

FRITTENDEN GARDENING SOCIETY YEAR BOOK 2020



Including schedules for Spring & Autumn Shows
Programme of visits and AGM

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

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

Secretary Jeremy Beech 852312

Website Rosalind Riley 852317

Margaret Knight 852322

Diane Campos 852261

Emma Griffin

Annie McKellar

Michael White

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 **8am and 9.30am prompt** on the morning of the show and the hall vacated by 9.45am to allow judging to take place at 10am.

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 2020

Saturday 4th April SPRING SHOW.

See p.7 for schedule of classes. Staging of entries from 8am. Doors open to public at 3pm. Tea and cake served, raffle draw and presentation of trophies.

Frittenden Garden Visits:

Saturday 16th May 6.30pm ***Beverages and Bulbs @***

The Tanyard, Cranbrook Road, Frittenden.

Courtesy of Mr & Mrs Corte.

Friday 12th June 6.30pm ***Fizz and Flowers @***

Waller Farmhouse, Grandshore Lane, Frittenden.

Courtesy of Mr & Mrs Langlay-Smith.

Saturday 4th July 6.30pm ***Drinks and Designs@***

Chanceford Cottage, Sand Lane, Frittenden.

Courtesy of Mr & Mrs Palmer.

Wednesday 26th August 6.30pm ***Victuals and Vegetables@***

Rose Cottage, Biddenden Road, Frittenden.

Courtesy of Mr & Mrs Rouse.

Saturday 19th September AUTUMN SHOW

See p.12 for schedule of classes. Staging of entries from 8am. Doors open to public at 3pm. Tea and cake served, raffle draw and presentation of trophies.

Tuesday 3rd November 2020 ANNUAL GENERAL MEETING

An evening to renew membership and enjoy a tasting of flavoured wines and spirits. More details to follow.

Other visits may be arranged when the NGS dates are available and will be advised by email.

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 carrots 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 2019

Wordsworth Cup for daffodils Nicky Robinson	Awarded to member gaining most points in classes 1-8
Spring Blooms Cup Duncan Rouse	Awarded to member gaining most points in classes 9-18
Floral Art Cup Pauline Finn	Awarded to member gaining most points in classes 21-22
Joyce Newstead Cup Annie McKellar	Awarded for best floral exhibit in the show
Spring Show Trophy Nicky Robinson	Awarded to member gaining most points overall
Kitchen Cup Joan Burgess	Awarded to member gaining most points in classes 26-30

Autumn Show Awards and Trophies

Current holders 2019

Homeleigh Challenge Bowl Duncan Rouse	Awarded for member gaining most points in classes 1-19
Ashbee Cup Sophie Leathart/Pauline Finn	Awarded to member gaining most points in classes 24-37
Peasridge Challenge Bowl Sophie Leathart/Sue Day	Awarded to member gaining most points in classes 45-46
Kitchen Cup Helen Stansfeld	Awarded to member gaining most points in classes 41-44
Autumn Show Trophy Duncan Rouse	Awarded to member gaining most points overall
The Dereck Knight Trophy Nicky Robinson	Awarded to the best exhibit in show
The Annie Bull Rose Bud Vase Annie McKellar	Awarded to the most fragrant rose as voted by 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 4th April 2020 at 3pm

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 daffodils -1 or more varieties
7. 3 Miniature 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 and 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 **floating** on 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. Quick Rhubarb Cake
27. Wild Garlic Tart
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 of 'Winter Scene'

Children's classes

32. A posy of garden flowers
33. A model 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

- 20 daffodil stems in own container. 1 or more varieties
- Any flower not in schedule

Recipes for 2020

Gâteau Vite Fait à la Rhubarb (Quick Rhubarb Cake)

150g caster sugar, plus 2 tbsp for top of rhubarb

3 eggs

3 tablespoons butter - melted

2 tablespoons milk or buttermilk

1 teaspoon vanilla essence

170g plain flour

$\frac{3}{4}$ teaspoon baking powder

pinch of salt

200g diced rhubarb

Method

1. Preheat oven to 170 degrees C.
2. In a bowl mix eggs and sugar until pale.
3. Add melted butter, vanilla, and milk.
4. Stir in flour, baking powder and salt and mix to combine.
5. Pour into a greased 9 inch cake tin.
6. Spread diced rhubarb around the top of the batter and sprinkle with 2 tbsp sugar.
7. Bake for 30 minutes or until a skewer comes out clean.
8. Allow to cool and display whole cake on a white plate

Wild Garlic Tart

200g plain flour

3 egg yolks plus 1 whole egg

½ tsp salt

120g butter

Bunch of wild garlic cut into ½ pieces (It grows on Mill Lane before it meets Park Lane)

Vegetable oil for frying

280ml double cream

6 thin rashers of bacon(cut into 1 inch strips)Salt and pepper

Method

1. First make the pastry by rubbing the butter into the flour and salt until it resembles breadcrumbs, then add a little cold water to bind together as dough . Wrap it and rest it in the fridge for 30mins.
2. Preheat the oven to 180°C
3. Roll out the pastry and line a 23cm flan dish, prick the base.
4. Bake the case blind for about 20- 25minutes, then remove from oven.
5. Fry the bacon and stir in the wild garlic until it has wilted, but not lost its colour.
6. Spread the bacon and garlic evenly over the tart base.
7. Beat together egg, yolks, cream and seasoning and pour it over the bacon and garlic.
8. Bake in the oven for 20 minutes until just set.
9. Display whole tart on a white plate.

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 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

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.

Spring Show Entries

by Wednesday 1st April 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

Total no. of classes x 30p = £

Children's classes free, Open classes 50p

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



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.