



**The DULVERTON & DISTRICT
FLOWER & PRODUCE SHOW**

Saturday 15th August 2026

DULVERTON TOWN HALL

PROGRAMME

**8am - 9.30am Registration and staging of entries
(Collect entry cards from Lower Town Hall before staging)**

10am Judging of entries

2pm Doors open

4pm Raffle, Auction, Prize Giving

Show Secretary : Rosemary Preston – 07794 874793

For enquiries : Christine Dubery – 07891 982121

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**EXD EXMOOR
Ltd DISTILLERY**

**Entry Forms, accompanied by the appropriate fee, to the
Post Office between **Monday 3rd** and **Monday 10th August 2026****

**Entry cards to be collected from Lower Town Hall before staging on
Saturday 15th August 2026**

RULES FOR EXHIBITORS

- 1. All classes open to all members of the public, adults and children and all Club members.**
2. Unless otherwise stated, all exhibits in Sections 1 and 2 must be the property of the exhibitor and must have been in his/her possession for at least two months before the show.
3. The committee reserves the right to inspect the gardens of all exhibitors before or after the show.
4. Exhibitors may enter one entry in each class. In all classes points will be awarded as follows: **1st = 3 points, 2nd = 2 points, 3rd = 1 point**. Prize money will be awarded to the three highest point holders in each class. **1st = £1.00, 2nd = 50p, 3rd = 20p**.
5. Entry fees to all classes are 30p per entry. All fees must be enclosed with the completed entry form and be sent to the Post Office not later than **Monday 10th August**.
- 6. All exhibits must be staged between 8am and 9.30am when judging begins. Exhibits must not be removed before prize giving.**
7. Any prize may be withheld or modified at the judge's discretion. The judge's decision will be final.
8. Any objection must be made in writing to the Secretary by no later than 2.30pm on the day of show and must be accompanied by a fee of £1 which will be returned if objection is upheld. The decision of the Committee will be final. In the event of a tie for trophies, the entrant with most 1st places will be deemed the winner. This will continue down through 2nd and 3rd places if necessary until a clear winner is found.
9. The Committee will take ordinary care of exhibits, but the exhibitor alone will be responsible for any loss or damage that may occur from any cause whatsoever.
10. All exhibits in Sections 1-4 will be auctioned after the show unless clearly marked **“NOT FOR SALE” on the entry cards, NOT on the item being exhibited.**
11. Prize money will be paid after the presentation of cups.
12. The sending in of a named entry shall be deemed acceptance of the rules above.
13. All cups will be returned after the presentation, to be engraved.

NOVICE CHALLENGE CUP RULES

1. Entrants will only be eligible to win the Novice Challenge Cup provided they have not won a trophy at the Dulverton Flower & Produce Show prior to 2026.
2. The trophy will be awarded to the entrant with most points added together from across ALL sections of the show.
3. Entrants can win the Novice Challenge Cup only once. All entrants eligible will be automatically entered into the Novice Challenge Cup.

SECTION 1 - GROWING VEGETABLES & FRUIT

(Tips for exhibitors at end of this Section)

1. 3 Potatoes – White
2. 3 Potatoes – Coloured
3. 3 Pods of French Beans
4. 3 Pods of Runner Beans
5. The Longest Runner Bean
6. 3 Onions – under 227g (8oz)
7. 3 Onions – over 227g (8oz)
8. 3 Shallots
9. 3 Carrots, long pointed cultivar, any colour – stalk trimmed to approx. 75mm (3")
10. 3 Carrots, any other variety, size or colour, other than above
11. 3 Courgettes – 100 -150mm (4-6") in length
12. 3 Chillies of uniform size, any colour
13. A collection of 4 Vegetables of different varieties to be shown in a seed tray (370 x 240mm - 14½" x 9½")
14. 2 Cucumbers - with short stalk attached
15. 3 Mini Cucumbers with short stalk attached. Size 10-13cm (4"-5")
16. 3 Beetroot - foliage trimmed to approx. 75mm (3")
17. 3 Tomatoes - over 60mm dia' (2½") - calyx and stalk attached
18. 5 Cherry Tomatoes - under 35mm dia (1½") - calyx and stalk attached
19. 3 Tomatoes – between 35mm (1½") and 60mm (2½") – calyx and stalk attached
20. 1 Truss of Ripening Tomatoes – any variety
21. A selection of a minimum of three varieties of tomato exhibited attractively in a basket or container, max size of container 20cm (8"). These will be judged on quality and attractiveness of the display
22. 3 specimens of one variety of vegetable not listed above presented in a standard seed tray
23. 1 Jam Jar with a minimum of 4 Fresh Culinary Herbs
24. Up to 5 stems of rainbow chard, displayed in a vase
25. 3 Sticks of Rhubarb - leaves trimmed to approx. 75mm (3")
26. 7 Berries of one variety (can include soft fruits)
27. 3 Apples of any variety
28. 11 Blueberries
29. 3 Stoned fruit, any variety, eg plums, cherries, peaches, etc

Award : Harrison Cup for most points in Section 1

Currently held by : Andrew Caldwell

TIPS FOR EXHIBITORS

The following notes are for guidance only: Please read the schedule carefully and make sure entries comply with the requirements for each class. Exhibitors will be asked to leave the hall during judging. All exhibits should be staged as attractively as possible; in a close competition presentation could be a deciding factor.

VEGETABLES:-

Water vegetables well before harvesting. Wash root vegetables gently in clean water using a sponge or soft cloth. On other kinds retain the natural bloom where possible. Onions can be staged on rings or soft collars with tops tied. Avoid over skinning. Shallots can be staged on dry sand. Peas should be gathered by cutting with scissors with approx. 25mm stalk, hold by stalk to retain bloom. Always check that you have the correct number of exhibits for the class.

Marks will be awarded for: -

Condition Cleanliness, freshness, tenderness, absence of blemishes

Colour Should reflect freshness, trueness to cultivar and maturity

Size and Uniformity - Alike in size, shape and colour

BEANS French Straight tender pods with stalks, no outward sign of seeds

BEANS Runner Long, slender, straight pods with stalks, no outward sign of seeds, good colour

BETROOT Clean, smooth skin, good colour. Take care washing, blemishes may show later. Foliage trimmed to 75mm

CARROTS Uniform roots of good colour, avoid those with green at top. Foliage trimmed to approx. 75mm

COURGETTES Young, tender and shapely

CUCUMBER Well matched, straight with good colour, short stalk with flower attached, if possible

ONIONS Firm, thin necked, uniform bulbs, well ripened. Do not over-skin. Tops neatly tied

SHALLOTS Round, solid with thin necks

CHILLIES Fresh, bright fruit, clear skins

POTATOES Medium size, clear skinned tubers, eyes few and shallow

RHUBARB Straight, tender stalks, good colour, leaf trimmed to approx. 75mm, trim off bud scales

TOMATOES Firm, well-shaped, good colour. Fresh calyx and stalk

FRUIT Present fruit in fresh condition, stalk and bloom intact. Handle as little as possible, use scissors to remove soft fruit. All fruit should be ripe with the exception of apples which may be shown in unripe condition.

APPLES Stage with eye uppermost, stalk down. Large solid fruits, undamaged. Do not polish – retain bloom

BERRIES Well shaped, matching. Stalk and calyx green and fresh

SECTION 2 - FLOWERS

(Tips for exhibitors at end of this Section)

51. Roses - 1 specimen bloom, any colour, any variety
52. Roses - A vase of 3 stems of any variety
53. Dahlias – 3 stems of any variety in one vase
54. Dahlias - 1 specimen stem in a vase
55. Gladiolus – 3 spikes – single or mixed colour spikes
56. Marigolds, - 5 any variety of mixed colours
57. Vase of mixed herbaceous perennials
58. Sweet Peas – 7 stems in a vase – any variety, any colours
59. Sweet Peas – 7 stems in a vase – one variety, one colour
60. 5 floating Nasturtium flowers, mixed colours
61. 3 heads of Hydrangeas, single or mixed colours, any variety
62. A floating Rose in a glass bowl – bowl not to exceed 15cm (6”) diam
63. 3 Stems of Salvias, any variety, any colour
64. 3 Stems of Penstemons, any colour
65. 3 Clematis flowers, any variety, floating in a glass bowl, bowl not to exceed 30cm (12”)
66. A succulent (not cacti) in any container not more than 15cm
67. A selection of 3 Sunflowers in a vase, any variety any colour
68. A selection of ornamental grasses displayed in a vase
69. Any 5 Hosta leaves displayed in a vase

Award : Perpetual Challenge Cup for most points in Section 2

Currently held by : Martha Wrigley

TIPS FOR EXHIBITORS

FLOWERS:-

MIXED VASES Good condition, when flower material is at its best. Fresh and free from pest damage, disease and poor handling. Straight sturdy stems and healthy leaves. Colour, balance and presentation will also be judged.

SINGLE SPECIES

Uniform in age, size and form, well displayed. Best with about 70% of flowers on stem fully developed. Present flowers forward facing.

POT PLANTS Pots and containers must be clean and of correct size. Damaged foliage neatly removed. Plants sturdy and shapely, good size and condition.

SECTION 3 – FLORAL ART

(Tips for exhibitors at end of this Section)

Please ensure you do not exceed the sizes given

71. A windowsill arrangement, depth not more than 15cm (6”), height optional, width not more than 30cm (12”)
72. ‘Can-Can’ – a display using cans no bigger than 450g. Width 36cm (14”), depth 36cm (14”), height optional. No floral foam to be used. Arranged in the round, viewed from the front
73. A corsage entitled “Our Commonwealth Games”, size not to exceed 20cm (8”). Please state which country it represents
74. A summer door wreath using a wreath ring no bigger than 36cm (14”) and fresh flowers only. Must be able to be hung to be judged
75. A display entitled “Jane Austen – It’s all in the story”. A circular display 30cm (12”) diam. Height optional

Award : Perpetual Challenge Bowl for most points in Section 3

Currently held by : Chris Dubery

TIPS FOR EXHIBITORS

FLORAL ART:-

It is not essential to spend a fortune on flowers and foliage. Judges will be looking for quality exhibits and good garden specimens have a place in your display. Accessories may be used.

Cut ends of plant material must be in water or water retaining material. All components neat and clean.

Green oasis should not be visible. Flowers and foliage must predominate, be well prepared and in good condition. Judges will be looking for harmony of texture, colour and form of plant material.

SECTION 4 HOME PRODUCE
(Tips for exhibitors at end of this Section)

81. 454g (1lb) Jar of Marmalade – any variety
82. 454g (1lb) Jar of Raspberry Jam
83. 454g (1lb) Jar of Blackcurrant Jam
84. 454g (1lb) Jar of Strawberry Jam
85. 454g (1lb) Jar of Chutney
86. A Jar of Chilli Jam – no bigger than 454g (1lb)
87. A traditional Victoria Sponge with jam-only filling – not to exceed 20cm (8") diam.
88. A Coffee Cake – not to exceed 20cm (8") diam.
89. 5 decorated Cupcakes, any flavour
90. A Carrot or Courgette Cake – **please specify which**
91. A Lemon Drizzle Loaf
92. A Tea Bread, using a loaf tin
93. 5 squares of Chocolate Brownies – **see tips overleaf**
94. 5 Flapjacks
95. 5 Sweet Scones
96. 5 Savoury Scones
97. 500g White Loaf, tin or cob (not from a bread machine)
98. A Savoury Bread. If vegetable, state which vegetable used
99. A Wholemeal Loaf ***See Tips for Exhibitors**
100. A full size traditional or vegetarian pasty
101. 3 Sausage rolls, not exceeding 13cm (5") each
102. 3 Scotch Eggs
103. 5 Savoury Biscuits
104. FOR MEN ONLY – A 20cm (8") Quiche Lorraine, recipe provided.

Award : Reeve Cup for most points in Section 4

Currently held by : Rachel Herbert-Threlkeld

TIPS FOR EXHIBITORS

HOME PRODUCE:-

Flavour/aroma should be characteristic for item being judged. No 'off' flavours or staleness. Most points are given for good flavour/aroma. Next will be colour, shape and uniformity with texture and distribution of ingredients.

- CAKES** Well risen, even shape. Smooth sides. Lining paper removed. No cooling rack marks. Evenly distributed fruit.
- SCONES** Even shape, size and colour. Approx. 5–6cms (2-2½") Glaze with milk or egg.
- PASTRY** Use plain flour. Evenly baked and cooked right through. No 'soggy bottoms'!
- TRAY BAKE BREAD** Using a 23cm x 30cm (9" x 12") tin, select the best 5 squares Well proved, light and airy. ***For wholemeal bread not more than 200g strong white flour to be used**
- JAM & MARMALADE**

For a good seal put lid on while still hot as soon as jar is filled. A new twist top or plastic cover will pop when opened. If using waxed disc and cellophane wait until cold to cover. **Use plain, clean jars, no trade names showing.** Check size. Plain label stating contents and date made. Bright colour, good consistency, no air bubbles or scum. Fruit evenly distributed. Marmalade should have soft and uniformly cut fruit.

- All entries must be covered with cling film or cellophane. All lids must be advertisement free
- Vinegar-proof lids must be used on pickles and chutneys
- All bakes to be displayed on paper plates. These can be supplied, if required on the day.

SECTION 5 - HANDICRAFT

(Tips for exhibitors at end of this Section)

121. An item made from wood - not to exceed 45cm width (18")
122. An up-cycled item – not to exceed 61cm (24") width
123. A cushion cover, not from a kit
124. One hand knitted item
125. A machine sewn item
126. A door stop made from material
127. A knitting needle case
128. A padded or decorated coat hangar
129. A hand-made card – any occasion
130. A tote bag no bigger than 45cm x 45cm (17½") not including the handles
131. A decorated 18cm (7") terracotta plant pot

Award : The Buckland Bridges Trophy for most points in Section 5
Currently held by : Jennifer Ashdown

SECTION 6 – ART

(Tips for exhibitors at the end of this section)

- 132. Figure drawing in any medium, clothed or unclothed
- 133. A botanical painting, any subject in any medium
- 134. A pet or animal portrait in any medium
- 135. A drawing in any medium, any subject, but not botanical
- 136. A botanical drawing, any medium
- 137. A landscape or seascape in any medium
- 138. A still life composition, any medium
- 139. An abstract artwork, in any medium

**Award: The Jane Erith Trophy for most points in Section 6
Currently held by Abi Farmer**

TIPS FOR EXHIBITORS

HANDICRAFT & ART:-

Marks will be awarded for design and use of colour; suitability of materials; techniques and workmanship, finish and presentation. Exhibits displaying a variety of techniques and skilled workmanship will gain more marks.

- Artwork to be mounted or framed, overall max size 60cm (24”) x 46cm (18”) able to be hung from a central point
- No handicraft exhibit should have been entered in a previous Dulverton & District Flower Show
- Sewn or knitted items can be displayed on a mannequin (please provide your own)
- An up-cycled item – With a note on what the item used to be.

SECTION 7 - PHOTOGRAPHY

(Tips for exhibitors at end of this Section)

Photographs may be entered electronically no later than **Wednesday 5th August** or in printed format on the Show day.

(One entry per person, per class)

- 141. Triangle
- 142. Weather
- 143. Shades of yellow
- 144. Bug life
- 145. Animals
- 146. Travel

Instructions for electronic entries are:

- Entries should be emailed as JPEG files to photos@dulvertongardeningclub.co.uk no later than **6pm on Wednesday 5th August** to allow for the electronic entries to be printed by the Show Committee
- All **home PRINTED EXHIBITS** to be on best quality photographic paper available and not to have been entered previously in this Show, in any year.
- Max size of exhibit A4 (29.5cm x 21cm) (11½" x 8½")
- No personal details to be displayed on the front of the exhibit, only on the reverse

Please put 'P' or 'E' after the category number on your Entry Form

TIPS FOR EXHIBITORS

The judge will be looking for eye appeal, colour, perspective, balance and composition. Each entry will be judged for:-

Narrative	what are you saying/telling the judge?
Interpretation	does it show originality/imagination?
Technical quality	is it in focus and properly exposed? Does it <u>need</u> to be in focus?
Composition	emphasis on main subject
Presentation	clean and well displayed

Award : Viewfinder Trophy for most points in Section 6

Currently held by : Tony Wells

ADDITIONAL AWARDS

Perpetual Challenge Cup, awarded for most points in show.

Currently held by **Rachel Herbert-Threlkeld**

Novice Challenge Cup, for most points in show (see rules)

Currently held by **Louise Wells**

Best in Section Trophies – Vegetables & Fruit – **Lydia Keigwin**

Flowers – **Anne Caldwell**

Home Produce – **Steph Hooper**

Handicraft – **Martha Wrigley**

Art – **Gina Bulpin**

Photography – **Tony Wells**

All trophies are held for one year and must be returned to the

Show Secretary one month before the 2026 Show

RECIPE FOR CLASS 104 (Men only!)

CLASSIC QUICHE LORRAINE

For the pastry: 175g plain flour, plus extra for dusting
75g butter, plus extra for greasing
A pinch of salt

For the filling: 250g cheddar, grated
4 tomatoes, sliced (optional)
200g streaky bacon, chopped
5 free-range eggs, beaten
100ml milk
200ml double cream
2 sprigs of fresh thyme
Freshly ground black pepper

Method:

To make the pastry, sift the flour together with a pinch of salt then rub in the butter until you have a soft breadcrumb mix. Add enough cold water to make the mixture come together to form a firm dough. Rest in the fridge for 30 minutes. Roll out the pastry on a lightly floured surface and line a 22cm (8½”) well-greased flan dish. Don’t trim the edges of the pastry at this stage. Chill again. Pre-heat the oven to 170° fan/gas 5.

Continued overleaf

Remove the pastry case from the fridge and line the base of the pastry with baking parchment and fill with baking beans. Place on a baking tray and bake blind for 20 mins Remove the beans and parchment and return to the oven for another five minutes to cook the base.

Reduce the temperature of the oven to 140° fan/gas 3.

Sprinkle the cheese into the pastry case and add the sliced tomatoes if you are using them. Fry the bacon pieces until crisp and sprinkle over the cheese. Combine the eggs with the milk and cream in a bowl and season well. Pour carefully over the bacon and cheese, sprinkle the thyme over the top and trim the edges of the pastry.

Bake for 30-40 mins or until set. Allow to cool and set further.

We would like to thank everyone who helped us in 2025,
their support was very much appreciated:-

Caroline Quentin

Browns of Dulverton

Dulverton Delicatessen

Exmoor Distillery

R & N Fruit & Veg

Garden Club Committee Members

**and last but not least, to the people of Dulverton who make the
Show a success**



2026 PROGRAMME

Non-Members are always welcome to any of the following

Events 2026

19th Mar	-	6.30pm	<u>A.G.M & CHEESE & WINE</u>	Town Hall
8th May	-	7pm	<u>QUIZ NIGHT</u>	Town Hall
6th June	-	10am–1pm	<u>PLANT SALE</u>	Town Hall
15th Aug	-	2pm–4pm	<u>FLOWER & PRODUCE SHOW</u>	Town Hall

Talks 2026

15th Jan	Ben Candlin	<u>“Adventurous Plants, Subtropical Gardening”</u>
19th Feb	Andrew Tolman	<u>“The Art of Topiary & Ornamental Hedges”</u>
19th Mar	Toby Thomas	<u>“RocketGro – Peat Free Compost”</u>
16th Apr	Alan French	<u>“Seasonal Interest – What Looks Good Now”</u>
21st May	Sara Rittenhausen	<u>“The Wonderful World of Orchids”</u>
18th June	Caradoc Doy	<u>“Plants Behaving Badly”</u>
16th July	Peter Cantrill	<u>“All About Herbaceous Plants”</u>
17th Sept	Claire Forster	<u>“Winter Container Gardening”</u>
15th Oct	Saul Walker	<u>“The Art of Growing in Shade”</u>
19th Nov	Emily Charlton	<u>“Growing Flowers & Foliage for Cutting”</u>

Members will be notified by email for each forthcoming talk and trip, or check the Club’s website for details

www.dulvertongardeningclub.co.uk

Trips 2026

Wednesday	15th Apr	BOWDENS NURSERY, OKEHAMPTON
Friday	1st May	MUSSELBROOK GARDEN, BEAWORTHY
Wednesday	24th June	PLANT WORLD, NEWTON ABBOT
Thursday	9th July	RHS FLOWER SHOW, BADMINTON
Wednesday	12th Aug	ABBOTSBURY SUB-TROPICAL GARDENS
Wednesday	9th Sept	BELLA GIVEN’S GARDEN, EXTON
Wednesday	28th Oct	CHEVITHORNE BARTON, TIVERTON
Wednesday	25th Nov	RHS ROSEMOOR GLOW

DULVERTON & DISTRICT FLOWER & PRODUCE SHOW ENTRY FORM

All entry forms to the Post Office between 3rd and 10th August 2026

Enter Class numbers below – use one box per class

PLEASE USE ONLY ONE ENTRY FORM PER PERSON

The sum of £..... is enclosed for Entry Fee (30p per entry)

I hereby declare that I will observe and abide by the Rules and Regulations (see Page 1 of the Show Schedule) under which the show is conducted. Entry fee in all classes is 30p per entry.

First Name: Surname:

Address:Post Code:

Tel. No: Email:

(Please PRINT clearly)

PLEASE USE THIS FORM FOR ELECTRONIC PHOTOGRAPH ENTRIES AS WELL, REMEMBERING TO USE THE LETTER 'E' AFTER THE CLASS NUMBER.

AUCTION OF EXHIBITS (See Rule 10)

An auction is conducted towards the end of the Show in order to raise funds to run and maintain the Show. Any exhibit not for sale must be clearly marked with the stickers available from Stewards at the time of staging. Exhibits not clearly marked will be auctioned.

SIGNED: DATE:.....

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SIGNED: DATE:

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