

PIDDLE VALLEY GARDENS CLUB

20

21



# Summer Show

Saturday 21st August 2021

Piddletrenthide Memorial Hall

DT2 7QF

Open at 2.00pm

Judges

Peter Yeates Horticulture

Sue Billington Home Produce

Floral Art

Malcolm McNaughton Photography



# THE PIDDLER VALLEY GARDENS CLUB

President John Preston

Chairperson post vacant

Secretary Janet Keen

Treasurer Sally Condon

Show Secretary Ian Condon

General Committee Members Jean Groome  
Richard Cake  
Ann Jordan

## COVID 19

**The Show will only go ahead if we can comply with any Government advice and regulations that may be in force on the day.**

**To help make this possible we have reduced the number of classes by about one third. This will enable us to create a show where social distancing etc can be maintained**

***Over the years the show has evolved, changed and improved.  
Any suggestions for new classes for future shows  
will be most welcome.  
Please contact the Show Secretary.***

Cover photograph by Janet Herbert  
(‘Summer’ - Best in Show - Summer 2019)

## ENTRIES

Completed entry forms and fees to be returned to Jean Groome,  
The Knappings, Alton Pancras – tel 348598

**\* by 6.00pm on Wednesday 18th August 2021 \***

## RULES

- |                    |  |
|--------------------|--|
| Eligibility        | All classes to be open to non-members excepting the 'Members Only' class 31.   |
| Ownership          | All horticultural exhibits must be grown in the exhibitor's own garden or allotment. Flowers for 'Floral Art' may be purchased.  |
| Entries            | An exhibitor is permitted only one entry per class. Only one exhibitor's name may appear on each entry form. Plain paper entries can be accepted. Entry fees are 25p per entry (non refundable). |
| Naming of Exhibits | Where possible, variety or varieties of the exhibit should be stated   |
| Judging            | As per schedule  |
| Decisions          | The Judges decision is final as to the relative merits of all exhibits   |
| Removal            | Exhibits must be removed between 4.00pm and 4.15pm.  |
| Liability for loss | All exhibits, personal property , etc., will be at the risk of the exhibitor. The Committee will not be liable for loss or damage from any cause.  |

EXHIBITS MAY BE STAGED FROM 6.00-7.30pm  
ON THE EVENING PRIOR TO THE SHOW  
and FROM 8.00-10.15am ON THE DAY OF THE SHOW

EXHIBITORS MUST LEAVE THE HALL BY 10.15am  
FOR JUDGING TO COMMENCE

**PLEASE NOTE**

EXHIBITS IN POTS WHERE SIZE NOT STATED  
MUST NOT EXCEED 400MM DIAMETER

---

**Prize Cards – 1st (3 points), 2nd (2 points) and 3rd (1 point) will be awarded in each class.**

**The RHS Banksian Medal will be awarded to the exhibitor with the highest number of points in the horticultural classes at the show (Sections 1, 2 & 3)**

**The Sir Robert Williams Memorial Trophy and Diploma will be awarded to the Best Horticultural Exhibit in the show.**

**A Diploma will be awarded for the Best Exhibit in each section.**

**Presentation of awards will take place at 3.30pm.**

# SCHEDULE OF CLASSES

## SECTION 1-Vegetables, salad crops and herbs

Class No	Description	Quantity
1	Beetroot	3
2	Carrots - long (pointed)	3
3	Potatoes - coloured	4
4	Potatoes - white	4
5	French beans	6 pods
6	Runner beans	6 pods
7	Onions - red variety	3
8	Onions - under 250g	3
9	Onions - over 250g	3
10	Pair of table marrows-not exceeding 380mm	2
11	Courgettes-long-not exceeding 150 mm	3
12	Leeks	3
13	Culinary herbs - 3 kinds, a bunch of each displayed in one container - not in flower	
14	Tomatoes	5
15	Tomatoes - cherry type not exceeding 35mm diameter	9
16	Peppers - hot chilli	6
17	Cucumber-frame or green house	1
18	Lettuce (displayed in water)	1
19	Any other vegetable	
20	Cooks Choice - Requirements as follows: A basket or trug displaying 4 different kinds of vegetables or 3 vegetables and 1 fruit, making 4 kinds in total. Quality and size suitable for kitchen use and arranged for effect. (Quantities as in single classes)	
21	Collection of vegetables - This class is for a collection of three different kinds of vegetables. (Quantities as in single classes)	

## **Record Breakers**

- 22 Heaviest carrot-without foliage
- 23 Heaviest courgette (the one that got away!)
- 24 Heaviest onion
- 25 Heaviest potato
- 26 Longest runner bean

## **SECTION 2 - Fruit**

- 27 5 Dessert apples, one variety
- 28 3 sticks of rhubarb
- 29 A plate of soft fruit (one kind only)
- 30 Any fruit not previously mentioned

### **Members Only Class**

- 31 Exhibit growing a hardy bush Fuchsia 'Snowcap', plants provided by Castle Gardens as part of our Gold Club membership.  
To be grown in a pot in proportion to the plant.

## SECTION 3 - Flowers

Class No	Description	Quantity
32	Vase of Hosta leaves-any varieties	5 stems
33	Sweet peas-one variety	5 stems
34	Lavender in flower	6 stems
35	2 vases of Dahlias, 3 stems per vase, 1 cultivar per vase	6 stems
36	Dahlias, one variety	3 stems
37	Specimen Dahlia	
38	Any flowering bulb/corm not previously mentioned - cut blooms	3 stems
39	Vase of roses - life cycle, one variety (1 bud, 1 open bud, 1 fully open)	
40	Vase of hardy or half hardy annuals, 3 kinds, (3 stems of each)	
41	Vase of mixed perennials	
42	Shrubs - 3 kinds grown for flower, foliage or berry - 2 stems of each	
43	Orchid in a pot – any variety	
44	Any other flowering plant in a pot	
45	Plant grown for foliage in a pot	
46	Cactus or succulent in a pot	
47	My best bloom-any flower	1 spike
48	Top Vase - This class is for a vase of mixed flowers containing a total of between 5 and 10 stems taken from a minimum of two different kinds of plants. Please note that it is <i>2 different kinds</i> of plants - 2 varieties of the same plant are <i>not</i> 2 kinds.	

## SECTION 4 - Floral Art

Note: It is important that your arrangements fit within the sizes stated.

✿ Novice class - for exhibitors who have not won a first prize in an open class in the last 3 years or 3 first prizes in a novice class.

### Class No Description

49	"Freedom"	(60cm x 60cm any height)
50	"Summer"	(10cm x 10cm x 15cm high)
51	✿ Novice Class (any subject)	(30cm x 30cm any height)

## SECTION 5 - Photography

Photos no larger than 10" x 8"/25cm x 20cm. Can be mounted on card. Photos should record what the photographer saw in the viewfinder. Any digital manipulation must be restricted to enhancement of the image. Judges decision final. The photo must not have won first prize in any competition.

### Class NoDescription

52	"Family fun"
53	"Weather"
54	"A Dorset River"
55	"Freedom"
56	"Country house"

***The best exhibit in Section 5 will be printed on the cover of next year's schedule.***



## SECTION 6 - Home Produce

### **Important:**

All food entries must be covered with a plastic bag or cling film

### **Class No Description**

- 57 White loaf – approx 450g bread tin
- 58 Any other bread
- 59 Spicy tea bread (see recipe)
- 60 5 chocolate brownies
- 61 Savoury Flan –max 24cms diameter – free standing
- 62 Cherry cake (see recipe)
- 63 Fruit cake (see recipe)
- 64 Victoria sandwich (see recipe)
- 65 Chocolate Swiss Roll (see recipe)
- 66 Gingerbread (see recipe)
- 67 Flapjack - 6 pieces, each no larger than 6cm x 6cm  
(own recipe based on oats)
- 68 5 Cookies (own choice)
- 69 5 Cheese scones
- 70 A named cake incorporating vegetables or a vegetable  
- own recipe
- 71 Cold summer soup - (1 serving)
- 72 Dorset Apple Cake
- 73 Glass jar of soft fruit jam 340g - 450g
- 74 Glass jar of marmalade 340g - 450g
- 75 Glass jar of jelly (any size)
- 76 Glass jar of pickle or chutney (with vinegar proof lid)

***Please see pages 9 to 12 for hints and recipes***

## SECTION 7 - Handicraft **NEW**

### Class Description

77 You've made it, let's see it.

***This is a new section to 'test the waters'.***

*During lockdown we've all had plenty of time on our hands which, hopefully, we've put to good use!*

*Please enter anything that you have made, drawn or painted that could be considered as a handicraft.*

*On the entry form please add a brief description of the item so that organisers can allocate sufficient space on the show bench.*

*This class will be judged by means of a popular vote by all who attend the show.*

## Helpful comments from previous judges

**Preserves** - Use *clean* jars (clear glass and free of commercial markings) with *new lids*. If using wax seals and cellophane instead of lids they have to fit properly to create a good seal. Don't use lids and wax discs together. No cling film.

All jars to be labelled with contents and date made.

Chutneys must have been in the jar for at least three months to mature.

**Bread:** Check the weight carefully. All bread must be baked on the day before the show ie don't bring your bread straight from the oven.

**Cheese scones:** Ensure that the scones have a strong cheese flavour.

**Cakes in general:** Often cakes are either not fully cooked or overcooked. Check your oven temperature if necessary. It is important to use the correct size of tin.

**Victoria sandwich:** Should be displayed with a light sprinkling of caster sugar, **not** icing sugar. Cooling rack marks should not show. Cool the cake before adding the jam. Flavour is important.

**Fruit cake:** Don't scrape the bowl and put the scrapings on the top.

**Swiss roll:** Use caster sugar on the outside, not granulated.

Please get your entry forms in by the deadline  
(6.00pm on Wednesday 18th August 2021)

Thanks

## RECIPES

### Cherry cake

8oz/225g	Glacé cherries
3oz/75g	SR flour
3oz/75g	Plain flour
6oz/175g	Butter
6oz/175g	Caster sugar
3oz/75g	Ground almonds
1	Lemon (rind finely grated)
3	Large eggs (beaten)
	Pinch of salt

**Method** Grease and line 7in/18cm round tin. Rinse cherries, dry and cut in half. Cream butter, sugar and lemon rind until pale and creamy. Add beaten egg gradually. Fold in flour, salt, ground almonds and cherries. Turn mixture into prepared tin and bake in moderate oven 180°C (350°F) for approximately 1 hour 20 minutes.

### Fruit cake

8oz/225g	SR flour
5oz/150g	Caster sugar
5oz/150g	Soft margarine
12oz/350g	Mixed dried fruit
2	Eggs
1	Teaspoon of mixed spice
3fl oz	Milk

**Method** Place all ingredients together in a mixing bowl and beat well until mixed. Place in greased and bottom lined 7inch /18cm tin. Bake in preheated oven at 150°C (300°F) for 1 ½ -2hrs. Leave in tin for 5 mins before removing and cooling on a wire rack

## Chocolate Swiss Roll

4 Eggs - size 2  
4oz/100g Caster sugar (Plus a little for sprinkling)  
2½ oz/65g SR Flour  
1 ½ oz /40g Cocoa

**Filling** Butter cream – Any flavour

**Method** Preheat oven to 220°C (425°F). Grease and line a 33x23 cm (13x 9 inch) Swiss roll tin. Whisk eggs and sugar in a large bowl until light and frothy and whisk leaves a trail when lifted out. Sift flour and cocoa into the mixture, carefully folding at the same time. Turn the mixture into a prepared tin spreading evenly into the edges of tin. Bake for about 10 mins or until sponge shrinks from the edges of the tin. Invert the cake tin on to piece of nonstick paper (a little larger than the tin) and sprinkled with caster sugar. Quickly peel the paper off the cake, trim edges with a sharp knife. With the short edge towards you roll up cake with paper inside and leave to cool on a wire rack. Carefully unroll cool cake and spread with butter cream and re-roll.

## Victoria Sandwich

8oz/225g Butter or margarine  
8oz/225g Caster sugar plus extra for dusting on top  
8oz/225g SR flour  
4 Eggs  
Raspberry jam filling

**Method** Cream butter, sugar until pale, add whisked egg and flour alternatively until all well incorporated. Divide mixture equally between 2 lined 18-20 cm (7-8 inch) tins. Bake in pre-heated oven at 180°C (350°F) for about 25mins or until well risen. Leave to cool in tins for a few minutes before turning out and cooling on a wire rack. When cold, sandwich with jam and sprinkle top with remaining caster sugar.

## Gingerbread

2oz/50g	Butter	8oz/225g	SR flour
2oz/50g	Lard	2 teaspoons	Mixed spice
4oz/100g	Black treacle	2 teaspoons	Ground ginger
4oz/100g	Golden syrup	2oz/50g	Stem ginger (chopped)
3oz/75g	Soft dark brown sugar	2oz/50g	Sultanas
¼ pt/140ml	Milk		Pinch of salt
2	Eggs - size 1 (beaten)		

**Method** Grease and line 7 ½ in/19cm square tin. Melt butter, lard, treacle, syrup and sugar in a small saucepan over a low heat. Sieve flour, spice, ginger and salt into mixing bowl, blend in eggs, milk and syrup mixture-beat until smooth. Finally stir in stem ginger and sultanas. Pour into tin and bake in pre-heated oven 160°C (320°F) for approx 1½ - 2 hours.

## Spicy Tea Bread

12 ozs (350g)	mixed cake fruit	1½teaspoons	mixed spice
8 ozs (225g)	light muscovado or demerara sugar	½ pint	hot strong tea
10ozs (275g)	self-raising flour	1	large beaten egg

## Method

Grease and line a 2lb loaf tin with greaseproof paper.

Pour the hot tea over the fruit and sugar in a bowl. Leave for several hours, overnight if possible. Pre-heat oven to 150C (130C for fan oven) or no 2 gas. Stir the flour, spice and beaten egg into the fruit/tea mixture and mix really well. Turn into the prepared tin and level the top.

Bake for 1¼ - 1½ hours until a skewer pushed into the loaf comes out clean. Cool for a few minutes then turn out onto a wire rack, peel off the greaseproof paper carefully and turn onto right side when cold enough to handle.

ENTRY FORM-2021

Exhibitor's name .....

Address .....

.....

Telephone number .....

Please circle the classes you wish to enter:

- |    |  |    |    |    |    |    |    |    |    |    |    |    |    |    |
|----|--|----|----|----|----|----|----|----|----|----|----|----|----|----|
| 1  | 2  | 3  | 4  | 5  | 6  | 7  | 8  | 9  | 10 | 11 | 12 | 13 | 14 | 15 |
| 16 | 17   | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 |
| 31 | 32   | 33 | 34 | 35 | 36 | 37 | 38 | 39 | 40 | 41 | 42 | 43 | 44 | 45 |
| 46 | 47   | 48 | 49 | 50 | 51 | 52 | 53 | 54 | 55 | 56 | 57 | 58 | 59 | 60 |
| 61 | 62   | 63 | 64 | 65 | 66 | 67 | 68 | 69 | 70 | 71 | 72 | 73 | 74 | 75 |
| 76 | 77 Handicraft: Please provide a brief description and approximate size of your exhibit here: |    |    |    |    |    |    |    |    |    |    |    |    |    |

Entry Fee 25p per class

I wish to enter a total of ..... exhibits in the classes circled above  
and I enclose the necessary fee of:- £ \_\_\_\_: \_\_\_\_ (non refundable)

Please return this entry form and fees to:

Jean Groome, The Knappings, Alton Pancras

**\* by 6.00pm on the Wednesday before the show, i.e. 18th August 2021 \***