

Yalding Garden Society

Show schedules - Spring 2024

Important reminder.

New versions of the show schedules are published on the Society's website every year. Please ensure that you are using the correct schedules - this document lists the classes and awards for the Society's show on **Saturday 23rd March 2024**.

Entering shows.

This is very straightforward, and there are no fees for entering. Simply send an email to showentries@yaldinggardensociety.org.uk with your name and details of the classes you want to enter. If you don't have access to email, send your entries to our show secretary, Gail Johnson, at The Lodge, Vicarage Road, Yalding, ME18 6DX.

Please note that to allow time to plan the staging of exhibits all entries **must** be lodged with the show secretary by 8.00pm on **Thursday 21st March 2024**.

On the day of the show, bring your entries along to the Village Hall, which will be open for exhibitors from 9.30 am. We will have stewards on hand to help with any questions you may have. All exhibits must be in place by 11:30 am, when the hall will be cleared for judging. The show will then open to the public at 2.30pm.

Help with showing.

The formal show rules, along with some helpful hints and tips on showing, can be found in the "Show rules and guidance" document available on the website.

Spring Show Classes

Section A – Flowers

- A1. Collection of daffodils and/or narcissi in three separate vases, three distinct varieties, three stems of each (All Divisions).
- A2. Daffodils, long trumpet, three stems (Division 1).
- A3. Daffodils, large cups, any variety, three stems (Division 2).
- A4. Daffodils, small cups, any variety, three stems (Division 3).
- A5. Daffodils, double flowered, three stems (Division 4).
- A6. Daffodils, one vase, five stems, mixed allowed (Division 5-13).
- A7. Tulips, three stems, all one variety.
- A8. Tulips, three stems, mixed.
- A9. Polyanthus, three stems (own container).
- A10. Primroses, eight stems (own container).
- A11. Collection of spring flowers, not to exceed 9 in (23 cm) in any direction (own container).
- A12. Bowl of bulbs in flower.
- A13. Pot plant, flowering (pot not to exceed 9 in (23 cm)).
- A14. Pot plant, foliage (pot not to exceed 9 in (23 cm)).
- A15. Plate of hellebores, five flower heads, mixed allowed (own container).
- A16. Vase of any other flower, one kind, maximum four stems.
- A17. Flowering shrubs, three separate kinds, one spray of each.
- A18. Camellia, one specimen bloom.
- A19. One pot grown cactus or succulent (pot not to exceed 9" or 23cms in size).

Section B – Vegetables and fruit

- B1. Three sticks of rhubarb (forced).
- B2. Three sticks of rhubarb (unforced).
- B3. Three spears of sprouting broccoli.
- B4. Three leeks.
- B5. One spring cabbage.
- B6. Any other vegetable.

Section C – Flower Arranging

- C1. An Easter Surprise - an exhibit in a 2 ft (61 cm) cream alcove.
- C2. Chinese Year of the Dragon - an exhibit in a 2 ft (61 cm) cream alcove.
- C3. A Posy for a Queen.

Novice class for arrangers who have not previously won an award

- C4. A circular table arrangement round a candle - a petite exhibit not to exceed 9 in (23 cm) all round.

Section D – Preserves

- D1. A pot of lemon curd (1lb approx).
- D2. A small pot of redcurrant jelly (½lb approx).

Note from Judges: Please ensure that your jars are clean, clearly labelled with contents and day, month and year of making, and use EITHER a waxed disc and cellophane OR a screw top lid. If a recipe contains vinegar use a plastic top or lid.

Section E – Cookery

- E1. Banana and Walnut loaf (made using recipe supplied).
- E2. Bakewell Tart (approx. 8in (20cm) diameter round tin).
- E3. Three Bath Buns.

Section F – Photography (Must have predominantly plant content)

- F1. Spring Unfurling.
- F2. In the Wild.
- F3. Beauty in a Pot.

Section G – Craft

- G1. An item made for the home or garden, not previously entered at this show.

Banana and Walnut Loaf Recipe

Ingredients

3 oz soft margarine (75 g)
4 oz caster sugar (110 g)
1 large egg, beaten
Grated rind of 1 orange
Grated rind of 1 lemon
8 oz plain flour (225 g)
2 level teaspoons baking powder
4 medium bananas, peeled
2 oz walnuts (50 g), roughly chopped

Method

Pre-heat the oven to gas mark 4, 350°F (180°C)

A loaf tin, base measuring 3½ x 7 inches (8.5 × 19 cm), greased, with the base lined with greaseproof paper also greased

Start off by placing the margarine, sugar and the beaten egg in a large mixing bowl, then sift in the flour and baking powder. In another bowl slice the bananas and mash them to a pulp with a fork. Now, use an electric mixer to whisk the sugar, fat and flour together until they are thoroughly combined - don't worry if the mixture looks rather dry at this stage. Next add the orange and lemon rinds, followed by the mashed bananas and chopped walnuts, and whisk again thoroughly. Then transfer the mixture to the prepared tin and level the top off.

Bake on the centre shelf of the oven for 50 - 55 minutes, until the loaf is golden, well-risen and springs back when pressed with a finger. Leave to cool in the tin for 10 minutes, then loosen around the edges and turn out onto a wire cooling tray to finish cooling.

Spring Show Awards

DORIS MARY LICENCE BOWL - to the member winning the largest number of points in the flower and vegetable classes.

TOM LISTER CUP - to the member with the best exhibit in the daffodil classes.

SHEILA LISTER CUP - to the member with the best exhibit in the collection of spring flowers class.

MARY HAFFENDEN CHALLENGE CUP - to the member with the best exhibit in the cactus class

JAN MAXTED MEMORIAL CUP - for the best floral arrangement.

PATRICIA BENT CHALLENGE BOWL - to the member winning the novice flower arranger class.

KATHLEEN DICKER CUP - to the member winning the largest number of points in the preserves and cookery classes.

CRAFT CUP - for member gaining the highest number of votes for their craft item.