

***Marston Magna and Rimpton Gardening Club  
Annual Garden Show  
16th August 2025  
at Marston Magna Village Hall***

**Preliminary Programme**

<b>8.30 am</b>	Village hall opens to exhibitors
<b>11.00 am</b>	Entries closed, all exhibits to be staged and exhibitors leave village hall
<b>11.15 am</b>	Judging of all entries begins
<b>3.00 pm</b>	Village hall is open to all
<b>4.30 pm</b>	Presentation of prizes followed by raffle draw Exhibits may be removed after this

**Admission on the day:**

**Adults £1.00    Children under 16 free**

**Cream teas and cakes for sale**

***Presentation of Prizes by Mrs Julia Phillips  
Chair of Marston Magna and Rimpton Gardening Club  
and Revd Richard Horner  
Rector of Marston Magna and Rimpton Churches***

## ***Welcome!***

*Whether this is the first time you are planning to enter, or if you are a seasoned exhibitor, please take the time to read the list of hints, tips and rules.*

*The judges will have been given the same list with the schedule, and unless there is an obvious error, for example the wrong sized photo or too many flower stems, every entry will be considered.*

***We want you to have fun and enjoy the day!***

<b>Class No.</b>	<b>Description</b> (see show guidelines and rules for all classes)
<b>Section 1   Vegetables</b>	
<b>1</b>	Tomatoes – standard (5)
<b>2</b>	Tomatoes – cherry (5)
<b>3</b>	Onions (4)
<b>4</b>	Beetroot (4)
<b>5</b>	Potatoes – main crop (5)
<b>6</b>	Potatoes – salad (5)
<b>7</b>	Carrots (4)
<b>8</b>	Cucumber (1)
<b>9</b>	Shallots (6)
<b>10</b>	Dwarf Beans – any variety (5)
<b>11</b>	Runner Beans (5)
<b>12</b>	Courgettes (3)
<b>13</b>	Peas pods (6)
<b>14</b>	The Largest Vegetable of its kind (1)
<b>15</b>	Any other vegetable not listed
<b>16</b>	Noah’s Ark – 3 pairs of vegetables (3x2)
<b>17</b>	This year’s funniest/ugliest vegetable
<b>Section 2   Fruit</b>	
<b>18</b>	Strawberries (6)
<b>19</b>	Raspberries (6)
<b>20</b>	Cooking apples (4)
<b>21</b>	Eating apples (4)
<b>22</b>	Plums (4)
<b>23</b>	Any other fruit (4)
<b>Section 3   Flowers and Plants</b> (see show guidelines and rules) Entrants to bring their own vase	
<b>24</b>	Specimen Rose (1) (in a vase)
<b>25</b>	Dahlia any variety (4) (in a vase)
<b>26</b>	Cut Flowers (3 species – any number in a vase)
<b>27</b>	Sweet Peas (6 stems) (in a vase)
<b>28</b>	Bunch of herbs of 4 named varieties (in 1lb jam jar)
<b>29</b>	House pot plant (see show guidelines and rules)
<b>30</b>	Cactus or succulent (see show guidelines and rules)
<b>31</b>	Plant from plug (in pot max 6inch)

<b>Section 4 Flower Arrangements</b> (fresh floral material to dominate - see show guidelines and rules for all)	
<b>32</b>	Buttonhole to be worn on either a gentleman's jacket/suit or ladies dress (see show guidelines and rules)
<b>33</b>	Petite arrangement in a tea or coffee cup and saucer (see show guidelines and rules)
<b>34</b>	Table Arrangement "In Celebration of VE Day" (size 40cm wide, 40cm depth, maximum height allowed up to 60 cm) (see show guidelines and rules)
<b>35</b>	Summer wreath – (see show guidelines and rules)
<b>Section 5 Home baking and Preserves</b> (Marmalade, jams and jellies)	
<b>36</b>	Bottle of home-made alcoholic or non-alcoholic drink
<b>37</b>	Jar of Jam – (see show guidelines and rules)
<b>38</b>	Jar of Jelly – (see show guidelines and rules)
<b>39</b>	Jar of Marmalade – (see show guidelines and rules)
<b>40</b>	Jar of Chutney – (see show guidelines and rules)
<b>41</b>	Victoria sponge Max 18cm/7 inch using ingredient list provided
<b>42</b>	Cheese Scones (6) 60mm/2½ inch diameter
<b>43</b>	Chocolate cake Max 18cm/7 inch (men only entrants)
<b>44</b>	White loaf using 500g flour
<b>Section 6 Handicrafts</b> (see show guidelines and rules)	
<b>45</b>	Painting or drawing A4 of your garden
<b>46</b>	Knitted or crocheted baby blanket or cardigan
<b>47</b>	Photo of an animal (7 inch x 5 inch)
<b>Section 7 Children</b> (aged 7 & under and 8-11 years old) for both classes	
<b>48</b>	Children's poster theme "Flowers" A4 size
<b>49</b>	Decorated Gingerbread (2)

### **Ingredients for Victoria Sponge**

170g/6oz butter, softened  
 170g/6oz caster sugar  
 170g/6oz self raising flour, sifted  
 3 eggs  
 1 tsp baking powder  
 45ml/3 tbsp jam  
 60ml/4 tbsp double cream  
 Caster sugar for dusting

## **Registration form - Entry fee per exhibit 50p**

Entry Form	
Name	
Address	
Telephone no.	

Please put an 'X' in the class number you wish to enter

Section 1 Vegetables						
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17				
Section 2 Fruit						
18	19	20	21	22		
Section 3 Flowers and plants						
23	24	25	26	27	28	29
30	31					
Section 4 Flower arrangements						
32	33	34	35			
Section 5 Home baking and Preserves						
36	37	38	39	40	41	42
43	44					
Section 6 Handicrafts						
45	46	47				
Section 7 Children						
48	49					

# Marston Magna and Rimpton Gardening Club Annual Show

## Rules & Notes

- Classes 1 - 30 & 32 - 49 must be made, painted, or grown by the entrant.
- Each exhibitor is allowed only one entry per class.
- Entry is open to members and residents of Marston Magna or Rimpton only. The Children's Class includes children related to residents of either village but not necessarily resident themselves.
- Children can enter all classes and will be judged as other exhibitors.
- Entry forms, fees, and exhibits to be handed in at the hall by 10.45 a.m. on the day of the show. Exhibitors to be clear of the hall by 11.00 a.m.
- Preserves are expected to be presented in clean glass jars **with twist top lids**.
- Points towards the trophies in all sections are awarded as follows:
  - 1st - 5 points
  - 2nd - 3 points
  - 3rd - 2 points
  - Highly commended - 1 point

All prizes are awarded as follows:

a. Most points scored in vegetables classes	1 - 17
b. Most points scored in fruit classes	18 - 23
c. Best exhibit in vegetable and fruit classes	1 - 23
d. Winner of specimen rose class	24
e. Most points scored in flowers and plants classes	24 - 31
f. Winner of plant from plug class	31
g. Most points scored in flower arrangements classes	32 - 35
h. Most points scored in home baking/preserve/handicrafts classes	36 - 47
i. Most points scored in children's classes	48 - 49

- The Judges decision is final.
- Exhibitors provide their own vases/jars for classes 24 -28.
- In classes 24-27 buds count as blooms.
- Entries in class 31 shall only be grown from plants supplied by the committee.
- No exhibits shall be removed before the presentation of prizes.

## Helpful hints, tips, and rules for exhibitors

Please read all the tips to avoid disappointment on the day.

Presentation is important - where more than one specimen is required, they should be as near as possible all the same size. Variety to be named if possible.

### Section 1 Vegetables

Fruit and vegetables – to be displayed on white paper plates which will be handed to you on submission of your entry form at the village hall.

**Tomatoes** - calyx to remain on fruit and should be of the same variety i.e., do not mix round and plum varieties.

**Potatoes** - should be lifted and washed the day before if possible, or can be done on the morning of the show.

**Onions** - should be presented on rings with trimmed roots, not too much skin removed i.e., they should not be white. Tops should be tied, ideally wrapped with raffia although not essential.

**Beetroot** - where more than one specimen is required, they should be as near as possible the same size. Avoid beetroots with poor skin colour at the base of the root or do not have a single small tap root. Small side roots should be removed. Take care when washing. Trim foliage to approximately 75mm (3 inch)

**Carrots** - leave whole root but trim top leaving 50 - 75mm (2-3 inch) stem.

**Cucumber** - the flower end should be completely developed. It is not essential that the flower is attached. Label provided.

**Shallots** - stage as separate bulbs, not clustered together. Bulbs should be thoroughly dried, free from staining. Skins to be left on. Cut off the roots to the basal plate and tie the tops neatly.

**Dwarf Beans** - select uniform size and colour. Cut pods from the vine with scissors, ensuring that each has a portion of stalk.

**Runner Beans** - select uniform size and colour. Cut pods from the vine with scissors, ensuring that each has a portion of stalk.

**Courgettes** - choose young, tender, and uniform fruits, approx. 150mm/6 inch in length, 25-35mm/1 inch to 1 ½ inch in diameter. It is not essential that the courgette flower is attached.

**Peas** - pods should be uniform in length. Expect judges to open and check pods for internal damage and reveal the number of peas in the pod. Pods should be displayed in a line with tail ends facing the front.

## **Section 2 Fruit**

**Strawberries** - choose ripe fruits, free from blemishes. Leave on the stalks and calyces.

**Raspberries** - choose ripe fruits, free from blemishes. Leave on the stalks and calyces.

**Apples** - all should be uniform in size, colour. Leave on stalk.

**Plums** - choose same sized ripe fruits. Leave on stalk.

**Any other fruit** - consistent size, ideally not blemished.

## **Section 3 Flowers and Plants**

**Rose** - the rose should display a typical shape for its variety. Judges look for uniformity and balance, ensuring petals are symmetrically arranged. Judges assess the depth and richness of the rose's colour. Consistency across the bloom and clarity without defects or fading are key factors.

**Dahlia** - all varieties accepted, choose heads that are not blemished, ideally on long stems.

**Cut flowers** - home grown, freshly cut, in vase.

**Sweet Peas** - choose sweet peas which are fully open and fresh, ideally on long straight stems.

**Herbs** - home grown, freshly cut and culinary. Please ensure they are labelled on the jar.

**House Plants** - healthy, excellent quality, colour and texture. Grown by exhibitor.

**Cactus or succulent** - good quality.

**Plant plug** - only grown from plants supplied by the committee. The plug should be transplanted into a 6 inch pot during the growing process.



## **Section 4 Flower Arrangements**

Seasonal plant material can be used (apart from where stated) - ideally as much plant material as possible to come from your garden. Supermarket flowers are permitted. Non-native flowers are not accepted.

**Tips and Hints:** It is important for flowers and foliage to ideally look their best. Condition your plant material in advance by leaving in water for 12 hours before arranging, to prevent wilting. When using plant material from your garden, it is best to cut during the morning or evening. Cut stems at a 45 degree angle (this ensures the flowers have good water take up and remove any leaves below the water stem line). If purchasing flowers from the supermarket, using the flower food provided is advisable. Ensure your display is in proportion to the container; as a rule of thumb, for the table arrangement the plant material should be 1 to 1 ½ times the height of your container.

**Table arrangement** - “In Celebration of VE Day” is an interpretative arrangement. Can be any shape and design. Accessories are allowed, but they are to be incorporated within the space allowed and should not dominate your design. If using a coloured container for your table arrangement, nice to repeat that colour within your design, it is more harmonious.

**Summer wreath** - 36cm x 36cm (14 inch x 14 inch), can be any shape but should adhere to the measurements stated. Fresh and dry plant materials can be utilised

**Buttonhole** - fresh plant material should be used. Please ensure a form of ‘attachment’ to gentlemen’s jacket is included i.e., pin, safety pin.

**Petite arrangement in a cup and saucer** - fresh plant material to be used. We are not stipulating a colour scheme.

## **Section 5 Preserves and Home Baking**

**Cakes** - should be well risen, even in shape and baking. The cake should not bear any cooling rack marks.

**Preserves** - use clear jars free from commercial trademarks with twist top lids. All preserves should be labelled with small labels stating the main fruit used together with the day, month, and year of making.

**Chutney** - the jar must be topped with a vinegar proof lid, i.e. a plastic lined twist lid. The chutney must be a minimum of two months old.

**Victoria sponge** - use the ingredients specified. Method of making is your decision. 18cm (7 inch) diameter cake tin.

**Cheese scones** - 6.5cm (2½ inch) diameter

**Chocolate cake** - for men only exhibitors, the choice of ingredients and method is entirely your decision. 18cm (7 inch) diameter cake tin.

**White loaf** - base of the loaf is 500g of flour, it is your decision to the method of making the loaf.

## **Section 6 Handicrafts**

**Arts and Crafts** - the judge will consider the quality of the work and its creativity. They may also consider the work's technical merit, composition, theme interpretation, level of difficulty and originality.

**Photography** - the judges will consider sharpness, lighting, and composition. They will consider how well-composed the images are, the originality and creativity of the image and how the photograph aligns with the competition theme.

## **Section 7 Children**

Both classes are open to two age groups: aged 7 & under, and 8-11 years old

**Poster with a theme of Flowers** - the child is asked to make a poster focused on the theme of "flowers" A4 size. The child can either paint/draw and/or collage the poster. Imagination and creativity are encouraged. Judges will look for originality, composition and creativity.

**Decorated gingerbreads** - can either purchase plain gingerbread items from a supermarket, or for the parent/guardian to bake the gingerbread but the **decoration must be done by the child.**

## NOTES

