

# FRITTENDEN GARDENING SOCIETY

## YEAR BOOK 2019



Including schedules for Spring & Autumn Shows

Programme of visits, Annual Talk and AGM

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		
Secretary	Diane Campos	852261
Website	Rosalind Riley	852317
	Margaret Knight	852322
	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. **All members are encouraged to enter and if you would like advice on what or how to enter then please contact either Duncan or Diane.** 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 are perpetual and must be returned to the Show Secretary at least 3 days beforehand.

## Programme of Events for 2019

### **Saturday 6th 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.

### **Saturday 29th June.** Visit to Burwash Hidden Gardens

A group of village gardens located in the historic village of Burwash at the heart of the High Weald Area of Outstanding Natural Beauty. Leave Frittenden Memorial Hall at 1.30pm. There will be an NGS entry charge.

### **Saturday 10th August.** Visit to Abbey Physic Community Garden, Faversham

This is a beautiful walled garden in the heart of Faversham which aims to relieve the needs of people with mental health issues and physical disabilities and provide relief to those who are socially and economically disadvantaged by harnessing the therapeutic benefits of horticultural activities.

Leave the Memorial Hall at 1.30pm. £5 entry donation per person

### **Frittenden Garden Visits.**

A series of visits to members gardens:

13th April 3pm Tea & Tulips at Horsemill Barn, Mill Lane.

7th May 6pm Cocktails and Camassias at Pound Hill House, Biddenden Road.

6th June 6pm Wine and Wander at Broad Oak House, Mill Lane

13th July 6pm Pimms and Plants at Weaversden, Biddenden Road

### **Saturday 14th 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.

## **AGM 2019**

The next AGM will be held on Tuesday 19th November 2019

If you would like to join the committee and help organise either the shows or the visits or talks etc then do please contact a committee member. We would really welcome new people to bring fresh ideas to the society.

## **New for the Autumn Show - The 5 Star Vegetable class**

Try this new class 18 in the Autumn show where 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.

## *Spring Show Awards and Trophies*

Current holders 2018

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

## *Autumn Show Awards and Trophies*

Current holders 2018

- Homeleigh Challenge Bowl**      Awarded for member gaining most points in classes 1-19  
Duncan Rouse
- Ashbee Cup**      Awarded to member gaining most points in classes 24-37  
Patricia Palmer
- Kitchen Cup**      Awarded to member gaining most points in classes 41-44  
Joan Burgess
- Peasridge Challenge Bowl**      Awarded to member gaining most points in classes 45-46  
Diane Campos
- Autumn Show Trophy**      Awarded to member gaining most points overall  
Duncan Rouse
- The Dereck Knight Trophy**      Awarded to the Best Entry in Show
- The Annie Bull Scented Rose vase**      Awarded to the most scented 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 6th April 2019 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 and primrose-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. Coffee and Walnut Butterfly cakes
27. Leek and Goats' Cheese 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 'A Kentish Spring'

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 at the Autumn Show

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

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



# Recipes for 2019

## Coffee and Walnut Butterfly Cakes

115g baking spread/soft butter  
115g caster sugar  
115g self-raising flour  
1tsp baking powder  
2 large eggs

2 tspn instant coffee  
45g walnut halves finely chopped

### **For the icing**

350g icing sugar  
175g butter  
6 walnut halves  
2 tspns instant coffee

1. Preheat the oven 180°C/Fan 160°/Gas 6.
2. Dissolve the coffee in 2 teaspoons of hot water and set aside to cool.
3. Put all ingredients except the chopped walnuts in a bowl and beat for 2 mins until well blended then add the coffee mixture.
4. Line a 12 hole bun tin with paper cases
5. Stir in the walnuts until blended and then divide the mixture equally between the paper bun cases.
6. Bake for 15-20 mins or until well risen then leave to cool on a wire rack.
7. Make the icing by dissolving the coffee with 2 tspns hot water then leave to cool.
8. Sift the icing sugar into a bowl, add the butter and coffee mixture and beat until smooth and fluffy.
9. Cut a circle out of the top of each little cake and cut it in half. Pipe the icing onto the cake and placed the reserved semi circles onto the icing angling them to form the wings.
10. Cut the walnut half in half again longways and place this between the wings as the body.
11. Dust with icing sugar.
12. Display 6 on a white plate.

## Leek and Goats' Cheese Tart

For the pastry

200g plain flour  
1/2 tsp salt  
120 g butter  
4 leeks thinly sliced  
2 tablespoons olive oil

For the filling

2 tablespoons Dijon mustard  
2 large eggs plus 2 large yolks  
285ml single cream  
Salt and Pepper  
200g soft goats' cheese

1. First make the pastry by rubbing the butter into the flour until it resembles breadcrumbs then add a little cold water to bind together as a dough.
2. Roll out and line a 23cm flan dish, prick the base and chill for an hour.
3. Preheat the oven to 180° C/gas mark 4.
4. Bake the case blind for about 20-25minutes. Remove from the oven and remove the paper and beans and allow to cool.
5. Beat together the eggs, extra yolks, cream and seasoning.
6. Gently fry the leeks until soft.
7. Spread Dijon mustard over the base of the tart then layer the leeks on the base.
8. Crumble the goats' cheese over the leeks and then pour the egg mixture over the top.
9. Bake in the oven for 20 minutes until set.
10. Display whole tart on a white plate.

## Almond and Grape Loaf Cake

175g unsalted butter  
150g caster sugar  
3 eggs  
Few drops almond essence  
150g self raising flour

½ tsp salt  
100g ground almonds  
275g seedless red grapes  
100g icing sugar

1. Preheat the oven to 160°C, gas mark 3. Grease and line a 900g loaf tin with paper.
2. Cream together the butter and sugar until light and fluffy.
3. Beat in the eggs and almond essence.
4. Fold in the flour, salt and almonds until combined.

5. Stir through 200g of the grapes.
6. Spoon the mixture into the tin and bake for approx. 1 hour or until a skewer comes out clean.
7. Cool in the tin for 20 mins then transfer to wire rack.
8. Next roast the remaining grapes in the oven with 2 tbsp of water for 20mins until soft but still whole.
9. Remove the grapes to a plate then add another tbsp of water to the pinky coloured juices in the pan.
10. Slowly stir in the icing sugar until you have spoonable icing.
11. Spoon over the cake and top with roasted grapes.
12. Display cake on a white plate.

## Coconut Bread

This makes 2 loaves so you can freeze one to eat later.

1 x 7g sachet dried yeast	2tbsp runny honey
1 ripe banana	1 large egg
800g strong bread flour	400ml tin coconut milk
unsalted butter for greasing.	200g desiccated coconut

1. Stir the yeast and honey into 200ml of tepid water then leave for a few minutes to bubble up
2. Peel and mash the banana . Break the egg into a bowl and beat together.
3. Mix the dry ingredients together, make a well in the centre then tip in the wet ingredients and yeast and pull together using your finger tips, then hands until well combined.
4. Turn onto a clean surface dusted with flour and knead for at least 10 minutes. Cover bowl with damp tea towel and allow to prove for 1 hour.
5. Tip onto clean surface again, knead for a few minutes and bring into a ball.
6. Divide the dough into 2 pieces and push into 2 greased 13x18cm loaf tins. Cover the tins with a damp tea towel and allow to prove in a warm place until doubled in size.
7. Preheat the oven to 200°C, gas mark 6
8. Cook the loaves for 30-35 minutes when the crusts should be golden and sound hollow when tapped.
9. Transfer to a wire rack to cool.
10. Display one loaf on a white plate.

# Autumn Show Schedule

## Saturday 14th September 2019 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. Almond and Grape Loaf Cake
42. Coconut Bread
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
46. An arrangement of autumnal foliage

#### Photography

47. A photograph of 'The Garden Shed'

#### 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

- 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

A handy guide '**Tips for showing**' with details on how to display show vegetables, flowers and cookery exhibits is available free of charge to any member. We also loan out a copy of the RHS Horticultural Show Handbook which gives full detail.

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

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

[campos@intamail.com](mailto:campos@intamail.com)

Weaversden, 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 3rd April 2019

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 11th September 2019

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

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](http://www.bumbles-plant-centre.co.uk)**

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