

**Bardfield
Horticultural
Society**

**Summer Show
Schedule**

Saturday August 2nd 2025

**Town Hall 2.30 - 4.30pm
Admission £1
Members and children free**

**Raffle
Plant and Produce Stall
Tea and Homemade Cakes**

Show Rules

1. Exhibits of vegetables and flowers must have been grown in exhibitor's own gardens, allotments or greenhouses. Photographs to be taken by exhibitor. Other exhibits will have been made or produced by the exhibitor within the preceding twelve months.
2. Judges are permitted to cut exhibits.
3. An exhibitor is permitted one entry only in any class and that entry may not be entered in another class.
4. Classes with fewer than three entries may qualify for prizes at the judge's discretion. Special merit awards may be made in any class.
5. Staging of exhibits is the responsibility of the exhibitor and must be completed between 8.00 am and 10.30 am on the morning of the show. Late entries will not be accepted. The Committee do not hold themselves responsible for any loss or damage.
6. All exhibitors are to leave the show area by 10.30 am.
7. Entries should be registered not later than 10.15 am on the morning of the show.
8. The Show Committee shall appoint judges for all sections. The judges' decisions are final.
9. Exhibitors are to provide vases etc. for staging. Exhibits may not be removed until the closing ceremonies have been completed.
10. All classes in this schedule are 'open' and are, therefore, not confined to local residents or to Bardfield Horticultural Society members.
11. All cups and trophies to be returned to the show secretary at least one month before the show date.
12. Shows will be judged under the R.H.S handbook rules – 2016 edition.

Special Awards Points System

The following points will be awarded in all classes -

1st prize	5 points
2nd prize	3 points
3rd prize	2 points
Highly commended	1 point

A Guide for Exhibitors

The Bardfield Spring and Summer Shows are promoted to encourage interest and participation from the experienced and inexperienced alike.

If you are new to exhibiting and would like some advice please contact Dawn Willett 810705 or Linda Prior 0799 184845.

These notes are provided as a guide to the less experienced in order that exhibits will be presented in the best manner and in the spirit of open competition.

1. Read the rules carefully and be sure to provide the correct quantity of specimens. Take care to follow prescribed sizes.
2. Wash, but do not scrub, vegetable roots.
3. Remove only the loose skin from an onion. Unless shown "as grown", onions and shallots must be tied with natural raffia or undyed twine.
4. Tomatoes, peas, beans and cucumbers should be shown with stalk attached. Do not polish.
5. By covering potatoes, cauliflower and celery with thick paper until judging time, the exhibitor will prevent greening.
6. It is perfectly in order to remove damaged petals from your blooms but do so cleanly and rearrange other petals to fill the gaps.
7. Avoid overcrowding your exhibits.
8. Uniformity is most important. Do not spoil your exhibit by adding an odd sized specimen.
9. Cookery exhibits should have cooled before being placed for judging and be covered with transparent film.
10. Check all bottles and jars for sealing. All exhibits should be well filled, perfectly clean and showing no trade names.
11. Home-made wines must be shown in clear glass bottles, labels 5cm from base.
12. Prepare your exhibit in good time.
13. It is desirable to have exhibits named where possible.
14. Domestic jar size no larger than 450 grams.

There will be no entry fees or prize money.

Trophies will be presented at 4.30 pm.

The raffle will be drawn just before the presentations.

Exhibits may then be removed.

Trophies - Summer Show

Exhibition Perpetual Challenge Cup (2024 – Mr P.G.Morris)

Awarded to the competitor achieving the highest number of points in Flowers (Section 1)

Brunwin Perpetual Challenge Trophy (2024 – Mr P.G. Morris)

Awarded to the best flower exhibit in the show (Section 1)

The Cecil Monk (Toot) Cup (2024 – Mr A. Ripley)

Best single Gladioli spike in show.

Coronation Perpetual Challenge Cup (2024 – Mr P.G. Morris)

Awarded to the competitor achieving the highest number of points in Vegetables (Section 2)

P.G. Morris Perpetual Challenge Cup (2024– Mr A. Ripley)

Awarded to the runner-up competitor achieving the second highest number of points in the vegetable classes of the show (Section 2).

Worshipful Company of Gardeners Diploma in Horticulture (2024 – Mr A. Ripley)

Awarded for the best vegetable exhibit (excluding classes 39 - 43).

Bob Gray Trophy (2024 – Not awarded)

Awarded for the best potato exhibit in classes 25 and 26.

The two previous years' winners are not eligible for this award.

Banksian Medal (2024– Mr A. Ripley)

Awarded by the Royal Horticultural Society to the competitor achieving the highest points in the horticultural sections of the show (Sections 1 & 2)

The two previous years' winners are not eligible for this award.

Domestic Perpetual Challenge Cup (2024 – Mrs J.T. Morris)

Awarded to the competitor achieving the highest number of points in the domestic classes of the show (Section 3)

Domestic Shield (2024 – Mrs L. Prior)

Awarded for the best exhibit in classes 44 - 53

Men's Domestic Cup (new for 2025)

Awarded to the competitor achieving the best exhibit in class 48

Trophies - Summer Show (cont.)

Palmer Perpetual Challenge Trophy (2024 –Ms L. Drane)

Awarded to the competitor achieving the highest number of points in the floral art classes of the show (Section 4)

Worshipful Company of Gardeners Certificate of Merit for Floral Art:

(2024 – Ms L. Drane)

Awarded for the best floral arrangement (Section 4)

Clucas Perpetual Challenge Cup (2024 – Mrs S. Holland)

Awarded to the competitor achieving the highest number of point in the handicraft classes of the show (Section 5)

C R Tubbs Perpetual Challenge Shield (Not awarded)

Awarded to the competitor achieving the highest number of points in the children's classes of the show (Section 6 – ages 9 and over)

Evelyn Swift Challenge Shield (2024 – Harry Walmsley)

Awarded to the competitor achieving the highest number of points in the children's classes of the show (Section 6 – ages 5 to 8 years)

Tony Hayward Challenge Shield (2024 –Sam Yarrow)

Awarded to the competitor achieving the most points in the Spring and Summer shows (Children's Section)

Bardfield Horticultural Challenge Trophy (2024 – Mrs J.T. Morris)

Awarded to the competitor with the highest number of points from sections 2, 3 and 4 of Spring Show plus 3, 4 and 5 of Summer Show

Reg Dent Perpetual Challenge Cup (2024 – Mr P.G. Morris)

Awarded for the most points gained in the Spring and Summer shows

President's Award (2024 – Mr R. Prior)

Inter Village Cup (2024- Bardfield)

To be hosted at Bardfield Show – August 2nd 2025

Inter Village Festival Cup (2024 Bardfield)

To be hosted at Finchingfield – September 27st 2025

Red Rosettes will be awarded to the best exhibit in each adult section

SUMMER SHOW:

FLOWERS (Section 1)

Your attention is drawn to the Guide for Exhibitors on page 5.

1. Five stems of garden flowers – one kind - other than class 16
2. Five stems of garden flowers - mixed – other than class 16
3. Gladioli - three spikes
4. Single miniature Gladiolus
5. Dahlias - three blooms - any varieties
6. Three roses – large flowers (Hybrid Tea) - one or more varieties
7. Three stems of cluster roses (Floribunda) –one variety
- 7a. * **Novice only class** Any flower: three stems - any varieties
8. Lady's shoulder spray
9. Gentleman's button-hole
10. Pot plant in flower – 30cm max container
11. Pot plant - foliage – 30cm max container
12. My best garden flower (one stem)
13. Orchid in a pot – 15cm max size
14. Five stems of perennial sweet peas - displayed in a vase
15. Five stems of foliage – mixed or otherwise
16. Five stems of annual sweet peas - displayed in a vase
17. Six fuchsia heads in a container (containers will be supplied)
18. Fuchsia – 30cm max container

Note: Novice class – an exhibitor that has not won at a previous Bardfield Show

Note: Classes 10, 11, 13 and 18 must have been the property of the exhibitor for the last six months. Your attention is drawn to rule 1 on page 4.

SUMMER SHOW:

VEGETABLES (Section 2)

Your attention is drawn to the Guide for Exhibitors on page 5.

19. ***Novice only class** (see page 6 for definition of novice)
Five radishes complete with tops. Seed will be provided
- 19a. Three globe beet with foliage trimmed to 8cm
20. One flower stem and one vegetable
21. Three courgettes max 15cm
22. One marrow max 35cm
23. Five broad beans (see guide note 4 - shown with stalks attached)
24. Five dwarf beans (see guide note 4 - shown with stalks attached)
25. Three onions, not skinned, excluding salad onions (see guide note 3)
26. Three white potatoes (one variety)
27. Three coloured potatoes (one variety)
28. Three carrots - with foliage trimmed to 8cm
29. Five pods of peas (from sowing to maturity approx. 12 weeks)
30. Five shallots - pickling, size up to 3cm
31. Five shallots – exhibition
32. One cucumber (see guide note 4 - shown with stalk attached)
33. Five runner beans (see guide note 4 - shown with stalks attached)
34. Longest runner bean in any condition (one prize only)
35. Any other vegetable not specified in Section 2 - one only
36. Three medium tomatoes, one variety - with calyx attached (excludes cherry or small fruited tomatoes)
37. Five cherry or small fruited tomatoes (*max. 35mm*) - with calyx attached
38. One lettuce, any variety, (*roots attached*)
39. Collection of five kinds of vegetables from classes 19 – 36 excluding class 34 (*including quantities*)
40. Collection of five kinds of vegetables suitable for a salad (will be pointed).
To be chosen from the following list -
2 lettuces, 1 cucumber, 3 globe beet, 5 radishes, 5 spring onions,
3 tomatoes, 3 potatoes, 3 carrots, 1 cabbage, mustard or cress
41. Three kinds of culinary herbs, cut and displayed in one container, with names. To be chosen from the following list - basil, bay, chives, dill, fennel, mint, oregano, parsley, rosemary, sage, tarragon and thyme.
42. Tom Thumb Collection – three kinds of miniature vegetables, suitable for growing in containers, chosen from the following list – 3 small fruited or cherry tomatoes, 3 salad onions, 3 pickling onions, 3 shallots, 3 chilli peppers, 3 radishes, 1 mini cucumber, 1 courgette, 3 baby carrots, 3 small potatoes, 3 dwarf beans. To be presented in a tray approx. 23 x17cm (9" x 7") which will be provided. (*Will be judged on quality and uniformity*).
43. Collection of three outdoor grown fruits, in a dish
To be chosen from the following list:
6 strawberries 6 raspberries 6 plums 6 gooseberries
3 strigs of currants, red or black

Prizes and points in classes 39 and 40 are as follows:

1st prize	5 points
2nd prize	3 points
3rd prize	2 points
Highly commended	1 point

Your attention is drawn to Rule 1 on page 2.

SUMMER SHOW:

DOMESTIC (Section 3)

- 44. All-in-one fruit cake - see recipe on page 10
- 45. An individual starter
- 46. A fruit crumble
- 47. Five Maddy's blueberry muffins – see recipe on page 10
- 48. Cinnamon and apple cake. Men only – see recipe on page 10
- 49. A jar of raspberry jam - 2025
- 50. A jar of strawberry jam - 2025
- 51. A jar of any other jam - 2025
- 52. One bottle of home-made wine (any colour, dry or sweet)
- 53. One bottle of fruited spirit

**Note: Classes 44 – 48 must be covered with transparent film.
Waxed discs must be put on all preserves.**

In class 52, quantity should not be less than one pint, concentrates are not permitted, the year must be clearly stated on the label and a glass must be supplied for each class. Clear glass bottles.

FLORAL ART (Section 4)

Your attention is drawn to the Guide for Exhibitors on page 3.

- 54. An exhibit themed “Down on the Allotment”. Flowers and foliage including accessories – max. width 69 cm
- 55. An arrangement in a chocolate box. Flowers and foliage included – max. width 30 cm
- 56. An arrangement of foliage and flowers using dried materials only – max. width 30 cm

Note: Flowers in classes 54, 55 and 56 need not be grown by the exhibitor.

HANDICRAFTS (Section 5)

- 57. A photograph entitled “**Sea Shore**” - 30.5cm x 23cm A4 maximum excluding mount.
May be mounted or unmounted. (2026 Photograph – to be “**Berries, Seeds or Catkins**”)
- 58. An object made from glass or resin
- 59. An object made from paper or cardboard
- 60. An item of textile handicraft
- 61. An item of non-textile handicraft (excluding media in classes 58 – 60)

Note: These items not to have been previously shown at a Bardfield Horticultural Society Show

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## **CHILDREN (Section 6) - Under 5 years**

**Names not to be shown, but age of the exhibitor must be shown.**

- 62. Any plant in pot grown from seed (Seeds and pots can be supplied)
- 63. A miniature seaside scene on a plate
- 64. A decorated wooden spoon
- 65. Colour in the picture – see last page-“Grow for our pollinators”

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CHILDREN (Section 6) - 5 to 8 years

Names not to be shown, but age of the exhibitor must be shown.

- 66. Any plant in pot grown from seed (Seeds and pots can be supplied)
- 67. A miniature seaside scene on a plate
- 68. A decorated wooden spoon
- 69. Colour in the picture – see last page – “Grow for our pollinators”

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## **CHILDREN (Section 6) – 9 and above years**

**Names not to be shown, but age of the exhibitor must be shown.**

- 70. Any plant in pot grown from seed (Seeds and pots can be supplied)
- 71. A miniature seaside scene on a plate
- 72. A decorated wooden spoon
- 73. A picture of your own choice in any media

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RECIPES

All-in-one fruit cake (class 44)

150 gm (5 oz) plain flour	275 gm (10 oz) mixed dried fruit
75 gm (3 oz) self- raising flour	50 gm (2 oz) glace cherries-halved
175 gm (6 oz) light brown muscovado sugar	grated rind of 1 lemon
175 gm (6 oz) soft margarine	2-3 tablespoons milk
2 eggs	
1 teaspoon mixed spice	

Heat the oven to 170°C (Fan 150°C), 325°F, Gas mark 3.

Grease and line a 2lb (900 gm) loaf tin.

Put all the ingredients into a bowl and mix until thoroughly blended.

Put into the tin and bake for approx. 1½ hours or until a skewer inserted comes out clean.

Leave in tin to cool.

Maddy's blueberry muffins (class 47)

184 gm (6½ oz) plain flour	1 large egg
141 gm (5 oz) granulated sugar	80 ml milk
2 teaspoons baking powder	1½ teaspoons vanilla essence
¼ teaspoon salt	170 gm approx. (6-8 oz) blueberries
80 ml vegetable or sunflower oil	

Pre-heat oven to 204°C (Fan 180°C), 400°F, Gas mark 6.

Line 10 muffin trays with paper cases.

Mix flour, sugar, baking powder and salt together in large bowl.

Add oil to a large jug, break in the egg. Mix in milk and add vanilla essence. Whisk until everything combined.

Add this mixture to dry ingredients. Stir gently, do not overmix. (The batter should be thick)

Gently fold in blueberries. Divide batter between 10 muffin cases.

Sprinkle a little sugar on top of each muffin.

Bake for 15 – 20 minutes. When cooked transfer to cooling rack.

NB. If using frozen blueberries use while still frozen. Do not thaw first.

Cinnamon and apple cake (Class 48)

170g (6 oz) self raising flour	For the topping
85g (3 oz) caster sugar	450g (16 oz) cooking apples
6 tablespoons of milk	85g (3oz) caster sugar
1 level teaspoon baking powder	1 teaspoon of cinnamon
1 large beaten egg	1 teaspoon of nutmeg
50g (2 oz) butter or margarine, melted	

Pre-heat oven to 200°C (Fan 180°C), 400°F, Gas mark 6. .

Line and grease a 20cm (8inch) square cake tin.

Sift flour and baking powder together, then stir in the sugar, milk and half of the melted butter and mix well.

Pour the thick batter mixture into the prepared tin and spread out. Brush the remaining melted butter over the top.

Peel, core and thinly slice the apples and arrange in rows over the base.

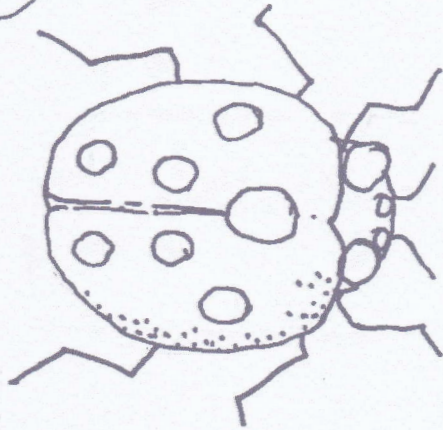
Mix the sugar, cinnamon and nutmeg together and sprinkle over the apples.

Bake towards the top of the oven for about 35 minutes.

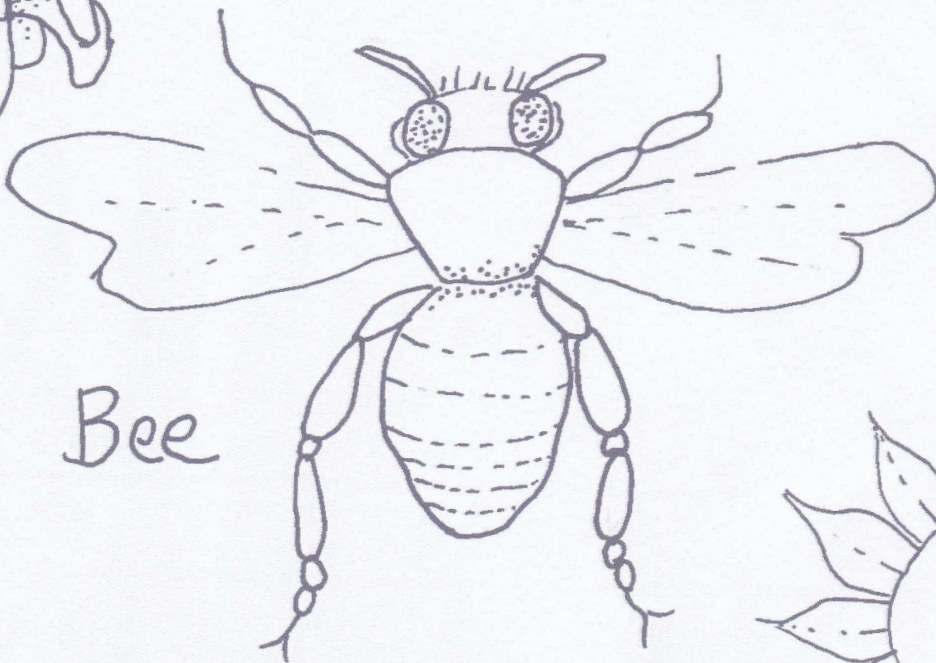
Cut into squares while still warm.



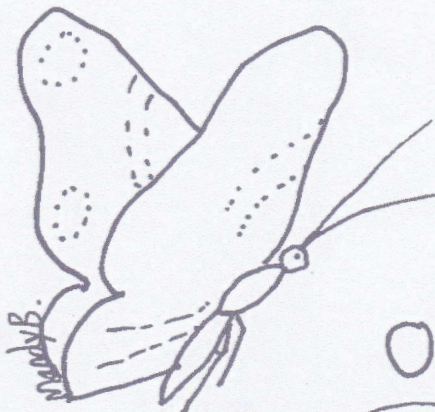
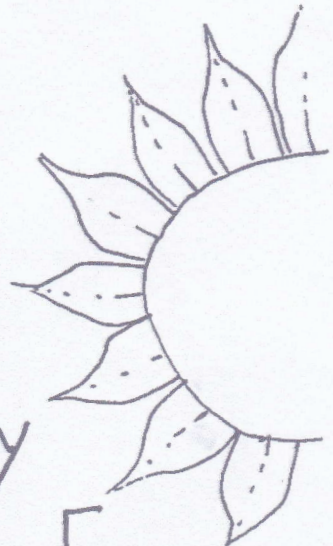
Ladybird



Hoverfly



Bee



Butterfly

GROW FOR
OUR POLLINATORS