

CABAHS Flower Fruit & Vegetable Display 2026

Monday 21st September, Charlton House

1. Flowers, 3 stems of same cultivar
2. Bowl or vase of mixed flowers
3. Superb Salvias – 1 stem
4. Rose – 1 stem (single, multi flowers or hips)
5. Vase of shrubs or foliage, 3 stems mixed
6. Display of ornamental seed heads
7. Five Fuchsia blooms (*heads only, same or mixed*)
8. Pot plant:
 - A indoor plant
 - B outdoor plant
 - C cactus/succulent
9. Display of fruits, same type or mixed
10. Display of vegetables, same type or mixed
11. Tomatoes (*dish of 5, stalks on*)
12. Display of herbs
13. Preserves: jam, jelly, marmalade, pickle or chutney
14. Baking – Lemon & Courgette cake (*suggested recipe or your own*)
15. Photograph to show a Display of Plants on a table
16. Potato Competition (in clear plastic bag for weighing)
17. Wildcard (*anything not covered above!*)

Please enter as many Classes as you like! Everything except Classes 13 & 14 must be home grown by members. Photos for Class 15 can be sent to garden@cabahs.com or WhatsApp to 07785 358 538.



CABAHS Courgette & Lemon Drizzle Cake recipe:

Cake ingredients: 200g grated courgette / 125g butter, melted
150g caster sugar / 1 egg, beaten / juice of one lemon / 200g plain
flour / 1/2 teaspoon salt / 1 teaspoon of mixed bicarbonate of soda
and baking powder

Drizzle ingredients: juice of one lemon / 25g caster sugar

Method: Preheat oven to 170 C / Gas 3. Line a loaf tin with
greaseproof paper. In a bowl, combine the courgette, melted butter,
sugar, egg and lemon. Sift in the flour, salt, bicarb and baking
powder. Mix well. Pour into the prepared loaf tin. Bake for 50-55
minutes, until golden brown and a skewer comes out clean. Leave
in the tin for 10 mins to cool.

For the drizzle : Whilst the cake is cooling, bring the juice of the
lemon and the 25g caster sugar to the boil until it forms a syrup. Pour
over the cooling cake. (Optional – use the skewer to put a few holes
in the cake before pouring the drizzle over, to let it sink in.)

