

# FRITTENDEN GARDENING SOCIETY Spring Show Schedule 2020



# 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

## *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

# 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.

## 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

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. **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](mailto: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 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



## 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.