

Barham & District Horticultural Society Autumn Show RULES

1. Exhibitors **need not** be a member of the Society to enter the show in 2026.
2. All exhibits must have been grown in the Exhibitor's garden or allotment, except for Floral Art Classes when the flowers may be bought or from elsewhere. The Committee reserves the right to inspect the gardens of any intending exhibitor.
3. Members employing a part-time professional gardener may compete.
4. Two or more persons may not exhibit for prizes in the same class and from the same garden.
5. Exhibitors may only enter one exhibit in each class.
6. All Barham and District children of 11 years or under are eligible to enter the Children's Classes and may enter on the day of the show.
7. The Judges have the power to withhold a prize or prizes if they consider the exhibits to be of insufficient merit. Any protest may be handed in writing to the Show Secretary before 3 pm. on the day of the Show, when it will be examined by the Committee whose decision will be final.
8. In the Flower Exhibit classes all the work must be done by the Exhibitors alone.
9. All the exhibits must be staged between **9.00am and 10.30am** on the day of the Show.
All exhibitors must then withdraw from the Hall, after which, and until the show opens, only the Judges, the Secretary, and necessary assistants will be allowed in the Hall.
10. All vases for the Flower Classes will be supplied by the Society and must be used, except in the classes marked with an asterisk. Fruit and vegetables to be shown on the plates/trays provided.
11. The entrance fee will be **20p** for members, **30p** for non-members per exhibit, except for Children's exhibits which are free.
12. Prizes will be **£1, 50p and 30p** for 1sts, 2nds and 3rds respectively.
13. Entries made on the form at the back of this Schedule must be delivered in a sealed envelope by **Tuesday 8th September** to: the box marked BHS Show held in **Barham Village Store** and must be accompanied by the appropriate entrance fees. Entries will be accepted after Tuesday 8th September but not later than midday Thursday 10th September, and the entrance fee will be £1 per item.
14. The Committee will not be responsible for the loss of or damage to Exhibitors' property, but all care will be taken to avoid any damage.
15. Competitors who won the Banksian Medals in 2023, 2024 and 2025 are not eligible for the 2026 award.
16. Pot plants must have been in the exhibitor's possession for at least 6 months prior to the show.
17. Where possible, identify the variety of vegetable and flower exhibits.
18. Any Chutney etc should be at least 3 months old to ensure best flavour.
19. PRIOR TO 3pm NO EXHIBITS SHALL BE REMOVED

SPECIFIC RULES FOR AUTUMN SHOW

Please ensure that the rules for entry to Classes 21 and 46 are understood and followed in full.

TOP VASE CLASS — Class 21

1. The Class is to be known as: Top Vase Class, sponsored by BDHS.
2. The Top Vase Class is for a vase of mixed annual or perennial flowering stems containing a total of between five and ten stems taken from a minimum of two different kinds of plants. It should showcase the most beautiful flowers from your garden.
3. The vase can be any shape or size but no marks are awarded for the vase itself. No seed heads or berries, and no accessories whatsoever will be allowed.
4. Foliage growing naturally from the flowering stem, and still attached to the stem is allowed. Packing material, e.g. oasis, or preferably alternatives, is allowed.
5. The display will be judged out of 35 points. 25 points for colour, form, condition, quality and freshness of flowers, and 10 marks for overall presentation.
6. Prizes for 1st and 2nd will be a £10 and £5 Garden Centre gift voucher respectively.

TOP TRAY CLASS — Class 46

1. The Class is to be known as: Top Tray Class, sponsored by BDHS.
2. The Top Tray Class is for three vegetables chosen from the list on page 18. The quantity of each vegetable to be included is shown in brackets after the vegetable type.
** For carrots, parsnips and beet the top foliage should be trimmed to not more than 5cms from the top of the shoulder of the vegetable.*
3. The vegetables should be displayed within the area of the tray provided by the society.
4. The only decorative material allowed is parsley. No other material is allowed.
5. Each type of vegetable will be judged using a scale of 20 points split into three sections. There are 7 points for size, shape and colour; 6 points for uniformity; and 7 points for condition.
6. Prizes are the same as for the Top Vase Class above

ALL DAHLIA ENTRIES

Flower types must conform to the criteria set out by the National Dahlia Society. Details can be found on www.dahlia-nds.co.uk

PRIOR TO 3pm NO EXHIBITS SHALL BE REMOVED

CHALLENGE CUPS AND AWARDS 2025

Allen /Denne Hill Cup	For the member gaining the highest aggregate of points in the collection of vegetables classes Holder: Mr A Clough
The RHS Banksian Medal	Awarded to the winner of the largest aggregate of prize money in the Horticultural Classes in the Show Holder: 2023 Mr R Borthwick; 2024 Mr A Clough; 2025 L Goody
Best in Show - Godber Cup	For best exhibit in show in the opinion of the President Holder: L Goody
Brian Wright Memorial Cup	For the best vegetable in the show. Presented last year as best endeavour cup: Holder: S Past
Carr Memorial Cup	For the member gaining the highest aggregate of points in the Cookery classes, Holder: J Kitchenham
Clarke Cup	For the highest aggregate of points Holder: L Goody
Collingwood Cup	For the highest aggregate of points in Onion classes Holder: A Clough & W Gillard
Cottager's Cup (Members Memorial award)	For the member with the most entries Holder: L Goody
Top Tray Class	For a collection of three types of vegetables from the following list. The quantity of each vegetable required is given in brackets: carrots (3), cauliflower (2), onions (3), parsnips (3), peas (6 pods), potatoes (3), runner beans (6 pods), tomatoes (6) Holder: W Gillard
Top Vase Class	For a vase of your absolute best mixed flowering stems containing a total of between 5 and 10 stems, taken from a minimum of two different kinds of plants. Holder: Not awarded 2025
Kathie Hedley /Floral Challenge Cup	For the member gaining the highest aggregate of points in the Flower Exhibit Classes, Holder: M Newington
H.E.Middleton Cup	For the best Dahlia bloom in the Show Holder: C Maraldo
New Exhibitor's Cup	For the most points by a new Exhibitor Holder: W Gillard
Potato Challenge Cup	For the most points in Potato classes, Holder: A Clough
President's Cup	For the Best Flower in the Show (except Dahlia and Rose) Holder: I Rendell
A. J. Ross Amateur Cup	For the highest aggregate of points in the Fruit classes, Holder: J Crump
Schools Cup	For the boy or girl gaining the highest aggregate of points in the Children's Classes, Holder: Jessie Crump & A Goody
Jubilee Cup	For the best Rose in the Show Holder: C Maraldo

AUTUMN SHOW - FLOWERS

1. FLOWERS - JUDGE: Mrs Sylvia Pocock

1 Dahlia - Group 1 NDS	3 Blooms, single dahlias, same variety
2 Dahlia - Group 4 NDS	3 Blooms, Water lily, same variety
3 Dahlia - Group 7 NDS	5 Blooms, Pompom of same variety and colour
4 Dahlia	1 Bloom, Giant or large
5 Dahlia - Group 5 NDS	3 Blooms, Decorative, same variety
6 Dahlia - Group 8,9,11 NDS	3 Blooms, Cactus or Fimbriated, same variety
7 Dahlia	3 Blooms, any other Dahlia, same variety
8 Dahlia	Vase of mixed Dahlias viewed for overall effect (amount is your choice)
9 A vase of flowers	A vase of flowers from your garden, mixed or same variety - no rules
10 # Rose	1 Bloom, large flowered
11 Rose	3 blooms of same variety
12 Rose	3 Stems, cluster-flowered (floribunda or polyanthus) same variety
13 Rose	Made up to wear as a button hole
14 * Pot plant	In flower or fruit (except Fuchsia) - max pot size 10"/25cm
15 * Pot Plant	Fuchsia - max pot size 10"/25cm
16 * Pot Plant	For foliage - max pot size 10"/25cm
17 Succulent	A succulent or succulents - max width 10"/25cm
18 Cactus	A cactus or cacti - max width 10"/25cm
19 Cut flowers	3 vases of different kinds - 3 stems of same variety in each vase (9 stems in all) (excluding Roses & Dahlias and must NOT be shrubs)
20 Flowering Shrub	1 vase of 3 blooms or stems of same shrub
21 #Top Vase	A display of your most stunning flowers. See special rules, page 15
22 Michaelmas Daisies	3 stems of same variety
23 Perennials	3 Blooms of one kind
24 Foliage	5 branches of differing foliage (grasses allowed) All fruits, berries, flowers and the like removed

Class 10 and 21 to be shown in Exhibitors' containers/vases

* Name and variety (if known) to be attached to the exhibit

AUTUMN SHOW - FRUIT & VEGETABLES

2. FRUIT - JUDGE: Mr Duncan Rouse

25 Apples	3 Fruits, one variety, dessert
26 Apples	3 Fruits, one variety, culinary
27 Collection of Fruit	3 specimens of three different Fruits, total 9
28 Pears	3 fruits, one variety
29 Raspberries	6 fruits with stalks

3. VEGETABLES - JUDGE: Mr Duncan Rouse

(To be shown on plates provided)

30 Potatoes	3 white
31 Potatoes	3 coloured
32 Runner Beans	5 pods
33 French Beans - climbing	5 pods
34 French Beans - Dwarf	5 pods
35 Onions	3 bulbs, over 250g and up to 1kg
36 Onions	3 bulbs, 250g or under
37 Onion display	1 large onion, 3 medium onions, 3 shallots (single bulbs)
38 Shallots	5 single bulbs, exhibition - over 30mm
39 Tomatoes	4 fruits—round salad
40 Tomatoes	5 fruits—cherry
41 Tomatoes	4 fruits - plum
42 Truss of small tomatoes	10 fruits minimum
43 Green Cabbage or Savoy	2 heads
44 Leeks	3 plants, shown with 5cm green and 2.5cm roots
45 Cucumbers	1 pair of cucumbers indoor or outdoor
46 Top Tray *	3 vegetables chosen from the following eight: Potatoes (3), Peas(6), Cauliflowers (2), Onions (3), Runner Beans (6), Tomatoes (6), Carrots (3) and Parsnips (3) see page 15 for specific rules
47 Lettuce	2 heads - one variety

AUTUMN SHOW - VEGETABLES

3. VEGETABLES Continued - JUDGE: Mr Duncan Rouse

(To be shown on plates provided)

48	Sweet peppers	3 fruits
49	Chilli Peppers	5 fruits
50	Summer or winter squash	1 pair fruits—not above 30.5cm
51	Courgettes	3 fruits
52	Beetroot	3 roots—any form (one variety)
53	Carrots	3 roots (shown with 5cm of greenery)
54	Herbs	5 stems of different culinary herbs in water
55	Embrace the wonky ones	1 vegetable that has grown wonky!

* Class 46 sponsored by BDHS - boxes provided by the Society.

AUTUMN SHOW - Continued

6. Cookery - JUDGE: Jean Schofield

(To be shown on plates provided and open to adults and children)

56 1lb/454gm jar of marmalade

57 1lb/454gm jar of chutney (state flavour)

58 4 cheese scones

59 A plaited loaf of bread

60 Lemon Drizzle Cake (as per recipe on page 21)

Jars to be straight-sided with no commercial advertising. Lids can be plain white screw-on or pliable press-on (no inner wax seal required) or clear cellophane with inner wax seal.

7. FLORAL ART - JUDGE: Jean Schofield

61 'Sunny Day' - an arrangement including yellow flowers, not exceeding 50cm/20" in any direction.

62 'Simply conifer' - an exhibit using only conifers. Cones etc are allowed. Maximum size 30cm/12"

63 'High Tea' - an arrangement in a teacup.

64 'How sweet' - a miniature exhibit maximum dimensions 10cm/4" in any direction.

Note: An arrangement means **no** accessories are allowed, i.e. plant material only.

An exhibit means accessories are allowed. Alternatives to Oasis are encouraged.

8. PHOTOGRAPHY - JUDGE: Mr Geoff Wakefield

(Must have been taken by exhibitor)

65 In the woods - a colour or black & white photograph, 12 ½ cm x 17 ½ cm (5" x 7") **No mount**

9. CHILDREN'S SECTION (Open) - Judge: Mr Geoff Wakefield

66 A garden on a paper plate.

67 Pretty flowers - A 5"x 7" colour photograph. No mount to be used.

Parent and Child

68 Child to be 6 years old or under - 3 cup cakes - decorated.

69 Child to be 7-10 years old - 3 cup cakes - decorated.

Grandparent and Child

70 Child to be 6 years old or under - an A4 picture made from leaves.

71 Child to be 7-10 years old - an A4 picture made from leaves.

LEMON DRIZZLE CAKE RECIPE (for class 60)

Ingredients

225g unsalted butter softened

225g caster sugar

4 eggs

225g self-raising flour

1 lemon zested

For the drizzle topping

1½ lemons juiced

85g caster sugar

Method

1. Heat the oven to 180C/160C fan/gas 4.
2. Beat together the butter and caster sugar until pale and creamy, then add the eggs, one at a time, slowly mixing through.
3. Sift in the self-raising flour, then add the lemon zest and mix until well combined.
4. Line a 2 lb (about 14 x 24cm) loaf tin with greaseproof paper, then spoon in the mixture and level the top with a spoon.
5. Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean.
6. While the cake is cooling in its tin, mix together the lemon juice and caster sugar to make the drizzle.
7. Prick the warm cake all over with a skewer or fork, then pour over the drizzle—the juice will sink in and the sugar will form a lovely, crisp topping.
8. Leave in the tin until completely cool, then remove.