



## Orleton and District Gardening Club Committee

<b>Nick Russell</b>	<b>Chairman</b>
<b>Peter Furneaux</b>	<b>Vice Chairman</b>
<b>Monica Todd</b>	<b>Secretary</b>
<b>Gail Scott</b>	<b>Treasurer</b>
<b>Ghi Arundale</b>	
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## Orleton Garden Club Contact details

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

email: [orletongc@hotmail.co.uk](mailto:orletongc@hotmail.co.uk)

## Annual Show Contact details

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

Show Organiser **Jane Cross** on [ODGCCShow@gmail.com](mailto:ODGCCShow@gmail.com)

# Orleton and District Gardening Club 43<sup>rd</sup> Annual Show

Saturday 17<sup>th</sup> August 2024  
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, plant stall and refreshments

Presentation of Trophies and Raffle  
approximately 3.30 pm

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## Vegan Sage and Red Onion Scones

200 g (7 oz) Plain White Flour  
 3 tsp Baking Powder  
 3 Tbsp fresh sage finely chopped  
 1 tsp sugar  
 ¼ tsp salt  
 ¼ tsp black pepper  
 2 Tbsp vegetable oil  
 1 small red onion finely chopped (approx. 50 g [1½ oz])  
 90 ml (3 fl oz) water

1. Pre-heat the oven 220°C / Gas Mark 7\*
2. Line a baking sheet with baking parchment
3. Sift the flour and baking powder together into a mixing bowl.
4. Add the sage, sugar, salt and pepper and mix together well.
5. Sprinkle the oil into the bowl and stir until it looks like breadcrumbs.
6. Add the red onion to the bowl and stir until all the pieces are covered in flour.
7. Gradually add the water, a little at a time, stirring as you go, until the dough starts to come together and form soft dough.
8. Using your hands, gather everything together to form a ball of dough, adding a little more water if needed.
9. Dust the worktop with flour and put the dough in the middle.
10. Gently flatten the dough with your hands until it is 2cm/¾" thick.
11. Using a 6cm diameter round cutter, create rounds of dough and transfer them to the prepared baking tray.
12. Bring together the leftover dough and flatten again to create the final rounds.
13. Bake for 12-15 minutes until a pale golden colour.
14. Transfer to a cooling rack and allow to cool completely
15. Store in an airtight container at room temperature.

*Makes 9 – Display 3 on a plate*

\* Cooking temperatures are given in °C and Gas Mark. Club members will need to make their own adjustments if cooking in a Fan assisted oven.

## Parmesan and Walnut Shortbread

75 g (3 oz) butter, diced  
30 g (1¼ oz) semolina  
50 g (2 oz) self-raising flour  
50 g (2 oz) Parmesan, finely grated  
Pinch of Turmeric  
Pinch of Cayenne pepper  
15 g (½ oz) walnuts, finely chopped  
1½ Tbsp beaten egg white  
15 g (½ oz) poppy seeds

*Essential kit* You will need: a food processor.

1. Measure all the ingredients except the poppy seeds into a food processor. Season with salt and black pepper and whiz until well combined to a soft dough.
  2. Turn the dough out on to a lightly floured work surface and roll into a cigar shape about 16 cm to 17 cm long and 4cm wide. (4½in long x 1½in wide).
  3. Sprinkle the poppy seeds on to a board. Roll the dough in the seeds so the roll is completely covered.
  4. Carefully wrap in cling film and place in the freezer to chill for 30 minutes.
  5. Preheat the oven to 200°C / Gas Mark 6\*. Line a baking sheet with non-stick baking paper.
  6. Slice the roll into 20 thin slices and arrange on the baking sheet. Bake in the oven for about 15 minutes, or until pale golden and just firm in the center.
- Remove from the oven and leave to cool on the baking sheet for 5 minutes, and then transfer to a wire rack to cool completely.

Can be made up to 4 days ahead and kept in an airtight tin lined with kitchen paper – this prevents the biscuits from becoming soggy.

Freeze well. Refresh in a low oven after defrosting

*Makes 20. Display 6 on a plate*

## 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: 2022 - Bobbie Stubbs; 2023 - Helen Woolley

**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 1-19

**The Russell Cup** for the Best Exhibit in Section B - Cut Flowers

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

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

**The Conker Trophy** a first time trophy for highest number of points in Horticultural 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.

**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

### Certificates

Certificate for Best Exhibit in Section A – Vegetables Classes 1-19

Certificate for Best Exhibit Sub-Section A – Collections Classes 20-22

Certificate for Best Exhibit in Section B – Cut Flowers

Certificate for Best Exhibit Section C – Pot Plants

Certificate for Best Exhibit Section G – The Fun Section

Certificate for Best Exhibit in Section H – Outdoor Containers

Certificate for Best Exhibit in Section I – Honey and Homemade drinks

Note: If there are three or more entries in any one class then 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> 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.

Note: Section G is excluded from all challenge trophies

### 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. Tomatoes 'Beefsteak' – 2 shown with calyx attached † †
6. Potatoes – 4 white, one distinct variety †
7. Potatoes – 4 coloured, one distinct variety †
8. Carrots – 3 pointed or stump rooted with 3" / 7.5 cm stalk
9. Beetroot – 2 round or cylindrical with 3" / 7.5 cm stalk
10. Cucumber (long fruit) – 1 only
11. Any other Cucumber (e.g. round, mini) – 1 only
12. Courgettes – 3 only
13. Shallots – 5 culinary ‡
14. French beans (round) – 5 with stalk attached
15. French beans (flat) – 5 with stalk attached
16. Runner beans – 5 with stalk attached
17. Any other Bean - 5 with stalk attached #
18. Garlic – 3 with roots attached and 2" / 5 cm stem
19. Any one kind of vegetable not listed above – a minimum of 2 and a maximum of 5

## Sub section A – Collections

**Judge: David Griffiths**

20. Herbs (culinary) – A collection of herbs, presented as a well-balanced display, sufficient to fill a container or vase. You are advised to put water in the container or vase to prevent the herbs wilting. \*\*
21. 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. ‡
22. 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, 5 and 21
- † 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.
- ‡ Beans exhibited must be all of the same variety
- \*\* Class 20 – See hints for exhibitors

## Spinach, Feta and Tomato Quiche

### For the filling

- 2 medium eggs
- 1 medium egg yolk
- 350 g (12 oz) spinach
- 300 ml (10½ fl oz) double cream
- 3 Tbsp freshly grated parmesan
- 2 garlic cloves, peeled and crushed
- 150 g (5½ oz) feta, cut into 1cm pieces
- 125 g (4½ oz) cherry tomatoes, halved
- Vegetable oil

### For the pastry

- 150 g (5½ oz) wholemeal flour
- 75 g (2¾ oz) chilled butter or hard block margarine
- 1 Tbsp sunflower oil
- 40 ml (1½ fl oz) water
- 1 egg white, lightly beaten

1. To make the pastry put the flour and butter (or margarine) into a food processor until the mixture looks like breadcrumbs, or gently rub in using your fingers. Add the water and sunflower oil and mix until the pastry is just coming together. Tip onto the work surface and bring together into a ball.
2. Wrap in cling film and put in the fridge to rest for at least 1 hour.
3. Preheat the oven to 180°C / Gas mark 4\*.
4. Roll out the pastry on a lightly floured surface and use to line a 23cm (9 in) loose bottomed tart tin (ideally fluted).
5. Line the pastry with greaseproof paper and baking beans. Put in the oven for 15 minutes.
6. Remove the paper and beans.
7. Lightly brush the base and sides of the pastry with the beaten egg white and return to the oven for 5 to 10 more minutes until the pastry has dried but not darkened. Leave to cool.
8. Turn up the oven to 190°C / Gas mark 5\*.
9. Wash the spinach and place in a large saucepan, pressing it down to get it all in. Cover it with a tightly fitting lid and, stirring halfway through, cook over a low heat for 10 minutes, by which time it should have wilted and be cooked through. Drain it in a plastic colander or sieve, pressing out as much water as possible with a potato masher then, when cool enough; give it a good squeeze between your hands. Chop it coarsely.
10. Mix the crushed garlic into the spinach.
11. Toss the halved cherry tomatoes in just enough oil to coat them.
12. Whisk together the eggs, the egg yolk and the cream. Season with salt and freshly ground black pepper. Gently fold in half of the feta.
13. Scatter the parmesan onto the pastry base. Evenly spread the spinach and garlic mix on top. Pour the egg and cream mix over the spinach. Place the remaining feta and the tomatoes on top.
14. Bake for 25 - 35 minutes or until the quiche is puffed up, golden and just set in the middle. Remove and leave to cool.

*Display whole on a plate*

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 28x18cm (11"x7")
7. Pour the mixture into the tin and place in an oven and bake for 30-35 minutes, until firm to the touch.

Makes 12. *Display 4 pieces on a plate.*

### Raspberry and Lemon Cookies

- 115 g (4 oz) butter – softened
- 200 g (7 oz) granulated sugar
- ¼ tsp pure vanilla extract
- 1 egg - at room temperature
- A pinch of salt
- Zest of 1 lemon
- 2 Tbsp lemon juice
- ½ tsp baking powder
- 280 g (10 oz) plain flour
- 120 g (4 oz) raspberries – frozen

1. Preheat oven to 180°C / Gas Mark 4\*. Line 2 baking sheets with parchment paper and set aside. If you only have one baking sheet then the dough can be put in the fridge while the first batch cooks.
2. Cream together the butter and sugar until light and fluffy.
3. Add the vanilla extract, egg, salt, lemon zest, and lemon juice. Mix well, scraping down the sides of the bowl when needed.
4. In a separate mixing bowl, sift together the baking powder and flour.
5. Slowly add the dry ingredients to the wet ingredients until just combined.
6. Break up the frozen raspberries using a wooden spoon or the end of a rolling pin then mix the frozen raspberries into the dough (do not overmix)
7. Make golf ball-sized scoops (approximately 30 g [1 oz] each) of the mixture and put them onto the prepared baking sheets, this is most easily done using a 1 tablespoon-sized retractable cookie scoop. Space them well apart because they will spread as they bake. Flatten each ball slightly. If baking in more than one batch, the dough should be kept in the fridge between batches to prevent the raspberries from defrosting too much.
8. Bake for approximately 13-16 minutes or until they are no longer shiny on the top and they are just starting to turn golden brown around the edges.
9. Allow the cookies to cool on the baking sheet for 10 minutes before moving them to a cooling rack to cool completely.
10. Store in an airtight container.

Makes 25 to 30. *Display 6 on a plate*

## Section B – Cut Flowers with any foliage attached to cultivar

Judge: James Pearson

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 (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 13 cm (5") internal diameter at the rim.
  46. Pot plant flowering – Growing pot exceeding 13 cm (5") internal diameter at the rim.
  47. Pot plant foliage – Growing pot not to exceed 13 cm (5") internal diameter at the rim.
  48. Pot plant foliage – Growing pot exceeding 13 cm (5") internal diameter at the rim.
  49. Pot plant cacti or succulent – Growing pot not to exceed 13 cm (5") internal diameter at the rim.
  50. Pot plant cacti or succulent – Growing pot exceeding 13 cm (5") 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 E – Recipes

### Blackcurrant Yoghurt Cake

200 g (7 oz) caster sugar, plus more for sprinkling  
Finely grated zest of 1 lemon  
2 eggs  
100 g (3½ oz) self-raising flour  
1 tsp baking powder  
150 g (5 oz) ground almonds  
225 g (8 oz) natural yoghurt  
Pinch of salt  
200 g (7 oz) blackcurrants (fresh or frozen)

1. Preheat the oven to 170°C / Gas Mark 3 \* and line a 23cm (9in) cake tin with baking parchment.
2. Use an electric whisk to combine the sugar, lemon zest and eggs together for 4-5 minutes until the mixture is a thick pale foam.
3. Sift the flour and baking powder into a bowl and mix in the ground almonds.
4. Fold the yoghurt and a pinch of salt into the sugary eggs, followed by the dry ingredients and half the blackcurrants, until everything is combined.
5. Pour into the prepared tin and sprinkle over the remaining blackcurrants and a dusting of sugar.
6. Place in the center of the oven and bake for 40-45 minutes until the cake is firm and a skewer comes out clean.
7. Cool the cake on a wire rack

*Display whole on a plate*

### Gluten Free Chocolate & Beetroot Brownies

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

Preheat the oven to 180°C / Gas Mark 4\*

## 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: -

- ❖ Must have been made within the last 12 months.
- ❖ Display in 12 oz / 340 g or 1lb / 450 g jars. NB. Not honey jars.
- ❖ Kilner jars may be used for pickles and chutneys, provided they have the proper rubber seal.
- ❖ Use jars free of blemishes / marks and without proprietary brand labels or lids.
- ❖ Preserves to be covered with a wax disc. Under cellophane, or a plain metal lid.
- ❖ Label jars with type of preserve and date including day, month and year.
- ❖ Fix labels straight and free of wrinkles to the middle of the jar.
- ❖ Fill jars to within a ¼" / 6 mm of the rim.
- ❖ Clean and polish the outside of the jar.
- ❖ Pickled onions and pickled beetroot will not be judged.
- ❖ Pickles and Chutneys must be over three months old.

## Section E – Cookery

**Judge: Barbara Morgan**

60. Blackcurrant Yoghurt Cake
61. Gluten free Beetroot and Chocolate Brownies
62. Raspberry and Lemon Cookies
63. Spinach, Feta and Tomato Quiche
64. Parmesan and Walnut Shortbread
65. Vegan Sage and Red Onion Scones

All recipes are provided on pages 11 to 15

**Please ensure plates are labelled underneath with exhibitor's membership number.**

Presentation Notes for Cookery: -

- ❖ Entries should be protected with an easy removable container or cover.
- ❖ In the event of a tie on taste, the exhibit will be judged on other factors, including presentation
- ❖ Avoid overlapping the biscuits and cookies when displaying to ensure a complete view for the judge.
- ❖ Entries may be disqualified if ingredients stipulated in the recipe/s are substituted.
- ❖ Bring a suitable container or packaging to take your entries home.

## **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 F – Not currently in use**

## **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: 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

## Hints for exhibiting

**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, so the exhibit is displayed with the correct number of blooms.

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-skimming. 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.