1. Winners of Cups & Trophies shall enter into an undertaking to return same to the Hon. Show Manager in all respects in similar condition as when delivered to him or her, by or at the September social evening. No Cups or Trophies can be won outright. They should be cleaned regularly.
2. Classes are open to members only, except where stated.
3. Person intending to exhibit must give notice to the Show Manager in writing on the proper form, marking the number of every entry in which they intend to compete, accompanied by the entrance fees, by the specified date and time as stated on the entry form.
4. Each member of the household should use a separate entry form.
5. No two exhibitors may show exhibits grown in the same garden in the same class.
6. No member of a Judge's family should be allowed to enter any class in which they are judging.
7. NOVICE CLASSES: For a member who exhibits in our show and has not previously won a 1st, 2nd or 3rd prize in that section.
8. The Chairman or Show Manager reserves the right to determine the class in which an exhibitor may exhibit.
9. No exhibitor may stage more than one entry in each class, unless stated otherwise in the schedule.
10. All foliage used with flowers must be those flowers' own foliage except where otherwise stated.
11. All Fruit, Vegetables & Domestic produce exhibits to be shown where indicated on plates or trays etc. supplied at the Show. Members own plates etc are not to be used. Flowers MUST be exhibited in vases provided by the Society.
12. All Fruit, Vegetables, Plants & Flowers exhibited must have been grown by the exhibitor. Exhibitors may be called upon to certify that such exhibits have been grown entirely by themselves, or have been in their possession for at least 12 months before the date of the Show. Pot plants should only be shown in our Shows once within 3 years. Arts & Crafts & Photographs must have been completed / taken by the exhibitor within 3 years of the date of the show and not previously exhibited with this Society. Domestic produce must have been made by the exhibitor.
13. Exhibitors will be responsible for arranging & placing each of their exhibits within the space allotted.
14. Exhibits are NOT to be advertised or priced for sale at any show during the Judging stage.
15. Rosettes will be awarded for 1st place and placed by the exhibit at time of judging. Prize money will no longer be awarded.

Only Certificates will be awarded at the Main Show. Cups, trophies & medals will be presented at the combined A.G.M and Awards evening on 24th November.

Staging Times for shows

Annual Show: Friday 31st July between 6.30 pm & 8.00 pm.
Saturday 1st August between 8.00 am & 10.00 am.

Note: Entries not positioned ready for judging between the allotted times will not be included. Members will be given a warning reminder to clear the hall 5 minutes before the time. At the end of the above stated times the hall will be cleared of all persons not officially engaged by the Committee. No exhibitors will be admitted to the hall after it has been cleared for judging.

16. The exhibits will be judged under the current rules of the Royal Horticultural Society (RHS). The judges shall not make awards in classes where the exhibit is deemed unworthy of a prize. Where there are fewer than 3 entries in the class the 1st prize may be withheld at the judge's discretion.

17. Points for Cups will be awarded as follows:-

Classes		1st	2nd	3rd
Vegetables, Flowers, Fruit, Jam,	1 plate, vase, pot etc	4	2	1
Vegetables, Flowers, Fruit	2 plates, vases, pots	8	4	2
Vegetables, Flowers, Fruit	3 plates, vases, pots	12	6	3
Arts & Crafts and Domestic Produce		4	2	1

18. The decision of the Judges as to the relative merits of exhibits is final.

19. The Committee will take all ordinary care of entries, but will not be responsible for any loss or damage that may arise from any cause whatsoever.

20. All protests must be made in writing to the Show Manager before 2.30pm. Any protest must be accompanied by a fee of 50 pence which will be refunded if the protest is upheld. No protest will be considered valid which has not for its basis an infringement of the Rules & Conditions of the Schedule.

21. Entrance fees will be forfeited if the exhibits are not delivered to the Show.

22. Admission to the Main Annual Show is £1. Children FREE. Doors open to the public at 1.30pm.

23. Certificates for winners for the Main Annual Show will be presented at 3.30pm. All Cups and Awards for the show will be awarded at the combined A.G.M and award presentation evening.

24. In the event of equal points being obtained for a particular trophy, the trophy will be awarded jointly to 2 or more exhibitors each of whom shall have it in their possession for approx half the year (or otherwise, as appropriate)

25. Each exhibit shall be removed by the exhibitor as soon as possible after the Show closing time.

26. The Committee shall have the power to add to, or amend, the Show Rules at a special meeting called for that purpose. Their decision will be final.

27. Exhibitors are requested to name their exhibits wherever possible. (This may count in close competition) Name or Cultivar labels will be supplied by the society free of charge.

HINTS TO EXHIBITORS

N.B. READ THE SCHEDULE CAREFULLY and be sure that you enter the correct number of entries in each class, on the entry form. Failure to do this could lead to disqualification.
The naming of an exhibit enhances the Show and will count in close competition.

VEGETABLES must be staged clean and may be cut open or snapped by the judges for examination. This may also be applied to fruit & cakes. Jars & bottles may likewise be opened by the judges for sampling.

AUBERGINES should be solid, bright and well coloured fruits with fresh calyces.

BEAN PODS should be straight & young, brittle when snapped, all even shape & size with stalk attached.

BEETROOT should be uniform in size, shape and colour with clean damage free skin and a single taproot, foliage should be trimmed to approx. 3" (75mm)

CABBAGES A pair should be the same variety, of even shape & size with firm solid heart & without blemish.

CARROTS should be uniform in size, fresh, firm, clean with no signs of disease, pest damage or green shoulders. Foliage trimmed to approximately 3" (75mm).

CELERY needs thorough washing. Trim the roots off neatly and cut the base to a pyramidal point. Make one tie with raffia just below the leaves. The heads should be well blanched, young and of even size.

COURGETTES Fresh young fruits of uniform size, shape and colour. Can be shown with or without flower.

CUCUMBERS should be well matched, green, well developed, of even thickness with stalk attached plus calyx if possible.

GARLIC with all roots removed and with at least 1" (25mm) of stem.

LEEKS should be long, solid, well blanched with no bulbing. Avoid excessive stripping of outer skin. Tops should be left uncut but may be tied.

MARROWS should be able to be easily punctured by thumbnail when tested for tenderness and of even shape and size. (Try to retain a dead flower at the end of each marrow, don't handle more than necessary.)

ONIONS harvested should be of even shape and size, bulb and roots should be washed clean and trimmed, all scale leaves trimmed off without skinning down to pale under skins, neck of bulb should be tied.

PARSNIPS should be straight and well shouldered with white skin free from blemishes or side shoots. Foliage should be trimmed to approximately 4"(10cm).

PEAS should be gathered by cutting with scissors & with stalk for handling, retaining any waxy bloom on the pod.

PEPPERS Should be brightly coloured, uniform in shape, colour and size appropriate to the cultivar. Evidence of a fresh stalk.

POTATOES should be washed clean with a sponge, should be of even shape and size and typical of their variety and type, without blemishes.

RHUBARB should be straight long stalks of good colour, which are tender when snapped. All but 3" (7.5cm) of leaf blade should be removed.

SHALLOTS should be firm, of even shape and size, with trimmed roots and short tops evenly folded over and neatly tied.

SWEET CORN cobs, husks and silks should be retained with maximum 1" (25mm) stalk. Pull down 1or 2 husks from each cob and tuck in to expose cob contents.

TOMATOES should be just ripe with small stalk or calyx, of rich colour dependant on cultivar, even in shape and size. Please check that your variety/type is entered in the correct class.

TURNIPS should be of cricket ball size, young, clean & regular in shape, tender & sound. Trim foliage to approximately 4" (100mm) in length.

COLLECTION OF VEGETABLES Points will be awarded as follows to the selection of vegetables which go to form the collection **to be contained within the tray:-**

KINDS	Max Points	KINDS	Max Points
3 Artichokes Globe	15	3 Onions	20
2 Aubergines	15	2 Parsnips	20
9 Beans French (pods)	15	9 Peas (pods)	20
9 Beans Broad (pods)	15	3 Peppers (Sweet)	15
9 Beans Runner (pods)	18	9 Peppers (Chilli)	15
3 Beetroot	15	5 Potatoes	20
		1 Pumpkin	10
2 Cabbage	15	3 Sticks Rhubarb	12
5 Carrots	20	9 Shallots	15
1 Cauliflower	20	5 Leaves of Spinach/Spinach Beet	12
2 Celery	20	2 Sweet Corn	15
4 Courgettes	10	2 Swedes	15
2 Cucumbers	18	3 Turnip	15
3 Leeks	20	5 Tomatoes	20
2 Lettuce	15	5 Tomatoes Beefsteak Type	16
2 Marrows	15	10 Tomatoes Small/Cherry Cultivars	12

SOFT FRUIT is required just ripe, even in shape & size, without undue handling
LOGANBERRIES should not be under-ripe.
BLACKBERRIES, RASPBERRIES and OTHER HYBRID CANE FRUITS all must have stalks attached (9 on a plate)
CURRANTS, Blackcurrants, Redcurrants Etc 6 strigs on a plate. Strigs should have a full complement of currants. Fresh, uniform and in full colour.
The following constitute a plate of any other fruit:-

CHERRIES (9 on a plate) **GRAPES (**1 bunch) **PEACHES/NECTARINES** (3 on a plate) **MELON,** fully ripe (1 on a plate). **APPLES & PEARS** (5 on a plate) should never be polished, to preserve natural bloom. **PLUMS** (9 on a plate)

All exhibits should be staged 'clean'.

The naming of an exhibit enhances the Show and will count in close competition.

FLOWERS for vases – always remember to arrange for full effect. The words "Kind" and "Cultivar" are used in the following senses:-
Roses, Sweet Peas, Dahlias are different KINDS of flowers.
Peace, Ena Harkness, Tzigani are different CULTIVARS of roses.

Flowers should be at their most perfect of possible beauty at judging. Collections should be alike in age, size & form.
Floral foam is not to be used.

Conditioning Flowers
To condition flowers for a horticultural show harvest stems early in the morning and place immediately into a tall container of tepid water. Strip all foliage from the lower part of the stem, cut the stem at 45 degree angle and then allow flowers to drink in a cool dark place for several hours or overnight. This process removes air bubbles, promotes water absorption and prevents bacterial growth, ensuring your flowers stay fresh and vibrant for the show. You can use flower food in the water. Good idea to wear gloves as some flowers maybe poisonous and or have irritating sap.

HINTS FOR DOMESTIC PRODUCE
COOKERY (SECTION E)

The Society will provide a suitable covering for each of the domestic exhibits, but please place on to the paper plate provided.

DOMESTIC PRODUCE (SECTION F)

PRESERVES: All Jams, Marmalades, Jellies & Lemon Curd:
Fill plain glass (12-16oz / 340g-450g) jars to within 1/8" (3mm) of the jar top before sealing.
Seal jars with new lids without brand names and without wax discs.
All jars labelled (Content) & date when made, but **NOT** the exhibitor's name. **Chutney must be at least two months old.**

PHOTOGRAPHY (SECTION G)

All Photographs should be displayed on or mounted using mount board.
(This can be purchased from Fotobox Seaford, ESK Eastbourne, or The Range Newhaven.)

HORTICULTURAL SHOW

Saturday 1st August 2026

All Classes in the show are open to members only, unless otherwise stated.
Entry fee is 50p per entry per class unless otherwise stated

Sections B-G: Are open to Society members & affiliated members ONLY.

Sections H-J: Are open to all.

Points towards various Cups etc are awarded as follows.

Scale	First	Second	Third
1	12	6	3
2	8	4	2
3	4	2	1

SECTION B. FLOWERS

Judge: Helen & Peter Sudell

See Rules page 19-21 & hints to exhibitors pages 21-25

Class	Flower	Sponsor	Staging	Prize Scale
7	DAHLIAS	Pippa & Michael Logan	1 Vase of 5 Blooms. Exhibitors' own choice of Single or Mixed Varieties	3
8	DAHLIAS	Marilyn Jarvis in memory of Joyce Kerry	1 Vase, 3 Blooms Exhibitors' own choice of Single or Mixed Varieties	3
9	DAHLIAS	Catharine Wells	1 Vase,1 Specimen Bloom Any Variety	3
10	DAHLIAS (NOVICE)	Dr Maggie Wearmouth (Mayor of Seaford) & Richard Morland	1 Vase. 2 or 3 Blooms. Exhibitors' own choice of Single or Mixed Varieties	3
11	PINKS	Sarah Sinclair for Margaret Sinclair	1 Vase, 5 Stems (May include buds)	3
12	GLADIOLI		2 Vases, 1 Spike per vase (2 Cultivars)	2
13	GLADIOLI		1 Vase, 1 Specimen spike	3
14	GLADIOLI		1 Vase, 3 Spikes (Exhibitors' own choice)	3
15	GLADIOLI (NOVICE)	Ms Olivia Trimbee	1 Vase, 3 Spikes (Exhibitors' own choice)	3
16	BEGONIA	Margaret Mansbridge	9" (23cm) Pot Maximum	3
17	PATIO CONTAINER	Mrs Carol Trimbee	Any Size, must contain at least 3 varieties of plant	2
18	HYDRANGEA-LACE CAPE	Mary Mason	3 Heads (Any colour)	3
19	HYDRANGEA-MOP HEAD	Caroline Cheffngs In memory of David & Frances Gay who loved their garden	3 Heads (Any Colour)	3
20	HYDRANGEA-ANY OTHER VARIETY	Lesley Lambert	3 Heads (Any colour)	3
21	FUCHSIA		9" (23cm)Pot Maximum	3
22	HOUSE PLANT IN BLOOM		9" (23cm)Pot Maximum (Excluding Orchids)	3
23	PELARGONIUM		9" (23cm)Pot Maximum	3
24	FOLIAGE PLANT (Excluding ferns)		9" (23cm)Pot Maximum	3
25	CACTUS	Janice Williams in memory of Haydn Williams	1 Plant, 9" (23cm)Pot Max	3
26	SUCCULENT	The Patchwork Cat	1 Plant, 9" (23cm)Pot Max	3
27	RUDBECKIA	Sarah Sinclair	5 Stems	3
28	HANGING BASKET	Cupani Garden-In memory of Alice	15" (38cm)Diameter Maximum , must contain at least 3 varieties of plants	2

			Basket will be displayed on an upturned bucket on a trestle table	
29	MARIGOLDS	Dial-A-Pet Service	5 Any Type	3
30	ROSES	Royal Society of St George	1 Vase, 1 Specimen Rose	3
31	ROSES (Novice)	June Jaundoo for my sweetheart John Jaundoo, who loved his roses	1 Vase, 1 Specimen Rose	3
32	ROSES	Pamela & Michael Hine	Buttonhole, 1 Rose with Foliage & Foil	3
33	FLOWER DISPLAY IN A SAUCEPAN		Flowers and foliage must come from exhibitors garden, no floral foam to be used. Pan no bigger than 7" diameter	3
34	FLOWERING SHRUB (Not Roses)		1 Vase, 3 Stems, One or more kinds	3
35	CUP & SAUCER OF FLOWERS	Cupani Garden in memory of Siobhan	6" (15cm)Maximum Cup Diameter	3
36	ANNUAL FLOWER (Not in schedule)		5 Stems,	3
37	PERENNIAL FLOWER (Not in schedule)	Cupani Garden in memory of Sue	5 Stems.	3
38	CUT FLOWERS	Sara Williams in memory of Yvonne & Tom	1 Vase, (at least 3 kinds) Own Foliage (See rule 10)	3
39	MIXED FOLIAGE	Sonia Crossley	1 Vase mixed (No Flowers but can include berries/hips)	3
40	FUCHSIA HEADS		6 in a Box (provided) 1 Variety	3
41	FUCHSIA HEADS	Mrs Carol Trimbee	6 in a box (provided) Mixed	3
42	POSY OF MIXED FLOWERS	Penny & Graham Lower	Wrapped in foil, Maximum diameter 5"(12.5cm)	3
43	ORCHIDS	Lesley Lambert-In Memory of Bob Zilles	1 Plant	3

SECTION C: FRUIT

Judge: Mr M Parker

See Show Rules on pages 19-21 & hints to exhibitors page 21-25

Class	Fruit	Sponsor	Description	Prize Scale
44	BERRIES		1 Plate of 9 same berry with stalks. Base provided by Society	3
45	CURRANTS		1 Plate of 6 strigs (Any 1 colour)	3
46	ANY OTHER FRUIT Not in Schedule		1 Plate of fruit with stalks See page 24 for numbers required. No limit to the amount of separate entries per exhibitor.	3

SECTION D: VEGETABLES

Judge: Mr M Parker

See Show Rules pages 19-21 Hints to Exhibitors pages 21-25

Class	Vegetable	Sponsor	Description	Prize Scale
47	COLLECTION OF VEGETABLES	Dr Maggie Wearmouth (Mayor of Seaford) & Richard Morland	3 Vegetables on tray(Supplied) 27" x 18" (68cm x 45cm) Any 3 kinds as detailed on page 24	1
48	FRENCH BEANS	Shelia Smith in memory of Fred Smith	9 pods	3
49	RUNNER BEANS	Shelia Smith in memory of Fred Smith	5 pods	3
50	BEETROOT	Pippa & Michael Logan	3 with approx 3" (7.5cm) tops	3
51	CARROTS		3 with foliage trimmed to 3" (7.5cm)	3
52	COURGETTES	Margaret Mansbridge	3, 4" – 6" long (10cm – 15cm)	3
53	CUCUMBER		2 Only	3
54	HERBS (to be named)	Catharine Wells	4 Kinds, maximum 3 pieces of each, to be staged in vase provided	3
55	ONIONS		3 grown from sets or seeds, necks neatly tied	3
56	SPRING ONION		3 on a plate with roots attached	3
57	SHALLOTS		9 on a plate, sand may be used	3
58	AUBERGINES		2 only	3
59	POTATOES (white)	Paul Jarvis in memory of Syd Jarvis	5 only	3
60	POTATOES (Coloured)		5 only	3
61	RHUBARB		3 sticks	3
62	TOMATOES (all with calyces attached)	Shirl & Mike Parker	5 only. Not cherry type	3
63	TOMATOES (all with calyces attached)	Jan Carroll, in memory of David Carroll.	Cherry type 10 x 1.1/2" (3.8cm) Board provided by Society	3
64	PEAS	Seaford Allotment Society	9 pods on a plate	3
65	PEPPERS (Sweet)		3 on a plate	3
66	PEPPERS (Chilli)		9 on a plate	3
67	WONKY VEG	Jude Wilkins in memory of Joyce Turner	Any vegetable	3
68	GARLIC		3 only.	3
69	A BASKET OR TRUG OF OWN GARDEN PRODUCE	Seaford Allotment Society	May include a selection of fruit, veg, herbs & edible flowers	1
70	ANY OTHER VEGETABLE			3



SECTION E : DOMESTIC PRODUCE Cookery

Judge: Christine Brett

Please see hints on page 25 & Recipes on page 34

Class	Title	Sponsor	Description	Prize Scale
71	CHERRY BAKEWELL CAKE (upto 9"dia)		Recipe supplied	2
72	COFFEE & WALNUT CAKE (upto 9" dia)		Own Recipe	2
73	APPLE PIE (upto 9" dia) (pastry must be handmade)		Own Recipe	2
74	SHORTBREAD FINGERS (3)		Own Recipe	3
75	FLAPJACK (3)		Own Recipe-any variety	3
76	GOATS CHEESE TARLETS (3) (pastry must be handmade)		Recipe Supplied	2

SECTION F: DOMESTIC PRODUCE Preserves

Judge: Christine Brett

Class	Title	Sponsor	Description	Prize Scale
77	HOME MADE JAM (soft fruit)		1 Jar with **NEW PLAIN** metal lid. No wax disc	3
78	HOME MADE JAM (stoned fruit)	Cupani Garden in loving memory of Jane Baker	1 Jar with **NEW PLAIN** metal lid. No wax disc	3
79	LEMON CURD		1 Jar with **NEW PLAIN** metal lid. No wax disc	3
80	HOME MADE MARMALADE		1 Jar with **NEW PLAIN** metal lid. No wax disc	3
81	HOME MADE CHUTNEY	David & Kim Cowan	1 Jar with **NEW PLAIN** metal lid. No wax disc	3

SECTION G: Photography

Judge: Gary Carter

Pictures to be maximum 8" x 6" (20cm x 15cm) excluding mount & must be the work of the exhibitor. It may be printed by the exhibitor or commercially printed. **Please See Hints on page 25**

Only 2 entries per class (50p entrance fee)

Class	Title	Sponsor	Prize Scale
82	A PHOTO WITH AN AMUSING CAPTION	Royal Society of St George	3
83	A BIRDS EYE VIEW		3
84	FEATHERS OR FUR		3
85	SOMETHING BLUE	Rita Williams in Memory of Haydn Williams	3

Photography Novice Only

Judge Gary Carter

Pictures to be maximum 8" x 6" (20cm x 15cm) excluding mount & must be the work of the exhibitor. It may be printed by the exhibitor or commercially printed.

Please See Hints on page 25

Only 2 entries per class

Novice Class is for anyone who has not previously gained an award in any previous show for Photography

Class	Title	Sponsor	Prize Scale
86	LOVE IS……?		3
87	A CELEBRATION		3

SECTION H: Crafts - PLEASE SEE RULE 12

Judges: Classes 89-97 Kim Rennie

Class	Title	Sponsor	Description	Prize Scale
88	HAND KNITTING	Caroline Cheffings in Memory of Thelma Andrews who knitted beautiful things	1 Article	3
89	CROCHETING/LACE		1 Article	3
90	GENERAL EMBROIDERY	Sheila & Colin Kostyrka in memory of Caryll Loftus	1 Article **	3
91	NEEDLEWORK		Garment	3

92	NEEDLEWORK		Cushion of any formation including patchwork	
93	NEEDLEWORK	The Patchwork Cat	Patchwork	3
94	GREETING CARD		not computer generated	3
95	HANDICRAFT		1 Article not already covered in 90-95	3
96	CHILDS TOY	Miss India O'Sullivan	Any Material	3

** General Embroidery covers all types of embroidery using a needle & thread, yarn, silk or wool.

Tapestry woven and not sewn with a needle, <u>should</u> be entered under Class 96 HANDICRAFT

<u>SECTION I: Arts</u>

<u>PLEASE SEE RULE 12</u>

Judge Classes 98-100 Phil Duncan

Class	Title	Sponsor	Descripton	Prize Scale
97	ART – SUNRISE/SUNSET		*see note below	3
98	ART FLORA OR FAUNA		*see note below	3
99	ART – ANY OTHER MEDIUM (ie: pottery, glass etc)			3

* Maximum picture size 18" x 14" (46cm x 35.5cm) or if framed 23" x 19" (58.3cm x 48cm). The picture must be painted or drawn using pencils, chalks, pastels, acrylics or watercolours

<u>RECIPES FOR DOMESTIC CLASSES</u>

Cherry Bakewell Cake: 225g margarine, 225g caster sugar, 4 large eggs, 170g self raising flour, 55g ground almonds, 2tsps almond essence, cherry jam for filling. For the icing: icing sugar, flaked almonds, 2 tsps almond essence, glace cherries halved.

Preheat the oven to 180C or 170C fan assisted. Grease and line two 8" (200mm) cake tins. In a bowl beat the margarine and caster sugar with an electric mixer until pale and creamy, add the 4 large eggs and beat again. Add in the self raising flour, ground almonds and almond essence and mix again. Pour mixture evenly into the two cake tins and bake for approx. 20 mins or until your skewer comes out clean. Once cooled spread jam onto the bottom half of the cake. Mix icing sugar with the 2 tsps of almond essence and add drops of water until the correct consistency. Spread over the top of the cake and decorate with flaked almonds and glace cherries.

Goats Cheese Tartlets: For the pastry: 250g plain flour, 125g cold butter, large pinch cayenne pepper, ½ tsp English mustard powder, 1 beaten egg. For the filling: 4 eggs,4 tablespoons of milk, Salt & Pepper or garlic salt, 150 g goats cheese (the log version is easy to portion for this dish), 1 jar sweet hot cherry peppers (9 little peppers),1 heaped tablespoon of finely grated Parmesan cheese

First, make the pastry. Tip the flour into a bowl. Holding the block of butter in its wrapper, grate it directly into the flour (you may need to dip the end of the butter into the flour occasionally if it becomes sticky). Add the cayenne pepper, mustard powder and half the beaten egg, and season with a pinch of salt. Bring everything together with your hands until the mixture starts to clump together. Tip the pastry onto the work surface and knead very briefly into a smooth ball, adding up to 3 tbsp cold water if it's too dry. Squash the pastry into a disc. Wrap and chill while you make the filling.
Roll pastry out to approx 3mm Grease tartlets tins. Gently ease pastry into tins. Bake blind using parchment paper and baking beans. Bake for 15 minutes, remove from oven and take out baking beans and parchment. Reduce oven temp to 180 and bake for about 7/8 minutes. Remove from oven and

allow to cool a bit. Slice the goats cheese log into 9 pieces and place 3 pieces in each tart base. Take out 9 mini peppers from the jar and place these in between the 3 pieces of cheese. Whisk together 4 eggs and 4 tablespoons of milk. Season with salt, pepper. Substitute regular salt with garlic or onion salt for extra flavour. Carefully pour the eggs mix over the tarts. Sprinkle with Parmesan cheese. Bake at 180 for approx 25 minutes or until egg mixture is set and tops are golden brown. Remove, cool for 10 minutes before taking out of tartlets tins or foil tins. Place 3 tarts on plate to display for show.