------------------------------------------------|
| <b>22 January</b>                       | Talk on Bees and Bee Keeping<br>by Ian Grant from Chelmsford Beekeepers' Association                                  |
| <b>26 February</b>                      | Talk on Hedgehogs by Sheila Dearn from Great Baddow Hedgehogs                                                         |
| <b>26 March</b>                         | Talk on the Tiptree Jam Factory<br>Farm, Fruit, Factory and Family: The Story of Wilkin & Sons<br>by Nick Wickenden   |
| <b>23 April<br/>(Not to be filmed)</b>  | Talk on Fairy Rings and Flag Staffs at Kew Gardens<br>by Andrew Wiltshire                                             |
| <b>28 May<br/>Meet there<br/>7.30pm</b> | Visit to The Living War Memorial.<br>White House Farm, Rettendon. CM3 8DL                                             |
| <b>25 June<br/>Meet there 7pm</b>       | Visit to Moore and Moore Plants,<br>London Road, Billericay. CM12 9HR<br>Specialists in Shade and Woodland Plants     |
| <b>18 July (Saturday)</b>               | Summer Show – St Michael and All Angels' Church,<br>Galleywood.<br>Entries in by 9.45am. Open to all from 2pm to 4pm. |
| <b>24 September</b>                     | Talk on Seasonal Container Planting by Andrew Babicz                                                                  |
| <b>22 October</b>                       | Talk on Gardening in Climate Change by Charlotte Power                                                                |
| <b>26 November</b>                      | AGM and Event/Talk To be decided                                                                                      |
| <b>10 December</b>                      | Christmas Social event – To be decided.                                                                               |

## **RULES FOR ENTRIES IN SUMMER SHOW**

1. All classes are open to all amateur gardeners/cooks/crafters who grow produce primarily for domestic use and maintain their garden or allotment for their own use and not for profit, or create cakes etc or craft items for their own use and not for profit.
2. No exhibitors may be professional gardeners, sell crafts or cook professionally, or employ professional assistance.
3. No person will be allowed to exhibit any plant or other produce that has not been in his or her possession for three months prior to the day of the Show unless raised from seeds, cuttings etc within a shorter period; flower arranging classes excepted. Any offender will forfeit all awards and be barred from exhibiting at future shows. Should an objection arise, the Committee reserves the right to inspect the garden where the exhibit has been grown.
4. Intending exhibitors should give notice of all entries no later than the Friday prior to the Show. A number of late entries, however, will be accepted up to 9.45am on the day of the Show.
5. The judges shall have the power to make additional awards for any exhibit of superior merit, or to withhold any award if no exhibit is considered worthy.
6. Judging will be entirely at the discretion of the judges who will be guided by RHS Guidelines.
7. All exhibits must be staged and ready for judging by 9.45am.
8. Exhibitors will not be allowed in the Hall whilst judging is in progress (10.15am - 12.00pm).
9. The Show Committee will take every possible care of exhibits while in their charge, but will not be responsible for any loss or damage in any way whatsoever.
10. No exhibitor will be allowed to remove their exhibits before 4.00pm.
11. The Committee reserves the right to reject any entry.
12. Only one exhibitor from any one garden, or allotment, may enter in the same class.
13. Each exhibitor may only enter one exhibit per class (unless specified otherwise in the schedule).
14. Please do not enter handicraft items, houseplants or pot plants in two consecutive years.
15. The Peter Seabrook Award, Jean Baldwin and Bill Hamblin awards to be returned clean and undamaged to the GHS Show Secretary by 30th April of the following year.

16. The use of peat in any pots is not permitted; only peat-free products to be used.

Labelling: To create interest with the public, please name all varieties, where possible.

## CONTENTS

All Classes are "Open"

|           |         |                       | Classes |
|-----------|---------|-----------------------|---------|
| SECTION 1 | Page 9  | FLOWERS               | 1 – 10  |
| SECTION 2 | Page 10 | HOUSE PLANTS          | 11 – 16 |
| SECTION 3 | Page 10 | POT PLANTS            | 17 – 21 |
| SECTION 4 | Page 11 | FLOWER ARRANGEMENTS   | 22 – 27 |
| SECTION 5 | Page 11 | VEGETABLES AND FRUIT  | 28 – 58 |
| SECTION 6 | Page 13 | COOKERY AND PRESERVES | 59 – 70 |
| SECTION 7 | Page 14 | HANDICRAFTS           | 71 – 80 |
| SECTION 8 | Page 14 | CHILDREN'S ENTRIES    | 81 – 89 |
|           | Page 16 | TIPS FOR EXHIBITORS   |         |

Entry forms may be given to any Committee Member listed in the front of this Schedule.

Entries may also be emailed to: [galleywoodhorticulturalsociety@gmail.com](mailto:galleywoodhorticulturalsociety@gmail.com)

## TIMETABLE

Saturday 18th July 2026

|                                   |                   |
|-----------------------------------|-------------------|
| Staging                           | 8.45am – 9.45am   |
| Judging                           | 10.15am – 12.00pm |
| Open to the public                | 2.00pm – 4.00pm   |
| Raffle and Presentation of Awards | 3.30pm            |
| Exhibits to be removed            | 4.00pm            |



## **SECTION 1 – FLOWERS**

*(Oasis must not be used to stabilise fresh and dried flowers in vases)*

Rosette for highest number of points in Section 1

Rosette for second and third place in Section 1

Rosette for best exhibit in Section 1

### **Roses**

1. One Hybrid Tea Rose
2. One Floribunda Rose (stem cluster)
3. Bowl of roses, two or more varieties

### **Sweet Peas**

4. Vase of sweet peas – one colour, or mixed colours

### **Other flowers**

5. Shrub/tree in flower: three stems – one or more varieties
6. Vase of flowers (to be judged by the public for scent alone)
7. Vase of any flowers, mouth of vase up to 15cm/6 inches
8. Vase of any flowers, mouth of vase greater than 15cm/6 inches and up to 30cm/12 inches
9. Vase of dried flowers, grasses, etc., - any size

### **Best Vase of flowers**

Rosette for first, second and third

10. Vase with 5 – 10 stems

No marks awarded for the vase which can be any material or shape, but should be in proportion to the display. (Vase – any vessel used for cut flowers which is taller than it is wide at its widest point.)

No accessories e.g. bows or additional foliage. Packing to keep stems in place is allowed.

A vase of between five and ten flowering stems (a minimum of two different kinds of plants, two varieties of same plant are **not** two kinds).

Collection will be judged for overall quality, presentation and effect.

Stems must show flowers only – no seed heads or berries. Leaves growing naturally from flowering stems and still attached are allowed.

No oasis for fresh, or dried, flowers/grasses display, or arrangement, to be used.

## **SECTION 2 – HOUSE PLANTS**

(Classes 11 – 18 maximum pot size, up to 22.5cm/9 inches in diameter)

Rosette for highest total number of points in Section 2

Rosette for second and third place in Section 2

Rosette for best exhibit in Section 2

- 11 One flowering house plant
- 12 One house plant for foliage effect
- 13 One Orchid
- 14 One Cactus
- 15 One Succulent
- 16 Cactus and/or Succulent garden, pot size up to 22.5cm/9 inches in diameter

## **SECTION 3 – POT PLANTS**

Rosette for highest total number of points in Section 3

Rosette for second and third place in Section 3

Rosette for best exhibit in Section 3

- 17 One pot of zonal or regal Pelargonium
- 18 One tuberous Begonia in a pot
- 19 One Fuchsia in a pot
- 20 Bonsai plant/tree in a pot

## **Free-standing planted containers – including hanging baskets**

(any shape over 22.5cm/9 inches diameter)

- 21 Single or mixed flowers

## **SECTION 4 – FLOWER ARRANGEMENTS AND EXHIBITS**

*(Oasis must not be used to stabilise for fresh or dried flower arrangements. Home grown or British grown flowers and/or foliage where possible.)*

Rosette for highest number of points in Section 4

Rosette for second and third place in Section 4

Rosette for best exhibit in Section 4

*NOTE: Accessories permitted in all classes*

*Arrangements should be no wider than 50cm/20 inches*

- 22 Mixed or single coloured nosegay (a small bunch of flowers, typically scented)
- 23 An arrangement of seven flowers (foliage allowed)
- 24 An exhibit depicting the “Men’s football World Cup”
- 25 An arrangement of dried flowers and/or grasses
- 26 A foliage arrangement
- 27 An arrangement in an unusual container

## **SECTION 5 – VEGETABLES AND FRUIT**

Rosette for highest number of points in Section 5

Rosette for second and third place in Section 5

Rosette for best exhibit in Section 5

### **Vegetables (one cultivar unless otherwise stated)**

- 28 Two cabbages
- 29 Three beetroot, with foliage trimmed to approximately 7.5cm/3 inches
- 30 Two courgettes– one cultivar (with flowers left on if possible)
- 31 Two marrows – table size (up to 38cm/15 inches long)
- 32 Nine pods of Runner/Dwarf/French beans
- 33 Nine pods of Broad Beans
- 34 Nine pods of peas
- 35 Four carrots, with foliage trimmed to approximately 7.5cm/3 inches
- 36 A bunch of nine spring onions
- 37 Four onions, any variety – with leaves loosely tied in a bunch
- 38 Nine shallots – large culinary – ripened, tops turned over and tied
- 39 Three bulbs of garlic
- 40 Two cucumbers

- 41 Five potatoes, white, one variety
- 42 Five potatoes, coloured, one variety
- 43 Collection of six potatoes, three varieties
- 44 Two lettuce (with washed roots)
- 45 Five tomatoes – one cultivar
- 46 Five radish, with tops
- 47 Any vegetable not previously mentioned in the Schedule (numbers as per The Horticultural Show Handbook: The Official RHS Guide to Organising, Judging and Competing in a show).
- 48 Plate of culinary herbs, cut – three or more varieties
  
- 49 Free-standing planted containers, including hanging baskets (any shape over 22.5cm/9 inches diameter), with vegetables

### **Best tray of vegetables**

Rosette for first, second and third

- 50 Collection of three types of vegetables

A collection of three types of vegetables; numbers of each variety unless detailed above for classes 29 to 46 and 48, are listed in The Horticultural Show Handbook: The Official RHS Guide to Organising, Judging and Competing in a show.

Each type will be judged for size, shape and colour.

A tray or board measuring (internally) a maximum of 45cm x 45cm/18 inches x 18 inches.

A cloth is permitted and the tray may be painted.

Parsley is allowed for garnishing but no other foliage or accessories such as sand, plates, rings etc. allowed. Onion tops may be tied or whipped.

### **Fruit**

- 51 Raspberries, one plate, twelve berries with stalks
- 52 Currants – black, red, or white (ten trusses)
- 53 Strawberries, one plate, eight berries with stalks
- 54 Gooseberries, one plate, twelve berries with stalks
- 55 Loganberries, one plate, twelve berries with stalks
- 56 Blueberries, one plate, twelve berries with stalks

57 One plate of fruit other than those mentioned in classes 51 to 56

**Best tray of fruit**

Rosette for first, second and third

58 Collection of three types of fruit

A collection of three types of fruit of any variety: max 10 soft and stoned fruit of each variety. Each type will be judged for size, shape and colour.

A tray, or board, measuring (internally) a maximum of 45cm x 45cm/18 inches x 18 inches. A cloth is permitted and the tray may be painted.

**SECTION 6 – COOKERY AND PRESERVES**

Rosette for highest number of points in Section 6

Rosette for second and third place in Section 6

Rosette and Jean Baldwin Award for best exhibit in Section 6

**Cookery**

- 59 Easy Carrot cake (from recipe provided on page 17, BBC Good Food website)
- 60 Gingerbread (from recipe provided on page 18, The Art of Home Cooking, Stork Cookery Service)
- 61 Mary Berry's Salted Caramel cake (from recipe provided on page 19, BBC Good Food website)
- 62 Chocolate Brownies
- 63 Date and Walnut cake
- 64 Any cake or sponge not already listed (name of cake correctly labelled)

**Preserves and Wines**

- 65 One jar citrus marmalade
- 66 One jar soft or stone fruit jam
- 67 One jar fruit jelly
- 68 One jar of chutney/relish/pickles
- 69 One bottle of homemade alcoholic drink  
(in a clear bottle, please specify the name of the drink and the date of production)
- 70 One bottle of non-alcoholic drink  
(in a clear bottle, please specify the name of the drink and the date of production)

## SECTION 7 – HANDICRAFTS

*Items to have been completed within the last 12 months.*

*Exhibitors may enter up to two items in each class in this section only.*

Rosette for highest number of points in Section 7

Rosette for second and third place in Section 7

Rosette and Bill Hamblin Award for best exhibit in Section 7

- 71 Hand or machine knitted article
- 72 A crocheted article
- 73 Other craft using paper, fabric, wool, or cotton – e.g. a piece of patchwork, quilting, appliqué, rag rugging, decoupage, etc.
- 74 Any article hand embroidered (framed or not framed)
- 75 Any article cross-stitched (framed, or not framed)
- 76 A greeting card – any medium
- 77 Photograph – “My Favourite Garden or my Happy Place – maximum size: 7 x 5 inches, colour, or black and white, judged for general appeal.
- 78 A picture – any medium except needlework and photography
- 79 A piece of woodwork
- 80 A piece of metalwork

The **Peter Seabrook Award** is awarded to the **Show Champion** – the exhibitor who gains the most points in Sections 1 to 7.

## SECTION 8 – CHILDREN’S ENTRIES

Rosette for best exhibit

Rosettes for first, second and third places in classes.

### **Pre-school, infant and KS1 children (age to be stated)**

- 81 A pot of Cress – pot size, diameter up to 9cm/3.5 inches
- 82 Two decorated cup cakes
- 83 A painting of a flower
- 84 Any plant or vegetable grown from seed

### **Junior School, up to and including age 11 years**

- 85 A computer generated poster
- 86 Four decorated biscuits
- 87 A model made from recycled material

88        An arrangement of flowers and/or grasses

**GROUP ENTRY**

89        Group entry from children of either age group, any medium

## TIPS FOR EXHIBITORS

Detailed information on all aspects of exhibiting can be found in the RHS Handbook. A reference copy is held by the Show Secretary.

Judges will be looking for:

**Section 1      Flowers.**

Use flowers that are fresh and free from damage by pests or disease.

**Section 2 & 3   House plants and Pot Plants**

Well balanced, healthy plants. Clean pots before staging and remove any debris from the top of the compost. Plants may not be entered for two consecutive years.

**Section 4      Flower Arrangements**

Use flowers and foliage that are fresh but these need not have been grown by the exhibitor. Make sure the size specified for each class is met. No oasis to be used in any display/arrangement. Please use British-grown flowers where possible.

**Section 5      Vegetables and Fruit**

Exhibits should be fresh, tender and clean. They should be free from damage by pests or disease. All fruits should have stalks left on and currants should be left on their trusses. Do not polish exhibits, especially fruit. Beans and Peas should be displayed in a straight line, all the same way round and with handles. Courgette flowers should be left on if possible.

**Section 6      Cookery and Preserves**

Colour, consistency and flavour are paramount. No pre-packed products should be used in the preparation of exhibits. Jars should be no bigger than 454g (1lb) and should be correctly sealed and labelled. Do not re-use commercial jars that still have original labels.

**New Exhibitors**      If you are in any doubt about your exhibit, please contact any member of the committee who will be happy to help you either before or on the day of the show.



## Recipe for Easy Carrot cake (from BBC Good Food website)

**Preparation 35 minutes, Cooking time 30 minutes    Serves 10-12**

### Ingredients

230ml vegetable oil plus extra for the tin  
100g natural yoghurt  
4 large eggs  
1½ tsp vanilla extract  
½ orange zested  
265g self-raising flour  
335g light muscovado sugar  
2½ tsp ground cinnamon  
¼ fresh nutmeg, finely grated  
265g carrots (about 3), grated  
100g sultanas or raisins  
100g walnuts or pecans, roughly chopped  
(optional)

### For the icing:

100g slightly salted butter, softened  
300g icing sugar  
100g soft cheese

### Method:

1. Heat the oven to 180 deg C/160 deg C Fan/Gas mark 4
2. Oil and line the base and sides of two 20cm cake tins with baking parchment
3. Whisk the oil, yoghurt, eggs, vanilla and zest in a jug.
4. Mix the flour, sugar, cinnamon and nutmeg with a good pinch of salt in a bowl. Squeeze any lumps of sugar through your fingers, shaking the bowl a few times to bring the lumps to the surface.
5. Add the wet ingredients to the dry ingredients, along with the carrots, raisins and half of the nuts, if using. Mix well to combine, then divide between the tins.
6. Bake for 25-30 minutes or until a skewer inserted into the centre of the cake comes out clean. If any wet mixture clings to the skewer, return to the oven for 5 minutes, then check again.
7. Leave to cool in the tins.
8. Mix the butter, icing sugar and soft cheese together.
9. Remove the cakes from the tins and sandwich together with half of the icing.
10. Top with the remaining icing and scatter with the remaining walnuts.

*Will keep in the fridge for up to five days. Best eaten at room temperature.*

## **Recipe for Gingerbread**

**(from 'The Art of Home Cooking', Stork Cookery Service)**

**Preparation 15 minutes, Cooking time 2 hours**

### **Ingredients**

125g/4oz Stork Margarine  
125g/4oz soft brown sugar  
200g/7oz golden syrup  
150ml/1/4 pint milk  
1 egg, medium size, beaten  
225g/8oz plain flour  
3-4 teaspoons ground ginger  
1 teaspoon bicarbonate of soda

### **Method:**

1. Preheat the oven to slow (150 deg C/300 deg F/Gas Mark 2. Shelf: Middle.
2. Prepare a 18cm/7inch square tin with greased grease-proof paper on the bottom and sides of the tin.
3. Melt the margarine, sugar, and golden syrup in milk in a saucepan over a low heat, stirring continuously
4. Remove from heat and cool until lukewarm
5. Add this to the sieved dry ingredients in a mixing bowl with the beaten egg.
6. Mix together until smooth.
7. Pour into prepared cake tin.
8. Bake in the preheated oven for 2 to 2 ¼ hours
9. Test before removing from oven to see if cooked.
10. Leave in tin for 2-3 minutes.
11. Turn out, remove paper and cool on a wire tray.

## **Recipe for Mary Berry's Salted Caramel cake (from BBC Food website)**

**Preparation 30 minutes, Cooking time 30 minutes to 1 hour     Serves 8**

### **Ingredients**

225g/8oz baking spread, from the fridge, plus extra for greasing  
175g/6oz caster sugar  
55g/2oz light muscovado sugar  
4 free-range eggs  
1 tsp vanilla extract  
225g/8oz self-raising flour  
1 tsp baking powder  
1 tsp milk  
1 x 297g tin caramel  
½ tsp fine sea salt

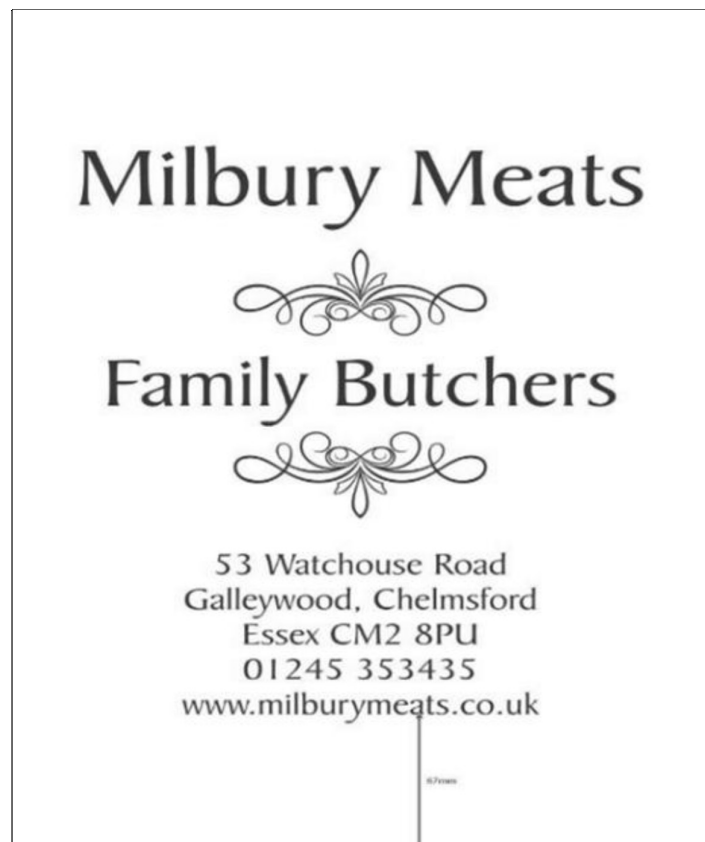
### **For the icing:**

250g/9oz unsalted butter, very soft  
250g/9oz icing sugar  
½ tsp fine sea salt  
115g/4oz salted caramel fudge, chopped into small pieces

### **Method**

1. Preheat the oven to 180 deg C/160 deg C Fan/Gas mark 4.
2. Grease and line 2 x 20cm/8in sandwich tins with baking paper.
3. Measure the baking spread, sugars, eggs, vanilla, flour, baking powder, milk, 3 tablespoons of the caramel and the salt into a large bowl. Beat for 2 minutes using an electric hand whisk.
4. Spoon into the prepared tins and level the surfaces.
5. Bake for 25-30 minutes, until well risen and coming away from the sides of the tins.
6. Remove from the tins and leave to cool on a wire rack.

7. Meanwhile, to make the icing, measure the butter and icing sugar into a bowl. Whisk together with an electric hand whisk until pale and creamy. Add the salt and the remaining caramel from the tin and whisk until just mixed. Make sure you don't overbeat as it might split.
8. Place one cake on a stand and spread a third of the icing over the top. Place the second cake on top.
9. Spread the remaining icing over the top and sides of the cake.
10. Sprinkle with the chopped fudge.



**ENTRY FORM**  
**(Please detach)**

**GALLEYWOOD HORTICULTURAL SOCIETY**  
**ANNUAL SHOW**  
**Saturday 18th July 2026**

**Name**  
**Address**

**Telephone no.**

I wish to enter the following classes:

|  |  |  |  |  |
|--|--|--|--|--|
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

The closing date for entries is **Friday 17th July 2026**.  
Entry forms may be handed to any member of the committee.  
Alternatively, you may like to submit your entry by email:  
[galleywoodhorticulturalsociety@gmail.com](mailto:galleywoodhorticulturalsociety@gmail.com)

## **GALLEYWOOD HORTICULTURAL SOCIETY**

- Membership – £12.00 per person per year
- No entry fee for regular monthly meetings
- Talks on gardening and related subjects, most are filmed so if you are not able to get to a meeting, or would like to hear the talk again, you may view it at home.
- Visits to places of horticultural interest
- Discount for seeds from Kings Seeds
- Training videos for gardening techniques available.
- Social activities

Ask any Committee Member for more details.

The Galleywood Horticultural Society is grateful for the support it receives from:

Galleywood Parish Council  
Kings Seeds, Kelvedon  
Milbury Meats, Galleywood