

AWSLG Ltd

ANNUAL SHOW

Sunday 6th September 2026

2.30pm - 5pm

SHOW SCHEDULE AND REGULATIONS

Event Programme

2.30pm - Show Hall Opens, Afternoon Teas

4.00pm - Auction of Produce

For Queries Contact: awslg.ltd@gmail.com

Office open Saturday 10.30am -12midday

REGULATIONS

1. The Show is open to all, except for classes for AWSLG Allotment holders only.
2. All exhibits must be grown or made by the exhibitor
3. **Entry forms** must be completed and returned to the Trading Hut or Office or Post-box by **Wednesday September 2nd**
4. Photography Classes – Photos (Sized 7 x 5 ins)
5. AWSLG retains copyright of all entries
6. Only one entry per class, except where otherwise stated
7. Once exhibitor has entered the show hall with entries you **cannot** change or enter any further classes
8. The AWSLG will exercise every care but cannot be held responsible for any loss or damage.
9. Exhibits must not be removed before the auction at 4.30pm
10. The judges' decisions are final.

STAGING/JUDGING

1. For information on how to prepare your exhibits vegetable/ fruits etc for judging please refer to Royal Horticultural Website. Please ensure all vegetables are washed and cleaned.
 2. The hall will be open at the following times only to stage exhibits: **Saturday 5th September 2:00pm- 4:pm Sunday 6th September 9:00am –10:30am**
 3. Exhibitors will be issued with their Exhibitor Cards on arrival at the hall, cards should be placed face down and **must not be altered**. Vases, plates, and sand for shallots will be provided by the Society.
 4. **Please Note.** To ensure the exhibits are ready for judging at 11am all exhibitors must leave the hall by 10:45am.
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SCHEDULE OF CLASSES

Class Number	Details	Number of Specimens
	DOMESTIC	
1.	Victoria Sandwich (please use recipe on page 6)	1
2.	Butter Scones (please use recipe on page 6)	4
3.	Jar of homemade Jam	1
4.	Jar of homemade Marmalade	1
5.	Jar of homemade Jelly	1
6.	Jar of homemade Chutney	1
7.	Homemade Cordial (any type/size flavour)	1
8.	Homemade Wine (white/ red)	1
9.	Homemade Spirit	1
	FLOWERS AND FLORAL DECORATION	
10.	Vase of flowers one kind or a mixture. Vase supplied	1
11.	Dahlias, please note buds count as blooms. Vase supplied	5 blooms
12.	Vase of Foliage	1
13.	Dinner Table Arrangement	1
	FRUIT	
14.	Apples- Cooking	3
15.	Apples- Dessert	3
16.	Plums	5
17.	Blackberries (Please keep stalks on)	10
18.	Raspberries (Please keep stalks on)	10
19.	Pears	3
20.	Any Tree fruit not specified above, quantity at exhibitor's discretion.	
21.	Any Soft fruit not specified above, quantity at exhibitor's discretion	

	VEGETABLES (Clean and pest free)	
22.	Beetroot	3
23.	French Beans	8
24.	Runner Beans	8
25.	Cabbage any variety, with a 3-inch stalk	1
26.	Carrots – any colour or variety	3
27.	Chilli – any colour or shape	5 of same type
28.	Courgettes Any Colour minimum 100-150mm / 4inches	4
29.	Cucumber	2
30.	Radish	6
31.	Garlic – any type	3
32.	Mixed Herbs,	1 Vase
33.	Marrow table not exceeding 350mm /15inches long	2
34.	Onions each one over 250g	3
35.	Onions each one 250g or under	3
36.	Onions grown from sets	3
37.	Pepper any colour	2
38.	Potatoes coloured	3
39.	Potatoes white	3
40.	Shallots, exhibition- large - Please name variety if known	10
41.	Shallots, 30mm diameter or under - Please name variety if known	8
42.	Squash any type	2
43.	Sweetcorn	2
44.	Tomatoes- large, 75mm diameter and over	3
45.	Tomatoes-medium, 36mm to 74mm	5
46.	Tomatoes- small or cherry fruited, 35mm or under	8
47.	Any other vegetable not specified above, quantity at exhibitors discretion	

	NEW PLOT HOLDERS (Joined after August 2025)	
48.	New plot holders only (Joined after August 2025) Potatoes – white or coloured	2
49.	New plot holders only (Joined after August 2025) Trio of Vegetables	3
	NOVELTY VEGETABLES – Open to all	
50.	Heaviest Marrow	1
51.	Longest Carrot	1
52.	Longest Runner Bean	1
53.	An Ugly Vegetable	1
	PHOTOGRAPHY - Max.two photographs per person per class. (size 7" x 5")	
P1	Life on the Allotment	1 or 2
P2	Vegetables/ Flowers	1 or 2
P3	Wildlife	1 or 2

RECIPE: VICTORIA SANDWICH CAKE

Ingredients

175 g Butter/Margarine , 175 g Caster Sugar, 3 eggs, beaten, 175 g Self-Raising Flour, Jam

Method

Preheat oven to 190c (Gas mark 5). Grease and line 2 sandwich tins (**any size**).

Beat butter and sugar together until pale and fluffy then add the eggs a little at a time, beating well after each addition.

Fold in half of the flour with a metal spoon, then fold in the rest.

Divide the mixture evenly between the tins and level with a knife.

Bake for 20 minutes, until well risen, firm to the touch and beginning to shrink away from the sides of tins.

When cool, sandwich together with jam only. **Do not** put sugar on top of the sponge.

RECIPE: SCONES

Ingredients:

225g Self Raising Flour, 40g Butter, ½ tablespoon Caster Sugar, Pinch of Salt, 150ml Milk,

A little extra flour.

Method

Preheat oven to 220c (Gas mark 7).

Grease a baking sheet and dust with flour,

Sift the flour into a bowl and rub in the butter.

Stir in sugar and salt.

Using a knife mix in a little milk at a time to make a soft dough

Turn the mixture onto a floured surface and roll out

Use a 5 cm cutter, cut out scones and place on the floured baking sheet

Dust each scone with a little flour and bake near the top of the oven for 12-15 minutes

ENTRY FORM

AWSLG ANNUAL SHOW – SUNDAY September 6th 2026

I wish to enter an exhibit in the following classes															
Class	Entry	Class	Entry	Class	Entry	Class	Entry	Class	Entry	Class	Entry	Class	Entry	Class	Entry
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							

I agreed to abide with the Show Regulations and declare that my entries conform with them

Name (block letters)

Plot or phone Number.....

Email.....

Signed.....

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AWSLG ANNUAL PHOTOGRAPHY CLASS

Class Number	Description	Number of Entries	Please tick
P1	Life on Allotment		
P2	Vegetables/ Flowers		
P3	Wildlife		

Rules: Max. two photographs per person per category
 All photographs MUST be taken on the AWSLG site
 The Society retains copyright of all entries

I agree to abide with the rules and declare that my entries conform to them

Name (block letters)

Number of photos entered..... Plot or phone number.....

Email.....

Please ensure your name and plot/phone number is written on the back of each photograph.