



Orleton and District Gardening Club

39th Annual Show

Saturday 17th August 2019

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.,
*including Plant and Produce Stall***

Raffle and Presentation of Trophies at approx. 3.00 p.m.

Club members may enter all Sections

Non-members may enter only

Section I (Honey and Drinks) and Section J (Open Cookery)

NEW – Public Judging of Open Cookery, Section J

Challenge Trophies

The RHS Banksian Medal will be awarded for the highest total number of points in horticultural Sections A, B, C and 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: 2017 - Peter Furneaux, 2018 – Jane Cross.

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, 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 the Best Exhibit in Section F – Floral Art

The Russell Cup for the highest number of points in Section F – Floral Art

The Conker Trophy for highest number of points in Sections A, B, C, 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 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 – Honey and Homemade Drinks

Certificate for Best Exhibit in Section J – Open Cookery

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.

Section A - Vegetables

Judge: David Griffiths

- 1 **Onions** – 3 from sets or seeds, 8oz/ 225 g or under
- 2 **Onions** – 3 from sets or seeds, over 8oz/ 225 g
- 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"/ 7.5 cm stalk
- 8 **Beetroot** – 2 round or cylindrical with 3"/ 7.5 cm 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"/ 5 cm 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"/ 30 x 40 cm. ‡
- 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/ 30 x 40 cm.
- 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 / 30 x 40 cm.

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 **Dahlias** – 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 bloom
- 32 **Rose** – 3 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"/ 13 cm internal diameter at the rim.
- 46 **Pot plant flowering** – Growing pot exceeding 5 / 13 cm internal diameter at the rim.
- 47 **Pot plant foliage** – Growing pot not to exceed 5"/ 13 cm internal diameter at the rim.
- 48 **Pot plant foliage** – Growing pot exceeding 5"/ 13 cm internal diameter at the rim.
- 49 **Pot plant cacti or succulent** – Growing pot not to exceed 5"/ 13 cm internal diameter at the rim.
- 50 **Pot plant cacti or succulent** – Growing pot exceeding 5"/ 13 cm internal diameter 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 for Preserves: -

- a. Must have been made within the last 12 months.
- b. Display in 12 oz/ 340 g or 1lb/ 450 g 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 (6 mm) of the rim.
- i. Clean and polish the outside of the jar.
- j. Pickled onions and pickled beetroot will not be judged.

Section E – Cookery

Judge: Pat Smith

- 60 Courgette and raisin tea loaf**
- 61 Parkin**
- 62 Potato apple cake with cream cheese and lime icing**
- 63 Raspberry Bakewell Cake**
- 64 Quiche Lorraine**
- 65 Crisp Parmesan Biscuits**

All recipes are provided – see pages 10 – 14.

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 Beside the seaside** Use shells, driftwood and colours of the seaside
- 76 Blowing in the wind** Think of incorporating natural forms, seed pods, grasses etc.
- 77 Box of delights** Miniature arrangement, no more than 6" (15 cm) width and 8" (20 cm) height
- 78 Country Lane** Beginners only
- 79 Garden Flowers for the Kitchen Table** Garden flowers and foliage displayed in an item found in the kitchen, e.g. milk jug

'Beginners only' means never been placed , 1st, 2nd or 3rd, in any previous ODGC show.
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 – Not currently in use

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 and Homemade Drinks

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
- 106 Perry

Section J – Open Cookery Section

Public Judging

- 110 Victoria Sponge
- 111 Gluten free Chocolate and Beetroot Brownies

All recipes are provided – see page 15.

NEW: Judging by public

- Public to be charged 50p to taste both classes
- Tokens to be given to vote once in each class

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 blooms). The 3 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"/ 5 cm 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"/ 7.5 cm 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"/ 5 cm. 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"/ 7.5 cm 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.

Disclaimer

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

Section E – Recipes

60 Courgette and raisin tea loaf

Ingredients

200 g/ 7 oz light muscovado sugar
4 large eggs, separated
200 g/ 7 oz finely grated raw courgette flesh
1 lemon, finely grated zest and juice
100 g/ 3.5 oz raisins
100 g/ 3.5 oz ground almonds
200 g/ 7 oz self-raising flour
pinch fine sea salt
1 tsp ground cinnamon
generous grating of nutmeg and butter or oil for greasing

Method

- 1) Preheat the oven to 170°C/ gas mark 3/ 340°F. Lightly grease a loaf tin, about 20 x 10 cm/ 8 x 4", and line with baking parchment.
- 2) Using an electric whisk, beat the sugar and egg yolks together for 2-3 minutes, until pale and creamy.
- 3) Lightly stir in the grated courgette, lemon zest and juice, raisins and ground almonds.
- 4) Sift the flour, salt and spices together over the mixture and then fold them in, using a large metal spoon.
- 5) In a large clean bowl, beat the egg whites until they hold soft peaks. Stir a heaped tablespoonful of the egg white into the cake mixture to loosen it a little, then fold in the rest as lightly as you can.
- 6) Tip the mixture into the prepared loaf tin and gently level the surface. Bake for about 1 hour, or until a skewer inserted into the centre comes out clean.
- 7) Leave to cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.

Display whole on a plate.

61 Potato apple cake with cream cheese and lime icing

Ingredients

Cake

225 g/ 8 oz self-raising flour
½ tsp powdered cinnamon
175 g/ 6 oz butter
110 g/ 4 oz cooked, sieved potato
110 g/ 4 oz caster sugar
2 large cooking apples
2 medium eggs, beaten

Icing

200 g/ 7 oz cream cheese, softened
1 tbsp butter, softened
190 g/ 6.5 oz icing sugar
1 tsp lime juice, or more depending on resulting thickness of the icing
Zest from 1 lime

Method

- 1) Sift together the flour and cinnamon and rub in the butter.
- 2) Add the sugar, potato and finely sliced apple.
- 3) Stir in the beaten eggs to make a fairly soft consistency using a little milk if necessary.
- 4) Place the mixture in a well-greased (or lined) 20 cm (8") cake tin and bake at Gas mark 5/ 180°C/ 375°F for 1 ¼ hrs. Allow to cool slightly in the tin, remove and allow to cool, then add icing.
- 5) Combine all the icing ingredients (except the icing sugar) and beat until fluffy and smooth.
- 6) Add icing sugar a little at a time, beating until incorporated after each addition.
- 7) Finally, add lime juice and beat again until smooth. If the icing is too soft, add more icing sugar, 2 tablespoons at a time, until icing is the right stiffness. If it is too stiff, add more lime juice a few drops at a time.
- 8) Smooth onto the top of the finished cake, sprinkle with lime zest to decorate.

Display whole on a plate.

62 Parkin

Ingredients

340 g/ 12 oz	medium oatmeal	250 ml/ 9 fl. oz	golden syrup
170 g/ 6 oz	self-raising flour	55 g/ 2 oz	black treacle
2 tbsp	ground ginger	2	eggs
170 g/ 6 oz	brown sugar	115 ml/ 4 fl oz	milk
170 g/ 6 oz	butter		

Method

- 1) Preheat oven to 150°C. Grease and line a 20 cm x20cm / 8 x 8" tin
- 2) Stir oatmeal and flour together. Melt the butter syrup and treacle.
- 3) Pour the melted ingredients into the flour etc. with egg and milk and stir well and put into prepared tin.
- 4) Bake for 45 minutes until golden brown but still soft and sticky on top. Reduce oven to 130°C and bake for a further 30 minutes until firm to the touch. Allow to cool and leave for 3 - 5 days to mature.
- 5) Cut into squares.

Six squares to be exhibited on a plate.

63 Raspberry Bakewell Cake

Ingredients

140 g/ 5 oz	ground almonds
140 g/ 5 oz	butter, softened
140 g/ 5 oz	golden caster sugar
140 g/ 5 oz	self-raising flour
2	eggs
1 tsp	vanilla extract
250 g/ 9 oz	raspberries
2 tbsp	flaked almonds
	icing sugar, to serve

Method

- 1) Heat oven to 180°C/ 160°C fan/ gas 4/ 355°F.
- 2) Base line and grease a 20 cm/ 8" diameter loose-bottomed cake tin.
- 3) Blitz the ground almonds, butter, sugar, flour, eggs and vanilla extract in a food processor until well combined.
- 4) Spread half the mix over the cake tin and smooth it out. Scatter the raspberries over, then dollop the remaining cake mixture on top and roughly spread.
- 5) Scatter with the flaked almonds and bake for 50 minutes until golden.
- 6) Cool, remove from the tin and dust with icing sugar to serve.

Display whole on a plate.

64 Quiche Lorraine

Ingredients

For the filling

175 g/ 6 oz unsmoked streaky bacon rashers, rinds removed, cut into strips
1 onion, peeled and chopped
125 g/ 4½ oz Gruyère cheese, grated
2 large eggs
250 ml/ 9 fl oz single cream
salt and freshly ground black pepper

For the pastry

175 g/ 6 oz plain flour, plus extra for dusting
85 g/ 3 oz hard block margarine or chilled butter, cut into cubes

Method

- 1) Make the pastry: tip the flour into a large mixing bowl. Add the margarine or butter and rub in gently with the fingertips until the mixture resembles fine breadcrumbs. Add 3 tablespoons cold water until the pastry comes together in a ball.
- 2) Roll out the dough on a lightly floured surface and use it to line a 20 cm (8") loose-bottomed flan tin. Ideally, use a fluted tin.
- 3) Chill in the fridge for 30 minutes. Meanwhile, preheat the oven to 220°C (fan 200°C/ 425°F /Gas 7). Blind bake the pastry case.
- 4) Reduce the oven temperature to 180°C (fan 160°C/ 350°F/ Gas 4).
- 5) Crisp the bacon in a sauté pan over a medium heat for 10 minutes. Transfer to the cooled pastry case with a slotted spoon. Leave the juices in the pan.
- 6) Place the onion in the pan and cook over a medium heat for 8 minutes, or until golden. Add to the quiche and top with the cheese.
- 7) In a bowl, combine the eggs, cream, salt and pepper, then pour into the quiche. Bake for 25–30 minutes until golden and just set.

Display whole on a plate

65 Crisp Parmesan Biscuits

Ingredients

50 g/ 2 oz plain flour
75 g/ 2½ oz flaked almonds
75 g/ 2½ oz parmesan cheese, freshly grated
40 g/ 1½ oz butter, melted
1 egg white, beaten with a pinch of salt
Extra parmesan and cayenne, for dusting

Method

- 1) Preheat the oven to 200°C/ Fan 180°C/ Gas Mark 6.
- 2) Sift the flour into a bowl and stir in the flaked almonds, parmesan and melted butter.
- 3) When thoroughly mixed, fold in the egg white and form into a dough.
- 4) Flour a suitable surface and roll out the dough as thinly as possible.
- 5) With a 7.5 cm/ 3" pastry cutter, cut the pastry into circles and put on to a well-greased baking sheet.
- 6) Bake for 7 minutes or until pale golden.
- 7) Remove immediately with a palette knife and place on a wire rack to cool.
- 8) Dust with Parmesan and a little cayenne while still warm.

Makes 15 – 20 biscuits.

Display 6 on a plate.

Section J – Recipes

OPEN CLASSES

110 Victoria Sponge

Ingredients

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

Method

- 1) Preheat oven to 180°C/ 350°F/ Gas Mark 4 and grease and line two 8"/ 21 cm 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.

111 Gluten Free Chocolate and Beetroot Brownies

Ingredients

½ lb/ 250 g dark chocolate, chopped	½ lb/ 250 g beetroot, cooked and cooled
7 oz/ 200 g unsalted butter, cut into cubes	3 medium eggs
A drop of vanilla extract	7 oz/ 200 g caster sugar
2 oz/ 50 g cocoa powder	2 oz/ 50 g rice flour
1 tsp gluten free baking powder	3½ oz/ 100 g ground almonds

Method

- 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"/ 28x18 cm.
- 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.

Orleton and District Gardening Club Committee

Nick Russell	Chairman
Peter Furneaux	Vice Chairman
Monica Todd	Secretary
David Davies	Treasurer
Gail Scott	Bookkeeper
Chris Berry	
Jane Cross	Publicity

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39th 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
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