

FRITTENDEN GARDENING SOCIETY

Autumn Show 2019



Autumn Show Schedule

Saturday 14th September 2019 at 3pm

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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

Recipes for 2019

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 Awards and Trophies

Current holders 2018

Homeleigh Challenge Bowl Duncan Rouse	Awarded for member gaining most points in classes 1-19
Ashbee Cup Patricia Palmer	Awarded to member gaining most points in classes 24-37
Kitchen Cup Joan Burgess	Awarded to member gaining most points in classes 41-44
Peasridge Challenge Bowl Diane Campos	Awarded to member gaining most points in classes 45-46
Autumn Show Trophy Duncan Rouse	Awarded to member gaining most points overall
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

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

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

Weaversden, Biddenden Road, Frittenden.

Please allow enough time to stage your entries and ensure you leave the hall by 9.45am.

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

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