



44TH ANNUAL SHOW

**Redlynch Village Hall
and Brambles**

Vicarage Road

**(by kind permission of
Paul and Cherry Bromage)**

Monday 31st August 2026

Hall open 2.00pm - 4.15pm

SCHEDULE OF CLASSES

Presentation of awards at Brambles 4.30pm.

President

Keith Watts

Vice President

David Stock

Chairman

David Shergold

01725 511404

Hon. Secretary

Mary Postlethwaite

01725 510452

Hon. Treasurer

Janet Mogg

01725 513924

Hon. Show Manager

Richard Barter

07786 440586

Hon. Show Secretary

Debs Needham

07779 980027

Committee

Jacqui Blackman, Ginny Cooper,

Martin Harrington, Mick Lennard, Phill Mogg

RULES

- 1 Where applicable all exhibits will be judged in accordance with the RHS Show Handbook (8th edition Revised 2016) Copy available on day of Show.
- 2 Entries are restricted to Members of the Society, people resident within the Parish, or at the Committee's discretion.
- 3 Entry forms and fees are to be passed to the Society Chairman or Show Secretary by 6pm.
on **Friday 28th August - 20p per entry.**
- 4 Exhibits may be staged from 6pm to 8pm on the evening before the Show and from 7am to 10.15am on the morning of the Show.
- 5 Judging commences at 10.30am. The Judge's decision to be final.
- 6 Exhibits must be prepared on the tables provided, not on the Show benches.
- 7 If any dispute should arise (other than judging) then a written protest must be made to the Show Secretary before 2.30pm. The decision of the Committee shall be final.
- 8 Redlynch Hall closes at 4.15 pm. Prizes to be awarded at Brambles 4.30pm.
- 9 **Exhibits are not to be removed until after the presentation of prizes on the day of the Show.**

Continued on next page

RULES continued

10 Trophies are the property of the Society -

They are held for one year and must be returned to the Chairman/Show Secretary

SEVEN CLEAR DAYS BEFORE THE NEXT SHOW

11 Only one entry per exhibitor per class.

12 All pot plants must have been the property of the Exhibitor for at least three months prior to the Show.

13 The Committee cannot be held responsible for any exhibitors' property.

PRINCIPAL AWARDS

Award	Criteria	2025 Winner
THE SOCIETY VEGETABLE CUP	Most Points Section 1	M & L Ward
THE SOCIETY TROPHY	Winner Class 1	M & L Ward
THE PEGGY WARNER MEMORIAL CRYSTAL	Best Exhibit Section 1 (excluding collections)	M & L Ward
NVS MEDAL AND CARD	Best Exhibit Section 1 (Ex. classes 1, 9 & 27)	M & L Ward
THE RHS BANKSIAN MEDAL	Highest Prize Money Sections 1 & 2 (Excluding 2023 & 2024 winners)	L Manwaring

PRINCIPAL AWARDS continued

Award	Criteria	2025 Winner
LONG ROOT TROPHY	Winner Class 4	H Gough
THE SHERGOLD CUP	Winner Class 9	M & L Ward
THE SOCIETY FLOWER CUP	Most Points Section 2	M & L Ward
THE E PHILLIMORE MEMORIAL TROPHY	Best Exhibit Section 2	M & L Ward
THE I.N. NEWMAN LTD TROPHY	Winner Class 78	C Bromage
THE STAN CROUCH CUP	Most Points Section 3	E & J Watts
THE EILEEN HENDERSON MEMORIAL TROPHY	Best Exhibit Classes 63 - 72	E & J Watts
THE SOCIETY SALVER	Most Points Section 4	D Needham
THE MARY HUGO TROPHY	Best Exhibit Section 4	F Harrington
THE SOCIETY SALVER	Most Points Section 5	R Greig
THE HAMPTWORTH CUP	Best Exhibit Photography	C Greig
THE KATH ROWE TROPHY	Best Exhibit Handicraft	W Harris
THE MEN ONLY CAKE TROPHY	Best Exhibit Class 93	R Donovan-Hall
THE TURNER TANKARD	Most Points Section 6	P Mogg
THE SOCIETY TROPHY	Best Exhibit Section 6	J Oliver
THE SOCIETY CUP	Most Points in Show	M & L Ward

Section 1. VEGETABLES AND FRUIT

Judges: Mr D Miles, Blandford St Mary
Mr R Benfield, Iwerne Minster

- 1 **Collection of Vegetables**
4 kinds - numbers as per individual Classes
600mm max width allowed
- 2 5 white potatoes
- 3 5 coloured potatoes
- 4 3 carrots - long pointed
- 5 3 carrots - stump rooted
- 6 3 beetroot - globe
- 7 3 leeks - blanched
- 8 2 parsnips
- 9 **Collection of Onions** - 3 onions over 250 grams,
3 onions 250 grams or under plus 6 shallots
- 10 3 onions over 250 grams - trimmed
- 11 3 onions 250 grams or under - trimmed
- 12 3 onions to pass 75mm ring
- 13 Specimen onion
- 14 9 shallots - 30mm diameter or less
- 15 9 shallots - greater than 30mm diameter
- 16 Pair of marrows - should not exceed 380mm in length

- 17 Pair of courgettes - long approx length 150mm, dia. 25-30mm
- round varieties approx. dia. 75mm
- 18 6 runner beans
- 19 6 dwarf beans
- 20 6 small fruited tomatoes - maximum diameter 35mm
- 21 5 large or medium tomatoes
- 22 1 truss tomatoes - ripened
- 23 2 cucumbers - outdoor grown
- 24 2 cucumbers - mini - 100-200mm
- 25 2 cucumbers - indoor grown
- 26 Any other vegetable not previously mentioned -
2 to 5 according to size
- 27 **Trug, Basket or Tray of Vegetables** for the Kitchen
arranged for effect.
Space allowed 355mm wide x 600mm long.
- 28 Collection of herbs - 2 stems each of 5 varieties
- named in a vase
- 29 Longest runner bean
- 30 Misshapen vegetable/an unusually shaped vegetable
- 31 5 culinary apples
- 32 5 dessert apples
- 33 Any other fruit not previously mentioned -
2 to 5 according to size

Section 2. FLOWERS

Judge: Mr E Perren, Amport

- 34 2 vase of dahlias, 3 blooms per vase, any variety or varieties
- 35 1 bloom dahlia, giant or large, decorative
- 36 1 bloom dahlia, giant or large, cactus or semi-cactus
- 37 3 blooms dahlia, medium, any variety or varieties
- 38 3 blooms dahlia, small, any variety or varieties
- 39 3 blooms dahlia, any variety/varieties.
- 40 5 blooms dahlia, pompon - not exceeding 55mm
- 41 1 container of dahlias, any variety or varieties
- 42 3 spikes gladioli
- 43 1 specimen gladiolus
- 44 1 pot fuchsia - (Rule 12)
- 45 2 stems hydrangeas
- 46 1 vase mixed annuals. Minimum 3 varieties
- 47 1 vase 5 asters, 1 variety
- 48 1 flowering pot plant **excluding fuchsia or orchid** - (Rule 12)
- 49 1 foliage pot plant - (Rule 12)
- 50 1 orchid plant in pot - (Rule 12)
- 51 1 container of 3 distinct varieties of shrub, 1 stem of each
- 52 1 stem of spray chrysanthemums

Entry Form

LATE ENTRIES

PLEASE HELP YOUR COMMITTEE BY
COMPLYING WITH THE CLOSING TIME FOR ENTRIES

NO NEW ENTRANTS WILL BE ACCEPTED
ON SUNDAY OR THE MORNING OF THE SHOW
DUE TO THE DIFFICULTIES IN REORGANISING
THE SHOW BENCHES

THANK YOU FOR YOUR ASSISTANCE; WE LOOK FORWARD TO
RECEIVING YOUR ENTRIES ON TIME!

PRIZE MONEY AWARDED 1ST = £1, 2ND = 60p, 3RD = 40p

CLASSES 1, 9, 27, 62 & 77 1ST = £3, 2ND = £2, 3RD = £1

DAHLIA SIZES

Giant	over 260mm in diameter
Large	not exceeding 260mm in diameter
Medium	not exceeding 220mm in diameter
Small	not exceeding 170mm in diameter
Miniature	not exceeding 115mm in diameter
Large Pompon	not exceeding 83mm in diameter
Pompon	not exceeding 52mm in diameter

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Closing Date for Entries: Friday 28th August

ENTRY FORM

Name:

Address:

.....

Tel. No.

I intend to enter the following Classes:
Please write **Class number in boxes below**

Total amount of Entry Fees & Class 94 Age _____

.....classes @ 20p £

Pass entry form by 28th August to:

Show Secretary: Debs Needham,
Prospect Cottage, Grove Lane, Redlynch, SP5 2NR

Tel: 07779 980027 or WhatsApp

or

Chairman: David Shergold
Newland, Lodge Drove, Woodfalls, SP5 2NH

Tel: 01725 511404

Entry Form

- 53 6 fuchsia heads any variety or varieties shown separately on board provided
- 54 1 vase mixed perennials. Minimum of 3 varieties
- 55 3 roses, hybrid tea. 1 or more varieties
- 56 Roses, floribunda, 2 stems. 1 or more varieties
- 57 Vase of roses, any number of stems
- 58 1 specimen rose
- 59 1 bowl of heather. 1 or more varieties
- 60 Any other flower not mentioned above. Number according to size
- 61 Cacti or succulent

Section 3. LEISURE GARDENERS

These classes are only open to exhibitors who have not entered a similar class in Sections 1 or 2. An exhibitor will cease to qualify for this section once they have won the cup for most points.

- 62 **Mixed Collection** to comprise 1 vase of flowers and 2 distinct kinds of vegetables, numbers of vegetables as classes 63 - 72, max width allowed 450mm
- 63 3 potatoes
- 64 3 carrots
- 65 2 beetroot
- 66 2 leeks
- 67 3 onions
- 68 6 shallots
- 69 A pair of marrows

- 70 A pair of courgettes
- 71 6 runner beans or 6 dwarf beans
- 72 3 tomatoes
- 73 1 rose
- 74 3 blooms dahlia
- 75 Vase of mixed garden flowers
- 76 Floral arrangement - a table decoration - space allowed 310mm
- 77 **Trug, Basket or Tray of Vegetables** for the Kitchen
arranged for effect. Space allowed 310mm wide x 460mm long

SOCIETY COMPETITION

- 78 Pollinator friendly planted pot — must be pollinator friendly plants.

Section 4. PRESERVES AND COOKERY

Judging to WI Rules

Judge: Dr S Billington – Lower Blandford St Mary

- 79 Jar of any jelly
- 80 Jar of any jam
- 81 Jar of any marmalade
- 82 Jar of chutney (a minimum of three months old)
- 83 Jar of pickles (a minimum of three months old)
- 84 Jar of honey - clear
- 85 Jar of honey - set
- 86 Jar of lemon curd

87 **Quick Chocolate Cake**

Cake

175g/6oz self raising flour
65g/2.5oz cocoa powder
1 heaped tsp baking power
115g/4oz light muscovado sugar
2 eggs
150ml/5fl oz sunflower oil
150ml/5fl oz milk

Filling

30ml (2 tbsp) lemon juice
80g (3oz) light muscovado sugar
225g (8oz) cream cheese
Apricot jam, icing sugar for dusting

Method

Preheat oven to 160°C (140°C Fan) Gas 3. Grease and line the bases of two 18 cm (7 inch) round cake tins.

Place all the cake ingredients in a large mixing bowl and mix well. Divide the mixture between the sandwich tins, level the surface and bake for 25-30 minutes until the sponges have risen and are firm to touch.

Leave tins to cool for a few minutes then remove sponges from the tin to a cooling rack to cool completely.

Place the lemon juice, muscovado sugar and cream cheese in a bowl and mix thoroughly. Place one sponge half on a plate, cut side up and spread thickly with the jam. Spoon the cream cheese mixture on top and carefully spread it over the jam. Place the other sponge on top. Dust with icing sugar.

- 88 4 Decorated Cupcakes
- 89 4 Fruit Scones
- 90 4 Almond Macaroons
- 91 A Rosemary & Sea Salt Foccacia
- 92 A Baked Custard Flan
- 93 **MEN ONLY— Victoria Sandwich Cake**

Cake

175g/6oz margarine/butter softened

175g/6oz self raising flour sieved

175g/6oz caster sugar

3 eggs

Filling

90ml (6 tbsp) raspberry jam

Method

Preheat oven to 160° C (140° C Fan) Gas 3. Grease and line the bases of two 18 cm (7 inch) round cake tins.

Cream the margarine and sugar together until light in colour and fluffy. Beat in the eggs and then gently fold in the flour.

Divide the mixture equally between the two sponge tins and bake for 20-30 minutes until they are golden brown and springy to the touch.

Leave the cakes in the tins for 5 minutes before placing them on a wire rack to cool completely.

When cold, sandwich the two halves together with raspberry jam. Dust the top of the cake with caster sugar.

Section 5. HANDICRAFTS

Judge - Mrs A Williams, Verwood

Note: - for classes 94-100— A brief description of how the article was made can be displayed if you so wish.

94 Young Persons Class—Any **One** item from classes 95—103 or Classes 104 –108 to be entered in Class 94, [all other entries may be entered into main Section 5 or Section 6 Classes.](#)

A. Age 4 –8, **B.** Age 9-12, **C.** Age 13-16

[\(Age to be written on Entry Form\)](#)

95 Article of handicraft — knitted or crocheted

96 Article of handicraft — woodwork

97 Article of handicraft — metalwork

98 Article of handicraft — dressmaking

99 Article of handicraft — soft furnishing

100 Article of handicraft — quilting

101 Article of handicraft — felting

102 **UNMOUNTED** article of handicraft of embroidery, tapestry
lace etc.

103 A painting or drawing of your choice in any medium

Section 5. PHOTOGRAPHY

Judge Mr P Read, Harnham

- 104 Colour photograph - "Water"
- 105 Colour photograph - "Vintage Vehicles"
- 106 Colour photograph - "Light and Dark"
- 107 Colour photograph - "Doorways"
- 108 Framed photograph - black and white or colour

Note except for Class 108 all exhibits should be unmounted, standard print size i.e. no larger than 6 x 4 inches (150 x 100mm)

FRAMED PHOTOGRAPH

Should not exceed 10 x 12 (250 x 300mm) including frame.

Section 6. WINE

Judge: Dr S Billington—Lower Blandford St Mary

- 109 Bottle of country wines - sweet/medium, white or golden
- 110 Bottle of country wine - dry/medium, white or golden
- 111 Bottle of country wine - sweet/medium, red, tawny or rose
- 112 Bottle of country wine - dry/medium, red, tawny or rose
- 113 Bottle of country wine - made from a root vegetable
- 114 Bottle of country wine - made from a flower
- 115 Bottle of liquor wine - i.e. sloe gin

RHS JUDGING OF VEGETABLES IN COLLECTIONS

Maximum Points for each kind are : -

Artichokes, Chinese	12	Leeks	20
Artichokes, Globe	15	Lettuce	15
Artichokes, Jerusalem	10	Marrows	15
Asparagus	15	Mushrooms	15
Aubergines	18	Mustard	10
Beans, Broad	15	Onions over 250gms	20
Beans, Dwarf French	15	Onions under 250gms	15
Beans, Runner	18	Onions, Pickling	12
Beet Long	20	Onions, Green Salad	12
Beet Globe	15	Parsnips	20
Broccoli Sprouting	15	Peas	20
Brussels Sprouts	15	Potatoes	20
Cabbage	15	Pumpkins	10
Carrots, stump rooted	18	Radish, Salad	12
Carrots, long pointed	20	Rhubarb, forced	15
Cauliflower	20	Rhubarb, natural	12
Celeriac	15	Salsify	15
Celery, Trench or Blanched	20	Scorzonera	15
Celery, Self Blanching	18	Seakale	15
Chicory	15	Seakale, beet	12
Chives	10	Shallots, Exhibition	18
Courgettes	12	Shallots, Pickling	15
Cress	10	Spinach	12
Cucumbers, indoor grown	18	Spinach, beet	12
Cucumbers, outdoor grown	15	Swedes	15
Endive	15	Sweet Corn	18
Fennel	15	Tomatoes, large	15
Garlic	12	Tomatoes, medium	18
Herbs	12	Tomatoes, small	12
Kale	12	Turnips	15
Kohl Rabi	12	Watercress	10



Section 1	Classes 1 to 33	Vegetables & Fruit
Section 2	Classes 34 to 61	Flowers
Section 3	Classes 62 to 77	Leisure Gardeners
Society Competition	Class 78	Pollinator Friendly Planted Pot
Section 4	Classes 79 to 93	Preserves & Cookery
Section 5	Classes 94 to 108	Handicraft & Photography
Section 6	Classes 109 to 115	Wine

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