

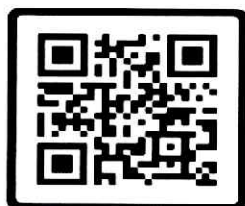
STAPLEHURST HORTICULTURAL SOCIETY MONTHLY MEETINGS

In a friendly and welcoming atmosphere,
the Society organises
INTERESTING TALKS on a variety of subjects
and offers good **GARDENING ADVICE**.

There are two **ANNUAL SHOWS**,
SOCIAL EVENINGS,
OUTINGS,
DISCOUNTS on **SEED ORDERS**,
and discount entry to **RHS GARDENS**.

**10% DISCOUNT at RUMWOOD
NURSERIES, GOLDEN HILL
NURSERY and FRANKIES
(Excluding special offers).**

ANNUAL SUBSCRIPTION is £10



Non-Members are
welcome at all times

Contact the Secretary on
07740 655666

Link to our facebook page

STAPLEHURST HORTICULTURAL SOCIETY HANDBOOK 2023*



Affiliated to
THE ROYAL HORTICULTURAL SOCIETY
and also to the
**KENT FEDERATION of HORTICULTURAL
SOCIETIES**

SPRING and AUTUMN SHOWS

Held from 2pm to 4.15pm in the
NORTH HALL of the Community Centre
Admission by donation
Presentations at 4.00 pm by the Society President

**TEAS CAKES TRADING TABLES
RAFFLE**

*FOUNDED IN 1941 as THE VICTORY GARDENING CLUB

SHOW COMMITTEE

All enquiries should be addressed to any of the following:-

Show Secretary

Jo Skewes
21 Sergison Crescent, Staplehurst
07790 494051 jo@jamical.com

Deputy Show Secretary

Sylvia Eccles
Tower House, Maidstone Road, Staplehurst
01580 891427 smeccles@hotmail.co.uk

Assistant Show Secretaries

Ann Stevenson
7 Bathurst Close, Staplehurst,
01580 891445

Maureen Brice
17 Oliver Road, Staplehurst,
01580 891842

Judith Coombs
The Pines, Station Road, Staplehurst,
01580 891657

Winners are reminded that all TROPHIES should be returned
to the SHOW COMMITTEE one month before the next
relevant show is due to be held

SOCIETY RULES

1. The title is STAPLEHURST HORTICULTURAL SOCIETY.
2. The objectives are to further interest in horticulture, provide a programme of informative talks on related subjects and encourage members' and non-members' participation in shows.
3. An Annual General Meeting (AGM) will take place in December.
Elections will be held for:-
 - a) The Executive Officers of:- Chairman, Vice-Chairman, Secretary and Treasurer.
 - b) Up to nine additional non-executive members.
(Nominations for these posts must be received by the Secretary by the November meeting).
 - c) The Executive Officers may co-opt additional committee members if there are vacancies.
4. Annual membership and visitors' fees will be agreed at the AGM and become due in January for the calendar year. Children under 16 have free membership.
5. The Chairman's Report and Financial Accounts to the 31st October will be presented at the AGM.
6. Meetings will be held on the third Tuesday of each month usually at 8pm with the exception of the AGM.
7. The committee may appoint a President and invite members to become Vice Presidents or Life Members.
8. The Executive Officers may act in an emergency, the Chairman having a casting vote.
9. A decision to 'wind up' the society may only be taken by a majority of the members attending an AGM or an extra-ordinary AGM called for that purpose for which at least two calendar months' notice has been given.
Members present will determine the distribution of the Society's assets.

SHOW RULES

1. All horticultural exhibits must have been grown by the exhibitor. The Show Committee reserve the right to investigate if an objection has been lodged. All cookery and floral arrangement entries must be prepared by the exhibitor.
2. Exhibitors must notify the Show Committee of the classes they are entering by completing an entry form by 6pm on the Thursday preceding the Show, accompanied by the entry fees of:- Members 20p per entry, Non-Member Affiliation fee £2.00 plus 50p per entry. Members only classes and children's entries are free. The Show Committee reserve the right to refuse late entries.
3. Entrants may enter only one exhibit per class.
4. Novice classes are for those exhibitors who have not won a similar class in any previous Show of this Society.
5. Entries must be staged between 8.00 am and 11.00am on the morning of the Show.
6. Exhibitors will receive numbered slips on the morning of the Show and one of these must be displayed on the table with each exhibit.
7. The Judges' decisions are final. They may withhold prizes if they consider the exhibits are of insufficient merit.
8. Points awarded are:- 1st=3 pts, 2nd=2 pts and 3rd=1 point.
9. Entries must not be removed before 4.15pm without permission. If you would like to donate your exhibit for sale after the show, please inform the Show Secretary. Any exhibits not removed by 4.30 will be disposed of by the Show Committee.

SHOW ADVICE

Please note the classification advice for Narcissi and check the number of vegetables, fruit or flowers required for each class as otherwise disqualification is likely.

Decoration is not permitted in vegetable classes.

In floral art classes, natural plant material should predominate, accessories and drapes may be used and entries may be prepared at home.

Variety names displayed adds interest to exhibits.

Society vases are provided for the floral classes (but not for the floral art). Prize giving will be at 4.00pm.

SPRING SHOW 25th MARCH 2023

Class A MEMBERS ONLY

Maximum pot size 18cm/7", variety 'Juanita'; as supplied by the Society.

1st = £6 2nd = £4 3rd = £2

The FOUR SEASONS TROPHY donated by Mr B P Lees will be awarded to the competitor winning most points in the daffodil classes 1 – 13.

The HIGHLAND CUP donated by Mr & Mrs W A Scoble will be awarded to the best vase in daffodil classes 1 – 13.

SHOULD YOU KNOW THE VARIETY OF YOUR ENTRY, PLEASE STATE THE NAME CLEARLY.

- 1 one bloom, division 1 – trumpet
- 2 one bloom, division 2 – large cupped
- 3 one bloom, division 3 – small cupped
- 4 one bloom, division 4 – double
- 5 one bloom, division 8 – tazetta
- 6 one bloom, division 9 – poeticus
- 7 one vase, three blooms, division 1 – trumpet
- 8 one vase, three blooms, division 2 – large cupped
- 9 one vase, three blooms, division 3 – small cupped
- 10 one vase, three blooms, division 4 – double
- 11 one vase, three blooms, division 8 – tazetta
- 12 one vase, six stems (not miniature or species)
- 13 one vase, three stems, miniature or species

14 NOVICES. One vase, three blooms. The winner receives a certificate awarded by the Worshipful Company of Gardeners.

STAPLEHURST HORTICULTURAL SOCIETY

AUTUMN SHOW ENTRY FORM

9th SEPTEMBER 2023

Please circle the numbers of the classes in which you intend to compete and forward it to one of the Show Committee detailed below on or before the THURSDAY preceding the show. Entries may be staged from 8.00 am until the hall is cleared for judging at 11.00 am.

Members entry fee – 20p per entry.

Non-members - £2.00 affiliation fee plus 50p per entry.

Children's entries free.

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

Members only classes A B C (free entry)

Total number of entries Entry fees total £....

Name

.....

Address

.....

.....

Phone

Age if under 16

.....

Please return your completed form to one of the following:-

Jo Skewes

21 Sergison Crescent, Staplehurst, TN12 0FP

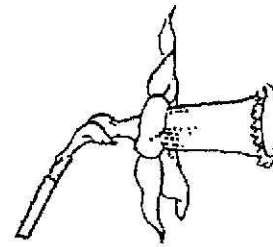
Sylvia Eccles

Tower House, Maidstone Road, Staplehurst, TN12 0RD

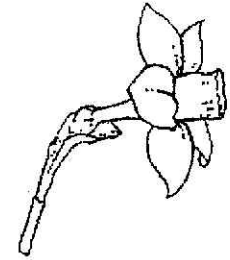
Judith Coombs

The Pines, Station Road, Staplehurst, TN12 0QG

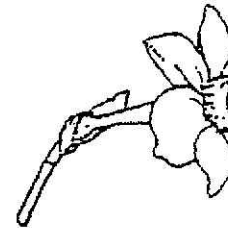
Description of Divisions in Daffodil Classes



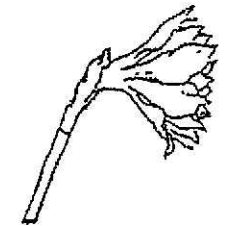
Division 1 – Trumpet



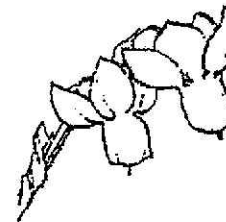
Division 2 – Large Cupped



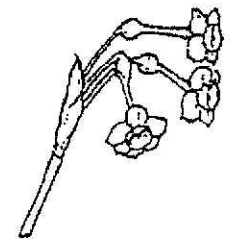
Division 3 – Small Cupped



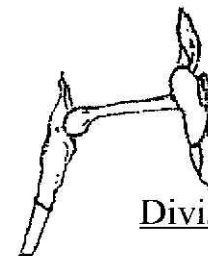
Division 4 - Double



Division 5 - Triandrus



Division 8 - Tazetta



Division 9 - Poeticus

The COMMITTEE CUP will be awarded to the competitor winning most points in classes 15-21.
SHOULD YOU KNOW THE VARIETY OF YOUR ENTRY, PLEASE STATE THE NAME CLEARLY.

- 15 five floating hellebores
- 16 one vase, three tulips
- 17 foliage pot plant
- 18 flowering pot plant including bulbs
- 19 one vase of spring flowers
- 20 one vase, three stems, shrubs
- 21 three sticks of rhubarb

The COOKERY CUP donated by Mr & Mrs A Wadey will be awarded to the competitor winning most points in classes 22-27. Classes marked * are to be made with the recipe supplied.

- 22 * 5 Cheese scones (recipe page 13)
- 23 Individual quiche (own recipe), list Ingredients
- 24 *5 Raisin Cookies (recipe page 14)
- 25 Bread Pudding, 5 pieces, own recipe, list ingredients
- 26 * Lemon Drizzle Loaf - whole loaf, (recipe page 15)
- 27 12oz//1lb (375/500g) jar of marmalade, any fruit, list ingredients. NO TRADE TOPS

The FLORAL TROPHY donated by Mrs N Mather will be awarded to the competitor winning most points in classes 28-31.

The LAMPARD CUP will be awarded to the best exhibit in classes 28-31.

PLEASE ENSURE THAT YOUR EXHIBIT IS WITHIN THE SPACE ALLOWED

- 28 An arrangement in a 10cm/4" plant pot, spaced allowed W23cm x L23cm x H23cm/9"x9"x9"
- 29 An Easter arrangement, space allowed W30cm x L30cm x H45cm/12"x12"x18"
- 30 An Arrangement where Daffodils are the star, space allowed W30cm x L30cm x H45cm/12"x12"x18"
- 31 A Decoration in a small match box, space allowed L4cm x W2.5cm X H1.5cm/L1.5" x W1" x H.6"

STAPLEHURST HORTICULTURAL SOCIETY
SPRING SHOW ENTRY FORM
25th MARCH 2023

Please circle the numbers of the classes in which you intend to compete and forward it to one of the Show Committee detailed below on or before the THURSDAY preceding the show. Entries may be staged from 8.00 am until the hall is cleared for judging at 11.00 am.

Members entry fee – 20p per entry.

Non-members - £2.00 affiliation fee plus 50p per entry.

Children's entries free.

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

Members only class A(free entry)

Total number of entries Entry fees total £....

Name

Address

PhoneAge if under 16

Please return your completed form to one of the following:-

Jo Skewes

21 Sergison Crescent, Staplehurst, TN12 0FP

Sylvia Eccles

Tower House, Maidstone Road, Staplehurst, TN12 0RD

Judith Coombs

The Pines, Station Road, Staplehurst, TN12 0QG

A CHILDREN'S MEDAL will be awarded to the competitor winning most points in classes 32-35. Age under 7

A CHILDREN'S MEDAL will be awarded to the competitor winning most points in classes 32-35. Age 7 – 16

All entries must be the child's own unaided work unless stated. Prizes in each class:-

1st = £4.00 2nd = £3.00 3rd = £2.00

32 Easter Biscuits, 5 pieces, own recipe, list ingredients.

Adult supervision allowed

33 Easter Card, W12cm x H18cm/W5" x H7"

34 Salt dough Butterfly (recipe page 16), space allowed
W20cm x L15cm/W8" x L 6"

35 Cress Egg Head (See instructions page 15)

PHOTOGRAPHY

Photographs should not exceed 20cm x 15cm (8" x 6")

36 Bud Bursts

37 Spring Lambs

ROSE & SWEET PEA SHOW

Tuesday 20th June 2023

The MARSHALL CUP donated by Mrs C G Marshall will be awarded to the best rose exhibit.

Rose prizes:- 1st = £8 2nd = £4

Kindly donated by Rumwood Nurseries

1 single rose

2 single stem of multi-headed rose

3 five stems of sweet peas

Sweet pea prizes - 1st = £8 2nd = £4 (donated by the Society)

AUTUMN SHOW 9th SEPTEMBER 2023

The RHS BANKSIAN MEDAL will be awarded to the MEMBER with the most points in classes 1 – 43.
(Competitors may only win this once in three years.)

The CRAMPHORN CUP donated by Messrs Cramphorn Ltd will be awarded to the competitor winning most points in classes 2-22.

The TRADERS TROPHY will be awarded for the best exhibit in classes 1 – 43.

The DIPLOMA IN HORTICULTURE. awarded by the Worshipful Company of Gardeners for the best exhibit in classes 1 – 17.

1 A basket or trug of vegetables to be judged by content, quality and arrangement.

Prize (class 1) 1st =£6 2nd=£4 3rd=£2

- 2 three beetroot
- 3 three carrots
- 4 three onions
- 5 three potatoes, white or red
- 6 a collection of 4 different vegetables
- 7 six shallots
- 8 six runner beans
- 9 one truss of tomatoes
- 10 three courgettes (under 15cm/ 6")
- 11 five tomatoes
- 12 five fruited plum tomatoes
- 13 five small fruited cherry tomatoes (under 3.5cm/1 3/8")
- 14 three different salad vegetables
- 15 herb in a 15cm/6" pot

Victoria Sponge

225g butter at room temperature, plus a little extra to grease tins

225g caster sugar

4 large eggs

2 tsp baking powder

225g self-raising flour

Strawberry or raspberry jam

STEP 1. Preheat oven to 180C /Fan 160C/Gas 4 and grease and line two 20cm/8in sandwich tins.

STEP 2. Break eggs into large mixing bowl, add sugar, flour, baking powder and butter. Mix until well combined with an electric hand mixer.

STEP 3. Divide the mixture between the two greased cake tins lined with baking paper.

STEP 4. Bake the cakes on middle shelf for 25 minutes, checking them after 20 minutes. The cakes are done when golden brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch.

STEP 5. Set aside to cool in their tins for 5 min. Run a palette knife round the inside and turn out onto a cooling rack.

STEP 6. Sandwich together with strawberry or raspberry jam and dust with caster sugar.

Salt Dough

(do take care to remind little ones that the salt dough whilst edible, should not be eaten)

250g of plain flour

125g of table salt

125g cold water

STEP 1. Mix the flour and salt in a large bowl. Add the water and stir until it comes together into a ball.

STEP 2. Transfer the dough to a floured work surface and shape into your butterfly

STEP 3. Put your finished items on a lined baking sheet

STEP 4. Leave somewhere warm to air dry i.e. airing cupboard (this can take a couple of days) or in a low oven 100c for 2-3 hours

STEP 5. Once dried and solid, paint and decorate

Peppermint Creams

250g icing sugar

1 egg white

few drops of peppermint essence

few drops of food colouring (optional)

STEP 1. Sieve the icing sugar into a large bowl. Add a little of the egg white and a few drops of the peppermint essence and mix well. You want the mixture to come together as a soft dough, so keep adding a little egg white until this starts to happen (you might not need to use all of it). Taste the mixture and add more peppermint essence if desired.

STEP 2. Divide the mixture into 20 small balls, then flatten them gently with your fingertips into discs.

STEP 3. Place baking parchment on a large board or tray and space out the discs to set for 3-4 hours or overnight.

16 collection of five herbs displayed in pots provided. Name varieties

17 any other vegetable minimum of three except one of marrow

18 oddest shaped vegetable

19 longest runner bean

20 ten soft fruit

21 one dish of five hard fruit

22 any other fruit, minimum of 3

The HOUNDHURST CUP donated by Mr A S Bourne will be awarded to the competitor winning most points in classes 23 – 26.

The MRS PARRINGTON'S MEMORIAL TROPHY will be awarded to the best exhibit in classes 23 – 43.

All exhibits to be displayed in Society vases provided, except for the Floral Arrangements for which you use your own.

23 one vase, three cactus/semi-cactus dahlias

24 one vase, three decorative dahlias

25 one vase, three ball or pompom dahlias (over 52mm/2" diameter)

26 one vase, seven mixed dahlias

The MR H G SIMS MEMORIAL TROPHY donated by Mrs E A Sims will be awarded to the competitor winning most points in classes 27 – 43.

27 one vase, three roses

28 one rose

29 one stem of multi-headed roses

30 a rose in 3 stages (bud, open, full bloom), three vases

31 one vase, three hydrangea stems one variety

32 one vase, six stems, one variety of perennials

33 one vase, six stems, one variety of annuals or bi-annuals not elsewhere in schedule

- 34 one flowering pot plant (maximum 20cm/8" pot) not fuchsia
- 35 one foliage pot plant (maximum 20cm/8" pot)
- 36 one pot or bowl, cacti or succulent
- 37 one vase, mixed garden flowers
- 38 one vase, three stems, flowering or berried shrubs
- 39 one pot, fuchsia, including standard (maximum 20cm/8" pot)
- 40 one vase, six stems of grasses, may be mixed
- 41 one exotic flowering plant (maximum 20cm/8" pot)
- 42 a decoration of fuchsia heads on a saucer
- 43 a decoration of pansy heads on a saucer

A TANKARD will be awarded to the competitor winning the Novice Classes

1st prize £6

- 44 one exhibit of any 3 vegetables
- 45 one vase, 3 blooms

FLORAL ARRANGEMENTS

The LOVING CUP will be awarded to the competitor winning most points in classes 46 – 49

A certificate awarded by the Worshipful Company of Gardeners will be awarded to the best exhibit in classes 46 – 49

Natural plant material should predominate, accessories and drapes may be used and entries may be prepared at home.

46 'Royal Crown'. An exhibit – medium - space allowed 25cmx25cmx25cm/10"x10"x10"

47 'Floral and Fruity' a basket arrangement. An exhibit – large - space allowed 45cmx45cm/18"x18" - height unlimited

Lemon Drizzle Loaf

- 175g butter
- 175g caster sugar
- 3 eggs beaten
- 175g self raising flour
- grated rind 2 lemons and 1 orange
- For the Syrup:** Juice 3 lemons, 115g caster sugar

STEP 1. Preheat oven to 180C /Fan 160C/Gas 4 and grease 990g loaf tin

STEP 2. Beat butter and sugar until light and fluffy, gradually add the beaten eggs, fold in the flour and grated lemon and orange rind

STEP 3. Turn mixture into the tin and bake for 75 - 90 minutes in the centre of the oven until golden brown

STEP 4. Remove from oven but leave in the tin

STEP 5. Make the syrup by gently heating the sugar and lemon juice until the sugar has melted. Boil for 30 seconds

STEP 6. Pierce the cake with a skewer and pour the syrup slowly over the cake and leave to cool before turning out of the tin.

Cress Egghead

1 egg

1 tsp cress seeds

1 cotton wool ball

felt-tip pens or acrylic paints

STEP 1. Carefully remove the top from the egg, leaving the bottom two-thirds of the shells intact. Empty the shell (save the egg for another time), then carefully wash it out.

Decorate the shell with pens or paint, then leave to dry.

STEP 2. Dip the cotton wool ball in a little water, squeezing off any excess. Place ball inside shell, then sprinkle 1 tsp cress seed onto it. Sit the filled shell in an eggcup and leave in a dry, well-lit place for a week – a windowsill is perfect. Your cress will start to grow within a few days, perfect for making egg & cress sarnies!

Raisin Cookies

350g plain flour
1tsp bicarbonate of soda
pinch of salt
225g butter
175g caster sugar
175g soft brown sugar
1 tsp vanilla extract
2 eggs
350g raisins

STEP 1. Heat the oven to 190c/170C fan/gas 5

STEP 2. In a bowl combine the flour, bicarbonate of soda and salt

STEP 3. In a bowl combine butter, caster sugar, brown sugar, and vanilla extract until creamy. Beat in the eggs then gradually beat in the flour mixture and finally stir in the raisins

STEP 4. Split the dough into two halves rolling each into a log shape approx. 5cm/2" in diameter. Wrap in clingflim and place in the fridge until ready to use.

STEP 5. When ready. to bake, cut the logs into 2cm/1" thick rounds and lay on a baking tray, widely spaced apart. Bake for 9-11 minutes.

48 'Hot and Spicy'. An exhibit– medium - space allowed
25cmx25cmx25cm/10"x10"x10"

49 'A Floral Cushion'. An exhibit – small - space allowed
20cm x 15cm x height 10cm /8"x6"x4"

The NICHOLS SHIELD donated by Mr & Mrs D F Nichols will be awarded to the competitor winning most points in classes 50 – 55

Classes marked * are to be made with the recipe supplied

50 One 12oz/1lb (375/500g) jar of fruit jam. Principal fruit to be named. List ingredients

51 One jar of chutney. List ingredients

52 *Victoria Sponge (recipe page 17)

53 Sausage rolls, 5 pieces - homemade short crust pastry – own recipe – list ingredients

54 Flapjacks, 5 pieces, own recipe – list ingredients

55 * Peppermint creams, 7 pieces, (recipe page 16)

The LINCOLN CUP will be awarded to the competitor winning most points in classes 56-62. Not previously shown.

56 a knitted or crocheted item

57 a folded napkin

58 any cross stitch or item of embroidery

59 a painting/drawing

60 any handicraft other than in previous classes not exceeding 61cmx61cmx61cm (24"x24"x24")

61 photography – 'Skies over Staplehurst'-
20cmx15cm/8"x6"

62 photography - 'Coronation Day' - 20cmx15cm/8"x6"

A CHILDREN'S MEDAL will be awarded to the competitor winning most points in classes 63 - 68. Age under 7.

A CHILDREN'S MEDAL will be awarded to the competitor winning most points in classes 63 - 68. Age 7 – 16.

All entries must be the child's own unaided work

Prizes in each children's class -

1st =£4.00 2nd=£3.00 3rd=£2.00

- 63 A flower arrangement in a courgette
- 64 Grow your own pot of Marigolds, 12cm/5" pot
- 65 3 Decorated cup cakes
- 66 A painted stone, insect design, maximum 10cm/4"
- 67 A potato creature
- 68 A decorated wooden spoon, Christmas theme

Class A – MEMBERS ONLY. Heaviest crop of potatoes from one seed potato supplied by the Society and pot grown.

1st =£5 2nd=£3.00 3rd=£2.00

Class B – MEMBERS ONLY. Plant as supplied by the Society grown in an 18cm/7" maximum pot.

1st =£5 2nd=£3.00 3rd=£2.00

Class C – MEMBERS ONLY. An unusual container with growing plant or plants, space 30cmx30cm/12"x12". To be judged by the public. 1st =£5

PLEASE NOTE:- All trophies must be returned to the Show Committee four weeks before the next appropriate show.

Prize Certificates are awarded for all winners in addition to the trophies and prizes stated.

Cheeses Scones

Ingredients

225g self-raising flour, plus extra for dusting
pinch of salt
pinch of cayenne pepper
1 tsp baking powder
55g chilled butter, cut into cubes
120g mature cheddar, grated
90-100ml milk, plus 1 tbsp for glazing

Method

STEP 1. Heat the oven to 200C/180C fan/gas 6 with a large baking tray inside. Sift the flour, salt, cayenne pepper and baking powder into a bowl, then sift again to make sure the ingredients are thoroughly combined.

STEP 2. Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle 100g of the cheese into the breadcrumb mixture and rub together until evenly distributed. Try not to mix too much as the heat from your hands may start to melt the butter.

STEP 3. Make a well in the centre of the mixture and pour in enough milk to give a soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.

STEP 4. Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium (about 8cm) cutter, then put on a sheet of baking parchment, glaze with a little milk and sprinkle with the remaining cheese. Slide onto the hot oven tray.

STEP 5

Bake in the oven for 15-20 mins or until golden brown and cooked through.