

# FRITTENDEN GARDENING SOCIETY YEAR BOOK 2026



Including schedules for Spring & Autumn Shows

Programme of visits and Social Evening

**Membership: £5 Individual/ £10 Family**

All information available on the website:

email: [info@frittendengardeningociety.com](mailto:info@frittendengardeningociety.com)

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

## Frittenden Gardening Society Committee

President:	Sue Martin	852425
Chair	Sian Hunter	852318
Treasurer and membership	Nicola Robinson	852488
Secretary	Patricia Palmer	852430
Show Secretaries	Jeremy & Joanna Beech	852312
Website	Vince Cordell	07758 819546
Ctte members	Margaret Knight	852322
	Emma Griffin	852308
	Annie McKellar	01622 891930
	Duncan Rouse	852232
	Anne Goddard	

The committee meets a few 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 **8.00am and 9.30am prompt** on the morning of the show **and the hall must be vacated by 9.45am** to allow judging to take place at 10.00 am.

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 2026**

### **Saturday 28<sup>th</sup> March SPRING SHOW**

See p.7 for schedule of classes. Staging of entries from 8.00-9.30 am **please try and aim to finish setting up by 9.30 if you can.** Doors open to public at 3.00 pm. Tea and cake served, raffle draw and presentation of trophies.

### **Garden visit Tuesday 28<sup>th</sup> April at 18.00**

Courtesy of Mr and Mrs Richard Finn

Old Mill House, Blackmill Lane, Headcorn TN27 9JT

### **Garden visit Wednesday 13<sup>th</sup> May at at 17.30**

Courtesy of Mr Tim Bull and Ms Rosalind Riley

Broadlake, Mill Lane, Frittenden

### **Garden visit Thursday 18<sup>th</sup> June at 18.00**

Courtesy of Mr and Mrs Jeremy Beech

Longmeadows, Biddenden Road, Frittenden

## **SOCIAL EVENING**

### **Friday 3<sup>rd</sup> July at 18.00**

Courtesy of Mr and Mrs Phil Betts

Pillar Box Cottage, Staplehurst Road, Frittenden

### **Garden visit Friday 24<sup>th</sup> July at 18.00**

Courtesy of Anne Goddard

2 Weald View, Frittenden, TN17 2DJ

### **Saturday 5<sup>th</sup> September AUTUMN SHOW**

See p.12 for schedule of classes. Staging of entries from 8.00 - 9.30am, **please try and aim to finish setting up by 9.30 if you can.** Doors open to public at 3.00pm. Tea and cake served, raffle draw and presentation of trophies.

## **Show dates 2027**

Spring Show

20<sup>th</sup> March 2027

Autumn Show

4<sup>th</sup> September 2027

### **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 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

### **Discounts available for Garden Society Members**

*The gardening Society Committee have negotiated a number of discounts at a number of local garden centres and nurseries.*

1. 10% discount at **Golden Hill Nurseries**, Goudhurst Road, Marden, TN12 9LT  
[www.goldenhillplants.com](http://www.goldenhillplants.com)
2. 10% discount at **Millbrook Garden Centre**, Staplehurst, TN12 9BT, [www.https://www.millbrookgc.co.uk](http://www.millbrookgc.co.uk) on selected purchases.
3. 10% discount at **Rumwoods Nursery**, Langley, Maidstone, ME17 3ND  
[www.rumwoodnurseries.co.uk](http://www.rumwoodnurseries.co.uk). Discount not on sheds, outbuildings, gift vouchers, special offers (eg 2 for 1) and coffee shop.
4. 10% discount at **Webbs of Tenterden**, 51 High Street, Tenterden, TN30 6BH.  
[www.webbsoftenterden.com](http://www.webbsoftenterden.com) on garden products.
5. 10% discount at **Ripleys Garden centre** [www.ripleys.co.uk](http://www.ripleys.co.uk) Ashford Road, Bethersden TN26 3LF
6. 10% discount at **Bean Place Nursery** [www.beanplace.co.uk](http://www.beanplace.co.uk)  
Watersfield, Bletchenden Road, Headcorn, TN27 9JB
7. 10% discount at **Brogues Gate Nursery** [www.broguesgatenuresry.com](http://www.broguesgatenuresry.com)  
Brogues Gate, Cranbrook Road, Biddenden TN27 8DY

We also have a card which gives a 50% off discount for FGS members and one guest, through our membership of the RHS, for visits to all RHS gardens (Bridgewater, Harlow Carr, Hyde Hall, Rosemoor and Wisley, but not for flower shows), which can be borrowed from the Secretary (Tricia Palmer). Please get in touch with her if you would like to use it.

## *Spring Show Awards and Trophies*

Current holders 2025

**Wordsworth Cup** Awarded to member gaining most points in classes 1-8

**Duncan Rouse** for daffodils

**Spring Blooms Cup** Awarded to member gaining most points in classes 9-18

**Duncan Rouse**

**Floral Art Cup** Awarded to member gaining most points in classes 21-22

**Heather Collins**

**Kitchen Cup** Awarded to member gaining most points in classes 26-30

**Helen Stansfeld**

**Joyce Newstead Cup** Awarded for best exhibit in the show

**Duncan Rouse**

**Spring Show Trophy** Awarded to member gaining most points overall

**Duncan Rouse**

## ***Autumn Show Awards and Trophies***

Current holders 2025

**Homeleigh Challenge Bowl** Awarded for member gaining most points in  
**John Stansfeld** classes 1-18

**Ashbee Cup** Awarded to member gaining most points in  
**Tricia Palmer** classes 23-37

**Kitchen Cup** Awarded to member gaining most points in  
**Berni Cooper** classes 41-44

**Peasridge Challenge Cup** Awarded to member gaining most points in  
**Heather Collins** classes 45-46

**Autumn Show Trophy** Awarded to member gaining most points overall  
**Duncan Rouse**

**The Dereck Knight Trophy** Awarded to the best exhibit in show  
**John Stansfeld**

**The Annie Bull Rose Bud Vase** Awarded to the most fragrant rose as voted by  
visitors

**Vince Cordell**

### ***Daffodil Division definitions***



*Trumpet*

Trumpet ('Corona') as long as or longer than petals



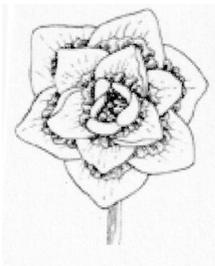
*Large cupped*

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



*Double daffodil*

Doubling of the perianth segments or the corona or both



*Multi-headed*

Two or more heads per stem

*Miniature Daffodils are "daffodils with all its parts (stem and leaves included) being proportionately small and the flower being under 50mm". (Not 'sturdy' as in standard classes)*

## Spring Show Schedule

**Saturday 28th March 2026 at 3.00 pm**

1. 3 Trumpet daffodils -1 variety
2. 3 Large-cupped daffodils -1 variety
3. 3 Small-cupped daffodils -1 variety
4. 3 Multi-headed daffodils, single or double -1 variety
5. 3 Double daffodils -1 or more varieties
6. 3 Miniature, (50mm diameter or less) daffodils, single or double -1 or more varieties
7. 3 Miniature, (50mm diameter or less) multi-headed daffodils single or double,  
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 single bloom primula -1 or more varieties, without leaves and in own vase
11. 5 stems of multi flowered primula -1 or more varieties, without leaves, in own vase eg cowslip, polyanthus
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, resting in 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 months)
- 24. A pot plant judged on its foliage (in exhibitor's care for at least 3 months)
- 25. An orchid in a pot (in exhibitor's care for at least 6 months)

### **Cookery**

26 Streusel Cake

27 Cheese and Onion Chutney Scones

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 Spring in Frittenden

**Children's classes** (No fee, can be entered on the day)

32 An arrangement of flowers and foliage in a jam jar

33 An animal made from fruit, vegetables or flowers or a combination of all three

### **The Daffodil Challenge**

34. 3 daffodil bulbs grown in a pot as supplied

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

- a. 20 daffodil stems in own container. 1 or more varieties
- b. Any floral exhibit not in schedule

## Recipes for 2026

### Spring Show

#### STREUSEL CAKE

100 g blanched hazelnuts  
125g unsalted butter, softened  
125g light muscavado sugar  
2 large eggs, beaten  
225g self-raising flour  
1 tsp baking powder  
1 tsp ground mixed spice  
500g (prepared weight) apples, such as braeburns or Cox, peeled, cored and diced  
3 tbs full-fat milk

#### Streusel

40g blanched hazelnuts  
40 g plain flour  
25g dark brown sugar  
25g unsalted butter, diced

You will also need a 23 cm cake tin, greased and the base lined with a disc of buttered baking parchment

Preheat the oven 50 180 degrees C 350 degrees F gas Mark 4

Tip the hazelnuts for both the cake and the streusel into a small roasting tin and lightly toast in the oven for 5 minutes until pale golden - set a timer so that you don't forget them. Chop the nuts and leave to cool.

Prepare the streusel before you make the cake batter. Tip 40g of the chopped, toasted hazelnuts, the flour, sugar and butter into a processor and blend until crumbly. You can also do this by hand - rub the butter into the flour, add the sugar and chopped nuts and mix to combine.

To make the cake, cream the softened butter and muscovado sugar until light and fluffy. Gradually add the beaten eggs, mixing well between each addition.

Sift in the flour, baking powder and mixed spice and mix lightly. Add the diced apples, the remaining chopped hazelnuts and the milk. Mix until smooth and thoroughly combined.

Spoon the cake mixture into the prepared tin and spread level.

Scatter the streusel evenly over the top of the cake and bake on the middle shelf of the preheated oven for about 50 minutes to 1 hour. The cake is cooked when it is golden brown and a wooden skewer comes out cleanly when inserted into the middle of the cake.

Spring Show

## CHEESE AND ONION CHUTNEY SCONES

225g self-raising flour  
1 tsp cream tartar  
1/2 tsp bicarbonate of soda  
A pinch of salt  
50 g unsalted butter, diced and chilled  
65g onion chutney  
85g cheddar cheese, grated  
150ml full-fat milk  
1 egg yolk beaten  
Plain flour for dusting

You will also need a baking tray lined with baking parchment and a 6 - 7 cm plain round cutter

Pre heat oven to 220 degrees C/425 degrees F/Gas mark 7

Sift the flour, cream of tartar, bicarbonate of soda and salt into a large mixing bowl.

Rub in the butter until the mixture looks like fine sand.

Add the onion chutney and cheese, then slowly add the milk using a knife to mix the ingredients together

Turn out the dough on a floured surface and give it a little knead for about 20 seconds - don't overwork as this makes a heavy scone.

Roll out to a thickness of about 2 - 3 cm and, using a 6 - 7 cm cutter cut into rounds, and put on the prepared baking tray.

Brush with beaten egg. Bake for 12 - 14 minutes until well risen and golden. Cool on a wire rack and display on a white plate

## Autumn Show

### GINGER BREAD

150g unsalted butter  
125 g dark muscovado sugar  
200g golden syrup  
200g black treacle  
2 teaspoons fresh ginger, finely grated  
1 teaspoon ground cinnamon  
250 ml milk  
2 large eggs, beaten to mix  
1 teaspoon bicarbonate of soda dissolved in 2 tablespoons of warm water

For the icing

1 tablespoon lemon juice  
175g icing sugar, sieved  
1 tablespoon warm water

Preheat the oven to 170 degrees C/ gas mark 3.

In a saucepan, melt the butter along with the sugar, golden syrup, treacle, ginger and cinnamon. Off the heat, add the milk, eggs and bicarbonate of soda in its water. Measure the flour out into a bowl and pour in the liquid ingredients, beating until well mixed (it will be a very liquid batter). Pour it into the tin and bake for 3/4 - 1 hour until risen and firm. Be careful not to overcook it, as it is nicer a little stickier, and anyway will carry on cooking as it cools.

And when it is cool, get on with icing. Whisk the lemon juice into the icing sugar first, then gradually add the water. You want a good, thick icing, so go cautiously and be prepared not to add all the water. Spread over the cooled gingerbread with a palette knife, and leave to set before cutting. Makes 20 squares.

## AUTUMN SHOW

### Quiche Lorraine

#### For the Pastry

175g Plain Flour  
100g cold butter - cut into pieces  
1 egg yolk

#### For the Filling

200g pack lardons (unsmoked or smoked)  
50 g Gruyere cheese  
200ml carton creme fraiche  
200 ml double cream 3 eggs well beaten  
Pinch ground nutmeg

For the pastry put the flour, 100g cold butter, 1 egg yolk and 4 tsp cold water into a food processor - using the pulse button, process until the mix binds. Tip the pastry onto a lightly floured surface, gather into a smooth ball, then roll out as thinly as you can.

Preheat the oven to 200C/ fan 190C/ gas 6/. Line a 23 x2.5cm loose bottomed, fluted flan tin, easing the pastry into the base. Trim the pastry so it sits slightly above the level of the tin and prick the base. Chill in fridge for 10 mins. Blind bake the pastry, lining it with foil and using baking beans.

While the pastry cooks, prepare the filling. Heat small frying pan, tip in the lardons and fry for a couple of minutes. Drain off any liquid that comes out, and continue to cook until lardons start to colour.

Dice three quarters of the 50 g gruyere and finely grate the rest. Scatter the diced gruyere and fried lardons over the bottom of the pastry case. Beat the creme fraiche and double cream together. Mix in the three well beaten eggs and season. Pour the mixture into the pastry case and scatter over the remaining gruyere cheese. Lower the oven to 190C/ fan 170C/gas 5 and bake for about 25 minutes or until golden and softly set (the centre should not feel too firm).

Display on a white plate.

## Autumn Show Schedule

Saturday 5th September 2026 at 3.00pm

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. The 5 Star vegetable class (see page 4 for details)
18. A Basket or Trug of vegetables to be judged by content, quality and arrangement
19. 4 Cooking apples -all 1 variety
20. 4 Dessert apples -all 1 variety
21. 3 Pears
22. A collection of culinary herbs in a ½ pint container. Please display a list of all herbs.

### Flowers

23. 3 stems of hardy perennial, 1 variety from a plant over 2ft tall
24. 3 stems of hardy perennial, 1 variety from a plant less than or equal to 2ft tall
25. 1 Specimen rose, single bloom, no buds
26. 3 Roses, 1 or more varieties, single bloom no buds
27. 3 Stems of cluster flowered roses, 1 or more varieties
28. 3 Stems of dahlia, 1 or more varieties
29. 3 stems of any other flower bulb, rhizome, or corm (not dahlias).
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/wild 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 months)

39. A pot plant judged on its foliage (in exhibitor's care for at least 3 months)

40. Any single species cactus or succulent (in exhibitor's care for at least 3 months)

### **Cookery**

41. Ginger Bread

42. Quiche Lorraine

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 (no berries or seed heads)

46. An autumnal arrangement of foliage and/or berries and seed heads

### **Photography**

47. Nature at its Best

**Children's classes** (No fee, can enter on the day)

48. A bookmark painted or coloured with flowers

49. An ugly vegetable

### **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**

a. 1 specimen rose to be judged on scent by visitors to the show

b. Any fruit not listed in this schedule

c. Any vegetable not listed in this schedule

d. Any other home-made produce

e. The most unusual shaped vegetable

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.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. If two members from the same household are entering, please make it clear which person is entering which classes.

Each class entry costs 30p except the Open classes which can be entered either in advance or on the day and cost 50p.

Entries can be paid by cash or by BACS transfer to

(This is a Business Account)

Name: FRITTENDEN GARDENING SOCIETY

Sort Code: 60 06 18

Account No: 30074258

Please either deliver or email your completed forms by the Wednesday preceding the show to either :

[jeremy.beech@longmeadows.co.uk](mailto:jeremy.beech@longmeadows.co.uk)

[joanna.beech97@gmail.com](mailto:joanna.beech97@gmail.com)

or deliver a hard copy to

Longmeadows, Biddenden Road, Frittenden, TN17 2BE.

The Hall will be open on show mornings at 8am. **Please allow enough time to stage your entries and ensure you leave the hall by 9.45am.**

**Spring Show Entries, by Wednesday 25th March 2026**

Name/s.....

(If more than one person is entering, please make it clear which person is entering which classes.)

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

Open classes a b

Total no. of entries in classes 1-34 classes x 30p = £

Total no of entries to open classes x 50p = £

Children's classes free, Open classes can be entered either on the day or beforehand, 50p

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**Autumn Show Entries, by Wednesday 2nd September 2026**

Name/s.....

(If more than one person is entering, please make it clear which person is entering which classes.)

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, Open classes a b c d e

Total no. of entries in classes 1-50 classes x 30p = £

Total no of entries to open classes x 50p = £

Children's classes free, Open classes can be entered either on the day or beforehand, 50p

