

MEOLE BRACE GARDEN & ALLOTMENT CLUB

75th Annual Show

Sunday 3rd August 2025

Doors Open 2.15pm

Peace Memorial Hall
Upper Road, Meole Brace
Shrewsbury SY3 9JP

Presentation of Trophies & Special Awards at around 4.00pm

Sponsored by Love Plants, Kings Seeds & Shropshire Horticultural Society

Home Made Cakes - Tea & Coffee - Tombola - Plant Stall - Produce for Sale



Affiliated with the National Vegetable Society & the Royal Horticultural Society



TROPHIES & SPECIAL AWARDS

The Meole Brace Cup	Most Points Vegetables
N.V.S. Medal	Best Exhibit in Section 1 (excluding Class 1)
Top Tray	Best Exhibit Class 1
H. Hoare Cup	Most Points Fruit
Top Vase	Best Exhibit Class 32
Mr. Jellicoe-Wall Cup	Most Points Flowers
Cecil Smith Challenge Trophy	Best Exhibit Class 36
Ashlin Family Trophy	Best Exhibit Dahlias
Rev. C.K. Beavan Cup	Best Horticultural Exhibit
Banksian Medal	Most points won in the Horticultural Sections
Millie Jackman Cup	Most Points Floral Art
Secretary's Trophy	Best Exhibit Section 4 – Floral Art
Mrs. Jellicoe-Wall Cup	Most Points Cookery

Colin Mackillop Shield

Best Exhibit in Photography Classes

Tanner's Wine Cup	Most Points All Classes
Alex Troup Trophy	Most Points Children's Classes

TIMETABLE**Wednesday 30th July**

8pm Last Time for Entries (see entry form below for details)

Saturday 2nd AUGUST

2pm Hall opens for staging exhibits

4 pm Hall closed to exhibitors

Sunday 3rd AUGUST

9.00am Hall opens for exhibitors to stage exhibits

11.00am Hall closed to exhibitors

11.30am Judging commences

2.00pm Completion of judging

2.15pm Show open to the public

4pm Presentation of Trophies and Special Awards

Prize money to be collected from the Club's Treasurer

5pm Show closes

The Committee will make every effort to see that this timetable will be adhered to.

GOLDEN RULES TO ALL EXHIBITORS

Use old plate (or preferably a cardboard picnic plate) and vases for your exhibits.

Allow ample time for staging and arrange the correct number of specimens.

Do not forget to put your Entry Card under your exhibit before leaving the hall.

The Committee would like to thank our Sponsors for their contributions to this year's show:

Love Plants, Kings Seeds & Shropshire Horticultural Society**National Vegetable Society & Banksian Society for their Medals**

**Any produce left over at the end of the show will be donated to the
Food Bank Plus – Part of the Barnabas Community Projects.**



RULES AND REGULATIONS

1. The competition shall be open to paid-up Members of the Club, their children and grandchildren only.
2. All exhibits shall have been grown or made by the exhibitor (FLORAL ART CLASSES EXCEPTED).
3. The Committee reserves the right to inspect gardens and allotments before or after the Show and the right to exclude any entry
4. A competitor may only enter one exhibit in a class.
5. The decision of the judges shall be final.
6. Class cards for each exhibit will be provided in envelopes bearing your name, these should be placed next to the exhibit with your name facing down so it's not visible to the judge.
7. Exhibitors must provide paper plates for displaying vegetables and fruit where appropriate.
8. All articles exhibited at the Show remain at the owner's risk.
9. The Committee will in no way be responsible for any loss or injury.
10. Prize money will be paid on Show Day immediately after the presentation of the trophies.
11. Entry fees at 30p per class to be paid to the Secretary or other nominated person not later than **8pm on Wednesday 30th July 2025**
12. All entries to be staged between 2pm & 4pm on Saturday afternoon and 9.00am and 11.00 am on the Sunday morning. Judging will commence at 11.30am. Open to the public at 2.15pm. Exhibits must not be removed before 4.00pm at which time the Committee would appreciate any flowers, fruit and vegetables being given for donation to local charities.

A FEW HINTS FOR NEW EXHIBITORS

VEGETABLES:

BEANS: Choose young and tender beans all the same length, dark colour with no seed development. They must break cleanly. Beans should be cut from the plant with scissors, leaving a short stem attached.

BEETROOT: Even shape and size. Good dark colour when cut. Choose roots of tennis ball size if round or similar size for other shaped varieties, foliage should be trimmed to 3 inches.

CABBAGE: Good shape, solid hearts, all leaves perfect. No pest damage.

CARROTS: Clean roots, even size, good colour. Do not scrub when washing. No green shoulders showing, foliage should be trimmed to 3 inches.

COURGETTES: Select young, tender shapely and uniform fruits approx. 150mm in length and approx. 35mm in diameter, in any colour or in the case of round cultivars approximately 75mm in diameter. Stage flat with or without flowers attached.

CUCUMBERS: Fruits should be completely matched and of a good fresh colour. The flower end should be completely developed, the barrel well shaped and with a short handle. It is not necessary for flowers to remain attached.

MARROWS: A young pair is looked for, not old, big and ripe (around 15" long)

PEAS: Even size. Not old. Well filled pods, hold up to the light to see if they are full and deep green in colour. Peas should be cut from the plant with scissors, leaving a short stem attached.

PEPPERS: Sweet & hot (Chilli) Select fruit of the right shape, size colour for the cultivar. Fruit may be shown immature but fully formed, usually green, or at the mature stage. The exhibit should be uniform in colour.

POTATOES: Not too large. Clean skins after washing, do not use stiff bristle brush, and use a soft cloth. All of even shape and have shallow eyes.

RHUBARB: Straight, long with good colour. Cut leaf to approx. 3" from stalk. Do not remove bud scales at the bottom.

SHALLOTS: Even shaped, well ripened solid bulbs, not over skinned. Thin necks, all tops tied down with raffia and arranged on a plate of sand.

SQUASH: Shapely form, of even colour. Must not be unevenly ripened or with spotted or marked skin.

SWEETCORN: One or two husks should be pulled down to expose the contents of the cob. Do not remove silks.

TOMATOES: Even shape of medium size. Well ripened but firm with fresh green calyces attached (No green backs).

FRUIT IN GENERAL:

Good condition, even size, good colour, stalks attached, no blemishes, no pests or diseases. The preservation of the natural bloom on the surface of the fruit is greatly to be desired. Stalks to be left on soft fruit

FLOWERS IN GENERAL:

Single bloom is either one Open Flower or one Flower Head. Form, size, freshness, undamaged foliage, long stems, good colour, good arrangement.

COOKERY:

LEMON CURD: Should be sealed with a wax disc and cellophane cover – not a metal lid.

JAM: No trade names on jars or lids. Full jars only. Jars should be sealed with a wax disc & cellophane cover or a solid plain lid. Full dates on labels - eg. 20/03/25.

CHUTNEY: Must be matured at least 3 months old. They should be sealed with a screw lid (not decorated/no cellophane) Full dates on labels – eg. 20/3/25

SECTION 1: VEGETABLES Judge: Mr. L. Bennett**PRIZE MONEY:** 1st £1.50, 2nd £1, 3rd 80p.**MEOLE BRACE CUP FOR MOST POINTS IN THIS SECTION PLUS £15 VOUCHER****NATIONAL VEGETABLE SOCIETY MEDAL FOR MOST OUTSTANDING EXHIBIT IN THIS SECTION EXCLUDING CLASS 1 PLUS £5 VOUCHER****CLASS 1** Top Tray**PRIZES:** Vouchers 1st £15, 2nd £10, 3rd £5

A collection of any **THREE** types taken from the following list: The quantity of each vegetable required for the collection is given in brackets; Carrots(3), Cauliflower(2), Parsnips(3, Peas(6 pods), Potatoes(3), Runner Beans(6 pods), Tomatoes(6), French Beans(6 pods), Sweetcorn(2), Pepper(3), Cucumber(2), Courgette(3), Beetroot(3), Aubergine(2).

All vegetables are to be displayed for effect within an area of 18" x 24" (45 x 60cm) without bending any part of the vegetables. No part of the exhibit to exceed the size of the display. A tray or board measuring 18" x 24" can be used. A black cloth is permitted and trays may be painted black. Parsley is allowed for garnishing but no other foliage or accessories, such as plates, sand or rings will be allowed. Onion tops may be tied or whipped using raffia or string. Carrots & parsnips must have foliage trimmed to 3". Peas & beans must have some stalk attached. Tomatoes must be displayed with calyces. Judges may handle exhibits, open pods etc. to check for quality.

Class

- 2 6 Shallots – Large
- 3 6 x Shallots – 30mm diameter or under
- 4 Five Potatoes – White
- 5 Five Potatoes – Coloured
- 6 Pair of Marrows – Not to exceed 40cms
- 7 Three Courgettes – Long – See notes page 3
- 7a Two Summer Squashes
- 8 One Cabbage – Green
- 8a One Cabbage – Red
- 9 Three Carrots – Long pointed
- 10 Three Carrots – Stump rooted
- 11 Three Beetroot (any variety)
- 12 Three Peppers – Sweet – See notes page 3
- 12a Three Peppers – Chilli – See notes page 3
- 13 Three Onions – Grown from sets
- 14 Three Onions – Grown from seeds over 8oz or 226gms
- 15 Six Runner Beans
- 16 Six French Beans
- 17 Five Pods of Peas
- 18 Five Tomatoes – Calyces left on
- 19 Five Tomatoes – Small fruited/cherry type
- 20 One Cucumber – See notes page 3
- 20a Two mini cucumbers
- 21 The longest Runner Bean in the show – Either young or old.
- 22 Mini collection of Vegetables, 2 Runner Beans, 2 Onions, 2 Potatoes
- 24 Two Cobs of Sweetcorn
- 25 3 Bulbs of Garlic

SECTION 2: FRUIT Judge: Mr. L. Bennett**PRIZE MONEY:** 1st £1.50, 2nd £1, 3rd 80p.**H. HOARE CUP FOR MOST POINTS IN THIS SECTION – TOGETHER WITH £5 VOUCHER****Class**

- 26 Five Plums – Of one variety
- 27 Four Dessert Apples
- 28 Four Cooking Apples
- 29 A dish of Soft Fruit from your garden (e.g. any one or more of the following – Raspberries, Loganberries, Gooseberries, Blackberries, Blackcurrants, Blueberries etc.)
- 30 Four Dessert Pears
- 31 Four Sticks of Rhubarb without leaves

SECTION 3: FLOWERS Judge: Judith Mackay**PRIZE MONEY: 1st £1.50, 2nd £1, 3rd 80p.****MR. H. JELICOE-WALL CUP FOR MOST POINTS IN THIS SECTION TOGETHER WITH £5 VOUCHER****CECIL SMITH CHALLENGE TROPHY FOR BEST EXHIBIT IN CLASS 36 + £5 VOUCHER****SAM EDGE MEMORIAL PRIZE CLASS 37 WITH £5 VOUCHER****Class 32 TOP VASE – Vouchers 1st £15, 2nd £10, 3rd £5**

Between 5 and 10 mixed flowering stems from a minimum of 2 different kinds of plants

(NOTE – 2 kinds of plants - **NOT** 2 varieties) No seed heads or berries are allowed, nor are bows or additional foliage not attached to the stem.**Class**

- 33 One Specimen Rose
- 33a 3 x Shrub Roses
- 34 3 x HT Roses
- 35 One Vase of 3 x Floribunda Roses (Multi-headed rose)
- 36 One stem from a flowering shrub SPECIAL PRIZE FOR NOVICE (who hasn't won this class before)
- 37 One vase of Herbaceous Flowers – single species
- 38 Container of Mixed Annual Flowers
- 39 Vase of Mixed Annual Flowers one species (e.g. Marigolds/Sunflowers) No more than 7 stems
- 40 Vase of Mixed Perennial Flowers - No more than 7 stems
- 41 Best Flower/Flower Stem from your garden (not from bush or tree on show day excluding Dahlias)
- 42 A succulent or cactus in a 15cm pot or less
- 43 One flowering Pot Plant in a pot over 5" & no bigger than 7"
- 44 One Foliage Plant – Not bigger than 7"
- 45 One Pelargonium in a 5" pot
- 46 Single spike of Gladiolus (any colour)
- 47 Three spikes of Gladioli (any colour(s))
- 48 One vase of seven Sweet Peas – One Colour
- 49 One vase of seven Sweet Peas – Mixed colours
- 50 One vase of Decorative Foliage (not flowering)

DAHLIAS- Ashlin Family Trophy – TOGETHER WITH A £5 VOUCHER

- 51 One vase of five ball Dahlias
- 52 One vase of three decorative dahlias
- 53 One vase of three cactus dahlias
- 54 One vase of three giant or large dahlias
- 55 One vase of mixed dahlias – arranged for effect

SECTION 4: FLORAL ART: Judge: Judith Mackay

(Note paragraph 2 of Rules and Regulations)

PRIZE MONEY: 1st £1.50, 2nd £1, 3rd 80p.**MILLIE JACKMAN CUP FOR MOST POINTS IN THIS SECTION TOGETHER WITH A £5 VOUCHER****SECRETARY'S TROPHY FOR BEST EXHIBIT IN THIS SECTION TOGETHER WITH A £5 VOUCHER****Class**

- 56 "Shades of Green". Max size of arrangement 45 x 45 x 45 cm
- 57 A miniature floral arrangement max size 8 x 8 x 8 cm
- 58 An arrangement in a favourite container. Max size 30 x 30 x 30 cm
- 59 An arrangement using three flowers

SECTION 5: COOKERY Judge: Jayne Taylor**PRIZE MONEY: 1st £1.50, 2nd £1, 3rd 80p.****MRS. JELICOE-WALL CUP FOR MOST POINTS IN THIS SECTION TOGETHER WITH A £5 VOUCHER****Class – Preserves**

- 60 Jar of Fruit Jelly
- 61 Jar of Soft Fruit Jam
- 62 Stoned Fruit Jam
- 63 Jar of Marmalade
- 64 Lemon Curd
- 65 Jar of Chutney (at least 3 months old)

Cookery**Class**

69 3 Cheese Scones
 70 3 Fruit Scones
 71 Apple Pie – Pastry Top & Bottom.

72 Victoria Sandwich

225g softened butter
 225g caster sugar
 4 large eggs
 225g self-raising flour
 2 level teaspoons baking powder
 FOR THE FILLING AND TOPPING
 4 tablespoons raspberry or strawberry jam
 A little caster sugar, for sprinkling

Method

- 1 Pre-heat the oven to 180C /Fan 160C/Gas 4. Grease two 20cm sandwich tins then line the base of each tin with baking parchment.
- 2 Measure the butter, sugar, eggs, flour and baking powder into a large bowl and beat until thoroughly blended. Divide the mixture evenly between the two tins and level out.
- 3 Bake in the pre-heated oven for about 25 minutes or until well risen and the tops of the cakes spring back when lightly pressed with a finger. Leave to cool in the tins for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack.
- 4 When completely cold, sandwich the cakes together with the jam. Sprinkle with caster sugar to serve.

74 Ginger Biscuits – Present 4 biscuits on a plate

225g plain flour
 ½ level teaspoon bicarbonate of soda
 2 level teaspoons ground ginger
 100g butter
 225g demarara sugar
 1 large egg
 1 tablespoon golden syrup

Method

- 1 Sift flour, bicarbonate of soda and ginger. Rub in the butter (or put all in a food processor). Stir in the sugar, add egg and syrup. Mix well.
- 2 Roll into balls the size of walnuts. (NB Don't handle the mixture too much when rolling it into balls as it goes oily, making the biscuits dense.)
- 3 Place on tray and press down lightly
- 4 Bake at 180C/ Fan 165C/ gas 4 for 15-20 minutes, turning trays once halfway. They should be golden, and when cooled, crispy on the outside and slightly chewy in the middle.

Makes approximately 30 biscuits.

75 Date and Walnut Loaf

225g stoned dates chopped
 1 teaspoon bicarbonate of soda
 Pinch of salt
 300mls hot water
 300g self-raising flour
 125g butter or margarine
 50g shelled and chopped walnuts
 125g dark soft brown sugar
 1 egg beaten

Method

- 1 Grease a 1kg (2lb) loaf tin
- 2 Put chopped dates, bicarbonate of soda and salt into a bowl and add the hot water and allow to cool.
- 3 Sift the flour into a mixing bowl and rub in the butter
- 4 Stir the chopped walnuts and sugar into the flour mixture.
- 5 Mix the dry ingredients into the cooled date mixture and then beat in the egg.
- 6 Pour into the loaf tin and bake at 180C/fan 160C or gasmark 4.
- 7 Cook for 1-1¼ hrs or until a skewer inserted comes out clean.
- 8 Turn out onto a wire rack to cool.

76 Lemon Drizzle Cake

100g butter
175g caster sugar
175g self-raising flour (sifted)

2 large eggs
1 teaspoon baking powder
4 tablespoons milk
Zest of 2 unwaxed lemons
FOR THE TOPPING

100g granulated sugar
Juice of 2 lemons

Method:

1. Beat all cake ingredients together for 2 minutes.
2. Put mixture in a 1kg (2lb) loaf tin, greased and lined.
3. Cook at 190C/fan 175C/ gas mark 5 for 35-45 minutes or until a skewer comes out clean.
4. Mix juice of 2 lemons with the granulated sugar. When the cake comes out of the oven, allow to cool for 2-3 minutes in the tin. Then use a skewer to make holes in the cake and pour the syrup over. Cool in the tin.
5. Turn out and peel off parchment.

SECTION 6: PHOTOGRAPHY Judge: Mr. G. Dickins

PRIZE MONEY: 1st £1.50, 2nd £1, 3rd 80p.

COLIN MACKILLOP SHIELD FOR BEST EXHIBIT TOGETHER WITH A £5 VOUCHER

All photographs should have been taken by the exhibitor within the last three years and not entered in this competition previously. Can be mounted but not framed.

Please note that, due to space limitations, the overall size must not exceed 7" x 5" including mounts if used.

P1. Colour photograph: "Through an Opening". Eg window, archway, gate, door, etc
P2. Colour photograph: a Sunset or Sunrise
P3. Colour photograph: a still life that includes food
P4. Colour photograph: "Summer Holiday"
P5. Colour photograph: "In the Garden"

SECTION 7: ART Judge: Mr. G. Dickins

PRIZE MONEY: 1st £1.50, 2nd £1, 3rd 80p.

A £5 VOUCHER FOR BEST EXHIBIT

Entries may be mounted but not framed

A1. A Seaside, any medium. No bigger than A3 size.
A2. A Still Life pen or pencil drawing. No bigger than A4 size.
A3. A Miniature Landscape, any medium. No bigger than 6 x 6 cm

SECTION 8: YOUNG GARDENERS' SECTION

Entries must be from children at Primary School during the 2024/25 school year:

PRIZE MONEY: 1st £1.50, 2nd £1, 3rd 80p.

ALEX TROUP TROPHY FOR MOST POINTS IN THIS SECTION TOGETHER WITH A £5 VOUCHER

Class 1	A picture made from pasta/pulses.
Class 2	A collage: "The Seaside"
Class 3	A drawing or painting of a flower or flowers.
Class 4	A self portrait, any medium.

Class 5 **Chocolate Crispy Cakes – Present 3 cakes on a plate**

110g dark chocolate 70% cocoa solids, broken into squares
 50g unsalted butter, cubed
 50g golden syrup
 75g breakfast cereal

Method

1. Put the chocolate, butter and golden syrup into a heatproof bowl and set it over a pan of simmering water for about 5 minutes. Stir from time to time until it's melted and smooth (don't let the bowl base touch the water).
2. Remove from the heat and then gently stir in the cereal with a metal spoon until completely covered in chocolate.
3. Scoop the mixture into paper cake cases in a 12-hole muffin tin and then chill in the fridge for about 1 hour or until the chocolate has set. Store in an airtight container in the fridge until ready to eat (they keep for about a week – if they make it that far!)

Class 6 **Iced and decorated fairy cakes in paper cases. Present three cakes on a plate**

100g (4oz) Softened Butter
 100g (4oz) Caster Sugar
 2 Large Eggs
 100g (4oz) Self-Raising Flour
 1 Level teaspoon Baking Powder
For the Icing:
 225 gm (8oz) Sifted Icing Sugar
 2-3 tablespoons warm water
 Sweets, to decorate.

Method

1. Pre-heat the oven to 200°C/Fan 180°/Gas 6. Place fairy cake cases into a 12 hole bun tin, to keep a good even shape as they bake.
2. Measure all the ingredients into a large bowl and beat well for 2-3 minutes until the mixture is well blended and smooth. Fill each paper case with the mixture.
3. Bake in the pre-heated oven for 15-20 minutes until the cakes are well risen and golden brown. Lift the paper cases out of the bun tine and cool the cakes on a wire rack.
4. For the icing put the icing sugar in a bowl and gradually blend in the warm water until you have a fairly stiff icing. Spoon over the top of the cakes and decorate with sweets or sprinkles.

Adults & Children's Entry Forms on Pages 9 & 10 below.



MEOLE BRACE GARDEN & ALLOTMENT CLUB

SHOW ENTRY FORM – Sunday 3rd August 2025PLEASE READ ALL OF YOUR SCHEDULE WITH CARE

Exhibitors: Please print this form & circle the number of the classes you wish to enter,

Return the completed form with entry fees in an envelope to:

Chris Hepworth, 6 Singleton Avenue, Meole Brace, SY3 9QN.

If you are unable to print the entry form please contact me for a paper copy:

07584 284445 or email: chr.hepworth@gmail.com

Cash or Cheques payable to: Meole Brace Garden & Allotment Club

All entries at 30p PER ENTRY x _____ = £_____

No later than 8pm on WEDNESDAY 30th July 2025

Please note: Some class numbers are not in use this year.

1 2 3 4 5 6 7 7a 8 8a 9 10 11 12 12a 13 14 15 16 17 18 19 20 20a 21 22 23
 24 25 26 27 28 29 30 31 32 33 33a 34 35 36 37 38 39 40 41 42 43 44 45 46 47
 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 69 70 71 72 74 75
 76 P1 P2 P3 P4 P5 A1 A2 A3

PLEASE PRINT CLEARLY:

Name: _____

Address & Post Code: _____

Telephone /Mobile Number: _____

EXTRA FORM FOR SPOUSE/PARTNER

1 2 3 4 5 6 7 7a 8 8a 9 10 11 12 12a 13 14 15 16 17 18 19 20 20a 21 22 23 24 25
 26 27 28 29 30 31 32 33 33a 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51
 52 53 54 55 56 57 58 59 60 61 62 63 64 65 69 70 71 72 74 75 76 P1 P2 P3 P4 P5
 A1 A2 A3

Name: _____

Address & Post Code: _____

Telephone /Mobile Number: _____

Email Address: _____

Children's Classes Entry Form below (on Page 10).

10.

Young Gardeners' Entry:

No Fees Payable but please circle which classes you wish to enter.
Entries must be from children at Primary School during the 2024/25 school year.

Young Gardner's Class: Please circle classes entered.

1 2 3 4 5 6 Name and Address: _____

Date of Birth: _____

1 2 3 4 5 6 Name and Address: _____

Date of Birth: _____

1 2 3 4 5 6 Name and Address: _____

Date of Birth: _____

Contact Name & Telephone Number of Parents/Grandparents:

Names: _____

Address: _____

Telephone Number: _____

Email Address _____

Site & Plot Number if applicable: _____