



BRIDPORT & DISTRICT GARDENING CLUB

2024 Harvest Show Schedule

United Church Hall, East Street, Bridport
Saturday, 7th September 2024.

Doors will be open to the public at 12.00 noon
Light refreshments and raffle prizes, all donated
by Club Members.

The results of the silent raffle will be available after the
presentation of trophies at 3pm.

If you need advice please contact
Anne Bark 07870 414160
email bridportgcshow@icloud.com

Please note the club supports the use of peat free compost.

We are grateful to Framptons for contributing to half of the
printing costs of these documents

[Harvest Show 2024](#)

DIVISION 1 – FLORAL ART

1. Colours of Autumn max size 25cm
 2. Arrangement in a shell 10 cm x 10 cm max size
 3. Arrangement of dried flowers and seedheads in an unusual container, max size 20cm
- ❖ The Redwood Bowl awarded for the best exhibit in the Classes 1-3.
 - ❖ The Stanley Dean Cup awarded for the highest aggregate score in Classes 1-3.

DIVISION 2 - DAHLIAS

A range of containers will be available for setting up exhibits for Classes 4 - 24

4. Three blooms, NOT more than 220mm diameter of cactus or semi-cactus, any one variety
 5. Three blooms of decorative, any one variety
 6. Three blooms of pom-pom, any one variety. Blooms must pass through a 52mm ring without touching
 7. Three stems of any variety of dahlia other than Classes 4, 5, and 6
 8. One single stem of any dahlia variety.
- ❖ The Palmers Perpetual Challenge cup is awarded to best entry in Classes 4 - 8.
 - ❖ The Oliphant Perpetual Silver Challenge Cup is awarded to highest aggregate score for Classes 4 - 8

DIVISION 3 - OTHER FLOWERS

9. A vase of 5 mixed annuals
10. Herbaceous perennials, a vase to include 3 different kinds, 2 of each
11. Summer flowers, a vase of 5 different flowers
12. Helianthus, a vase of 3 annual stems
13. Roses, a vase containing at least 3 blooms of one or more varieties
14. Rose, a vase containing a single specimen
15. Rose, cluster, a single spray of Floribunda or Polyantha
16. Rose, a single stem judged on perfume (please name variety, if known!)
17. Japanese Anemone, a vase of 3 stems

18. Ornamental grasses and or sedges in a container/vase
19. Echinacea, a vase of 3 stems
20. Cut flower a single specimen or spike (excluding dahlias and roses)
21. Flowering shrub, a single stem, includes Fuchsias but NOT roses or hydrangeas
22. Hydrangea, a single head, any variety
23. Rudbeckia, a vase of 3 stems of any one variety, annual or perennial
24. A vase of three stems of any flower not specified above
25. Floating flowers (bowl not to exceed 23cm or 9 inches)

- ❖ Medal dated July 1855 presented by Bridport Horticultural & Cottage Garden Improvement Society for Roses. Gifted to us and first presented in 2019 to be awarded for best exhibit in Rose Classes 13 - 16
- ❖ The Northover Perpetual Trophy is awarded to the best exhibit in Rose Class 13.
- ❖ The C W Groves Bowl is awarded for the highest aggregate in Classes 9 - 25.

DIVISION 4 - POT PLANTS

26. One flowering pot plant, excluding Fuchsia (pot not to exceed 20cm in diameter)
27. Grove challenge Pelargonium (plant available at Spring show, pot not to exceed 20cm in diameter)
28. One pot or pan of Cactus/Cacti or succulent/s (pot or pan not to exceed 30cm in diameter)

- ❖ The Greenham Cup is awarded for the best pot plant in Classes 26 – 28.

DIVISION 5 – FRUIT - *Please name variety in classes 29, 30 and 31, if known*

All fruit MUST be displayed on a plain white plate.

29. Three Dessert apples of any one variety.
30. Three Culinary apples of any one variety
31. Three pears
32. One bunch of grapes displayed on vine leaves
33. Three figs displayed on a fig leaf

34. One dish of soft fruit, 12 berries with stalks or 6 sprigs

35. One dish of one kind of any other fruit

❖ The Fowler cup is awarded for the highest aggregate in Classes 29 - 35.

DIVISION 6 – VEGETABLES

36. Three potatoes of similar size

37. One onion, the heaviest

38. Three onions of similar size

39. Three carrots, any variety, foliage trimmed to 75mm

40. Two peppers or five chillies displayed on a plate

41. Five shallots, of similar size

42. Five climbing or dwarf French beans, any variety, with stalks

43. Five runner beans with stalks

44. One runner bean to be judged on length, with stalk

45. Three tomatoes with calyces, excluding cherry tomatoes

46. Five cherry tomatoes with calyces still attached, in sand on a white (paper) plate

47. A matching pair of courgettes not exceeding 150 mm

48. One large courgette/marrow/pumpkin, judged on weight

49. A pair of matching squash

50. A pair of matching cucumbers

51. Three beetroot with 75 mm approx. of stalk attached

52. One lettuce with roots displayed in a container with water

53. Harvest Home – A collection of mixed fruit and vegetables 18 inch (456mm) overall

54. Collection of four varieties of vegetables, one of each (no tomato)

55. Collection of six different kinds of herbs

56. Five bulbs of garlic – displayed in sand on white (paper) plate

57. Three bulbs of elephant garlic – displayed in sand on white (paper) plate

58. Humorous vegetable(s), any variety

❖ The Colin Sparkes Cup will be awarded to the best entry in Classes 36 – 58

❖ The Bridport News Challenge Cup will be awarded to the highest aggregate score for Classes 36 – 58

DIVISION 7 – ART & HANDICRAFT

No exhibits to have been shown previously in Bridport Gardening Club's shows.

59. A painting in oil or acrylic, any subject

60. Five Christmas decorations made from recycled materials

61. An original bookmark

62. Sewn cushion cover

63. Soft toy in any material

❖ The Samways Cup will be awarded for the highest aggregate score in Classes 59 - 63

DIVISION 8 – HOMECRAFT Preserves and Cookery

PRESERVES

Plain jars must be used for showing preserves, trade names are not acceptable. NEW twist top lids are used for showing. No wax disc is needed under a twist top. (NB We have some new lids available from Anne Bark 07870 414160. They need to be used when making the preserve, so it 'pops' when opened by the Judge proving it is "preserved"). Jars should be clean, well filled, labels plain, stating content and dated.

64. One jar of strawberry jam

65. One jar of soft-fruit jam (not strawberry)

66. One jar of stone fruit jam

67. One jar of mint jelly

68. One jar of mature (minimum 4 weeks) chutney (please state main ingredients used)

69. One jar of mincemeat conventional or vegetarian, please state which

COOKERY

Use your own recipes except where provided. All exhibits to be presented on a plain white/paper plate and displayed in clear plastic bags – these will be provided for staging, if required. No liners on cakes, please.

70. Hummus, any flavour in a small bowl

71. One handcrafted wholemeal loaf

72. Five shortbread biscuits

73. Lemon drizzle cake - Men only

74. Lemon drizzle cake - Women only

Ingredients for the cake: 200g unsalted butter, soft; 250g caster sugar; 3 medium eggs, beaten; grated zest of 2 medium unwaxed lemons; 250g self-raising flour; ½ tsp baking powder; 100ml milk, room temperature.

Ingredients for the topping: 100g caster sugar; juice of 2 medium lemons; finely grated zest of 1 medium unwaxed lemon.

Method:

Grease a 20cm round cake tin and line with greaseproof paper.

Preheat oven to 180 C/350 F/gas 4. Put the butter, sugar, eggs and lemon zest into a bowl. Sift the flour and baking powder into the bowl, then add the milk. Beat with a wooden spoon or an electric whisk or food mixer until the ingredients are combined and smooth. Transfer the mixture to the tin and spread evenly. Bake in the oven for 50-60 mins until the cake is golden brown and firm and a cocktail stick inserted into the centre comes out clean.

Meanwhile make the cake topping. Mix the sugar with the lemon juice and zest to make a runny glaze. As soon as the cake is cooked, remove from the oven and stand the tin on a wire rack. Prick the top of the cake all over with a cocktail stick and spoon the topping over the top of the cake. Leave to cool completely before removing the cake from the tin.

75. Savoury cheesy courgette muffins

Ingredients : 1 courgette no longer than 12 cm; 150g cheddar plus 50g for topping; grated, 75g sweetcorn; 250g self-raising flour; 50ml olive oil; 175ml milk; 1 large egg, beaten; 1 spring onion.

Method: Pre-heat oven to 180C fan/200C. Line a muffin tin with 12 cases. Top and tail the courgettes and grate them into a mixing bowl. Add 150g of the cheddar and the sweetcorn to the bowl and mix. Add the olive oil, milk and egg then mix again. Add the flour and fold through until combined. Don't mix too much as the mixture will become stiff. Spoon the mixture between the cases, then sprinkle over the remaining 50g of cheddar and spring onion. Bake for 20-25 minutes until risen and browned.

76. Five spinach and thyme pasties with homemade pastry

Ingredients for pastry: 250g plain flour; pinch salt; 125g butter, cold and cut into cubes; 75ml cold milk.

Ingredients for filling: 350g spinach, tough stalks removed; 1tbsp rapeseed or olive oil; 1 medium onion, finely chopped; 1 garlic clove, finely chopped; 125g soft goats cheese; 50g parmesan cheese, grated, pinch of grated nutmeg; handful of thyme sprigs, chopped; 1tsp grated lemon zest; 1 egg, beaten; salt and black pepper

Method: Make the pastry and wrap and chill for 30 mins.

Preheat oven 180 C/gas 4. Line a baking sheet with baking parchment or non-stick liner.

Wash the spinach and pack it into a saucepan with just the water clinging to it, cover and put on a medium heat until spinach has wilted in its own steam. Drain the spinach and when cool enough squeeze out as much moisture as you can and then chop roughly.

Meanwhile, heat the oil in a frying pan over a medium heat and sweat the onion and garlic for approx 10 mins until soft and translucent. Stir in the chopped spinach and leave to cool.

Tip the spinach mixture into a bowl and add the goats cheese, and parmesan, nutmeg, thyme, lemon zest, about half the beaten egg and plenty of salt and pepper. Mash together thoroughly.

Roll out the pastry to a 26 x 39 cm rectangle, about 3mm thick, and cut into six 13cm squares. Brush the rim of each square with a little water. Divide the spinach mixture between the squares, then fold the pastry diagonally to enclose the filling, and crimp the edges to seal well. Brush with the remaining beaten egg and make a hole in the top of each with a small knife. Transfer the parcels to the baking sheet and bake for 25-30 mins or until golden brown.

❖ The Walker Cup is awarded for the best entry in the Classes 64 - 76

❖ The Salon Culinare Salver will be awarded to the exhibitor with the highest aggregate score in Classes 64 - 76

DIVISION 9 – PHOTOGRAPHY

Colour or monochrome, all photos must have been taken in the last 5 years and must not have been exhibited previously in the Club's shows. Digital or conventional photographs are allowed but it should be what the photographer saw through the viewfinder. Removing objects, making composites, or pasting new objects is not acceptable. Photo and mount, if used, should not exceed 20 x 15 cm.

- 77. Spiders web
- 78. On the bird table/feeder
- 79. Stripes
- 80. Four pictures beginning with "A", labelled
- 81. In the shed
- 82. On the beach

- ❖ The Deakin Trophy will be awarded for best photograph in Classes 77 - 82.
- ❖ The P E Payne Memorial Trophy will be awarded to the exhibitor with the highest aggregate of points in Classes 77 - 82

DIVISION 10 – CHILDREN'S CLASSES - *entries are free*

Please Note: Children's exhibits are also welcomed in classes 1-82

Entries can be made by individuals, groups, classes and schools and will be judged in two groups age 5 to 8 and age 9 to 11.

- 83. Garden flowers in a mug
- 84. A painted pebble
- 85. Mr Potato head
- 86. An animal picture made from leaves (collage)

OVERALL SHOW WINNERS

- ❖ The Bob Mills Memorial Cup will be awarded to the exhibitor with the highest overall aggregate score
- ❖ The E M Page Perpetual Challenge Cup will be awarded to the runner up.