



**MEDSTEAD  
GARDENERS'  
CLUB**

**SUMMER SHOW  
2025**

**MEDSTEAD VILLAGE HALL**

**Saturday 19th July 2025**

**Open for public viewing from 2.15pm**

**Refreshments available**

**Awards presentation 3.30pm**

# PROGRAMME FOR THE DAY

<b>08.00am – 10.00am</b>	<b>Open for exhibitors to stage their exhibits</b> No registration after 10 a.m. Staging must be completed by 10.30 am
<b>10.30am – 11.00am</b>	<b>Hall to be cleared for Judging</b>
<b>11.00am – 12.45pm</b>	<b>Judging of Exhibits</b>
<b>2.15pm</b>	<b>Show opens to Public</b> <b>Refreshments &amp; homemade cakes are available in <a href="#">The Tea Room</a></b>
<b>3.30pm</b>	<b>Awards Presentation</b>
<b>3.45pm</b>	<b>Removal of Exhibits</b>

## Sections

See specific Hints and Tips for each section for further help when staging.

<b>Show rules &amp; guidance</b>	<b>Page 4 - 5</b>
<b>1. Vegetables</b>	<b>Page 6 - 7</b>
<b>2. Fruit</b>	<b>Page 8</b>
<b>3. Flowers</b>	<b>Page 9 - 10</b>
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# **LIST OF JUDGES 2025**

Vegetables & Fruit – Hazel Chant

Flowers – Pamela Holt

Produce – Jill Arthur

Floral Art – Michael Bowyer MBE

Handicrafts – Joyce Park

# MGC SHOW RULES & GUIDANCE

We would like to encourage as many exhibitors as possible – you do not have to be an expert!

## ENTRY FEE

Entry is free to members of Medstead Gardeners' Club.

Non-Members may enter an unlimited number of exhibits for a fee of £10 upon registration of their entry form. This also gives membership to the Club from August through to December 2025.

## NOVICE CLASSES

Novice classes have been introduced to allow those who haven't exhibited at an MGC Summer Show before to have a chance to exhibit next to other Novices. However, you can still enter any class in any Section if you want to. Exhibitors who have exhibited in any class previously CANNOT enter a Novice class. Entry Form on page 15 - Novices' classes are as follows:

Vegetables - Classes 15 - 17

Fruit - Classes 27 - 29

Flowers - Classes 49 - 53

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The notes below are provided with the aim to help and encourage those who have not exhibited before and to serve as a useful reminder to the more experienced exhibitors.

As the Club is an Affiliated RHS Member our Summer Show is *based on*, but does not solely adhere to the RHS Horticultural Show Handbook (8<sup>th</sup> Edition, Revised 2016) for Vegetables, Fruit, Flowers and Floral Art. However, judging shall be in accordance with this Schedule and its rules, hints & tips.

We have several copies of the RHS Horticultural Show Handbook which can be borrowed in order to understand how to compete with your vegetables, fruit and flowers. Please contact David Beck.

All Judges are independent, and their decision is final and binding.

Please read the Schedule with each section's Hints and Tips thoroughly and note the **RULES** below. This information is key to your success!

- Only one entry per person, per class.
- All exhibits must have been grown by the exhibitor (except if otherwise stated) and have been in their possession for at least 2 months prior to the date of the show.
- Exhibits are not to be removed until after the prize-giving and raffle.
- The entry form on page 15 must be completed by each exhibitor
- The decision of the Judges will be final for all exhibits and the decision of the Show Secretary (lead) shall prevail on all other matters.
- Any protest or dispute over an entry must be made to the Show Secretary by the exhibitor in person on the day by 3pm and every attempt will be made to resolve the issue at the time.
- The Banksian Medal is awarded to the exhibitor who has obtained the most points in the horticultural classes (Vegetables, Fruit & Flowers), this can only be won by the same exhibitor once in every 3 years.

## General Rules/Guidance

1. **Exhibitors** should submit their entry form by 12pm on Friday 18th July either by hand or emailed to [dlbeck101@gmail.com](mailto:dlbeck101@gmail.com) to enable your exhibit entry cards to be prepared in advance. They will be given out upon your arrival at the registration desk. Entries may be made on the day of the show subject to approval and space in the hall.
2. No registrations permitted after 10am and staging must be complete by 10:30am  
Exhibitors will be given their exhibit entry cards to be placed with each entry – please place the card with your name side face-down and check your exhibit is in the right class. After judging, the cards will be turned over by the Stewards, so that the exhibitor names and any award placing can be seen.
  - The hall will be closed at 10.30am to prepare for the Judging.
3. You will not be permitted to stage your exhibit(s) without collecting your exhibit cards at the registration desk first.
4. Place your exhibit(s) in the correct numbered section(s) and class on the display tables. Your exhibit may be moved from where you place it originally by the Stewards in order to accommodate all the exhibits.
5. **Any cakes, breads etc must be covered in some way e.g. cling film or your own dome to prevent any cross-contamination.**
6. You must name the cultivar/variety on the relevant exhibit cards where this has been indicated as required by the Class definition.
7. The Stewards are responsible for checking all exhibits are correct to ensure you have the specified number of items in the class and you are in the right class for your item before the Judges arrival. Any item not adhering to the Schedule may be disqualified and classed as 'Not According to Schedule' or NAS (e.g. 5 potatoes stated but 4 shown would be NAS). Only Stewards are permitted to adjust any staging if required for the proper presentation of all exhibits. The Stewards also assist the Judges by recording each of the class results. They are not involved with the Judging itself.
8. The green vases and cake domes are the property of the club and must not be removed from the Hall.
9. Flowers should be displayed in the green vases
10. Whilst every endeavour will be made to protect exhibits, the Club cannot accept any liability for the loss or damage to any person or property.
11. **All exhibitors, by act of exhibiting in the Show, are also agreeing to remove their exhibits and materials and clean any club equipment that has been used for their staging, at the end of the show.**

**PLEASE DO NOT LEAVE YOUR EXHIBITS BEHIND!! YOU MUST REMOVE THEM AFTER THE AWARD PRESENTATIONS.**

# SECTION 1: VEGETABLES

## RULES

All horticultural exhibits in Classes 1 - 53 must be grown by the exhibitor, including Novice classes and unless otherwise indicated be of the same variety/cultivar.

Botanical fruits classified as vegetables for the Show: Aubergines, Rhubarb, Beans, Capsicums, Chilli Peppers, Courgettes, Cucumbers, Marrows, Mushrooms, Peas, Pumpkins, Sweetcorn, Tomatoes.

**Please note:** Varieties should be named on your exhibitor's card.

Within each class, Judges will allow for the difficulty of cultivating a variety.

Removal of exhibits/including all flowers and vegetables will take place after the raffle. Exhibitors must remove/dispose of their exhibits, empty and dry the vases they have used and place them back into a storage box as directed.

Please do not just leave your exhibits! You must collect them back after the show ends.

## CLASS & DESCRIPTION

## QUANTITY

1.	Collection of 3 different kinds of vegetables Displayed directly on the table (no plate/tray)	2 of each kind
2.	Potatoes – please name the variety	3
3.	Peas with stalks on	5 pods
4.	Broad beans	5 pods
5.	Beans - French	5
6.	Cucumber	1
7.	Tomatoes – any type, with calyx attached	3
8.	Courgettes – Green or yellow (max length 15cm)	2
9.	Display of any 3 salad items from your garden	in a basket
10.	Rhubarb (cut back leaves to 75mm)	3 stems
11.	Culinary Herb(s) (one or more varieties) RHS Rules allow Essential herbs only	1 display see hints & tips
12.	Beetroot (same variety)	2
13.	Garlic (named variety)	2
14.	Any other vegetable (same variety)	2

## NOVICE CLASSES (if you have not previously exhibited at a show)

15.	Potatoes – any named variety	3
16.	Salad items – on a white paper plate (not provided)	2
17.	Any other vegetable of same variety	2

## CHILDREN-ONLY (aged under 14 years on the day of the Show)

18.	A veggie dinosaur	
19.	A garden/farmyard in a box, seed tray or any shallow container, max size 38cm x 24cm	

## SPECIFIC HINTS & TIPS FOR VEGETABLES

- Novice classes are for those people who have never exhibited at an MGC show before. We call it 'the give it a go' approach. Please remember to include the name of the variety you are showing.
- Exhibits should be carefully cleaned using appropriate means, be careful not to scrub away the skin.
- Garlic should have their tops trimmed and bound with raffia or equivalent.
- Be careful when lifting root vegetables not to break the long 'tail'. With carrots and beetroot, they must have 3cm of their tops/foilage left on.
- Please display any entries neatly on the table.
- All varieties of peas and beans should have stalks attached.
- Cucumbers, courgettes need to be evenly matched and as straight as possible.
- \*Herbs - For horticultural show purposes herbs are the essentials used in cooking: angelica, basil, bay, borage, celery leaf, chervil, coriander (not in seed) dill, fennel, hyssop, lemon balm, lovage, marjoram, mint, oregano, parsley, rocket, rosemary, sage (green), savory, sorrel, sweet cicely, tarragon, thyme. Seed forms of coriander and dill plus lemon verbena, myrtle, coriander, and Florence fennel are **not** included. See RHS Handbook 2016.

## SECTION 2: FRUIT

### RULES

All horticultural exhibits in Classes 1 - 53 must be grown by the exhibitor, including Novice classes and unless otherwise indicated be of the same variety/kind.

All fruit exhibited in this Section must be ripe, displayed on a plain white plate (to be provided by the exhibitor) and must have their stalks intact. Some leaves from the same plant may be added for decoration purposes.

Within each class, Judges will make allowances for the difficulty of cultivating some varieties.

Fruit may be weighed by the Judge, so check you have the right amount.

**Judges' recommendation:** Varieties should be named on the exhibit entry card.

### CLASS & DESCRIPTION

### QUANTITY

21	Redcurrants	75-80g
22.	Blackcurrants	75-80g
23.	Gooseberries	9
24.	Raspberries	9 with calyx
25.	Strawberries	9 with calyx
26.	Any other fruit (not listed above)	3 single fruits of 1 kind unless berries then 10 of 1 kind

### NOVICE CLASSES (if you have not previously exhibited at a show)

27.	Blackcurrants	50g
28.	Strawberries	5 with calyx attached
29.	Any other fruit	2 single fruits of the same kind. If berries, then 6 are required.

### SPECIFIC HINTS & TIPS FOR FRUIT

- Exhibit on white paper plates (not provided by the Club).
- All fruit (except peaches and nectarines) should be shown with their stalks on.
- Redcurrants and blackcurrants should be shown on the string (not detached from the stalk)
- Fruit should not be over ripe



## SECTION 3: FLOWERS

### RULES

All horticultural exhibits in Classes 1 - 53 must be grown by the exhibitor, including Novice classes and unless otherwise indicated be of the same variety/kind.

Green vases remain Club property and must NOT be removed from the Hall.

\*Vases/containers will be provided in all Classes **except** 40, 43, 44, 46, 47, 51 & 53. Exhibitors to provide their own containers for these above 7 classes.

Removal of exhibits/including all flowers and vegetables will take place after the raffle.

Exhibitors must remove/dispose of their exhibits, empty and dry the vases they have used and place them back into a storage box as directed.

Please do not expect any of the show volunteers to clear up after you!

### CLASS & DESCRIPTION

### QUANTITY

30.	A vase of flowers	5 – 9 stems of any variety
31.	A flowering shrub <sup>1</sup>	1 stem (excluding roses)
32.	Lilies	1 stem
33.	Herbaceous perennials <sup>2</sup>	3 stems in 1 vase (same variety)
34.	Sweet peas	7 stems in 1 vase (1 or more colours)
35.	Rose	1 stem (single head)
36.	Rose – floribunda or cluster	1 stem (multiple heads)
37.	Any specimen bloom	1 single bloom not already listed
38.	A stem of flowers	1 single stem multi flowered
39.	Clematis – single variety	3 heads displayed (box supplied)
40.	Cactus or Succulent*	1 in a pot
41.	Hosta leaves	3 stems of 1 or more variety
42.	Mixed foliage	7 stems in 1 vase
43.	Outdoor planted container*	1 container – max 20cm
44.	Fern growing in any container	1 container
45.	Pinks (Doubles only)	5 stems
46.	Pelargonium*	1 in a pot or container, max 20cm
47.	Fuchsia	1 in a pot or container, max 20cm
48.	Wildflowers	5-9 stems of any variety

### NOVICE CLASSES (if you have not previously exhibited at a show)

49.	A single stem of any flower	1 (can be single or multi headed)
50.	Sweet peas – any variety or colour	5 stems
51.	French marigolds*	in a pot/container (max 10cm diameter)
52.	Roses – any kind	1 stem (single or multi headed)
53.	Fuchsias – any variety*	in a container (max 10cm diameter)

# RHS DEFINITIONS

(As per The Horticultural Show Handbook, 8<sup>th</sup> edition, revised 2016)

## SPECIFIC HINTS & TIPS FOR FLOWERS

- Make sure that the stems are firmly in the vase and drawing up water.
- **Do not use Oasis** to support your flowers in the vase (this is not permitted).
- Kitchen towel can be used to help wedge/support stems in a vase.

- <sup>1</sup>A ***shrub*** is a woody perennial, of smaller structure than a tree, and having no distinct bole or trunk.
- <sup>2</sup>An ***herbaceous perennial*** is a plant with a non-woody stem that either dies down completely each winter, e.g. delphinium, or retains its basal foliage, e.g. Bergenia but regrows from their own crowns during spring and summer and which remains alive throughout several years.

## SECTION 4: FLORAL ART

### RULES

No artificial plant material should be used in any class.

Drapes and accessories may be used, with discretion, except in Classes 60 and 61.

### CLASS & DESCRIPTION

60. 'Tea Break' - miniature arrangement of flowers and foliage in a small mug  
No drapes or accessories permitted - max size 10cm x 10cm x 10cm (excluding mug).
61. A Fairy Queen's head dress  
No drapes or accessories permitted – max size 25cm x 25cm x 25cm.
62. Hot and Spicy - max width/depth 30cm
63. A display of any 2 colours (not white) plus foliage - max width/depth 45cm
64. Hand tied posy

### SPECIFIC HINTS & TIPS FOR FLORAL ART

- Please note the maximum dimensions in some classes.
- Measure your exhibit to keep well within the allotted space.
- The Judge will measure all the exhibits.
- You do not need to fill the whole space.
- Height should be proportionate/complementary to the width and depth of the exhibit.
- For miniature and petite arrangements, flowers and foliage should be in proportion to the size of the arrangement.
- Not judged by NAFAS rules.

# SECTION 5. PRODUCE

## RULES

All produce exhibited in classes 70 - 78 must be home-made by the exhibitor.

**All Produce MUST be removed after the raffle.**

In the interests of good food hygiene practice, please ensure that all food to be exhibited is covered at home before bringing into the Village Hall and must be displayed on a white paper or china plate.

Plastic domes will be supplied for use ONLY on Victoria Sandwich. These covers must not be removed from the Hall. Be aware that food will be displayed in the hall for several hours. Please do not over tighten lids on jars.

## CLASS & DESCRIPTION

## QUANTITY

70.	1 jar of Jam	Jars not to exceed 454g/1lb
71.	1 jar of Marmalade	Jars not to exceed 454g/1lb
72.	1 jar of Fruit jelly	Jars not to exceed 225g
73.	1 jar of Chutney	Jars not to exceed 454g/1lb
74.	Cheese Scones	5 pieces
75.	Traybake	6 pieces, flavour to be stated
76.	Traditional Victoria Sandwich	max 20cm/8" diameter (jam fill only)
77.	Banana Loaf	In a 2lb loaf tin, using the recipe below
78.	Gluten free*	5 x biscuits or 3 x fairy cakes or 1 cake max 20cm/8" diameter

## Banana Loaf

### Ingredients in ozs and grams

200gr/7oz - self raising flour  
 1/4 level tsp bicarbonate of soda  
 1/2 level tsp salt  
 75gr/3oz - butter  
 175gr/6oz - golden caster sugar  
 2 eggs, beaten  
 450gr/1lb bananas peeled then mashed

### Method

- Preheat oven to 160C or gas 4
- Grease and line a 2lb Loaf tin
- Sift together flour, salt and bicarbonate of soda.
- Cream the butter and sugar until pale and fluffy and then add beaten egg a little at a time, beating well after each addition.
- Add the mashed bananas and beat again. Fold in the flour etc
- Put mixture in the loaf tin and level the top.
- Bake in the oven for approx 1 hour until well risen and firm.
- Turn out and cool on a wire rack.

## SPECIFIC HINTS & TIPS FOR PRODUCE

**All Preserves, including chutneys**, are judged on a combination of external and internal standards as follows:

External – container, cover, label and appearance.

Internal – colour, clarity, flavour, consistency, texture of fruit and aroma.

- Jams are shown in 454g or 1lb jars.
- Jellies are usually shown in 225g or 8oz jars.
- Marmalades are shown in 454g or 1lb jars.
- Jars must be clear glass with NO commercial labels or markings, clean, well-polished and free of stickiness and finger marks. Round jars not octagonal shape.
- Jars should be filled to the top.
- Labels should be plain, neat and straight and of suitable size for the container, and stating the main fruit used together with the day, month and year of making.
- Labels should be applied centrally between the seams of the jar and in the lower half of the jar. Do not add any type of cover/cloth over the lid. Do not over tighten.
- Preserves should be covered with:
  - a) a new lid      **OR**      b) a wax disc and cellophane top.
- Chutneys should be covered with a wax disc and a cellophane top.
- Fruit should be evenly distributed, evenly cut, tender, with no air bubbles or scum.

**Cookery exhibits** are judged on a combination of external and internal standards as follows:

External – colour, shape and uniformity.

Internal – texture and the even distribution of ingredients, flavour and aroma must be enjoyable to eat.

- There should be no large air holes within the bake.
- Flavour should be consistent and balanced.
- Read the schedule carefully to make sure that your entry complies i.e. size, or weight, and numbers in each exhibit. If it says a maximum of 20cm for a cake, make sure it measures 20cm or less or you will be disqualified and classed as “Not as Schedule” - NAS.
- Also, if it says 5 scones, then 4 or 6 won't do! – You will be classed as NAS for the wrong number and therefore not judged.
- Use a suitable sized white paper or china plate.
- DO NOT add a doily or add decorations not stated in the Schedule. Keep it simple.
- One point to beware: if you enter a number of cookery classes use different plates as the Judge will know which your entries are if you use one sort of plate.

# SECTION 6. HANDICRAFTS

## RULES

All articles exhibited in classes 80- 90 must be hand-made by the exhibitor.

Work to have been completed since July 2023 and not previously entered in the show.

## CLASS & DESCRIPTION

80.	Photograph of "View from my window"	7" x 5" mounted on black card
81.	1 article of Embroidery	
82.	1 knitted or crocheted article	
83.	1 painting or drawing	Any medium
84.	1 item of cross-stitch	No larger than 30cm
85.	1 item of patchwork or quilting	
86.	1 hand-felted article	
87.	1 handmade item of jewellery	Any medium
88.	1 handmade item of clothing	
89.	1 specimen of Handicraft	Not already scheduled above
90.	1 item that has been upcycled	

# MEDSTEAD GARDENERS' CLUB

## SUMMER SHOW 2025 - Entry Form

NAME.....Email.....TEL:

### New exhibitors who are not current members please note:

- For entry of 1 or more exhibits there is a one-off fee of £10. This will then include membership to the Club from August through to December 2025.
- Fee is payable before exhibits can be staged and you will be required to complete an application form in order to receive the Club monthly newsletter and for GDPR purposes. This may happen after the Show and we will contact you via email or phone. Please see below.

### What next?



- Decide on which classes you wish to enter into before the show.
- Only one person may enter on each entry form, and one entry per person per class.
- Exhibitors should submit their entry form to David Beck in person or via Email to [dlbeck101@gmail.com](mailto:dlbeck101@gmail.com) by noon on Friday 18<sup>th</sup> July 2025 so that exhibit cards can be prepared in advance and given out upon your arrival for registration. Entries may be made on the day of the show subject to approval and space in the hall.
- All Exhibitors MUST have finished staging their exhibits by 10.30am to prepare for judging – no exceptions will be made.
- You must ensure that all your exhibits are removed from the hall after the prize giving is over.

Please circle the classes below that you wish to enter:

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

TOTAL number of classes entered: \_\_\_\_\_

### DATA AND DATA PRIVACY

By completing this form, you agree to The Club holding personal data about you to enable it to undertake the activities related to the Show. This may include using your name and/or likeness in photographs and post-event write-ups about the Show. Data specific to exhibiting at the show will be retained for no longer than 12 months.

# PRIZES

The Club will no longer be awarding trophies other than the Banksian Medal. This is awarded to the exhibitor who scores the most points in classes 1 - 48 (excluding Novice classes).

The 6 Best in Show winners in each section (Vegetables, Fruit, Flowers, Floral Art, Produce and Handicrafts) will receive a £20 NGS voucher and a certificate.

The prize winners in 2024 are shown below:

<b>Award</b>	<b>For</b>	<b>Winner</b>
RHS Banksian Medal	Most points scored in classes 1- 45 (Veg, fruit & flowers)	Jane Ward
Committee Salver	Most points scored in all classes	Jane Ward
Medstead Institute Management Committee Shield	Best vegetable exhibit – a display of herbs	Diana Constantine
Founder Committee Trophy	Best fruit exhibit - Blackcurrants	Marion Barrett
Keith Smith Trophy	Best flower exhibit - Alstroemerias	Marion Barrett
Members Cup	Best exhibit Floral Art – Petit arrangement in a jug	Jane Ward
Singleton Trophy	Best produce exhibit – Victoria sandwich	Ann Pitman
Handicraft Trophy	Best handicraft exhibit – pencil drawing of hands	Tracey George-Jones