

SCHEDULE FOR ESSEX DA MINI SHOW SUNDAY 17th JULY 2022

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.

Class	Vegetable	Quantity
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 14th JULY 2022, 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.