

# FRITTENDEN GARDENING SOCIETY

## Spring Show 2019



**Spring Show Schedule**  
**Saturday 6th April 2019 at 3pm**

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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.

## *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

*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

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



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.