

PIDDLE VALLEY GARDENS CLUB

20



23

Summer Show

Saturday 19th August 2023

Piddletrenthide Memorial Hall

DT2 7QF

Open at 2.00pm

Judges

Caddy Sitwell Horticulture

Sue Billington Home Produce

Malcolm McNaughton Photography



THE PIDDLER VALLEY GARDENS CLUB

President John Preston

Chairperson Ann Jordan

Secretary Janet Keen

Treasurer Sally Condon

Show Secretary Ian Condon

General Committee Members Jean Groome
Richard Cake
Hilary Latimer

***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 Roxanne Harbour
(‘Patterns’ - Best in Show - Summer 2022)

ENTRIES

Completed entry forms and fees to be returned to:
June Dobbs, Willowbrook Cottage, White Lackington
(behind the former European Inn)

*** by 6.00pm on Wednesday 16th August 2023 ***

RULES

- | | |
|--------------------|--|
| Eligibility | All classes to be open to non-members excepting the 'Members Only' classes 31 & 32 |
| Ownership | All horticultural exhibits must be grown in the exhibitor's own garden or allotment. |
| 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 3.45 pm.

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 Classes

- 31 Exhibit growing a fuchsia 'Koralle', plants provided by Castle Gardens as part of our Gold Club membership.
To be grown in a pot in proportion to the plant.
- 32 'Potatoes Grown in a Bag'- One chitted potato to be grown in a bag. The winner will be the heaviest yield of potatoes. In the event of a tie the entrant with fewest potatoes will be declared the winner.
The seed potato, bag and growing instructions to be purchased from the club.

SECTION 3 - Flowers

Class No	Description	Quantity
33	Vase of Hosta leaves-any varieties	5 stems
34	Sweet peas-one variety	5 stems
35	Lavender in flower	6 stems
36	2 vases of Dahlias, 3 stems per vase, 1 cultivar per vase	6 stems
37	Dahlias, one variety	3 stems
38	Specimen Dahlia	
39	Any flowering bulb/corm not previously mentioned - cut blooms	3 stems
40	Vase of roses - life cycle, one variety (1 bud, 1 open bud, 1 fully open, each on a separate stem. No other buds or flowers)	
41	Vase of hardy or half hardy annuals, 3 kinds, (3 stems of each)	
42	Vase of mixed perennials	
43	Shrubs - 3 kinds grown for flower, foliage or berry (2 stems of each)	
44	Orchid in a pot – any variety	
45	Any other flowering plant in a pot	
46	Plant grown for foliage in a pot	
47	Cactus or succulent in a pot	
48	My best bloom-any flower	1 spike
49	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 - 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 No Description

- 50 "Clouds"
- 51 "A meal you've made"
- 52 "An empty road"
- 53 "Beautiful architecture"
- 54 "A rainy day"

The best exhibit in Section 4 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

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

Please see pages 9 to 12 for hints and recipes

SECTION 6 - Handicraft

Class Description

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

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 16th August 2023)
See page 1 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 150°C (130°C 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-2023

Exhibitor's name

Address

Email

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 Handcraft: 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:

June Dobbs, Willowbrook Cottage, White Lackington
(behind the former European Inn)

*** by 6.00pm on the Wednesday before the show, i.e. 16th August 2023 ***