



The Friendly Gardening Club

SUMMER SHOW SCHEDULE



SATURDAY
10th AUGUST 2024

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Welcome to Broadstone Horticultural Society's 2024 Summer Show.

I'm delighted to invite you to our 2024 Summer Show. Last year's Show was a great success. It was wonderful to see familiar faces, joined by new exhibitors and visitors who came along to view the Show and enjoy our hospitality. We hope to see many more this year.

Everyone is welcome to enter exhibits - members and non-members of the Society. We're really keen to encourage new exhibitors and are very happy to answer any questions and provide guidance - just contact myself or a member of the Committee.

Once again, we're lucky to be sponsored by Superior, a local family run manufacturing business. The wonderful support from Superior means the show running costs will be covered. We're incredibly grateful to Tim Brown, Managing Director of Superior, for his continued support.

We hope that you'll enjoy the exhibits and refreshments and have a go on the raffle and tombola. Don't forget to buy plants and cakes at the stalls!

We look forward to seeing you at the Show.

Yvonne Arnold,
Show Manager

bhs-show@outlook.com

Broadstone Horticultural Society



The Friendly Gardening Club

Summer Show

Saturday 10th August 2024

War Memorial Hall
Tudor Road, Broadstone, BH18 8AW

Programme

- 1.00pm Opening
- 3.00pm Payment of Prize Money
- 3.30pm Presentation of Cups and Awards by
the Mayor of Poole
- 4.15pm Raffle Results and Close

Timings are approximate and refreshments are available until 4pm

Admission ~ Adults £1.00
~ Children free

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2024 Summer Show - Overview

Key dates and times

Tues 6 th Aug	6-8pm	Hand deliver entry forms to War Memorial Hall
Wed 7 th Aug		Last date for postal entries to reach Show Manager - see page 17 for address
Fri 9 th Aug	7-8:30pm	Staging entries at War Memorial Hall
Sat 10 th Aug	7:30-9:45am 10am - 1pm 1pm 4:30pm	Staging entries at War Memorial Hall Judging Show opens Remove exhibits

Judges

Vegetables & Fruit	John Lockwood	Photography	Norman Wiles
Flowers	Bryan Madders	Home Produce	Mrs Maureen Taylor
Floral Art	Mrs Denise Pharaoh	Handicrafts	Mrs Marmie Vergo

Record of Classes Entered - to be used by exhibitors to record their entries (we've also provided a space next to each class entry for any notes you may wish to make).

Broadstone Championship Classes

Top Vase		Top Tray	
Master Gardener		Cook's Choice	

All Other Classes

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	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	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92	93	94	95	96	97	98	99	100
101	102	103	104						

Broadstone Championship Shield Classes

This Championship incorporates four classes: Top Vase, Cook's Choice, Top Tray and Master Gardener. The Championship Shield will be awarded to the person obtaining the highest prize money in these four classes.

Top Vase Class

Display	The vase can be any shape or size and made from any material but must be in proportion to the display. (Note, a vase is defined as any vessel that can be used to hold cut flowers and which is taller than its widest point)		
Presentation	<ul style="list-style-type: none"> • No accessories are allowed (e.g., bows, additional foliage etc). • Only foliage that is growing on the flowering stem is allowed. • Packing material is allowed to keep stems in place (e.g., florists foam). 		
Entries	A vase of mixed flowers containing: <ul style="list-style-type: none"> • A total of 5 to 10 stems showing flowers only - no seed heads / berries. • At least 2 different plants (not different varieties of the same species). 		
Judging	A total of 35 marks can be awarded, split: <ul style="list-style-type: none"> • 25 marks for colour, form, condition, quality & freshness of the flowers. • 10 marks for the overall presentation and effect of the flowers in the vase (no marks will be awarded for the vase itself). Note - the vase will be viewed from all directions.		
Prizes	1 st = £3.00	2 nd = £2.00	3 rd = £1.00

Cook's Choice Class

Display	A basket having a maximum area of 45x60 cm (18"x24").		
Presentation	All vegetables are to be displayed for effect.		
Entries	A basket containing either: <ul style="list-style-type: none"> • 4 different types of vegetable (or), • 3 different types of vegetable and 1 type of fruit. The quantity of each type of vegetable or fruit to be displayed is defined in the Vegetable and Fruit classes in Section 1 of this Schedule.		
Judging	Judging will take into account the quality of the produce and its proportionate size.		
Prizes	1 st = £3.00	2 nd = £2.00	3 rd = £1.00



Broadstone Championship Shield Classes (continued)

Top Tray Class

Display	An area of 45x60 cm (18"x24") either marked on the staging, a tray, a board (which may be painted) or black cloth.			
Presentation	<ul style="list-style-type: none"> All vegetables are to be displayed for effect, within the display area and without bending any part of them. Only parsley is allowed for garnishing (no other foliage or accessories). Onion tops may be tied or whipped using raffia or string. Carrots and parsnips must have foliage trimmed back to 7.5cm (3"). Peas and beans must be displayed with some stalk attached. Tomatoes must be displayed with calyx (the green flower bud case). 			
Entries	A collection of 3 types of vegetable from the 8 options below (each entry must be of the same variety):			
	Carrots x3 Cauliflower x1	Onions x3 Parsnips x3	Peas x6 pods Potatoes x3	Runner Beans x6 Pods Tomatoes x6
Judging	<p>A total of 60 marks can be awarded, 20 for each type of vegetable, split:</p> <ul style="list-style-type: none"> 7 marks for size, shape and colour. 7 marks for condition. 6 marks for uniformity. 			
Prizes	1 st = £3.00	2 nd = £2.00	3 rd = £1.00	

Master Gardener Class

Display	An area of 45x60 cm (18"x24") either marked on the staging, a tray, a board (which may be painted) or black cloth.			
Entries	An arrangement of vegetables and flowers as defined below:			
	3 types of vegetable from these 8 options - same variety:			
	<ul style="list-style-type: none"> Cabbage x1 Carrots x3 (without tops) Cauliflower x1 Onions x3 (trimmed) 	<ul style="list-style-type: none"> Peas x6 pods (with stalks) Potatoes x3 Runner Beans x6 Pods (with stalks) Tomatoes x6 (with calyces) 		
Judging	A vase of flowers containing 1 of these 6 options - any variety(s):			
	<ul style="list-style-type: none"> Annuals x9 Chrysanthemums x3 Dahlias x3 	<ul style="list-style-type: none"> Gladioli x2 Roses x3 Sweet Peas x9 		
Prizes	1 st = £3.00	2 nd = £2.00	3 rd = £1.00	

Section 1 - Vegetables, Fruit & Flowers



Vegetable Classes

Class	Exhibit	Criteria	Quantity	Notes
1	Runner Beans	With stalk attached	6 Pods	
2	Dwarf or French Beans	With stalk attached	6 Pods	
3	Beetroot	Round	3	
4	Carrots – long	Pointed	3	
5	Carrots - other than long	Stump rooted	3	
6	Onions	Under 250gms	4	
7	Onions	250gms & over	4	
8	Table Marrow	Max size 38cm (15")	1	
9	Peas (see note below)	With stalk attached	6 pods	
10	Potatoes	White	5	
11	Potatoes	Coloured	5	
12	Radish		6	
13	Shallots - Culinary		9	
14	Shallots - Pickling	Max. diameter 30mm (1.25")	9	
15	Tomatoes	With stem & calyx.	5	
16	Tomatoes - Cherry type	Max. diameter 30mm (1.25") with stem & calyx.	9	
17	Baby Salad Leaves	Growing in a ½ tray	1x ½ tray	
18	Cucumber	Frame or Greenhouse	1	
19	Cucumber	Outdoor Grown	1	
20	Lettuce		1	
21	Leeks		2	
22	Courgettes - Long	100-200mm (4-8") long	2	
23	Any Vegetable not previously mentioned	See RHS manual for vegetable numbers or refer to the Show Manager		
24	Herbs in one container	3 distinct varieties	-	
25	Potatoes Grown in Pots	Please see page 15 for details		

Note:

- Class 9 for Peas only (Sugar Snaps or Mangetout enter in class 23)
- unless stated otherwise, exhibits are to be of the same variety

Section 1 (continued)



Fruit Classes

Class	Exhibit	Criteria	Quantity	Notes
26	Apples – Dessert or Culinary	One Variety	5	
27	Rhubarb Sticks		3	
28	Blackberries in a dish		20 fruits	
29	Any other fruit in a dish	See RHS manual for fruit numbers or refer to the Show Manager		

Note - unless stated otherwise, exhibits are to be of the same variety

Flowers - Dahlia Classes

30	Specimen Decorative	In a Vase	1	
31	Miniature Decorative	In a Vase	3	
32	Small Decorative	In a Vase	3	
33	Medium Decorative	In a Vase	3	
34	Specimen Cactus or Semi Cactus	In a Vase	1	
35	Small Cactus or Semi	In a Vase	3	
36	Medium Cactus or Semi	In a Vase	3	
37	Small or Miniature Ball	In a Vase	3	
38	Pompom 5cm (2") or less	In a Vase	5	
39	Any other type of Dahlia - not Giants	In a Vase	3	

Flowers - Dahlia Championship Class

40	3 Vases of 3 Blooms	1 cultivar per Vase		
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Prizes for class 40

1st = £3.00

2nd = £2.00

3rd = £1.00



Section 1 (continued)



Flowers - Annuals etc. Classes

Class	Exhibit	Criteria	Quantity	Notes
41	Pansies or Viola Flowers	In a Box (Box provided)	6	
42	Zinnia Stems	In a Vase	5	
43	Mixed Annuals	In a Vase	-	
44	Annual Rudbeckia Stems	In a Vase	9	
45	Annual Double Aster Stems	In a Vase	6	
46	Penstemon Stems	In a Vase	3	
47	African Marigold Stems	In a Vase	6	
48	Mixed Flowers	In a Vase	-	
49	Double Fuchsia Flowers	In a Box (Box provided)	6	
50	Single Fuchsia Flowers	In a Box (Box provided)	6	
51	Geranium / Pelargonium Stems	In a Vase, any Variety(s)	3	
52	Orchid Plant	In a Pot	1	
53	Dahlia Stems	In a Vase, any Variety(s)	3	

Gladioli Classes

54	Gladioli Spikes	In a Vase	3	
55	Specimen Gladioli Spike	In a Vase	1	

Pot Plant Classes

56	Plant grown for Foliage	In a Pot	1	
57	Fuchsia Plant	In a Pot	1	
58	Geranium / Pelargonium	In a Pot	1	
59	Any other Flowering Plant	In a Pot	1	
60	Cactus or Succulent	In a Pot	1	



Section 1 (continued)



Rose Classes

Class	Exhibit	Criteria	Quantity	Notes
61	Specimen Rose	In a Vase	1	
62	Roses	In a Vase, any variety(s)	3	
63	Polyantha / Floribunda Roses	In a Vase, any variety(s)	3	

Rita Atterton Cup - *Members Only Classes 64 - 70*

Class	Exhibit	Criteria	Quantity	Notes
64	Planted Container of Mixed Flowers and Foliage	Max. size 30.5cm (12")	-	
65	Flowering Shrubs	In a Vase - any variety(s) of the same species	-	
66	Mixed Outdoor Flowering Shrubs and / or Trees	In a Vase	-	
67	Heathers	In a Vase - 3 or more distinct varieties	-	
68	Mixed Herbaceous Perennials	In a Vase	-	
69	Hanging Basket of Mixed Flowers and Foliage	Basket max. diameter 41cm (16")	-	
70	Hanging Basket of Fuchsias only	Basket max. diameter 41cm (16")	-	



Section 2 - Floral Art, Photography & Home Produce



Floral Art

Class	Exhibit	Space allowed	Notes
71	'Olympic Torch'	W 45cm x D 45cm x H 76cm (W 18" x D 18" x H 30")	
72	'Summer Celebration'	W 45cm x D 45cm x H 76cm (W 18" x D 18" x H 30")	

Prizes in Classes 71 and 72 1st = £3.00 2nd = £2.00 3rd = £1.00

73	'French Fancy' - <i>Petite exhibit</i>	Max. size 23cm (9") in width, depth and height	
74	'Miniature Magic' - <i>Miniature exhibit</i>	Max. size 10cm (4") in width, depth and height	

Note - A Floral Art exhibit is composed of natural plant material with or without accessories and is contained in the space specified above.

Photography



Members Only Class (75)

Class	Exhibit	Criteria	Notes
75	'Floral Closeup'	See photography rules below	
76	'Something beginning with D'	See photography rules below	
77	'Reflections'	See photography rules below	
78	'Coastal View'	See photography rules below	

Photography rules

- Own copyright
- No manipulation
- Unmounted
- Colour print
- Max. size 18 x 13 cm (7" x 5")

Section 2 (continued)



Home Produce Classes

Class	Exhibit	Criteria	Quantity	Notes
79	Lemon Drizzle Cake	See recipe page 13	1	
80	Flapjacks	See recipe page 13	5 pieces	
81	Fruit Cake	See recipe page 13	1	
82	Ginger Cake	See recipe page 13	1	
83	White Loaf (not machine made)	2lb bread tin	1	

Home Produce Class - *Men Only (84)*

84	Sausage Rolls	Own recipe. Can use bought pastry.	5	
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Home Produce Classes (continued)

85	Quiche	Displayed on a plate	1	
86	Cinnamon Palmiers	See recipe page 13	5	
87	Cheese Scones	Own recipe	5	
88	Jar of Jelly	See notes below	1	
89	Jar of Soft Fruit Jam	See notes below	1	
90	Jar of Stone Fruit Jam	See notes below	1	
91	Jar of any other Jam	See notes below	1	
92	Jar of Lemon Curd	See notes below	1	
93	Jar of Marmalade	See notes below	1	
94	Jar of Chutney	See notes below	1	

Notes

- Classes 79 – 87 to be covered (with a clear cover e.g., Clingfilm)
- Jars must be clear glass and free of commercial markings, including lids
- Honey jars and lids are not recommended as they do not seal
- All jars to be labelled with contents and date made
- Content to be approx. 450g (1lb). However, Jelly/Lemon Curd may be in a smaller jar
- Lemon Curd should have a wax disc and cellophane – not a screw top
- Marmalade to be made with fresh fruit
- Marmalade and Jam to have an airtight seal - preferably a new lid and no wax disc or wax disc and cellophane (not Clingfilm.)
- Chutney jar to have a vinegar proof lid, no wax disc. Must be at least 3 months old
- Do not use cellophane *and* a screw top lid

➤ *See website for recipes and hints*



Section 3 - Childrens' Classes & Handicraft Classes



Children aged 8 years and under on day of Show

Class	Exhibit	Criteria	Quantity	Notes
95	A Flower Arrangement in a Teacup		1	
96	Painted / Decorated Stone or Pebble		1	
97	Photograph ' Flowers(s) '	Max size 18 x 13cm (7" x 5")	1	



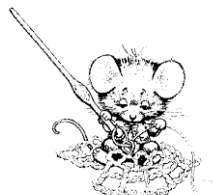
Children aged 9 to 12 years on day of Show

98	A Flower Arrangement in a Teacup		1	
99	Creature made from vegetables / fruit		1	
100	Photograph ' Something beginning with D '	Max size 18 x 13cm (7" x 5")	1	

Handicraft Classes



101	Handmade Card	Max size A5	1	
102	Item of Embroidery	Must be able to fit in a space 30x 30cm (12"x 12") <i>can be folded to fit</i>	1	
103	Picture ' Flowers ' <i>(any medium)</i>	Must be able to fit in a space 30x 30cm (12"x 12") <i>incl. frame/mount</i>	1	
104	Item of Crochet or Knitting	Must be able to fit in a space 30x 30cm (12"x 12")	1	



Home Produce Recipes



Class 79 – Lemon Drizzle Cake		
Ingredients	115g (4oz) Butter 170g (6oz) Caster Sugar 170g (6oz) Self Raising Flour 1 tsp Baking Powder	2 large Eggs; 4 tbsp milk Finely grated rind of 1 lemon Topping: Juice of 1 lemon, 115g (4oz) Sugar
Method	Preheat oven (180c / 160c Fan / 350f / Gas 4). Put all ingredients into a large bowl & beat until smooth & well blended. Pour into greased & lined 2lb loaf tin. Level surface. Bake for 35 – 40 minutes While cake is cooking make topping by stirring lemon juice & sugar together. Pour over cooked cake & remove from tin when cake is cold.	

Class 80 – Flapjacks		
Ingredients	125g (4½ oz) Butter 125g (4½ oz) Light Brown Sugar 3 Tablespoons of Golden Syrup	250g (9 oz) Porridge Oats Extra butter to grease tin Tin size: 20x 20cm (8x8")
Method	Preheat oven (180c / 160c Fan / 350f / Gas 4). Grease then line tin with greaseproof paper+. Place butter, syrup & sugar in a saucepan. Heat gently until melted/dissolved. Add oats. Stir well. Spoon mixture into tin. Smooth surface. Bake for around 15 minutes until golden brown. Cool for 5 minutes then mark into 12 pieces. Allow to cool completely, then cut and remove from tin. Display best 5 pieces.	

Class 81 – Fruit Cake		
Ingredients	225g (8oz) Self Raising Flour 170g (6oz) Brown Sugar 350g (12oz) Mixed Fruit Grated rind of small orange	30ml (2 tablespoons) Milk 170g (6oz) Butter 3 Eggs Teaspoon of mixed spice
Method	Cream butter and sugar with orange rind. Beat in the eggs. Fold in the flour, spice & fruit. Add milk. Bake in a 18-20cm (7-8") round tin for about 90 minutes (170c / 150c Fan / 325f / Gas 3).	

Class 82 – Ginger Cake		
Ingredients	225g (8oz) Plain Flour Pinch of Salt 2 level teaspoons Ground Ginger 1 level teaspoon Bicarbonate of Soda	1 Egg 425ml (¼ pint) Milk 115g (4oz) Butter 115g (4oz) Brown Sugar 225g (8oz) Golden Syrup <i>or</i> Black Treacle (<i>or half of each</i>)
Method	Mix all dry ingredients together. Beat egg and milk together. Slightly warm rest in a saucepan and combine all ingredients together. Bake in 18cm (7") square tin for around an hour (180c / 160c Fan / 350f / Gas 4).	

Class 86 – Cinnamon Palmiers – see website for illustrated instructions		
Ingredients	60g (2oz) White Sugar ¾ teaspoon Ground Cinnamon 1/8 teaspoon Ground Cardamom	200g (7oz) Demerara Sugar 1 sheet ready rolled Puff Pastry 1 tablespoon butter, melted
Method	Mix white sugar, cinnamon & cardamom together. Sprinkle demerara sugar onto work surface. Place pastry over sugar. Press down. Brush pastry with melted butter then sprinkle white sugar/spice mix evenly over the top. Start from one long edge of pastry & roll pastry tightly around the filling, stop in the middle. Repeat with opposite long edge to meet first roll. Wet a finger with water & dot where 2 roll edges meet, press gently to seal. Refrigerate for 5-10 mins. Preheat oven (190c / 170c Fan / 375f / Gas 5). Line a baking tray with greaseproof paper. Cut chilled pastry into slices approx. 0.5cm (1/4"), place 2.5cm (1") apart on baking tray. Bake until golden and crisp, approx. 15-18 minutes. Rest before putting on cooling rack.	

SUMMER SHOW – RULES

- 1. Entry forms:** To be taken to the War Memorial Hall on Tuesday 6th August 6-8pm. Alternatively, postal entries must reach the Show Manager by Wednesday 7th August. Exhibitors will receive an entry card for each class entered. When setting up entries, this card must be laid face down next to the entry. Late entries can only be accepted up to 8pm on Friday 9th August at the Show Manager's discretion.
- 2. Entries:** Only one entry per exhibitor in any one class.
- 3. Ownership:** All exhibits must have been grown or made by the exhibitor.
- 4. Exhibits:** May be staged from 7-8.30pm on Friday 9th August and from 7.30-9:45am on Saturday 10th August. Exhibitors must leave the Hall **by 9:45am** for judging to commence.
- 5. Containers:** Bowls, vases etc must not exceed 30cm (12") in width except for specified Floral Art classes.
- 6. Naming of Exhibits:** Where applicable / possible, the name of the variety or kind of exhibit should be stated.
- 7. Prize Money:** This will be paid out from 3pm on the Show Day. Any prize money not collected on the day of the Show will go to the Society funds. Unless otherwise stated prize money will be 1st = £1.00 2nd = 70p 3rd = 50p
- 8. Judging:** This will be in accordance with the current handbooks of the RHS, NAFAS and the Women's Institute unless otherwise stated. Exhibits which do not meet the specified criteria will be disqualified. Judges may handle, open, taste etc exhibits to check for quality.
- 9. Points:** Points awarded will be 1st = 3 points 2nd = 2 points 3rd = 1 point, except for Class 40 where the points will be doubled.
- 10. Decisions:** The decision of the Judges shall be final in respect of the merit of all exhibits. They may also withhold prizes if they consider an exhibit is of insufficient merit. The decision of the Committee shall be final in all other Show matters.
- 11. Complaints:** Should be made to the Show Manager or any member of the Committee.
- 12. Liability for loss:** Every possible care will be taken with the exhibits, but the Society cannot be held responsible for loss or damage.
- 13. Removal of Exhibits:** Exhibits may only be removed after completion of the Raffle.

**PLEASE READ THIS SCHEDULE CAREFULLY TO AVOID BEING JUDGED
'NOT ACCORDING TO SCHEDULE'**

SUMMER SHOW - RULES (continued)

Potatoes in Pots (Class 25)

Overview	<ul style="list-style-type: none"> To enter this class, you will need to purchase a specially selected seed potato and a potato grow pot from the Society. The cost is £1, which includes the exhibit entry fee. A limited number of seed potatoes are available and if you wish to enter please contact Yvonne Arnold (01202 697241).
Growing tips	<ul style="list-style-type: none"> Keep the seed potato in a light, frost free place until planting. It is ready for planting when there are at least two or three shoots about 2cm (0.75") long (approx. late March/early April) Put some drainage crocks in the bottom of the pot and half fill with potting compost. Plant the sprouted potato with the majority of its shoots uppermost; cover with compost, water and protect from frost. Over the subsequent weeks top up with more compost as the foliage emerges, just covering the leaf tips. Water regularly and make sure the compost does not dry out. Continue topping up the compost until you reach the top of the pot. Feed regularly with tomato fertiliser. The foliage will not be judged and can be cut back to make transportation easier.
Entries	<ul style="list-style-type: none"> Complete a Show entry form to formally enter class 25. Bring the pot along to the War Memorial Hall at the 'staging' times.
Judging	<ul style="list-style-type: none"> Pots will be emptied, and potatoes weighed. The winner will be the entry with the heaviest weight of potatoes. In the event of a tie, the entrant with the fewest potatoes will be declared the winner.
Prizes	<p>1st = £3.00 2nd = £2.00 3rd = £1.00</p>



Awards, Cups and Prizes



Cups, Trophies & Medals	Criteria for Award
Putnam Cup (donated by James Putnam)	For the Society member whose family obtain the highest number of points in the show – (husband / wife / children under 18)
Felstead Cup	Best exhibit in classes 1-29 (Vegetables & Fruit)
Osman Brown Memorial Cup	Best exhibit in classes 71-74 (Floral Art)
Maginess Cup	Best exhibit in classes 75-78 (Photography)
Portman Cup	Highest points in classes 30-40 (Dahlias)
Young Cup	Highest points in classes 41-70 (Flowers)
Golden Jubilee Rose Bowl	Highest points in classes 71-74 (Floral Art)
Tebbs Cup (donated by Mrs Tebbs)	Highest points in classes 1-70 (Vegetables, Fruit & Flowers)
Cotton Cup (donated by Mr Cotton)	Highest points in classes 26-29 (Fruit)
Llewellyn Cup (donated by Miss Llewellyn)	Highest points in classes 79-94 (Home Produce)
Giblin Cups x2 (donated by Mr Giblin)	Highest points in classes 95-100 (Childrens' classes - 1 x Boy and 1 x Girl)
Broadstone Championship Shield	Awarded to the person obtaining the highest prize money in these four classes: Top Vase, Master Gardener, Top Tray and Cook's Choice.
Rita Atterton Cup (donated by Rita's family)	Awarded to the Broadstone Horticultural Society member with the highest number of points in classes 64-70
RHS Banksian Medal	Exhibitor with the highest total prize money in Section 1 - Vegetables, Fruit & Flowers.



Certificates and Rosettes	Criteria for Award
Rosettes & RHS Certificates	Best exhibits in Classes 1-29, 30-70, 71-74, 75-78, 79-94, 95-97, 98-100, 101-104 and 40

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Broadstone Horticultural Society

Affiliated to the RHS and the Dorset Federation of Horticultural Societies

Honorary Life Members

Mr R Beeson, Mrs J Groome, Mrs M Quarterman, Mr D Thomas

Committee

President	Mr Robin Hill 23 Corfe Lodge Road, Broadstone, BH18 9NF Telephone: 01202-695873
Chairman	Mrs Yvonne Arnold
Vice Chairman	Mr Brian Woolgar
Secretary	Mrs Catherine Dodge
Treasurer	Mrs Jane Jones
Memberships	Mrs Anne Greetham
Publicity	Mrs Denise Hill
Newsletter Editor	Mrs Yvonne Arnold
Speaker Co-ordinator	Mrs Catherine Dodge
Outings Co-ordinator	Mrs Catherine Dodge
Other Committee Members:	Mr Alan Dodge Mrs Steph Everitt Mrs Lisa Harvey Mr Mike King
Summer Show Manager	Mrs Yvonne Arnold Turbarry Hill, 8 Water Tower Road, Broadstone, BH18 8LL Telephone: 01202-697241 Email: bhs-show@outlook.com

About the Society

We meet on the second Tuesday of the month, from September to June, at the War Memorial Hall in Tudor Road, Broadstone.

We also run outings during the year and hold our Summer Show every August.

For more information about our friendly gardening club please speak to a member of our committee or visit our website:

www.broadstonegardeningclub.com





Broadstone Horticultural Society



Summer Show Entry Form ~ one entry form per exhibitor

Exhibitor's Name *	
Address * * in BLOCK CAPITALS
Telephone Number *	

Broadstone Championship Classes - please tick classes entered

Top Vase		Top Tray	
Master Gardener		Cook's Choice	

All Other Classes - please circle classes entered

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	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	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92	93	94	95	96	97	98	99	100
101	102	103	104						

Entries	Number	Entry Fees
Entries @ 20p each		
Childrens' entries @ 5p - Classes 95 to 100		
(Less Potato in Pot 20p entry fee pre-paid, Class 25)		()
Total entry fees to pay		£



The Friendly Gardening Club

Broadstone Horticultural Society
would like to thank
Superior
for their sponsorship of our Summer Show.



"Superior is a family owned business, established in 1972 and based in Ferndown. We are an internationally recognised manufacturer of precision o-rings, seals and special mouldings for a wide range of industries.

Superior is passionate about supporting local charities and organisations such as Julia's House and we are pleased to sponsor Broadstone Horticultural Society's Summer Show."

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