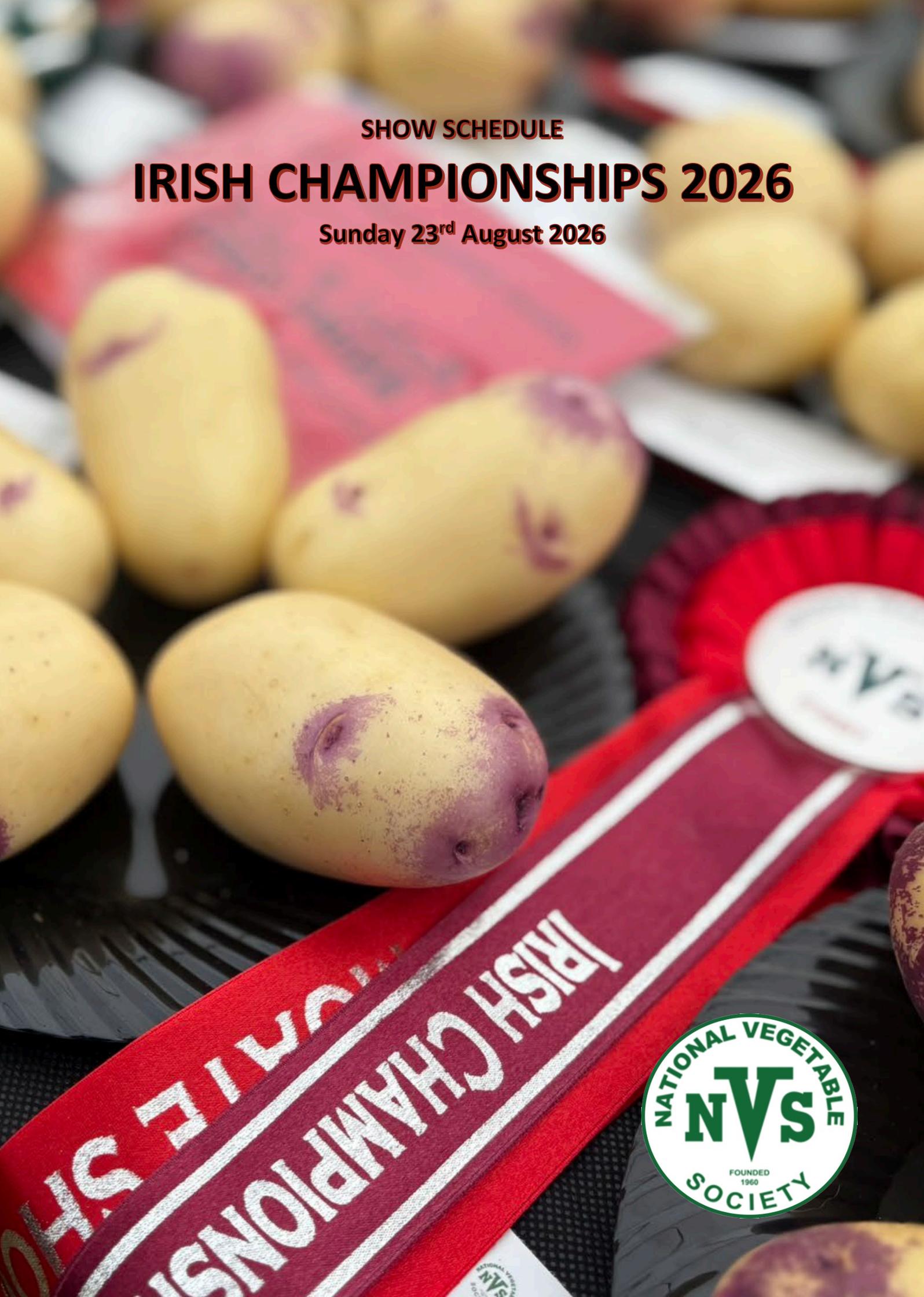


SHOW SCHEDULE

IRISH CHAMPIONSHIPS 2026

Sunday 23rd August 2026



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NATIONAL VEGETABLE SOCIETY

IRISH CHAMPIONSHIPS 2026



Sunday 23rd August 2026

at The Showgrounds, Moate Co. Westmeath

The Eircode for the showground is N37 W2H3.

Note: Moate Agricultural Show Society and the National Vegetable Society will not be responsible for any loss, damage, accident or otherwise which may occur to any exhibitor, exhibit, visitor or vehicle at the Show.

Class 1 (New Class for 2026)

Collection of five kinds of vegetables

Quantity three of each kind apart from potatoes, peas, beans, tomatoes and shallots, which should have quantity five of each kind. The collection must be Staged within 915mm (3ft) approx. run of table. Exhibitors own staging including black cloth allowed and parsley may be used as garnish. Backboards optional.

Sponsored by Reggie Mitchell

Class 2

Collection of 18- or 20-point vegetables.

A Collection of three kinds, two of each, that carry 18 or 20 points.

Exhibitors own staging including black cloth allowed but no garnish is permitted.

To be staged within 400mm run of table.

Sponsored by Brian Hughes & Patrick Casey

Class 3

A Legume Collection, Three kinds from the following list of four:

Runner Beans (Five), Broad Beans (Five), Peas (Five), French Beans (Five).

Plates Supplied.

Sponsored by Alison and Brian Keeley

Class 4

Shallots. Large exhibition. One dish of Six.

Plate supplied.

Sponsored by Pat Thornton and Reggie Mitchell

Class 5

Potatoes. Two dishes of five (One plate coloured and One plate white).

Plates supplied no garnish is permitted.

Sponsored by Reggie Mitchell and Sean Egan

Class 6

Beetroot Globe One dish of three.

Plate supplied.

Sponsored by Harold Herlihy

Class 7

Onions. One dish of five.

Each onion must not exceed 250g. Plate supplied.

Sponsored by Orchard County Enterprises



Class 8

Tomatoes Medium One dish of five.

Plate supplied.

Sponsored by Micheal McGoldrick

Class 9

Onions, Large exhibition. One dish of three.

Staging rings provided. Exhibitors own black cloth allowed.

Sponsored by Zara Evans

Class 10

Carrots Stump One dish of three.

To be staged flat on the table, Exhibitors own black cloth allowed.

Sponsored by Oliver Flanagan

Class 11

Collection of 15 points or less vegetables.

A Collection of three kinds, two of each, that carry 15 points or under.

Exhibitors own staging including black cloth allowed but no garnish is permitted.

To be staged within 500mm run of table.

Sponsored by Reggie Mitchell

Class 12

Cucumbers One dish of two

Plate supplied.

Sponsored by Kevin Ward

Class 13

Shallots, Pickling. One dish of nine.

Plate supplied. Each pickling shallot must not exceed 30mm in diameter as measured by the NVS multigauge tool.

Sponsored by Reggie Mitchell

Class 14

Tomatoes, Small Fruited. One dish of nine.

Plate supplied. Each tomato fruit must not exceed 35mm in diameter as measured by the NVS multigauge tool.

Sponsored by Brian Hughes & Patrick Casey

Class 15

Special Class – Confined to members who have not won a first prize at any NVS show.

One dish of one kind of vegetable, numbers as in individual classes.

To be staged flat on the table or on the plate supplied, exhibitors own black cloth allowed.

Sponsored by Masterclass Weekend

Class 16 (New Class for 2026)

Special Class – Confined to members who have not won a first prize at any NVS show.

Collection of four Vegetables, one of each kind to fit on a 300mm square board.

To be staged flat on the board supplied. **Judged on Presentation.**

Sponsored by Masterclass Weekend

Class 17

Open – Junior Class (for all 16 years of age and under)

Three Vegetables – One of each kind

To be staged flat on the table or on the plate supplied, exhibitors own black cloth allowed.

Sponsored by Kathleen Higgins

Class 18

The Chairman's Challenge – Confined to Irish NVS members

Radish (Globe) Sparkler. Seeds kindly supplied by Unwins.

One dish of six with foliage trimmed to approximately, 30mm.

Plate supplied.

Sponsored by Raymond Higgins



Note: Staging and judging

Staging of exhibits will begin on Sunday morning at 7am and finish at 10am when Judging will commence. There will be no parking in the vicinity of the marquee. Once the entries are unloaded, you will be required to park in the designated car park. Please follow stewarding directions. Vehicles will be permitted back to the marquee when the show is over to collect exhibits.

**Judges: Medwyn Williams
Mark Hall**



Tips for growing Radish (Globe) Sparkler

Salad radishes are quick and easy to grow from seed, and are ready to eat in as little as four weeks. These compact plants can be grown in even the smallest of spaces and are great gap-fillers on the veg plot.

Choose an open, sunny site, although light shade is acceptable for salad radishes in midsummer. Remove any weeds from the area. Prepare the ground by forking through the soil to break up hard lumps and compaction, and remove any stones, then rake to a fine texture. Radishes can also be sown in large containers, at least 30cm (1ft) wide and deep, filled with multi-purpose compost.

Sow seeds 1cm (½in) deep and 2.5–5cm (1–2in) apart, with 15cm (6in) between rows. Regular small sowings will provide continuous harvests. In warm weather, choose a cooler location in light shade, out of midday sun.

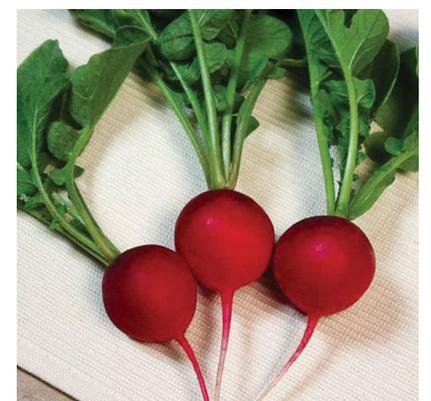
Radishes are generally easy to grow, but they do need regular water and not overly hot temperatures, so the roots grow strongly and evenly. Make sure plants aren't spaced too closely or crowded out by weeds. Keep the soil consistently moist to ensure rapid, even growth and succulent roots that don't split. Roots that go short of water may fail to swell, while inconsistent watering can cause them to split.

Radishes are best harvested young, in as little as four weeks from germination, when the roots are about 2.5cm (1in) in diameter.

The NVS judges guide awards a maximum of 12 points for Radish (Salad)

Condition	4
Uniformity	3
Size	3
Colour	2

It adds further that specimens should be fresh, young, tender with well coloured roots. Colour should be appropriate to the cultivar. Foliage usually trimmed to approximately 30mm in length and roots should be free from pest and disease damage.





Prize Money and Awards

Class 1

1st €150 and Rosette

2nd €75 and Rosette

3rd €50 and Rosette.

4th €25 and Rosette.

Classes 2 - 18 Prizes:

1st €25 and Rosette

2nd €15 and Rosette

3rd €10 and Rosette.

4th €5 and Rosette.

Additional Awards:

Each first prize winner in class 1 -17 will receive a special trophy. The first prize winner in Class 18 will receive The National Vegetable Society Plaque and Card.

The RHS Banksian Medal will be awarded to the exhibitor winning the most prize money (excluding Class 1). Any exhibitor who wins the Banksian Medal this year will not be eligible to win the medal again in 2027 or 2028.

The Harold Lawlor Perpetual Cup will be awarded to the NVS Ireland member securing the highest points in Class 2

The NVS Ireland Perpetual "Dibber" will be awarded to the best exhibit in either class 15 or class 16.

Best In Show:

The National Vegetable Society Medal, Card and "Best In Show" Rosette will be awarded by the judge to the most meritorious exhibit of vegetables in the show. This can therefore be a single dish or a collection, but not a dish taken from a collection. A Rosette will also be awarded for "Reserve Best in Show".

Note: Presentation of awards and prizes including "Best in Show" will take place at 3pm in the horticultural marquee.

The National Vegetable Society would like to sincerely thank Moate Agricultural Show Society and our generous sponsors for your support with our Irish Championships.

Rules and Regulations

1. The NVS Irish Championships are free to enter for all current members of the National Vegetable Society and any one current member of an Affiliated Society.
2. Each exhibitor can only enter one exhibit per class, which must be the property of and be grown by the exhibitor.
3. All Entry Forms must reach the Show Secretary no later than the stated time and may be emailed (preferable) or posted. Late entries will be considered but may be refused. A confirmation of entry will be sent to each exhibitor.
4. The Show Manager / Secretary reserves the right to refuse any entry. In the event of such a refusal, an explanation will be given.
5. Judging will be in accordance with the rules as laid down in the 2017 NVS Judges and Exhibitors Guide and as amended 2018.
6. The handling of all exhibits once judged is strictly forbidden.
7. Staging on the morning of the show between 7am and 10am. It is the responsibility of the Exhibitor to place the correct staging and cultivar cards as supplied alongside each exhibit. All exhibits will be judged.
8. Judging will commence promptly at 10am on show morning. Only Show Officials, Judges and Stewards are permitted to remain in the marquee during judging.
9. The judge's decision is final. Protests and appeals may be raised and must be handed to the Show Manager / Secretary in writing, together with a deposit of €10, within one hour of the show hall opening to the public. The deposit will only be refunded if the objection is upheld.
10. All top foliage on root vegetables to be trimmed to approximately 75mm and all cabbages to be shown with approximately 75mm stalk and cauliflowers with approximately 75mm stalk.
11. Only natural raffia may be used for the tying of onions and shallots. All shallots to have been grown from sets.
12. The use of any foreign substance on the exhibit is strictly forbidden as described in the 2017 NVS Judges and Exhibitors Guide and as amended 2018.
13. Only plates and boards supplied by the Show Organisers will be used unless stated otherwise in the Schedule of Classes.
14. Exhibitors may use their own staging materials and / or black cloth but NOT as an addition to the staging supplied, except were stated in the Schedule.
15. Under no circumstances may any exhibit be removed from the tables, once staged, until 4.30pm, except by the Show Manager / Show Secretary.
16. The show organisers cannot accept responsibility for any loss or damage whatsoever, however all reasonable care will be taken.
17. All personal data submitted will be treated in accordance with the National Vegetable Society Privacy Notice, a copy of which is available on the NVS website.
18. Filming and photography will take place during all stages of the Championships. Images will be used to promote the work of the Society.
19. A set of digital scales and NVS multigauge measuring tool will be provided for staging and judging.
20. All prizemoney awarded will be paid by cheque in Euro.

Social Evening:

We have booked the restaurant in the Grand Hotel in Moate for 7.30pm on the evening of the show. We have also negotiated a three-course set menu with tea and coffee for 30 euro per person. Please confirm if you are attending with your entry.

