



BEMBRIDGE HORTICULTURAL SOCIETY

FOUNDED 1909

*Affiliated to the
Royal Horticultural Society*

SHOW SCHEDULE 2026

MEMBERS' SHOW
SATURDAY 13th JUNE 2026

105th ANNUAL OPEN SHOW
SATURDAY 22nd AUGUST 2026

in
THE VILLAGE HALL, HIGH STREET, BEMBRIDGE

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

*SHOW SECRETARY Matilda Palmer,
Tel 01983 875330, Email Bemhortsoc72@gmail.com*

Officers

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

Other Committee Members

David A'Bear	Eve Dyer
Wendy A'Bear	Hazel Ransome
Dorian Maclean	

Life Members

Pam Browning	Hazel Ransome
Eve Dyer	Jan Yeats
Hilary Haley	

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



www.bembridgehorticulturalsociety.co.uk



Bemhortsoc72@gmail.com



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. Additional entry forms can also be downloaded from bembridgehorticulturalsociety.co.uk, found under the 'Events' tab.

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 13th JUNE 2026
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 Beetroots

2 Cauliflowers

2 Cabbages

3 Turnips

Trophies

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. 7 Blooms – an exhibit of natural plant material
26. An arrangement to celebrate the 250th anniversary of the United States Declaration of Independence.

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.

Trophies

Awarded for

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. They should fit on the 23cm (9") plate provided, unless otherwise stated.

29. 5 individual Welsh Cakes
30. 5 Vegetarian Sausage Rolls
31. 5 Brandy Snaps
32. A Loaf of Brown Bread, not more than 600g (21¼oz)
33. Parkin Cake made in a loaf tin
34. An 18cm (7") Jam-filled Victoria Sponge Cake made with only 3 eggs
35. Whole Orange and Almond Cake,
made to the following recipe:

- 2 oranges (sweet rather than bitter)
- 6 eggs
- 250g (9oz) almonds, coarsely ground
- 250g (9oz) caster sugar
- 1 teaspoon baking powder



Wash and boil the whole oranges in water for 1½ hours or until they are very soft. Beat the eggs with the sugar in a large bowl then add the baking powder and almonds and mix well. When cooled, cut open the oranges, remove the pips and turn them into a purée in a food processor. Mix thoroughly with the egg and almond mixture and pour into a 20cm/8" buttered and floured cake tin, preferably non-stick with a removable base. Bake in a preheated 190°C/375°F/gas mk.5 oven for an hour. If it is still very wet leave it in the oven for a little longer. Let it cool in the tin before turning out. You can, if you wish, decorate the top with almonds and/or orange peel etc.

Recipe from *A New Book of Middle Eastern Food* by Claudia Roden.

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. An unframed print of photograph taken from the King Charles III Coastal Path on the Isle of Wight.
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. A painting of a vegetable, no bigger than A4 size
46. Garden on a Plate, maximum plate size 25cm (10")
47. A plain Tray Bake made by an adult and decorated by a child. Cake maximum dimension 25cm (10").
48. A Decorated Stone

105th ANNUAL SHOW
SATURDAY 22nd AUGUST 2026
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

Trophies

Awarded for

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 and seed heads
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.

Trophies

Awarded for

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.

105th 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.

Trophies	Awarded for
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. They should fit on the 23cm (9") plate provided, unless otherwise stated.

48. Coffee and Walnut Cake
49. 5 traditional Sausage Rolls
50. An Apple Tart
51. A Treacle Tart
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 metal or wood work. Overall size not exceeding 30cm x 30cm (12" x 12").
- 58. Handicraft made from textiles. Overall size not exceeding 30cm x 30cm (12" x 12").

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)	

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

- 2 Artichokes, globe (15 pts)
- 6 Artichokes, Jerusalem (10 pts)
- 3 Aubergines (18 pts)
- 7 Beans, broad (15 pts)
- 9 Beans, French (15 pts)
- 9 Beans, runner (18 pts)
- 3 Beetroots (15 pts)
- 3 Beetroots, long (20 pts)
- 15 Brussels sprouts (15 pts)
- 2 Cabbages (15 pts)
- 3 Carrots (20 pts)
- 2 Cauliflowers (20 pts)
- 2 Celery (20 pts)
- 3 Courgettes (12 pts)
- 2 Cucumbers (18 pts)
- 3 Garlic bulbs, elephant (15 pts)
- 5 Garlic bulbs (12 pts)
- 3 Leeks (20 pts)
- 2 Lettuces (15 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)

FRUIT

- 5 Apples, cooking (18 pts)
- 5 Apples, dessert (20 pts)
- 12 Blackberries (12 pts)
- 1 Blackcurrants
 - bunch (12 pts)
- 5 Figs (16 pts)
- 12 Gooseberries (12 pts)
- 1 Grapes - bunch (20 pts)
- 12 Loganberries (12 pts)
- 1 Melon (18 pts)
- 3 Peaches (20 pts)
- 5 Pears, cooking (18 pts)
- 5 Pears, dessert (20 pts)
- 9 Plums, cooking (14 pts)
- 9 Plums, dessert (16 pts)
- 12 Raspberries (12 pts)
- 1 Redcurrants
 - bunch (12 pts)
- 10 Strawberries (16 pts)