

BURWASH HORTICULTURAL SOCIETY

Affiliated to
The Royal Horticultural Society
and
The Kent Federation of Horticultural Societies
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## VIRTUAL SPRING SHOW with Floral Art classes

**Saturday 27 March 2021**

(go to: [burwashhorticulturalsociety.co.uk](http://burwashhorticulturalsociety.co.uk) for details)  
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ROSE AND SWEET PEA SHOW

with Art, Craft, Cookery and Junior classes

Saturday 12 June 2021
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## SUMMER SHOW

with Floral Art, Cookery, and Photography classes

**Saturday 24 July 2021**  
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ALL SHOWS HELD IN THE SPORTS PAVILION,
HAM LANE, BURWASH FROM 2.15pm - 4.00pm

ADMISSION FREE
(but donations at the door would be welcome)

RAFFLE AND REFRESHMENTS

Details of the Plant Sale and all Talks are on the last page

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SOCIETY OFFICERS AND COMMITTEE for 2021

President:	Philip Cutler
Honorary Vice President:	Robert Ransom
Chairman:	Richard Maude-Roxby
Honorary Treasurer:	Paul McColl
Membership Secretary:	Deborah McColl
Minutes Secretary:	Helene King
Publicity Secretary:	Sue Paines
Schedule Administrator:	Berry Wraight
Show Secretary:	Fiona Barkley
Website Administrator:	Ann Ashton
Other Committee Members	Julia Angove Tony Mycock

THANKS TO ALL OUR SUPPORTERS FOR THEIR HELP WITH THE SHOWS:

CADE STREET NURSERY

Tel 01435 862988
www.cadestreetnursery.co.uk

Bedding plants, perennials, vegetable plants and herbs all grown on the nursery, plus a wide range of garden terracotta and fibre clay pots available.

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www.theflowerhouse-burwash.co.uk

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BURWASH PLAYING FIELD ASSOCIATION

www.burwash.org/clubs-societies/playing-fields-association.html

The BPFA COMMITTEE as Trustees, manage and maintain the Swan Meadow Playing Field and the facilities thereon as a charity on behalf of the community.

The village Cricket and Tennis club are all based at Swan Meadow.

Funds are mainly raised by the Burwash Fair on August Bank Holiday Monday, other events, and through the BPFA 100 plus club.

Our thanks also to the advertisers in this schedule whose contribution has helped to defray the cost of printing.

Please let them know you saw their advert here.

ABOUT BURWASH HORTICULTURAL SOCIETY

The Burwash Horticultural Society was first formed in 1889 to promote an interest in gardening in Burwash and its surrounding area and over the years has drawn membership from all walks of life with perhaps the most famous being Rudyard Kipling who was the society's Vice President in 1911. It is an active society with over 90 members and with a very low subscription, new members are always most welcome.

The three shows we hold a year are easy to enter with prize money, certificates and cups for the winners. Our shows generate a great deal of interest in the village and are well attended. See the end page 32 for other events we put on too.

This schedule together with a newsletter is sent out to members at the start of the year and extra copies are available from The Flower House.

THE MEMBERSHIP YEAR IS FROM 1/1 - 31/12

Subscriptions £2.00 per annum

In future the AGM will take place on the 3rd Tuesday of March each year

Membership Benefits

Cade Street Nursery offer our members a 10% discount on a minimum spend of £15 on plants, on production of membership card

Attendance at talks is £2.50 for non-members, £1.50 for members.

Should the present pandemic continue in 2021 we will of course aim to do another online show or two. Please keep in touch by going to our website for up to date information

<https://www.burwashhorticulturalsociety.co.uk/>

The trip to RHS Wisley, originally planned for last July is again postponed and all those that have paid will have their money refunded. However, subject to Covid – 19 rules in September, we may be able to set up a trip to this wonderful garden is near Woking in Surrey. Nearer the time, further details will be put onto the Society's website <https://www.burwashhorticulturalsociety.co.uk/>

The Rose and Sweet Pea Show will hopefully go ahead in the Swan Meadow Pavilion as planned and will include a men only cookery class. Come on men, why not have a go.

Exhibitors to all food or drink related classes need to be aware of the Hints and Tips section on page 9. Marks **will be** deducted if not used.

Why not have a bit of fun. We have two fun classes for this year in the Summer Show.

Class 24a is 'The ugliest or wonkiest vegetable. For those who like to get creative, 24b vegetable characters might suit you better.

This article <https://uk.news.yahoo.com/jacob-rees-mogg-leeks-vegetables-prize-185157566.html> might provide some inspiration

SHOW RULES

1. The Spring, Rose and Sweet Pea and Summer Shows are open, excepting resident only classes.
2. Exhibits for all shows must be staged between 9.00 and 10.50 on the morning of the show, after which time the Hall will be closed except to judges and officials.
3. (a) All exhibits must have been grown by, or made by, the Exhibitor and (b) Pot plants must have been owned and tended by the Exhibitor for a minimum of 6 months.
Floral art is exempt from this rule.
4. Entry forms with entry fees of 25p per class for the Spring and Summer Shows must be delivered, in an envelope, by mid-day on the Thursday preceding the show to The Flower Shop, High Street, Burwash. Subscription of £2.00 may also be enclosed.
The Rose and Sweet Pea Show entries, together with craft entries are accepted at the Hall on the morning of the show.
5. Only one exhibit may be entered In any class of a show, per Exhibitor
6. Prize Money: 1st - £2.00, 2nd - £1.50, 3rd - £1.00 unless otherwise stated.
7. Points towards trophies: 1st – 3 Points, 2nd – 2 Points, 3rd – 1 Point.
8. Presentation of trophies will be at 3.45pm on the day of the show after which the raffle will be drawn and all exhibits removed.
9. In all cases, the Judges' decision is final. Objections to be in writing to the Chairman before 3.00pm with a fee of 50p.
10. All trophies to be returned to the Chairman (Mount House, High Street, Burwash) before the next show.
11. Society vases only to be used, except In Floral Art Classes.
12. The Committee reserve the right to inspect any competitor's garden.

Hints and Help for Exhibitors Is Given On Pages 6, 7, 8 And 9

HINTS FOR EXHIBITORS IN THE FLOWER CLASSES

COMPETITORS, ESPECIALLY THOSE WHO HAVE NOT EXHIBITED BEFORE, MAY FIND THESE EXPLANATORY NOTES HELPFUL IN THE SELECTION AND PRESENTATION OF THEIR EXHIBITS.

Give careful attention to proper staging (presentation) of exhibits. Society vases, where their use is required, are made available on the day of the show.

Whenever possible, an exhibit of a plant, flower, vegetable or fruit should be named as this adds greatly to the gardening interest of the show. No penalty will be attached to unnamed exhibits.

All flower exhibits should be presented with a leaf from the plant.

Any enquiries prior to the show should be addressed to the Chairman or Vice Chairman. On the day of the show, stewards will be on hand to help anyone who has difficulty in finding a class location or interpreting a class description.

PRESENTATION

Flowers should be in good condition, i.e. at their most perfect stage and as fresh and free from damage due to weather, pests and diseases as possible.

Blooms should be so placed in the container that each one can be seen easily by the judge, and not arranged as if in a flower arrangement class. To anchor the stems in the vase, use wet moss, oasis, kitchen paper etc, which should not come above the rim of the container.

A vase is higher than its width and a bowl is wider than its height. A container can be any receptacle that holds flowers.

In floral art classes please be aware of the height, width and depth restrictions.

NOTE: IN ALL FLOWER CLASSES, IF THE DESCRIPTION IS FOR A SINGLE BLOOM ALL SIDE BUDS SHOULD BE REMOVED.

In judging the merits of vegetables, consideration is given to:

CONDITION: cleanliness, freshness, tenderness and freedom from coarseness and blemish.

SIZE: size increase must be accompanied by culinary quality.

UNIFORMITY: in size, shape and colour

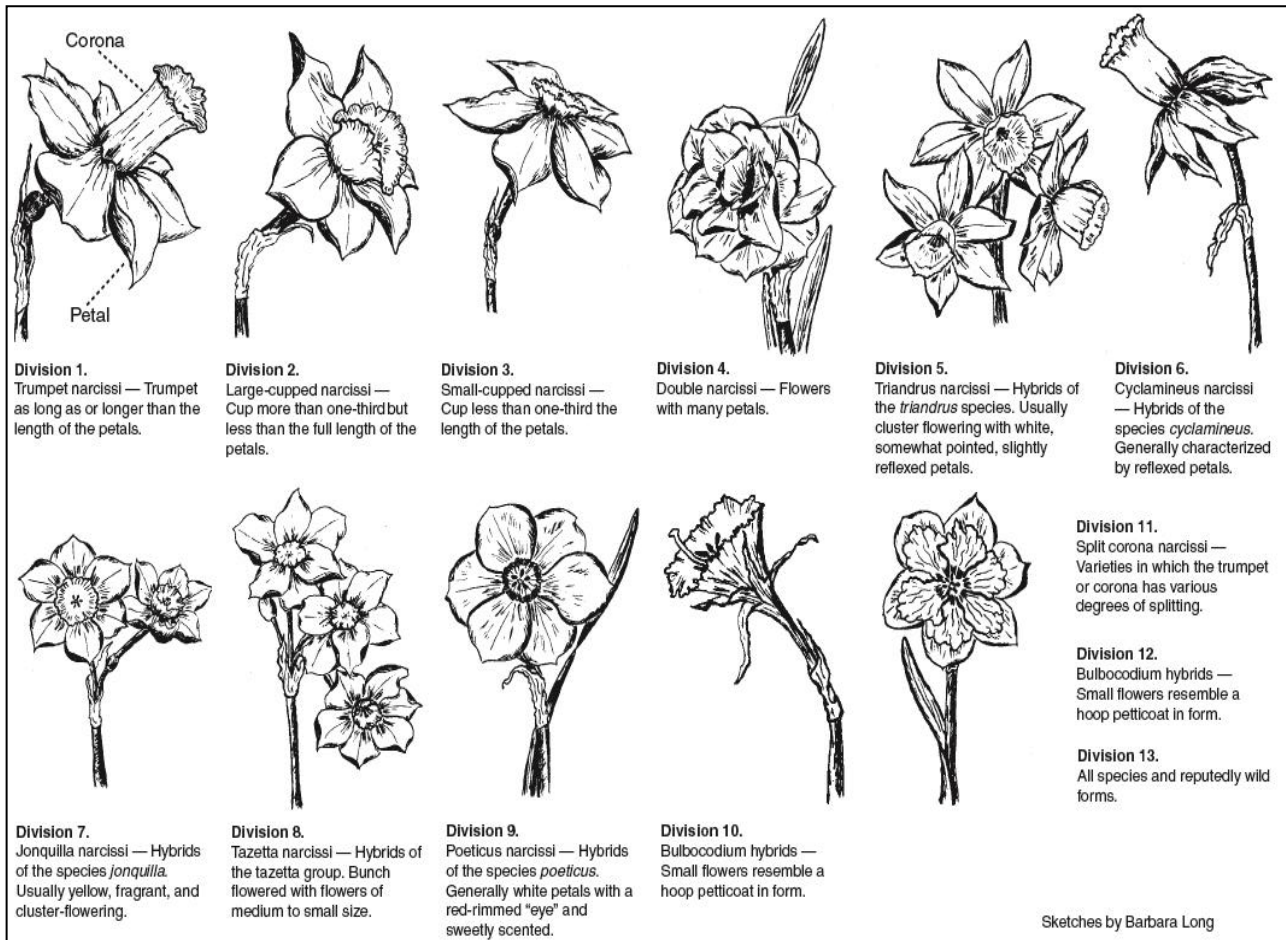
DEFINITIONS

Cultivars: The term 'cultivar' in place of the more general term 'variety' is being increasingly accepted by gardeners in accordance with RHS recommendations. A 'cultivar' (a cultivated plant) is a plant variant or selection, produced by man in cultivation, the characteristics of which are maintained by controlled seed or vegetative production, e.g. "Gardeners Delight" is a cultivar of the *Lycopersicon esculentum* – tomato.

Variety: A 'variety' is the botanical term for a naturally occurring variant of a species, i.e. *Geranium sanguineum* var. *stratum*

Kind: The term 'kind' is used in the classification of fruit and vegetables for show purposes, e.g. parsnips, carrots and cabbages are 'kinds' of vegetables, while apples, plums and gooseberries are 'kinds' of fruit.

DIVISIONS OF DAFFODIL CLASSES. The illustrated table includes the full 10 categories into which daffodils are divided. The first 4 divisions are specifically listed in the schedule there are classes in



Information on Dahlia Classification

To enable exhibitors to enter the correct class, please use the following classification rules.

Cactus Types



CACTUS



SEMI-CACTUS

Incurved Cactus - Petals rolled for their full length, with tips of the petals curving toward the centre of the flower.

Semi Cactus - Petals flat at the base, with less than half of the petals rolled or quilled

Decorative Types



FORMAL DECORATIVE



INFORMAL DECORATIVE

Formal Decorative - Flat petals with an even, regular placement throughout the flower

Informal decorative - generally flat petals, sometimes slightly rolled at the tip, but with irregular arrangement of formation

HOME PRODUCE - Advice on presentation

1. Read the schedule carefully to make sure you exhibit the correct size and numbers of items.
2. Plain white paper plates should be used for presenting items except bread, which should be on a board and rolls in a basket. Doilies may be used for sweet items.
3. Savoury tarts, quiches and flans should be removed from their baking tins.
4. Fluted cutters should be used for sweet items e.g. jam tarts/fruit scones and plain cutters for savouries e.g. cheese scones/oatcakes.
5. A small garnish can improve the look of an item.
6. All preserves should be presented in sterilised jars and sterilised plain lids and labelled with the variety and full date it was made. [Jars and lids with trade names are not acceptable as they contravene the Trade Description Act].
7. When potting, jars should be filled to the brim to allow for shrinkage when cold. Lids or waxed discs (shiny side down) should be applied while preserve is hot. If using cellophane lids, these should be applied when the jars are cold.
8. Wax discs and cellophane can be used for fruit curds as they have a short shelf life (3-4 weeks).
9. Vinegar preserves must be covered with non-corrosive lids and indicate pungency of contents (Hot/mild/spicy etc.) on the label. The flavours of pickles and chutneys develop as they mature. Items should be at least 2 months old before exhibiting.

VIRTUAL SPRING SHOW 27 MARCH 2021 SCHEDULE

£5 VOUCHER FOR HIGHEST POINTS IN SHOW

£5 VOUCHER FOR BEST VASE OF 3 BLOOMS OF NARCISSI

£5 VOUCHER FOR BEST IN SHOW

NARCISSI CLASSES

UNDER RHS RULES, ALL DAFFODILS ARE NOW CLASSIFIED AS NARCISSI

CLASS

1	TRUMPET (Div. 1)	3 BLOOMS, 1 VARIETY, YELLOW
2	TRUMPET	3 BLOOMS, 1 VARIETY, WHITE
3	TRUMPET	3 BLOOMS, ANY OTHER COLOUR 1 VARIETY
4	TRUMPET	1 SPECIMEN BLOOM, YELLOW
5	TRUMPET	1 SPECIMEN BLOOM, WHITE
6	TRUMPET	1 SPECIMEN BLOOM, ANY OTHER COLOUR
7	LARGE CUP (Div. 2)	3 BLOOMS, 1 VARIETY, YELLOW
8	LARGE CUP	3 BLOOMS, 1 VARIETY, WHITE
9	LARGE CUP	3 BLOOMS ANY OTHER COLOUR 1 VARIETY
10	LARGE CUP	1 SPECIMEN BLOOM, YELLOW
11	LARGE CUP	1 SPECIMEN BLOOM, WHITE
12	LARGE CUP	1 SPECIMEN BLOOM ANY OTHER COLOUR
13	SMALL CUP (Div. 3)	3 BLOOMS, 1 VARIETY
14	SMALL CUP	1 SPECIMEN BLOOM
15	DOUBLE (Div. 4)	3 BLOOMS 1 VARIETY
16	DOUBLE	1 SPECIMEN BLOOM
17	MULTIFLORAL	3 STEMS, 1 VARIETY
18	PHEASANT EYE (Div. 9)	3 BLOOMS 1 VARIETY
19	MINIATURE	5 STEMS, 1 VARIETY (BLOOMS UNDER 2" DIAMETER)
20	3 VASES NARCISSI	3 BLOOMS PER VASE (3 DISTINCT VARIETIES)

VIRTUAL SPRING SHOW 27 MARCH 2021 SCHEDULE continued

NON-NARCISSI CLASSES

21 BOWL OF SPRING GARDEN FLOWERS (SHRUBS EXCLUDED)	
22 POLYANTHUS	5 STEMS, MIXED/ONE COLOUR
23 TULIPS	3 BLOOMS, 1 VARIETY
24 TULIPS	3 BLOOMS, MIXED
25 TULIPS	1 SPECIMEN BLOOM
26 POT PLANT IN FLOWER	(POT 8" MAXIMUM INSIDE)
27 ORCHID	(POT 8" MAXIMUM INSIDE)
28 POT PLANT FOLIAGE	(POT 8" MAXIMUM INSIDE)
29 CAMELLIA	1 BLOOM

FLORAL ART

30 SIMPLICITY	3 FLOWERS AND FOLIAGE
31 TRIANGLE	ARRANGEMENT IN A TRIANGULAR SHAPE

NB in this online competition the usual size requirements are removed
along with drapes and bases

CHILDRENS ART

£5 BOOK TOKEN AS PRIZES FOR WINNER OF EACH CHILDREN'S CLASS AND AGE GROUP

32 PAINTING OF A DAFFODIL	32a	age 7 and under
	32b	ages 8 – 11
33 PAINTING OF A BOWL OF FLOWERS	33a	age 7 and under
	33b	ages 8 - 11

RULE 10 APPLIES TO CLASSES 1-20, 21-29 - See Page 5 (Show Rules)

Rapkyns Nursery

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Burwash Pottery

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available

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Email me mary.clarke1@btinternet.com

www.burwashpotter.co.uk



SPRING SHOW SATURDAY 27 MARCH 2021

ENTRY FORM

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

This Show will take place virtually. Please go to
our website www.burwashhorticulturalsociety.co.uk
for more information and for the online entry
form.

IF YOU WISH TO ENTER

PLEASE COMPLETE THIS ENTRY

RETURN TOGETHER WITH YOUR ENTRY FEE
IN AN ENVELOPE
TO
THE FLOWER HOUSE, HIGH STREET, BURWASH

NOT LATER THAN MID-DAY WEDNESDAY 24 MARCH 2021

Name.....

Address.....

.....

Entry Fee.....

ONLINE ROSE AND SWEET PEA SHOW 2020

BEST IN SHOW



**Pink Rose
Elizabeth Appleby**



**Class 5 White Rose
1st Mary Varrall**



**Novice Class - Vegetable
1st Samantha Bowles**

ROSE AND SWEET PEA SHOW SATURDAY 12 JUNE 2021

ENTRY FORM

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	31a	31b			

PLEASE CIRCLE THE CLASSES YOU WISH TO ENTER

25P PER ENTRY

Name.....

Address.....

.....

Entry Fee.....

**Entry forms to be handed in on the morning of the Show
with Entry Fees**

ONLINE ROSE AND SWEET PEA SHOW 2020

Children's Classes



AGE 8 AND OVER

MY FLOWER PAINTING
Niamh Hollis-Wooley



AGE UP TO 8

MY FLOWER PAINTING
Naomi Macfarlane

ONLINE SUMMER SHOW 2020

Children's Classes



Age 12 and under

A VEGETABLE I HAVE GROWN FROM SEED

Killian McInerney



Age 12 and under

AN INSECT

Francesca Morrells



Age 8 and over

MY DREAM POND

Gracie Clark



Age 7 and under

A FAIRY GARDEN

Oscar Wright

SUMMER SHOW SATURDAY 24 JULY 2021

ENTRY FORM

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

PLEASE CIRCLE THE CLASSES YOU WISH TO ENTER
25P PER ENTRY

RETURN THIS FORM, TOGETHER WITH YOUR ENTRY FEE
IN AN ENVELOPE PLEASE
TO
THE FLOWER HOUSE, HIGH STREET, BURWASH

NOT LATER THAN MID-DAY THURSDAY 22 JULY 2021

Name.....

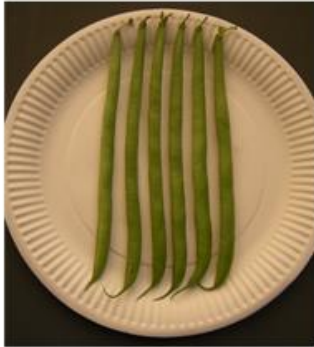
Address.....

.....

Entry Fee.....

ONLINE SUMMER SHOW 2020

BEST IN SHOW IN VEGETABLES AND FLOWER CLASSES



**SIX
FRENCH
BEANS**

**Peter
Angove**



**12 SWEET
PEA IN A
VASE**

**Lynda
Maude
Roxby**



**THREE
DAHLIAS
IN A
VASE**

**ONE
VARIETY**

**Alison
Jarvis**



**FLORAL
ART**

**SUMMER
IN A
TEACUP**

**Lynda
Maude
Roxby**



**ADULT PAINTING
A KITCHEN GARDEN**

Helene King



**PHOTOGRAPHY
CLOUDS**

Sarah Harrington



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www.theroseandcrownburwash.co.uk

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Evening 6 to 9pm - Tuesday to Saturday

Sunday Roast 12 to 3pm on Sunday

Quiz

On the last Wednesday of each month

7pm for 7.30pm start

Booking essential

This is part of the fund raising for the annual Burwash bonfire event

Live Music

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Ian Rees

Burwash

Mobile: 07983 969170

Local: 01435 883104

ian.rees@meadowmachines.co.uk

Meadowmachines.co.uk

ROSE AND SWEET PEA SHOW 12 JUNE 2021 SCHEDULE

ROSES

COURT FARM CUP - HIGHEST POINTS IN ROSE CLASSES

THE KENT AND SUSSEX COURIER ROSE BOWL AND

THE RON PARTNER ROSE VOUCHER (£10) – Best Rose exhibit Classes 1–11

CLASS

- 1 3 SINGLE LARGE BLOOMS (mixed/one variety)
- 2 3 STEMS CLUSTER (1 variety other than Single Bloom)
- 3 3 STEMS CLUSTER (Mixed other than Single Bloom)
- 4 1 SINGLE LARGE BLOOM – RED
- 5 1 SINGLE LARGE BLOOM – PINK
- 6 1 SINGLE LARGE BLOOM – YELLOW
- 7 1 SINGLE LARGE BLOOM – WHITE
- 8 1 SINGLE LARGE BLOOM – ANY OTHER COLOUR INCLUDING BI-COLOUR
- 9 CYCLE OF BLOOM, 1 VARIETY, 3 SEPARATE STEMS
(Bud, Half to three-quarters open, fully open) IN ONE VASE
- 10 1 ROSE, ANY VARIETY, TO BE JUDGED BY SCENT

NEWCOMERS ROSE CLASS

- 11 1 ROSE, ANY VARIETY OR COLOUR

Class 11 is only open to a competitor who has NOT PREVIOUSLY entered a Rose class

NOTE:-

A SINGLE LARGE BLOOM is a single rose on one stem

CLUSTER ROSES include floribundas, climbing roses and old-fashioned roses

- 12 BOWL OF ROSES

SWEET PEAS

HARRY RELF TROPHY – BEST VASE OF SWEET PEAS

- 13 7 STEMS, 1 VARIETY White or Cream
- 14 7 STEMS, 1 VARIETY Blue, Lavender, Mauve, Lilac
- 15 7 STEMS, 1 VARIETY Pink, Pink/White, Pink/Cream
- 16 7 STEMS, 1 VARIETY Cerise, Crimson or Scarlet
- 17 12 STEMS, 1 OR MORE VARIETIES

DELPHINIUMS

THE QUEEN'S CHALLENGE CUP - BEST VASE OF DELPHINIUMS

- 18 1 SPIKE Any colour
- 19 3 SPIKES (1 VARIETY/MIXED)
- 20 1 VASE OF MIXED FLOWERS

RULE 10 APPLIES TO CLASSES 1-11 AND 13-20 - See Page 5 (Show Rules)

ROSE AND SWEET PEA SHOW 12 JUNE 2021 SHOW SCHEDULE - continued

JUNIOR CLASS (NO ENTRY FEE)

AGES: UP TO 7 YEARS OLD. AGES: 8 – 11

Age to be stated on entry form

ELIZABETH REID CUP – BEST ENTRY IN JUNIOR CLASS

CLASS

- 21 PAINTING OF BIRDS IN MY GARDEN
- 22 PAINTED PEBBLE
- 23 PICTURE ON A PAPER PLATE

CRAFTS

THE PAIGNTON CUP – Best Exhibit in Classes 24 - 26

THE ROGERS CUP – The most points in Classes 24– 26

- 24 KNITTED/CROCHETED CHILDS TOY
- 25 TRAY CLOTH (maximum size 18" x 24 ")
- 26 A HANDCRAFTED ARTICLE using wood, metal, pottery, ceramics, jewellery or similar hard material.

NB: All Craft entries must have been made or completed in the previous 12 months and must never have been shown or exhibited at any other event. All entries must be unsigned.

THE WARD MEMORIAL CUP - Winner of Class 27

- 27 THE GARDEN SEAT (PAINTING)

COOKERY

See page 9 for advice on presentation

- 28 A JAR OF MARMALADE
- 29 A ROUND WHITE LOAF - **THIS IS A MEN ONLY ENTRY** (RECIPE ON PAGE 28)
- 30 4 PIPED MERINGUES

NOTE: CLASSES 29 AND 30 MUST BE PRESENTED UNDER COVERS SUPPLIED

MINIATURE GARDEN

See page 22 for further information

- 31a CHILDREN
- 31b ADULT

1st Prize - £10.00, 2nd Prize - £5.00, 3rd Prize - £3.00



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07834 880417

Instructions for class 31 on page 21

Miniature Garden

Using a seed tray approximately 15" x 9", design and make a miniature garden with living plants

There will be two classes, one for childrens entries and one for adult entries

The following web addresses will give ideas on how to design, make and produce a miniature garden. It can be as simple or as imaginative as you wish it to be.

<http://www.hgtv.com/outdoors/gardens/garden-styles-and-types/family-gardening-create-a-miniature-garden>

<http://empressofdirt.net/plants-for-miniature-gardens/>

<https://www.pinterest.co.uk/jodielh/miniature-garden-ideas/>

http://www.twogreenthumbs.com/Miniature_Garden_Videos.html

There will be some seed trays available at the May plant sale.

THE SUMMER SHOW 24 JULY 2021 SCHEDULE – DIVISION 1

T. HOOK CUP - HIGHEST POINTS DIVISION 1

CLASS

- 1 A COLLECTION OF 5 KINDS OF VEGETABLES SHOWN ON A TRAY OR BOARD 24" X 30"
(NUMBERS LISTED BELOW)

1st Prize Class 1 MILLFIELD SHIELD + £5.00, 2nd Prize - £4.00, 3rd Prize - £3.00

- 2 **RESIDENTS ONLY**

A COLLECTION OF 3 KINDS OF VEGETABLES, 3 OF EACH KIND, SHOWN ON A TRAY OR BOARD 12"x 18".

All will be pointed at 20 in this class

1st Prize Class 2 ANN NEALE CUP + £3.00, 2nd Prize - £2.50, 3rd Prize - £2.00

NUMBERS OF VEGETABLES REQUIRED IN CLASS 1 ABOVE AND MASTER GARDENERS CLASS (Class 23)

5	Potatoes	20 Points
5	Tomatoes	Large 15 Points
		Medium 18 Points
		Small 12 Points
10	Peas	20 Points
10	Runner Beans	18 Points
10	French Beans	15 Points
10	Broad Beans	15 Points
3	Leeks	20 Points
2	Marrows	15 Points
4	Courgettes	12 Points
2	Lettuce	15 Points
2	Cabbages	15 Points

2	Cucumbers (House)	18 Points
2	Cucumbers (Ridge)	5 Points
5	Carrots Long)	20 Points
5	Carrots (Other)	18 Points
5	Onions (Exhibition) (Over 8oz)	20 Points
5	Onions (Under 8oz)	15 Points
5	Onions (Sets)	15 Points
2	Celery (Trench)	20 Points
2	Celery (Other)	18 Points
2	Cauliflowers	20 Points
3	Parsnips	20 Points
3	Beetroot (Long)	20 Points
3	Beetroot (Globe)	15 Points
10	Shallots (Exhibition)	18 Points
10	Shallots (Pickling)	15 Points

SUMMER SHOW 24 JULY 2021 SCHEDULE – DIVISION 1 continued

GEEJAY CUP - RESIDENTS ONLY BEST EXHIBIT CLASSES 3 - 22

CLASS

3	RUNNER BEANS (leave strig on)	6
4	FRENCH BEANS	6
5	3 VEGETABLES (ONE OF EACH KIND)	3
6	PEAS (leave strig on)	6
7	BEETROOT (3" TOPS)	3
8	CARROTS (3" TOPS)	3
9	LETTUCE	2
10	POTATOES WHITE (named)	3
11	POTATOES COLOURED (named)	3
12	POTATOES, BAKING	3

HARRY POPE CUP – BEST ONION EXHIBIT CLASSES 13 & 14

13	ONIONS 8OZ AND OVER (EXHIBITION)	3
14	ONIONS UNDER 8 OZ	3
15	SHALLOTS	3
16	COURGETTES (5-6". Flowers not necessary)	2
17	TOMATOES	4
18	TOMATOES SMALL/CHERRY/ANY SHAPE	9
19	MARROWS (15" MAX)	2
20	ANY OTHER VEGETABLE	2
21	VASE OF CULINARY HERBS	(3 KINDS)
22	PLATE OF ANY FRUIT	1 VARIETY

All vegetables in a Class must be the same variety unless otherwise stated

23 MASTER GARDENERS CLASS

3 VEGETABLES, NUMBERS AS LISTED ON PAGE 23, **PLUS** A VASE OF FLOWERS
SHOWN ON A TRAY OR BOARD 2' X 2'6"

1st Prize - £5.00, 2nd Prize - £4.00, 3rd Prize - £3.00

ALL ENTRIES WILL BE MARKED ON QUALITY AND PRESENTATION

24a UGLIEST OR WONKIEST VEGETABLE

24b VEGETABLE CHARACTERS [See <https://uk.news.yahoo.com/jacob-rees-mogg-leeks-vegetables-prize-185157566.html> for inspiration]

SUMMER SHOW 24 JULY 2021 SCHEDULE – DIVISION 2

SOCIETY VASES ONLY TO BE USED

HORNSBY TROPHY – HIGHEST POINTS DIV. 2.

POPULAR GARDENING CUP – BEST EXHIBIT DIV. 2.

BURWASH HORTICULTURAL SOCIETY ROSE BOWL - BEST EXHIBIT CLASSES 25-29

CLASS

25	ROSES SINGLE LARGE BLOOMS (MIXED/ONE VARIETY)	3
26	ROSE (SPECIMEN)	1
27	ROSE CLUSTER (MIXED/ONE VARIETY)	3 SPRAYS
28	ROSE: CYCLE OF BLOOM, 1 VARIETY (Bud, Half to three-quarters open, fully open) IN ONE VASE	
29	VASE OF ROSES (ONE VARIETY/MIXED)	6 STEMS.
30	GLADIOLI	1
31	GLADIOLI (MIXED)	3
32	GLADIOLI (1 VARIETY)	3

ERIC GODLEY CUP – HIGHEST POINTS FOR DAHLIAS

33	DAHLIAS (DECORATIVE 1 VARIETY)	3
34	DAHLIAS (CACTUS/SEMI CACTUS 1 VARIETY)	3
35	DAHLIAS (MIXED 1 VARIETY)	5

See page 8 for classification information

36	SWEET PEAS	12 STEMS
37A	HYDRANGEAS - MOPHEADS (1 VARIETY)	3 HEADS
37B	HYDRANGEAS - LACECAPS (1 VARIETY)	3 HEADS
38	LILY (SPECIMEN)	
39	POT PLANT FOLIAGE (pot max 8 inch inside)	
40	POT PLANT IN FLOWER - EXCLUDING ORCHIDS (pot max 8 inch inside)	
41	ANNUALS (1 VASE, 1 KIND)	
42	PERENNIALS (2 VASES, 2 KINDS)	
43	VASE OF MIXED FLOWERS	
44	VASE OF GREEN AND WHITE FLOWERS	
45	VASE OF ANY FLOWERS, SHADES OF ONE COLOUR	
46	VASE OF FLOWERING SHRUBS (MIXED/1 VARIETY) MUST BE IN FLOWER	
47	VASE OF FOLIAGE	

BANKSIAN MEDAL– WINNER OF THE MOST PRIZE MONEY IN DIV. 1 AND DIV. 2

WINNER IS EXCLUDED FROM WINNING AGAIN FOR THE NEXT 2 YEARS.

2019 - Jim Hillier

2020 - Fiona Barkley

SUMMER SHOW 24 JULY 2021 SCHEDULE - DIVISION 3 FLORAL ART

GORDON CUP – HIGHEST POINTS IN DIVISION 3

HIGHLANDS CUP – BEST FLORAL ART EXHIBIT

MOLLY BEAUCHAMP MEMORIAL CUP – WINNER OF CLASS 50

CLASS (Drapes and Bases are permissible)

- | | | |
|----|---------------------|--------------------------------|
| 48 | Sussex by the sea | (Space allowed 20"x 20") |
| 49 | Pretty as a picture | (Space allowed 20"x 20") |
| 50 | Tickled Pink | (Space allowed 12"x 12" x 12") |
| 51 | Summer Jewels | (size 4" x 4" x 4") |

Note: Classes 50 and 51 have a height restriction

NEWCOMERS FLORAL ART CLASS

CHARMIAN BURY CUP - WINNER OF CLASS 52

- 52 Design in a flower pot (size 12"X 12" x 12")

Note: Class 52 is only open to a competitor who has **NEVER ENTERED** a Floral Art Competition

SUMMER SHOW SCHEDULE - DIVISION 4 COOKERY

PORTEOUS PLATE – HIGHEST POINTS DIVISION 4

LINDEN PLATE – BEST EXHIBIT CLASSES 53-57

CLASS SEE PAGE 9 FOR ADVICE ON PRESENTATION

- | | |
|----|--------------------------------|
| 53 | A JAR OF FRUIT JELLY |
| 54 | MUSHROOM QUICHE |
| 55 | FLAPJACK |
| 56 | FRUIT CAKE (RECIPE ON PAGE 30) |
| 57 | PLAITED WHITE LOAF |

CLASSES 54-57 MUST BE PRESENTED UNDER COVERS SUPPLIED

THE BURWASH TIPPLE CUP for the best bottle of homemade drink

- | | |
|----|---|
| 58 | A BOTTLE OF HOMEMADE SOFT DRINK |
| 59 | A BOTTLE OF HOMEMADE FRUIT WINE/LIQUEUR |

All to be judged on quality and presentation

SUMMER SHOW 24 JULY 2021 SCHEDULE - DIVISION 5 PHOTOGRAPHY

AKEHURST CUP – HIGHEST POINTS CLASSES 60 - 62

CLASS

60	A SINGLE ROSE	(10"x 8" May be mounted on 12"x 10")
61	RIVER SCENE	(Max 7"x 5" May be mounted on 9" x 7")
62	SHRUB IN FLOWER	(Max 7"x 5" May be mounted on 9" x 7")

CHILDREN (12 YEARS AND UNDER)

R.S. STREATHER CUP – WINNER OF CLASS 63 (Children under 12)

63	A TREE	(max 7" x 5" May be mounted on 9" x 7")
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RECIPE FOR ROUND WHITE LOAF

CLASS 29 IN THE Rose and Sweet Pea SHOW (See Page 21)

Ingredients

- * 500g strong white bread flour, plus a little extra flour for finishing
- * 40g soft butter
- * 12g/2 sachets fast-action dried yeast
- * 2 tsp salt
- * about 300ml tepid water (warm not cold – about body temperature)
- * a little olive or sunflower oil

Method

1. Put the flour into a large mixing bowl and add the butter. Add the yeast at one side of the bowl and add the salt at the other, otherwise the salt will kill the yeast. Stir all the ingredients with a spoon to combine.
2. Add half of the water and turn the mixture round with your fingers. Continue to add water a little at a time, combining well, until you've picked up all of the flour from the sides of the bowl. You may not need to add all of the water, or you may need to add a little more – you want a dough that is well combined and soft, but not sticky or soggy. Mix with your fingers to make sure all of the ingredients are combined and use the mixture to clean the inside of the bowl. Keep going until the mixture forms a rough dough.
3. Use about a teaspoon of oil to lightly grease a clean work surface (using oil instead of flour will keep the texture of the dough consistent). Turn out your dough onto the greased work surface.
4. Fold the far edge of the dough into the middle of the dough, then turn the dough by 45 degrees and repeat. Do this several times until the dough is very lightly coated all over in olive oil.
5. Now use your hands to knead the dough: push the dough out in one direction with the heel of your hand, then fold it back on itself. Turn the dough by 90 degrees and repeat. Do this for about 4 or 5 minutes until the dough is smooth and stretchy. Work quickly so that the mixture doesn't stick to your hands – if it does get too sticky you can add a little flour to your hands
6. Clean and lightly oil your mixing bowl and put the dough back into it. Cover with a damp tea towel or lightly oiled cling film and set it aside to prove. The dough should double in size. This should take around one hour, but will vary depending on the temperature of your room (don't put the bowl in a hot place or the yeast will work too quickly).
7. Line a baking tray with baking or silicone paper (not greaseproof).
8. Once the dough has doubled in size scrape it out of the bowl to shape it. Turn it out onto a lightly floured surface and knock it back by kneading it firmly to 'knock' out the air. Repeat several times. Gently turn and smooth the dough into a round loaf shape.

RECIPE FOR ROUND WHITE LOAF (Continued)
CLASS 29 IN THE Rose and Sweet Pea SHOW (See Page 21)

9. Place the loaf onto the lined baking tray, cover with a tea towel or lightly oiled cling film and leave to prove until it's doubled in size. This will take about an hour, but may be quicker or slower depending on how warm your kitchen is.

10. Preheat the oven to 220C (200C fan assisted)/425F/Gas 7.

11. After an hour the loaf should have proved (risen again). Sprinkle some flour on top and very gently rub it in. Use a large, sharp knife to make shallow cuts (about 1cm deep) across the top of the loaf to create a diamond pattern.

12. Put the loaf (on its baking tray) into the middle of the oven.

13. Bake the loaf for about 30 minutes. The loaf is cooked when it's risen and golden. To check, take it out of the oven and tap it gently underneath – it should sound hollow. Turn onto a wire rack to cool.

RECIPE FOR FRUIT CAKE

CLASS 56 IN SUMMER SHOW (See Page 27)

Ingredients

- * 225g butter (room temperature) or vegetable spread, plus extra for greasing
- * 225g caster sugar
- * 4 large eggs
- * 225g self-raising flour
- * 100g ground almonds
- * 450g mixed dried fruit
- * 25g flaked almonds

Method

1. Preheat the oven to 160°C (fan 140°C/325°F/Gas 3). Grease a 20cm (8in) springform or deep, loose-bottomed round cake tin. Line the base and sides of the tin with baking parchment.
2. In a large bowl, cream the butter or vegetable spread and sugar with an electric mixer or wooden spoon until fluffy, then add the eggs a little at a time, beating well between each addition to prevent curdling.
3. Fold in the flour and ground almonds, and beat until all the ingredients are thoroughly mixed. Gently fold the dried fruit into the mixture, stirring with a wooden spoon until well combined.
4. Spoon the mixture into the tin and level the top. Sprinkle the surface with the flaked almonds.
5. Put the tin into the oven and bake for one and a half to two hours. Test the cake with a skewer, if it comes out wet and sticky, return the cake to the oven to cook further. When the cake is done, remove from the oven and leave to cool in the tin.

EXHIBITORS NOTES

Burwash Horticultural Society Other Events

Subject to COVID-19 rules in place at the time, (go to <https://www.burwashhorticulturalsociety.co.uk> for more up to date information) our other events include:-

PLANT SALE
SATURDAY 8 MAY 2021
10.00am – 1pm

To be held at
Mount House, High Street, Burwash

NB: GATES WILL NOT BE OPENED UNTIL 10am

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**TALKS FOR 2021**  
Talks held at Burwash Village Hall  
Raffle, tea or squash and biscuits at all meetings  
**2.00pm for 2.30pm**

**THURSDAY 8 JULY 2021**  
**"Perennials to extend the season"**  
**Steven Moore**

**THURSDAY 30 SEPTEMBER 2021**  
**"Companion Planting" Katherine Lynn**

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AGM
Due to the change in the financial year, this will now
be
TUESDAY 15 MARCH 2022 at 2.00pm
in the Parish Room, Village Hall

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**GARDEN VISIT TO RHS WISLEY**  
**POSTPONED** – This may take place in September and will  
be notified on the Society's website