



MEDSTEAD
GARDENERS'
Club

SUMMER **S**HOW
2026

MEDSTEAD VILLAGE HALL

Saturday 18th July 2026

Open for public viewing from 2.15pm

Refreshments available

Awards presentation 3.30pm

PROGRAMME FOR THE DAY

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

Sections

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

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LIST OF JUDGES 2026

Vegetables & Fruit – Hazel Chant

Flowers – Pamela Holt

Produce – Angela Brice

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 2026.

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 (8th 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.
- 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 17th July either by hand or emailed to 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. 3 potatoes stated but 2 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 - 19 must be grown by the exhibitor 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.

All exhibits except Classes 1, 9 and 11 must be exhibited on paper plates provided by MGC. 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.

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	5 pods
4.	Broad beans	5 pods
5.	Beans - French	5 pods
6.	Cucumber	1
7.	Tomatoes – any type, with calyx attached	3
8.	Courgettes – Green or yellow	2
9.	Display of any 3 different salad items from your garden	1 of each 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.	Onions (same variety)	2
15.	Carrots (same variety)	3
16.	Beans - Runner	5 pods
17.	Longest Runner Bean	1 pod
18.	Strangest shaped vegetable	1
19.	Any other vegetable (same variety)	2

SPECIFIC HINTS & TIPS FOR VEGETABLES

- Exhibits should be carefully cleaned using appropriate means, be careful not to scrub away the skin.
- Garlic and onions 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 approximately 3cm of their tops/foilage left on.
- All varieties of peas and beans should have stalks attached.
- Cucumbers, courgettes and beans 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 21 – 26 must be grown by the exhibitor and unless otherwise indicated be of the same variety/kind.

Fruit exhibited in this Section must be ripe, displayed on a plain white plate (to be provided by MGC) and must have their stalks intact (except peaches and nectarines). 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.

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

CLASS & DESCRIPTION

QUANTITY

21	Redcurrants	8 strigs
22.	Blackcurrants	8 strigs
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 9 of 1 kind, or currants 8 strigs

SECTION 3: FLOWERS

RULES

All horticultural exhibits in Classes 30 - 49 must be grown by the exhibitor 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. Exhibitors to provide their own containers for these above 5 classes.

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 mixed flowers	5 – 9 stems of any varieties
31. A flowering shrub ¹	1 stem (excluding roses)
32. Lilies	1 stem
33. Herbaceous perennials ²	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
49. Dahlias	3 stems in 1 vase (same variety)

RHS DEFINITIONS

(As per The Horticultural Show Handbook, 8th 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.

- ¹A ***shrub*** is a woody perennial, of smaller structure than a tree, and having no distinct bole or trunk.
- ²An ***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. 'A Trip to the Seaside' – a miniature exhibit - maximum size 10cm x 10cm x 10cm.
61. 'Alice in Wonderland' – a petite exhibit - maximum size 25cm x 25cm x 25cm.
62. 'Summer Carnival' - maximum size 30cm x 30cm x 30cm
63. 'Bold and Beautiful' - maximum size 45cm wide x 45cm deep, height optional
64. Hand tied posy staged in a transparent container. Space allowed 25cm wide x 25cm deep, height optional

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.	Lemon & Blueberry Cake	Using the recipe below
78.	Gluten free	5 x biscuits or 3 x fairy cakes or 1 cake max 20cm/8" diameter

Lemon & Blueberry Cake

Ingredients

For the sponge:

- 135g softened butter, plus extra for greasing
- 100g full-fat Greek yoghurt, plus extra to serve
- 3 medium eggs
- Zest and juice of 1 lemon, plus extra zest to decorate
- 150g self-raising flour
- 135g golden caster sugar
- 150g blueberries, plus extra to serve

For the buttercream:

- 250g unsalted butter, softened
- 500g icing sugar, sifted
- 1 tsp vanilla extract
- A little milk, to loosen
- 3 tbsp blueberry jam

Method

- **Prepare the tins:** Grease and line two 15cm (6in) round cake tins, or use silicone moulds that fit your air fryer or oven.
- **Make the sponge batter:** Put the 135g butter, Greek yoghurt, eggs, lemon zest and juice, flour, and caster sugar in a large bowl. Mix briefly with an electric whisk until the batter just comes together. Do not overmix.
- **Layer the fruit:** Divide half the batter equally between the prepared tins. Sprinkle over half the blueberries, then top with the remaining batter. Sprinkle over the remaining blueberries. (This layering helps prevent all the fruit from sinking to the bottom).
- **Bake (Air Fryer Method):** Preheat the air fryer to 140°C. Bake for 25–30 minutes until risen, golden, and slightly shrinking away from the sides. A skewer inserted into the centre should come out clean.
- **Cool the cakes:** Cool in the tins for 10–15 minutes, then turn out onto a wire rack to cool completely. Trim the tops of the cakes to level them with a serrated knife, if needed.
- **Whip the buttercream:** To make the buttercream, beat the 250g butter until smooth and creamy, then gradually beat in the icing sugar and vanilla until you have a light, smooth, and fluffy buttercream. Loosen with a little milk to make it easier to spread but make sure it still holds its shape.
- **Fill the cake:** Place one cake onto a plate or stand and spread over about 150g of buttercream. Make a well in the middle with a palette knife, pushing the buttercream out to the edge, and fill the middle with 2 tablespoons of the jam. Place the second cake on top.
- **Decorate:** Cover the top and sides of both cakes with the remaining buttercream, using a palette knife to spread it around smoothly. Using the tip of a knife or the back of a teaspoon, splodge dots of the remaining jam around the sides and dot over the top. Using a toothed scraper, drag around the outside to sweep the jam through. Use the tip of a palette knife or the handle of a teaspoon to make a circular swirl over the top of the cake to add a spiral design and sweep the jam through the icing.

Recipe Tips

- **Why use Greek Yoghurt?:** The acidity in the yoghurt reacts with the raising agents to create a tender crumb, while the fat content keeps the sponge moist for days
- **Air Fryer vs. Oven:** This specific recipe is optimized for an air fryer at 140°C. If baking in a conventional fan oven, you typically need to increase the temperature to 160°C–170°C and bake for roughly the same time, checking after 25 minutes.
- **Preventing Curdling:** When mixing the “all-in-one” batter, if the eggs are very cold and the butter is soft, the mixture might look curdled. The flour usually stabilizes this, but ensure your ingredients are at room temperature for the smoothest emulsion.
- **The “Swirl” Effect:** When dragging the jam through the buttercream, don’t overwork it, or you will just turn the icing purple. You want distinct streaks of jam for visual appeal.
- **Tin Size matters:** This recipe uses 15cm (6in) tins, which are smaller than standard sandwich tins. This creates a tall, cute cake perfect for smaller gatherings or air fryer baskets.

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 not to have been previously entered in the show.

CLASS & DESCRIPTION

- | | | |
|-----|---|-------------------------------|
| 80. | Photograph of "Early Summer in Hampshire" | 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 2026 - 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 2026.
- 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 by noon on Friday 17th July 2026 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 - 50.

The 6 Best in Section 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 2025 are shown below:

Award	For	Winner
RHS Banksian Medal	Most points scored in classes 1- 50 (Veg, fruit & flowers)	Dave Kent
Best Vegetable Exhibit	Class 1 – Collection of 3 different vegetables	Dave Kent
Best Fruit Exhibit	Class 26 – Any other fruit	Marion Barrett
Best Flower Exhibit	Class 35 – Rose, single stem	Jane Ward
Best Floral Art Exhibit	Class 63 – A display of any 2 colours	Jean Edwards
Best Produce Exhibit	Class 76 – Victoria sandwich	Ann Pitman
Best Handicraft Exhibit	Class 82 – 1 Knitted or Crocheted Item	Julia Bowman