

# FRITTENDEN GARDENING SOCIETY YEAR BOOK 2023



Including schedules for Spring & Autumn Shows  
Programme of visits and Social Evening

Membership: £5 Individual/ £10 Family  
All information available on the website:

**[www.frittendengardeningociety.co.uk](http://www.frittendengardeningociety.co.uk)**

# Frittenden Gardening Society Committee

President: Sue Martin 852425

Chairman Duncan Rouse 852232

Treasurer Nicola Robinson 852488

Secretary Patricia Palmer 852430

Show

Secretaries Jeremy & Joanna Beech 852312

Website tbc.

Margaret Knight 852322

Emma Griffin 852308

Annie McKellar 01622 891930

Vince Cordell 07758 819546

The committee meets several times a year and welcomes new ideas or suggestions for future visits, show recipes, offers to host a visit or comments concerning the website or programme of events.

FGS holds a Spring and Autumn Show. Entry forms and fees should be submitted by the Wednesday evening preceding the show to allow time for the organisation of vases, paperwork etc. Points are awarded to all placed entries and trophies awarded accordingly.

Entries must be brought to the hall between **8.00am and 9.30am prompt** on the morning of the show and the hall vacated by 9.45am to allow judging to take place at 10.00am.

All trophies except the rose bud vase are perpetual and must be returned to the Show Secretary at least 3 days beforehand.

# **Programme of Events for 2023**

## **Saturday 8th April SPRING SHOW**

See p.7 for schedule of classes. Staging of entries from 8.00am.  
Doors open to public at 3.00pm. Tea and cake served, raffle draw and presentation of trophies.

## **Garden Society Visits:**

Tuesday 16th May at 6.00pm  
Bailey Farm, Cradducks Lane, Staplehurst TN12 0DN  
Courtesy of Mr and Mrs Boswall.

Thursday 8<sup>th</sup> June, Depart Memorial Hall at 1.00pm.  
Restoration House and Garden  
17-19 Crow Lane Rochester ME1 1RF  
Cost £9.00/person, Lift sharing will be organised.

Friday 7th July at 5.00pm  
Hodge Farm House, Bubhurst Lane, Frittenden, TN17 2BD.  
Social Evening. A chance to meet friends and fellow gardeners and enjoy a glass of wine and refreshments.

## **Saturday 9th September AUTUMN SHOW**

See p.12 for schedule of classes. Staging of entries from 8.00am.  
Doors open to public at 3.00pm. Tea and cake served, raffle draw and presentation of trophies.

## **The 5 Star Vegetable class in the Autumn Show.**

This is an ideal class for any vegetable grower as all you do is enter any 5 different vegetables- whatever you like to grow! **One** specimen of each. Large and small onions allowed as well as long and stump rooted carrots. Judged on quality with up to 10 points per specimen.

### **Handy hints for staging flowers.**

1. Flowers that are arranged symmetrically and face the judge square on are always going to be noticed more than those that twist away. Try rotating the flower head so that symmetry is achieved.
2. An exhibit that has 2 or 3 leaves in the vase will (providing it is neatly 'staged') normally prevail over an exhibit of equal quality that does not have foliage.
3. A daffodil flower should be carried at a near right angle to the stem.
4. A clean flower free of blemishes, of good colour and substance is the aim and symmetry on an individual basis and amongst the 3 exhibits together with uniformity should always be sought.

## *Spring Show Awards and Trophies*

Current holders 2022

**Wordsworth Cup** Awarded to member gaining most points in classes 1-8  
Duncan Rouse for daffodils

**Spring Blooms Cup** Awarded to member gaining most points in classes 9-18  
Nicky Robinson

**Floral Art Cup** Awarded to member gaining most points in classes 21-22  
Sue Day

**Kitchen Cup** Awarded to member gaining most points in classes 26-30  
Helen Stansfeld

**Joyce Newstead Cup** Awarded for best exhibit in the show  
Duncan Rouse

**Spring Show Trophy** Awarded to member gaining most points overall  
Nicky Robinson/  
Duncan Rouse

## *Autumn Show Awards and Trophies*

Current holders 2022

**Homeleigh Challenge Bowl** Awarded for member gaining most points in  
Duncan Rouse classes 1-18

**Ashbee Cup** Awarded to member gaining most points in  
Tricia Palmer classes 24-37

**Kitchen Cup** Awarded to member gaining most points in  
Helen Stansfeld classes 41-44

**Peasridge Challenge Cup** Awarded to member gaining most points in  
Sue Day classes 45-46

**Autumn Show Trophy** Awarded to member gaining most points overall  
Duncan Rouse

**The Dereck Knight Trophy** Awarded to the best exhibit in show  
Duncan Rouse

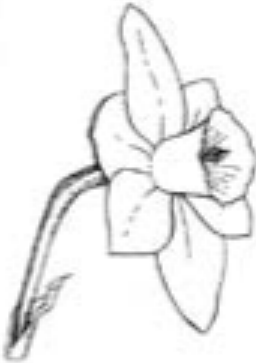
**The Annie Bull Rose Bud Vase** Awarded to the most fragrant rose as voted by  
Duncan Rouse visitors

*Daffodil Division definitions*



*Trumpet*

Trumpet ('Corona') as long as  
or longer than petals



*Large -cupped*

Corona/ Cup more than  $\frac{1}{3}$  but less than  
equal to the length of petals



*Small-cupped*

Corona/Cup not more than  $\frac{1}{3}$  length of petals

# Spring Show Schedule

## Saturday 9th April 2023 at 3.00pm

1. 3 Trumpet daffodils -1 variety
2. 3 Large-cupped daffodils -1variety
3. 3 Small-cupped daffodils -1variety
4. 3 Multi-headed daffodils -1 variety
5. 3 Double daffodils -1 or more varieties
6. 3 Miniature, (50mm diameter or less) daffodils -1 or more varieties
7. 3 Miniature, (50mm diameter or less) multi-headed daffodils -1 or more varieties
8. 5 different daffodil heads displayed on a bed of moss in a drip tray  
(provided)
9. 3 stems of tulip -1 or more varieties
10. 5 stems of primula -1 or more varieties, without leaves and in own vase
11. 5 stems of polyanthus -1 or more varieties, without leaves, in own vase
12. 3 stems of shrub in flower -1 or more varieties
13. Any bulb or bulbs grown in pot by competitor
14. 3 stems any other Spring flower, **bulbs, rhizomes or corms only**,  
**NOT** daffodils or tulips
15. 5 pansy or viola heads placed on sand in a saucer- 1 or more varieties
16. 1 camellia bloom - displayed on a saucer of water
17. 3 heads of hellebores displayed in own bowl, resting in water- 1 or  
more varieties
18. A collection of Spring flowers inc. shrubs from own garden in own  
container. Only 1 representative from each family e.g. 1 daffodil, 1 tulip  
etc. Attach a numbered list of each kind. **Not judged on arrangement.**

19. 3 specimens of any winter vegetable
20. 3 sticks of untrimmed rhubarb (forced eligible for more points)

### **Floral Art**

21. An arrangement of spring flowers
22. An arrangement using mainly foliage

### **Pot plants**

23. A pot plant judged on its flowers (in exhibitor's care for at least 3 mths)
24. A pot plant judged on its foliage (in exhibitor's care for at least 3 mths)
25. An orchid in a pot (in exhibitor's care for at least 6 mths)

### **Cookery**

26. Frosted white chocolate Easter cake
27. Homemade rosemary crackers
28. 1 x 1lb jar of chutney, label with date made
29. 1 x 1lb jar of marmalade, label with date made
30. 1 jar of freshly made citrus curd, label with date and use cellophane lid

### **Photography**

31. A photograph with Daffodils

### **Children's classes**

32. A posy fit for a King. Can include non floral decorations
33. A model person or animal made from fruit, vegetables and/or sweets

### **The Daffodil Challenge**

34. 3 daffodil bulbs grown in a pot as supplied

### **Open Classes 50p entry on the day**

- a. 20 daffodil stems in own container. 1 or more varieties
- b. Any floral exhibit not in schedule



# Recipes for 2023

## Frosted white Chocolate Easter Cake

### Ingredients

250g butter, plus a little extra for greasing

140g white chocolate, broken into pieces

250ml milk

1 tsp vanilla extract

250g self-raising flour

¼ tsp bicarbonate of soda

300g caster sugar

2 large eggs, lightly beaten

For the frosting

300g tub Philadelphia cheese

85g butter, softened

100g icing sugar, sifted

mini eggs, to decorate (or use 50g/2oz chopped hazelnuts)

Method

Step 1. Heat oven to 160C/fan 140C/gas 3. Grease a deep 23cm cake tin and line the base with greaseproof paper. Place the butter, white chocolate, milk and vanilla extract in a small saucepan, then heat gently, stirring, until melted. Combine the flour, bicarb and sugar in a large bowl with a pinch of salt, then stir in the melted ingredients and eggs until smooth. Pour the batter into the tin, then bake for 1 hr, or until the cake is golden and a skewer inserted into the centre comes out clean. Cool in the tin. Once cool, the cake can be wrapped in cling film and foil, then frozen for up to 1 month.

- Step 2. To make the frosting, beat together the Philadelphia, butter and icing sugar until smooth. Spread over the cake, then decorate with mini eggs or other edible decorations
- Display the whole cake on a white plate

## Homemade rosemary crackers.

### Ingredients

- 150g plain flour
- 1 tsp flaky sea salt
- 1 tsp golden caster sugar
- 1 tbsp finely chopped rosemary , plus 1 tsp for sprinkling on top
- 80ml water mixed with 2 tbsp olive oil

### Method

1. Set your oven to 220C/200C fan/gas 7. Put all the ingredients in a [bowl](#) and mix with your hands to combine to a rough dough. If it's sticky, add a little more flour so it's nice and smooth.
  - 
  - **2.** On a sheet of baking parchment sprinkled with flour, roll the dough out to the thickness of a £1 coin, then use a pizza cutter or [knife](#) and cut it into squares.
  - 
  - **3.** Brush the squares with a little water and sprinkle with some salt and the 1 tsp chopped rosemary. Prick each square once in the middle with a fork.
  - 
  - **4.** Transfer the baking parchment straight onto a [baking sheet](#), separate each square of dough a little, and bake in the hot oven for 12-15 mins or until the crackers are slightly golden.
  - *Cool, then store in a tin for up to two weeks.*

Display six crackers on a white plate

# Spiced Apple and Sultana Cake

225g/8oz unsalted butter, softened plus extra for greasing  
225g/8oz light muscovado sugar  
4 large eggs, lightly beaten  
225g/8oz self-raising flour  
2 tsp ground cinnamon  
½ tsp ground nutmeg  
85g/3oz sultanas  
3 small dessert apples, peeled cored and thinly sliced  
2 tbspclear honey, warmed.

## Method

- 1.Preheat the oven to 180°C/350F/Gas Mark 4. Grease a 23cm/9-inch round spring form cake tin and line base with baking paper.
- 2.Place the butter and sugar in a large bowl and beat together until light and fluffy. Gradually beat in the eggs. Sift the flour, cinnamon and nutmeg into the mixture and fold in gently using a metal spoon. Fold in the sultanas.
- 3.Spoon half the mixture into the prepared tin and level the surface. Scatter over half the sliced apples. Spoon over the rest of the cake mixture and gently level the surface. Arrange the rest of the apple slices over the top of the cake.
- 4.Bake in a preheated oven for 1- 1¼ hours until risen, golden brown and firm to the touch. Leave to cool in the tin for 10 minutes, then turn out onto a wire rack. Brush the top with the warmed honey and leave to cool completely
- 5.Display whole cake on a white plate.

# Foccaccia

## Ingredients

- 500g [strong bread flour](#), plus extra for dusting
- 7g dried fast action yeast
- 2 tsp fine sea salt
- 5 tbsp [olive oil](#), plus extra for the tin and to serve
- 1 tsp flaky sea salt
- ¼ small bunch of [rosemary](#), sprigs picked

## Method

Tip the flour into a large [mixing bowl](#). Mix the yeast into one side of the flour, and the fine salt into the other side. Then mix everything together, this initial separation prevents the salt from killing the yeast.

Make a well in the middle of the flour and add 2 tbsp oil and 350-400ml lukewarm water, adding it gradually until you have a slightly sticky dough (you may not need all the water). Sprinkle the work surface with flour and tip the dough onto it, scraping around the sides of the bowl. Knead for 5-10 mins until your dough is soft and less sticky. Put the dough into a clean bowl, cover with a tea towel and leave to prove for 1 hr until doubled in size.

Oil a rectangle, shallow tin (25 x 35cm). Tip the dough onto the work surface, then stretch it to fill the tin. Cover with a tea towel and leave to prove for another 35-45 mins.

Heat the oven to 220C/200C fan/gas 7. Press your fingers into the dough to make dimples. Mix together 1½ tbsp olive oil, 1 tsp water and the flaky salt and drizzle over the bread. Push sprigs of rosemary into the dimples in the dough.

Bake for 20 mins until golden. Whilst the bread is still hot, drizzle over 1-2 tbsp olive oil. Display whole loaf on a white plate or board.

# Autumn Show Schedule

Saturday 9th September 2023 at 3.00pm

- 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. The 5 Star vegetable class (see page 4 for details)
- 18. A Basket or Trug of vegetables to be judged by content, quality and arrangement
- 19.4 Cooking apples -all 1 variety
- 20.4 Dessert apples -all 1 variety
- 21.3 Pears
- 22. 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. Spiced Apple and Sultana Cake
  42. Focaccia
  43. 1 x 1lb jar jam, label with type and date 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**

47. A photograph of Summer in a garden

### **Children's classes**

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

### **The Potato Challenge**

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

### **Open classes**

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

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](http://www.frittendengardeningsociety.co.uk)

Please circle the class numbers on the entry form to indicate which classes you wish to enter. If two members from the same household are entering, please make it clear which person is entering which classes.

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

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

[jeremy.beech@longmeadows.co.uk](mailto:jeremy.beech@longmeadows.co.uk)

[joanna.beech97@gmail.com](mailto:joanna.beech97@gmail.com)

or deliver a hard copy to

Longmeadows, Biddenden Road, Frittenden, TN17 2BE.

The Hall will be open on show mornings at 8am. Please allow enough time to stage your entries and ensure you leave the hall by 9.45am.

## Spring Show Entries, by Wednesday 5th April 2022

Name/s.....

(If more than one person is entering, please make it clear which person is entering which classes.)

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

22a 22b 23 24 25 26 27 28 29 30 31 32 33 34

Open classes a b

Total no. of classes x 30p = £

Children's classes free, Open classes 50p

## Autumn Show Entries, by Wednesday 6<sup>th</sup> Sept 2022

Name/s.....

(If more than one person is entering, please make it clear which person is entering which classes.)

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, Open classes a b c d

Total no. of classes x 30p = £

Children's classes free, Open classes, can be entered on the day, 50p