

BISHOP'S WALTHAM GARDENING CLUB

OPEN

68TH ANNUAL SHOW

Saturday 25th July 2026

1.45pm

Supported by



THE JUBILEE HALL

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

*

Tea/coffee/home made cakes

Raffle

Auction of produce

Entertainment by 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 at least 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. Whilst 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 22nd JULY. However late entries will be accepted on THURSDAY 23rd JULY for a £1 fee per entry.
7. Children may enter Classes 28-38A, up until 12 o'clock noon Thursday 23rd July. Classes 68-75 to be entered on the day of the show between 8.00-10.00am.
8. The committee reserve the right to refuse any entries.
9. Exhibitors are 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 it's width.
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.....	KEITH HINE
FLOWERS.....	ROGER YOUNG
FLORAL ART.....	WENDY NEW
COOKERY.....	SANDY HUTCHINGS
PRESERVES.....	JILL ARTHUR
ART.....	LIZ KELLY
CRAFT.....	LYNN THOMPSON
CHILDREN'S CLASSES.....	COLIN CARTER
PHOTOGRAPHS.....	DAWN BLIGHT
SPIRITS.....	STUART PINK

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 (cash) of produce at 4.00pm
Raffle Draw at 4.15pm

Please note, only service dogs are allowed into the Jubilee Hall.

Entertainment with:



Cake demonstration 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. Tomatoes 4 -(same variety).
13. Largest vegetable of its kind. - (not included in Best in Show).
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 of same variety, except 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 - (not included in Best in Show).
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 25th July] at the Jubilee Hall between 8 -10am

Children up to 7 years of age

Class

- 68. Hand print butterfly picture
- 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 painted pebble.
- 73. Not used.

Children aged up to 14 years

Class

- 74. A close-up photograph of a bug or a flower.
- 75. Drawing or painting of an animal.

SECTION F PRESERVES

(Plain round jars & new lids. 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 & loosely covered with clingfilm).

Class

84. (Men only) Chocolate Cake:

150 ml sunflower oil
175g self-raising flour
2 tbsp cocoa powder
1 teasp bicarbonate of soda
150g caster sugar
2 tbsp golden syrup
2 large eggs (lightly beaten)
150 ml semi-skimmed milk

For the icing:

100g unsalted butter
225g icing sugar
40g cocoa powder
2-3 tablespoons milk

Method:

Heat the oven to 180°C / 160°C fan / Gas 4. Oil and line the base of 2no. 18cm (7") sandwich tins. Sieve the flour, cocoa powder and bicarbonate of soda into a bowl. Add the caster sugar and mix well.

Make a well in the centre and add the golden syrup, eggs, sunflower oil and milk. Beat well with an electric whisk until smooth.

Pour the mixture into the two tins and bake for 25-30 minutes until risen and firm to touch.

Remove from oven leave in tins to cool for 10 minutes before turning out onto a cooling rack. Cool completely.

To make the icing, beat the unsalted butter in a bowl until soft. Gradually sieve and beat in the icing sugar and cocoa powder, then add enough milk to make the icing fluffy and spreadable.

Sandwich the two cakes together with the butter icing and cover the sides and the top with the rest of the icing.

85. Victoria Sandwich (Not iced) -17.75cm (7") tins.

86. 3 Vegetarian pasties.

87. 4 Wholemeal rolls.

88. 4 Chocolate Chip shortbread biscuits.

89. Gluten free Lemon Cake.

90. Cherry Almond Cake:

200g glacé cherries

200g self raising flour

1 pinch salt

175g unsalted butter(softened)

175g caster sugar

3 medium eggs

50g ground almonds

1teasp almond extract

2 tbsps flaked almonds

For the icing:

150g icing sugar

1tbsps water

Method:

Preheat the oven to 170°C / 150°C fan / Gas 3. Cut the cherries in half and rinse in hot water to remove all the syrup. Pat dry with kitchen roll.

Beat the butter and sugar until light and creamy, then gradually beat in the eggs a little at a time until well mixed, adding a little of the flour if the mixture curdles.

Fold in the flour, salt, cherries, ground almonds, and almond extract until evenly mixed.

Spread the mixture into a 7" cake tin, sprinkle flaked almonds over the top and bake for 60 minutes, until firm to the touch and the cake has just begun to shrink away from the side of the tin.

Allow to cool for 15 minutes, then remove from the tin and allow to cool completely.

To decorate, mix the icing sugar with the water to make a thick pourable icing and drizzle over the cake.

91. Fruit and nut flapjack, 4 squares.

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 Wine Glass'.
93. 'Lazy Crazy Days of Summer' – An exhibit for a table.
94. 'Reflections'.
95. Fun with foliage.
96. 'Pandora's Box' – (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 BWGCshow2026@gmail.com

Class

98. Painting of a local scene - max size 420 x 590mm (signature to be covered).
99. A painting or drawing of any subject (not ceramics)–max size 420 x 590mm (signature to be covered).
100. A photograph of reflections.
101. Photographs depicting 'Contrast' - (2 photographs).
102. A photograph of 'Joy'.
103. An item made from wood.
104. A hand knitted or crochet item, staged, any size.
105. Sewn or embroidered item.
106. Pressed flowers – presented/mounted on a card.

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

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](https://www.pearsons.com)

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7 Cross Street, Bishops Waltham SO32 1EZ

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, which is 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 a 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 plain, round with straight sides, filled full, to be half inch from the top of the jar by the time they are judged. Sealed with a new screw top lid;
- 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;

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 strigs 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
- Deliver / post to L. Mabey, 16 Mallard Close, Bishops Waltham, SO32 1LW to arrive no later than 12 noon Wednesday 22nd July.
- Hand into 'The Shed' at the Albany Road Allotments no later than 12 noon on Sunday 19th July.
- Put in the box at Pearson Estate Agents - Bishops Waltham, by 12 noon Wednesday 22nd July.

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

Please ensure that you supply your 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	
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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
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Any queries to: Show Secretary, Mr L.Mabey Telephone 07861603522

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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:

- The Shop at the Shed, where a range of gardening goods are available at competitive prices for 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.
- Annual BBQ
- Excursions to famous gardens and other places of interest.

We manage the gardens 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