



SHAMLEY GREEN
GARDENING CLUB

SUMMER SHOW

Saturday, 8 August 2026

Show Secretaries: Debbie Jefferies, Gwen Ward
Show Committee: Lesley Lopez, Jane Lovett, Paulen Sen

Judges: Janet Arm
Jane Hoy
Angela Karney
Paul Yeoman

Delivery and setting-up between 1pm and 3.15pm
Judging between 3.30pm and 5pm
Show open to all from 5.30pm
Presentation of Awards at 6pm

AWARDS			
CLASS PRIZES			
1 st	£2	2 nd	£1
		3 rd	50p

SPECIAL AWARDS

BEST IN SHOW – FLORAL EXHIBITS

The 2025 winning class, hydrangeas will not be eligible in 2026

BEST IN SHOW – VEGETABLES

BEST IN SHOW – HOME PRODUCE

RHS Banksian Medal

Awarded for the highest total prize money 2026

The winner of the medal in the previous two years' shows will not be eligible.
Not eligible in 2026: Alison Lye, Hilary Goodridge

RULES

- 1) Shamley Green Garden club members only may exhibit.
- 2) Cups and trophies are awarded for one year only (except the Banksian Medal) and are to be cleaned and returned to the Show Secretary two weeks before the succeeding show.
- 3) An exhibitor may only make one entry in each class.
- 4) No two exhibitors may show produce or flowers in the same class from the same garden.
- 5) Entry forms with entry money to be submitted to Boundary House, The Green, GU50UA (next to Arbutnot Hall) between 5 & 7pm on Friday 7 August. Early entries may be delivered to the letterbox of "Lyneham", Hulbrook Lane, GU5 0UQ.
- 6) One entry form per exhibitor.
- 7) Vases and other containers must be supplied by the exhibitor. All pots must be placed on saucers, with the exception of Orchids and Hostas if in a ceramic pot cover.
- 8) Any exhibits exceeding specified maximum dimensions will be disqualified.
- 9) Exhibits, once set up, may not be touched or moved. Any relocation must be done by a steward if the exhibitor is not in the vicinity.
- 10) No identification may be shown on the exhibit, the container, or the table.
- 11) Exhibitors cards must be prominently displayed, face down, next to each exhibit.
- 12) Entries must be the property of the exhibitor and plants must have been in the exhibitor's possession for two months. The only exception is flowers for floral arrangements only, which can be bought.
- 13) No exhibit may be removed until after the presentation of the awards.
- 14) The Judge's decision is final.
- 15) Objections or complaints must be received in writing by 7pm on the day of the show.
- 16) All exhibits must be removed from the show no later than 7pm on Saturday, 8 August (unless otherwise advised). If not removed they will become the property of SGGC.

SCHEDULE OF CLASSES

FLOWERS

- 1) Dahlias – 3 of one variety -in vase
- 2) Dahlias – 3 different varieties – in vase
- 3) Large headed Dahlia, 6” or more in diameter – 1 bloom in vase
- 4) Roses:
 - 4a) 1 bloom, large flowered – in vase
 - 4b) 3 stems with several blooms – in vase
 - 4c) Any single-headed cultivar to be judged for quality of perfume – in vase
- 5) Sweet peas – 5 stems, same variety – in vase
- 6) Gladioli – 3 stems, any variety – in vase
- 7) Vase of any flowering shrub, 3 stems of one kind no more than 610mm (24”) high
- 8) Vase of any hydrangea – 3 stems of one kind no more than 610mm (24”) high
- 9) Vase of any annual flower – 3 stems of one kind
- 10) Vase of mixed flowers no more than 610mm (24”) high, not to include added greenery.

POT PLANTS

- 11) Zonal Pelargonium – 1 plant in up to 155mm pot
- 12) Scented leaf pelargonium – 1 plant in up to 155mm pot
- 13) Fuchsia – 1 plant in up to 180mm pot
- 14) Foliage houseplant – up to 203mm pot
- 15) Flowering indoor plant – up to 203mm pot (not an orchid)
- 16) Orchid in flower – owner’s own pot cover (see Rule 6)
- 17) Hosta – 1 owner’s own pot up to 255mm maximum (see Rule 6)
- 18) Succulent or Cactus up to 200mm pot (inside diameter)

VEGETABLES

- 19) Runner beans – group of 6
- 20) Runner beans – the longest single
- 21) French Beans – group of 6
- 22) Carrots – 3 on a plate, with 75mm leaf stalks

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- 23) Beetroot – 3 on a plate, with 75mm leaf stalks
 - 24) Cucumber – ridge or greenhouse type
 - 25) Radishes – 5 small salad on a plate, foliage trimmed to approx. 40mm
 - 26) Courgettes – 3, approx. 150mm long & approx 35mm in diameter. Round cultivars approx. 75mm in diameter
 - 27) Potatoes – 5 of any variety on a plate
 - 28) 5 tomatoes, with calyces attached, on a plate *
 - 29) 5 cherry tomatoes, less than 35mm diameter with calyces attached, on a plate *
 - 30) Onions – 3 on a plate
 - 31) Garlic – 3 bulbs
 - 32) Basket or Tray not exceeding 406mm containing a minimum of 7 different varieties of vegetables
 - 33) 3 stems each of 3 varieties of herbs in a vase (can be in flower)
 - 34) Oddest shaped vegetable
- * Sand will be provided for tomato plants

FRUIT

- 35) Rhubarb, 3 stems with 75mm trimmed leaf
- 36) Any variety on a plate, e.g. currants – 6 strigs, soft fruit 5 to 10 pieces.

HOME PRODUCE

- 37) Chutneys and pickles, in clear plain jar size: 340g to 450g
 - 38) Jams, soft, stone and hard fruit, in clear plain jar size: 340g to 450g
 - 39) Marmalades, in clear plain jar size: 340g to 450g
 - 40) Jellies, in clear plain jar size: 340g to 450g
 - 41) Curds, in clear plain jar size: 340g to 450g
 - 42) Paradise Slice
- to recipe provided. **Open to all members**

MEN ONLY CLASS

- 43) Victoria Sandwich *

* NOTE: All cakes/biscuits to be presented on a plate or new cake board. Cake covers will be provided.

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FLORAL ARRANGEMENTS

- 44) Floral table centre, to include a candle – maximum 230mm in diameter
- 45) Themed floral arrangement: My favourite music: maximum 457mm in diameter
- 46) “Just Leaves” – maximum 230mm diameter x 465mm high

PHOTOGRAPHY CLASS

- 47) Seaside view
- 48) Your favourite flower
- 49) An insect

NOVICE CLASSES – for those who have not won a prize in a SGGC Show.

- 50) A vase of mixed flowers up to 305mm high
- 51) A selection of 5 vegetables in a basket or tray not exceeding 300mm

CLUB CUTTING

- 52) Maximum pot size 155mm

SPECIAL CLASS

- 53) Specimen flower and vegetable, any receptacle – use your imagination!

RECIPE

PARADISE SLICE – Open to all members

20cm x 20cm tin

Pastry Base

225g plain flour

115g butter

30g caster sugar

1 egg, lightly beaten

Filling ...all at room temperature

3-4 tbsps raspberry jam

115g butter, softened

115g caster sugar

2 eggs, lightly beaten

80g glacé cherries, rinsed and quartered

120g raisins

150g desiccated coconut

Oven 190c 170 fan

Grease and line the tin.

Put flour and butter into a bowl and rub together until it resembles bread crumbs. Mix in sugar and eggs. Mix to a soft pastry (or this can all be done in a food processor). Wrap in cling film and rest in fridge for 25 mins.

Roll our pastry to roughly the size of the tin. Transfer to the tin, push into the edges, trim excess, prick pastry all over with a fork, line with baking beans or rice, blind bake for 15 minutes. Remove beans/rice. Cool then spread jam onto the pastry but not right up to the edges.

Filling

Cream butter and sugar until light and fluffy. Add eggs (can use electric hand mixer). Add cherries, raisins, coconut, fold until all combined. Spoon this mixture into the pastry, right up to the edges.

Bake 30 mins. Sprinkle with caster and cool. Remove from tin and cut into 16 squares.

EXHIBITOR GUIDANCE

METRIC/IMPERIAL EQUIVALENTS OF POT SIZES

155mm – 6" 180mm – 7" 203mm – 8" 255mm – 10" 305mm – 12" 380mm – 15"



RECIPE

(MEN ONLY CLASS)

VICTORIA SANDWICH

150g Stork margarine

150g caster sugar

3 large eggs

150g self-raising flour

5ml (1tsp) baking powder

45ml (3tbsp) raspberry jam

Caster sugar for sifting

Oven 350f 180c Gas 4

Grease and line 2 x 20cm (8inch) sandwich tins with greased grease proof paper. Blend margarine, sugar, eggs, flour and baking powder in a blender for approx 15 seconds or until mixed. Divide between the 2 tins and smooth over. Bake for 30 mins til pale, golden colour and centre springs back when lightly pressed. Turn out onto a wire rack to cool. When cool, sandwich together with the jam and dust with caster sugar.

Vegetables must be clean, fresh (not oiled), tender and without blemish or coarseness.

Beans – long, straight, plump, brittle pods with little outward sign of seeds. With stalks facing the same way.

Beetroot – Globe type: spherical with small tap roots. Long type: evenly tapered. Both with roots that have side whiskers removed.

Carrots – roots of medium size, tender, good shape and free from side shoots.

Skins and colour clear and bright.

Courgettes – young, tender, of uniform shape and colour. Of any colour, but well matched. May be shown with or without flower.

Cucumbers – fresh, young green, tender, blemish-free and of uniform straightness, with short stalks. May be shown with or without flowers.

Garlic – well-shaped, solid, clean well-ripened bulbs with thin necks with dried stem of approx.25 mm. Bulbs must not be divided and roots must be removed.

Onions and Shallots – uniform bulbs of good colour. The tops must be

individually tied with natural raffia. Roots must be trimmed back to the base
Potatoes – good shape, medium-sized, clean, clear skinned tubers, eyes few and shallow. Uniform in size, form and colour.

Radishes trimmed to approx. 40cm. All must be uniform in size, form and colour.

Root Vegetables except potatoes and radishes, must be exhibited with about 75mm of top.

Rhubarb – fresh, straight, long, tender stalks with well-developed colouring.

Tomatoes – Should be the same size, ripe but firm, richly coloured with calyces attached.

SHAMLEY GREEN GARDEN CLUB ANNUAL SHOW 2026

ENTRY FORM

Pot Plants
All pots, whether terracotta or plastic, to be of terracotta colour, clean and exhibited on a saucer of the same colour (except for Orchids and Hostas).

Flowers

Blooms are best cut in the early morning and put straight into a bucket of water at least 12 hours before they are intended for exhibiting, during which time they should be kept in deep water in a cool place.
Always try to show a fully developed flower, remembering it is better to show one that has not quite reached its best. Bought flowers may be used for floral arrangements only. Oasis, if used, should never be visible.

Culinary

Great care should be taken to conform to given recipes, sizes and weights. Marks are awarded for flavour, external appearance, shape, colour and uniformity, plus internal texture, depth of crust and distribution of ingredients.
All jars and tops must be free from any commercial markings. Jars must be full and clearly labelled with a small label about 2/3rds of the way down, giving contents and date made.

All sweet preserves must be sealed with either a wax disc and cellophane cover, or a new metal twist top, which does not need a wax disc.
Preserves containing vinegar must be at least two months old and covered with a new vinegar-proof metal twist top.
Cakes to be on a plate or new cake board. Cake covers will be provided.
Cakes to be left whole – not cut. Note: 450g = 1lb

Classification of Fruit for Jams

Soft: Blackberries, elderberries, figs, gooseberries, loganberries, raspberries, rhubarb, strawberries, redcurrants, blueberries
Stone: Apricots, cherries, damsons, peaches, plums, greengages, sloes, nectarines
Hard: Apples, pears, quinces, crab apples

Photographs

Size up to 5" x 7" – Un-mounted. Must have been taken by the exhibitor with no digital enhancement.

Name (first).....Surname.....
Address.....
.....
Telephone.....Email.....

Class No	Class No	Class No	Class No

ENTRY FEE

50p for each class entered and must accompany the entry form, which must be delivered to Boundary House between 5 & 7pm on Friday, 7 August. No late entries accepted.

Cheques should be payable to 'Shamley Green Gardening Club'.

TOTAL CLASSES ENTEREDx 50p EQUALS £.....

Signed.....Date.....