

# BISHOP'S WALTHAM GARDENING CLUB

OPEN

## 67<sup>TH</sup> ANNUAL SHOW

Saturday 26th July 2025

1.45pm

Supported by

**PEARSONS**

## THE JUBILEE HALL

Little Shore Lane, Bishop's Waltham, SO32 1ED

\*

Tea/coffee/home made cakes

Raffle

Auction of produce

Cake decorating demonstration

Entertainment with the Soberton Strummers

\*

Entry: Adults £1

Children Free

\*

Registered Charity

No. 1169353

# RULES

1. All exhibits must be the property of the exhibitor, or in the case of a professional gardener of themselves or their employer (with the exception of Children's and Floral Classes), and must have been grown by the exhibitor or been in their possession for two months.
2. No one may exhibit in a Novice Class who has previously won a First Prize at this Show for the particular kind of exhibit called for in the class. Entry in these classes does not debar entry into sections A and C.
3. While reasonable care will be taken with exhibits, the committee cannot be responsible for any loss or damage, nor will the committee be responsible for any loss or damage to the property of the public.
4. Any competitor wishing to call the attention of the committee to any infringement of the rules must make a protest in writing, together with a deposit of £1 to the Show Secretary before 3pm, after which no objection can be entertained.
5. The decision of the Judges will be final.
6. All entries to be received in writing no later than 12 o'clock WEDNESDAY 23rd JULY. However late entries will be accepted on THURSDAY 24th JULY for a £1 fee per entry.
7. Children may enter Classes 28-38A, up until 12 o'clock noon Thursday 24th July. Classes 68-75 to be entered on the day of the show between 8.00am-10am
8. The Committee reserve the right to refuse any entries.
9. Exhibitors allowed only one entry in each Class.
10. In the event of there being a small number of entries, in any Class or in the opinion of the Judges, the entries not being up to standard, it shall be within their discretion to award the prizes as they consider suitable.
11. The Hall will be open at 8am for exhibitors, and staging of exhibits must be completed by 10am when the Hall will be cleared for the Judges.
12. Unless otherwise stated an exhibit must consist of one variety only, the mixing of two or more varieties will disqualify.
13. Table space will be provided and Show Vases (Bikini Vases), will be available. Exhibitors are encouraged to use these but must be prepared to use their own vases in the event that the supply of Show Vases becomes exhausted.
14. Any point not covered by the above Rules will be decided by reference to the Show secretary, whose decision will be final.
15. No exhibits may be removed before 3.45pm. Any exhibit not removed by 4.00pm will be sold for the benefit of funds.
16. A vase is a vessel whose height is greater than the diameter of the mouth.
17. No Competitor shall be eligible to win any trophy for more than two consecutive years. After a lapse of one year they are eligible again. This rule does NOT debar the person concerned entering in any Classes.

All entries Free to BWGC members and Children

Non-member entry 50p per exhibit

## JUDGES

VEGETABLES.....	MARK WARD
FLOWERS.....	ROGER YOUNG
FLORAL ART.....	WENDY NEW
COOKERY.....	SANDY HUTCHINGS
PRESERVES.....	VANESSA EMMERSON
ART.....	IAN HARRIS
CRAFT.....	LYNN THOMPSON
CHILDREN'S CLASSES.....	COLIN CARTER
PHOTOGRAPHS.....	DAWN BLIGHT
SPIRITS.....	MAEWYN CUMMING

## PRIZES

First £1   Second 50p   Third 30p

Cash prizes may be collected at 2.45pm but it is essential that prize winners are able to quote their entry number to help speed up the process.

Presentation of trophies at 3.15pm

Auction of produce at 4.00pm

Raffle Draw at 4.15pm

Entertainment with:



## SECTION A

### OPEN TO ALL EXHIBITORS

Class descriptions to conform to the RHS Horticultural Show Handbook (Rev. 2016)

#### Class

1. Collection of six different kinds of vegetables one of each in a seed tray not exceeding 250mm by 380mm.
2. Beans, Broad 4.
3. Beans, Dwarf or French 4.
4. Beans, Runner 4.
5. Beetroot 3 (tops trimmed to 60-70mm).
6. Garlic 2.
7. Carrots 3 (tops trimmed to approximately 75mm).
8. Courgettes 3 (approximately 150mm length and 35mm diameter. Round cultivars approximately 75mm in diameter).
9. Cucumber 2.
10. Display of 5 different kinds of salad vegetables one of each in a seed tray not exceeding 250mm by 380mm.
11. Lettuce, 2 including roots.
12. Not Used.
13. Largest Vegetable of its kind.
14. Onions 4 - up to 250g, tops trimmed.
15. Onions 4 - over 250g, tops trimmed.
16. Peas, 5 pods.
17. Potatoes, White 4 (no skin colour).
18. Potatoes, Coloured 4.
19. Rhubarb, 3 sticks (leaves trimmed to approximately 75mm).
20. Shallots, 10 exhibition.
21. Shallots, 10 pickling (bulbs not greater than 30mm diameter).
22. Any Soft Fruit on a plate, 10 fruits (eg strawberries but not gooseberries).
23. Any Soft Fruit on a plate, 10 strigs (eg currants).
24. Gooseberries on a plate, 10 fruits.
25. Any other Vegetable, 2 of a kind.
26. A freak Vegetable.
27. Herbs, 4 different types (named and labelled, varieties displayed in a Jam Jar with water and should not be in flower).

## SECTION B NOVICE CLASSES (children welcome to enter)

### Class

28. Courgettes 2 (approx. 150mm length and 35mm diameter. Round cultivars approx. 75mm in diameter).
29. Beans, Dwarf or French 3.
30. Beans, Runner 3.
31. Beetroot 2 (tops trimmed to 60-70mm).
32. Carrots 2 (tops trimmed to approx. 75mm).
33. Lettuce 1.
34. Onions 2 – trimmed tops.
35. Shallots 6.
36. Peas 3 pods.
37. Potatoes 3 (same variety).
38. Rhubarb 2 sticks (leaves trimmed to 75mm).
- 38A. Display of 4 different kinds of vegetables - one of each in a seed tray not exceeding 250mm by 380mm.

## SECTION C OPEN TO ALL EXHIBITORS

### Class

39. Alstroemeria, 5 stems.
40. Perennials, 6 stems, up to 3 kinds any variety.
41. Dahlias, 4 stems, of one kind, any variety.
42. Gladioli, 1 spike.
43. Marigolds, 6 stems, of one kind, any variety.
44. Nasturtiums, 6 stems.
45. Clematis, 5 stems.
46. Rose 1 – to be judged for fragrance (winner only).
47. Roses cluster, 3 stems any varieties.
48. Roses, 4 stems, any varieties.
49. Rose specimen 1, to be named.
50. Sweet Peas, 10 stems.
51. Annuals, 5 stems, of one kind, any variety.
52. Perennials, 5 stems, of one kind, any variety.
53. Mixed flowers, 6 stems, not more than two of one kind.
54. Foliage – decorative, 3 stems, any variety.
55. Flowering Shrubs, 3 stems, any variety.

56. Herb, 1 in a pot, max size 200mm.
57. Cacti or Succulent, in a pot, max size 150mm.
58. Foliage Plant, in a pot, max size 200mm.
59. Flowering Plant, in a pot, max size 200mm, (named).
60. Planted container, max size 300 x 300mm or 300mm diameter.
61. Not Used.

## SECTION D NOVICE CLASSES (children welcome to enter)

### Class

62. Annuals, 4 stems, of one kind, e.g sweet peas.
63. Mixed flowers, 4 stems, not more than 2 of one kind.
64. Perennials, 3 stems, of one kind, e.g dahlias.
65. Roses, 3 stems, any variety.
66. Foliage plant, in a pot, max size 200mm.
67. Flowering plant, in a pot, max size 200mm.

## SECTION E OPEN TO CHILDREN

Entries on the day of the show [Saturday 26th July] at the Jubilee Hall between 8 -10am

### Children up to 7 years of age

### Class

68. A monster made with recycled materials, inspired by a book (i.e. Gruffalo or Hungry Caterpillar).
69. Posy in a Jam Jar (Real flowers and plant material).
70. Not Used.

### Children aged up to 11 years

### Class

71. Garden on a Saucer or Tea Plate (To include natural material).
72. A Paper Aeroplane (Judged on design and flight).
73. Not Used.

### Children aged up to 14 years

### Class

74. Photograph of my Special Day (Printed or emailed, see Section J, Note 4).
75. Drawing of a Superhero.
- 75A. Not used.

## SECTION F PRESERVES

(No Commercial Jars or Tops. Use 454g (1lb) jars with straight sides. Clear Cellophane covers with wax disc are permitted).

Note All Exhibits should be Gluten Free unless otherwise stated.

### Class

76. One Jar of Strawberry Jam.
77. One Jar of Blackcurrant Jam.
78. One Jar of Raspberry Jam.
79. One Jar of any other Single or mixed fruit Jam.
80. One Jar of Fruit Jelly (Not Less than 225g).
81. One Jar of Marmalade.
82. One Jar of Matured (over 8 weeks old) Chutney (Not Less than 225g).
83. A Home Flavoured Spirit, labelled in a bottle of your choice.

## SECTION G COOKERY

(All exhibits are to be displayed on a plain white plate & covered with Clingfilm).

### Class

84. (Men only) Sultana and Carrot Teabread;  
8ozs (225g) Sultanas.  
8ozs (225g) Grated Carrot.  
¼ pint (125ml) Hot Strong Tea.  
5ozs (125g) Light Brown Sugar.  
8ozs Self Raising Flour.  
2 teasp. Mixed Spice.  
2 eggs.

#### Method:

Soak sultanas in tea for a least an hour, stir in flour, sugar, carrots and mixed spice, add eggs.

Put into greased and lined 2lb loaf tin and bake in oven 350F, 180C, 160C Fan, Gas Mark 4 for 40-45 mins until springy to touch.

Leave to cool in tin before turning out.

85. Iced Lemon Sponge (6ozs, 3 egg recipe, 7 inch tin).
86. Vegetarian Quiche (7 inch).
87. Loaf of Wholemeal Bread (2lb Loaf tin).
88. 4 Blueberry Muffins.
89. Gluten free cake.

90. Iced Marble Cake with Chocolate Frosting:

8ozs (225g) Butter, softened.	Frosting:
8ozs Caster Sugar.	2ozs Butter.
4 Large Eggs.	2 tblsps. Cocoa Powder.
8ozs (225g) Self Raising Flour.	8ozs Icing Sugar, sifted.
1 teasp. Vanilla Extract.	Boiling water.
2 tblsps. Milk.	
2 tblsps. Cocoa Powder.	

Method:

Cream butter and sugar until light & fluffy, add eggs one at a time with a spoonful of flour to prevent curdling.

Sift the remaining flour into the bowl and fold in gently, add the milk and vanilla extract, mix until smooth.

Divide the mixture into 2 bowls, in one bowl add the cocoa powder and mix well.

Spoon alternating spoonfuls of vanilla and chocolate mix into a 20cm round lined cake tin, use a knife to gently swirl the batters together to create a marble effect.

Bake in a preheated oven 180C, 160C Fan, Gas mark 4 for 40 minutes or until a skewer inserted into the cake comes out clean.

Allow to cool in the tin for 15 minutes before turning out.

Frosting method:

Melt butter in microwave add Cocoa powder.

Mix in Icing Sugar, adding boiling water to get correct consistency for spreading on cake.

Spread frosting on cake when cold and leave to set.

91 4 Fruit Scones (2-inch cutter).

## SECTION H FLORAL CLASSES OPEN TO ALL EXHIBITORS

SECTIONS H and I – Except where otherwise stated, all exhibits to be within 500mm width and 500mm depth (height unrestricted); to comprise natural plant material (either fresh or dried) with or without accessories, artificial plant material is not permitted. Accessories are acceptable unless specifically excluded. Plant material must predominate.

### Class

92. In a Milk Jug.
93. “Come to Tea” – An exhibit for a table.
94. My favourite song – An interpretive exhibit.
95. Up the Garden Path – to include a trowel.
96. A Buttonhole – (maximum size 100 x 100mm).

## SECTION I FLORAL CLASS – NOVICE

### Class

97. A single flower with a quotation.

## SECTION J ART, PHOTOGRAPHS & CRAFT

Note 1 Photographs must be unframed; un-mounted & not to exceed A4 size (29.7cm x 21cm).  
Note 2 Photographs should be printed on photographic paper.  
Note 3 Classes 98, 99 & 104 to be framed or mounted suitably for pinning, hanging or displayed on small easels. All other classes to be displayed on tables.  
Note 4 Digital photos can be submitted up to one week before the show for printing and display on the exhibitor's behalf, send to [BWGCshow2025@gmail.com](mailto:BWGCshow2025@gmail.com)

### Class

98. Painting of Vegetables - max size 420 x 590mm (signature to be covered).  
99. A painting or drawing (not ceramics) – max size 420 x 590mm (signature to be covered).  
100. A Photograph of a Local Scene.  
101. Photographs of Front Door / Back Door - (2 photographs) - view of, or from.  
102. A Photograph of Fur or Feathers.  
103. An item made from Wood.  
104. Yarn bombing – knitted or crochet, staged, any size.  
105. A Hand knitted, Crochet or Sewn item.  
106. Pressed Flowers – presented/mounted on a card.

# Hints and Tips to help you exhibit

If you grow it, SHOW it!  
If you BAKE it or MAKE it – then, TAKE it!

These tips may help you when you are preparing your exhibits.  
They may seem a bit long, but don't be daunted – persevere!

The information for this leaflet comes from The Horticultural Show Handbook from the RHS and the 'On With the Show' booklet from the National Federation of Womens Institutes.

Both of these publications are available to consult at the Shed.

## **General**

- Make sure that you comply with all the rules in the schedule otherwise you could be disqualified;
- Always read the schedule and check the numbers required in each exhibit;
- Give all vegetables a thorough watering, well before harvesting;
- Root vegetables should be carefully washed to remove soil without damaging the skin, using a sponge;
- Other vegetables should retain their natural bloom; cut carefully to retain a reasonable length of stalk;
- You must convince a judge that you have grown or made the exhibit and not bought it in a shop!!!!
- Where plate is mentioned for display either a plain white ceramic plate or paper plate; if no guidance is given then use the show table.
- After staging your exhibit, turn your entry card over so your name is hidden

## **Preserves**

- Clean unblemished jars (methylated spirit will give sparkle to a jar);
- Plain, NEW screw tops (no wax disc) or wax disc, smooth side down, with a clear cellophane cover;
- Jams and marmalades - the jar to be filled to the top to allow for shrinkage;
- Chutney the jars should be full to half inch from the top of the jar by the time they are judged;
- Labels to be plain,neat and straight, stating the ingredients and day, month and year of making.

## Cakes

- Well risen, even in shape and smooth sides (indicates a well lined tin);
- Fruit evenly distributed and no burnt fruit on the surface;
- No cooling rack mark on the surface;
- Sandwich cakes - both halves the same thickness;
- Presented on a plain white plate and covered with cling film, unless schedule states otherwise;
- Rock cakes/buns made by the rubbed in method to give a rocky appearance; even in size, evenly baked and usually flavoured with spice;
- Dundee cake - not as heavily fruited as a Christmas cake; top covered evenly with blanched, split almonds;
- Gingerbread - texture fairly open, spongy but moist; benefits from being stored for at least a week prior to exhibiting, to soften crust and mature flavour;
- Muffins – baked in deep tins or paper cases of a minimum depth of one and half inch; risen above the rim of the tin or paper case; texture springy but some holes are acceptable; peaked with a crack;
- Round of shortbread- approx. half inch thick marked into sections with a knife before baking; pale golden brown, crisp texture, a traditional flavour of butter; may be lightly sprinkled with caster sugar.

## Pastry

- Plain flour (except suet pastry);
- Evenly baked and the base completely cooked through; try putting on a baking sheet to increase base heat;
- If a fruit filling is used, glaze with an arrowroot or apricot glaze not jelly, covering evenly but not thickly.

## Vegetables

- **Artichoke (Globe)** - discard lateral heads, leaving main head; large rounded or conical, well closed; plump, fleshy scales; exhibit - plate, stalks to the center;
- **Aubergines** - large, solid, well coloured, unblemished; exhibit - plate in a pyramid shape with the stalk ends pointing towards the edge of the table;
- **Beans (broad)** – large, well filled, even sized, clear skinned pods; with stalks ; exhibit - plate – lengthwise, all the stalks at one end;
- **Beans (dwarf French)** - tenderness and quality more important than size; straight, fresh, even length; with stalks;

# **Pearsons proudly support the Bishop's Waltham Annual Gardening Club show and sponsors of the 'Most Fragrant Rose' trop**

Most of us live in and around this charming and vibrant community and we offer a great enthusiasm and knowledge of this beautiful area. Whether you are buying, selling or letting why not come and talk to our friendly team in Bishop's Waltham.

**We'd love to help.**

Offices throughout Hampshire | [pearsons.com](http://pearsons.com)

Tel: 01489 660860 | [bishopswaltham@pearsons.co](mailto:bishopswaltham@pearsons.co)



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good colour seeds not showing; exhibit – plate, straight line with stalks sloping same way, to the front;

- **Beans (runner)** - long, uniform, straight, fresh pods with good colour and no seeds showing; with stalks; exhibit pods laid across a plate stalks at one end.
- **Beetroot (globe)** - spherical with a tap root; even shape and size approx. 60 to 70mm diameter; **(long)** - evenly tapered; clean shoulders; both - the skin smooth, uniform dark colour, small side roots removed; foliage 75mm can be bound with raffia; exhibit - plate with foliage pointing to the centre;
- **Cabbage** – solid, equal sized heads, good, waxy bloom, good colour; remove minimum of outer leaves; exhibit with 50mm of stalk, head forwards;
- **Carrots** - good colour uniform sized roots; skin clean and bright; no green on the shoulders; care when lifting to keep whole root length; foliage 75mm can be bound with raffia; exhibit in a row with roots facing the front;
- **Cauliflower** - equal size and shape; solid, compact, curds, no blemishes; leaves match the level of the top of the curd; stalk 50mm; exhibit head at the front.
- **Celery** - large, crisp no stringiness; clean undamaged leaves; any worms removed by washing; exhibit with roots intact but trimmed;
- **Courgettes** - young, tender, shapely fruits; 100-150mm long and approx 35mm diameter; well matched; retain flower if possible; exhibit flat; **round cultivars** –approx. 75mm diameter;
- **Cucumbers** - straight, well matched, good fresh, green; flowers attached; waxy bloom undisturbed; uniform thickness;
- **Garlic** – remove soil; dry completely; round, solid, well ripened thin necked bulbs; stalk 25mm; do not divide segments;
- **Kohl Rabi** - tender, fresh, small leafed bulbs 50mm diameter; exhibit cleaned without washing to keep bloom;

- **Leeks** - equal length, solid, well blanched, tight collared, clean, spotless skins; no sign of bulging; clean well; avoid excessive stripping of outer leaves; exhibit - roots neatly teased;
- **Lettuce** - heads uniform size, good colour; roots intact and washed and wrapped in moist tissue, covered with a neatly tied plastic bag; Wash upside down to keep soil out of the leaves; remove markedly damaged leaves;
- **Marrow** - young, tender, clean, uniform size fruits; a matching pair less than 350mm diameter;
- **Onions** - firm, thin necked, well ripened bulbs; lift and leave under glass for 2-3 weeks before showing; do not remove outer skins; tie the tops with raffia; trim roots; exhibit – plate, on rings or in sand; check if the class is over or under 250gm;
- **Peas** - large, well filled; pods with bloom intact; hold the pods up to the light to check that they are well filled and free of grubs; when cutting ONLY hold the stalk;
- **Potatoes** – medium, equally sized and shaped tubers, shallow eyes, no blemishes, unbroken skin; exhibit – plate;
- **Radishes** - fresh, firm, medium sized, young tender, good colour roots; foliage trimmed to 40mm; exhibit plate;
- **Rhubarb** - fresh, straight, clean, thick and brightly coloured; top foliage cut to 75mm; remove scales at the base of the stalk;
- **Shallots** – firm, well ripened, fully dried, good sized, thin necked bulbs; no stains and loose skin; separate bulbs and not clusters; pickling - not to exceed 30mm diameter; remove roots from base plate; tie tops with raffia; exhibit – plate on dry sand;
- **Spinach** - large, very fresh, thick, complete and undamaged, well coloured leaves; neatly trimmed stalks; exhibit - as a fan with overlapping leaves;
- **Tomatoes** - good shape, size and colour with the stalk and sepals; exhibit - plate; note whether cherry, medium or beef steak type;

### **Fruit**

- **Gooseberries** - large, ripe or unripe appropriate for the season, unblemished fruit with stalk; exhibit – plate;
- **Raspberries** – large, ripe, good colour, unblemished fruit with stalk; exhibit - plate;
- **Blackcurrants** – fresh strings of large, ripe, uniform even coloured berries; stalks fresh; exhibit – plate;

### **Herbs**

- Fresh, healthy, clean foliage; exhibit – bunch; displayed in a vase; no flowers.

### **Flowers**

- Exhibits should be fresh. Flower stems and leaves should not be wilting.
- Flowers and foliage should not be damaged or have insects present.
- Cacti and Succulents with flower in good condition.
- Pot plants should have a clean pot.
- Remove any dead or dying flowers and leaves.

### **Floral Art**

- Make sure all plant material is perfect, i.e. no bug holes on leaves.
- Avoid floral foam if at all possible.
- Think about the class title and space allowed.
- Remember plant material must predominate.
- Give plant material a good long drink before arranging, if it looks floppy don't use it!

# ENTRY FORM

I hereby enter the classes as below, and agree to comply with the Rules & Conditions as set forth in the Schedule. Please note rule 6, 7 and 13.

**Name:**

**Phone No:**

**Address:**

**email:**

## Entry Fee Enclosed (for non-members or late entries) £

Please highlight the appropriate classes that you wish to enter and return this form either by:

- email to the Show Secretary at [eljayma@live.com](mailto:eljayma@live.com)
- Deliver / post to L. Mabey, 16 Mallard Close, Bishops Waltham, SO32 1LW to arrive no later than 12 noon Wednesday 23rd July.
- Hand into 'The Shed' at the Albany Road Allotments no later than 12 noon on Sunday 20th July.
- Put in the box at Pearson Estate Agents - Bishops Waltham, by 12 noon Wednesday 23rd July.

Any entry fees, if applicable should accompany the Entry Form.

**Please insure that you full address and telephone details as requested on the entry form.**

### Section A

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

### Section B

28	29	30	31	32	33	34	35	36
37	38	38A						

### Section C

39	40	41	42	43	44	45	46	47
48	49	50	51	52	53	54	55	56
57	58	59	60	61				

### Section D

62	63	64	65	66	67			
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### Section E (Entries on day of show)

68	69	70	71	72	73	74	75	75A
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### Section F

76	77	78	79	80	81	82	83	
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### Section G

84	85	86	87	88	89	90	91	
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### Section H & I

92	93	94	95	96	97			
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### Section J

98	99	100	101	102	103	104	105	106
107	108	109						

Any queries to: Show Secretary, Mr L.Mabey Telephone 07861603522

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37	38	38A						

### **Section C**

39	40	41	42	43	44	45	46	47
48	49	50	51	52	53	54	55	56
57	58	59	60	61				

### **Section D**

62	63	64	65	66	67			
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68	69	70	71	72	73	74	75	75A
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### **Section F**

76	77	78	79	80	81	82	83	
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### **Section G**

84	85	86	87	88	89	90	91	
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### **Section H & I**

92	93	94	95	96	97			
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### **Section J**

98	99	100	101	102	103	104	105	106
107	108	109						

Any queries to: Show Secretary, Mr L.Mabey Telephone 07861603522

## **Bishop's Waltham Gardening Club**

BWGC exists to promote and encourage gardening in the community.

The club has over 300 members and is managed by a board of elected Trustees.

In addition to the annual open show with competitions for flowers, vegetables and crafts, we provide a range of facilities and services, some just to members and others to the whole community.

These include:

- A shop (The Shed) where a range of gardening goods is available at below normal retail rates to members. It is open every weekend from 10.00 – 12.00 from February to November. Coffee, tea and garden chats are always on offer.
- The allotments - over 160 plots of various sizes. Water for irrigation, a kitchenette, a W.C. and lawnmowers are available on site, and several wildlife areas are maintained.
- Monthly meetings with interesting speakers on a range of gardening matters.
- An annual plant sale with well-priced plants for all.
- An annual social evening including dinner and speaker.
- Annual BBQ
- Excursions to famous gardens and other places of interest.

We manage the butterfly garden by the Old Station roundabout, and a community orchard for the benefit of the whole community.

BWGC is a very friendly club and newcomers are always welcome.

More information is available on our website – [www.bwgc.org.uk](http://www.bwgc.org.uk)