



# BEMBRIDGE HORTICULTURAL SOCIETY

FOUNDED 1909

*Affiliated to the  
Royal Horticultural Society*

## SHOW SCHEDULE 2025

MEMBERS' SHOW  
SATURDAY 14th JUNE 2025

104th ANNUAL OPEN SHOW  
SATURDAY 16th AUGUST 2025

in  
THE VILLAGE HALL, HIGH STREET, BEMBRIDGE

Opening 2:30pm  
Presentation of Awards 4:30pm

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*SHOW SECRETARY Matilda Palmer,  
Tel 01983 875330, Email matilda.palmer@gmail.com*

## Officers

President:	Andrew Nightingale
Chairman:	Caroline Peel
Vice Chairman:	Jan Yeats
Secretary:	<i>Vacant</i>
Treasurer:	Joanna Truman
Show Secretary:	Matilda Palmer
Programme Secretary:	Jan Yeats
Minutes Secretary:	Deborah Meadows
Honorary Auditor:	Angus Bruce

## Other Committee Members

Dorian Campbell  
Eve Dyer

## Life Members

Pam Browning  
Eve Dyer  
Hilary Haley  
Hazel Ransome

The Society is affiliated to the  
Royal Horticultural Society  
and the  
Isle of Wight Horticultural Association



[www.bembridgehorticulturalsociety.co.uk](http://www.bembridgehorticulturalsociety.co.uk)



Bemhortsoc72@gmail.com



[facebook.com/BembridgeHorticulturalSociety](https://facebook.com/BembridgeHorticulturalSociety)

## HINTS FOR EXHIBITORS

Study the schedule carefully. It gives full details of the classes and the rules and conditions.

See that your entry form is accurately filled in – the class number is most important. Deliver the completed form, with the correct fee, to

**Matilda Palmer, Briary Close House, Manna Road, Bembridge (on the outside of the sharp bend in the road leading to the end of the cul-de-sac): place entries in the receptacle in the parking area near the metal garden gate**

**before 6pm on the Wednesday before the show.** It will help if you take it a day or two earlier.

Your exhibits must be fully staged **between 8am and 10:40am** on the Show Day as the hall is then cleared for judging. Allow yourself plenty of time for travelling to the venue and to arrange whatever you are showing before 10:40am.

On arrival, get your exhibitor's number from the Show Secretary. There will be a table card bearing that number in every class in which you have entered. Class numbers will be found at the front of the bench on white cards in large black figures. This is the place in which you should put your entry. Do not cover the exhibitor's card completely, or move the card. If in doubt, consult a steward.

Entries which do not require water can be placed on the bench straight away. If water is required, take the vase near your card to the kitchen, fill it with water and then arrange your flowers in the back room before carrying them to your place on the bench. This avoids wetting the table covers.

The judges are interested only in the exhibits — the cards are placed face down on the table. The judges mark the winners' cards with their awards — 1st, 2nd or 3rd, and the Show Secretary then adds prize cards bearing the relevant exhibitor's name.

Allow ample time for staging. It is during the last minute rush that mistakes occur. Check that you have staged the correct number of specimens in the appropriate class. All exhibits should be staged as attractively as possible.

In the event of close competition, naming an exhibit helps.

All fruit is enhanced by its natural bloom. Apples should not be polished.

Try not to handle fruit with your bare hands.

Currants should be shown in bunches as grown.

Gooseberries, strawberries and other soft fruit should be shown with a stalk on.

Vegetables should be clean; wash with a soft sponge and plenty of water. Never use a brush, and do not use oil or grease.

Beet, carrots, parsnips and turnips should have their leaves shortened, leaving not less than 7.5cm (3") of leaf stem.

Onions should be shown without tops and must not be skinned.

Marrows should be uniform and young and should not exceed 30cm (12") in length.

Shallots should be staged as separate bulbs.

Brassicas should have not less than 7.5cm (3") of stem.

Runner Beans must have flower stalks attached.

Tomatoes should be uniform, firm, of a fresh colour and with a green stalk (calyx) intact on each.

Peas and circular- or oval-shaped vegetables should be exhibited on the plate provided. With the exception of collections of vegetables, long or bulky vegetables should be exhibited direct on the bench.

Keep the soil moist with plenty of water for two or three weeks before the show.

Protect blooms of flowers from heavy rain, hail and splashing.

Dahlia buds count as blooms so be careful to meet the schedule requirement.

Give pot plants plenty of room and turn frequently.

Cut for show between sunset and sunrise when flowers and foliage are cool, and cut as long as possible, with a slanting cut to assist uptake of water. Plunge into water as quickly as possible.

Pot plants should receive a generous watering.

Remove any damaged flowers and broken or discoloured leaves.

Ensure your exhibit is of good balance, with flowers of even size and quality.

Do not exhibit damaged or diseased fruit and vegetables.

**FINALLY:**

Be a good sport, accept the judges' decision with good grace, but do not hesitate to seek advice as to why you were not successful.

**RULES FOR EXHIBITORS**  
*(Please read carefully)*

1. All exhibits must have been grown by and have been in the possession of the exhibitor for at least two months before the show, except in classes where otherwise stated. The Committee reserve the right to inspect any exhibitor's garden.
2. Only one entry will be accepted from any exhibitor in any one class and the Committee may refuse the entry of any exhibit. Exhibitors in members' classes must be paid up members of the Society.
3. The decision of the judge shall be final and he/she shall be empowered to withhold any awards when the exhibits are not considered worthy. Trophies will only be awarded in any class with a single entry if that entry receives a first prize award from the judge.
4. The Peel Cup will be awarded annually to the member with the highest aggregate of points in the flower, fruit and vegetable classes at the combined shows.

Certificates will be awarded to winners in all trophy classes and their names will be recorded in an appropriate register to be maintained by the Society and not on the trophies (except the Peel Cup). Trophies must be returned to the Show Secretary before or on the morning of the show.

5. Cup winners, on a highest points basis, will be determined as follows:

1st – 6 points; 2nd – 3 points; 3rd – 1 point.

6. All exhibits must be in the place of exhibition and staged between 8.00am and 10.40am on the morning of the show. Only stewards are permitted to move exhibits or exhibitors' cards. During judging, no persons will be allowed in the hall except the judges and necessary officials. No exhibits may be removed without the permission of the Show Secretary until after the presentation of the awards.
7. All entries must be made on the Society's entry form (extra copies of which may be obtained from the Show Secretary or downloaded from the website given on page 2 of this schedule) and sent or handed in with entry fees to the Show Secretary at the address given on page 3.
8. Any protest must be made to the Show Secretary on the day of the show, with a deposit of £5.00. Such protests will be considered by the Committee and the deposit refunded if the protest is upheld.
9. All vegetables must be exhibited clean and fit for the table. All dishes in collections must contain the same number of fruit or vegetables as in the classes for single dishes, unless otherwise specified. All varieties should be named where possible, as this is of general interest.
10. The Society's vases, plates and dishes must be used, where provided.
11. Prize money must be collected from the Treasurer between 3:45pm and 4:15pm.

#### CONDITIONS APPLICABLE TO BOTH SHOWS

Entries taken up to:	6:00pm on Wednesday before show
Exhibits to be staged:	between 8:00am and 10:40am on the morning of the show
Fee per entry:	20p
Prizes for all classes:	First – £1.00
(unless otherwise stated)	Second – 50p
	Third – 30p

**MEMBERS' SHOW**  
**SATURDAY 14th JUNE 2025**  
**SCHEDULE**

**SECTION A**  
**FLOWERS, FRUIT & VEGETABLES**

**Class**

1. 1 vase of large-flowered (HT) roses – 3 blooms
2. 1 large flowered (HT) rose
3. 1 vase of cluster (Floribunda) roses – 3 stems of one or more varieties
4. 1 vase of 5 pansies or violas
5. 1 vase of sweet williams – 3 stems
6. 1 vase of pinks – 5 stems
7. 1 vase of sweet peas – 9 stems, mixed
8. 1 vase of sweet peas – 5 stems, one variety
9. 1 vase of any other flowers – 3 stems or sprays of any one species
10. One vase of mixed flowers – all round effect
11. Pot plant – foliage – not cactus or succulent, but bonsai accepted
12. Pot plant – flowering – not cactus or succulent
13. Pot plant – cactus or succulent

*For classes 11 to 13, pot size should not exceed 18cm (7")*

14. 1 vase of 3 flowering shrub stems
15. Dish of 12 gooseberries
16. Dish of any other soft fruit, in the following quantities:  
10 if strawberries, 12 if other soft fruit
17. Vase of 5 herbs (vase provided)
18. Dish of 7 broad bean pods
19. Dish of 5 new potatoes
20. 3 sticks of rhubarb
21. 2 lettuces with washed roots
22. 1 dish of any other vegetable not in classes 17-21.  
Quantities are shown on the reverse of the entry forms.  
Examples are:

3 Beetrots	2 Cauliflowers
2 Cabbages	3 Turnips

<b>Trophies</b>	Awarded for
Couldrey Cup	highest points overall in classes 1 to 22
Society's Bowl	class 1
Garnham Rose Bowl	class 2
Dianthus Trophy	class 6
John Hall Memorial Trophy (for the best vase of sweet peas in show)	classes 7 and 8
John Chapman Shield	class 9
Arthur Graham Vase	class 12

SECTION B  
FLORAL ARRANGEMENT

***Accessories are allowed in all classes  
unless otherwise stated***

Class

23. An arrangement in a basket – fresh flowers and foliage grown by the exhibitor
24. An arrangement of foliage using natural plant material
25. 5 Blooms – an exhibit of natural plant material
26. An arrangement to celebrate Sailing on the Isle of Wight

***Exhibits should not exceed 61cm (24") in classes 23 – 26***

27. Miniature exhibit of natural plant material – 10cm (4") max.
28. 'Floating Blooms' – an exhibit of fresh plant material in a clear bowl 25.5cm (10") max.

***All blooms must be floating in water.***

<b>Trophies</b>	<b>Awarded for</b>
Captain Sparkes Cup	highest points overall in classes 23 to 28
McEwen Cup	class 23

SECTION C  
COOKERY

*All exhibits to have been made by the exhibitor  
prior to the day of the show.  
A plate will be supplied for all classes.*

29. 5 Herb Scones
30. 5 Sausage Rolls
31. 5 Shortbread Fingers
32. Small Loaf of Bread
33. Gingerbread Cake
34. An 18cm (7") Jam-filled Victoria Sponge Cake made with 3 eggs
35. 5 Fudge Brownies made to the following recipe:

145g (5oz) unsalted butter or baking margarine  
225g (8oz) brown sugar  
75g (3oz) unsweetened cocoa powder  
1 teaspoon of vanilla essence  
 $\frac{1}{4}$  teaspoon of salt  
2 large eggs (cold)  
100g (3½oz) plain or all-purpose flour (sieved)

Melt the butter in a saucepan and remove from heat when melted. Stir in the sugar then add the cocoa, vanilla and salt and mix well. Leave the mixture to cool for 5–10 minutes before beating in the eggs one by one and stir in the flour. Line a 20cm (8") square baking tray with greaseproof paper, well folded into the corners. Spread the mixture out evenly and place in the middle of a pre-heated oven at 160°C/140°C Fan/325°F/Gas Mark 3 for 20–30 minutes until the edges look dry and the middle is still slightly under-baked. The brownies will continue to firm up in the tray when removed from the oven. Leave to cool completely before lifting out and cutting into 16 squares with a sharp knife, wiping the blade clean before each cut. Choose five squares for the show.

SECTION D  
PRESERVES

*All exhibits to have been made within the last year,  
and dated.*

*Use plain glass jars approximately 340g or 454g (12 or 16oz)  
or equivalent unless otherwise stated.*

*Jam jars must have waxed paper with a cellophane top, or  
use non-commercial screw top lids with plastic lining.*

*Chutney/Pickle jars should be screw top (no commercial lids).*

Class

- 36. Marmalade
- 37. Strawberry Jam
- 38. Any other jam
- 39. Lemon Curd
- 40. Chutney or pickle

Trophies	Awarded for
Christina Pay Cup for Cookery	highest points overall in classes 29 to 35
Bembridge Cup for Preserves	highest points overall in classes 36 to 40
Centenary Shield	highest points overall in classes 1 to 40
Alan Parsons Cup	Best in Show

SECTION E  
HANDICRAFT

Class

41. Any item made from recycled materials
42. Handicraft including knitting, crochet etc.
43. Any craft made from wood, metal, cane, leather, wool etc.

SECTION F  
PHOTOGRAPHY

44. Photographic print of a Sunrise or Sunset on the Isle of Wight, not exhibited in this show before.  
Overall size not exceeding 25cm x 30cm (10" x 12").

SECTION G  
CHILDREN'S SECTION

*Classes 45 - 47 are for ages up to 13 years,  
and no membership is required for this section.  
Name and age must be shown on each exhibit.*

45. Unusual Vegetable Sculpture
46. Garden on a Plate. Maximum plate size 25cm (10").
47. My Favourite Cake
48. A Decorated Wooden Spoon

**104th ANNUAL SHOW**  
**SATURDAY 16th AUGUST 2025**  
**SCHEDULE FOR OPEN CLASSES**

**SECTION A**  
**FLOWERS, FRUIT & VEGETABLES**

**Class**

1. A tray containing a collection of any 4 kinds of vegetable selected from Sections A and C, and in the same quantities as specified for that class  
  
Tray size approx. 78cm x 55cm (30.5" x 21.5" )  
  
Prizes: 1st - £2.00; 2nd - £1.50; 3rd - £1.00
2. 5 onions - each not exceeding 230g (8oz)
3. 2 cucumbers
4. 2 dishes of potatoes - 1 coloured, 1 white, 5 per dish
5. 9 runner beans
6. 5 different herbs (vase provided)
7. 3 beetroots with trimmed tops
8. 3 peppers - single or mixed colours
9. A dish of 5 shallots - large, from bunch
10. 5 small fruited tomatoes - diameter not exceeding 35mm (1.4")
11. Truss of tomatoes - any variety, ripe or unripe
12. 2 dishes of fruit - 2 different cultivars

13. 1 vase of asters – 5 stems
14. 1 specimen dahlia of any variety
15. 1 vase of 3 cactus and/or semi-cactus dahlias – one or more varieties
16. 1 vase of 5 small pompom dahlias – one or more varieties – blooms not exceeding 55mm (2.2")
17. 1 vase of dahlias – 3 blooms
18. 1 specimen bloom excluding dahlias and roses

<b>Trophies</b>	<b>Awarded for</b>
Thornycroft Cup	highest points overall in classes 1 to 18
Woodroffe Cup	class 1
Rev H M Humphrey Cup	classes 14 to 17
Saville Cup	best exhibit in classes 4 and 35
Winter Memorial Cup	best vase of flowers (excluding class 14)

Dahlia Classes will be judged according to the National Dahlia Society rules.

## SECTION B

### FLORAL ARRANGEMENT

***Accessories are allowed in all classes  
unless otherwise stated***

#### Class

19. A cottage garden arrangement of fresh flowers grown by the exhibitor
20. An arrangement of foliage
21. An arrangement of natural plant material with single colour blooms in an unusual container
22. 5 Blooms – an exhibit of natural plant material

***Exhibits should not exceed 61cm (24") in classes 19 - 22***

23. 'Petite' – fresh plant material not exceeding 22.5cm (9")
24. 'Floating Blooms' – an exhibit of fresh plant material in a clear bowl 25.5cm (10") max.

***All blooms must be floating in water.***

<b>Trophies</b>	<b>Awarded for</b>
Jubilee Trophy	highest points overall in classes 19 to 24
Mabel Langston Trophy	class 19

#### **Championship**

The **Peel Cup** will be awarded to the member who has received the most points in section A of the June Show **and** in sections A, C and D of the August Show.

The Peel Cup will be presented at the Annual Open Show.

104th ANNUAL SHOW  
SCHEDULE FOR MEMBERS' CLASSES

SECTION C  
FLOWERS, FRUIT & VEGETABLES

Class

25. 1 large-flowered (HT) rose
26. 1 vase of cluster roses (Floribunda) – 3 stems, one or more varieties
27. 1 vase of dahlias – 5 blooms
28. The Bembridge Top Vase – a vase of flowers for all round effect. 9 stems maximum.
29. 1 vase of 5 pansies or violas
30. 1 vase of flowering shrubs – 3 stems
31. 1 vase of perennials, excluding dahlias – no more than 5 stems
32. 1 vase of Mophead hydrangeas – 3 stems
33. 1 vase of Lacecap hydrangeas – 3 stems
34. 1 dish of 5 tomatoes (not cherry tomatoes)
35. 1 dish of 5 potatoes
36. 5 onions – each over 230g (8oz)
37. 5 onions – each not exceeding 230g (8oz)
38. 9 runner beans
39. 1 dish of any other vegetable not in Sections A or C in quantities shown on the reverse of the entry forms
40. 5 shallots

41. 1 dish of 5 cooking apples
42. 1 dish of 5 dessert apples
43. 1 dish of any other fruit. Quantities are shown on the reverse of the entry forms.
44. Pot plant – foliage – pot not to exceed 18cm (7")
45. Pot plant – flowering – pot not to exceed 18cm (7")
46. Pot plant – fuchsia – pot not to exceed 18cm (7")

### **Banksian Medal**

The Royal Horticultural Society premier award, to the winner of the largest total prize money in all of the horticultural classes at this Annual Show excluding Floral Arrangements.

Under RHS rules, Banksian Medal winners from the two previous open shows will not be eligible to win this year's medal.

<b>Trophies</b>	<b>Awarded for</b>
Saville Cup	best exhibit in classes 4 and 35
Millenium Bowl	classes 25 and 26
W Wiltshire Cup	highest points overall in classes 25 to 46
B O Cochrane Cup	class 36
W J Burden Cup	class 38
Lady de Robeck Cup	class 41
W Frampton Cup	class 42
G F Chappell Vase	best vase of flowers (excluding dahlias) from Sections A and C
Joan Crabtree Cup	Best in Show

## SECTION D

## BEMBRIDGE TWO OF THE BEST

47. A collection of 2 items from the following, with quantities of fruit and vegetables as shown on the reverse of the entry forms.

- A vase of flowers, 3 stems
- One dish of fruit
- One dish of vegetables
- One pot plant – maximum size of pot 15cm (6")

## Trophy

## Diamond Jubilee Trophy

awarded for class 47

## SECTION E

## COOKERY

*All exhibits to have been made by the exhibitor  
prior to the day of the show.  
A plate will be supplied for all classes.*

48. Chocolate Sponge Cake using 3 eggs with buttercream filling
49. 5 Savoury Muffins
50. A Plum Pie, maximum diameter 18cm (7")
51. A Date and Cherry Tray Bake
52. A Thermos® of home-made soup

## Trophy

## Bembridge Cup for Cookery

awarded for highest points  
overall in classes 48 to 52

SECTION F  
PRESERVES

*All exhibits to have been made within the last year,  
and dated.*

*Use plain glass jars approximately 340g or 454g (12 or 16oz)  
or equivalent unless otherwise stated.*

*Jam jars must have waxed paper with a cellophane top, or  
use non-commercial screw top lids with plastic lining.*

*Chutney/Pickle jars should be screw top (no commercial lids).*

Class

53. Marmalade
54. Strawberry Jam
55. Any other jam or jelly
56. Chutney or pickle

**Trophy**

The Bembridge Cup for Preserves will be awarded for highest points overall in classes 53 to 56

SECTION G  
HANDICRAFT

57. Item of woodwork. Overall size not exceeding 30cm x 30cm (12" x 12").
58. A Container, with or without a lid, made from any materials. Overall size not exceeding 30cm x 30cm (12" x 12").



Bembridge Horticultural Society  
Members' Show Entry Form  
14th June 2025

### Exhibitor's Name and Phone Number

Tel:

Fee enclosed

### Number of Classes entered

£

1. **What is the primary purpose of the study?**

Scissors Cut Along Here

## QUANTITIES OF VEGETABLES AND FRUIT

Use the following quantities, and ask the Show Secretary about guidance on produce not listed below. The RHS maximum point allocation for judging collections is shown in brackets.

VEGETABLES	FRUIT
2 Artichokes, globe (15 pts)	5 Apples, cooking (18 pts)
6 Artichokes, Jerusalem (10 pts)	5 Apples, dessert (20 pts)
3 Aubergines (18 pts)	12 Blackberries (12 pts)
7 Beans, broad (15 pts)	1 Blackcurrants
9 Beans, French (15 pts)	– bunch (12 pts)
9 Beans, runner (18 pts)	5 Figs (16 pts)
3 Beetroots (15 pts)	12 Gooseberries (12 pts)
3 Beetroots, long (20 pts)	1 Grapes – bunch (20 pts)
15 Brussels sprouts (15 pts)	12 Loganberries (12 pts)
2 Cabbages (15 pts)	1 Melon (18 pts)
3 Carrots (20 pts)	3 Peaches (20 pts)
2 Cauliflowers (20 pts)	5 Pears, cooking (18 pts)
2 Celery (20 pts)	5 Pears, dessert (20 pts)
3 Courgettes (12 pts)	9 Plums, cooking (14 pts)
2 Cucumbers (18 pts)	9 Plums, dessert (16 pts)
3 Garlic bulbs, elephant (15 pts)	12 Raspberries (12 pts)
5 Garlic bulbs (12 pts)	1 Redcurrants
3 Leeks (20 pts)	– bunch (12 pts)
2 Lettuces (15 pts)	10 Strawberries (16 pts)
2 Marrows (15 pts)	
5 Onions, 250g or under (15 pts)	
5 Onions, over 250g (20 pts)	
3 Parsnips (20 pts)	
9 Pea pods (20 pts)	
3 Peppers (15 pts)	
5 Potatoes (20 pts)	
9 Radishes (12 pts)	
5 Shallots (18 pts)	
2 Swedes (15 pts)	
5 Tomatoes, small under 35mm (12 pts)	
5 Tomatoes, medium 60mm max (18 pts)	
5 Tomatoes, beefsteak 75mm max (15 pts)	
3 Turnips (15 pts)	



Bembridge Horticultural Society  
104th Annual Open Show Entry Form  
16th August 2025

**Exhibitor's Name and Phone Number**

Tel:

Fee enclosed

### Number of Classes entered

£

XX Cut Along Here X

## QUANTITIES OF VEGETABLES AND FRUIT

Use the following quantities, and ask the Show Secretary about guidance on produce not listed below. The RHS maximum point allocation for judging collections is shown in brackets.

VEGETABLES	FRUIT
2 Artichokes, globe (15 pts)	5 Apples, cooking (18 pts)
6 Artichokes, Jerusalem (10 pts)	5 Apples, dessert (20 pts)
3 Aubergines (18 pts)	12 Blackberries (12 pts)
7 Beans, broad (15 pts)	1 Blackcurrants
9 Beans, French (15 pts)	– bunch (12 pts)
9 Beans, runner (18 pts)	5 Figs (16 pts)
3 Beetrots (15 pts)	12 Gooseberries (12 pts)
3 Beetrots, long (20 pts)	1 Grapes – bunch (20 pts)
15 Brussels sprouts (15 pts)	12 Loganberries (12 pts)
2 Cabbages (15 pts)	1 Melon (18 pts)
3 Carrots (20 pts)	3 Peaches (20 pts)
2 Cauliflowers (20 pts)	5 Pears, cooking (18 pts)
2 Celery (20 pts)	5 Pears, dessert (20 pts)
3 Courgettes (12 pts)	9 Plums, cooking (14 pts)
2 Cucumbers (18 pts)	9 Plums, dessert (16 pts)
3 Garlic bulbs, elephant (15 pts)	12 Raspberries (12 pts)
5 Garlic bulbs (12 pts)	1 Redcurrants
3 Leeks (20 pts)	– bunch (12 pts)
2 Lettuces (15 pts)	10 Strawberries (16 pts)
2 Marrows (15 pts)	
5 Onions, 250g or under (15 pts)	
5 Onions, over 250g (20 pts)	
3 Parsnips (20 pts)	
9 Pea pods (20 pts)	
3 Peppers (15 pts)	
5 Potatoes (20 pts)	
9 Radishes (12 pts)	
5 Shallots (18 pts)	
2 Swedes (15 pts)	
5 Tomatoes, small under 35mm (12 pts)	
5 Tomatoes, medium 60mm max (18 pts)	
5 Tomatoes, beefsteak 75mm max (15 pts)	
3 Turnips (15 pts)	