

**WARNFORD, WEST MEON & WOODLANDS
GARDEN & COUNTRYSIDE CLUB**

SUMMER SHOW

SATURDAY 8th AUGUST 2026

2.15 pm

at

WARNFORD VILLAGE HALL

Cups and prizes to be presented at 3.15pm

All classes open to non members

Entry of exhibits free

Entry to afternoon show: £1.00

TROPHIES TO BE AWARDED

THE CUBITT CHALLENGE TROPHY

For the best floral display.
(Class 33)

THE STEPHENS CHALLENGE TROPHY

For most points awarded to a member.

THE PRESIDENT'S CHALLENGE TROPHY

For most points awarded in craft classes. (Classes 45-50)

THE VAL DICKER CHALLENGE TROPHY

For most points awarded in the classes for vegetables.
(Excludes Classes 15, 16 & 17)

THE F BURT CHALLENGE TROPHY

For the best collection of vegetables. (Class 1)

THE ROSE CUP

For the best bloom in Class 25

THE G HUTCHINS CHALLENGE TROPHY

For most points awarded for flower arranging (Classes 33-38)

THE REG BAKER CHALLENGE TROPHY

For most points awarded for dahlias. (Class 28)

THE A & M GIBBS CHALLENGE TROPHY

For best freak fruit, flower or vegetable in Class 15.

THE D & M CRUDEN CHALLENGE TROPHY

For most points awarded in the classes for flowers (Classes 23-32)

THE DOROTHY BAKER CHALLENGE TROPHY

For most points awarded in the cookery and preserve classes.
(Classes 39-44)

THE AJS MOTORS W/M GARAGE ROSE BOWL

For the best vase of roses in Class 26.

THE BILL DINES SWEET PEA TROPHY (Class 23)

THE “FUN” SECTION TROPHIES

THE EVERETT CUP

Most points in classes 51-52

THE STONE CHALLENGE CUP

Most points in classes 53-54

A CERTIFICATE OF MERIT FOR FLORAL ART (Classes 33-38)

2 DIPLOMAS FOR HORTICULTURE (1 for Fruit & Vegetables, 1 for Flowers)

ADMISSION TO AFTERNOON SHOW

Adults: £1.00, Children (15 and under): free

EXHIBITION FEES

Entry to all classes is free.

(See final page, suggestion 5, for assistance.)

VEGETABLES

CLASS

- 1 "Gardener's basket". A collection of 3 different veg and/or fruit. Space allowed 60cm x 60 cm max. See Rules, point no. 4 re numbers of items.
- 2 3 Potatoes, white
- 3 3 Potatoes, coloured
- 4 5 Pods, French beans
- 5 5 Pods, Runner beans
- 6 4 Carrots
- 7 3 Onions
- 8 3 Beetroot, globe
- 9 2 Cucumbers
- 10 3 Tomatoes, with stalk intact
- 11 1 lettuce, any variety
- 12 5 Small fruited or cherry tomatoes with stalk intact
- 13 3 Courgettes not over 200mm long or 75mm diameter.
- 14 Any other vegetable not in this schedule
- 15 A freak vegetable, fruit or flower
- 16 The longest runner bean
- 17 The heaviest potato
- 18 4 Chilli Peppers

FRUIT

CLASS

- 19 Plate of 6 berries, 1 variety only, with stalk intact
- 20 Plate of 3 dessert apples
- 21 Plate of 3 stems of currants, each carrying a chain of fruit, one variety only.
Leave stems attached/intact
- 22 3 Stalks of rhubarb (leaf trimmed to 75mm)

FLOWERS¹

CLASS

- 23 Vase of sweet peas, 5 stems
- 24 Vase of annuals, 4 stems (including antirrhinum)
- 25 Rose, single bloom
- 26 Roses, 3 blooms
- 27 Herbaceous blooms, 3 each of 3 distinctive kinds
- 28 Dahlias, 3 blooms, 1 vase
- 29 Best collection of herbs for culinary use
- 30 1 Pot plant (flower)
- 31 1 Pot plant (foliage)
- 32 A vase with 1 stem of plant material – no accessories allowed.
To be viewed all round. W 350mm x D 350mm x H optional.

¹ Vases are provided and must be used.

FLOWER ARRANGING¹

All floral exhibits are staged on white-paper-covered tables and no artificial plant material is allowed.

CLASS

- 33 A floral display/exhibit - any interpretation.
Space allowed W 450mm x D 450mm x H optional.
- 34 An arrangement of flowers from your garden viewed from front.
Space allowed 350mm x 350mm. Height optional.
- 35 A floral exhibit based on the theme of "Light and Shade". To be viewed from the front.
Space allowed W 450mm x D 450mm x H 450mm.
- 36 A floral exhibit/arrangement to include grasses. Accessories allowed.
Space allowed W 350mm x D 350mm x H 350mm.
- 37 A petite floral exhibit.
Space allowed W 220mm x D 220mm x H 220mm.
- 38 A bowl of floating flowers. 250-300mm diameter x H optional.

¹ Vases are provided and may be used .

COOKERY

Open to all

CLASS

- 39 4 x sweet oat biscuits - any flavour¹
- 40 4 portions of a tray bake (must be **baked**)¹
- 41 4 traditional shortbread fingers¹
- 42 1 bagel (unfilled)¹
- 43 4 savoury vegetarian brunch bars¹
- 44 Rich chocolate & ginger beer cake²

¹ Entries to be presented on a plain white plate no bigger than 23 cm in diameter (paper & plastic accepted).

² Rich chocolate & ginger beer cake

Ingredients

300ml Fiery Ginger Beer
200g Dark Chocolate, broken into squares
50g cocoa powder
100g lightly salted butter, softened
225g light brown muscovado sugar
2 medium eggs
200g plain flour
1 1/2 tsp baking powder

For The Frosting

- 75g lightly salted butter, softened
- 5 tbsp Fiery Ginger Beer
- 125g icing sugar
- 250g mascarpone cheese

Method

- 1 Preheat the oven to 170°C, gas mark 3. Grease and line the base of 2x20cm sandwich tins with greaseproof or baking paper.
- 2 Put the ginger beer, 175g of the chocolate and the cocoa powder in a heatproof bowl resting over a saucepan of gently simmering water. Leave until the chocolate has melted, whisking the ingredients occasionally until smooth and glossy. Remove the bowl from the heat and leave to cool for 15 minutes.
- 3 Put the butter, sugar, eggs, flour and baking powder in a large bowl and beat with an electric whisk until smooth. Whisk in about a quarter of the chocolate mixture to loosen the consistency, then stir in the remainder.
- 4 Turn the mixture into the tins and level the surface. Bake for 25-30 minutes or until just firm to the touch. Loosen the edges of the cakes and leave to cool in the tins. (Turning the cakes out too quickly will make them fall apart.)
- 5 To make the frosting, beat together the butter, ginger beer and icing sugar until smooth and creamy. Beat in the mascarpone until just combined. Use half to sandwich the cakes together on a plate and the rest to swirl on top. Grate the remaining chocolate and scatter over the cake and serve.

CRAFTS

CLASS

- 45 A photograph of a Shoreline
- 46 A photograph of Morning Light
- 47 A photograph of a "Couch Potato"
- 48 A black & white image (no photos): any theme, any material, no larger than A3
- 49 A Collage, using magazines
- 50 Any handcrafted item
(e.g. ceramic, woodwork, sculpture, hand-knitted, crocheted or needlework...)

THE "FUN" SECTION

CLASS

1st
PRIZE

15 and under years of age*:

- 51 A piece of A4 paper cut to form a pattern £1
- 52 A creature, using modelling clay £1

*Please state age of exhibitor on each exhibit.

Any age

- 53 A piece of A4 paper cut to form a pattern
- 54 A creature, using modelling clay

RULES

1. Entries to be on forms provided. Entry forms to be left at West Meon Village Shop, High Street, **West Meon**, no later than 4:00pm on Wednesday August 5th 2026. **LATE ENTRIES WILL NOT BE ACCEPTED.**
2. All exhibits must be the produce of the exhibitor's garden or allotment (except for flower arrangement classes).
3. ONE exhibit only in any class.
4. Number of each vegetable to be shown in collections must be the same number and kind as in its class.
5. **DECISION OF JUDGES TO BE FINAL.**
6. The Committee reserves the right to refuse entries insufficient in number or merit.
7. Inspection of gardens and/or allotments to see entries entered for the show may be made by Committee Members.
8. The Committee will not be responsible for any loss/damage; care will be taken with exhibits.
9. Any exhibitor wishing to call the attention of the Committee to any infringement of the Rules or Awards **MUST** make a written protest together with a £1.00 deposit to the Secretary before 3:00pm on the day of the show, after which no objection can be entertained.
10. Doors open at **8.30am** on the day of the show and all entries are to be arranged before **10.30am** and are not to be removed until 3.45pm. Exhibits not removed by 4.00pm will be sold and the money added to the Club's funds.
11. Judging will start at **11.00am.**
12. Cups to be returned (clean) to Warnford Village Hall by 10.00am on the day of the show.

SUGGESTIONS FOR EXHIBITORS

1. Please read the schedule very carefully to familiarise yourself thoroughly with the rules and classes. Accessories may always be included unless specifically forbidden by the schedule. Backgrounds, bases, drapes and containers for plant material are not accessories and these may be used when accessories are prohibited. The number of constituents and overall size of exhibits must be adhered to.
2. Ensure that your exhibits conform to the class description in number, weight and dimensions. The judges will have no alternative but to disqualify any exhibits which are not according to the schedule.
3. Although qualities such as freshness, cleanliness and freedom from damage or blemish are looked for by the judges, uniformity in size, shape and colour is probably the most important feature of any exhibit. Big is not necessarily beautiful.
4. Root crops should be shown with the tap root intact and the tops trimmed to 75mm in length and neatly tied. Peas and beans should be cut with scissors and shown with stalks attached. Vegetables may be staged on plates or directly on the table. Shallots and onions should have their tops tied with raffia and the roots trimmed to the basal pate. Shallots look best on dried sand whilst onions may be shown on cardboard rings or soft collars. A full list of suggestions can be found in the RHS Horticultural Show Handbook.
5. For further assistance please contact: Carol Rowlatt (01730 829034, 0773 6690797) for fruit and vegetable classes or Clare Swinstead (01730 829059) for all other enquiries. Carol has a copy of the RHS Horticultural Show Handbook.