

Weston Village Flower and Produce Show

(organised by Weston Village Gardening Club)

ALL SAINTS CENTRE

HIGH STREET, WESTON, BATH

Saturday 6th September 2025 at 2.00pm



westonvillagegardeningclub.co.uk

Tel: 01225 427377

Email: westonvillagegardeningclub@gmail.com

Timetable

Thursday 4th September

12:00noon Deadline for submission of entries to Kit Johnson Residential High Street Weston or The Show Secretary, 9 Church Road, Weston Bath BA1 4BT

Late entries will not be accepted

Saturday 6th September

8:00am to 10:00am	All Saints Centre open for staging entries
10:00am Prompt	All Saints Centre closed for judging
2:00pm	Doors Open
3:30pm	Collection of Prize money from Treasurer
4:00pm	Presentation of Trophies & Prizes
4:15pm	Raffle Draw
4:30pm	Show Closes

Show Rules

Disclaimer: Exhibitors stage entries at their own risk. The Committee shall not be liable for any loss or damage however caused to exhibits, containers or other personal property.

- The Committee reserves the right to publish the names of the trophy winners.
- Exhibits must be staged, ready for judging, between 8.00am and 10.00am on the morning of the show and not be removed before 4.30pm.
- Exhibits must conform to the details defined in the Schedule and failure to comply will disqualify the exhibit.
- Joint entries will not be accepted.
- No exhibitor shall have more than one entry in any one class.
- Exhibits in the Flower, Vegetable and Fruit sections must have been grown by the exhibitor in their own garden or allotment, which must be open to scrutiny.
- Oasis must not be used when arranging flower exhibits.
- All pot plants must have been in the possession of the exhibitor for at least three months prior to the Show Day.
- Exhibits may not be entered if they have appeared in a previous Weston Village Flower Show.
- The Committee reserves the right to move any exhibits if there is overcrowding.
- Exhibitors must not move other exhibits.
- No exhibitors or spectators will be allowed in the hall while judging is in progress.
- Where there are less than three entries in a class, prizes will be awarded at the discretion of the Judges. The Judge's decision is final.

Show Schedule

Section 1: Rested

Section 2: Flowers

Class 1	Pot Plant, Flower. Pot size less than 20cm.
Class 2	Pot Plant, Foliage. Pot size less than 20cm.
Class 3	Miniature Garden in a seed tray up to 38cm x 24cm.
Class 4	Floral arrangement in a cup or small container up to 10cm diameter.
Class 5	Cacti or Succulent. One pot or bowl.
Class 6	One vase of Mixed Flowers.
Class 7	Fuchsia Heads, 6 in number, attractively arranged.
Class 8	Dahlias, medium or large cactus, 3 blooms.
Class 9	Dahlias, medium or large decorative, 3 blooms.
Class 10	Grasses, 3 types arranged in a vase.
Class 11	Hydrangea head.
Class 12	Roses, 5 blooms on 5 stems, any colour.
Class 13	Roses, 1 specimen bloom, write name of rose on exhibit card.
Class 14	Roses, cluster, 5 stems each with 2 or more blooms.
Class 15	A vase of Mixed Annuals.
Class 16	A vase of Annuals, any one type.
Class 17	A vase of Perennials, mixed.
Class 18	A vase of Perennials, any one type.

NOTE: Corms, Bulbs and Shrubs are not classified as Perennials.

Section 3: Vegetables

Class 1	Runner Beans, 6 pods.
Class 2	Potatoes, 5 tubers, white.
Class 3	Potatoes, 5 tubers, coloured.
Class 4	Carrots, 3 roots, any type, trimmed.
Class 5	Tomatoes, 5 fruit.
Class 6	Onions, 3 from sets, trimmed.
Class 7	Cucumbers, 2 matching.
Class 8	Pumpkin, largest.
Class 9	Beetroot, 3 any variety, trimmed.
Class 10	Shallots, 7, trimmed.
Class 11	Peppers, 3 any variety.
Class 12	Chilli Peppers, 3 any variety.
Class 13	Runner Bean, longest.
Class 14	Stick of Rhubarb, longest.
Class 15	Rhubarb, 3 young sticks.
Class 16	Sweetcorn, 2 cobs, dressed.
Class 17	French Beans, 7 beans.
Class 18	Garlic, 1 bulb.
Class 19	Vegetable not covered elsewhere, 1 item, write variety on exhibit card.

- Class 20 A Humorous Vegetable.
- Class 21 Collection of Vegetables, 5 distinct kinds, container not to exceed 30cm x 50cm. Prizes: 1st - £3, 2nd - £2, 3rd - £1.
- Class 22 Fresh Herbs, 3 stems each of 3 distinct varieties.
- Class 23 Courgette, 3 for table use, trimmed.
- Class 24 Squash, 1 any variety.
- Class 25 Cherry Tomatoes, 7 any variety.

Section 4: Fruit

- Class 1 Apples, 3 dessert.
- Class 2 Apples, 3 cooking.
- Class 3 Stone Fruit, 1 dish.
- Class 4 Soft Fruit, 1 dish.
- Class 5 Pears, 3 dessert.
- Class 6 Collection of Fruit, 3 distinct kinds, container not to exceed 30cm x 50cm. Prizes: 1st - £3, 2nd - £2, 3rd - £1.
- Class 7 Fruit not covered elsewhere, 1 dish, write variety on exhibit card.

Section 5: Homecraft

- Class 1 Victoria Sandwich in a tin up to 20cm diameter. See recipe on page 9
- Class 2 Fruit Cake in a tin up to 20cm diameter. See recipe on page 10
- Class 3 Scones, 4 in number. See recipe on page 10
- Class 4 Jam or Jelly, one glass jar with transparent cover.
- Class 5 Marmalade, one glass jar with transparent cover.
- Class 6 Chutney, one glass jar with transparent cover.
- Class 7 Handmade Wholemeal Loaf, 1kg. See recipe on page 10.
- Class 8 Cake to any recipe made with vegetables or fresh fruit up to 20cm diameter tin.
- Class 9 Flapjacks, 4 in number, to any recipe.

Section 6: Handicraft

Please state on the exhibit card if the article is your own design or whether a pattern or kit has been used.

- Class 1 One Knitted Item, NOT a toy.
- Class 2 One Hand Embroidered Article, any type including cross stitch and canvas work.
- Class 3 One Small Textile Item using recycled materials.
- Class 4 One Toy, any medium.
- Class 5 An article not covered by the other classes and not from a kit.
- Class 6 Child under 16 years of age. Any handmade item in any medium. State age on exhibit card.

Section 7: Art

For Health and Safety reasons exhibits are to be displayed unframed. The use of a mount is optional. Entries not to exceed 60cm x 60cm, must be original work and cannot have been previously entered.

Children under 16 years of age – Painting, Drawing or Collage

- Class 1 My favourite place
- Class 2 My hero
- Class 3 In the garden

Adults – Painting or Drawing

- Class 4 In the undergrowth
- Class 5 Seeds, nuts and fruit
- Class 6 Sunset

Section 8: Photography

Exhibits not to exceed 18cm x 23cm

Children under 16 years of age

- Class 1 View from above
- Class 2 In the undergrowth
- Class 3 On the water

Adults

- Class 4 Seeds, nuts and fruit
- Class 5 Watching the world go by
- Class 6 On the water

Section 9: Rested

Section 10: Children

Children up to 8 years

- Class 1 A Miniature Garden on a plate up to 20cm
- Class 2 A Decorated Pebble
- Class 3 A Creature made from vegetables and/or fruit
- Class 4 A Lego Model on a standard Lego base
- Class 5 Decorated Biscuits, 3 in number

Children aged 8 to 11 years

- Class 6 A Miniature Garden on a plate up to 20cm
- Class 7 A Creature made from vegetables and/or fruit
- Class 8 A Lego Model on a standard Lego base
- Class 9 Victoria Sandwich in a tin up to 20cm diameter. See recipe on page 9

Trophies

Michael Rooke Trophy	Best Exhibit Section 2
Vic Brain Trophy	Most Points Section 2
Edna Luxton Trophy	Best Exhibit Section 2 Class 4
Caroline Clarke Memorial Trophy	Most Points Section 3
Colin Payne Trophy	Best Exhibit Section 3 Class 21
Ashman Huntley Trophy	Best Exhibit Section 4
Upper Weston T.G. Trophy	Most Points Section 5
Ancient Order of Buffaloes Trophy	Best Exhibit Section 6
Jonquil Trophy	Best Exhibit Section 7 Classes 1, 2 & 3
Margaret Bodley Trophy	Best Exhibit Section 7 Classes 4, 5 & 6
Junior Photography Trophy	Best Exhibit Section 8 Classes 1, 2 & 3
2nd Bath Boys' Brigade Trophy	Best Exhibit Section 8 Classes 4, 5 & 6
W. I. Trophy	Best Exhibit Section 10
Weston Village Gardening Club Trophy	Overall Children's Winner
Moravian Church & Boys' Brigade Trophy	Overall Winner of Show

All Trophies are perpetual and remain the property of the Show Committee.

Trophies are to be returned to the Show Secretary not later than one month prior to the next show

Any Exhibitor who wins a trophy for two consecutive years will not be eligible to compete for that trophy again the next year.

Points awarded

1st – 3 points, 2nd - 2 points, 3rd – 1 point

Prize monies

All classes, except where stated: 1st prize £2, 2nd prize £1, 3rd prize 50p

Advice on Preparation and Display of Entries

Vegetables and Fruit

Most produce should be harvested as close to show day as possible. Alliums are the exception to this rule: onions, shallots and garlic should be dug up a few weeks in advance to allow time for the skins to dry.

With any exhibit the main qualities the judges are looking for are condition and uniformity of size and shape. Choose uniformity over size.

Trim or remove stalks, foliage and side shoots as required. If the specimens need to be washed, do so carefully, with a soft cloth and plenty of water. Do not use a hard brush, as this will damage the skin and spoil the specimen's appearance. Retain the natural "bloom" of the specimen whenever possible. Under no circumstances should oils or similar substances be used in an attempt to enhance the appearance of the exhibit.

Transport your exhibits carefully, packing them well to avoid bruising and damage.

Vegetables should be staged attractively on plates, in a dish of sand or direct on the table. It looks better if straight vegetables (e.g. runner beans, courgettes) are arranged in rows and root crops (e.g. potatoes) and smaller items (e.g. shallots), in a circle. Appearance of a display, in the case of equally matched entries, can swing the result in your favour.

Fruit should be displayed attractively on a plate or in a basket.

Apples – Shapely, uniform fruits with clear, unblemished skins of good colour. Cooking apples should be large and solid. Keep the stalk. Display with the stalk end facing down.

Beans (French) – Straight, fresh, tender pods of good colour, size and even length with no outward sign of seeds and having stalks and tails intact.

Beans (Runner) – Long, flat, straight, fresh young pods, uniform in colour, shape, and length with little outward sign of seeds. Trim stalks to a uniform length.

Beetroot – Uniform size and colour, with clean, undamaged skin and a single root. Trim foliage to 75mm/3 ins and remove any small side roots.

Blackberries – Fully ripened fruit with good colour, shape and size with fresh calyces and stalks attached. Can be displayed as individual fruits or left on their strig.

Carrots - Fresh, firm, smooth, of uniform length, width, and weight. Skins should be clean and bright with no sign of side roots and a good colour across the whole carrot. Trim foliage to 75mm/3ins.

Chilli Peppers – Fresh, evenly and well coloured with uniform shape. Choose glossy fruit and leave a good length stalk.

Collection of Vegetables/Fruit – The number of kinds must be observed but the quantity of that kind is up to you. Arrange your container attractively, concentrating on colour, quality and freshness. Try and use more unusual varieties to show growing skill.

Courgettes – Young, tender fruits, uniform in size (around 150mm/6ins) and colour. Stalks must be present and if possible the flowers still attached.

Cucumbers – Fresh, young, good colour, blemish-free, straight and of uniform thickness. Keep some stalk. Make sure both fruits are a matching length.

Currants – These are best displayed still on their strigs. The berries should be of a good size and ripe.

Figs – Large, ripe fruit of good colour with their stalks and bloom intact.

Garlic – Clean, well-ripened, solid, well-shaped with roots removed and skin intact. Stem 50mm/2ins.

Grapes – Large, complete, well-balanced bunches with uniform berries of good colour with a dense and intact bloom.

Herbs – Clean foliage that is fresh, healthy and blemish-free. Arrange attractively.

Onions – Uniform, well-ripened bulbs with firm, thin necks, with unbroken skins. Trim the necks to 25mm/1in and tie. Trim the roots back to the root plate. Do not over skin. Stage on a plate with sand.

Pears – Large, uniform, shapely fruits with undamaged skins and stalks intact.

Peppers – Fresh, evenly and well coloured with good size and shape. Evidence of a fresh stalk.

Plums – Large, ripe fruit of good colour with their stalks and bloom intact.

Potatoes – Shapely, clean, medium-sized tubers with clear skins and shallow eyes. If coloured variety then well-coloured. Uniform size and shape essential.

Raspberries – Large, ripe fruit of good colour with fresh calyces and stalks attached.

Rhubarb – Fresh, firm, straight, long, tender stalks of uniform length. Trim leaves to 75mm/3ins.

Shallots – Similar preparations to onions. Ensure necks are thin and specimens well matched.

Squashes – Shapely, firm fruit of even colour and ripeness and a good size for the variety. Stalk attached.

Sweetcorn – Long, fresh, well-set throughout, with straight rows of undamaged, plump, tender grains. Cobs should be displayed with around one quarter of the grain exposed. Leave some stalk.

Tomatoes – Shapely, ripe but firm, well-coloured and blemish free with fresh calyces attached. Uniform size is essential.

Flowers

Cut on the evening before or the morning of the show, when flowers and foliage are cool. Flower stems should be cut as long as possible with a slanting cut as this will assist the uptake of water.

Remove underdeveloped side shoots, unopened buds and some of the lower leaves. Always keep plunged in water.

Arrange attractively avoiding the use of Oasis. Although the container is not judged, the appearance of a display, in the case of equally matched entries, can swing the result in your favour.

Recipes

Victoria Sandwich

Using the recipe below, bake in sandwich tins (up to 20cm diameter) for approx. 25 to 30 minutes.

RECIPE

6ozs (170g) soft margarine
or butter
6ozs (170g) caster sugar
3 eggs (size 3) beaten
6ozs (170g) self raising flour
1½ level teaspoons baking
powder
About 6 tablespoons of jam
Caster sugar to decorate

METHOD

Heat oven to 350°F/180°C/Gas mark 4.
Grease and line tins with greaseproof paper. Beat all the ingredients together. Divide the mixture between the two tins, level the tops and bake till well risen and the tops spring back when lightly pressed. When cold, sandwich the two halves together with the jam and decorate with the caster sugar.

Recipes (continued...)

Fruit Cake

Using the recipe below, bake in a greased 20cm tin for approximately 50 minutes

RECIPE

250g Dried Mixed Fruit
125g Butter
170g Soft Light Brown Sugar
200ml Water
340g Self Raising Flour
1Tsp Mixed Spice
2 Eggs
20cm Cake Tin

METHOD

Heat oven to 350F/180C/Gas mark 4.
Put fruit, butter, sugar and water into a saucepan.
Bring slowly to the boil and simmer for 10 minutes. Allow to cool.
Sift flour and spices. Mix all ingredients together.
Put the mixture into the prepared tin.
Bake on the centre shelf of the oven for approximately 50 minutes until a sharp knife inserted into the cake comes out clean.

Scones

Using the recipe below, bake on a lightly greased baking sheet for about 10 minutes.

RECIPE

8ozs (227g) self raising flour
1 teaspoon baking powder
2ozs (57g) butter, softened
1ozs (28g) caster sugar
1 egg, size 3
About 4 fluid ounces (120ml) milk

METHOD

Heat oven to 425°F/220°C/Gas mark 7
Sift flour and baking powder, add butter and rub in until the mixture resembles fine breadcrumbs. Stir in the sugar. Beat the egg lightly and make up to ¼ pint (150ml) with milk. Stir into the flour and mix to a soft dough, with a little more milk if required.
Turn onto a lightly floured board, knead gently and roll out to ½ inch (1.25cm) thick. Cut into rounds with a 2 inch diameter cutter and place on a baking sheet, so that they just touch. Brush with milk and bake until golden brown. Remove from baking sheet and wrap in a tea towel to cool.

A Handmade Wholemeal Loaf

Using the recipe below, bake for 35 minutes.

RECIPE

200g wholemeal bread flour
150g white bread flour
150g white plain flour
1½ tsp fast yeast
1 tsp salt
320ml water

METHOD

Mix all ingredients together in a bowl.
Knead and shape the dough and place in a 1kg loaf tin.
Leave to prove then bake at 425°F/220°C/Gas mark 7 for 35 minutes.

Weston Village Flower Show 2025 Entry Form

Please complete one form per person.

Entry fee is £1 per person (children under 16 free)

Exhibitor _____

Address _____

Telephone _____ Age (if under 16) _____

Circle the classes you wish to enter:

Section 2: Flowers	1	2	3	4	5	6	7	8	9	10
	11	12	13	14	15	16	17	18		
Section 3: Vegetables	1	2	3	4	5	6	7	8	9	10
	11	12	13	14	15	16	17	18	19	20
	21	22	23	24	25					
Section 4: Fruit	1	2	3	4	5	6	7			
Section 5: Homecraft	1	2	3	4	5	6	7	8	9	
Section 6: Handicraft	1	2	3	4	5	6				
Section 7: Art	1	2	3	4	5	6				
Section 8: Photography	1	2	3	4	5	6				
Section 10: Children's	1	2	3	4	5	6	7	8	9	

Please note that exhibits must be staged
between 8am and 10am on Saturday 6th September.

Please take this form, not later than 12 noon on Thursday 4th September to
Kit Johnson Residential, 26-33 High Street, Weston

Or post it to

The Show Secretary, 9 Church Road, Weston, Bath BA1 4BT

Please make cheques payable to Weston Village Gardening Club

Cash should not be sent through the post

Weston Village Gardening Club

**Monthly Meetings held on 2nd Thursday of the month
Starting at 7:30pm**

Thursday 11 September 2025

Pruning Masterclass
Neil Ross

Thursday 9 October 2025

Winter Interest in the Garden
James Cross

Thursday 13 November 2025

Orchid Growing
Howard Burnett

Thursday 11 December 2025

Christmas Social

Thursday 8 January 2026

Reach for the skies, getting the best from your climbers
John Tucker

Thursday 12 February 2026

Every garden matters: a blueprint for boosting backyard diversity
Nicola Hope

Thursday 12 March 2026

Kilver Court Gardens
Chris Inchley

Membership £15 per annum Visitors £5, Always welcome

More information & Membership forms at

westonvillagegardeningclub.co.uk