

# **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

# **STAPLEHURST HORTICULTURAL SOCIETY HANDBOOK 2025\***



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 between 15:30 and 16:00 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**

Maureen Brice  
17 Oliver Road, Staplehurst,  
01580 891842

Susan Marklew  
8 Pinnock Lane  
07462 661744

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 31<sup>st</sup> 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.

## STAPLEHURST HORTICULTURAL SOCIETY AUTUMN SHOW ENTRY FORM 7<sup>th</sup> SEPTEMBER 2025

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 FRIDAY 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 21A 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 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

### **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 Friday 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 new members who have not exhibited produce or flowers in any previous show run by the 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:- 1<sup>st</sup> =3 pts, 2<sup>nd</sup>=2 pts and 3<sup>rd</sup>=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 between 15:30 – 16:00.

## SPRING SHOW 6<sup>th</sup> APRIL 2025

### Class A MEMBERS ONLY

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

1<sup>st</sup> = £6      2<sup>nd</sup> = £4      3<sup>rd</sup> = £2

The FOUR SEASONS CERTIFICATE will be awarded to the competitor winning most points in the daffodil classes 1 – 13.

The HIGHLAND CERTIFICATE 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 SPRING SHOW ENTRY FORM 6<sup>th</sup> April 2025

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 FRIDAY 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

.....

.....  
Phone ..... Age if under 16 .....

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

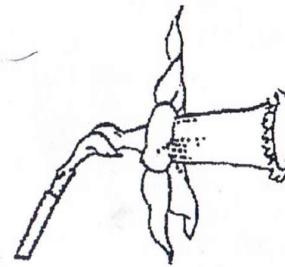
Jo Skewes

21 Sergison Crescent, Staplehurst, TN12 0FP

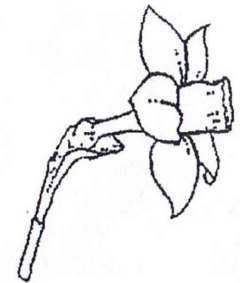
Sylvia Eccles

Tower House, Maidstone Road, Staplehurst, TN12 0RD

## Description of Divisions in Daffodil Classes



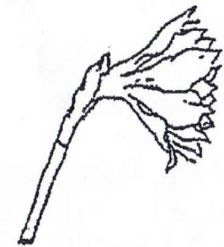
Division 1 – Trumpet



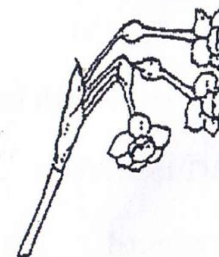
Division 2 – Large Cupped



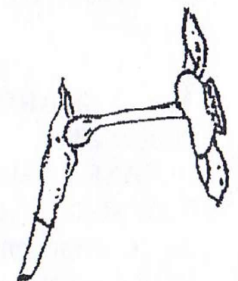
Division 3 – Small Cupped



Division 4 - Double



Division 8 - Tazetta



Division 9 - Poeticus

The COMMITTEE CERTIFICATE 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 (excluding orchids)
- 19 one vase of spring flowers
- 20 one vase, three stems, shrubs
- 21 three sticks of rhubarb

The COOKERY CERTIFICATE will be awarded to the competitor winning most points in classes 22-27.

- 22 Simnel Cake – Own recipe. List Ingredients
  - 23 Three decorated Cupcakes - Own recipe. List Ingredients
  - 24 Three Savory Scones – Own recipe. List Ingredients
  - 25 Three Chocolate Florentines – Own recipe. List Ingredients
  - 26 Malt Loaf – To be made using recipe on page 13
  - 27 12oz//1lb (375/500g) jar of marmalade, list ingredients.
- NO TRADE TOPS

The FLORAL CERTIFICATE will be awarded to the competitor winning most points in classes 28-31.

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

PLEASE ENSURE THAT YOUR EXHIBIT IS WITHIN  
THE SPACE ALLOWED

- 28 Exhibit using a wine glass Spaced allowed W25cm x L25cm x H37.5cm
- 29 Take 5, five daffodils and foliage Space allowed W30cm x L30cm x H45cm.

## Apple Cake

150g/5½oz unsalted butter, softened, plus extra for greasing  
75g/2½oz caster sugar  
75g/2½oz soft light brown sugar  
¼ tsp ground nutmeg  
¼ tsp ground cinnamon  
¼ tsp fine salt, plus a pinch  
1 tbsp vanilla extract  
3 free-range eggs  
175g/6oz plain flour  
35g/1¼oz wholemeal flour (or wholemeal spelt flour)  
2 tsp baking powder  
2 medium Bramley apples, cored, peeled and cut into 1cm pieces  
1 tbsp cornflour  
15g/½oz demerara sugar

### Step 1

Preheat the oven to 190C/170C Fan/Gas 5.  
Grease and line a 20cm/8in cake tin with baking paper.

### Step 2

Beat the butter, caster sugar, light brown sugar, nutmeg, cinnamon, salt and vanilla extract together in a stand mixer with paddle attachment, until light and fluffy. Add the eggs one at a time, beating well after each addition.

### Step 3

Mix the flours, baking powder and a pinch of salt together in a separate bowl, then gradually mix into the butter, sugar and egg mixture with a spatula or wooden spoon, stirring well to make sure there are no pockets of flour.

### Step 4

Mix the apple pieces together with the cornflour until well coated, then combine with the cake mixture.

### Step 5

Tip the cake mixture into the prepared tin and sprinkle with the demerara sugar. Bake for 45 minutes, or until a skewer inserted into the middle comes out clean.

### Step 6

Remove from the oven and allow to cool completely in the tin before serving

**Hop  
Pickers  
Cake**

140G Self raising  
flour  
1/2 tsp Ground  
ginger  
1/2 tsp Mixed  
spice  
90G Margarine  
50G Soft brown  
sugar  
50G Sultanas  
50G Currants  
25G Mixed Peel  
3/4Pnt Milk  
1/2 tbsp Black  
Treacle  
1/2 tsp Cream of  
tartar  
1/4 tsp Soda  
bicarbonate

**Step 1**

Grease one 1lb loaf tin with oil,  
butter or baking spray and preheat  
the oven to 325F/160C.

**Step 2**

In a large bowl, sift the flour, spices,  
cream of tartar and soda.

Cut the margarine into small cubes  
and add to the dry ingredients. Rub  
the fat with your fingertips until the  
mixture resembles breadcrumbs.

**Step 3**

Mix in the dried fruit and sugar with  
a wooden spoon or spatula. In a  
small saucepan, combine the treacle  
and milk and stir until the treacle has  
dissolved in the milk. Gradually pour  
the liquid into the dry ingredients and  
stir in using a wooden spoon or  
spatula to blend into a smooth batter.  
The batter should drop easily from  
the spoon but should not be runny.

**Step 4**

Pour the batter into the prepared cake  
tin and smooth out to evenly cover  
the tin. Tap the tin lightly on a flat  
surface. Place the tin on the middle  
level of the preheated oven and bake  
for 1 ½ hours or until the cakes are  
springy to touch and are lightly  
browned at the top. Remove tin from  
the oven, gently invert the cakes on a  
wire rack and allow to cool.

30 Cooks delight using a kitchen item. Space allowed  
W30cm x L30cm x H unlimited.

31 You've been framed maximum 6x8inch height unlimited.

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

**Children's Prizes:**

Prizes will be awarded to the winners of each age group  
based on total number of points in all classes:

1<sup>st</sup> = £10, 2<sup>nd</sup> = £5, 3<sup>rd</sup> = £3

32 3 Krispy and chocolate easter nests

33 Spring flowers in a jam jar

34 Easter Card

35 3 Daffodils grown in a 7 inch pot.

***PHOTOGRAPHY***

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

36 An Old Tree

37 Reflections



## AUTUMN SHOW 7<sup>th</sup>SEPTEMBER 2025

The RHS BANKSIAN MEDAL will be awarded to the MEMBER with the most points in classes 1 – 45.

The CRAMPHORN CERTIFICATE will be awarded to the competitor winning most points in classes 2-22.

The TRADERS CERTIFICATE 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) 1<sup>st</sup>=£6          2nd=£4          3rd=£2

2 three beetroots

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

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

<b>Malt Loaf</b>	<p>sunflower oil for greasing  75ml hot black tea  90g malt extract plus extra for glazing (see tip)  40g dark muscovado sugar  150g mixed dried fruit  1 large egg beaten  125g plain flour  1/2 tsp baking powder  1/4 tsp bicarbonate of soda</p>	<p><b>Step 1</b>  Heat oven to 150C/130C fan/gas 2 and line the base and ends of a greased 450g/1lb non-stick loaf tin with strips of baking parchment.</p> <p><b>Step 2</b>  Pour the hot tea into a mixing bowl with the malt, sugar and dried fruit. Stir well, then add the eggs.</p> <p><b>Step 3</b>  Tip in the flour, then quickly stir in the baking powder and bicarbonate of soda and pour into the prepared tin. Bake for 50 mins until firm and well risen. While still warm, brush with a little more malt to glaze and leave to cool.</p> <p><b>Step 4</b>  Remove from the tins. If you can bear not to eat it straight away, it gets stickier after wrapping and keeping for 2-5 days. Serve sliced and buttered, if you like.</p> <p><b>TIP</b>  You can buy jars of malt extract from the wellbeing section of the supermarket or from the chemist.</p>
------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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.

### **Children's Prizes:**

Prizes will be awarded to the winners of each age group based on total number of points in all classes:

1<sup>st</sup> = £10, 2<sup>nd</sup> = £5, 3<sup>rd</sup> = £3

- 63 Pipe cleaner Flower
- 64 Seaside on a tray, no larger than 15cm x 22cm
- 65 3 decorated bought biscuits
- 66 Potato Monster
- 67 Butterfly painting A4
- 68 Halloween Mask

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

1<sup>st</sup>=£5      2<sup>nd</sup>=£3.00      3<sup>rd</sup>=£2.00

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

1<sup>st</sup>=£5      2<sup>nd</sup>=£3.00      3<sup>rd</sup>=£2.00

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

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

Prize Cards are awarded for all winners in addition to the certificates and prizes stated.

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 top fruit (fruit grown on trees)

21A one dish of five stone fruit (a fruit with flesh or pulp enclosing a stone)

22 any other fruit, minimum of 3

The HOUNDHURST CERTIFICATE will be awarded to the competitor winning most points in classes 23 – 26.

The MRS PARRINGTON'S MEMORIAL CERTIFICATE 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 CERTIFICATE will be awarded to the competitor winning most points in classes 27 – 43.

The MARSHALL CERTIFICATE will be awarded to the best rose exhibit in classes 28 and 29

Rose prizes for classes 28 and 29 - 1st = £8 2nd = £4

Kindly donated by **Rumwood Nurseries**

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 bind of hops

A CERTIFICATE will be awarded to the competitor winning the most points in the Novice Classes

1<sup>st</sup> prize £6

44 one exhibit of any 3 vegetables

45 one vase, 3 blooms

## FLORAL ARRANGEMENTS

The LOVING CERTIFICATE 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 'Shoe Arrangement' an exhibit – medium. Space allowed W25cm x L25cm x H25cm

47 'Hedgerow Arrangement' an exhibit – large. Space allowed W45cm x L45cm height unlimited

48 'Bonfire Ablaze' an exhibit – medium. Space allowed W25cm x L25cm x unlimited height

49 'Rainbows end' – small. Space allowed W15cm x L15cm x H22.5cm

The NICHOLS CERTIFICATE will be awarded to the competitor winning most points in classes 50 – 55

**No Trade Tops please on any jars**

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 \* Hop Pickers Cake - see recipe on page 14

53 \*Apple Cake - see recipe on page 15

54 Vegetable pithivier – Own recipe. List Ingredients

55 5 Savory Canapes – Own recipe, List Ingredients

The LINCOLN CERTIFICATE will be awarded to the competitor winning most points in classes 56-60. Not previously shown.

56 a knitted or crocheted item

58 Christmas Tree Decoration

59 a painting/drawing

60 any handicraft other than in previous classes not exceeding W61cm x L61cm x H61cm

## PHOTOGRAPHY

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

61 photography - 'View from the top' - 20cm x 15cm or 8 x 6 inches

62 photography – 'Wildlife' - 20cm x 15cm or 8 x 6 inches