



SUMMER SHOW SCHEDULE

Saturday 5th July 2025
Westcott Village Hall

An exhibition of flowers, fruit, vegetables,
home produce and handicrafts

www.westcottgardenersclub.org.uk





Timetable of Show

8.30am - 11.00am Receipt and staging of exhibits

11.15am - 1.30pm Judging

2.30pm Doors open to public

4.00pm Prize Giving and Raffle

Entry Forms

Entry Forms must be returned by 1pm on the Thursday before the show and placed in the box at Nisalocal, Guildford Road, Westcott.

No late entries will be accepted.

Entry Fees

Exhibitors Free • Adults 50p • Children under 16 Free

The Westcott Gardeners Club

(Affiliated to The Royal Horticultural Society)

No. 10524146

President	Alistair Meldrum	885482
Chairman	Matt Peskett	07970435653
Secretary	Jo Smewing	881483
Treasurer	Kay Meldrum	885482
Show Secretary	Alistair Meldrum	885482
Membership Secretary	Elizabeth Dunsford	07549345867
Committee Members	Angela Deloford	743736
	Edward Bennett	888457
	Sheena Salmon	885597
	Chris Dale	07703 53937

You can also contact us by email: info@westcottgardenersclub.org.uk

AWARDS SUMMER SHOW

Lannon Challenge Bowl	Highest number of points
Habgood Challenge Cup *	Second highest number of points
V. Hermes Challenge Cup	Best Exhibit in Show
Sir John Hay Challenge Cup	Highest number of points in Floral Arrangement Classes
Dr R Kingsley-Jones Rose Trophy	Highest number of points in Rose Classes
J. D. Dow Challenge Cup	Highest number of points in cut Flower Classes, excluding Roses and Sweet Peas
G. S. Dee Challenge Cup	Highest number of points in Sweet Pea Classes
Salmon Cup	Highest number of points in Fuchsia Classes
Ron Lucas Memorial Cup and Plaque	Highest number of points in Vegetable Classes
Forresters Cup	Highest number of points in Pot Plant Classes
Kateley Challenge Cup	Highest number of points in Home Produce Classes
Brooks Cup	Best in section in Children's' classes
Willis Cup	Highest number of points in Fruit Classes
Peter Meldrum Cup	Highest number of points in Handicraft Classes
Jill Flower Novice Summer Cup	See Rule r
Children's' Classes	Prizes of 25p per point and Rosette or Certificate will be awarded for each entry
Banksian Medal	Awarded at the Autumn Show to the Competitor who obtains the highest combined number of points in the Horticultural Classes in the Summer and Autumn Shows. Any Competitor who has won the Banksian Medal in the last two years is not eligible.

* This Cup will only be presented at the Summer Show there is no prize for 2nd place in the Autumn Show.

RULES

- a This show is not restricted to Club members.
- b To qualify for club trophies, exhibitors, or in the case of children, one of their parents, must have been a member of the club for at least 3 months.
- c Except where otherwise stated, trophies will be awarded to members or their children obtaining the highest number of points in the particular classes for the relevant show.
- d 1ST prize = 4 points, 2ND = 3 points, 3RD = 2 points and 4TH = 1 point.
- e Exhibits must be clean. The use of oils or polishing is prohibited.
- f Entries not strictly in accordance with the Schedule will be disqualified.
- g Exhibitors must use the vases provided, except for floral arrangements.
- h The exhibits in floral arrangement classes will be judged in accordance with the NAFAS Handbook of Schedule definitions.
- i The Committee will not be held responsible for any loss or damage.
- j No exhibit is to be removed until after the prize giving
- k The decision of the Judges is final.
- l Club trophies must be returned to the Reading Room, cleaned and ready for presentation by 10.00am on the morning of the Show. Club trophies remain the property of the Club at all times.
- m Any exhibitor may make only one entry in each class.
- n Pot plants must be in the exhibitor's possession for at least 2 months prior to the Show.
- o The Show Committee reserves the right to inspect gardens or allotments of exhibitors before or after the Show.
- p There are no entry fees.
- q No late entries will be accepted.
- r A club member qualifies for the novice Cup, when only having recently exhibited in the Flower Shows, achieves a 1st award, or the highest number of points in any of the Horticultural classes (sections A to G), for the first time.
- s All produce exhibited in Classes A-G must have been grown by the Exhibitor.
- t Only one entry per household per class is allowed in classes A-G.

HINTS ON STAGING EXHIBITS

These tips are offered as guidance to the staging of exhibits. The most important first step, having selected the classes you wish to enter, is to carefully read the instructions in the schedule, in particular the number of items, quantities and sizes that may be specified. Take extra items in case of damage, but do not leave 'spares' in your display or they will be marked 'NOT TO SCHEDULE' and cannot be judged. Biggest is not necessarily best in a collection, aim for conformity of size and shape, whether the class is for vegetables, flowers, fruit or produce.

Vegetables

All vegetables should be washed to remove loose soil. Do not scrub root crops as this may damage their skins. Trim off the tops of root vegetables such as carrots, beetroot etc. but leave at least 75mm (3 inches) of stalk. Trim, but do not remove, roots of leeks and spring onions. Do not remove the roots of lettuce. Stalks of peas and beans should be left on to about 25mm (1 inch). Tomatoes should be shown with calyxes attached. Reduce the dried stalks of onions, shallots etc. to 25mm (1 inch), loose skins may be removed but not peeled, courgettes should ideally be shown with the flowers on.

Flower Classes *

Remember, flowers will open further between staging and judging. A single HT rose, many judges like to see an open bud rather than a fully open bloom. Unless otherwise stated, all exhibits must be shown in the Club vases (there are a number of sizes available, so if the vase provided is too large or too small for your exhibit, please ask for a replacement). Biennials and short-lived perennials such as antirrhinums or wallflowers etc. normally grown as biennials are entered under classes for annuals.

Fruit Classes

Try not to damage the natural bloom on fruit, which should be shown with stalks attached. Soft fruit looks better if shown on three or four of their own leaves.

Flower Arrangement Classes *

Do not exceed the permitted overall measurements. Do not allow accessories to dominate the exhibit.

Home Produce Classes

All open and plated items should be covered.

Preserves should be in clear glass jars, labelled and using new lids. No jar, bottle or lid should bear a commercial name or trademark. Jam, marmalade and jelly jars should be filled to the top when hot. Pickles and chutney should be filled to within 6mm (1/4 inch) from the top. Rack marks should be avoided – place a clean tea towel on the rack before placing the item to cool.

* Where foam is used as a support for flowers, Oasis biodegradable foam should be used.

Entry Form

Name: _____ Age (if under 9 years) _____

Address _____

Please circle class numbers relating to your entry

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	28	29	30	31	32
33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64
65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96

Entry Form

Name: _____ Age (if under 9 years) _____

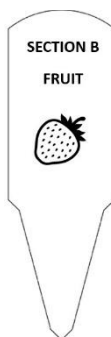
Address _____

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33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64
65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96



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|----|----------------------------|----|---|
| 1 | Courgettes - 3 | 12 | Carrots - 6 |
| 2 | Cucumbers - 2 | 13 | Lettuce, Cabbage - 2 |
| 3 | Cabbages - 2 | 14 | Lettuce, Cos - 2 |
| 4 | Broad Beans - 6 pods | 15 | Radishes - bunch of 10 |
| 5 | Dwarf Beans - 7 | 16 | Spinach - 12 leaves |
| 6 | Peas - 7 pods | 17 | Rhubarb - 3 sticks |
| 7 | Mangetout Peas - 7 pods | 18 | 5 varieties of culinary herbs - 2 stems of each |
| 8 | Potatoes - 5 white | 19 | Any other vegetable (Excl. those in classes 1-18) |
| 9 | Potatoes - 5 coloured | 20 | Novice – any vegetable – new entrants only |
| 10 | Onions salad - bunch of 10 | | |
| 11 | Beetroot - globe 3 | | |



- | | |
|----|--|
| 21 | Raspberries - plate of 12 with stalks |
| 22 | Strawberries - plate of 12 with stalks |
| 23 | Redcurrants - plate of 12 strigs |
| 24 | Blackcurrants - plate of 12 berries with stalks |
| 25 | Gooseberries - plate of 12 with stalks |
| 26 | Whitecurrants - plate of 12 strigs |
| 27 | Loganberries - plate of 12 with stalks |
| 28 | Collection of 3 different soft fruit - 6 of each |
| 29 | Any other fruit (Excl. those in classes 21-28) |



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|----|---|
| 30 | Large flowering (H.T.) rose - 1 bloom |
| 31 | Large flowering (H.T.) rose - 3 blooms of one cultivar |
| 32 | Large flowering (H.T.) rose - 3 blooms of 3 different cultivars |
| 33 | Cluster (Floribunda) rose - 3 sprays of one cultivar |
| 34 | Cluster (Floribunda) rose - 1 spray each of 3 different cultivars |
| 35 | Bowl of roses |
| 36 | Bowl of miniature roses |
| 37 | Any other rose - 3 stems of one cultivar not listed above |



- 38 Sweet Peas - 1 vase of 6 stems of one cultivar
- 39 Sweet Peas - 1 vase of 12 stems of more than one cultivar
- 40 Sweet Peas - 2 vases of 5 stems. One cultivar in each vase
- 41 Bowl of Sweet Peas



- 42 Flowering shrub excluding Hydrangeas - 3 stems
- 43 Delphinium - 1 spike
- 44 Pansies or Violas - 7 blooms
- 45 Border Carnations (including Allwoodii) - 5 stems in a vase
- 46 Annuals - 1 vase (not less than 3 varieties), 9 stems
- 47 Annuals - 1 vase of 7 stems, 1 variety
- 48 Perennials - 1 vase (not less than 3 varieties), 9 stems
- 49 Perennials - 1 vase of 5 stems, 1 variety
- 50 3 Clematis flowers of 1 cultivar, floating in a dish of water
- 51 Hydrangeas - 3 stems



- Items 51 to 54 to stand in saucers or similar
- 52 One pot double
- 53 One pot single
- 54 One half/standard, between 45 and 75cms from soil to first branch
- 55 Hanging basket or tub including Fuchsias



Classes 56 to 66 to stand in saucers

A single plant per pot except in classes 56 & 67

- 56 Hanging basket or tub excluding Fuchsias
- 57 Two flowering pot plants excluding those in other classes
- 58 One pot plant in flower excluding those in other classes
- 59 One Pelargonium any variety
- 60 One Orchid in flower any variety
- 61 One tuberous rooted Begonia
- 62 One Gloxinia
- 63 One Succulent or Cactus
- 64 One Foliage plant
- 65 One Fern
- 66 Plant grown from seed by the Exhibitor
- 67 Pot or pan containing 3 or more foliage or 3 or more flowering plants



All open and plated items should be covered.

Exhibitors are encouraged to prepare cooked items the day before the show to prevent the disappointment of late entries being refused.

- 68 A jar of fruit jam
- 69 1 small loaf of bread (handmade)
- 70 1 Ginger traybake (see recipe)
- 71 1 Treacle Tart
- 72 5 Cheese straws

Mary Berry's ginger and treacle spiced traybake

<p>225g/8oz butter 225g/8oz light muscovado sugar 225g/8oz golden syrup 225g/8oz black treacle 225g/8oz self-raising flour 225g/8oz wholemeal self-raising flour 4 tsp ground ginger 2 eggs 300ml (10fl.oz.) milk</p>	<ol style="list-style-type: none"> 1. Cut a rectangle of non-stick baking parchment to fit the base and sides of the tin. Lightly grease the tin and then line it with the paper, pushing it neatly into the corners. Pre-heat the oven to 160°C/325°F/Gas Mark 3. Measure the margarine or butter, sugar, golden syrup and black treacle into a medium pan and heat gently until the mixture has melted evenly. Allow to cool slightly. 2. Put the flours and ground ginger into a large mixing bowl and stir together lightly. Beat the eggs into the milk. Pour the cooled margarine and syrup mixture into the flour with the egg and milk mixture and beat with a wooden spoon until smooth. 3. Pour the mixture into the prepared tin, tilt gently to level the surface and bake for about 50 minutes, until well risen, golden and springy to the touch. Allow the gingerbread to cool a little in the tin, then turn out on to a wire rack and leave to cool completely. Cut into 16 squares.
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Age 9 years and under on date of show (Age on entry form please)

- 73 A vegetable animal
- 74 A coloured picture from this schedule
- 75 Something new from something old
- 76 3 decorated fairy cakes (on a plate)

Children are also encouraged to enter all other classes.



Reminder: An "Exhibit" is composed of natural plant material with or without accessories.

The cut ends of living plant material must be in water or water-retaining material. No artificial plant material shall be used.

Niche size: Height 600mm, front width 500mm tapering back to 380mm

- 77 "Summer Picnic" – an exhibit in a niche
- 78 "A white wedding" open table. – (max 400x300mm)
- 79 "Pretty in Pink" open table. (More than 100mm but less than 225mm)
- 80 A miniature exhibit. Open table. Height and width in any direction – less than 100mm



All items must be exhibitors' own work, produced within the last 12 months unless otherwise stated.

- 81 A photograph: Flowers and bees
- 82 Handmade soap
- 83 A felt brooch
- 84 A piece of pottery

GLOSSARY OF TERMS

Annual	Grows from seed, flowers set seeds and dies in a single year.
Biennial	Grows from seed, flowers set seed and dies in the second year.
Perennial	Lives for more than two years and includes bulbs, corms, rhizomes, shrubs, trees. In fact, anything that is not an Annual or Biennial
Cultivar	A variety of a species bred to enhance its appearance and named by the breeder, e.g. Peace HT rose.
Shrub	A woody perennial, often with many stems. Of smaller structure than a tree, with no distinct trunk.
Spike	A single stalk bearing a number of flowers i.e. delphinium, foxglove, gladioli etc.
Strig	The stalk structure, which joins together the individual fruits of currants.
Variety	A naturally occurring variant of a species, i.e. mop head hydrangea, floribunda rose, pom pom dahlia etc.



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