

MEOLE BRACE GARDEN & ALLOTMENT CLUB

76th Annual Show

Sunday 9th August 2026

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



2.

TROPHIES & SPECIAL AWARDS

The Meole Brace Cup	Most Points Section 1 - Vegetables
N.V.S. Medal	Best Exhibit in Section 1 (excluding Class 25)
Top Tray	Best Exhibit in Class 25
H. Hoare Cup	Most Points Section 2 - Fruit
Top Vase	Best Exhibit in Class 32
Mr. Jellicoe-Wall Cup	Most Points Section 3 - Flowers
Cecil Smith Challenge Trophy	Best Exhibit in Class 36
Ashlin Family Trophy	Best Exhibit of Dahlias
Rev. C.K. Beavan Cup	Best Horticultural Exhibit
Banksian Medal	Most points won in the Horticultural Sections
Millie Jackman Cup	Most Points Section 4 - Floral Art
Secretary's Trophy	Best Exhibit in Section 4 – Floral Art
Mrs. Jellicoe-Wall Cup	Most Points Section 5 - Cookery
Colin Mackillop Shield	Best Exhibit in Section 6 - Photography
Tanner's Wine Cup	Most Points All Classes
Alex Troup Trophy	Most Points Children's Classes

TIMETABLE

Wednesday 5th August

8.00pm Last Time for Entries (see entry form below for details)

Saturday 8th AUGUST

2.00pm Hall opens for staging exhibits

4.00 pm Hall closed to exhibitors

Sunday 9th AUGUST

8.45am Hall opens for exhibitors to stage exhibits

10.45am Hall closed to exhibitors

11.00am Judging commences

1.30pm Completion of judging

2.15pm Show open to the public

4.00pm Presentation of Trophies and Special Awards

5.00pm Prize money to be collected from the Club's Treasurer

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 suitable size 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 5th August 2026**
 12. All entries to be staged between 2pm & 4pm on Saturday afternoon or between 8.45am and 10.45 am on the Sunday morning
- Judging will commence at 11.00am on Sunday. 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.
- 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.
- 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. 20/03/26.
- CHUTNEY:** Must be matured and at least 3 months old. They should be sealed with a screw lid (not decorated/no cellophane) Full dates on labels – eg. 20/03/26

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 25, PLUS £5 VOUCHER****Class**

- 1 Five Medium Tomatoes - Calyces left on
- 2 Five Small Tomatoes - Small fruited/cherry/small plum type
- 3 Five Multi-coloured Tomatoes
- 4 Three Peppers - Sweet
- 5 Three Peppers - Chilli
- 6 Three Courgettes - Long
- 7 One Cucumber
- 7A Two Mini Cucumbers
- 8 Three Onions - grown from seed - over 225g (8oz)
- 8A Three Onions - grown from sets
- 9 Six Shallots - 30mm diameter or under
- 10 Six Shallots - large
- 11 Three Bulbs of Garlic
- 12 Six Runner Beans
- 12A The longest Runner Bean in the show
- 13 Six French Beans
- 14 Five Pods of Peas
- 15 One Cabbage - green
- 16 One Cabbage - red
- 17 Three Beetroot - any variety
- 18 Three Carrots - long pointed
- 19 Three Carrots - stump rooted
- 20 Five Potatoes - coloured
- 20a Five Potatoes - white
- 21 Two cobs of Sweet Corn
- 22 Two Summer Squashes
- 24 The most original "Wonky Veg"
- 25 **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 45 x 60cm (18" x 24") without bending any part of the vegetables. No part of the exhibit to exceed the size of the display. A tray or board measuring 45 x 60 cm 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.

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 Four Dessert Pears
- 30 A dish of a single soft fruit
- 31 A dish of a mixture of two or more soft fruits (e.g. Raspberries, Loganberries, Gooseberries, Blackberries, Blackcurrants, Blueberries etc.)

SECTION 3: FLOWERS Judge: Judith Mackay**PRIZE MONEY:** 1st £1.50, 2nd £1, 3rd 80p.**MR. H. JELlicoe-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 two different kinds of plants

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

- 33 One Specimen Rose
- 34 Three Shrub Roses
- 35 One Vase of three 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 seven stems
- 40 Vase of Mixed Perennial Flowers - No more than seven 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 (6") pot or less
- 43 One flowering Pot Plant in a pot between 12.5cm & 18cm (5" & 7")
- 44 One Foliage Plant – Not bigger than 18cm (7") tall
- 45 One Pelargonium in a 12.5cm (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 An arrangement in a wine glass.
- 57 "A Country Kitchen" Max size 60x60x60cm (24"x24"x24")
- 58 A flower arrangement in a shoe. Max size 45x45x45cm (18"x18"x18")
- 59 An arrangement using three flowers

SECTION 5: COOKERY Judge: Jayne Taylor**PRIZE MONEY:** 1st £1.50, 2nd £1, 3rd 80p.**MRS. JELlicoe-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 (8oz) softened butter
 225g (8oz) caster sugar
 4 large eggs
 225g (8oz) 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 (8") 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.

73. Melting Moments – Four on a plate

This recipe makes about 36 biscuits

225g (8oz) softened butter
 175g (6oz) golden caster sugar
 2 large egg yolks
 A few drops of vanilla extract
 275g (10oz) self raising flour
 50g (2oz) porridge oats
 12 red or natural glace cherries

Method

1. Pre-heat the oven to 190° / Fan 170° / Gas 5. Line two baking trays with baking parchment.
2. Measure the butter, sugar, egg yolks, vanilla extract and flour into a mixing bowl and beat together to form a soft dough.
3. Divide the mixture into about 36 portions. Form each piece into a ball and roll in the oats to cover. Flatten each ball slightly and top each with a quartered glace cherry. Place on the prepared baking trays.
4. Bake in the pre-heated oven for about 20 mins or until golden. Allow to cool slightly on the baking trays for a few minutes before lifting on to a wire rack to cool.

74. A cake incorporating one or more vegetables**75. 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 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. "Transport"
- P2. "An Animal"
- P3. "A Shrewsbury Street Scene"
- P4. "Water"
- P5. "In my Garden or Allotment"

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. Indicated sizes include mount if used.

- A1. "Trees" (eg tree, bark, leaves, cones, etc.), any medium, no larger than A4 size.
- A2. "Kitchen" any medium, no larger than A4
- A3. "A Shropshire Landscape": any medium no larger than A4

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 garden on a plate
- Class 2 An animal made from a vegetable or vegetables
- Class 3 A wooden spoon scarecrow.
- Class 4 "On the Farm" – a drawing or a painting

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 Three Butterfly Cakes in paper cases. Present three cakes on a plate

100g (4oz) softened butter
100g (4oz) caster sugar
Two large eggs
100g (4oz) self-raising flour
One level teaspoon baking powder

For the Icing

175g (6oz) softened butter
350g (12oz) sifted icing sugar

To Finish

Sifted icing sugar

1. Pre-heat the oven to 200°/ 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 tin and cool the cakes on a wire rack.
4. To make the icing, beat the butter and icing sugar together until well blended. Cut a slice from the top of each cake and cut the slice in half. Pipe a swirl of butter cream into the centre of each cake and place the half slices of cake on top to resemble butterfly wings. Dust the cake with icing sugar to finish.

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



MEOLE BRACE GARDEN & ALLOTMENT CLUB

SHOW ENTRY FORM – Sunday 9th August 2026

PLEASE 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 Chris 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 5th August 2026

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 24 25
- 26 27 28 29 30 31 32 33 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 73 74 75
- 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 24 25
- 26 27 28 29 30 31 32 33 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 73 74 75
- 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).

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 2025/26 school year.
Entries no later than 8pm on WEDNESDAY 5th August 2026

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: _____