

FREE
Take me

LECHLADE ANNUAL FLOWER & PRODUCE SHOW

Memorial Hall, Lechlade

Saturday 6th September 2025

How to take part

Enter by Tuesday 2nd September

HOW TO ENTER

- 1) Choose your classes (pages 4-8)
- 2) Complete entry form (page 11)
- 3) **By Tuesday 2nd September** deliver your entry form and fee to:
Audrey Barnes, 1 Roman Way, Lechlade, GL7 3BS.

Late entries will not be accepted

KEY TIMINGS

Tuesday 2nd September: Last date for entering the Show

Saturday 6th September:

9:30 – 11:00 am	Bring your exhibits to the Memorial Hall You will be shown where to stage them Opportunity to buy raffle tickets – great prizes
11:00 am	Leave the exhibition area
11:15 am	Judging begins
2:00 pm	Show open to the public and exhibitors Opportunity to buy raffle tickets – great prizes Teas and home-made cakes
4:00 pm	Prize giving and raffle prize draw
4:30 pm	Take home your exhibits when stewards allow.

For further information about the Show please contact any of the following members of Lechlade Gardening Club:

Ros Godden (Chairman) 01367 250322
Barbara McNaught (Secretary) 01367 252286
Audrey Barnes 01367 252242
Margaret Bindon 01367 680397
Sue Brooks 07805 828297
Christopher Chadwick 01367 252358
Jenny Stewart 07877 489012

2024 Flower & Produce Show Winners

Trophy	Section	Current Holder
Chairman's Cup	For person with most points in the Show	Ian Griffiths
Lechlade Gardening Club Cup	Flowers and Herbs	Audrey Barnes
Allcourt Meadow Cup	Photograph on Allcourt Meadow	Alain Danes
Barclays Bank Rose Bowl	Flower Arrangement	Jennie Akroyd
Ruth Gilliard Cup	Plant in a Pot	Judith Hurt
David Bindon Cup	Craft	Audrey Barnes
Cotswold Wine Company Salver	Drinks	Claire Brown
Crowdy & Rose Cup	Photography	Clodagh O'Halloran
Cutler & Bayliss Cup	Vegetables	Ian Griffiths
Lechlade and District Lions Cup	Craft	Clodagh O'Halloran
Lewington Trophy	Children	Emma Atkinson
Jim Ludlow Cup	Fruit	Steve Callendar
Moore Allen & Innocent Cup	Domestic	Shan Garnell
John Sheffield Trophy	Photography	Clodagh O'Halloran
WI Rose Bowl	For the Lechlade WI member with most points in the Show	Audrey Barnes

2024 winners must return their trophies to Ros Godden chair, by 31 July 2025.

THANK YOU FOR PROVIDING RAFFLE PRIZES FOR THE 2024 SHOW:

Bampton Garden
Company

Blue & Boheme

Budgens

Cotswold Wildlife Park

Cutler & Cashin

Lechlade Garden Club
Members

The Cats Pyjamas

Hilliers Garden Centre

The Swan

Miller and Holland

Lechlade Motor Company

The New Inn

The Trout Inn

Tangles

The Swan

Lechlade
Garden Club

Section A Vegetables

Cup donated by Cutler & Cashin

See page 15 for tips on exhibiting your veg (taken from the RHS Show Handbook, 2016).
Each exhibit to consist of one variety, unless otherwise stated.

Class

- 1A 3 Beetroot
- 2A 3 Carrots
- 3A 2 Courgettes 10 – 20 cm in length
- 4A 2 Leeks intermediate, 15 – 35 cm base to button, max 5 cm in diameter
- 5A 3 Onions
- 6A Heaviest onion
- 7A 4 Potatoes, white all over
- 8A 4 Potatoes, coloured (includes white potatoes with coloured eyes)
- 9A 6 Runner Beans
- 10A 6 French Beans
- 11A 4 Shallots
- 12A 1 Garlic bulb
- 13A 2 Cucumbers
- 14A 2 Parsnips
- 15A 2 Sweetcorn
- 16A 3 Large tomatoes, (e.g. Beefsteak) 7 cm diameter or over, with calyx
- 17A 5 Medium tomatoes approx. 6 cm diameter with calyx.
- 18A 5 Cherry tomatoes up to 3.5 cm diameter with calyx
- 19A A truss of 5 or more tomatoes
- 20A 2 Sweet peppers
- 21A 3 Hot (chilli) peppers
- 22A 2 Squash
- 23A Any Brassica (1 exhibit for large types, e.g. cabbage/cauliflower; 5 for small types e.g. Brussels sprouts)
- 24A Longest runner bean
- 25A Heaviest marrow, pumpkin
- 26A Selection of four or more types of vegetable in a standard black seed tray
- 27A Any misshaped vegetable

Section B Fruit

Cup donated by Jim Ludlow

Each exhibit in classes 1B – 7B to consist of one variety

Class

- 1B 3 Apples, Cooking with stalks
- 2B 3 Apples, Dessert with stalks
- 3B 3 Pears with stalks
- 4B Heaviest apple
- 5B 10 Blackberries with stalks, displayed on a plate
- 6B 10 Raspberries with stalks, displayed on a plate
- 7B Any other fruit not on schedule
- 8B Bowl (max 30 cm diameter) of 3 or more different kinds of fruit. Several of each allowed.

Section C Flowers & Herbs

Cup donated by Lechlade Gardening Club

Ruth Gillard Trophy, donated by the Gillard family, for the best plant in a pot
(classes, 24C – 27C)

Class

- 1C Dahlia, over 8" / 20cm in diameter, 1 bloom
- 2C Dahlia, pompon or ball, 1 bloom
- 3C Dahlia, collarette or single, 1 bloom
- 4C Dahlia, any other variety, 1 bloom under 8" / 20cm
- 5C Dahlias, pompon or ball, 3 blooms
- 6C Dahlias, collerette or single, 3 blooms
- 7C Dahlias, same variety & colour (not pompom, ball, single, collerette), 3 blooms
- 8C Dahlias, mixed varieties (any size or colour permitted), 3 blooms
- 9C Any other corm, bulb, rhizome or tuber (not dahlia), 3 stems of the same variety, any colour or colours
- 10C Rudbeckia, 3 blooms of the same variety
- 11C Perennials (not dahlias or rudbeckia), 3 – 5 stems single variety and colour
- 12C Perennials (not dahlias) mixed varieties and colours
- 13C Geranium/pelargonium, 3 blooms/stems
- 14C Cosmos, the same variety and colour, 5 blooms
- 15C Cosmos, mixed varieties and colours, 5 blooms
- 16C Annuals (not Cosmos), same variety and colour, 3 – 5 stems
- 17C Annuals, mixed varieties and colours
- 18C Hydrangea, 1 bloom
- 19C Grasses and/or seed heads, mixed varieties
- 20C Rose perfumed, 1 bloom
- 21C Roses, cluster flowered (floribunda) 1 spray
- 22C Roses, 1 specimen bloom
- 23C Herbs, 5 different kinds in one vase
- 24C A Foliage Plant* in a pot up to 20 cm in diameter
- 25C A Flowering Plant* in a pot up to 20 cm in diameter
- 26C Cacti or succulents* – one or more varieties in a pot up to 20 cm in diameter
- 27C CLUB CHALLENGE FOR MEMBERS OF LECHLADE GARDENING CLUB:
Osteospermum in a pot up to 20cm in diameter (using plug plant provided by the club)

**Pot plants must have been in the exhibitor's possession for more than three months.*

Tips for Exhibitors

- Floral foam (e.g. Oasis) may not be used.
- Provide your own vase. Choice of vase/container should not detract from the blooms.
- Choose blooms with strong straight stems. Remove damaged leaves, stems, flowers.
- Generally flowers should face the same direction.
- Show the variety name if known. If needed stewards can provide card for labels.
- Pompon and Ball Dahlias should be a full ball; no fallen/missing florets near the stem.
- Stems/sprays may include multiple flowers and/or unopened flower buds.
- Remove surplus blooms/buds if the class specifies a set number e.g. 1, 3 or 5 blooms.
- If a number of blooms is not specified, the greater the variety of **good quality** specimens the better.
- Plant in a pot: the plant should be well rounded. Pot size must not exceed 20cm.

Section D Flower Arrangement

Rose Bowl donated by Barclays Bank plc

Shop bought material may be used in this Section. Use fresh material.

Floral foam (e.g. Oasis) may not be used.

Class

- 1D All-a-buzz
- 2D Autumn Splendour
In 1D and 2D accessories may be used; maximum space allowed 60 cm x 60 cm, height in proportion to your arrangement.
- 3D A floral arrangement in a tea pot
- 4D Floating Flowers
- 5D **Petite Arrangement** (not to exceed 25 cm x 25 cm x 25 cm)
- 6D **A Miniature Arrangement** (not to exceed 10 cm x 10 cm x 10 cm)

Section E Domestic

Cup donated by Moore Allen & Innocent

All labels should state content and date.

Jars should be sealed with a twist top lid (not screw top).

Class

- 1E Jar of jam – sweet or savoury
- 2E Jar of marmalade
- 3E Jar of chutney or pickles
- 4E Jar of jelly – sweet or savoury
- 5E Jar of fruit curd

Classes 6E – 16E to be exhibited on a plate with transparent cover

- 6E Apple Cake – use recipe on page 13.
- 7E MALE STAR BAKER -Tea Loaf – use recipe on page 14
- 8E 4 Savoury Scones
- 9E 3 Gingerbread Men
- 10E Gluten Free cake
- 11E Any type of tray bake. Exhibit 2 pieces each approx. 10 cm x 5 cm
- 12E Shortbread. 2 pieces
- 13E Handmade loaf of bread
- 14E Machine made loaf of bread
- 15E Treacle Tart
- 16E 4 Muffins

Section F Drinks

Salver donated by Cotswold Wine Company

All drinks to be exhibited in a clear glass bottle

- 1F Flavoured Gin
- 2F Flavoured Vodka
- 3F A non-alcoholic drink
- 4F A sparkling/fizzy drink

Section G Classes for Children

CHILDREN MAY ENTER ALL CLASSES IN THE ADULT SECTIONS (and pay the children's fee of 10p for each class). Points awarded in adult classes will count towards adult trophies, not the Lewington Trophy

Photography for Children under 16

Entries should be unmounted, maximum size 10 cm X 15 cm

Section, Class Number, Name, Address and Age should be written on reverse.

Any title may be put on a card available on the day.

Class

- 14G Holidays
- 15G Swans or Swans on the River
- 16G Pets

Section H Photography

Cup, donated by Crowdy & Rose, for person with most points in section 1H – 8H

John Sheffield Trophy, donated by Lechlade Photographers, for the Best Photograph in the Show (includes classes 14G – 16G; 1H – 8H)

Allcourt Meadow Cup, donated by Allcourt Meadow Trustees, for best photo of Allcourt Meadow (class 8H)

N.B. PHOTOGRAPHY CLASSES ARE NOT OPEN TO PROFESSIONALS

Entries should be unmounted, maximum size 10 cm x 15 cm

Section, Class Number, Name, and Address should be written on reverse.

Any title may be put on a card available on the day.

Class

- 1H A Local Event
- 2H Puddles
- 3H Shed or Sheds
- 4H Bridge or Bridges
- 5H Bird or Birds
- 6H Water Craft
- 7H People At Work
- 8H A picture taken on or of Allcourt Meadow. **OPEN TO ALL AGES**

Photography Subjects for 2026:

Harvest; Sepia; Reflections; Creepy Crawlies;
Bird Table Activities, My Favourite Food;

Section J Crafts

Cup donated by Lechlade Lions for person with most points in the section

David Bindon Cup for the best item in classes 11J, 12J and 13J

Items previously exhibited in the Lechlade Annual Flower & Produce Show are not eligible.

*Use plain white card to **state if item is your own design or made from a kit**, and note any special points of interest, e.g. painted background, additions to basic kits, items recycled etc.*

Class

- 1J Embroidery, cross-stitch or tapestry article
- 2J A felted item
- 3J A piece of hand crafted lace, crochet, or tatting
- 4J Handmade jewellery
- 5J A collage or mosaic in any medium (max size 30 cm x 42 cm (A3))
- 6J An item of paper craft , decoupage
- 7J A knitted article
- 8J Article of clothing that is not knitted
- 9J A quilted item
- 10J Calligraphy (max size A3)
- 11J Any hand crafted article made from metal, pottery or glass
- 12J Any hand crafted article made from wood, e.g. carving, turning, pyrography
- 13J An article crafted from recycled material



Proud organisers of the 20th Annual Flower & Produce Show

Lechlade Gardening Club is open to all residents in Lechlade and the surrounding villages.

A friendly club with a stimulating programme of talks, demonstrations and garden visits to inspire new and seasoned gardeners.

Coach trips organised to fascinating destinations

See our website <https://www.lechladegardeningclub.org.uk/>

Or Facebook Lechlade Gardening Club Group page for details

Visitors are always welcome.



WRAG BARN
MORE THAN JUST A GOLF CLUB

Scan for more
info




01793 861327
wragbarn.com

Conferences
Weddings
Parties
Wakes

SOLAR

Solar PV Panels
Battery Storage
EV Car Chargers
Domestic & Commercial Electricians
House Rewiring & Repairs
Smart Home Engineers



North Electrical
Solar Panel Installation
07876 441134
www.batterysolar.co.uk

MCS
Accredited

Located at South Marston
We are your local supplier & installer

NIC EIC
Approved
Contractor



LEGAL LTD SOLICITORS

LECHLADE

High Street, GL7 3AE
01367 252644
lechlade@candrlegal.co.uk

FARINGDON

62 Park Road, SN7 7BZ
01367 240285
faringdon@candrlegal.co.uk

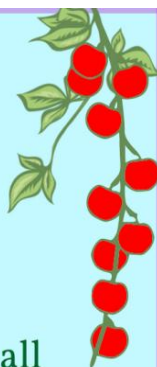
CANDRLEGAL.CO.UK



THE TROUT INN



St John's Bridge, Lechlade, GL7 3HA
Tel: 01367 252313
www.thetroutinn.com



Penny and her team would like to wish all
entrants *jolly good luck* for the show.

While waiting for your produce to grow, why
not relax with a beer in our wonderful
riverside garden!



LECHLADE FLOWER & PRODUCE SHOW ENTRY FORM

Deliver your completed entry form and payment to
Audrey Barnes, 1 Roman Way, Lechlade, GL7 3BS
by Tuesday 2nd September 2025.

Classes are open to all persons regardless of membership, except where stated

Class Number	Class Number	Class Number	Class Number

PAYMENT

Cash or cheques made payable to Lechlade Gardening Club

I have enteredclasses @.25p per class. Total paid:

I am 16 or under and have enteredclasses @10p per class. Total paid:
(Children entering Adult Classes pay only 10p for these as well)

I hereby declare that the above entries conform to the rules of the Show (see page 12)

NAME (Block Capitals).....

AGE (on date of Show) (If child entering an adult class).....

EMAILADDRESS.....

PHONE NUMBER.....

Further copies of the entry form can be obtained from any Committee member or
online at www.lechladegardeningclub.org.uk. Photocopies are also accepted.

RULES

1. Classes are open to all persons unless otherwise stated.
2. Adult entries – 25p per item entered.
3. Children's entries – 10p per item entered (this includes entries in Adult classes).
4. Items exhibited in previous years are not eligible.
5. All exhibits must be grown or made by the exhibitor with the exception of materials for flower arrangements.
6. Adult help may be given to exhibitors in the Children's entries but the help must be appropriate to the age of the child.
7. Only one entry per person in any one class.
8. Entries may be disqualified if size is not adhered to.
9. Exhibits to be staged between 9:30 and 11:00 am.
10. No exhibits to be removed until after the raffle, or allowed by Show organisers.
11. All exhibits to be removed by exhibitors by 5.00pm.
12. The club accepts no responsibility for any loss or damage.

Prizes

13. Certificates are awarded for 1st, 2nd and 3rd place in Adult Classes.
14. Judges may decide not to award certificates or rosettes in every Class.
15. In the Edible Growing Competition (class G13) a £5.00 first prize, £3.00 2nd prize and £2.00 3rd prize will be awarded in addition to certificates.
16. In other classes a prize of £1.00 will be awarded for each 1st place certificate. Prize money should be collected by the end of the Show. Any monies not claimed will be placed into Lechlade Gardening Club funds.
17. In each Section a trophy, to be held for one year, will be awarded to the person with the highest aggregate points in that Section. Some sections also have additional trophies.
18. A rosette will be awarded for the best exhibit in each Section, except photography where a Trophy will be awarded for the best photograph in the Show (classes 14G-16G; 1H-8H)
19. The Chairman's Cup will be awarded for the highest points total.
20. The Lechlade Women's Institute Rose Bowl will be awarded to the Lechlade W.I. member with the highest points total.
21. Lechlade Women's Institute Rose Bowl remains the property of Lechlade W.I.
22. All other trophies remain the property of Lechlade Gardening Club.

The Judges' decisions will be final.

Class 6E (Open to all) RECIPE

Mary Berry's Apple Dessert Cake

Cake ingredients

225g.(8oz) Self Raising Flour	1 level tsp Baking Powder
225g (8oz.) Castor Sugar	2 large beaten eggs
1/2 tsp Almond Extract	150g. (5oz.) Butter, melted
250g (9oz.) Cooking Apples(peeled and cored weight)	25g (1oz.) Flaked Almonds

1. Preheat the oven to 160C or for fan 140 degrees or Gas Mark 3
2. Lightly grease a deep 20cm/8in. loose bottom tin or line with non-stick baking paper
3. Measure the flour, baking powder, sugar, eggs, almond extract and butter into a large mixing bowl. Mix well until blended then beat for a minute.
4. Spread half the mixture into the prepared tin.
5. Thickly slice the apples and lay on top of the mixture in the tin, piling mostly towards the centre. Using 2 dessert spoons roughly spoon the remaining mixture over the apples. This is awkward but make sure that the mixture covers the centre well as it will spread out in the oven
6. Sprinkle with the almond flakes.
7. Bake in the preheated oven for 1 ¼ to 1 ½ hours until golden and coming away from the sides of the tin.
8. Cool in the tin for 10 minutes then turn onto a cooling rack. Carefully remove the lining paper.

Exhibit on a plate and protect with a transparent cover

You may need to adjust temperatures and timings to suit your oven

Class 7E (Open to men only) MALE STAR BAKER

Tea Loaf

NB every oven is different so you may need to adjust temperatures and timings to suit your own oven

350 g (12oz) mixed dried fruit e.g. raisins, currants, sultanas)

225g (8oz) brown sugar

300 ml/1/2 pint strong hot tea

275 g/(10oz) self-raising flour

Finely grated zest of one lemon

1 large egg , beaten

1. Mix fruit and sugar in a bowl. Cover with the hot tea.
2. LEAVE OVERNIGHT
3. The next day preheat the oven to 170 degrees centigrade, fan 130 degrees or Gas Mark 2.
4. Lightly grease a 900 g/2lb loaf tin or suitable container with a strip of non-stick baking parchment to go up the wide sides and over the base.
5. Add the flour, lemon zest and beaten egg to the fruit mixture and stir with a wooden spoon until thoroughly mixed
6. Put mixture into the prepared loaf tin and gently level the surface
7. Bake in the middle of the oven for 1 ¼ to 1 ½ hours or until the tea loaf is well risen and firm to the touch and a fine skewer inserted in the centre comes out clean.
8. Leave to cool in the tin for 10 minutes then loosen with a small palette knife.
9. Turn the tea loaf out onto a wire rack to cool
10. Cool the cake in the tin then turn onto a wire rack

Exhibit on a plate and protect with a transparent cover

PREPARATION OF EXHIBITS IN SECTION A – VEGETABLES

White paper plates and sand will be available on request

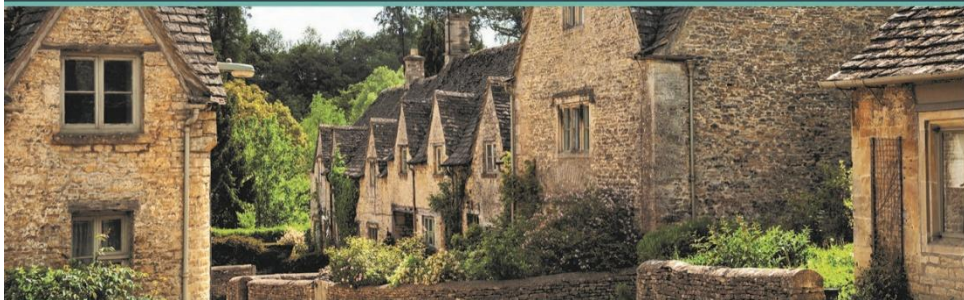
Unless otherwise stated exhibits in any Class should be the same cultivar (variety) and of uniform size, shape and colour.

Where necessary wash exhibits carefully with a soft cloth or sponge and plenty of water.

Class

- | | |
|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1A | Lift with care, wash gently. Remove small fibrous roots but leave tap root complete. Trim foliage to approx. 7.5 cm. Stage on white paper plate |
| 2A | Lift with care, soak in water to clean. Trim foliage to approx. 7.5 cm. Make sure shoulders are not turned green by exposure to light by covering with soil while growing. Stage on bench |
| 3A | Stage on bench with flowers attached or alongside |
| 4A | Leave roots intact and wash clean of soil. Remove outer leaves if necessary but do not over skin. Tie green tops with twine. Stage on bench |
| 5A/6A | Neatly trim roots to basal plate, neatly tie necks. Do not over skin. Stage on white paper plate. Rings or collars may be used for staging |
| 7A/8A | Lift and sponge carefully. Stage on white paper plate |
| 9A/10A | Of same length, cut with stalk, exhibit on bench or on black cloth provided |
| 11A | Trim roots to basal plate, tie tops with twine, stage as separate bulbs (not clusters), on paper plate on dry sand or rice piled to raise centre slightly |
| 12A | Clean off soil fragments, allow the bulb to dry, remove roots and stage whole bulb with approximately 2.5 cm of the stem intact. Do not divide into cloves |
| 13A | Cut with stalks and flower attached if possible, stage on bench |
| 14A | Wash well and stage on bench with foliage and roots attached |
| 15A | Display with green husks but remove some to reveal approx. ¼ of the grain from tip to base. Stalks should be trimmed. Stage on bench |
| 16/17/18/19A | Same Variety and Colour. Select firm fruit that is not over ripe. Exhibit on a paper plate, calyx uppermost. Sand or rice may be used for display. 19A may include some unripe tomatoes |
| 20A/21A | Stage on paper plate |
| 22A | Stage on bench |
| 23A | Stage on bench for single exhibits e.g. cauliflower. For small types e.g. Brussels sprouts or tender stem broccoli, stage 5 on a paper plate |
| 24A/25A | Stage on bench |
| 26A | Must be contained within standard black seed tray and not over-hanging sides |
| 27A | Stage on bench |

MOORE ALLEN & INNOCENT



Selling or Letting, we are here to help

01367 252541
mooreallen.co.uk



ARBOREAL TREE CARE



EMAIL: ARBOREALTREES@OUTLOOK.COM

Based in Lechlade, serving the Cotswolds and surrounding areas

**Professional team of fully
qualified arborists dedicated
to providing the highest level
of arboriculture**

Free consultations for your
Tree and Hedge Management requirements

OUR SERVICES:

- . Tree Removal
- . Canopy size reductions
- . Hedge trimming/reductions
- . Deadwooding
- . Pollarding
- . Aerial inspections
- . Emergency tree care
- . Stump grinding



01367 218113 or 07778 773330



www.arborealtreecare.co.uk