



Orleton and District Gardening Club

42nd Annual Show

Saturday 19th August 2023

at

Orleton Village Hall

only Club Members may enter exhibits

Timetable

Staging 10.00 am to 11.30 am

Judging 11.30 am to 1.00 pm

Visitors welcome when doors
open at 1.30 pm for viewing, refreshments,
plant and produce Stall

Presentation of Trophies and Raffle
approximately 3.30 pm

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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 household 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: 2021 - Trisha Clanzzy-Hodge; 2022 – Bobbie Stubbs

The Millennium Cup donated by Audrey Bott for most points in show – all Sections

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 – Preserves and 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 the runner up prize 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 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

First prize £5 Hinton's voucher in Section A Class 16 – Any one kind of vegetable not listed in prior classes

Note: 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 following:-

Those sharing in the cultivation of, and exhibiting from, the same garden, allotment and / or household 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 household.

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 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: James Pearson

- 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 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 (herbaceous perennials and annuals)** – 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. See Hints for exhibitors
Members may only exhibit their own cut flowers in Section B.

Section C – Pot Plants

Judge: James Pearson

- 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: Barbara Morgan

- 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 " / 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: Barbara Morgan

- 60. Carrot Cake**
- 61. Victoria sponge**
- 62. Feta, Olive and sun dried tomato scones**
- 63. Courgette and Goats Cheese Tart**
- 64. Crisp Parmesan Biscuits**
- 65. Orange and Chocolate shortbread**

All recipes are provided on pages 11 to 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: Margaret Gerring and Joan Dunn

75. Coronation – Fit for a King!

Open to your interpretation

76. Any Old Iron

Accessories allowed

77. Fairy Bouquet

Miniature arrangement, no more than 6" (15 cm) width and 8" (20cm) height

78. In the Pink

Own Garden flowers and foliage

79. Caribbean Cocktail

Beginners only

From 2022 - Floral foam is not to be used in arrangements.

'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 76.

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: James Pearson

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 – 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 – Not currently in use

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.

Class 39: Mixed Flowers (herbaceous perennials and annuals). Mixed Flowers should only contain herbaceous perennials and annuals, not woody shrubs, roses, grasses, herbs or trees

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.

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.

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.

Carrots

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

Courgettes

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

Cucumbers

Choose a cucumber 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.

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.

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.

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.

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.

Note: Rhubarb and Tomatoes

For the purpose of the show Rhubarb and Tomatoes should be entered as a vegetable.

Herbs:

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

Exhibitors information:

Please note

Staging

- Entries must be staged by 11.30 am on the day of the show.
- All exhibits must remain staged until approximately 3.30 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.

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

Carrot Cake

3 medium eggs separated
175ml (6 fl oz) sunflower oil
4 tbsp. low fat natural yoghurt
375g (12 oz) cane sugar
275g (9 oz) wholemeal flour
Juice and zest of one lemon
250g (8 oz) carrots peeled and grate
(reserve 25g (1 oz) for decoration)
40g (1½ oz) walnut pieces, finely chopped
40g (1½ oz) sultanas
1 tbsp. allspice

For the Frosting
2 tbsp. cane sugar
2 tbsp. boiling water
150g tub full fat cream cheese

- a. Preheat the oven to 180°C, gas mark 4.
- b. Grease and line a 20 cm (8 in) round loose bottomed cake tin.
- c. Beat together the egg yolks, oil, yoghurt and sugar.
- d. In a grease free bowl whisk the egg whites until stiff.
- e. Fold the flour, lemon zest and juice, grated carrot, walnuts, sultanas, allspice and egg whites into the egg yolk and sugar mixture until thoroughly mixed.
- f. Spoon into the tin and bake for 90 minutes, or until a skewer comes out clean. Transfer to a wire rack and allow to cool.
- g. For the Frosting: Place the sugar and water into a small saucepan and heat until a syrup is formed. Stir in the reserved carrot and return to the heat until the carrot looks shiny. Remove the carrot using a slotted spoon and set aside. Allow the syrup to cool and combine with the cream cheese using an electric whisk.
- h. Spread the top surface of the cake with the frosting and top with the glazed grated carrots.

Display whole on a plate

Victoria Sponge

3 large eggs, weighed in shells
same weight of:- soft lightly salted butter; caster sugar; Self Raising flour
5 tbsp raspberry jam
1 tsp baking powder
pinch of salt,
milk (see method)
caster sugar to finish

- a. Preheat oven to 180°C / 350°F / Gas Mark 4 and grease and line two 8" / 21cm sandwich tins.
- b. 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).
- c. Beat eggs together and add to the mixture a little at a time.
- d. Fold in flour, baking powder and salt then add enough milk so mixture drops easily off spoon but does not run off.
- e. Divide evenly between the tins and bake in oven for 25-30 mins until golden and well risen.

- f. Allow to cool for 10 mins then put on wire rack to cool completely (remove parchment paper).
- g. Spread bottom sponge with jam. Then add second sponge. Dust with caster sugar.

Display whole on a plate

Feta, Olive and Sun-Dried Tomato Scones

For the scones:

- 3 oz (75 g) Feta, cubed small
- 10 black olives, pitted and roughly chopped
- 2 oz (50 g) sun-dried tomatoes, drained of oil and chopped (reserve 1 tablespoon oil)
- 6 oz (175 g) self-raising flour
- 2 oz (50 g) whole wheat flour
- ¼ level teaspoon baking powder
- ¼ level teaspoon cayenne pepper
- ¼ level teaspoon mustard powder
- 2 tablespoons extra virgin olive oil
- 1½ level teaspoons chopped fresh thyme
- 1 large egg
- 2 tablespoons milk

For the topping:

- Milk for brushing
- 2 oz (50 g) Feta, crumbled

- a. First sift the flours and baking powder into a large bowl, tip in any bran left in the sieve, then add the cayenne and mustard powder and, using a knife, work in the 2 tablespoons of olive oil, plus the reserved tablespoon of oil from the sun-dried tomatoes.
- b. When the mixture looks like lumpy breadcrumbs stir in the chopped thyme, cubed Feta, olives and sun-dried tomatoes.
- c. Now in a separate bowl beat the egg with the 2 tablespoons of milk and add half this mixture to the other ingredients. Using your hands, bring the mixture together to form dough that is soft but not sticky, adding more of the egg and milk as is needed.
- d. On a floured board, roll the dough out to a depth of 1 inch (2.5 cm). Stamp out the scones using a 2 inch (5 cm) plain cutter. Put on a baking tray and brush with the milk.
- e. Finally top each scone with the crumbled Feta, and put the tray on the highest shelf of the oven to bake for 12-15 minutes or until they've turned a golden colour. Remove to a wire rack to cool.

Display 5 on a plate

Courgette and Goats Cheese Tart

For the pastry

255g (8 oz) flour
150g (5½ oz) butter
pinch of salt
1 egg, separated

For the filling

650g (1 lb 7 oz) courgettes
(retain 2 small courgettes for slicing)
2½ tsp salt
25g (1 oz) butter
3 eggs
200ml (7 fl oz) cream
1 tbsp. parsley, finely chopped
150g (5½ oz) mild goat's cheese, broken into chunks

- a. To make the pastry, rub together the flour, butter and salt until the mixture looks like breadcrumbs. Add the egg yolk and mix again. The mixture should then come together into a ball. Wrap in cling film and put in the fridge to rest for about 40 minutes.
- b. Cut two of the courgettes into slices about 2mm (1/12in) thick and grate the rest coarsely. Toss the grated courgettes with 2 tsp salt and put in a colander. Scatter the slices with the remaining ½ tsp and put in another colander or sieve.
- c. Leave both for 30 minutes.
- d. Roll out the pastry on a lightly floured surface and use to line a 23cm (9") fluted tart tin. Put back in the fridge to chill for 15-20 minutes.
- e. Preheat the oven to 200°C, 400°F, Gas Mark 6.
- f. Pierce the base with a fork and line it with greaseproof paper and baking beans. Bake for 10 minutes.
- g. Remove the paper and beans and put the pastry back in the oven for five more minutes.
- h. Lightly beat the reserved egg white, paint it over the base of the pastry and put it back in the oven for four more minutes.
- i. Leave to cool.
- j. Turn the oven down to 180°C, 350°F, Gas Mark 4.
- k. Dry the courgette slices with a clean tea towel.
- l. Put the grated courgettes into another clean tea towel and squeeze out as much water as possible over the sink.
- m. Melt half the butter in a frying-pan and sauté the grated courgettes for three minutes then remove.
- n. Add the rest of the butter to the pan and sauté the slices for a couple of minutes or until golden.
- o. Lightly beat the eggs and mix with the cream.
- p. Season well and add the parsley.
- q. Spread the grated courgettes in the tart case, scatter over the goat's cheese then put the courgette slices on top (arrange them neatly or higgledy-piggledy, as you like).
- r. Pour on the egg mixture.
- s. Bake for 40 minutes or until the tart is puffed up, golden and just set in the middle.
- t. Remove and leave to cool.

Display whole on a plate

Crisp Parmesan Biscuits

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

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

Makes 15 - 20 biscuits

Display 6 on a plate

Chocolate Orange Shortbread

150g (5oz) unsalted butter (at room temperature)
200g (7oz) plain flour
50g (2oz) golden caster sugar plus extra to sprinkle
1 orange
50g (2oz) dark chocolate (70%)

- a. Pre heat the oven to 190C/375F/gas 5
- b. Grease a 20cm square baking tin and line with greaseproof paper. In a bowl mix together the butter, flour, sugar and the finely grated zest of half the orange by rubbing the mixture between your fingers.
- c. Squash and pat into dough then push into the lined tin in a 1cm thick layer. Prick all over with a fork and bake for 20 minutes or until lightly golden.
- d. Remove from the oven and sprinkle over a little extra sugar whilst still warm then leave to cool
- e. Melt the chocolate in a heatproof bowl over a pan of gently simmering water, then remove.
- f. Cut the shortbread into 12 fingers then transfer to a wire cooling rack.
- g. Drizzle with the melted chocolate then finally grate over the remaining orange zest

Display 6 on a plate

Orleton and District Gardening Club Committee

Nick Russell	Chairman
Peter Furneaux	Vice Chairman
Monica Todd	Secretary
Gail Scott	Treasurer
Ghi Arundale	
David Davies	

Orleton Garden Club Contact details

www.orletongardeningclub.co.uk

email: orletongc@hotmail.co.uk

Annual Show Contact details

If you would like further information about the show, please contact Monica Todd on

01568 613861