



**BRIDPORT & DISTRICT GARDENING CLUB**

## 2026 Harvest Show Schedule

United Church Hall, East Street, Bridport  
Saturday, 12th September 2026.

Doors will be open to the public at 12 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](mailto: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

## **DIVISION 1 – FLORAL ART**

1. Perfect for pollinators maximum size 30 x 30cm
2. A nosegay of sweet scented flowers maximum size 20 x 20cm
3. A petite arrangement of seedheads and dry plant material maximum size 15 x 15cm

- ❖ **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 - 8*

4. Three cactus or semi-cactus, any one variety
5. Three blooms of decorative, any one variety
6. Three blooms of pom-pom, any one variety
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 mixed annuals (an annual is a plant sown by seed and flowers and dies in one year).
10. A vase of mixed perennials (no shrubs or roses).
11. Summer flowers, a vase of five different flowers
12. One sunflower in a vase
13. Roses, a vase containing at least three 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 three stems
18. Ornamental grasses and or sedges in a container/vase
19. Salvia, a vase of three 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 three stems of any one variety, annual or perennial
24. Penstemon a vase of five stems
25. A vase of three stems of decorative foliage
26. Floating flowers (bowl not to exceed 23cm)

- ❖ **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 will be awarded to the highest aggregate for Classes 9 - 26.**

#### **DIVISION 4 – POT PLANT**

27. One flowering pot plant, excluding Antirrhinum (pot not to exceed 20cm in diameter)
  28. Grove challenge Antirrhinum (plant available at Spring show, pot not to exceed 20cm in diameter)
  29. One pot or pan of cactus/cacti or succulent/s (pot or pan not to exceed 30cm in diameter)
  30. One carnivorous plant (pot not to exceed 30cm)
- ❖ **The Greenham Cup is awarded for the best pot plant in Classes 27 – 30.**

**DIVISION 5 – FRUIT** – *please name variety in classes 31-34 if known. All fruit MUST be displayed on a plain white plate.*

31. Three dessert apples of any one variety (Please state name of fruit, if known)
32. Three culinary apples of any one variety (Please state name of fruit, if known)
33. Three pears (Please state name of fruit, if known)
34. Five plums (Please state name of fruit, if known)
35. One bunch of grapes displayed on vine leaves
36. Three figs displayed on a fig leaf
37. One dish of one kind of any other fruit

❖ The Fowler cup will be awarded to the highest aggregate for Classes 31 – 37.

**DIVISION 6 – VEGETABLES**

38. Three potatoes of similar size
39. One onion, the heaviest
40. Three onions of similar size
41. Three carrots, any variety, foliage trimmed to 75mm
42. Two peppers or five chillies displayed on a plate
43. Five shallots of similar size
44. Five climbing or dwarf French beans, any variety, with stalks
45. Five runner beans with stalks
46. One runner bean to be judged on length, with stalk
47. Three tomatoes with calyces, excluding cherry tomatoes
48. Five cherry tomatoes with calyces still attached, in sand on a white (paper) plate
49. A matching pair of courgettes not exceeding 150mm
50. One large courgette/marrow/pumpkin, judged on weight

51. One squash
52. A pair of matching cucumbers
53. Three beetroot with 75mm approx, of stalk attached
54. One lettuce with roots displayed in a container with water
55. Harvest Home – A collection of mixed fruit and vegetables 18” (456mm) overall
56. Collection of four varieties of vegetables, one of each (no tomato)
57. Collection of six different kinds of herbs
58. Five bulbs of garlic – displayed in sand on white (paper) plate
59. Three bulbs of elephant garlic – displayed in sand on white (paper) plate
60. Most odd-looking vegetable(s), any variety

- ❖ **The Colin Sparkes Cup will be awarded to the best entry in Classes 38 – 60**
- ❖ **The Bridport News Challenge cup will be awarded to the highest aggregate score for Classes 38 – 60.**

## **DIVISION 7 – ART & HANDICRAFT**

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

61. A painting of your garden any medium
62. A Christmas decoration to hang on the tree
63. An Autumn wreath maximum size 30 x 30cm
64. Fingerless mittens
65. A picture of pressed flowers not to exceed 30 x 20cm

- ❖ **The Samways cup will be awarded for the highest aggregate score in Classes 61-65**

## **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 07870414160 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.***

- 66. One jar of strawberry jam
- 67. One jar of soft-fruit jam (not strawberry)
- 68. One jar of stone fruit jam
- 69. One jar of pickled onions
- 70. One jar of mature (minimum 4 weeks) chutney (please state main ingredients used)
- 71. One jar of piccalilli

### **COOKERY**

*Use your own recipes except where provided. All exhibits to be presented on a plain white/paper plate. No liners on cakes, please.*

- 72. One Margherita pizza
- 73. Five almond slices (recipe below)

#### **Ingredients:**

**Pastry** – 175g plain flour, 75g butter.

**Sponge** – 100g softened butter, 100g caster sugar, 175g self-raising flour, 1 level tsp baking powder, 2 large eggs, 2 tbsp milk, ½ tsp almond extract, approx. 4 tbsp raspberry jam, flaked almonds for sprinkling.

**Method:**

Pre-heat oven to 180C/160C Fan/Gas 4.

Make the pastry in the usual way and use it to line a 30 x23cm traybake or roasting tin.

Measure all the sponge ingredients into a bowl and beat until well blended. Spread the pastry with the jam and then top with the sponge mixture. Sprinkle with the flaked almonds.

Bake for about 25 minutes or until the sponge has shrunk from the sides of the tin and springs back when pressed in the centre with fingertips. Leave to cool in the tin and then cut into slices.

74. Handmade white loaf

75. Five fruit scones

76. Five sausage rolls

77. Date, apple and walnut loaf (recipe below)

**Ingredients:**

1 small cooking apple, 110g soft butter, 175g soft brown sugar, 2 lightly beaten eggs, 110g wholewheat flour, 110g plain flour, pinch of salt, 1½ tsp baking powder, 110g walnuts, roughly chopped, 75g pitted dates, roughly chopped, 3-4 tbsp milk.

**Method:**

Pre-heat the oven to 180C/160c Fan/Gas 4.

Grease a 8.5 x 19cm loaf tin.

Put the butter, sugar, eggs, flours, salt and baking powder into a large mixing bowl (sifting the flours in) then whisk them together until thoroughly combined. Add the apple, peeled, cored and roughly chopped, followed by the walnuts and dates. Add the milk and mix it all well before transferring the mixture to the prepared tin. Spread it out evenly, then bake for one hour or until the loaf feels springy in the centre and a skewer inserted in the middle comes out clean.

Let the cake cool for a few minutes then turn it out onto a wire rack.

When it is cold store in an airtight tin.

## 78. Six gingernut biscuits (recipe below)

**Ingredients:** 110g self-raising flour, 1 rounded tsp ground ginger, 1tsp bicarbonate of soda, 40g granulated sugar, 50g butter, 50g or 2 tbsp golden syrup

**Method:**

Pre-heat the oven to 190C,170C Fan/Gas 5. Lightly grease a large baking sheet.

Sift the flour, ginger and bicarbonate of soda into a mixing bowl, add the sugar, then lightly rub in the butter until the mixture is crumbly.

Add the syrup and mix everything together to form a stiff paste.

Divide the mixture into sixteen pieces about the same size as each other and roll each piece into a ball. Place them on the baking sheet, leaving plenty of space between them because they spread out while cooking. Flatten each ball slightly with the back of a spoon and bake just above the centre of the oven for 10-15 minutes, by which time they will have spread out and cracked attractively. Cool on the baking sheet for 10 minutes then transfer to a wire rack to finish cooling, and store in an airtight tin.

- ❖ **The Walker Cup will be awarded to the best entry in the Classes 66 – 78.**
- ❖ **The Salon Culinaire Salver will be awarded to the exhibitor with the highest aggregate score in Classes 66 –78.**

## **DIVISION 9 – PHOTOGRAPHY**

*Colour or monochrome. 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.*

- 79. Motion
- 80. Chimneys
- 81. Home and away (2 photographs)
- 82. Fungus
- 83. Still life of fruit and vegetables
- 84. Glowing colours

- ❖ **The Deakin Trophy will be awarded for best photograph in Classes 79 – 84.**
- ❖ **The P E Payne memorial Trophy will be awarded to the exhibitor with the highest aggregate of points in Classes 79 – 84**

## **DIVISION 10 – CHILDREN’S CLASSES** *Please Note: Children’s*

*exhibits are also welcomed in classes 1-84*

*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.*

- 85. A picture made from seeds
- 86. A rocket made from recycled materials
- 87. A collage made from shells
- 88. Garden on a plate

## **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.**