

Brenchley and Matfield Horticultural Society

Year Book 2024

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Brenchley and Matfield Horticultural Society

PROGRAMME 2023/2024

October 11	Wild Flowers of Kent	Sue Buckingham
November 8	No Dig Gardening/Soil Structure <i>Followed by the AGM</i>	Linda Herbert
January 10	Bees and Companion Planting	Dr Mick Lynn
February 14	Roses	Jacqueline Aviolet
February 24	Members' Wine and Cheese Lunch	Brenchley Memorial Hall
March 13	Creating Garden Style and Impact	Alison Marsden
April 10	Growing Flowers for Cutting	Sophie Leathart
April 13	Spring Flower Show	Matfield Village Hall
May 8	Quiz Night	
July 13	Summer Flower Show	Matfield Green

Talks and the Quiz night are held on the second Wednesday of the month in Matfield Village Hall, 7.30 for 8pm.

MEMBERS ARE REMINDED THAT SEEDS, BULBS, AND PLANTS CAN BE OBTAINED AT A DISCOUNT FROM DOBIES. Contact a member of the Committee for details.

Brenchley and Matfield Horticultural Society

President: Mr P Oliver-Smith

Vice Presidents:

Mrs A Harris CBE

Mr S Toynbee

Committee of Management

Chairman: Mr C R Ward

Mr P Coombes

Mr S Galwey

Mrs L Glover

Mrs R Hogan

Mrs J Leman

Ms J Nash

Mr P Oliver-Smith

Mrs L Parr

Mrs A-M Richards

Chairman and Treasurer

Mr Clive Ward

Market Heath House,

Brenchley TN12 7PA

Tel: 01892 722172

cliverward@btinternet.com

Events Secretaries:

Mrs Lee Parr

kingsmeadparr@gmail.com

Mrs Laura Glover

lauraglover100@gmail.com

Show Secretary:

Ms Jo Nash

jonash.home@gmail.com

Society email and website

info@bmhortsoc.co.uk

www.bmhortsoc.co.uk

SPRING SHOW

MATFIELD VILLAGE HALL

13th APRIL 2024

2.00 – 4.00 p.m.

OPEN TO ALL

(No Need to Pre-Register)

Doors open at 9 o'clock for exhibitors

Exhibits to be arranged and in position by 12 noon.

Exhibits may not be removed before 4.00pm

PRIZE GIVING AT 4.00 p.m.

DAFFODIL SECTION

See notes on pages 9 and 10 for class and colour characteristics.

Doubts about Daffodils? – don't worry, the Committee will be on hand to help you place your exhibits in the right class!

Class

1. One bloom, division 1 (Trumpet): Y–Y
2. One bloom, division 1 (Trumpet): other than Y–Y
3. One bloom, division 2 (Large Cupped): Y–Y
4. One bloom, division 2 (Large Cupped): Y–Coloured
5. One bloom, division 2 (Large Cupped): W–W, Y, or Coloured
6. One bloom, division 3 (Small Cupped)
7. One bloom, division 4 (Double)
8. One bloom, division 6 (reflex)
9. One stem, any other daffodil type
10. One vase, three blooms, division 1 (Trumpet): Y–Y
11. One vase, three blooms, division 1 (Trumpet): other than Y–Y
12. One vase, three blooms, division 2 (Large Cupped): Y–Y
13. One vase, three blooms, division 2 (Large Cupped): Y–Coloured
14. One vase, three blooms, division 2 (Large Cupped): W–W or Coloured
15. One vase, three blooms, division 3 (Small Cupped)
16. One vase, three blooms, division 4 (Double)
17. One vase, three blooms, division 6 (reflex)
18. One vase, three blooms, division 7 (Jonquilla)
19. One vase, three stems, one variety, any division not included above
20. Three vases daffodils, one stem to a vase, a distinct variety in each vase. Any division or divisions – open to novices only

SPRING PLANTS SECTION

Class

21. Three stems polyanthus
22. One vase, three tulips, one variety
23. One vase, three tulips, more than one variety
24. One specimen pot plant (foliage)
25. One specimen pot plant, other than bulbs (flowers)
26. One vase or bowl of mixed spring flowers
27. One vase or bowl of any single tree or shrub, in flower, one stem
28. One vase or bowl of mixed trees or shrubs, in flower, three stems
29. One vase or bowl, five stems, cut pansies
30. One pot flowering daffodils, grown in the pot
31. One pot grape hyacinths, grown in the pot
32. One bloom camellia, any variety
33. Three blooms camellia, one variety
34. Three blooms camellia, mixed varieties
35. Seven mixed hellebores blooms to be displayed floating in a bowl
36. One vase hellebores, three stems, one or more varieties
37. One vase hellebores, three stems, three different colours
38. One vase heathers, three stems, one variety
39. One vase wallflowers
40. One pot flowering bulbs, other than daffodils
41. Three stems of any other bulbs or corms, one or more varieties, to be named
42. One vase mixed daffodils, any division
43. The longest cut daffodil stem

FLOWER ARRANGING SECTION

All classes to be exhibited on Open Tabling.

Exhibits in classes 44 & 46 to be within maximum limits of 75cms width, 60cms front to back and unlimited height. Bought flowers and foliage may be used.

Class

44. An exhibit of Spring Flowers to include a basket.
45. A petite exhibit, not to exceed 25cms in depth and width and 37cms in height
46. “An Easter Bonnet” exhibit, accessories allowed

COOKERY SECTION

(see rules 14,15 and 16)

47. One jar of marmalade made from fresh fruit.
48. Carrot & Pecan Cake with cream cheese frosting (see recipe below)
49. 5 Barbados biscuits (recipe – see next pages)
50. Cheese & Spinach Quiche (recipe – see next pages)

CHILDREN’S SECTION

Please state the child’s age with the exhibit

51. Five home-made paper flowers
52. Vase of spring flowers

SPRING SHOW COOKERY SECTION RECIPES

48 – Carrot & Pecan Cake with cream cheese frosting

Ingredients:

75g (3oz) canned pineapple pieces	200g (7oz) self-raising flour
1tsp bicarbonate of soda	175g (6oz) soft dark brown sugar
1tsp mixed spice	150ml (1/4pt) mild olive oil
2 eggs	175g (6oz) carrots, peeled & grated
75g (3oz) pecan nuts, roughly chopped	

For the frosting:

300g(10oz) cream cheese	75g(3oz) icing sugar, sifted
½ small orange, juice only	1 tsp vanilla extract

Method:

Heat the oven to 170 C, 350 F, gas 4. Drain the pineapple pieces through a sieve and set aside. Put the flour, bicarbonate of soda, mixed spice and sugar in a bowl, then add the oil and the eggs. Using a mixer, mix at high speed for 3 seconds, until combined, then stir in carrots, pineapple pieces and nuts.

Pour the mixture into a 20 x 20cm (8x8in) loose bottomed cake tin lined with baking parchment and bake for 40 minutes, until a skewer inserted into the centre comes out clean. Remove from the tin and leave to cool on a wire rack.

Make the frosting by beating together the cream cheese and sugar with the orange juice and vanilla extract. Spread over the cooled cake and cut into 16 squares.

49- 5 Barbados biscuits

Ingredients:

200g (7oz) butter	225g (8oz) self-raising flour
50g (2oz) soft dark brown Muscovado sugar	

Method:

Heat the oven to 190C (375F) gas mark 5. Cream the butter and sugar together thoroughly. Work in the flour with your fingers. Gather into a ball and knead lightly, flouring your hands if the mixture is hard to handle. Roll out on to a floured board to about ½ cm (1/4") thick and cut into rounds with the rim of a glass. Re-roll as necessary. Lay the rounds on lightly greased baking sheets and bake in the centre of the oven for 7-8 minutes, do not let the biscuits become too brown. Leave to cool on the tray.

50 - Cheese & Spinach Quiche

Ingredients:

225g (8oz) packet frozen leaf spinach, thawed & drained

¼ pint (150ml) natural yoghurt

¼ pint (150ml) soured cream

Salt

freshly ground pepper

2 eggs

50g (2oz) Cheddar cheese,

grated

Pastry

175g (6oz) plain flour

75g (3oz) butter

40g (1 ½ oz) Parmesan cheese, grated

1 egg yolk

about 1 ½ tablespoons water

Method:

Heat the oven to 425F/220C/Gas mark 7. Heat a baking sheet in the oven. Put the flour for the pastry in a bowl and rub in the butter until the mixture resembles fine breadcrumbs, Stir in the Parmesan cheese. Mix the egg yolk with the water and stir into the flour to give a firm dough. Roll out on a lightly floured surface and use to line a 9inch (22.5cm) loose- bottomed flan tin. Chill in the fridge for 20 minutes.

Bake the flan case, using a round piece of greaseproof paper and baking beans or a piece of foil, for 20 minutes, removing the paper and beans or foil for the last 10 minutes.

Spread the spinach over the base of the flan. In a bowl, mix together the yoghurt, cream, salt, pepper and eggs, then pour over the spinach and sprinkle with the Cheddar cheese. Reduce the oven temperature to 350F/180C/Gas mark 4 and bake the quiche for about 20 minutes, until the filling is set and a pale golden brown.

DAFFODIL CLASSES

DISTINGUISHING CHARACTERISTICS

The following definitions are given to assist exhibitors in the daffodil classes:

Division 1 (Trumpet). One flower to a stem; cup to be as long or longer than the petals.

Division 2 (Large Cupped). One flower to a stem; cup to be more than one third but less than equal to the length of the petals.

Division 3 (Small Cupped). One flower to a stem; cup to be not more than one third the length of the petals.

Division 4 (Double). One or more flowers to a stem; with doubling of the petals or corona or both.

Y-Y = Yellow petals and yellow cup

W = White

Coloured = a colour other than yellow

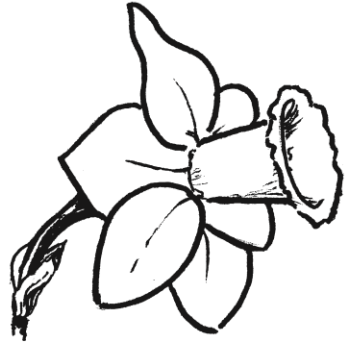
(e.g. "Y-W or coloured" = yellow petals with white or another coloured cup)

Division 6 (Cyclamineus Daffodils) One flower per stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with a very short neck.

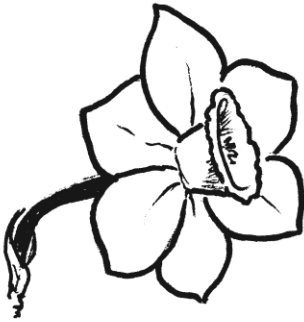
Division 7 (Jonquilla) One to three flowers to a rounded stem; leaves narrow, dark green, petal segments spreading, not reflexed; flowers fragrant.



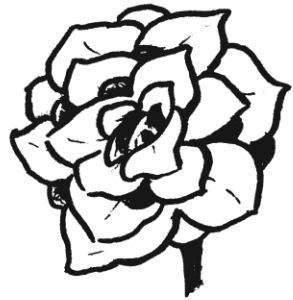
Division 1



Division 2



Division 3



Division 4

SUMMER SHOW

MATFIELD GREEN

13 JULY 2024

1.30 – 4.00 p.m.

OPEN TO ALL
No Need to Pre-Register

Open at 9am for exhibitors
Exhibits to be arranged and in position before 11 a.m.
Exhibits may not be removed before 4.00pm
PRIZE GIVING AT 4.00 p.m.

Class

1. **The Best Kept and Stocked Vegetable Garden/Allotment**
Open only to members

VEGETABLE SECTION

Please note the reduction of the quantities in some of the following classes

Class

2. Collection of four vegetables: One of each kind
3. Potatoes – five of one named variety
4. Tomatoes – 5
5. Carrots – 5
6. Peas – 5 pods
7. Onions – 5
8. Beans, French – 5 pods
9. Beans, Broad – 5 pods
10. Lettuce – 2
11. Courgettes – 5 (max length 15cm/6in)
12. Rhubarb – 3 sticks
13. Three or more cut herbs to be displayed in a vase, to be named

FRUIT SECTION

Class

34. Gooseberries – 10
35. Blackcurrants – 10 sprigs
36. Any other soft fruit, including stone fruit – 5 sprigs or 5 individual fruits, one variety.

FLOWER SECTION

(see rules 11 and 12)

Class

42. Four specimen roses, four different, named, excluding clusters
43. One stem cluster rose
44. Container of mixed roses. Container not to exceed 23cm (9in) diameter
45. Container of roses, one variety, most fragrant
46. One container of mixed herbaceous perennial flowers
47. Three stems herbaceous perennials – any varieties
48. Five cut pansies
49. Lily, one stem, cut
54. Sweet peas – container of fifteen stems, one or more varieties
55. Sweet peas – one vase of nine stems, one or more varieties
56. Sweet peas – one vase of five stems, one variety
57. One specimen foliage pot plant
58. One specimen pot plant in bloom
59. One specimen cactus or succulent
60. One button hole, either a rose or other
61. Vase three stems clematis, not herbaceous
62. Container ornamental grasses, not to exceed 90 cms in height
63. Three stems of any bulbs or corms, one or more varieties, to be named

COOKERY SECTION

82. One jar of chutney – to own recipe
83. Homemade jam, jelly or marmalade – two kinds in plain jars (any size)
84. Cherry cake (see recipe on page 14)
85. Fruit Muffins to own recipe

FLOWER ARRANGING SECTION

All classes to be exhibited on Open Tabling. Each exhibit in Classes 95 and 96 to be within the maximum limits of 75cms wide, 60cms front to back, and unlimited height. Bought flowers and foliage may be used.

Class

93. A miniature exhibit. Not to exceed 10cm in width and depth and 15 cms in height. To be judged from the front.
94. A petite exhibit, red to predominate, not to exceed 25cms in width and depth and 37 cms in height, to be judged from the front.
95. An exhibit of foliage only, no flowers allowed.
96. An exhibit to illustrate a favourite nursery rhyme. Accessories allowed and nursery rhyme to be named.

CHILDREN'S SECTION

Please state the Child's age with the exhibit

100. A miniature vegetable garden on a kitchen tray or similar
101. A Face or a Named Portrait made of vegetables and/or fruit

Summer Show Cookery Section Recipe

84. Cherry Cake

Ingredients:

100g (4oz) glace cherries	225g (8oz) self raising flour
50g (2oz) semolina	150g (5oz) butter
100g (4oz) caster sugar	1 tsp grated lemon rind
2.5ml (1/2 tsp) vanilla essence	2 eggs , well beaten
45ml (3 tbsp) fresh milk	

Method:

Prepare an 18cm (7 in) round cake tin. Cut cherries into quarters. Wash thoroughly to remove syrup. Dry well. Mix with 1 tbsp measured flour. Sift remaining flour and semolina into a bowl. Rub butter into flour until mixture resembles fine breadcrumbs. Add sugar, lemon rind and cherries. Mix vanilla, eggs and milk to a stiff batter. Stir briskly, without beating, until well mixed. transfer to prepared tin and bake at 180C, 350F, gas 4 for 1 hour or until a skewer inserted into centre of the cake comes out clean. leave in tin for 5 minutes. Turn out onto a wire cooling rack and peel away paper and store in airtight tin.

Brenchley and Matfield Horticultural Society

SHOW AWARDS 2024 and holders in 2019

SPRING SHOW

Bennett Memorial Cup: Awarded for the Best Exhibit in the Daffodil Section (Classes 1-15). Holder: Mr & Mrs C Brown

Harris Shield: Awarded for the highest number of points in Classes 1–15 (Daffodils). Holder: Miss S Coulstock

Charrington Cup: Awarded to the winner of Novice Class 16. Holder: Not awarded

Brenchley & Matfield Horticultural Society's Challenge Cup: Awarded for the Best Exhibit in the Spring Plants Section (Classes 17-36). Holder: Mrs P McGaw

Sir Edward Senior Challenge Cup: Awarded for the highest number of points in the Spring Plants Section (Classes 17-36). Holder: Mr & Mrs C Brown

Tompsett Glass Bowl: Awarded for the Best Flower Arrangement.

Holder: Mrs P Playfoot

Tompsett Tankard: Awarded for the highest number of points in the Cookery Section. Holder: Miss R Beale

Foy Tapsfield Jubilee Cup: Awarded for the best exhibit in Camellia Classes Holder: Miss S Coulstock

SUMMER SHOW

Mr & Mrs S R Hogg Challenge Cup: Awarded during the month of July for the Best Kept Kitchen Garden. Holder: Miss P Bradford

Mr & Mrs R A Paterson Challenge Cup: Awarded for the highest number of points in the Vegetable Section. Holder: Mr S Luck

Mrs R D Wickham Challenge Cup: Awarded for the Best Collection of Vegetables (Class 2). Holder: Not Awarded

Diploma for Excellence in Horticulture: Awarded by the Worshipful Company of Gardeners to the Winner of the highest number of points in the Fruit Classes. Holder: Mr S Luck

Mr & Mrs Barry Williams Challenge Cup: Awarded for the Best Exhibit of Roses. Holder: Mr & Mrs F Playfoot

Royal National Rose Society Bronze Medal: Awarded to the competitor who obtains the highest total number of points in Classes 42-52. Holder: Mr & Mrs F Playfoot

The Hughes Cup: Awarded to the winner of Class 52. Holder: not awarded

Mr & Mrs Stephen White Challenge Cup: Awarded for the Best Exhibit of Sweet Peas grown by a member or resident of Brenchley or Matfield. Holder: Mr & Mrs C Brown

Wickham Coronation Cup: Awarded to the winner of Class 72 (The "Society's Pot"). Holder: Mr & Mrs P Coombes

The Society's Perennial Cup: Awarded to the Best Exhibit in the Perennial Classes 56-58. Holder: Mr R Jeffryes

Hubbard Challenge Cup: Awarded to the winner of the highest number of points in Classes 53-78. Holders : Mr & Mrs P Coombes

Brenchley & Matfield Horticultural Society Challenge Cup: Awarded for the highest number of points in the Flower Section. (Classes 4278). Holder: Mr & Mrs P Coombes

Banksian Medal: Awarded by the RHS to the competitor who obtains the highest total number of points in the Horticultural Classes. Holder: Mr & Mrs P Coombes

Brenchley and Matfield Horticultural Society's Challenge Bowl: Awarded to the winner of the highest number of points gained in the Cookery Section. Holder: Mrs D Butler

Ann Coulstock Cup: Presented by the Coulstock family to the winner of the men's cookery class. Holder: Mr R Butler

Thompson Challenge Salver: Awarded for the best Exhibit in the Flower Arrangement Section. Holder: Mrs P Playfoot

Certificate of Merit for Floral Art: Awarded by the Worshipful Company of Gardeners to the Winner of the Novice Class (Class 86). Holder: Not Awarded

Mr & Mrs D Bowerman Challenge Cup: Awarded for the Most Meritorious Exhibit in the Craft Section. Holder: Mrs C Klempau

The Wheelwrights Arms Cup: Awarded to the winner of the best exhibit in Classes 101 & 102. Holder: Mr S Galwey

President's Salver: Awarded to the winner of the best photographic exhibit. Holder: Mr I Jermin

Inter WI Competition: The Barratt Cup: Awarded to the winner of the Woman's Institute Competition. Holder: Matfield W.I.

Anne Harris Cup: Awarded to the child with the highest number of points in the Children's Section. Holder: Lauren Curry

Mr & Mrs M.M. Williams Challenge Cup: Awarded to the pupil of Brenchley and Matfield Primary School gaining the most points in the Children's Section. Holder: Not Awarded

Brenchley and Matfield Horticultural Society

For more detail see the Society's website

General Show Rules

1. The show is open to members and non-members, and there is no charge to exhibit at the Society's shows.
2. **Exhibits must be the property of the exhibitor and must have been in their possession for at least two months.** The Flower Arrangement Classes are excepted from this requirement.
3. Exhibitors are limited to one entry per person in each class.
4. No exhibits may be removed until after the shows' prize-giving have taken place.
5. The decision of the judges to be final on the relative merits of the exhibits. In the event of any tie or dispute, the decision of the Committee shall be final.
6. Trophies are retained by the Society, and winners' names are recorded in an Awards Book.
7. All exhibitors to bring their own plates and stands. Vases will be provided when required. All entries to be staged on the tables provided. All exhibits, personal property, etc., shall be at the risk of exhibitors and the Society shall not be liable for compensation for loss or damage from any cause whatsoever.
8. In consideration of entering any show you hereby grant the Society a licence to utilise photographs or representations of your entry or entries in the literature and publicity of the Society.

Summer Show

9. Class 1. Vegetable gardens/allotments. Only members of the Society may enter the Best kept and stocked vegetable kitchen garden/allotment, Class 1. Gardens to be tended only by the entrant and his/her family. Show Secretary to be notified by 1st July on the separate entry form at the back of this Year Book. Gardens to be open, by arrangement, to the Committee for inspection from that date. Vegetable gardens/allotments will be judged on the following criteria: -
- a. Uniformity of plants
 - b. Freedom from weeds
 - c. Range of vegetables for the given area
 - d. Health and vigour
 - e. Freedom from infestation
 - f. Soil condition
 - g. Support of plants
 - h. Removal of debris
- All scored out of 10.
10. Points awarded for vegetables in Classes 2 & 3 are taken from the RHS "Horticultural Show Handbook". Points for classes to be included in "Show Awards" shall be awarded as follows:
- Winner in a class – 3 points
 - Second in a class - 2 points
 - Third in a class – 1 point

Roses

11. The judging of rose exhibits is governed by the former Royal National Rose Society's rules.
12. Roses in Classes 42 and 43 are to be shown singly in the vases provided and to be named if possible.

Flower Arranging Sections

13. An exhibit is composed of natural plant material, with or without accessories, contained within a space as specified in the Year Book.

Cookery Section

14. **Jars and Bottles:** Jars and bottles should be made of clear glass and be free from all commercial/trademarks, whether on the jar/bottle, lid or base.
15. **Preserves:** Ensure that all jars, bottles etc are labelled correctly with variety and full date. Wine labels should state whether sweet or dry and bottles should be filled to within 1cm of cap or cork. Cellophane tops on jars should be trimmed evenly all round, and wax discs should be used, except in combination with screw tops. Lemon curd is not strictly a 'preserve' as it is not brought to boiling point.
16. **Cakes:** Cakes such as almond slices should be cut from the centre of the tin so that each slice has four cut edges. Plain, sweet or fruit scones should be cut with a fluted cutter, savoury ones with a plain cutter and cut from the first rolling.

Brenchley and Matfield Horticultural Society

GENERAL HINTS ON THE PRESENTATION OF SHOW ENTRIES

How many times have you come away from the show thinking “I could have won that if only I’d had the courage or the knowhow to enter”? These notes have been compiled from various sources in an attempt to initiate members into the apparent ‘mysteries’ of presentation. They should not be taken as gospel, nor as obligatory procedure, and the actual wording of the schedule, where classes may be changed from year to year, overrides anything written here. If in doubt about anything, consult the Show Secretary, who has access to copies of the WI, RHS and NAFAS rules containing very detailed information about what constitutes a good exhibit. Above all, if you think you have something worth exhibiting, don’t be shy – weather conditions can influence what is available on the day of the show, so even absolute beginners can win first prizes!

THE SCHEDULE

This is the ‘bible’ when it comes to entering your produce. Always pay strict attention to the wording of the schedule as regards size and shape of containers, number and size of exhibits etc, as failure to comply may lead to disqualification.

FLOWER CLASSES

Choose blooms of even size, with long straight stems which can be cut to a length appropriate to the container. Remove any damaged leaves or flower heads, also sideshoots or unopened buds. Containers can be packed with oasis, newspaper or tissues to keep specimens in place.

Daffodils (Narcissi): Except for pendant varieties, the flower should be at right angles to the stem. Look for the following qualities: broad, overlapping segments (petals), flat or symmetrically twisted; smooth perianth (calix); good coloured crown with size in proportion to perianth, with even frill at brim; strong, straight stem proportionate to size of flower, which should have a short neck; avoid uneven distribution of colour. If possible choose blooms which have segments in the '6 o'clock' position relative to the stem or can be coaxed into this position by slight twisting. See RHS handbook for a wealth of information on daffodil classes.

Flower arranging: See the NAFAS rules as reproduced in the Schedule. For definitions of classes and advice on materials, the NAFAS Handbook itself can be consulted on application to the Secretary.

FRUIT & VEGETABLES

In the event of a tie in classes for vegetables, points are given for display. Uniformity of specimens is important. Produce should be ripe, but not overripe, and care should be taken with presentation. Name the variety if possible. Pick fruit as near to the time of the show as possible.

Wash root vegetables and potatoes with plenty of water and a soft cloth so as not to damage the skin. Leave about 7.5cm of stalk and tie neatly. Other vegetables should be handled carefully to avoid damaging the bloom. Do not polish. Cut peas and beans with scissors, leaving some stalk attached. Pea pods should be about 5 - 7.5cm long. Label with the variety if possible. Present on a plate in the most attractive formation, eg, peas in a 'wheel', beans in rows, broad beans lengthwise across the plate, runner and dwarf beans with stalks at the top.

Soft fruit: Pick when dry with stalks intact (use scissors). Handle carefully to preserve any bloom on fruit. Choose fruits which are fresh, uniform in size and colour, and free from blemishes. Pick more than you need in case of accidents. Arrange symmetrically on a

plate, if possible padded with soft tissue and then covered in white tissue paper tucked in underneath the plate.

Raspberries etc: Stalks should all face the same way.

Currants: Pick with strigs intact and choose longest strigs with largest berries. Arrange with strigs roughly parallel, bottom end towards front of plate, and fruit mounded in the centre.

Beetroot: Uniform size, good colour and only one tap root.

Cabbages: Remove minimum of outer leaves; leave 7.5cm of stalk attached and display with heads towards the front.

Carrots, parsnips: Arrange in pyramids and cut back leaves to under 7.5cm.

Cauliflowers: Trim back outer leaves till level with curd. Cut stalks to 7.5cm.

Courgettes: Between 10cm and 15cm, any colour.

Cucumbers: Flower still attached, bloom undisturbed if possible.

Lettuces: Roots intact; best lifted in evening or early morning. Wash roots and wrap in moist tissue to keep fresh. Remove only damaged outer leaves and display with heart facing the front.

Onions: Do not over skin. Tie tops with raffia or string and trim roots neatly.

Peas: Young and well-filled.

Potatoes: Medium size (approx. 170g/6oz), with shallow eyes. Wash with soft sponge to avoid damaging skins. Stage on plates, rose end outwards.

Radishes: Foliage intact.

Rhubarb: Choose long, straight stalks and leave approx. 7.5cm of leaf on top. Remove bud scales from bottom.

Shallots: Display as separate bulbs on a bed of sand and tie tops with string, as for onions.

Tomatoes: Uniform fruit with small eye and firm calix. Avoid specimens with greenback. Display on a bed of sand.

COOKERY

Jars and bottles should be made of clear glass and free from all commercial or trademarks, whether on the lid, jar or base. Bottles should be filled to within 1cm of cap or cork. Cellophane tops on jars should be trimmed all round and wax discs should be used, except in combination with screw tops.

Cakes, such as almond slices, should be cut from the centre of the tin so that each slice has four cut edges. Plain, sweet or fruit scones should be cut with a fluted cutter; savoury ones with a plain cutter. A tart has sloping sides; a flan has straight sides.

DEFINITIONS.

The following definitions shall apply: -

(a)A “vase” is a vessel for displaying cut flowers in water and having a greater height than the width measurement of its mouth.

(b)A “bowl” is a vessel having a width measurement at least equal to, but usually greater than, its height. Handles are acceptable.

(c)A “container” is any vessel appropriate for the flowers or plants being exhibited in the relevant class.

(d)A “pot” is a vessel, either round or square, having drainage holes, within which the exhibit is grown.

(e)A “basket” is a container made of any interwoven plant material, with or without lid or handle.

Brenchley and Matfield Horticultural Society

STANDING ORDER FORM

To: (Name of Bank)

(Address of Bank)

Please pay to Santander (Sort Code 09-01-53) for Account

“Brenchley and Matfield Horticultural Society”

(A/C No 39249803) now and thereafter on 24th June annually until

further order the sum of £ : -(.....pounds) *

This revokes any previous standing orders to the Society.

Please Debit my Account

Name

Signature

Address

.....

.....

Account No.

Bank Sort Code.

Please send this form to:

Clive Ward
Market Heath House
Brenchley
TN12 7PA

**Brenchley and Matfield Horticultural
Society**

SUMMER SHOW – 2024

CLASS 1

**ENTRY FORM FOR BEST KEPT
VEGETABLE GARDEN/ALLOTMENT**

**Entries for Class 1 must be received by the Show
Secretary by 1st July**

Block Capitals please

Name

Address

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.....

Telephone No.

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I hereby declare that my Vegetable Garden/Allotment has
been tended only by me or my family.

Signed

