

Bradford on Avon Flower & Produce Show 2026

If you grow it, show it!

Fruit, Flowers, Vegetables,
Craft and Produce

St Margaret's Hall, Bradford on Avon
Saturday 5 September, 2-4pm

Admission free

Supported by Bradford on Avon Town Council



Welcome to the Bradford on Avon Flower Show 2026

Dear Friends

Bradford on Avon's cruellest and most unforgiving event is back. The town's gardeners, cooks and crafters are becoming pensive and withdrawn as they plan their campaigns. Allotments are tense and silent. Unseemly arguments have broken out at the BOA Knitters Circle. The Flower Show is back in St Margaret's Hall and the gloves are off.

This year we are focusing on an especially ruthless group: the town's children. For the first time the Show introduces a Children's Cup, awarded for the winner of a new category, "3 Fruit or Vegetables". We are also dividing the children into ages 0 to 7 and 8 to 12, making things a little fairer for our tiniest competitors. We should also mention that ALL children who enter will receive sweets as prizes. We like to think of these as bribes.

There is another daring innovation to report, one which will delight the novelty seekers amongst us. The Show now boasts new categories for "Any Other Fruit" and "Any Other Vegetable" – for those gardeners who grow things that don't fit into any other category. Perhaps artichokes, possibly greengages, certainly Japanese wineberries. The Committee is intrigued to see what else emerges.

On a more down-to-earth note, following an inspired comment left at last year's Show we are introducing the humble biscuit in the Cookery section. Any biscuit you like! This will replace the sadly neglected flapjack.

Finally, please note that we are keeping the show on a Saturday, because everyone seemed to enjoy it last year. The Committee certainly loved their lie-in the following morning.

So now, as we get to work, let us remember, as Epictetus himself teaches us, "He who laughs at himself never runs out of things to laugh at." Indeed.

The Bradford on Avon Flower Show Committee

Schedule

Section I: Fruit and Vegetables

Please include an indication of the variety/cultivar, if known, with your display. All exhibits should include one variety only, unless otherwise indicated.

1. **Bradford on Avon Potato Challenge Cup:**
Five potatoes on a plate, similar size, one variety
2. **Runner beans, 6**
3. **French beans, 6**
4. **Onions, 3** (onions should be tied or whipped with string or raffia)
5. **Shallots, pickling, 6** (under 30mm/1.2in)
6. **Shallots, large, 6** (over 30mm/1.2in; should be tied or whipped with string or raffia)
7. **Beetroot, 3**
8. **Courgettes, 3**, no longer than 200mm/8in
9. **Tomatoes, 5**, ordinary cultivar, calyx on
10. **Tomatoes, 5**, small fruited cultivar (under 35mm/1.4in), calyx on
11. **One truss of cherry tomatoes**
12. **Cucumber**, indoor
13. **Cucumber**, outdoor
14. **Carrots, 3**, trimmed
15. **Sweetcorn, 2 cobs**
16. **Squash**, edible
17. **Vegetables**, collection of 5 different kinds, 1 specimen of each
18. **Salad vegetables**, collection of 5 different kinds, 1 specimen of each
19. **Chillies, 5** (please include name of variety, if known)
20. **Apples, cooking, 3**
21. **Apples, dessert, 3**
22. **Pears, 3**

A teaspoon of soil contains more organisms than people on the planet.

23. Plums, 4 (stalks on)
24. Raspberries, 12 on a plate (stalks and calyces on)
25. Any other fruit – 6 of one type
26. Any other vegetable – 6 of one type
27. Tastiest apples, dessert, 3
28. Herbs, fresh, culinary, 5 in water (more than 5 types of herb will be disqualified)
29. Largest cabbage – any variety
30. Longest runner bean
31. Biggest marrow
32. Longest carrot
33. Tastiest tomatoes (please include name of variety, if known)
34. Heaviest tomato
35. Hottest chilli (please include name of variety, if known)
36. Most amusing vegetable – rude as you like!
37. Hedgerow selection – 5 foraged edible fruits/herbs/vegetables
38. Home-made compost – in container, maximum size 1 litre

The Avonfield Cup will be presented to the exhibitor gaining most points in the fruit and vegetable classes.

The Bradford on Avon Preservation Trust Compost Cup will be presented for the best compost entry.

The Robin Gould Memorial Cup, sponsored by the town council, will be presented for the best collection of 3 onions.

Section 2: Children (12 and under, divided into 0-7 and 8-12)

39. 3 fruit or vegetables, the same type or mixed, that you have grown yourself
40. Animal made from fruit and/or vegetables
41. Mayoral chain made from recycled materials (must be wearable)
42. Miniature garden in a recycled container (max 300mm/12in diameter/width)
43. Miniature flower arrangement in an eggcup
44. Constructed fruit or vegetable (made from Lego, Plasticine, wood, fabric – whatever you like)

The Secret Gardens Children's Cup will be awarded to the best 3 fruit or vegetables entry. Please include child's age on entry form.

Section 3: Craft (all ages)

- 45. Fashion accessory made of recycled materials
- 46. Any item of woodwork
- 47. Any appliquéd item
- 48. Any wet-felted item
- 49. Papier maché bowl
- 50. Musical instrument made from fruit or vegetable
- 51. Any item of hand-made patchwork
- 52. Fruit, flower or vegetable made from salt dough
- 53. Mayoral chain made from recycled materials (must be wearable)
- 54. Soft toy – knitted, crocheted or sewn, any material

The Ms B Avon WI Craft Cup will be presented to the exhibitor gaining most points in the craft classes.

The Climate Friendly Bradford on Avon trophy will be presented for the best entry made from recycled materials, in the Children's and Craft classes.

Section 4: Flowers and Ornamentals

Please include an indication of the variety/cultivar, if known, with your display.

- 55. Cut flowers – 1 vase of 5 stems, different varieties
- 56. Cut flowers, single colour theme – 1 vase of yellow flowers, 5 stems, 2 or more varieties
- 57. Wildflowers – 1 vase, 7 stems, 3 or more varieties
- 58. Roses – 1 vase of 5 stems, 1 or more varieties
- 59. Rose – 1 vase of 1 specimen bloom
- 60. Hydrangeas – 1 vase of 3 blooms, any variety
- 61. Shrubs, flowering – 1 vase of 3 different kinds (overall width not to exceed 450mm/18in)
- 62. Shrubs, non-flowering – 1 vase of 3 different kinds (overall width not to exceed 450mm/18in)
- 63. Pot plant – specimen in flower (pot not to exceed 200mm/8in diameter)
- 64. Pot plant – foliage specimen (pot not to exceed 200mm/8in diameter)
- 65. Succulent (pot not to exceed 200mm/8in diameter)
- 66. Ornamental grasses – 3 stems of one or more varieties

Dahlias

If you are unsure about the classification of your dahlia exhibits, please refer to the *RHS Horticultural Show Handbook*.

- 67. 1 vase of 1 specimen, medium, large or giant blooms (over 170mm/6.6in diameter)
- 68. 1 vase of 3 single-flowered blooms
- 69. 1 vase of 3 blooms, any kind, excluding giant
- 70. 1 vase of 3 blooms, ball or pompon
- 71. 'The best dahlia in my garden this morning' (1 vase of 1 bloom, any kind)

Novelty flower classes

- 72. Sweetest smelling rose
- 73. Most artificial-looking flower
- 74. Largest sunflower head (measured by diameter)

A trophy will be presented to the exhibitor gaining most points in the flower classes.

Section 6: Cookery

- 75. Seville orange marmalade – 1 jar, fresh fruit
- 76. Jam – 1 jar, any variety
- 77. Jelly – 1 jar, any variety
- 78. Lemon curd – 1 jar
- 79. Chutney (smooth) – 1 jar
- 80. Ginger cake – own recipe
- 81. Traditional Victoria sandwich – 3 eggs, 20cm/8in tin, raspberry jam
- 82. Cake containing vegetable – any recipe (must be labelled to indicate type of vegetable used, eg, courgette, carrot, beetroot)
- 83. Gluten-free cake
- 84. Lemon drizzle cake (men only)
- 85. Bakewell tart
- 86. Chocolate brownies, 3
- 87. Biscuits – 6, any kind
- 88. Swiss roll
- 89. Cheese scones, 3
- 90. Fruit scones, 3

- 91. Sausage rolls, 3
- 92. Traditional Cornish pasty – max 20cm/8in long
- 93. Cheese straws, 6
- 94. Vegan pasty – max 20cm/8in long
- 95. Bread – hand-made, brown or white
- 96. Sourdough loaf – hand-made, brown or white
- 97. Bread rolls, 3 – hand-made, brown or white

Please note: a slice will be cut from each cake – and eaten by the judges!

A trophy will be presented to the exhibitor gaining most points in the cookery classes, the Town Council Jam Cup will be presented for the best jar of jam or jelly, the Bloomfield's Marmalade Cup will be presented for the best jar of marmalade, and the Pipit Bread Cup will be awarded for the best loaf of bread.

Section 7: Drinks

- 98. Sloe gin – 1 bottle
- 99. Any other liqueur, fruit or forest, eg plum brandy, blackberry vodka – 1 bottle
- 100. Elderflower cordial – 1 bottle

The Dog & Fox Trophy will be presented to the exhibitor gaining most points in the drinks classes.

**There are over 390 billion slugs
in UK gardens.**

Top tips for tip-top exhibits

General hints

- Read the show schedule carefully – use the information provided and, if in doubt, contact the show secretary for clarification: email nicola.jr@icloud.com or leave a message on 07903 533550.
- Give yourself enough time to stage exhibits and check that you have entered the right number of specimens. Write any labels – naming varieties/cultivars etc – at home to save time on show day – it always takes more time than you expect to set up.
- Arrange your exhibits as attractively as possible – in a close competition, good presentation can make the difference between a first prize and a highly commended.
- Please use the designated areas to fill flower vases and carry out any other preparation of your exhibits.
- Use plain white plates to exhibit your entries – paper or china.
- Take spares along in case of last-minute disasters.
- Don't apply polish of any kind to vegetables or fruit – the natural bloom should be preserved as much as possible.
- Definitions of fruit and vegetables are according to RHS guidelines.
- **If in doubt, ask a person in a brown coat!**

Cookery

- Jams and jellies must be sealed with either a twist top lid, or waxed disc and clear film top.
- Entries must be labelled with plain white labels showing contents and date made.
- Chutneys must be at least three months old, and presented in jars with either a vinegar-proof plain plastic-lined twist top or a plastic top. Ingredients must be finely chopped or minced, although sultanas may be left whole.
- No cloth 'mob caps' please – they slow the judge down too much.
- Victoria sandwich cakes should be dusted with caster sugar, not icing sugar.
- To avoid rack marks on your Victoria sandwich, cover the cake rack with a folded tea towel before turning out your cake.
- Make sure you stick to the specifications in the schedule, eg, raspberry jam (and no cream) in your Victoria sandwich, correct number of fruits or vegetables – these things matter!

Flowers

- Think about which plants may be ready to exhibit about two months ahead of time. Removing side shoots on roses and dahlias will help the development of the central flower. Keep the soil moist at all times in the period leading up to the show.
- Make sure there are no blemishes on your exhibits.
- If several specimens are required for an entry, try to make sure they are as uniform as possible.
- Make sure you include the correct number of blooms or stems in your entry.
- Label specimens accurately – if the plants have been grown from seed or bought from a garden centre the cultivar should be known and indicated on a label alongside the exhibit.
- Please use the preparation area to arrange flower exhibits.
- If you are unsure about the classification of your flower exhibits, please refer to the *RHS Horticultural Show Handbook*.

Vegetables

- The judges will be looking for vegetables which are similar in size and length.
- All vegetables should be properly prepared – roots should be washed with a soft sponge and plenty of water to prevent skin damage. Scrubbing with a brush will damage the skin.
- Potatoes should be medium-sized, shapely, clean, clear-skinned tubers with few and shallow eyes.
- Tomatoes should be fresh, ripe but firm, well-developed fruits, blemish-free and with calyces attached.
- Onions and shallots should have skins on.
- A black base cloth may be used to display collections of fruit or vegetables.

Fruit

- Choose large, shapely, solid fruits **with stalks intact** and clear unblemished skin.

For further hints and tips, refer to the *RHS Horticultural Show Handbook* for expert advice on showing vegetables, flowers and produce ... and remember: the judges' decision is final!

Points will be awarded as follows: 1st prize – 4 points; 2nd prize – 3 points; 3rd prize – 2 points; and, at the discretion of the judge, highly commended – 1 point

Rules

1. All entries must be made on the form on page 11 of this schedule, or the online form available at www.bradfordonavontowncouncil.gov.uk, and handed in to the Town Council offices by 5pm on Wednesday 2 September.
2. Entries to be staged at St Margaret's Hall on Saturday 5 September between 8.30am and 10.30am.
3. Judging will start at 10.30am. The hall will be open to the public, after exhibits have been judged, from 2pm to 4pm.
4. **One entry only** per exhibitor per class.
5. Exhibits in all classes **MUST** be the work of the exhibitor.
6. The judges' decision is **FINAL** in all cases.
7. Exhibitors must provide their own vases/white plates/black fabric (see Top Tips, p8).
8. The committee will take every possible care of all exhibits but will not be liable or held responsible for any breakages or damage to said exhibits.
9. Exhibitors **MUST** live in Bradford on Avon parish, or Avoncliff, or be pupils at one of the town's schools or nurseries.
10. The trophies are the property of Bradford on Avon Town Council and are to be held for one year only, and must be returned to the Town Council offices not later than Thursday 19 August 2027 in a clean condition.
11. Exhibits are to be cleared between 4 and 4.30pm – **BUT NOT BEFORE 4pm, PLEASE.** It spoils visitors' enjoyment of the show if exhibits are taken away early.
12. Any objections should be delivered in writing to the show secretary or one of the stewards before 4pm on the day of the show. They will be considered carefully and answered within 48 hours. It is hoped, however, that in the spirit of local friendly competitiveness, this process will not be needed.

Awards will be presented from 3.15pm

All enquiries to the show secretary at nicola.jr@icloud.com
or leave a message on 07903 533550

Refreshments, in aid of Save the Children, will be served
from 2 to 4pm

Bradford on Avon Flower & Produce Show 2026

ENTRY FORM

This form must be completed by writing each class number entered, one in each square, as in the examples shown.

PLEASE SUBMIT A SEPARATE FORM FOR EACH ENTRANT.

The form should be returned to the Town Council offices in Kingston Road – NOT ST MARGARET’S HALL – by 5pm on Wednesday 2 September.

An online version of this form is available at
www.bradfordonavontowncouncil.gov.uk

eg 59	eg 4						

Please fill in the details below, USING BLOCK CAPITALS.

Full name: Phone no:

Email:

Address including postcode:

.....



The Hub@BA15
Church Street
Bradford on Avon
BA15 1LS
Tel: 01225 920748
Email: info@boahub.co.uk
Website: www.boahub.ac.uk

The Hub is a registered charity and run by volunteers from the community.

It seeks to provide services which include the foodbank, debt and welfare benefit advice, access to computers, a safe place with the opportunity for a chat and a time to be listened to. We seek to support people with advice and signpost to other organisations.

If you or anyone you know could benefit from any of the above please contact the Hub between 10am and 1pm Monday to Friday.

We would be interested to expand our services, which can only be done with your help - so any suggestions would be appreciated.



Community Emergency Volunteers

The Bradford on Avon Community Emergency Volunteers (CEVs) are a group of mainly volunteers drawn from our local community who wish to help others during times of severe weather, civil emergency or at large-scale events in the town; they are supported by the Town Council.

With our strong partnerships with the emergency services and other agencies, our aim is to be an important link in the chain of community resilience, and fully integrated into the emergency plan for the town.

If you would like to join the team please get in touch via the town council website: bradfordonavontowncouncil.gov.uk/community-emergency-volunteers/