

Purley Horticultural Society and Purley Women's Institute

42nd LATE SUMMER SHOW

**To be held in The Memorial Hall,
Glebe Road, Purley, on
Saturday, 12th September 2026**

Open to the public from 2.30 p.m. to 4.00 p.m.

Refreshments Available

Presentation of trophies at 3.30 p.m.



BSB GARDEN MACHINERY
Home Farm, Sulham Lane, Pangbourne
Telephone: 0118 984 3601

COLLINS HARDWARE SHOP
20 Reading Road, Pangbourne
Telephone: 0118 984 2294

Seeds – Plants – Garden Supplies
Hardware – DIY – Paint – Timber
Electrical & Household Items

GLENVALE NURSERY
Bradfield Southend
Telephone: 0118 974 4006

ENGLEFIELD GARDEN CENTRE
Telephone: 0118 930 4898

The support given by Sansome and George to the Show is greatly appreciated.

SCHEDULE

SECTION A - VEGETABLES

Class

- 1 Collection of 4 kinds of vegetables, quantities as in classes 4-21, to be staged within 18" bench space
- 2 Collection of 4 different individual vegetables (max. 10 points each), to be staged within 15" bench space
- 3 Collection of vegetables (any kind or number) to be staged on a round plate or tray maximum 12" diameter.
No part of the exhibit is allowed to overhang edge of plate/tray.
- 4 4 potatoes, white
- 5 4 potatoes, coloured
- 6 4 salad potatoes
- 7 9 shallots for pickling, maximum 30mm diameter
- 8 9 exhibition shallots, minimum 30mm diameter
- 9 4 carrots, long
- 10 4 carrots, stump rooted
- 11 4 beetroots
- 12 Salad onions, bunch of 6
- 13 6 runner beans
- 14 6 French beans
- 15 2 cabbages, Savoy type
- 16 2 marrows max. 12 inches long, table quality
- 17 2 cucumbers (uniform thickness with short stalks)
- 18 3 courgettes max. 6 inches long
- 19 4 onions, 8 oz (227g) or under
- 20 4 onions, over 8 oz (227g)
- 21 6 tomatoes
- 22 6 mini (cherry) tomatoes
- 23 6 radishes – small salad, foliage trimmed to 40mm
- 24 2 sprigs each of 3 fresh herbs in a vase
- 25 Longest runner bean
- 26 Heaviest marrow

SECTION B - FRUIT

Class

- 27 Collection of 3 kinds of fruit, quantities as in classes 28-31, to be staged within 12" bench space
- 28 4 apples, dessert
- 29 4 apples, cooking
- 30 6 plums
- 31 Berry fruits, dish of 10
- 32 Any other fruit – minimum 4 pieces

SECTION C - FLOWERS & POT PLANTS

Class

- 33 1 single stem rose
- 34 3 stems roses, 1 variety or mixed
- 35 1 single dahlia
- 36 3 dahlias, flower up to 4" diameter
- 37 3 dahlias, any other type
- 38 + 1 vase of garden flowers, 1 species
- 39 + 1 vase of mixed garden flowers, min. 4 species
- 40 + 1 vase of foliage/flowers/berries from trees or shrubs
- 41 * Pot of geranium
- 42 * Pot of fuchsia
- 43 * Foliage pot plant
- 44 * Flowering pot plant, other than specified in classes 40 and 41. 1 single plant per pot
- 45 * Specimen cactus
- 46 * Specimen succulent plant
- 47 * Collection of cacti and/or succulent plants (max. bowl size 12" diameter)
- 48 A pot of summer bedding plants (max pot size 12" diameter)
- 49 # Children under 14 yrs - Vase of flowers (minimum of 4)
 - + Maximum vase size 8" tall, 4" diameter
 - * Maximum pot size 7" diameter and maximum bench space 15"
 - # No entry fee, please write age in years and months on the entry form.

SECTION D - FLORAL ART

Class

- 50 'Harvest' – An Arrangement with flowers, fruit and/or vegetables. max. width 16" (38cm) in any direction.
- 51 'Little Gem' – A miniature arrangement not more than 4" (10cm) in any direction.
- 52 A floral Summer Door Wreath – using a 10" (25cm) ring.
- 53 # Children (Any age up to 14yrs) – A posy of mixed herbs in a vase not exceeding 8" (20cm) in height and width.

No entry fee, please write age in years and months on the entry form.

SECTION E - COOKERY

Class

- 54 Chocolate Sponge with Buttercream filling only – Using a 7” – 8” tin (own recipe)
- 55 * Fruit Cake (recipe provided)
- 56 6 Cheese Straws – arranged on a plate or basket. (own recipe)
- 57 * Barm Brack - A large Irish fruit loaf (recipe provided).
- 58 # Children (Any age up to 14yrs.) – Jam Tarts x 3 (own recipe)
- 59 Jar of mixed fruit JAM. See note+
- 60 Jar of mint JELLY. See note +
- 61 Jar of MINCEMEAT. See note +

+ Entries in classes 59, 60 & 61 are to be clearly labelled (with date), in clear plain glass jar and top with no trade names showing.

No entry fee, please write age in years and months on the entry form.

* For recipes see pages 4 and 5.

SECTION F- HANDICRAFT

Class

- 62 The **Frankston Vase** Competition - a piece of handicraft with a floral theme (single or multiple flowers), worked in any medium.
- 63 Sew a Tote Bag 16” x 14” (41 x 36cm) made out of offcuts/scrap material in a random or patchwork design.
- 64 A knitted or crocheted item.
- 65 A Miscellaneous Item made in any craft of your own choosing, not covered in the three classes above.
- 66 Painting – “NATURE” in any medium. Maximum size of picture 29.5cm x 21cm (A4 size)
- 67 Photograph – “A ‘WEATHER’ SKY”- max. size 7”x 5” (18cm x 13cm) - NOT mounted or framed.
- 68 # Children (Any age up to 14 yrs) – A DECORATED MASK (using a handmade mask made out of paper mache or a shop bought one e.g. Hobbycraft).
- 69 # Children (Any age up to 14 yrs) – Photograph – “ON THE BEACH” max. 7”x 5” (18cm x 13cm) - NOT mounted or framed.

No entry fee, please write age in years and months on the entry form.

RECIPES

Fruit Cake

Preheat oven 160°C/300°F/Gas mark 2-3

Ingredients

115g (4 oz) butter	230g (8oz)self-raising flour
115g (4 oz)soft brown sugar	150ml (1/4 pt) water
350g (12oz) mixed dried fruit	1/2 tsp mixed spice
1 egg	

Method

1. Place butter, sugar, fruit and water in a pan and simmer for 20 minutes.
2. Allow to cool, then add beaten egg and stir in flour.
3. Turn into a greased and lined 1lb loaf tin
4. Bake in a preheated oven at **160°C /300°F /Gas mark 2-3** for about 60 minutes until the cake is springy to the touch and a fine skewer comes out clean.
5. Allow to cool in the tin for 5 minutes and turn out onto a wire rack.



Barm Brack Fruit Loaf

Ingredients

100g mixed dried fruit	1 tbsp light soft brown sugar
250ml hot strong black tea	1 large egg
350g strong white bread flour	80ml warm milk
1tsp salt	About 50ml water
1tsp instant yeast	1/2 tsp ground cinnamon
25g unsalted butter, softened	1/2 tsp ground mixed spice

Method

1. Place the dried fruit in a bowl, pour over the hot tea and leave to soak overnight.
2. The next day, put the flour into a free-standing electric mixer fitted with a dough hook. Add the salt to one side of the bowl and the yeast to the other.
3. Then add the butter, sugar, egg, milk and half of the water and begin mixing on a slow speed. As the dough starts to come together, slowly add enough of the remaining water to give a soft dough; you might not need all the water.
4. Mix on a medium speed for 5 minutes, the dough should be soft and elastic but not wet or sticky. If it looks unmixed or breaks easily when you tug it, mix for 2 minutes longer.
5. Drain the dried fruit very thoroughly and add to the mixer with the ground spices. Mix on a low speed for 2 minutes.
6. Remove the dough hook and cover the bowl with cling film. Leave the dough to rise for 2-3 hours, until it has doubled in size. Line a baking tray with baking parchment.
7. Scrape the dough out onto a lightly floured surface and fold it inwards repeatedly until all the air is knocked out and the dough is smooth.
8. Shape into a ball and place on the prepared baking tray. Put the tray into a clean plastic bag and leave to prove for 1 hour or until the loaf has doubled in size.
9. Meanwhile heat the oven to **220 °C /Fan 210 °C /Gas 7**
10. Bake the loaf for 20 minutes, until it is golden brown and sounds hollow when tapped underneath. Leave to cool on a wire rack.
11. Serve sliced and buttered.

RULES

1. Sections A, B, C, D, E and F are open to amateurs who are either resident in the areas covered by Purley Horticultural Society or are members of either Purley Horticultural Society or Purley WI.

Amateur

- i. a person who personally maintains a garden or grows plants, flowers, vegetables or fruit for pleasure and enjoyment and not for his/her livelihood or for an employer.
- ii. a person who indulges in cookery and/or producing handicrafts for pleasure and enjoyment and not for his/her livelihood or for an employer.

Novice

An exhibitor who has not won a first prize in any class of the same section of the Late Summer Show during 2024 or 2025. No points counting towards trophies are awarded for Novice classes.

2. All exhibits must have been grown or made by the exhibitor. Sewn, embroidered or knitted articles must be new and unworn. Floral art may include flowers grown and/or bought.
3. Vases will be supplied and must be used, where appropriate, in Section C.
4. Entry forms must be received by P Humphreys, 20 Brading Way, Purley on Thames, **not later than Tuesday, 8th September 2026**, accompanied by the entry fee of **20p** per exhibit. **No late entries will be accepted.**
5. Exhibitors may make one entry per class.
6. Staging of exhibits, except in exceptional circumstances, must be done only by the person in whose name the entry has been made and will take place from 9.30 am to 11.20 am. **If bench space is insufficient, please do not move other exhibits but seek help from a steward.** Judging will be in accordance with RHS, NAFAS and NFWI rules and begin at 11.30 am. Prizes may not be awarded if exhibits are not considered of sufficiently high standard. Subject to rule 8, the judge's decision is final.
7. Exhibitor's cards will be supplied for each exhibit and must be placed face downwards with the exhibit to which it refers.
8. An exhibitor who considers that an award has been made to an exhibit which does not conform to the conditions of the Schedule may lodge a protest in writing to the Show Committee up to 3.00 p.m. on the day of the show. A deposit of 50p must accompany each protest and this will be refunded if the appeal is successful.

9. While the Society will take every reasonable care of exhibits, it will not be held responsible for any damage or loss.
10. Exhibits may not be removed before 4.00 p.m. Exhibitors should ensure that exhibits are collected promptly so that the Hall can be cleared quickly at the end of the show.
11. If possible, exhibitors are asked to name varieties to add interest to the Show.

12. PRIZES

Class 1 and 27	1 st	(6 points)	- £2
	2 nd	(4 Points)	- £1.20
	3 rd	(2 points)	- 80p

All other classes	1st	(3 points)	- £1
	2nd	(2 points)	- 60p
	3rd	(1 Point)	- 40p

Prize money will be paid from 3.00 p.m. onwards.

The Royal Horticultural Society BANKSIAN MEDAL will be awarded to the exhibitor gaining the most points in Sections A, B and C, excluding classes 25 and 26.

The Reg Ayers Memorial Trophy will be awarded to the exhibitor gaining the most points in Sections A, B and C of the Late Summer Show, combined with points gained in Section A of the Spring Show. In the event of a tie in the number of points gained by 2 or more exhibitors, trophies will be held by each exhibitor for part of the period between Shows.

NOTE: Winners in the previous two years (i.e. 2024 & 2025) are not eligible to compete for the Banksian Medal or Reg Ayers Trophy in 2026.

The **Purley Horticultural Society Perpetual Challenge Cup** will be awarded to the exhibitor gaining the most points in Sections A, B and C.

The **Purley Women's Institute Cup** will be awarded to the exhibitor gaining the most points in Sections E and F.

The **Neil Buckle Trophy** will be awarded to the exhibitor gaining most points in the Floral Art Section.

The **Purley Homecraft Salver** will be awarded for the best single exhibit in the Cookery and Handicraft sections.

The **Purley Home & Garden Bowl** will be awarded in 2026 for the best single exhibit in the Vegetables and Fruit sections.

The **Frankston Vase** will be awarded to the best exhibit in class 62.

The **Golden Jubilee Cup** presented by Reverend R. and Mrs. J. Howell will be awarded to the exhibitor gaining most points in the children's classes (49, 53, 58, 68 and 69).

A **trophy**, donated by Mrs. M. Fairfoull, will be awarded to the exhibitor gaining most points in classes 43 - 47, inclusive.

Winners of trophies must return them in a clean and undamaged condition at least 7 days before the next Late Summer Show.

INFORMATION FOR EXHIBITORS

Exhibition Value of Vegetables for Class 1, maximum points:

Beans, Dwarf French	15
Beans, Runner	18
Beans, Climbing	15
Lettuces	15
Marrows inc. Squashes	15
Onions	20
Onions, green salad	12
Beet	15
Cabbages	15
Peas	20
Carrots	20
Potatoes	20
Cauliflowers	20
Shallots, pickling	15
Shallots, exhibition	18
Courgettes	12
Tomatoes	18
Sweetcorn	18



ENTRY FORM LATE SUMMER SHOW 2026

I wish to enter the following classes and agree to comply with the Rules.

Class Number(s)	20p	40p	60p	80p	£1.00	£1.20	£1.40	£1.60
	£1.80	£2.00	£2.20	£2.40	£2.60	£2.80	£3.00	£3.20
	£3.40	£3.60	£3.80	£4.00	£4.20	£4.40	£4.60	£4.80

I enclose _____p in respect of _____ entries.

Name: Mr/Mrs/Miss _____

Address: _____

Postcode: _____

Phone No: _____

Age if 14 or under _____ years _____ months

Signed: _____

Date: _____

This form must be received by Mr P Humphreys, 20 Brading Way, Purley on Thames, Reading, RG8 8BS by:

TUESDAY, 8 September 2026

or can be handed in at the Trading Store when open.