

FRITTENDEN GARDENING SOCIETY

Autumn Show 2020



Autumn Show Schedule

Saturday 19th September 2020 at 3pm

1. 4 Coloured potatoes
2. 4 White potatoes
3. 3 Carrots
4. 3 Onions weighing over 250g
5. 3 Onions weighing less than or equal to 250g
6. 9 Runner beans
7. 5 Standard tomatoes diameter greater than 35mm
8. 5 Cherry type tomatoes diameter less than or equal to 35mm
9. 1 Cabbage
10. 3 Beetroot
11. 3 Courgettes 4-6 inches in length
12. 6 French beans
13. 1 Cucumber
14. 3 Cobs of sweetcorn
15. The longest runner bean
16. 3 Parsnips
17. Parsley growing in a pot
18. The 5 Star vegetable class (see page 4 for details)
19. A Basket or trug of vegetables to be judged by content, quality and arrangement
20. 4 Cooking apples -all 1 variety
21. 4 Dessert apples -all 1 variety
22. 3 Pears
23. A collection of culinary herbs in a ½ pint container. Please display a list of all herbs.

Flowers

24. 3 stems of hardy perennial, 1 variety over 2ft tall
25. 3 stems of hardy perennial, 1 variety less than or equal to 2ft tall
26. 1 Specimen rose, single bloom, no buds
27. 3 Roses, 1 or more varieties, single bloom no buds
28. 3 Stems of cluster flowered roses, 1 or more varieties
29. 3 Stems of dahlia, 1 or more varieties
30. 3 Stems of cultivated grass in flower - 1 variety
31. 5 stems of any annual- 1 variety

32. 2 Stems of flowering shrub or tree- 1 or more varieties
33. 2 Stems of berried or fruiting shrub or tree- 1 or more variety
34. 1 Seed head or stem of seed heads
35. 3 Stems of perennial aster- 1 variety
36. A collection of garden flowers in own container. ***Not judged on arrangement.***
37. An arrangement of flower heads floating on water in own container. *Judged on quality of the blooms, colour and arrangement.*

Pot plants

38. A pot plant judged on its flowers (in exhibitor's care for at least 3 mths)
39. A pot plant judged on its foliage (in exhibitor's care for at least 3 mths)
40. Any cactus or succulent (in exhibitor's care for at least 3 mths)

Cookery

41. Pistachio Savoury Biscuits
 42. Melt in the mouth tartlets
 43. 1 x 1lb jar jam, label with type and ate made
 44. 1 x ½lb (approx.) jar fruit jelly
- Please use non commercial jars with either new lids or wax discs+cellophane tops

Floral Art

45. An arrangement of garden flowers (no berries or seed heads)
46. An autumnal arrangement of foliage and/or berries and seed heads

Photography

48. A photograph of Frittenden

Children's classes

49. A posy of flowers in a jar of water
50. A picture collage using seeds, leaves, flowers etc. A4 size

The Potato Challenge

51. Grow as many potatoes as you can from 1 tuber given out at the spring show. *Judged only on weight*

Open classes

- 1 specimen rose to be judged on scent by visitors to the show
- Any fruit not listed in this schedule
- Any vegetable not listed in this schedule
- Any other home-made produce

Pistachio Savoury biscuits

15g pistachio nuts
40g Strong white flour
40g unsalted butter
40g grated parmesan cheese
pinch cayenne pepper

Method

1. Preheat the oven to 180°. Chop pistachios quite small.
2. Mix the remaining ingredients to form dough.
3. Roll into a log shape about 4 cm in diameter.
4. Chill in the fridge for 45 minutes.
5. Slice the log into 5mm slice and bake for 13-15 minutes until just golden.
6. Display all biscuits on a white plate.

Melt in the mouth tartlets

175g soft butter
60g sieved icing sugar+ extra to dust
1 teaspoon vanilla extract
150g sieved self raising flour
40g cornflour
4 tablespoon of cherry or blackcurrant jam

Method

1. Line a muffin tin with paper cases.
2. Beat the butter, icing sugar and vanilla together until soft and creamy.
3. Stir in the flour and cornflour to make a soft paste.
4. Spoon the mixture evenly into the paper cases and then using a teaspoon dipped in water make a dent in the centre of each one about $\frac{2}{3}$ down.
5. Bake the tartlets for 20 minutes until golden brown but still slightly soft in the middle. Cool in the tin for 15 mins.
6. Fill the centre of each tartlet with jam and leave to cool.
7. Gently sift icing sugar over the tartlet - the jam will absorb the sugar leaving a dark centre.
8. Display 6 on a white plate.

Autumn Show Entries

by Wednesday 16th September 2020

Name.....

Tel.....E mail.....

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

Total no. of classes x 30p = £

Children’s classes free, Open classes 50p

We can happily loan out a copy of the RHS Horticultural Show Handbook which gives full details of the different classes and the criteria used for judging.

Our show schedules and other information are available on the website:

www.frittendengardeningsociety.co.uk

Please circle the class numbers on the entry form to indicate which classes you wish to enter. **1 form per member.**

Each class entry costs 30p except the Open classes which can be entered on the day and cost 50p.

Please either deliver or email your completed forms by the Wednesday preceding the show to:

jeremy.beech@longmeadows.co.uk

Longmeadows, Biddenden Road, Frittenden.

Please allow enough time to stage your entries and ensure you leave the hall by 9.45am.



BUMBLES PLANT CENTRE



Tel. 01580 720940

Tolehurst Farm, Frittenden, Cranbrook, TN17 2BP

Bumbles is proud to support Frittenden Gardening Society and look forward to seeing you all in the near future.

Bumbles is an independent garden centre situated between Cranbrook and Staplehurst on the A229. They have a wide selection of interesting and unusual plants well as plenty of garden accessories and tools. See their website for full details:

www.bumbles-plant-centre.co.uk

Present your Frittenden Gardening Society Membership card and receive a 10% discount 7 days a week.