



HALE AND WOODGREEN HORTICULTURAL SOCIETY **ANNUAL SHOW**

WOODGREEN VILLAGE HALL

SATURDAY 18th JULY 2026



Entry Forms to be submitted by Tuesday 14th July

Open to the public at 2pm.

Presentation of cups at 4pm.

RAFFLE & LIGHT REFRESHMENTS

Admission: Adults 50p Children Free

HINTS FOR EXHIBITORS

General

We would like to encourage many more people to exhibit. It does not require great expertise or special knowledge. We have all had to start somewhere.

The single most important rule is to **READ THE SCHEDULE**. If there are any aspects you do not understand, then please ask a member of the Committee for advice. If your exhibit does not conform to the schedule (e.g. you put in 5 strawberries when the schedule specifies 6), then it may be marked by the judge **NAS (Not According to Schedule)**. This is most disappointing when you have taken the effort to enter in the show.

Try to make your exhibit look as attractive as possible. If pots are being used, make sure they are clean. Evenness (uniformity), freshness, freedom from disease and minimal or no pest damage are more important than size. Use white plates where possible for displaying fruit and vegetables.

Before judging, the stewards are responsible for ensuring that all cards have been turned over so that the name of the exhibitor is not visible. After judging, the cards are placed face upwards.

Bear in mind that all exhibits go towards making a successful show, not just the prize winners. The Annual Show is more of a celebration than a competition.

Vegetables

These should be cleaned using plenty of water and a sponge. Be careful when lifting long rooted vegetables to avoid breaking the long 'tail'. Where appropriate, trim the tops and tie with raffia or similar material. Each entry must feature only one variety (cultivar) and, preferably, the name of the variety you are displaying.

Parsnips, carrots, cabbages, marrows, beans and beetroot are usually just laid on the table. Potatoes, tomatoes, peppers and courgettes are best placed on plates. Shallots should be placed on sand on a plate. Onions should be shown with tops either bent over and neatly tied or

'whipped' with natural raffia. Beans and peas should have their stalks attached.

Fruit

Try to avoid removing the natural bloom. Each entry must feature only one variety (cultivar) of the fruit you are displaying. Label varieties where possible.

Flowers

Make sure they are firmly in the vase and drawing up water. Kitchen roll or newspaper (BUT NOT FLORAL FOAM) can be used to wedge the stems in the vase. If 5 blooms are asked for, arrange three above and two below or vice versa. If three are asked for, place them two and one.

Children's Entries

There are three age groups for classes 70 - 73: Foundation; Key stages 1 & 2; Key stage 3. Age to be displayed on the front of the exhibit.

Children are welcome to enter any of the other classes, **age not to be included.**

SHOW RULES AND REGULATIONS

1. Entry forms and fees must be placed by 5pm on Tuesday 14th July in the box provided in Woodgreen Community Shop or by post or by hand to Sue Harris, Forest View, Brook Lane, Woodgreen, SP6 2AZ.
2. Late entries will be at the discretion of the show secretary.
3. Entry fee – 30p per entry; children's classes free.
4. Only ONE entry in each class.
5. In vegetable, fruit and flower classes all exhibits must have been grown in the exhibitor's own garden or allotment. Hanging baskets, tubs and pot plants should have been in the possession of the owner for one month prior to the show. In the home craft section, all exhibits must have been finished within the previous 12 months.
6. ALL the classes are OPEN to persons living within a five-mile radius of Woodgreen Community Shop.
7. Correct naming of cultivars, particularly in the Flower classes, and cleanliness of exhibits will be taken into consideration by the judges.
8. In the Flower Arranging Classes, exhibits will be judged in accordance with the **2023 4th Edition of NAFAS Competitions Manual** (available from <https://www.nafas.org.uk>).

NO FLORAL FOAM TO BE USED

9. All classes for General Flowers, Pot Plants, Fruit and Vegetables will be judged in accordance with the **RHS Show Handbook**.
10. Exhibits must be staged between **9.00 and 10.30am** on the morning of the show. The hall will be cleared at 10.30am ready for the judges. Exhibits may be staged on the previous evening by arrangement with the Secretary.
11. No exhibits will be accepted after 10.30am and no one, except the officials, will be allowed back into the hall until 2.00pm when the show will be open to the public.
12. Exhibits may not be removed from the hall until after the presentation of the cups and awards at 4.00pm.
13. Prize money will be paid out after the presentation of the awards.
14. The decision of the judges will be final.
15. The judges may reduce the number or value of the prizes in any class if they consider the number or quality of the exhibits inadequate.

16. The committee reserves the right to refuse any entry at any time without giving a reason.
17. A member of the committee may visit a competitor's garden and shall be allowed to inspect any proposed exhibit.
18. The committee will take every care of exhibits, but will not be responsible for any loss or damage.
19. Any complaint given in writing to one of the officers by 3pm. will receive full consideration. The committee shall have the right to inspect any garden in the course of its investigation.
20. All cups are perpetual challenge cups & are held only until the next show. Winners are responsible for the safe keeping of their trophies and are liable for any loss or damage.
21. No floral foam to be used.

SHOW CUPS AND AWARDS

Skeldon Trophy awarded to the competitor winning most prize points in the vegetable, fruit and flower classes. (Classes 1 – 49)

Banksian Medal (presented by the RHS) accompanies this trophy, but winners of the Banksian Medal in the previous two years are ineligible for this award. (Classes 1 - 49).

Massy Beresford Cup awarded to the runner-up of the Skeldon Trophy. (Classes 1 - 49).

Dodgson Cup awarded to the competitor with the most points in the Vegetable classes (classes 1 - 20).

Bill Barnaby Cup for the best exhibit in the vegetable classes (1 - 20).

Lucas-Tooth Cup awarded to the competitor gaining most points in the Fruit classes (classes 21 - 26).

President's Pot for the most Fragrant Rose (class 27).

Perpetual Calendar for the best rose exhibit (class 28 - 30).

Hale W.I. Cup for the Sweet Pea class (class 31).

Nisbet Cup for the Dahlia class (class 32).

Tricia Minns Trophy for the Flowering Stem Class (Class 40).

Newman Cup for the best exhibit in the Hanging Basket and Tub classes (classes 47 - 48).

Marie Clarke Trophy for the best exhibit in the flower classes (28 – 49).

Norris Cup awarded to the competitor gaining the most points in the Flower classes (classes 27 - 49).

Burford Trophy awarded to the competitor gaining the most points in the Flower Arrangement classes (classes 50 - 53).

Sarson Cup awarded for the best exhibit in the Flower Arrangement classes (classes 50 - 53).

Photography Award for Best Overall Photo (classes 55 - 57).

Best Exhibit Certificate will be awarded in each section.

Andy Pauline Limerick Cup for the best limerick (class 58).

Centenary Jug best centenary class entry for 2026 (class 61).

Bourke Trophy awarded to the competitor gaining most points in the Homecraft classes (classes 58 - 61).

Rawlence Cup awarded to the competitor gaining most points in the Home Produce classes (classes 62 - 68).

O'Mullane Cup awarded to the judge's choice in the Children's classes (classes 69 - 72).

SCORING FOR CUPS

Awarded on a points basis will be:

1st prize – 3 points, 2nd prize – 2 points, 3rd prize – 1 point

In the event of a tie, the competitor submitting the larger number of entries will be deemed the winner.

PRIZE MONEY (to be collected at the end of the show)

in each class will be:

Adult Classes 1st prize £1.50, 2nd prize £1.00, 3rd prize £0.50

Children's Classes: Certificates will be awarded.

SCHEDULE

Please read your schedule to avoid being judged 'Not According to Schedule' (See Hints for Exhibitors).

VEGETABLES

Judged by John Trim

- 1** Collection of vegetables, 3 kinds, 3 of each kind. To be arranged on a tray, maximum 45cm by 60cm (1'6" x 2'). Either white or coloured potatoes, not both, may be included.
- 2** Perpetual Spinach (Swiss chard, spinach beet). 3 leaves and stalks.
- 3** Peas, 6 pods.
- 4** Broad Beans, 6 pods.
- 5** French Beans, 6 pods.
- 6** Runner Beans, 6 pods.
- 7** Courgettes, a pair, with or without flowers.
- 8** Lettuce, 1, any variety.
- 9** Potatoes, white 3.
- 10** Potatoes, coloured 3.
- 11** Beetroot, 3.
- 12** Shallots or onions, 5.
- 13** Carrots, 3.
- 14** Cucumber, 2.
- 15** Any 2 of another vegetable not mentioned in classes 2 – 15.
- 16** Basket, trug or tray of home-grown vegetables for the kitchen, 5 kinds, arranged for effect (Maximum size of exhibit 35 x 50 cm).
- 17** Culinary herbs (no flowers), 4 named kinds, 2 stems of each, in a jam jar.
- 18** Salad Collection on a 25cm (10") plate. Any variety, any number.
- 19** Cherry tomatoes, 8, on a white plate.
- 20** A wonky vegetable, any variety.

FRUIT

Judged by John Trim

Fruit should be exhibited with stalks intact and displayed on a white plate supplied by the exhibitor. No leaves.

- 21** Collection of fruit, 3 kinds, 6 fruits or strigs of each as appropriate.
- 22** Strawberries, 6 fruits.
- 23** Raspberries or hybrid berries, 6 fruits.
- 24** Redcurrants or white currants, approx. 100g.
- 25** Gooseberries, 6 fruits.
- 26** Blackcurrants, approx. 100g

FLOWERS

Judged by Ted Perren

Flowers to be displayed in a container or vase supplied by the exhibitor.

NO FLORAL FOAM TO BE USED.

- 27** Most Fragrant Rose, 1 bloom. To be judged by public vote. First prize only awarded.
- 28** Hybrid Tea Roses. 3 blooms, single or mixed varieties.
- 29** Miniature Roses. 3 sprays, single or mixed varieties.
- 30** Floribunda and other types of Roses not included in classes 26 & 27; 3 sprays, single or mixed varieties.
- 31** Sweet Peas. 5 stems, any variety.
- 32** Dahlias. 3 stems with a single bloom, single or mixed varieties.
- 33** A Vase of 5 Pansies or Violas (individual flowers, not sprays).
- 34** 5 Blooms or Sprays, not mentioned in classes 26 – 31.
- 35** Flowering Shrubs. 3 stems with a single bloom, any species or variety, single or mixed.
- 36** Outdoor flowering climber, 1 bloom or spray.
- 37** A vase of mixed flowers.
- 38** Flowering Bulb, Corm, Rhizome or Tuber. 3 stems, single or mixed varieties.
- 39** A House Plant, flowering, foliage, cacti or succulent in a pot not to exceed 18cm (8in) diameter (no orchids).

- 40** A flowering stem from an herbaceous perennial. **60cm (2'.) or more in height.**
- 41** Foliage. 3 stems or leaves, single or mixed varieties, shrubs or herbaceous.
- 42** Seed heads and/or berries. 3 stems.
- 43** A miniature Alpine garden in a single container (dimensions: no more than 38cm x 38cm (15" x 15") or 38cm (15") diameter).
- 44** A Terrarium.
- 45** Grasses. Not more than 5 mixed varieties.
- 46** Flowering Heads, not more than 7, floating in water.
- 47** A Hanging Basket. Basket not larger than 38cms (15ins) diameter.
- 48** A Standing Container e.g. a tub or trough, may contain one or more plants.
- 49** Specimen (Outdoor) Plant in a Pot (single plant).
If Hosta, no flowers).

FLOWER ARRANGEMENT

Judged by Helen Hardy

All classes to be viewed and judged from the front.

An exhibit is plant material in all its forms, fresh or dried, with or without accessories. No artificial plant material allowed.

NO FLORAL FOAM TO BE USED

this includes Agra wool, Sideau and Floral Fibre/Renewal

50 'Sweet Treats'

A PETITE exhibit not to exceed width 25cm, depth 25cm, height 37cm. Staged on open tabling covered with a pale grey cloth (provided).

51 'Enchanted Garden'

An exhibit not to exceed width 50cm, depth 50cm, height optional. Staged on open tabling covered with a pale grey cloth (provided).

52 'Holiday Cheer'

An exhibit to include one or more accessories, plant material to predominate. Not to exceed width 50cm, depth 50cm, height 75cm. Staged in a pale green niche (provided).

53 'Rumble in the Jungle'

An exhibit featuring foliage (no flowers). Not to exceed width 50cm, depth 50cm, height optional. Staged on open tabling covered with a pale grey cloth (provided).

54 'Flying High'

An exhibit for MEN ONLY, to celebrate the 70th anniversary of Concorde, to include cut flowers. Not to exceed width 50cm, depth 50cm, height optional. Staged on open tabling on an off white cloth (provided).

PHOTOGRAPHY (FILM OR DIGITAL)

Judged by Steve Morris

Please email your digital entries, by Friday 10th July, to:

photos@haleandwoodgreenhorticulturalsociety.org. We will get all digital photos printed to the same standard at a professional print bureau in time for the show.

55 HWHS – take a photo at one of the Society's 2026 events: perhaps one of the talks, the Spring Plant Sale or the outing to Cerne Abbas. Or perhaps you have a great photo from another of the Society's event in the last 103 years!

56 Macro – most mobile phones have a Macro mode that rarely gets used. Have a play with it in the garden, getting very close to a subject revealing the fine detail that we don't normally appreciate. It could be anything: a flower or an insect, lichen or a piece of wood.

57 Black and White – let's take a trip down memory lane and explore the raw mood and emotion of black and white photography. All the vibrant colours of modern photographs can be distracting, whereas a monochromatic palette emphasises the depth and contrasts in a subject. Rainy days work well and anything with texture: tree bark or a wrinkly face! Your mobile phone will have b&w filters in its photo editing tools.

HOME CRAFT

Judged by Heather Stott

- 58 **Limerick** – to include the word '**soil**'.
- 59 **An animal** made from any medium, no larger than 40cm in any direction.
- 60 A collage, drawing, painting, textiles or felting, titled '**Woodland Walk**', no larger than A3.
- 61 *Centenary Jug class* - an illustrated hand written quote from **Winnie the Pooh** (AA Milne) to celebrate his centenary.

HOME PRODUCE

Judged by Linda Wyatt (Classes 63-68) & Bobby Pawson (Class 62)

All food must be covered.

- 62 **Marmalade**, using fresh fruit, in a jar, not less than 225g/8oz.
- 63 **Peppermint Creams**, 6 presented on a plate.
- 64 **Tartare Sauce**, in a jar, not less than 170g/6oz.
- 65 **Loaf**, of Dutch crackle top (tiger) bread.
- 66 **Summer Couscous Salad**, one portion in a bowl.
- 67 **6 Eggs** to be laid by exhibitor's own hens.
- 68 **Iced Ginger Cake**, presented on a plate (*see recipe on next page*).

CHILDREN'S/YOUNG PEOPLE'S CLASSES

Judged by Syann Van Niftrik

Age to be displayed on the front of the exhibit.

** A workshop for these classes will be held in Woodgreen Village Hall on Sunday 5th July for children (with their adults) – watch out for further information **

- 69 Decorate an old pair of **sunglasses** for a festival.
- 70 **A 3D flower** made from any medium.
- 71 **A decorated garden lantern**.
- 72 **A greetings card** using buttons.

ICED GINGER CAKE

(for Home Produce Class 68)

Ingredients

100g / 4oz	butter or margarine
175g / 6oz	black treacle
50g / 2oz	golden treacle
150ml / ¼ pint	milk
2	eggs
225g / 8oz	plain flour
50g / 2oz	caster sugar
1 tsp	mixed spice
1 tsp	bicarbonate of soda
2 tsp	ground ginger

For the icing:

225g / 8oz	icing sugar
2 tbsp	water
	crystallised ginger, sliced

Method

1. Preheat oven to 150°C (300°F, gas mark 2)
2. Melt butter or margarine, treacle and syrup in a large saucepan. Add milk and allow the mixture to cool.
3. Beat eggs and add to mixture.
4. Sieve dry ingredients together and add the liquid mixture gradually, blending in with a metal spoon.
5. Pour into a greased and lined loaf tin.
6. Bake in the centre of a cool oven for 1¼ -1½ hours.
7. Turn out, cool on a wire tray and remove the paper.
8. Sieve the icing sugar twice and add the water very gradually; beat well after each addition. The icing should be stiff enough to coat the back of a wooden spoon.
9. Pour the icing over the top of the cake and smooth with a palette knife.
10. Decorate with crystallised ginger slices.