



Swarden Gardeners' Society

FOR EVERYONE WHO HAS A LOVE FOR ALL THINGS GARDENING



2025 COMMITTEE

President:	Eric Spear	01233 770351
Madam Chairman	Jacqui Mason	01233 770131
Joint Secretary:	Julie Jones-Ellis	01233 770796
	Alison Townsley	01233 770520
Treasurer:	Jane Fleet	01233 770189
Show Secretary:	Gill Sadler	01233 770586
Committee:	Alison Beevis	07805 249463
	Kevin Fletcher	01233 771914
	Jacque Shackleton	01233 770539

Madam Chairman
Treasurer
Show Secretary

Email: jacquimason999@gmail.com
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Honorary Lifetime Members:

Betty Bromley.
Swarden Primary and Junior School.
Jean Boorman.

SMARDEN GARDENERS' SOCIETY – 2025 PROGRAMME

Saturday Feb 8th, 2025

AGM at 1215pm followed by lunch.

Lunch £15. Beer and Wine can be purchased .Soft drinks complimentary.

Sunday February 9th, 2025 – OUTING

See 150 varieties of Snowdrops at **NGS Knowle Hill Farm Gardens , Ulcombe**

Depart CH Car park at 1030am, return into Smarden by 1315hrs

Cost: £13 per member. Transportation: Wealden Wheels:

Saturday March 15th- MEMBERS DOUBLE DISCOUNT DAY

Rumwoods Garden Centre and Nursery- Langley. 20% discount including their Café.

Thursday March 27th, 2025 – TALK

Kevin Tooher – (Sir Plantalot) **Clematis for the year round garden** . Smarden Charter Hall. 1845 for 1930hrs. Members Free. Non Members £5

Wine £3 per glass. There will be a raffle and a sales table.

Saturday April 5th, 2025 SPRING SHOW- Smarden Charter Hall

No charge for Members to enter. See later pages for full information and entry form.

Saturday May 10th, 2025

10am until 12 noon. Rear of Charter Hall.

Once again, we are holding our annual plant sale at the Charter Hall where a wide selection of Flowering Plants, (annuals and perennials) and Vegetables will be available to purchase.

All contributions to the above will be very welcome and should be brought to the Charter Hall car park between 9am and 9.30am on the day of the sale. Please note that the sale does **NOT** start before 10am as the committee are still setting up and pricing for the sale.

This is the Society's main fundraising event for the year, and is open to members and the public - so please tell your friends and support us by coming along on the day to buy.

We will again be accepting cash and card payments for purchases..

Saturday May 17th, 2025 -OUTING

Borde Hill Gardens, Sussex (bordehill.co.uk)

Borde Hill Lane, Haywards Heath RH16 1XP

Depart CH car park 0930am. Return into Smarden at approx. 1630 hrs

Cost : Including transportation with Wealden Wheels £20pp.

Thursday May 22, 2025- TALK

Steve Edney- Smarden Charter Hall. 1845 for 1930hrs

Growing Dahlias and a 30mins general question time

No charge for Members. £5 for Non Members

Glass of wine £3. Coffee & soft drinks complimentary. There will be a raffle & a sales table.

Thursday June 19th, 2025- OUTING

Godinton House and Gardens – Ashford (godintonhouse.co.uk)

Depart CH car park at 1010. Returning by 1400 hrs.

Cost: House and Gardens £15 pp including transportation with Wealden Wheels

Friday July 4th, 2025

Annual Wine n' Wander Members only Event

Maltmans Hill House, Maltmans Hill, TN27 8RD. (Parking available)

1800 until 2000 hrs

Bring your own chair and snacks. No charge for Members. Wine Complimentary

Saturday July 5th – OUTING

NGS Goddards Gardens, Cranbrook TN17 3LR

Cost: £10 pp including transportation with Wealden Wheels and coffee/tea and cake

Depart CH Car park at 10.15 am and return to Smarden at approx. 1330 hrs.

Saturday 12th July 2025 SUMMER SHOW. Smarden Charter Hall

No charge for Members to enter. See later pages for full information and entry form.

Saturday 3rd August, 2025- OUTING

NGS- The Silk House, Rhoden Green, nr Paddock Wood, Tunbridge Wells, TN12 6PA

Cost: £12 pp including transportation with Wealden Wheels and coffee /cake

Depart CH Car park at 1015am and return into Smarden by 1345.

Highly regarded, calming 2 acre Japanese garden with koi ponds, statuary, spectacular maples, cherries, giant bamboos, bonsai, cloud pruned niwaki, pines, zen garden and tea house. Small woodland walk, kitchen garden , dry garden and apiary. Created entirely by owners.

Saturday 6th September 2025. AUTUMN SHOW. Smarden Charter Hall

No charge for Members to enter. See later pages for full information and entry form.

Saturday September 27th- OUTING

Scotney Castle , Lamberhurst. (nationaltrust.org.uk/visit/kent/scotney-castle)

Depart CH Hall Car Park at 0915. Returning by 1515hrs

Cost: NT Members. £5 pp Non NT Members £20.00 pp

Monday November 17th, 2025 – TALK

Alison Marsden- Preparing for Dryer Summers

1830 for 1930 hrs Smarden Charter Hall. No charge for Members. £5 for Non Members.

Glass of wine £3. Coffee and soft drinks complimentary. There will be a raffle and a sales table.

*There is no need to complete any forms for the Outings and Wine'N" Wander.
Just please email Jane Fleet **or call her on 01233 770189** to confirm your attendance and advise
how you will pay.. **Outings need to be paid for 14 days prior.**
(i.e by BACS, Cheque or in Cash}*

Cash and Cheques should be put in a sealed envelope and left in the pink folder inside the Smarden Community Store for the attention of Jane Fleet.

NOTES

All Events (except the Shows and Wine 'N'Wander) are open to non- members.

There will be no charge for members and £5 for non - members

to attend the various SGS Talks . Charges for the outings are listed separately

DISCOUNTS

Members can enjoy a **10% discount** on items, (but not on discounted /sale items) on presentation of your new **2025 membership card**, at **Rumwood Nurseries, Langley: Ripleys Garden Centre, Bethersden : Golden Hill Nursery , Marden: Nepeta England, Shadoxhurst**
Please present your membership card prior to items being rung up on the till.

CHURCHYARD ROSES

Each year the Committee undertakes to dead head the Churchyard Roses from June until the end of September.

Smarden Primary School is an Honary Member of the Society, and pupils are encouraged to enter the Chairmans Challenge .

CHAIRMAN'S CHALLENGE

*We are now entering the 13th year of this popular challenging event. This year's challenge will be growing a beautiful **Ms Mars Sunflower**. A Daisy like flower with pink / red petals. The seeds will be given out at the AGM. You then need to sow your seeds , then love and nurture your plant until the Summer Show where they will be judged. Best plant on the day wins!
(Adult and Children winners Certificates). Chairman's decision is final.*

PAYMENTS AND DONATIONS TO THE SOCIETY:

Payments may be made by BACS , cash or cheques

Account Name: The Smarden Gardeners' Society

Bank: The Cooperative Bank.

Sort Code: 08-92-99

Account: 65574869 (Reference your name and event)

Cash and Cheques should be put in a sealed envelope and left in the pink folder inside the Smarden Community Store for the attention of Jane Fleet.

SHOW RULES

The following rules shall govern the shows organised by the Society and exhibits will be judged according to RHS rules.

1. Members need not reside in the parish of Smarden or to have been members of the Society during their former residence in Smarden, in order to exhibit in any Class or Classes
2. The committee reserves the right to refuse any exhibit/exhibits
3. All exhibits to be staged and completed at the time stated in the schedule
4. Exhibitors may not enter more than one exhibit in any one class. Entries must be from *individuals*, not couples - both may enter separately
5. Judges may withhold an award if, in their opinion, the exhibits are considered of insufficient merit
6. The Judge's decision on the day of the show is final and in the case of a dispute over the

judge's decision, the committee holds the right to decide the final outcome

7. Protests must be registered in writing to the Honorary Secretary within one hour of the completion of the show
8. Exhibits must remain in place for approximately 15 minutes after prize giving, so all can see awards
9. The Society shall not be liable for compensation for the loss, damage, or personal injury, from any cause whatsoever
10. Trophies are for perpetual challenge and are only awarded for a group of classes

Closing dates for entries to all the shows must be adhered to

- ❖ Exhibit Cards should be collected from the Show Secretary on the day of the Show and displayed name down under or adjacent to your exhibit
- ❖ Exhibitors need to supply their own vases, plates etc to display their exhibits
- ❖ We would love to see every member putting in an entry, to all the shows, even if you do not feel your exhibit is necessarily up to standard, having a go is just as important and as much fun as winning.

PLEASE NOTE During all our shows, refreshments (coffee, tea & soft drinks and biscuits) will be available during the Judging, which saves you going home for an hour and then coming back again, so do stay and have a chat and meet fellow Gardeners.

TIPS

Vegetables and Fruit:

- Unless otherwise stated, root vegetables should be displayed with the main roots on
- Trim feather shoots
- Pairs of vegetables will be judged on uniformity of size, colour and type
- Do not over clean potatoes (wash but do not scrub)
- Stalk should be left on: Runner beans; French beans; Cucumbers
- Tomatoes should have calyx left on – truss should display stages of ripening
- Raffia looks professional around the tops of beetroot; carrots; parsnips; and onions
- Onions may be displayed on sand
- Do not use oil to darken beetroot
- Display all soft fruit on a plate with the stalks left on
- Do not over polish hard fruit; natural “bloom” is recommended
- Plums, with stalks **ON**, should be displayed with leaves

Flowers

- Fuchsias can be difficult to display - once cut use a vase that supports them near the top, pick 3 stems matching in size and variety
- When displaying 3 or 5 stems of flowers, display where possible in separate vases, ideally small, slim and tall enough to support the flower near to its head

Roses

- Use a vase appropriate to the size of your rose/s
- When showing more than one rose, try to select roses equal in size and quality
- Hybrid Tea roses should be displayed as a single bloom with NO BUDS

Floral Art

- Stick to the stated criteria for all flower arrangements
- If entering the Miniature arrangement class, use a thimble or something similar as a guide to size - the display needs to be very small and well within the dimensions given, otherwise it will be disqualified - In previous shows, miniature arrangements have exceeded their correct dimensions because of "droop".

Cookery

- Bread and Cakes **must** be displayed on a plate or board
- Cookery entries may be protected by a net food cover.
- ALL PASTRY AND DOUGH MUST BE HOMEMADE**

2026 AGM AND LUNCH
Please note on your calendar/ diaries.

The Society's AGM will be held on **Saturday February 7th, 2026**

Location and details will be advised in late November 2025

Wishing you all a very enjoyable gardening year!

SPRING SHOW

Smarden Charter Hall - SATURDAY APRIL 5TH, 2025

Staging: 12.30pm – 2.00pm, Judging 2.00pm – 2.45pm, Public viewing 2.45pm – 3.30pm

Prize Giving 3.30pm (approx)

Narcissi/Daffodils

TRUMPET *Daffodil Cultivars*

One flower to a stem; corona (“trumpet”) as long as, or longer than the perianth segments.



Class 1 Trumpet 2 stems of one variety

LARGE CUPPED *Daffodil Cultivars*

One flower to a stem; corona (“cup”) more than one-third but less than equal to the length of the perianth segments (“petals”).



Class 2 Large Cupped 2 stems of one variety

SMALL CUPPED *Daffodil Cultivars*

One flower to a stem; corona (“cup”) not more than one-third the length of the perianth segments (“petals”).



Class 3 Small Cupped 2 stems of one variety

DOUBLE *Daffodil Cultivars*

One or more flowers to a stem, with doubling of the perianth segments or the corona or both.



Class 4 Doubles 2 stems of one variety

MULTI HEADED *Triandrus Daffodil Cultivars*

Characteristics of N. triandrus clearly evident: usually two or more pendent flowers to a stem; perianth segments reflexed.



Class 5 Multi Headed 2 stems of one variety

Class 6 A Collection. 5 stems of any Narcissus/Daffodil varieties in a vase.

Royal Horticultural Society - We are grateful to the RHS for supplying the Daffodil descriptions (in italics) and line drawings

Tulips

Class 7	Single tulip	2 stems of one variety
Class 8	Parrot/Fringed tulip	2 stems of one variety
Class 9	Peony tulip	2 stems of one variety
Class 10	A Collection	5 stems, any tulip varieties in one vase.

Other Flowers

Class 11	Pansies/Violas staged on a plate	5 heads Violas / pansies
Class 12	Camelia in flower	Single stem
Class 13	Wallflowers	3 stems of one variety
Class 14	Polyanthus	3 stems of one variety
Class 15	Grape hyacinth	5 stems of one variety
Class 16	Anemones (not Wood anemones)	3
Class 17	A pan/container of Alpines	max diameter 9"/23cm
Class 18	A bowl of floating Hellebores	5 blooms
Class 19	Snakes Head Fritillaries	3 stems of one variety
Class 20	A House Plant in Flower (<u>excluding Orchids</u>)	Entries in Classes
Class 21	An Orchid in flower	20, 21, 22 & 23
Class 22	A Foliage House Plant	must have been owned
Class 23	A Pot Cactus or Succulent	by the exhibitor for at least 3 months.

Fruit and Veg

Class 30	Rhubarb	3 sticks (no leaves)
Class 31	Leeks	3
Class 32	Perpetual Spinach	Tied bunch of 5 stems
Class 33	Chard	Tied bunch of 5 stems

Flower arrangement

Class 41 Vase of Spring Flowers. Max width of display 18"/45cm. **No oasis to be used**

Class 45 PHOTOGRAPHIC COMPETITION- CLOUDS

Members are invited to submit (in hard copy) a photograph fulfilling the title of **CLOUDS**

Criteria:

- Entries must be in colour & they must have been taken by the Gardening Society member;
- Members can submit a maximum of **TWO photos**;
- Names should be either written on the back, or on a label firmly attached to the back;
- The smallest size should be 6" x 4", and the largest A5 (6" x 8"). Any size between these two is also acceptable;
- Photos should not be more than two years old. Members should be aware that the photos will be displayed at the Spring Show. Therefore, if people feature in the photo, their permission should be sought;
- If you'd like the photo/s returned, please ensure you are present at the end of the show to retrieve your photo/s. This section of the Spring Show will be judged by public vote, with photos displayed in the Hop Pocket for people to select the best entry/entries.

Class 46 CRAFT – DECOUPAGE x 1.

Any size or any item such as a vase, terracotta pot, candle etc can be used

The PHOTOGRAPHY AND CRAFT classes will be judged by public vote, with exhibits displayed in the Hop Pocket for people to select the best entry/entries.

Cookery

- Class 50 Individual fruit turnovers x 3.
- Class 51 Tray Bake (min 8" x 8")
- Class 52 Carrot Cake with icing **(using recipe given ONLY on page 10)**
- Class 53 Posh party dessert
- Class 54 Hot cross buns x 4
- Class. 55. One Jar of Marmalade

AWARDS

Trophies

- For the overall numbers of points Classes 1-55
- Bulbs Classes 1-10
- Cookery Classes 50-55

Judges Certificates For the best single exhibit for Horticulture
Cookery

Judges:

Dr. Edward Stevenson-Rouse- Horticulture
Mrs Marianne Ball. – Cookery

Public Vote Certificates For both best Photography and Craft exhibits

All entries must be in by Wednesday April 2nd 2025 by the latest – late entries will not be eligible for judging , but may be shown for display purposes only

Jamie Oliver's Carrot Cake

Ingredients

250g carrots (grated)
150g light brown sugar
150g self-raising flour
2 large eggs
125ml vegetable oil
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon baking powder
½ teaspoon baking soda
1 pinch of salt
75g walnuts (optional, chopped)
For the Cream Cheese Frosting:
200g cream cheese (room temperature)
100g unsalted butter (softened)
100g icing sugar (sifted)
1 teaspoon vanilla extract

Step 1: Preheat the Oven and Prepare the Tin

Preheat your oven to 180°C (350°F). Grease and line a 20cm (8-inch) round cake tin with parchment paper to prevent sticking.

Step 2: Mix the Dry Ingredients

In a large bowl, whisk together the self-raising flour, ground cinnamon, ground ginger, baking powder, baking soda, and a pinch of salt. This ensures the spices and leavening agents are evenly distributed.

Step 3: Combine Wet Ingredients

In a separate bowl, whisk together the eggs, vegetable oil, and light brown sugar until smooth. This forms the wet base of the cake, which helps keep it moist.

Step 4: Add the Carrots and Dry Ingredients

Stir the grated carrots into the wet ingredients. Slowly add the dry ingredient mixture to the wet mixture, folding gently until just combined. Be careful not to overmix. If using walnuts, fold them in at this stage.

Step 5: Bake the Cake

Pour the batter into the prepared cake tin and spread it evenly. Bake in the preheated oven for 35-40 minutes, or until a skewer inserted into the center comes out clean. Let the cake cool in the tin for 10 minutes before transferring it to a wire rack to cool completely.

Step 6: Prepare the Cream Cheese Frosting

While the cake is cooling, prepare the frosting. In a mixing bowl, beat together the softened cream cheese, unsalted butter, sifted icing sugar, and vanilla extract until smooth and creamy.

Step 7: Frost the Cake

Once the cake is completely cooled, spread the cream cheese frosting generously over the top. You can also frost the sides if you prefer. For a final touch, you can sprinkle some extra chopped walnuts on top for added texture and decoration.

SUMMER SHOW

Smarden Charter Hall - SATURDAY 12TH JULY, 2025

Staging: 12.30 – 2pm; Judging 2.00 – 3.30pm;

Public viewing from 3.30 – 4.15pm. Prize Giving 4.15 pm (approx)

Vegetable Classes:

1. Potatoes (white) x 5
2. Potatoes (coloured) x 5
3. Broad Beans (long pod) x 10
4. Pods of Peas (any variety) x 10
5. Carrots x 3
6. Rhubarb x 3 sticks
7. Tomatoes (any variety) x 5 (If cherry – diameter must be under 35mm)
8. Lettuce (any variety) x 2
9. Courgettes (length not exceeding 15cm /6 inches) x 3
10. Cucumber (any variety) x 2
11. Beetroot (any variety) x 3
12. Bunch of radish x 10
13. Collection of five varieties of vegetables (staged in a box/basket, not exceeding 60cm x 60cm/2ft x 2ft)

Soft Summer Fruit Classes:

16. Gooseberries (red or green) (Plate of 10)
17. Blackcurrants (plate of 5 strigs)
18. Raspberries (plate of 10)
19. Strawberries (plate of 6)
20. Other soft fruits (plate of 6). One variety Berries/ or strigs
Berries should be displayed with stalks and calyx

Flower Classes:

21. Penstemons x 3
22. Perennials (2 different kinds, (herbaceous, not shrubby) 3 stems of each type in two vases
23. Biennials (any kind but same variety) 3 separate or in one vase
24. Annuals (any variety or varieties) x 3 stems. separate or in one vase
25. Pelargoniums/Geraniums (Hybrid Cultivated Geraniums, Not Hardy Garden Varieties)
x 3 stems
26. Sweet peas (4 sprays of 3 different colours, in 3 separate vases)
27. Lilies or Day Lilies (any variety or varieties) x 3 stems
28. Ornamental grass (in pot or vase) any variety
29. Hydrangea x 2 blooms
31. Pot Plant -Foliage *Items 31-34 must have been grown or*
32. Pot Plant - Flowering *owned by exhibitor for at least 3 months*
33. Pot Plant – Fern
34. Pot Plant - Cactus or succulent

Rose Classes:

41. Best individual Hybrid Tea Rose
42. 3 Sprays of Floribunda Roses (any variety or varieties)
43. Bowl of roses arranged for effect 2ft x 2ft (max)
44. 1 Bud, 1 Semi opened and 1 Fully opened Rose (of one variety)
45. 3 Sprays of Climbing or Rambling Rose (of one variety)
46. Best Red Rose (any variety)
47. Best Yellow Rose (any variety)
48. Best White Rose (any variety)
49. Best Pink Rose (any variety)
50. Best Orange Rose (any variety)
51. Best Rose of a colour/s not previously listed

Floral Art Classes:

52. **JANE AUSTEN 250 TH YEAR ANNIVERSARY**
Formal arrangement. Accessories allowed. **NO OASIS TO BE USED**
To be viewed from the front
Max size: Width 38cm/15", Depth 20cm/8", Height unlimited
53. **ARTISTIC ARRANGEMENT in a clear vase**
USING FOLIAGE, TWIGS , WATER AND PEBBLES ONLY- NO OASIS TO BE USED.
Do not include any Flowers. To be viewed from the front
Max size: Width 50cm/20", Depth 38cm/15", Height unlimited
54. **PINK AND BLUE**
Miniature arrangement, to be viewed from all sides.
Height 10cm/4", Width 10cm/4", Depth 10cm/4"
NB, all flowers MUST be miniature
55. Hanging Basket (Exhibitor's own work)
56. Hand Tied Collection of Herbs

Cookery Classes: *(Please don't forget your inner wax paper and avoid use of metal lids)*

ALL PASTRY AND DOUGH MUST BE HOMEMADE

61. Fruit Jam x 1 Jar.
62. Cottage Loaf x 1
63. Chocolate Brownie X 4
64. Chocolate and Beetroot Fudge Cake (**using given recipe only on page 14**) x 1
65. Flapjacks X 3
66. Berry Cheesecake X 1 maximum diameter 20cm/ 8",

Liquid Refreshment Classes (Home-made)

67. Fruit Liqueur – alcoholic. **MUST BE MADE WITHIN LAST 2 YEARS**

Chairman’s Challenge:

71. Beautiful pink/ red **MS MARS SUNFLOWER** plant grown from seeds provided at the AGM +.. Best plant on the day wins. Only one flowering **SUNFLOWER** , in its plant pot , to be exhibited at the Summer Show. (There will be an Adult and a Childrens Award).

72. PHOTOGRAPHIC COMPETITION

Members are invited to submit (in hard copy) a photograph fulfilling the title of their **FAMILY PET**
Criteria:

- Entries must be in colour & they must have been taken by the Gardening Society member;
- Members can submit a maximum of **TWO photos**;
- Names should be either written on the back, or on a label firmly attached to the back;
- The smallest size should be 6” x 4”, and the largest A5 (6” x 8”). Any size between these two is also acceptable;
- Photos should not be more than two years old;
- Members should be aware that the photos will be displayed at the Summer Show. Therefore, if people feature in the photo, their permission should be sought;
- If you’d like the photo/s returned, please ensure you are present at the end of the show to retrieve your photo/s. This section of the Summer Show will be judged by public vote, with photos displayed in the Hop Pocket for people to select the best entry/entries.

Trophies and Awards

Classes 1 – 20 (Fruit & Veg)	Trophy
Classes 52 - 56 (Floral Art)	Trophy
Classes 61 – 67 (Cookery)	Trophy
Classes 1 – 72 (whole show)	Trophy Highest number of Points

AWARDS

Classes 41-51	Crystal Rose award
Judge’s Certificate	For the best exhibit in Classes 1 to 20 (Vegetables/Soft Fruit)
Judge’s Certificate	For the best exhibit in Classes 21 to 56 and 71 (Flowers)
Chairman’s Challenge Certificates	For the best plant in Class 71 (Adult and Children Awards)
Certificate for Winner of Photographic Competition	

Judges :
Dr. Edward Stevenson-Rouse - Horticultural
Mrs. Marianne Ball - Cookery/Liquid refreshment

All Entries must be in by Wednesday 09 July 2025 at the latest – late entries will not be judged but may be shown for display purposes only.

CHOCOLATE AND BEETROOT FUDGE CAKE RECIPE TO BE USED

Ingredients

50gms cocoa powder
175gms plain flour
1½ tsp baking powder
200gms caster sugar
250gms cooked beetroot
3 medium eggs
200ml sunflower oil
100gms dark chocolate, finely chopped
icing sugar

Method

- 1) Preheat the oven to gas 4, 180°C, fan 160°C, then grease and line the bottom of a 23cm springform cake tin. Sieve the cocoa, flour, baking powder and sugar into a bowl.
- 2) Drain and halve the beetroot, then blend in a food processor. With the machine running, add the eggs one at a time, then pour in the oil. Blend the mixture until the liquid is just smooth.
- 3) Stir the wet mixture into the dry ingredients and mix in the chocolate. Pour into the tin and cook for 45 minutes or until a skewer comes out clean.
- 4) Remove from the oven and set aside for 10 minutes, then turn out and leave to cool. Dust the cake with icing sugar or decorate with chocolate ganache before serving.

CHOCOLATE GANACHE

Ingredients

200g dark chocolate roughly chopped
300ml double cream
2 tbsp golden caster sugar

Method

- 1) Put the chocolate in a large, heatproof mixing bowl. Pour the cream into a saucepan with the sugar and bring to a simmer over a medium heat, stirring continuously until the sugar is melted. Turn up the heat and bring to the boil, then quickly remove from the heat. Pour over the chocolate and whisk until smooth and glossy.
- 2) Use straight away or leave to cool until thick enough to spread on a cake. Alternatively, set aside to cool completely, then beat with an electric whisk until light and fluffy, and ready for spreading.

AUTUMN SHOW
Smarden Charter Hall SATURDAY 6TH SEPTEMBER
Staging: 12.30 – 2pm; Judging 2.00 – 3.30pm
Public viewing from 3.30 – 4.15pm. Prize Giving 4.30pm (approx)

Vegetable Classes:

1. Potatoes (any single variety) x 5
 2. Parsnips (any variety) x 2
 3. Carrots (any variety) x 5
 4. Runner Beans (any variety) x 10
 5. French Beans (any variety) x 10
 6. Cherry Tomatoes (any variety) x 1 **truss** (must be less than 35mm diameter)
 7. Tomatoes (any variety) x 5
 8. Lettuce (same variety) x 2
 9. Leek (any variety) x 3
 10. Cucumbers (any variety) x 1 **pair**
 11. Squash/Gourds x 2
 12. Onions (any variety) x 5
 13. Shallots (any variety) x 10
 14. Beetroot (any variety) x 3
 15. Aubergine (any variety) x 1
 16. Capsicums (Peppers – sweet or chilli) x 3
 17. Courgettes x 3
 18. Sweetcorn x 2
 19. Chard – tied bunch x 5 stems)
 20. Wonky veg (fun class - judged but no points awarded for this class)
- All root vegetables should be displayed washed and trimmed of excess foliage and feathery roots, and tied with raffia*

Fruit Classes:

21. Plums x 5
22. Apples (Dessert) x 3
23. Apples (Cooking) x 3
24. Pears x 3

Soft Fruit:

27. Blackberries x 10
28. Autumn Raspberries x 10
29. Any other soft fruit in season x 5 (of one variety)

Flower Classes:

31. Pelargoniums or Geraniums x 3 **stems** (Hybrid Cultivated Geraniums not Hardy Garden variety)
32. Michaelmas Daisies x 3 **sprays** (any variety or varieties) BLACK EYED SUSAN
33. Dahlias x 5 (any variety or varieties)
34. Perennial x 3 **stems** of one variety
35. Fuchsias x 3 **stems** of one variety
36. Chrysanthemums x 3 **stems** of one variety
37. Vase of Garden Flowers (not exceeding 45cm/18" in width) **NOT A FORMAL ARRANGEMENT. AN OASIS MUST NOT BE USED**

- 38. One spray from a berry or flowering shrub
- 41. Roses (Hybrid Tea, any variety or varieties) x 3
- 42. Roses (Display of David Austen or similar type Roses, any variety or varieties) x 3
- 43. Roses (Floribunda any variety or varieties) x 3

Cookery Classes: ALL PASTRY AND DOUGH MUST BE HOMEMADE

- 51. Jar of chutney x 1
- 52. Fruit and Nut fudge. 6 pieces . Minimum 1 inch.
- 53. Cheese and bacon turnovers x 3
- 54. Gingerbread Person x 4
- 55. Apple Cake (using given recipe only on page 17)
- 56 Flavoured Tear and Share bread

57. PHOTOGRAPHIC COMPETITION

Members are invited to submit (in hard copy) a photograph fulfilling the title of **A SUNSET**

Criteria:

- Entries must be in colour & they must have been taken by the Gardening Society member;
- Members can submit a maximum of **TWO photos**;
- Names should be either written on the back, or on a label firmly attached to the back;
- The smallest size should be 6" x 4", and the largest A5 (6" x 8"). Any size between these two is also acceptable;
- Photos should not be more than two years old. Members should be aware that the photos will be displayed at the Autumn Show. Therefore, if people feature in the photo, their permission should be sought;
- If you'd like the photo/s returned, please ensure you are present at the end of the show to retrieve your photo/s. This section of the Autumn Show will be judged by public vote, with photos displayed in the Hop Pocket for people to select the best entry/entries.

58. ART AND CRAFT

Painting of a **LANDSCAPE** . (Either A3 / A4). Using oils, watercolour or acrylic. Members own work.

AWARDS

Trophies and Special Awards:

Classes 1 to 29	Fruit and Vegetables	Trophy
Classes 51 to 56	Cookery	Trophy
Classes 1 – 58	Whole Show Highest number of points – Trophy	
Classes 31-43	Floral	Trophy

Judge's Certificates

- Certificate: Best entry in all Vegetable and Fruit classes (Classes 1 to 29)*
- Certificate: Best entry in all the Flower classes (Classes 31 to 43)*
- Certificate: Best entry in the Cookery competition (Classes 51 to 56)*

Judges Dr Edward Stevenson-Rouse (Classes 1 to 43) mMrs Marianne Ball (Classes 51 to 56)

Certificates for Winners of both Photographic and Art Competition (Public Vote)

All entries must be in by Wednesday September 4th , 2024 at the latest – late entries will not be judged but may be shown for display purposes only

APPLE CAKE..PLEASE USE THIS RECIPE

115g unsalted butter diced and Chilled, plus extra for the tin
225g self-raising flour
2 tsp ground cinnamon
115g light brown sugar
1 large egg beaten
6-8 tbsp milk
225g Bramley or Granny Smith apples peeled, cored and diced
100g sultanas
2 tbsp demerara sugar(optional)

Method

step 1

Heat the oven to 180C/160C fan/gas 4. Butter and line a deep 20cm cake tin with baking parchment.

step 2

Mix the flour and cinnamon together in a large bowl. Add the butter and rub into the flour using your fingers, until it resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg followed by 6-8 tbsp of milk – add it gradually until you have a smooth, thick batter.

step 3

Add the apples and sultanas and mix to combine. Scrape the batter into the prepared tin and gently level out. Sprinkle over the demerara sugar, if using, and bake for 30-40 mins or until golden and a skewer inserted into the middle comes out clean.

step 4

Allow to cool in the tin for 15 mins and then carefully turn out onto a wire rack to cool further.

ENTRY FORM FOR THE SPRING SHOW - Saturday 5 April 2025

This form must be emailed to the Show Secretary, Gill Sadler, (gillshowsec@gmail.com) or be left at Smarden Community Store, where a folder will be available 10 days before the show, clearly marked "For the attention of Show Secretary". Please **DO NOT** send photos of entries on the slip in the schedule.

Entries should be submitted no later than Wednesday 2nd April 2025
(late entries will not be judged, but may be shown for display purposes only)

Name -----

Phone No-----

Class Number	Class Description

ENTRY FORM FOR THE SUMMER SHOW - Saturday 12 JULY 2025

This form must be emailed to the Show Secretary, Gill Sadler, (gillshowsec@gmail.com) or be left at Smarden Community Store, where a folder will be available 10 days before the show, clearly marked "For the attention of Show Secretary". Please DO NOT send photos of entries on the slip in the schedule. **Entries should be submitted no later than Wednesday 09 July 2024**

(late entries will not be judged, but may be shown for display purposes only)

Name -----

Phone No-----

Class Number	Class Description

ENTRY FORM FOR THE AUTUMN SHOW - Saturday 6th September 2025

This form must be emailed to the Show Secretary, Gill Sadler, (gillshowsec@gmail.com) or be left at Smarden Community Store, where a folder will be available 10 days before the show, clearly marked "For the attention of Show Secretary". Please DO NOT send photos of entries on the slip in the schedule. **Entries should be submitted no later than Wednesday 3rd September 2024**

(late entries will not be judged, but may be shown for display purposes only)

Name -----

Phone No-----

Class Number	Class Description