

Yalding Garden Society

Show schedules - Autumn 2022

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 24th September 2022**.

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 22nd September 2022**.

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.

Autumn Show Classes

Yalding Master Gardener Competition

An arrangement of one vase of flowers and three vegetables from the list below, displayed on a 2 ft (61 cm) run of staging.

Vase of flowers - any ONE of the following

- Roses (5) (mixed allowed)
- Gladioli (3) (mixed allowed)
- Dahlia (3) (mixed allowed)
- Chrysanthemums (3) (mixed allowed)
- Annuals (9) (mixed allowed)

Vegetables - any THREE of the following

- Runner beans (6)
- Leeks (2)
- Cauliflower (2)
- Carrots (5)
- Onions (5)
- Parsnips (2)
- Potatoes (6)
- Tomatoes (6)

Section A – Flowers

- A1. Vase of any kind of chrysanthemums (minimum 5 stems).
- A2. Dahlias, three blooms, large flowered, not less than 6 in (15 cm), mixed allowed.
- A3. Dahlias, three blooms, not less than 4 in (10 cm) or more than 6 in (15 cm), mixed allowed.
- A4. Dahlias, five blooms, under 4 in (10 cm), mixed allowed.
- A5. Dahlias, five blooms, any type, mixed allowed.
- A6. Saucer of five pansies (own container).
- A7. Saucer of five violas (own container).
- A8. Three large flower roses in one vase, specimen blooms, mixed allowed.
- A9. Bowl of roses, mixed allowed (own container).
- A10. Vase of one kind of flower other than Roses, Chrysanthemums or Dahlias.
- A11. Vase of mixed flowers other than Roses, Chrysanthemums or Dahlias.
- A12. One pot of lilies.
- A13. One pot scented-leaf pelargonium.
- A14. One pot regal or zonal pelargonium.

- A15. One pot plant (other than lily or pelargonium), flowering (pot not to exceed 9" or 23cms in size).
- A16. One pot plant (other than pelargonium), foliage (pot not to exceed 9" or 23cms in size).
- A17. Vase of shrubs, four stems, mixed allowed (flowering, berried or foliage accepted).
- A18. Vase of mixed foliage, four stems.

Section B – Vegetables and fruit

- B1. Five potatoes (white).
- B2. Five potatoes (coloured).
- B3. Five potatoes (salad).
- B4. Three carrots (pointed).
- B5. Three carrots (stump).
- B6. A pair of cabbages.
- B7. Eight runner beans.
- B8. Five onions, exhibition.
- B9. Five onions, utility, up to 3 in (8 cm) diameter.
- B10. Nine shallots (exhibition over 1 in (2.5 cm)).
- B11. Three beetroot (round).
- B12. Three beetroot (long).
- B13. One cauliflower.
- B14. Pair of marrows, not above 15 in (38 cm) in length.
- B15. Five tomatoes.
- B16. Five tomatoes - cherry.
- B17. Pair of parsnips.
- B18. Four courgettes, not more than 6 in (15 cm) in length (not including stem or flower).
- B19. Two sweet corn.
- B20. Three squash (mixed allowed).
- B21. Three peppers (sweet).
- B22. Three peppers (chilli).
- B23. Three leeks.
- B24. Any other vegetable not covered by a separate class.
- B25. Collection of vegetables not covered by a separate class (maximum 6).
- B26. Tastiest tomato.
- B27. Ugliest vegetable.
- B28. Five Bramley apples.
- B29. Five cooking apples, any one variety other than Bramley.
- B30. Five dessert apples, any one variety.
- B31. Five pears, any one variety.
- B32. A bunch of grapes.
- B33. Five plums or gages, any one variety.
- B34. Plate of mixed fresh fruit, not less than three kinds.
- B35. One plate of raspberries, with plugs, twelve berries.
- B36. Any other fruit not covered by a separate class.

Section C – Flower Arranging

- C1. A Golden Pharaoh - centenary of the discovery of Tutankhamun's tomb - an exhibit in a 2 ft (61 cm) cream alcove.
- C2. Inspired by a Poem (supply poem) - an exhibit in a 2 ft (61 cm) cream alcove.
- C3. Nature's Glory - a petite exhibit not to exceed 9 in (23 cm) all round.

Novice class for arrangers who have not previously won an award

- C4. Time for Tea - a petite exhibit in a tea cup, not to exceed 9 in (23 cm) all round.

Section D – Preserves

- D1. A pot of redcurrant jelly.
- D2. A jar of pickled red cabbage.

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. No bake salted caramel tart (made using recipe supplied).
- E2. Five chocolate brownies.
- E3. Apple pie.

Section F – Photography (Must have predominantly plant content)

- F1. Autumn Reflections.
- F2. Topiary.
- F3. Fungi.

No-bake salted caramel tart recipe

Ingredients

250g bourbon biscuits
75g unsalted butter, melted
100g dark chocolate, roughly chopped
pinch of sea salt

For the caramel

200ml double cream
75g unsalted butter
325g caster sugar

Method

Blitz the biscuits to crumbs in a food processor, then add the melted butter and pulse to mix. Spoon into a fluted, 23cm loose-bottomed tart tin, pressing up the sides and into the base with the back of a spoon. Chill

Meanwhile, make the caramel. Gently heat the cream and butter in a pan over a low heat until the butter has melted. Set aside.

Heat the sugar and 125ml water in a frying pan over a very low heat for 10-15 mins or until the sugar has melted. Increase the heat slightly until the liquid is bubbling. Keep cooking until the mixture starts to turn golden, then watch closely and swirl the mixture (don't stir) until it is a deep golden colour.

Remove from the heat, then carefully stir the cream and butter mixture into the golden caramel -it will splutter and spit, so be very careful! Pour the caramel into the chilled tart case and chill for at least 2 hrs or overnight.

Melt the chocolate in a heatproof bowl set over a pan of just simmering water. Pour over the caramel, then sprinkle the salt over the chocolate. Chill for 1 hr to set.

Autumn Show Awards

CABLE PIPE MEMORIAL BOWL - to the member winning the Yalding Master Gardener competition.

DYER CHALLENGE CUP - to the member with the best chrysanthemum exhibit.

THE DOCTOR'S CUP - to the member with the best exhibit in the dahlia classes.

DOROTHEA HALLAM CHALLENGE CUP - to the member with the best exhibit in the rose classes.

TOM STEPHENSON CHALLENGE CUP - to the member with the best exhibit in the pot plant classes.

MILSTED CHALLENGE CUP - to the member winning the largest number of points in the vegetable classes.

LAURA BORTON CHALLENGE BOWL - to the member with the best exhibit in the flower arranging classes.

PENNY LEEON AWARD - to the member winning the novice flower arranger class.

PERRINS CHALLENGE BOWL - to the member winning the largest number of points in the preserves and cookery classes.

WINIFRED BARTLETT BOWL - to the member growing the heaviest crop of potatoes in a bucket.

Combined Spring and Autumn Show Awards

SOCIETY'S CHALLENGE BOWL - to the member winning the largest number of points in the vegetable, fruit and flower classes (excluding flower arranging classes).

JONES CUP - to the member winning the largest number of points in the vegetable, fruit and flower classes (excluding flower arranging classes), and who has never won the Society's Challenge Bowl.

PERRINS CENTENARY CANDLESTICKS - to the member winning the largest number of points in the flower arranging classes.

LUMSDEN BOWL - to the member winning the largest number of points in the photography classes.

Annual Awards

RHS BANKSIAN MEDAL - to the member winning the largest number of points in the vegetable, fruit and flower classes (excluding flower arranging classes). The winner is not eligible for the Medal at the following two years' competition. The medal will be awarded at the Annual General Meeting.

THE PRESIDENT'S (BORTON) AWARD - Awarded annually at the Annual General Meeting by the President on the advice of the committee to a member who has done outstanding work for the Society.