

Yalding Garden Society

Show schedules - Spring 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 26th March 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 24th March 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.

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. Accession of the Queen in 1952 - an exhibit in a 2 ft (61 cm) cream alcove.
- C2. Anyone for Tennis - Wimbledon Centenary - an exhibit in a 2 ft (61 cm) cream alcove.
- C3. In an Egg Cup - a miniature exhibit not to exceed 4 in (10 cm) all round.

Novice class for arrangers who have not previously won an award

- C4. A Posy for Mother's Day - a petite exhibit not to exceed 9 in (23 cm) all round.

Section D – Preserves

- D1. A pot of dried apricot jam.
- D2. A bottle of rhubarb cordial.

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. Gluten free orange and almond polenta cake (made using recipe supplied).
- E2. Caramelised onion quiche (made in an 8 - 9” round tin).
- E3. Madeira cake (made in a 1lb (450g) loaf tin).

Section F – Photography (Must have predominantly plant content)

- F1. My Frozen Garden.
- F2. Garden Structures.
- F3. Heaven on Earth.

Gluten Free Orange and Almond Polenta Cake Recipe

Ingredients

2 smallish oranges
175g caster sugar
4 eggs
150g ground almonds
50g polenta
1 tsp or 5g sachet baking powder

Method

Cook the whole oranges in a pan of boiling water for about 90 mins until soft, then roughly slice and blend with a stick blender/liquidiser to a thick puree. Set to one side.

Preheat the oven to 180°C, gas mark 4, then grease and line an 8” baking tin with parchment paper.

Whisk sugar and eggs together until light and foamy, then carefully mix with the other ingredients and pour into the prepared tin. Bake in the oven for about 45 minutes until the top is golden brown and the cake is cooked all the way through.

Leave to cool, then dust with icing sugar.

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.