

FROM THE ORGANISERS

More and more of us are growing vegetables and flowers in our gardens, window boxes or allotments, so do enter your specimens...remember the weather is the same for everyone, so do have a go. Some new classes in most sections this year.

Remember, the Filkins & Broughton Poggs Produce Show is a long-standing village tradition and everyone, young, old, villagers and friends alike are welcome, especially the children. Do please come along on the day.

The Filkins & Broughton Poggs Produce Show belongs to us all.



Saturday 22nd August 2026

Filkins Village Hall

2.30 -4.15pm

Raffle & Auction

SCHEDULE AND PROGRAMME

RULES

1. All exhibits must be grown, husbanded or made by the exhibitor.
 2. All exhibits must be staged between 9.30am and 11.30am on day of show.
 3. No exhibitor may show more than one entry in each class.
 4. **No exhibit may be removed before 4.15pm, and those remaining after 4.30pm will be sold.**
 5. Each entry carries a fee of 20p per class for adults, 10p for children (11 years and under).
 6. First prize in each class will be 50p, Second prize 25p.
 7. All entries in classes 49 to 59 must be covered in cling film.
 8. The Judge's decision in all cases shall be final.
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CUPS TO BE AWARDED

- **Vegetable Cup** for most points in classes 1–17
 - **Flower Cup** for most points in classes 27–36
 - **Floral Art Cup** for most points in classes 37–41
 - **Cookery Cup** for most points in classes 42–59
 - **Craft Trophy** for most points in classes 60–67
 - **Children's Cup** for most points in children's section
 - **Douglas & Florence Jackson Memorial**
to be presented to the exhibitor who has *entered* the greatest number of classes, to encourage participation
 - **Museum Silver Cup** for most points overall
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Entries must be notified, preferably on the enclosed entry form, and currently held cups must be returned by 6pm THURSDAY 20th AUGUST 2026 to Jane Martin, Inns Cottage, Filkins, GL7 3JJ.

Please note no late entries will be accepted.

For further information, please contact:

Jane Martin - 07857 912466 Diane Blackett - 01367 860504
Arlene Moody - 01367 250133 Annika Hansen - 07775 093484

Hall open for exhibitors	9.30am and <i>must be vacated</i> by 11.30am prompt
Judging	from 11.30am
Open to public	2.30pm
Prize giving & Raffle	4.30pm

CHILDREN'S CLASSES (*age on 31st August 2026*)

****remember you can also enter any adult classes****

Up to and including 11 years

- 68. Painting or drawing (A4)
- 69. A decorated paper plate
- 70. A fruit & vegetable model
- 71. Rice Krispy cakes (4)
- 72. A decorated wooden spoon

HELPFUL NOTES ON PREPARATION & PRESENTATION

VEGETABLES

- In all classes except 13 and 17 vegetables must be of same variety. • Choose well matched specimens, free from blemish or disease.
- Make sure shoulders of carrots or potatoes have not turned green through exposure to light.
- Stage neatly, arranging in a row if not on a plate.

Onions Do not 'over skin', trim roots to basal plate, tie or whip necks, stage on paper collars or paper plate.

Shallots Trim roots to basal plate, tie tops with twine, stage on paper plate on dry sand, piled to raise centre slightly.

Potatoes Lift with care, sponge carefully and stage on paper plate. **Carrots** Lift with care, sponge roots gently. Leaf stems should be cut to 3-4".

Beetroot Gently sponge, remove fibrous roots with sharp knife, but leave tap root complete. Cut leaf stems to 3".

Beans Cut with stalk and exhibit on bench in a row.

Courgettes Exhibit on a paper plate with flowers attached (if they fall off while staging, place next to courgette).

Tomatoes Exhibit on paper plate, calyx uppermost.

FRUIT

- Handle carefully, do not polish or remove bloom.

Apples, Pears & Plums Pick with stalk, stage on paper plate, stalk uppermost.

Soft Fruit Cut fruit from plant to retain hull or stalk, stage on paper plate.

Currants Cut from bush, leave 'bunches' complete, arranged neatly on paper plate.

COOKERY

Jams & Chutneys should be presented in clear glass jars, filled almost to the top and covered with waxed paper circle and cellophane or cling film cover secured with an elastic band. **NO SCREW LIDS except for pickles.** Label with variety and date

Bread Rolls, Scones, Shortbread, Sausage Rolls etc should be exhibited on paper plate.

Cakes and Gateaux display on plain crockery and covered with cling film

FLOWER CLASSES – to be shown in vases

27. Roses (3 blooms of same variety)
28. Roses, floribunda (1 spray)
29. Pot grown geranium (max pot dia. 8"
30. Dahlias – single (3 stems same variety)
31. Dahlias – cactus, semi-cactus, decorative (3stems)
32. Variegated foliage (3 stems of same variety)
33. Green foliage (3 stems of same variety)
34. Best specimen from my garden - single cut stem
35. Cosmos – 3 stems)
36. Lavender, bunch of 10 stems - tied (no vase)

FLORAL ART CLASSES *only natural plant material to be used, from any source. Exception: Classes 37,39 and 41. No height restriction*

37. An arrangement/display to celebrate the 90th anniversary of **either** Filkins Bowls Club or Filkins Swimming pool this year. maximum space 18"x18"
38. An all green arrangement. space allowed: 10"x10"
39. A decorative 'Harvest Wreath' no larger than 18" x 18"
Will be hung on a hook, please include wire or string hanging loops.
40. An arrangement in a kitchen utensil, max space 10" x 10"
41. A ladies spray/corsage. Maximum space 6"x6".

COOKERY CLASSES

Please see presentation notes inside back cover

42. Jar of Jelly (sweet or savoury)
43. Jar of Jam (stone fruit)
44. Jar of Jam (soft fruit)
45. Jar of Fruit Curd
46. Jar of Marmalade
47. Jar of Chutney or Pickles (eggs, veg, sauerkraut, kimchi etc.)
48. Home Produced Eggs - brown or tinted (3)
(hens, ducks, quail)

CLASSES IN SHOW

VEGETABLE CLASSES

Please see presentation notes on page 3

1. Onions (3)
2. Shallots (5)
3. Potatoes – white (5)
4. Potatoes – coloured (5)
5. Carrots (3)
6. Chilli peppers (2)
7. Beetroot (3)
8. Runner beans (5)
9. French beans (5)
10. A collection of home-grown vegetables
(Variety, perfect specimens, cleaned and trimmed. May be exhibited on a backboard, in a basket or trug, not exceeding 12” x 18)
11. Courgettes, with flowers (3)
12. Leeks (3) tops trimmed
13. Herbs - 6 varieties, bunch of each
14. Cucumber (1)
15. Tomatoes with calyx (5)
16. Cherry tomatoes with calyx (5)
17. Any other vegetable - Single specimen other than those in classes above

FRUIT CLASSES

18. Apples – dessert (4)
19. Apples – cooking (4)
20. Pears (4)
21. Stone fruit (5)
22. Soft fruit (strawberries 6, raspberries, gooseberries, blackberries etc.10, currants approx.200gms) figs(3)

NOVELTY CLASSES

23. Longest runner bean
24. Funniest carrot
25. Heaviest potato