

# Brenchley and Matfield Horticultural Society

## Year Book 2025

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# Brenchley and Matfield Horticultural Society

## PROGRAMME 2024/2025

October 9	Resilient Gardening	Anna Ribou
November 13	History of the Plant Hunters <i>Followed by the AGM</i>	Stephen Harmer
January 8	Winter Interest in the Garden	Kevin Tooher
February 12	Ferns	Jude Lawton
February 22	Members' Wine and Cheese Lunch	Brenchley Memorial Hall
March 12	Preparing for a Show	Sue Davies
March 29	Spring Flower Show	Matfield Village Hall
April 9	Gardens of a Summer Afternoon and Artists	Sophie Leathart
May 14	Quiz Night (or another event)	Matfield Village Hall
July 12	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 8.00 pm.*

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

Mrs R Hogan

Mrs J Leman

Ms J Nash

Mr P Oliver-Smith

Mrs L Parr

Mrs A-M Richards

Mr T Sykes

*Chairman and Treasurer:*

Mr Clive Ward

Market Heath House

Brenchley

TN12 7PA

Tel: 01892 722172

[cliverward@btinternet.com](mailto:cliverward@btinternet.com)

*Events Secretary:*

Mrs Lee Parr

[kingsmeadparr@gmail.com](mailto:kingsmeadparr@gmail.com)

*Show Secretary:*

Ms Jo Nash

[jonash.home@gmail.com](mailto:jonash.home@gmail.com)

## **Society email and website**

[info@bmhortsoc.co.uk](mailto:info@bmhortsoc.co.uk)

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

# SPRING SHOW

## MATFIELD VILLAGE HALL

29<sup>th</sup> March 2025

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 4.00 pm**

**PRIZE GIVING AT 4.00 p.m**

### DAFFODIL SECTION

*See notes on pages 8 and 9 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
21. One vase mixed daffodils, any division

## SPRING PLANTS SECTION

### *Class*

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, three stems, flowering primulas
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. Spring has Sprung, 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 Dining Table Arrangement, accessories allowed

## **COOKERY SECTION**

(see rules 14,15 and 16)

47. One jar of marmalade made from fresh fruit
48. One jar of jelly or jam made from local fruit
49. Three hot cross buns to own recipe
50. Kentish Apple Cake (to recipe – see page 7)

## SPRING SHOW COOKERY SECTION RECIPE

### 50 – Kentish Apple Cake

#### Ingredients:

225 g (8 oz) flour

50 g (2 oz) butter

50 g (2 oz) lard or margarine or other cooking fat

500 g (1 lb) apples, peeled cored and chopped

100 g (4 oz) sugar

1 egg

2 teaspoons baking powder

A little milk as needed

#### Method:

Preheat oven to 180 C / 350 F / gas mark 4.

Mix all the ingredients together in a large bowl. Transfer to a greased and base-lined cake tin about 20cm (8 inches) in diameter. Bake for about 45 minutes. Remove from tin and decorate with icing sugar as you wish.

## 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)*

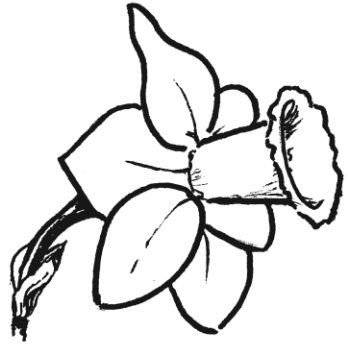
*Division 6* (Cyclamineus Daffodils) One flower per stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with a very short neck.

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





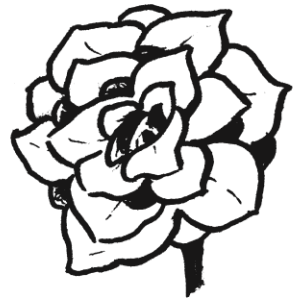
Division 1



Division 2



Division 3



Division 4

# SUMMER SHOW

## MATFIELD GREEN

12 JULY 2025

1.30 – 4.00 p.m.

OPEN TO ALL  
No Need to Pre-Register

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**Open at 9am for exhibitors**  
**Exhibits to be arranged and in position before 11 a.m.**

**Exhibits may not be removed before 3.45 pm**  
**PRIZE GIVING AT 3.45 p.m.**

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### *Class*

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

## VEGETABLE SECTION

### *Class*

2. Collection of four vegetables: one of each kind
3. Potatoes - 5, of one named variety
4. Tomatoes - 5
5. Carrots - 5
6. Peas - 5 pods
7. Onions - 5
8. Shallots - 5
9. Beans, French - 5 pods
10. Beans, Broad - 5 pods
11. Beans, Runner - 5 pods
12. Lettuce - 2
13. Courgettes - 5 (max length 15cm/6in)
14. Rhubarb - 3 sticks

15. Radishes - 5
16. Cucumbers - 2
17. Carrots - 3
18. Beetroot - 3
19. Cabbage, summer - 1
20. Largest marrow
21. Any other vegetable
22. 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. Redcurrants – 10 sprigs
37. Raspberries – 10 (with stem)
38. 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 specimen rose, with stem approx 15 cm (6in) excluding clusters
44. Three stems cluster roses, any variety or varieties
45. One stem cluster rose
46. Container of mixed roses. Container not to exceed 23cm (9in) diameter
47. Container of roses, one variety, most fragrant
48. One vase of pinks, 5 sprays
49. One container of mixed herbaceous perennial flowers
50. Three stems herbaceous perennials – one variety
51. Three stems herbaceous perennials – any varieties
52. Five cut pansies
53. 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 pot fuchsia
60. One specimen cactus or succulent
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
64. One vase of three sprays of flowering or berried shrubs or trees, one or more varieties

### **COOKERY SECTION**

82. One jar of chutney – to own recipe
83. Homemade jam, jelly or marmalade – two kinds in plain jars (any size)
84. Kentish cheese and apple pie (to recipe – see page 14)
85. Tomato tarte tatin (to recipe – see page 15)

### **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, “An English summer”, not to exceed 25cms in width and depth and 37 cms in height, to be judged from the front.
95. “The Rainforest” - an exhibit with foliage to predominate.
96. An exhibit to illustrate “Kent the Garden of England” – accessories allowed.
97. One button hole, either a rose or other

## **ART AND CRAFT SECTION**

100. A painting, unmounted, in any medium depicting a horticultural scene
101. An example of knitting or crochet
102. A single photograph, maximum A4 size, unmounted and unframed, taken by the exhibitor, of a named scene within the boundaries of Brenchley & Matfield.

## **CHILDRENS' SECTION**

110. A miniature wildlife garden on a kitchen tray or similar
111. A monster or mythical creature made of vegetables and/or fruit
112. All the Fun of the Fete - a painting, unmounted and unframed

(Age to be given and will be taken into consideration).

## Summer Show Cookery Section Recipes

### 84. Kentish Cheese and Apple Pie

#### Ingredients:

300 g (10 oz) homemade short crust pastry (to own recipe)

500 g (1 lb) apples, peeled, cored and sliced

100 g (4 oz) cheddar cheese

100g (4 oz) sugar

#### Method:

Preheat the oven to gas mark 7 / 425 F / 220 C. Line a greased pie dish (c. 20 cm / 8 inches diameter) with two-thirds of the pastry and fill with alternate layers of apple and cheese slices adding most of the sugar. Cover with a pastry lid and decorate as you wish with the pastry scraps. Brush with milk or beaten egg to glaze, sprinkle over the remaining sugar and bake for 30-40 minutes.

## 85. Tomato Tarte Tatin

### Ingredients:

3 tablespoons olive oil  
2 level teaspoons of tomato puree  
10oz (275g) tinned chopped tomatoes  
1lb (450g) fresh tomatoes, halved lengthways  
5 teaspoons granulated sugar  
2 tablespoons breadcrumbs  
2 tablespoons fresh basil chopped  
1 garlic clove crushed  
Salt and pepper to season  
Spring of thyme

### Method:

Heat 1 tablespoon of olive oil in a pan and add the tomato puree, tinned tomatoes, thyme, 1 teaspoon of sugar, and salt and pepper. Cook gently for about 35 minutes until reduced. Remove the thyme and cool. Place the halved tomatoes on a baking tray, cut side up, season and sprinkle with 4 teaspoons of sugar and 1 tablespoon of olive oil. Cook under the grill until tomatoes are charred, then cool.

Make the pastry with the butter and plain flour and shape into a flat disc, wrap in cling film and chill for 30 minutes. Mix the breadcrumbs with the crushed garlic and 1 tablespoon of olive oil, season, and put this mixture on a baking tray and heat under the grill until the crumbs are golden brown.

Line the base of a 20cm (8 inch) solid bottom cake tin and place the charred tomatoes, cut sides down, in the tin. Spread the tomato sauce/mixture over the charred tomatoes. Roll out the pastry to a 20cm (8inch) diameter and place on top. Make holes in the pastry to allow steam to escape. Cook for about 30 minutes at Gas mark 6 /400F/200C until golden. Remove from oven and turn out carefully so that the tomatoes are on top and the pastry underneath. Allow to cool a little and then garnish with the chopped basil and prepared breadcrumbs.

# Brenchley and Matfield Horticultural Society

## SHOW AWARDS 2024

### SPRING SHOW

*Bennett Memorial Cup:* Awarded for the Best Exhibit in the Daffodil Section. Holder: Mrs H Coombes

*Harris Shield:* Awarded for the highest number of points in the Daffodil Section. Holder: Mrs H Coombes

*Charrington Cup:* Awarded to the winner of Novice Daffodil Class. Holder: Mrs C Parrott

*Brenchley & Matfield Horticultural Society's Challenge Cup:* Awarded for the Best Exhibit in the Spring Plants Section. Holder: Mrs H Coombes

*Sir Edward Senior Challenge Cup:* Awarded for the highest number of points in the Spring Plants Section. Holder: Mrs H Coombes

*Foy Tapsfield Jubilee Cup:* Awarded for the best exhibit in Camellia Classes Holder: Mrs A M Richards

*Tompsett Glass Bowl:* Awarded for the Best Flower Arrangement. Holder: Mrs L Hamblen

*Tompsett Tankard:* Awarded for the highest number of points in the Cookery Section. Holder: Mr D Buck



# Brenchley and Matfield Horticultural Society

## SHOW AWARDS 2024

### SUMMER SHOW

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

*Mr & Mrs Barry Williams Challenge Cup:* Awarded for the Best Exhibit of Roses. Holder: Ms A Evershed

*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 T Borland

*The Society's Perennial Cup:* Awarded to the Best Exhibit in the Perennial Classes. Holder: Mrs H Coombes

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

*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 J Godden

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

*Anne Harris Cup:* Awarded to the child with the highest number of points in the Children's Section. Holder: George Bilney & Isobel Bilney

# Brenchley and Matfield Horticultural Society

## SHOW AWARDS – NOT AWARDED IN 2024

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

*Mrs R D Wickham Challenge Cup:* Awarded for the Best Collection of Vegetables (Class 2).

*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.

*Royal National Rose Society Bronze Medal:* Awarded to the competitor who obtains the highest total number of points in Classes 42-52.

*The Hughes Cup:* Awarded to the winner of Class 52.

*Wickham Coronation Cup:* Awarded to the winner of Class 72 (The “Society’s Pot”).

*Hubbard Challenge Cup:* Awarded to the winner of the highest number of points in Classes 53-78.

*Banksian Medal:* Awarded by the RHS to the competitor who obtains the highest total number of points in the Horticultural Classes.

*Ann Coulstock Cup:* Presented by the Coulstock family to the winner of the men’s cookery class.

*Certificate of Merit for Floral Art:* Awarded by the Worshipful Company of Gardeners to the Winner of the Novice Class (Class 86).

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

*The Wheelwrights Arms Cup:* Awarded to the winner of the best exhibit in Classes 101 & 102.

*President's Salver:* Awarded to the winner of the best photographic exhibit.

*Inter WI Competition: The Barratt Cup:* Awarded to the winner of the Woman's Institute Competition.

*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.

# Brenchley and Matfield Horticultural Society

For more detail see the Society's website: [bmhortsoc.co.uk](http://bmhortsoc.co.uk)

## 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 has 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 44 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.

# 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 .....

.....

.....

Telephone No.

.....

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

Signed .....

