

# **SCHEDULE FOR ESSEX DA MINI SHOW **SATURDAY** 12<sup>th</sup> JULY 2025**

TO BE HELD AT HATFIELD PEVEREL VILLAGE HALL, CM3 2HP

STAGING FROM 11.00am, JUDGING COMMENCES AT 12.00pm

One exhibit per person per class. One variety per dish.

<b>Class</b>	<b>Vegetable</b>	<b>Quantity</b>
1	Onions, 250g or under	3
2	Onions, over 250g	3
3	Onions, shown as grown* (excluding green salad)	3
4	Onions, green salad	6
5	Potatoes, white	3
6	Potatoes, coloured	3
7	Carrots, other than long	3
8	Beans, runner	6
9	Beans, dwarf	6
10	Beans, broad	6
11	Beetroot, globe	3
12	Cabbages, green	2
13	Cauliflowers	2
14	Shallots, exhibition	6
15	Shallots, pickling (max. 30mm)	6
16	Courgettes	3
17	Table marrows	2
18	Cucumbers, indoor	2
19	Cucumbers, outdoor	2
20	Cucumbers, mini	2
21	Tomatoes	6, cherry or small fruited
22	Tomatoes	4, medium
23	Peas	6 pods
24	Collection of vegetables	4 kinds, quantities as classes
25	Collection of vegetables	4 kinds, 1 of each
26	Collection of herbs	3 vases, 3 distinct kinds
27	Any other vegetable	2, not listed previously
28	Novice class	Quantities as classes

(for anyone who has not previously won a class at an NVS show)

ENTRIES DUE BY THURSDAY 10<sup>th</sup> JULY 2025, OR ON DAY

PLEASE SEND ENTRIES TO: Mrs Sherie Plumb

Hillside

Summerhill

Althorne

Essex

CM3 6BY

Tel: (01621) 741 787

Email: emily.plumb@btinternet.com

Please tick as appropriate:

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

Entrant's name: .....

\*Expected presentation of "shown as grown" onions for this class: onions should have their roots and leaves intact, but washed. Any dead, unclean outer skins should be removed. Remaining outer skins (even if split or brown/dying back) should be left on. Any green leaves that are stripped off are likely to leave onions with ribbiness which will be down pointed.