

Orleton and District Gardening Club Committee

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www.orletongardeningclub.co.uk

email: orletongc@hotmail.co.uk

38th Annual Show Sub-Committee

If you want further information about the show, please contact the show sub-committee on the telephone numbers below

Monica Todd	01568 613861
Patricia Clanzy-Hodge	01568 780479
Peter Furneaux	01568 780828
Marjan Bartlett-Freriks	
Gill Macefield	
Pat Robertson	



Orleton and District Gardening Club

38th Annual Show

Saturday 18th August 2018
in

Orleton Village Hall

Visitors are very welcome.

Timetable

Staging 09:00 a.m. – 10:45 a.m.

Judging 11:00 a.m. - 1.00 p.m.

Doors open and refreshments available from 1:30 p.m.

Auction, Raffle, Presentation of Trophies approx. 3.00 p.m.

Club members may enter all Sections

Non-members may enter Sections I and J

Any exhibits left behind after the prize giving will be auctioned in aid of club funds.

Challenge Trophies

The RHS Banksian Medal will be awarded for the highest total number of points in horticultural Sections A, B, C, G, H.

Any competitor who has won the Banksian medal in the last two years is not eligible to win this medal. (Those sharing in the cultivation of, and exhibiting from, the same garden, allotment and/or house are considered to be a single exhibitor. If one is awarded the medal, then neither of them is eligible for the next two years).

The two previous winners are: 2016 - Bobbie Stubbs, 2017 - Peter Furneaux.

The Millennium Cup donated by Audrey Bott for most points in show
- all Sections, excluding open Sections I and J

The Molly Bowen Cup for the highest total of points in Section A - Vegetables, Classes 1-16

Garden News Shield for highest number of points Section B - Cut Flowers

The Taylor Cup for highest number of points in Sections A, B, C, G, and H.

Cockcroft Trophy for best exhibit in Section D - Preserves

The Barbara Jackson Cup for best exhibit in Section E - Cookery

Chairman's Cup for highest number of points in Sections D and E - Cookery

The Betty and John Knowles Cup for highest number of points in Section F - Floral Art

The Conker Trophy for highest number of points in Sections A, B, C, G, and H. The winner must never have won a Banksian Medal or Trophy in any previous show nor would they have won one in the current show.

Certificates

Certificate for Best Exhibit in Section A - Vegetables Classes 1-16

Certificate for Best Exhibit Sub-Section A - Collections Classes 17-20

Certificate for Best Exhibit in Section B - Cut Flowers

Certificate for Best Exhibit Section C - Pot Plants

Certificate for Best Exhibit in Section F - Floral Art

Certificate for Best Use of Garden Plant Material Section F - Floral Art – Classes 75-79.

Certificate for Best Exhibit in Section H - Outdoor Containers

Certificate for Best Exhibit in Section I - Cordials

If there are three or more entries in any one class then 1st, 2nd and 3rd prizes will be awarded.

If there are less than three entries in any one class, then the prize(s) awarded will be at the judge's discretion.

Entry Fees

10p per exhibit.

Entries are limited to two per class per member subject to the note below.

Those sharing in the cultivation of, and exhibiting from, the same garden, allotment and/or house are considered to be a single exhibitor. Thus, a maximum of two entries only per class will be allowed from the same garden, allotment and/or house.

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Section A - Vegetables

Judge: David Griffiths.

- 1 **Onions** - 3 from sets or seeds, 8oz / 225g or under.
- 2 **Onions** - 3 from sets or seeds, over 8oz / 225g.
- 3 **Tomatoes** - 4 shown with calyx attached. ‡ †
- 4 **Tomatoes 'Cherry Type'** - 9 shown with calyx attached. ‡ †
- 5 **Potatoes** - 4 white, one distinct variety. †
- 6 **Potatoes** - 4 coloured, one distinct variety. †
- 7 **Carrots** - 3 pointed or stump rooted with 3" / 7.5cm stalk.
- 8 **Beetroot** - 2 round or cylindrical with 3" / 7.5cm stalk.
- 9 **Cucumber** - 1 only.
- 10 **Courgettes** - 3 only.
- 11 **Shallots** - 5 culinary. ±
- 12 **French beans (round)** - 5 with stalk attached.
- 13 **French beans (flat)** - 5 with stalk attached.
- 14 **Runner beans** - 5 with stalk attached.
- 15 **Garlic** - 3 with roots attached and 2" / 5cm stem.
- 16 **Any one kind of vegetable not listed above** - a minimum of 2 and a maximum of 5.

Sub section A - Collections

Judge: David Griffiths.

- 17 **Herbs (culinary)** – A collection of herbs, sufficient to fill a container or vase.
You are advised to put water in the container or vase to prevent the herbs wilting. **
- 18 **A collection of vegetables** – At least 3 distinct species / kinds,
presented as a well-balanced display, within a container up to 12" x 16" / 30cm x 40cm. ‡
- 19 **A collection of salad vegetables** - At least 3 distinct species / kinds,
presented as a well-balanced display, within a container up to 12" x 16" / 30cm x 40cm.
- 20 **A collection of fruit** – At least 3 distinct species / kinds,
presented as a well-balanced display, within a container up to 12" x 16" / 30cm x 40cm.

Members may only exhibit their own produce in Section A.

‡ Parsley garnish allowed in classes 3, 4 and 18

† To be displayed on a white paper plate supplied by the club.

± To be displayed on a white paper plate and dry sand supplied by the club.

** Class 17 – See hints for exhibitors

Section B - Cut Flowers with any foliage attached to cultivar

Judge: Maurice Bracher.

- 25 **Dahlia** - 1 bloom.
- 26 **Dahlia**s - 3 blooms.
- 27 **Sweet Peas (annual)** - 1 stem.
- 28 **Sweet Peas (annual)** - 3 stems.
- 29 **Roses Floribunda or cluster** - 1 stem.
- 30 **Roses Floribunda or cluster** - 3 stems.
- 31 **Rose** - 1 HT bloom.
- 32 **Rose** - 3 HT blooms.
- 33 **Gladiolus** - 1 spike.
- 34 **Gladioli** - 3 spikes.
- 35 **Flowering shrub** - 1 spray flowering and/or berrying shrub.
- 36 **Flowering shrub** - 3 sprays flowering and/or berrying shrub.
- 37 **Any other flower** - 1 bloom or stem not listed above.
- 38 **Any other flower** - 3 blooms or stems not listed above.
- 39 **Mixed flowers** - 1 container with a number of mixed species.

Flowering and/or berrying shrub must have a good proportion of flowers/berries in good condition and any foliage must still be attached to the stem.

Where 3 flowers are displayed, they must all be the same cultivar and colour.

Class 39 should contain as many different individual species as possible.

Members may only exhibit their own cut flowers in Section B.

Section C – Pot Plants

Judge: Maurice Bracher.

- 45 **Pot plant flowering** - Growing pot not to exceed 5" / 13cm internal diameter at the rim.
- 46 **Pot plant flowering** - Growing pot exceeding 5" / 13cm internal diameter at the rim.
- 47 **Pot plant foliage** - Growing pot not to exceed 5" / 13cm internal diameter at the rim.
- 48 **Pot plant foliage** - Growing pot exceeding 5" / 13cm internal diameter at the rim.
- 49 **Pot plant cacti or succulent** - Growing pot not to exceed 5" / 13cm internal dia. at the rim.
- 50 **Pot plant cacti or succulent** - Growing pot exceeding 5" / 13cm internal dia. at the rim.

Pot plants must have been in exhibitor's possession for a minimum of three months.

Members should provide their own containers and pots must stand in a saucer.

Section D – Preserves

Judge: Pat Smith.

- 51 **Jar of marmalade.**
- 52 **Jar of raspberry jam.**
- 53 **Jar of jam, any other variety.**
- 54 **Jar of fruit jelly** (smaller sized jars are permitted).
- 55 **Jar of lemon curd** (may be sieved).
- 56 **Jar of pickles** (put list of ingredients on back of jar).
- 57 **Jar of chutney** (put list of ingredients on back of jar).

Presentation Notes: -

- a. Must have been made within the last 12 months.
- b. Display in 12oz / 340g or 1lb / 450g jars. NB. Not honey jars.
- c. Kilner jars may be used for pickles and chutneys, provided they have the proper rubber seal
- d. Use jars free of blemishes/marks and without proprietary brand labels or lids.
- e. Preserves to be covered with a wax disc under cellophane, or a plain metal lid.
- f. Label jars with type of preserve and date, including day, month and year.
- g. Fix labels straight and free of wrinkles to the middle of the jar.
- h. Fill jars to within a ¼ inch (6mm) of the rim.
- i. Clean and polish the outside of the jar.

64 Sticky Gingerbread

- | | |
|-------------------------------|-----------------------------------|
| 8oz / 225g self raising flour | 4oz / 115g black treacle |
| 1 tsp bicarbonate of soda | 4oz / 115g golden syrup |
| 1 tbs ground ginger | 4oz / 115g dark brown sugar |
| 1 tsp ground cinnamon | ½ pint / 275ml milk (not skimmed) |
| 1 tsp ground mixed spice | 1 egg – beaten |
| 4oz / 115g butter (chilled) | |

1. Heat the oven to 180°C / 350°F / Gas Mark 4.
2. Prepare a large loaf tin.
3. Sift flour, bicarbonate of soda, ginger, cinnamon and mixed spice into a large mixing bowl.
4. Add diced butter and rub into flour mixture until it looks like breadcrumbs.
5. Spoon treacle and syrup into a small pan and warm gently until melted, but not hot.
6. Put sugar and milk into another pan and stir until sugar melts.
7. Whisk milk into flour mixture, quickly followed by treacle mixture and egg.
8. Make a smooth thick batter.
9. Put the mixture into the prepared tin.
10. Bake for about 45 minutes or until a skewer comes out clean.
11. Leave in tin until cool.
12. Wrap loaf in greaseproof paper, then foil and leave for a day or two.
13. It will get stickier the longer it is kept.

Display whole on a plate.

65 Three Homemade items for afternoon tea for one

Items should be displayed on individual tea plates.

Display on a tray no larger than 12"x15" / 30x38cm

Accessories could include – Small vase of flowers; doilies, tray cloths.

63 Victoria Sponge

3 large eggs, weighed in shells	pinch of salt
same weight of soft lightly salted butter	2 tbsp milk
caster sugar and Self Raising flour	5 tbsp raspberry jam
1 tsp baking powder	caster sugar to finish

1. Preheat oven to 180°C / 350°F / Gas Mark 4 and grease and line two 8" / 21cm sandwich tins.
2. Put butter and sugar into food mixer or use hand mixer to combine until light and really fluffy (this should take a good couple of minutes).
3. Beat eggs together and add to the mixture a little at a time.
4. Fold in flour, baking powder and salt then add enough milk so mixture drops easily off spoon but does not run off.
5. Divide evenly between the tins and bake in oven for 25-30 mins until golden and well risen.
6. Allow to cool for 10 mins then put on wire rack to cool completely (remove parchment paper).
7. Spread bottom sponge with jam. Then add second sponge. Dust with caster sugar.

Display whole on a plate.

Section E – Cookery

Judge: Pat Smith.

- 60 Irish Soda Bread
- 61 Gluten free Chocolate and Beetroot Brownies
- 62 French Onion Tart
- 63 Victoria Sponge
- 64 Sticky Gingerbread
- 65 Three Homemade items for afternoon tea for one

All recipes are provided – see pages 10-13.

Please ensure plates are labelled underneath with exhibitor's membership number.
Cakes etc. should be protected with cling film or placed in a clear plastic bag.

Section F - Floral Art

Judge: Sarah Wood

- 75 **Storm in a Teacup** Miniature arrangement
no more than 6" / 15cm width and 8" / 20cm height.
Can include the saucer which on average is 6" / 15cm
- 76 **Bold as Brass** Bold bright colours in a brass container
- 77 **Green Medley** Foliage arrangement
can include green flowers but not dyed flowers
- 78 **Standing Tall** Think tall in this composition – either flowers, container or both
- 79 **Tools of the Trade** Garden flowers and foliage only – Accessories allowed

Additional material for floral art may be brought in from external sources, except class 79.
Accessories are not allowed unless otherwise stated.
A written description of the entry is permitted.

Please note that, as we are not affiliated to the National Association of Flower Arranging Societies, we are not subject to NAFAS rules.

Section G - Fun Section

Judge: David Griffiths.

- 85 Longest runner bean
- 86 Heaviest marrow
- 87 Heaviest potato
- 88 Most amusingly shaped vegetable(s) or fruit(s) (as grown) with caption

Section H - Outdoor Containers.

Judge: Maurice Bracher.

- 95 A container holding a fuchsia or collection of fuchsias.
- 96 A container holding a pelargonium or collection of pelargoniums.
- 97 A container holding a plant or collection of plants.

Containers must have been in exhibitor's possession for a minimum of three months.

Section I – Open Honey, Cordials, Cider and Beer

Judge: Geoff Morris.

- 100 Honey.
- 101 Gin based Cordial (e.g. Sloe Gin).
- 102 Any other Alcohol based Cordial (e.g. Raspberry Vodka).
- 103 Non-Alcoholic Cordial.
- 104 Cider.
- 105 Beer.

Section J – Open Craft Section.

Public Judging:

- 110 Bug Hotel
 - a) up to age 11
 - b) age 12 – 16
 - c) age 16 and over, including adults
- 111 Nesting Bird Box
 - a) up to age 11
 - b) age 12 – 16
 - c) age 16 and over, including adults
- 112 Gardening apron
- 113 Garden kneeler

All items to have been made in the last 12 months and MUST be all own work.

Judging criteria

- Overall appearance, which includes use of materials.
- Originality

62 French Onion Tart

9" / 2cm loose bottomed tart tin

Pastry:

3½ oz / 100g butter
Pinch salt

7oz / 200g plain flour

Filling:

2lb / 1Kg onions
1 tbsp olive oil
Grated nutmeg
3 egg yolks
3½oz / 100g Gruyère cheese, grated

2oz / 50g butter
Pinch salt
Freshly milled black pepper
9 fl oz / 200ml double cream

Pastry:

1. Rub butter into flour and salt.
2. Add just enough (about 2 tbsp) cold water to bring the mixture together and press it straight into the tart tin, using your hands and fingertips.
3. Line with greaseproof paper and ceramic baking beans and blind bake for about 15 minutes at 200°C / 390°F / Gas Mark 6.
4. Then remove the paper and beans and return the pastry case to the oven for 5 minutes to dry out the sweaty surface.

Filling:

1. Peel and very finely slice the onions.
2. Heat the butter and olive oil in a large pan and add the onions.
3. Cook very gently, stirring regularly, without allowing the onions to catch on the pan or turn brown.
4. After about half an hour they should be golden and completely tender.
5. Remove from the heat and season with a pinch of salt, a little grated nutmeg and a few twists of black pepper.
6. With a fork, beat together the egg yolks and double cream.
7. Finely grate the cheese.
8. Combine the onions with the cheese and egg mixture.
9. Spread evenly into the pre-baked pastry case and put into a fairly hot oven (190°C / 370°F / Gas Mark 5) for about half an hour, until the filling is lightly puffed and golden.

Display whole on a plate.

Section E – Recipes

60 Irish Soda Bread

4 cups 16oz / 450g of all-purpose (plain) flour
1 Level Teaspoon baking soda (Bicarbonate of Soda)

1 Teaspoon salt.
14oz / 400g of buttermilk

1. Preheat the oven to 220°C, 200°C fan, 425°F.
2. Lightly grease and flour a cake pan.
3. In a large bowl sieve and combine all the dry ingredients.
4. Add the buttermilk to form a sticky dough. If the dough is too dry add a little more buttermilk.
5. Place on floured surface and lightly knead (too much allows the gas to escape)
6. Shape into a round flat shape in a round cake pan and cut a cross in the top of the dough.
7. Cover the cake pan with another cake pan placed upside down and bake for 30 minutes (this simulates the *bastible pot*).
8. Remove upside down cake pan and bake for an additional 15 minutes or a little more if the centre is not fully cooked.
9. The bottom of the bread will have a hollow sound when tapped so show it is done.
10. Cover the bread in a tea towel and lightly sprinkle water on the cloth to keep the bread moist.

This recipe has come from the Society for the Preservation of Irish Soda Bread.

Display whole on a plate.

61 Gluten Free Chocolate & Beetroot Brownies

½ lb / 250g dark chocolate, chopped
½ lb / 250g beetroot, cooked and cooled
A drop of vanilla extract
2oz / 50g cocoa powder
1 tsp gluten free baking powder

7oz / 200g unsalted butter, cut into cubes
3 medium eggs
7oz / 200g caster sugar
2oz / 50g rice flour
3½ oz / 100g ground almonds

1. Put the chocolate and butter in a large bowl and place it over a pan of simmering water and allow to melt.
2. Puree the cooked beetroot in a food processor.
3. Add the eggs one at a time, followed by the vanilla and sugar and mix until smooth
4. Sift the cocoa powder, rice flour and baking powder into a bowl and stir in the ground almonds.
5. Stir the beetroot mixture into the melted chocolate and then fold in the dry ingredients.
6. Use baking parchment to line a rectangular tin, approximately 11"x7" / 28x18cm.
7. Pour the mixture into the tin and place in an oven preheated to 180°C / 350°F / Gas Mark 4.
8. Bake for 30-35 minutes, until firm to the touch.

Makes 12 pieces. Display 4 pieces on a plate.

Hints for exhibitors

Read the schedule carefully. If anything is not clear contact one of the stewards. Make sure you leave yourself plenty of time to stage your exhibits.

Pay particular attention to the number of specimens required and don't forget your entry cards.

If you know another member who has something worth entering, try to persuade that person to take part and be prepared to help as much as you can. If you notice someone has made a mistake when staging an exhibit, draw his or her attention to it, or let a steward know, so that the mistake can be rectified.

All exhibits should be staged as attractively as possible. In close competition, the presentation of an exhibit can be the deciding factor between first and second place.

Flowers:

Remove any damaged or discoloured flowers or leaves. The judge will notice anything that spoils an entry.

Take extras so that you have a replacement should any get damaged in transit.

All buds are treated as blooms and will result in disqualification, if not removed over the correct number.

Class 32 (Rose - 3 HT blooms). The 3 HT roses should be displayed with 1 open bloom, 1 semi-open bloom and 1 bud showing colour.

Vegetables:

The judges will be looking for vegetables in good condition, clean and fresh, without blemishes and of uniform size and colour.

In the vegetable classes uniformity is important, as is the number of items to be shown. Always take some spares.

Peas.

Cut from the vine with 2" / 5cm of stalk. Handle at all times with the stalk to keep the bloom intact. Pods should be uniform in size and staged with stalks to the top, tails to the bottom.

Carrots.

Select uniform roots of good colour with a 3" / 7.5cm stalk. Avoid those which have turned green at the top.

Beans.

Should be cut off the vine with scissors, leaving some stalk attached. Pods should be uniform in size and staged with stalks to the top, tails to the bottom.

Courgettes.

Choose young, tender and uniform fruits. Stage flat with or without flowers adhering

Cucumbers.

Choose cucumbers of a fresh green colour with flowers and a short handle still attached and waxy bloom unmarked.

Garlic.

Clean off all soil fragments and dry completely. Show whole bulb.

Reduce the dried stem to 2" / 5cm. Leave roots intact.

NB. Elephant Garlic is not classified as garlic.

Onions.

Avoid soft specimens and avoid over-skinning.

Uniform, well-ripened bulbs of good colour are required.

Tops may be tied and the roots should be trimmed back to the basal plate.

Potatoes.

Select equally matched tubers with shallow eyes. Avoid extra-large tubers and those with deep-set eyes. Tubers should be carefully washed in clean water with a soft sponge.

Stage on paper plate provided by the Club, with the rose end outwards. Cover with a cloth to exclude light until judging starts.

Shallots.

Stage as separate bulbs, not clusters. Bulbs should be thoroughly dry, free from staining and loose skin. Roots should be cut off to the basal place and the tops neatly tied. Stage on a white paper plate and dry sand, provided by the Club.

Tomatoes.

Aim for a uniform set of fruit with small eyes and firm fresh calyces. Stage on a paper plate provided by the Club, calyx uppermost.

Beetroot.

Choose roots of equal size, these should be about the size of a tennis ball. Avoid those which do not have a single taproot. Small side shoots should be removed. Take care in washing, as all marks will show up clearly after a few hours. They should have a 3" / 7.5cm stalk.

Sweetcorn.

Cobs of uniform size with fresh green husks with approximately one quarter of the grain exposed by pulling down sharply from the tip to the base and removing a number of husks. The best cobs are filled to the tip, with straight rows of tender grain. Stalks should be trimmed.

Herbs:

Herbs exhibited within the vegetable section should be for culinary purposes and therefore foliage is the predominant factor.

Please note

Staging

- Entries must be staged by 10:45 am on the day of the show.
- All exhibits must remain staged until approximately 2:45 pm.

Entry Cards for members

- Each exhibit must be accompanied by an entry card purchased for 10p.
- Print your membership number, class letter and class number on the card.
- Do not write your name on the card.
- Place the card face down next to your exhibit.

Entry cards for non-members exhibiting in the open sections I and J

- Purchase your entry card for 10p.
- Write your Name on the card, class letter and class number.
- Place the card face down next to your exhibit.

Naming your entries

Exhibitors may provide additional information about their entry on the blank side of the entry card, i.e. species and name of cultivar (if known) for general interest.

Auction:

Exhibits must not be cleared from the tables until AFTER the prize giving has finished. Anything left on the tables after the clearance will be auctioned.

Disclaimer

Exhibits and other property of exhibitors will, at all times, be at the risk of the exhibitor.