



DORSET FEDERATION OF HORTICULTURAL SOCIETIES

INTER ASSOCIATION COMPETITION & SHOW

**SUNDAY 20th SEPTEMBER
2026**

**ANNE BIDDLECOMBE HALL
TARRANT KEYNESTON
BLANDFORD
DT11 9JE**

Entrance to the show is FREE

***Chairman &
Chief Show Steward:***
David Shergold

Dorsetfederation.org.uk

Show Secretary:
Peter Yeates
23 Swyre
Dorchester DT2 9DN
Telephone: 01308 897235
Mobile: 07876 155678

PROGRAMME

Saturday 19th September

- 5.00 pm Setting up of staging for the competitions
Volunteers to assist would be most welcome.
- 6.45 pm - 8.00 pm prompt Staging of exhibits

Sunday 20th September

- 7.00 am - 10.30 am prompt Staging of exhibits
- 10 am All trophies to be returned to the secretary
- 10.30 am Coffee for the judges
- 10.45 am Judging commences.
All except those officially engaged should be clear of the show rooms
- 12.30 pm (or on Completion of judging) The show will be open to competitors. Society nameplates and lists of contributing members may be displayed alongside exhibits at this time. (SEE RULE 7)
- 12.45 pm Show opens to all members and the public
- 3.30 pm Presentation of Trophies.
- 4.30 pm approx Show rooms will be cleared. Exhibitors only will be readmitted to clear the exhibits
- 5.00 pm Show benches will be dismantled.
Help will be needed please.

SEE RULES, PAGES 13 - 16

SCHEDULE OF CLASSES

This schedule is drawn up in accordance with the provisions of the RHS Horticultural Show Handbook except where modified to suit local conditions.

VEGETABLE & FRUIT COLLECTIONS

Judge: Ian Clemens

Class 1 VEGETABLE COLLECTION

6 distinct kinds, 2 specimens of each. A list of items with Space available for points must accompany each exhibit.

Pointing: RHS Pointing.

Space: 1220mm x 1220mm

Rules: 3 and 9b

Class 2 VEGETABLE COLLECTION

3 distinct kinds, 2 specimens of each, RHS pointing.
10 to 15 pointed vegetables.

Space: 1220mm x 690mm

Rules: 3 and 9b

Class 3 POTATO COLLECTION

To comprise 3 distinct varieties, 3 of each

Pointing: RHS Pointing

Rules: 3 and 9b

Class 4 ONION COLLECTION

To comprise 3 large exhibition onions, 3 of 250g or under onions and 3 large exhibition shallots.

Pointing: RHS points

Space: 460mm x 690mm

Rules: 3 and 9b

Class 5 ROOT COLLECTION

To comprise 3 exhibits from the following lists:
2 long carrots, 2 stump carrots, 2 parsnips, 2 beetroot,
2 turnips, 2 swede.

Pointing: RHS points

Space: 1220mm x 690mm

Rules: 3 and 9b

Class 6 MIXED COLLECTION

To comprise 2 of each of 3 distinct kinds of vegetables, 1 pot plant, and 1 vase of flowers.

Pointing: 20 points.

Space: 1220mm x 690mm

Rules: 3 and 9b

Class 7 FRUIT COLLECTION

To comprise 3 exhibits from the following list:

4 dessert apples, 4 culinary apples, 4 pears, 4 plums.

Pointing: RHS pointing

Space: 460mm x 690mm

Rules: 3 and 9b

VEGETABLE & FRUIT DISHES

**Judge: Ian Clemens
Caddy Sitwell**

Class 8 3 Potatoes, coloured

Class 9 3 Potatoes, white

Class 10 3 Large Onions over 250g

Class 11 3 Onions, 250g or under

Class 12 3 Red Onions

Class 13 2 Sweet Peppers

Class 14 2 Carrots, long pointed

Class 15 2 Carrots, stump rooted

Class 16 2 Parsnips

Class 17 5 Tomatoes, medium

Class 18 6 Runner Beans

- Class 19** 2 Cucumbers
- Class 20** 1 Cauliflower
- Class 21** 6 Large Exhibition Shallots
- Class 22** 9 Pickling Shallots, under 30mm
- Class 23** 6 French Beans
- Class 24** 3 Globe Beetroot
- Class 25** 2 specimens of any other vegetable not mentioned (up to 15 points value)
- Class 26** 2 specimens of any other vegetable not mentioned (18 - 20 points value)
- Class 27** Culinary Herbs, 1 container of 5 distinct kinds, **must be named** (may include Parsley)
- Class 28** 4 apples, dessert, 1 kind
- Class 29** 4 apples, culinary, 1 kind
- Class 30** 4 pears, dessert or culinary, 1 kind
- Class 31** Any fruit not named in class 7

HEMECRAFT

Judge: Monique Pasche

- Class 32** **A COLLECTION** comprising 5 exhibits from the following: A dish of mixed fruit &/or vegetables, a vase of flowers, a potted plant, an item of cookery, a jar of preserves, a bottle of home made wine, a floral arrangement.
Judges: Appropriate to exhibit content. Rules 3a, 4a, b and c, and 5a, b, and c.
Space: 915mm x 690mm
Pointing: 10 points each exhibit with 10 points added for presentation
- Class 33** 1 Dorset Apple cake
- Class 34** 1 Lemon Drizzle
- Class 35** 5 Shortbread
- Class 36** A Picnic Lunchbox
- Class 37** 6 Handmade Wholemeal / Seeded Loaf

Class 38 PRESERVES COLLECTION, to comprise 1 jar jam, 1 jar marmalade and 1 jar chutney. Minimum 300g in each

Class 39 Home made cordial, one bottle

Class 40 Home made flavoured spirit
(e.g. Sloe gin, Raspberry vodka), One bottle

CUT FLOWERS

Judges: Ian Clemens & Brian Madders

Class 43 MIXED GARDEN FLOWERS

1 container of up to 20 kinds, but excluding shrubs, roses, chrysanthemums and dahlias, not more than 2 stems of each to be selected from annuals, biennials and herbaceous perennials. **A list of the flowers must accompany the exhibit.**

Space: 690mm x 690mm

Class 44 PERENNIAL GARDEN FLOWERS

3 vases, 3 distinct kinds, but excluding shrubs, roses, chrysanthemums, and dahlias, 3 stems of each. To be selected from outdoor grown hardy and/or half hardy perennial plants and may include flowers grown from bulbs, corms, rhizomes or tubers. **Exhibits must be named.**

Space: 1220mm x 690mm

Class 45 Annual Garden Flowers, 3 vases, 3 distinct kinds, any number of stems. To be selected from outdoor grown hardy and/or half hardy annual plants or plants normally grown as annuals but excluding chrysanthemums and dahlias.

Exhibits must be named

Class 46 Chrysanthemums, 2 vases (3 blooms per vase) of large or medium disbudded blooms

Class 47 Chrysanthemums, 1 vase of 3 stems spray Chrysanthemums, any type

Class 48 Chrysanthemums, 1 vase, 1 bloom

Class 49 Chrysanthemums, 1 vase of 1 stem spray chrysanthemums, any type

**Dahlias to be Judged according to National Dahlia Society
ring sizes.**

- Class 50** **Dahlias**, 1 vase small or miniature decorative, 3 blooms
- Class 51** **Dahlias**, 1 vase, medium decorative, 3 blooms
- Class 52** **Dahlias**, 1 vase, small/miniature, cactus/semi cactus,
3 blooms
- Class 53** **Dahlias**, 1 vase, medium cactus or semi cactus,
3 blooms
- Class 54** **Dahlias**, 1 vase, small or miniature ball, 3 blooms
- Class 55** **Dahlias**, 1 vase, any other class not mentioned ,
3 blooms
- Class 56** **Dahlias**, 1 vase, large or giant, 1 bloom
- Class 57** **Dahlias**, 1 vase, 5 pompon / large Pompon,
any variety or varieties
- Class 58** **Shrub or Tree in Flower, may include Roses**
1 vase, 3 distinct kinds, 1 stem of each
- Class 59** **Shrub or Tree, berried or Foliage**
1 vase, 3 distinct kinds, 1 stem of each
- Class 60** **Michaelmas Daisies**, 1 vase, 3 stems
- Class 61** **Perennial Garden Flowers**, 1 vase, 3 stems, 1 variety
- Class 62** **Annual Garden Flowers**, 1 vase, 3 stems, 1 kind
- Class 63** **Gladioli**, , 1 vase, 3 stems
- Class 64** **Gladiolus**, 1 vase, 1 stem
- New**
Class 65 Your garden in a vase, can be a mix of foliage,
flowers and fruit

AWARDS

As a result of number of cups being in a poor condition a cup will be awarded for the following:

- Best Exhibit in classes 1-7** Vegetable & Fruit Collections Hambro Cup
- Best Exhibit in classes 8-31** Vegetable & Fruit Dishes Arthur Sheppard Cup
- Best Exhibit in class 32** Mixed Collection Dorset Produce Association Cup
- Best Exhibit in classes 33-37 & 68** Domestic Classes Ashton Cup Best Exhibit
- Best Exhibit in classes 32, 38, 39** Wine Piddle Valley Wine Cup
- Best Exhibit in classes 43-65** Floral Ashton Cup
- Best Exhibit in classes 73-78** Pot Plants Henry Dawes Trophy
- Best Small Vegetable Collection** Arthur Sheppard Sheild
- Best Fruit Exhibit** Dorset College of Agriculture Cup

In addition the following will be awarded:

Best Vase of Dahlias Joan Cann Trophy

Best Chrysanthemum Exhibit Wyke Regis Shield

Best Cactus or Succulent Exhibit Joy Collins Cup

Bob Jones Salver Highest Points Flowers

FRANK GOLDSACK TROPHY to the society gaining the highest number of points in the show, classes 1-78, but excluding Societies that have won a trophy in the last 2 years.

RHS Banksian Medal

For the highest number of points in the Horticultural classes 1-31 and 43-78 excluding 2 previous winners.

WILLSHIRE CHAMPION CHALLENGE SHIELD

To the society gaining the highest aggregate points in classes 1-78

POINTS: classes 1, 6 and 32 1st - 10 points, 2nd - 8 points, 3rd - 6 points, 4th - 4 points

All other classes: 1st - 4points, 2nd - 3points, 3rd - 2points

ENTRY FORM

From:.....Name of Society

Class numbers that we hope to enter: please Circle

Vegetables & Fruit:

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
26 27 28 29 30 31

Collective:

32

Cookery & Preserves:

33 34 35 36 37 38 39 40

Cut Flowers & Shrubs:

43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63
64 65 66 67 68 69 70

Pot plants:

72 73 74 75 76 77 78

Society _____

Contact Name _____

Tel: _____

RETURN BY FRIDAY 11TH SEPTEMBER 2026

To: Peter Yeates
23 Swyre,
Dorchester DT2 9DN

IN POST OR BY PHONE

Photo Prints & Enlargements

Banner & Display Printing

Large Format Printing

Instant Photo Prints

Copy Shop Services

Printer Cartridges

Graphic Design

Photocopying

Canvas Prints

Stationery

Printing

Let us
quote you for
your printing needs
and see how much
you could save!

FOOTEPRINTS

Bridport's Local Printer & Stationer

46 East St. Bridport • 01308 422511 • info@footeprints.co.uk

www.footeprints.co.uk

NEW

The following five classes are only open to societies that have not entered the inter-association show more than twice in the past 3 years.

- Class 66** A basket or trug displaying 4 kinds of garden vegetables. Quantity and size suitable for kitchen use and arranged for effect.
- Class 67** One vase of mixed flowers containing between 5-15 stems from a minimum of 2 different kinds of plants
- Class 68** A cake incorporating fruit or vegetables
- Class 69** Two pot plants flowering or foliage
- Class 70** Vegetable Collection
3 potatoes white or coloured, 3 onions,
3 carrots long or stump rooted.

POT PLANTS

Judge: Brian Madders

- Class 72** 1 Orchid
- Class 73** Foliage Plant, any size pot, 1 plant
- Class 74** Flowering Plant, pot over 125mm, 1 plant
- Class 75** Flowering Plant, maximum pot size 125mm, 1 plant
- Class 76** Pot Plant Collection, to comprise 3 pots, 1 plant in each, 3 kinds flowering and/or foliage, in a space of 1220mm x 690mm
- Class 77** Cactus and/or Succulent Collection, to comprise 3 pots, 1 kind in each **Space:** 610mm x 690mm
- Class 78** Cactus or Succulent, 1 plant, any size pot

COMPETITION RULES

1. A society may enter in any or all of the classes (excepting classes 66 to 70) and only 1 entry permitted in each class. An exhibit may be produced by more than 1 member.
2. Any member of a society may exhibit produce and processed food provided it has been grown in their own garden or allotment, or produced in their own place, except as provided for by rules 4a & 5.
3. *Classes 1 - 3 inclusive:*
 - A Fresh vegetables, herbs and fruits from the garden or allotment including produce from greenhouses, frames and cloches.
 - B Classes 1, 2, 3, 4, 5: optional garnishing with parsley will be allowed.
 - C Classes 1-7: Any dish not as schedule will disqualify the whole collection.

General Hints for Exhibitors

Read the show schedule carefully and check that you comply with all the regulations set down in the schedule governing size, number and staging. Otherwise your exhibit(s) could be marked "not according to schedule – N.A.S." and eliminated from the competition (N.A.). Contact the show secretary well in advance if you have any queries. Take careful note of date, timings allowed and staging or presentation.

Specific hints and rules for preserves

Plain jars must be used for showing preserves. Jars or tops bearing trade names are not acceptable. If twist lids are used, they must be new and plain. Old lids do not give a good seal. If no seal of preservation is present, the item is not acceptable (N.A.).

Jars should be clean and shiny.

Labels should be plain, straight and of suitable size for the container. They should state contents and month and year of making.

No wax disc is needed under a twist top or plastic top.

A wax disc covered with cellophane top when cooked is acceptable.

No honey jars with screw tops (not a good seal).

Filled jars to within 3mm (1/4 inch) of top. On making, fill to the top to allow shrinkage.

No scum or foreign bodies, mould, sugar crystals or air bubbles.

Lemon or fruit curd must always be presented with wax disc and cellophane tops. Other tops are not acceptable (N.A.).

Chutneys or pickles to be kept for at least 1 month before showing.

Lids must prevent evaporation and should not be liable to corrosion (new twist or white plastic tops). Labels should state "hot" or "mild".

Cookery

The majority of marks are given for flavour, because this is the hallmark of home cooking. This should be characteristic for the item judged.

General rules apply for numbers, size of tin, weight and presentation.

Cakes should be well risen, even in shape and baking.

No cooking rack marks on top of cake.

Fruit should be evenly distributed.

Follow the W.I. rules about classic cakes. For example, Victoria sandwich should be pale golden brown in colour, top flat without air bubbles and with a light sprinkling of **caster** sugar on top.

All cookery and preserve items are described in the W.I. handbook "On With The Show". Your show secretary should have one for reference.

Cooperative exhibits

They require detailed planning and coordination between members with many skills. The rules about size, content and number of items are all in the schedule and must be followed carefully.

Cooperative food items will be quite varied and if entered as an exhibit will be judged according to the above guidelines.

Jam/marmalade could be presented in its sealed state or in a dish, jar etc; but must be available for judging (same for curd, chutney or pickle).

4. Classes 32 - 37 inclusive:

- A Foreign fruits may be used in fresh or dried form, e.g. Citrus fruits, apricots, raisins etc.
- B The Judges are entitled to open any container.
- C Judging will be in accordance with Dorset Federation of Women's Institutes Guidelines for Show Exhibitors, Judges and Organisers, and Royal Horticultural Society or NAFAS guidelines as appropriate for class 32.

5. Classes 32, 39 - 42 inclusive

- A Wine must be made by the exhibitor by the process of fermentation and not fortified in any way.
- B Foreign Fruits may be used e.g. Raisins.
- C All wines should be shown in clear round glass bottles of approximately 75cl, and with a definite shoulder, except class 42, which can be of any size Each bottle must be labelled with a plain white label showing the kind and date made. An additional label will be supplied showing the class and exhibitors number which must be attached to prove ownership. Only plain white cork or plastic flanged stoppers are to be used .

6. Staging

- A In all classes the height of the staging is approximately 690mm from the floor unless otherwise stated.
- B Any Background erected should not be out of proportion to the dimension of the space allowed. Nothing may be used to secure the background to any existing fixed structure or fittings of the room.
- C Wings, if used, must not protrude over the front of the staging and must not be wider apart than the frontage of the space allowed. The outsides of the wings adjoining neighbouring exhibits must be of a neutral colour.

7. Identity

If wished, the name of the competing society may be displayed on their exhibits on completion of judging. A list of contributing members may also be displayed.

8. Exhibitors will be allowed in the rooms as soon as judging is completed and not before.

9 a The kinds and corresponding numbers of fruits and vegetables to be exhibited are:

	No	Points
Apples, dessert	4	20
Apples, culinary	4	18
Pears, dessert	4	20
Plums, dessert	4	16
Blackberries	12	12
Raspberries	12	12
Other hybrid Berries	12	12
Strawberries	8	16
Grapes, bunch, outdoor grown	1	16
Grapes, bunch, grown under glass	1	20
Grapes, bunch, particular varieties	1	RHS
Melons	2	18
Figs	5	16
Artichoke , globe	3	15
Broad Beans	6	15
French Beans	6	15
Runner Beans	6	18
Beetroot, Globe	3	15
Beetroot, long	3	20
Courgettes	3	12
Celery	3	20
Cabbages, green	2	15
Cabbages, red	3	15
Carrots, long	2	20
Carrots, stump rooted	2	18

(Handbook
page 35
refers)

Capsicums	3	15
Cauliflowers	2	20
Celeriac	3	15
Cucumbers	2	18
Herbs, bunches	2	10
Leeks	2	20
Lettuce	2	15
Marrows	2	15
Onions	3	20
Onions 250g or under	3	15
Onions, salad bunch	6	12
Peas, pods	6	20
Parsnips	2	20
Potatoes	3	20
Radishes, bunch	1	10
Rhubarb, natural, sticks	3	12
Shallots, exhibition	6	18
Shallots, pickling (must pass through 30mm ring)	9	12
Spinach beet and seakale, leaves	10	12
Swedes	2	15
Sweetcorn	3	18
Tomatoes, exhibition	4	18
Tomatoes, cherry type (not to exceed 35mm)	6	12
Turnips	3	15

9b. Varieties of exhibits should be named wherever possible.

10. Any complaints should be made to the show secretary by 2.30pm.

Please use tables provided for preparation and not the competition show benches.

Please mop up any spilt water as this is a slip hazard.