

MAYFIELD HORTICULTURAL SOCIETY

Website mhs.mayfieldfiveashes.org.uk
Email – mayfieldhorticulturalsociety@gmail.com

PRESIDENT

Mr J Logan

Chairman	Mr E Du-Cann (872705)
Vice Chairman	Mrs B Blow (872829)
Treasurer	Mrs S Holland (872163)
Membership Secretary	Mrs L Pitcher (07715113346)
Show Secretary	Mrs D Kirkness (872705)

COMMITTEE

Mrs R Bayliss	Mrs H Lane
Mr A Bayliss	Mrs A Sutton
Mrs T Crowe	Mrs L Wells
Mrs J Coggill	

The Mayfield Horticultural Society would like to thank all those businesses who have supported us with advertisements in the 2017 schedule.

Our thanks to Rosina's and Ferndale Cottage for kindly accepting the entry forms for the show.

PRESIDENT'S REPORT

It is always nice to be on the winning side – part of a successful team, and there are few teams more successful than your society. It has not happened by accident but because your committee really are a team, lead from the front by the Chairman with great support from the whole committee. One of the most important jobs for a Chairman is to recruit new committee members and officers and your Chairman has certainly proved to have very persuasive abilities.

It is going to be difficult to keep improving on the Plant Sale every year but 7th May proved that wrong. Thank you to buyers and donors. As your Society has reasonable reserves you may wonder why we need to run a plant sale, apart from being a good point of contact with our members and the gardening public. The money raised enables us to invite some of the top names in horticulture to come and talk to us without us having to charge an exorbitant amount for tickets. The supper with Bob Flowerdue in October 2016 was a sell out and I have never seen so many smiling faces after an event in the Memorial Hall. At the AGM on the 21st March Jim Buttress, who has recently published a much acclaimed book “The People’s Gardener” will talk about his “65 years in Horticulture”. We also have some excellent talks by local speakers. Mark Saunders gave us an enthusiastic and practical talk on photography in the garden. All our talks are real winter warmers and are always practical and friendly. As our celebrity for 2018 we have booked Chris Beardshaw.

In addition to all this activity we ran a coach outing to Kew Gardens in June 2016 and an outing to Great Dixter to visit the house & garden. Our main event, The Summer Show, on the 16th July was a great success and we are very happy to see some new names amongst the cup winners. One new class, for the tallest weed, was very well supported, however it would be nice to have lots more entrants. It is not about entering the biggest or the heaviest (except in one or two classes). All sorts of other factors come into play such as evenness, freedom from disease and presentation. We are very happy to advise potential new entrants and help them on the day. Even if you do not get placed your entry will have contributed to the overall enjoyment of the show. We are not just a bunch of ultra competitive, whiskery, old men who sabotage each others marrows at the full moon!

Much is talked about social mobility these days but it does not really apply to gardening because whether you have a few tubs, an allotment or ten acres you will have something in common to compare. Come and join us if you are not already a member – at £5 per year it is a real bargain.

Well done everyone.

JOHN LOGAN

PROGRAMME

2017

- MAY** **Saturday 13th** 9.00 am Plant sale High Street, Mayfield
- JUNE** **Wednesday 28th**. Outing to West Dean & Parham
- JULY** **Saturday 15th** 2.30 pm Summer Show.
Mayfield Memorial Hall/Scout and Guide Hall
- SEPTEMBER** **Date to be confirmed.** Outing to Marchants Nursery &
Garden,Laughton
- OCTOBER** **Friday 20th** 7.30 pm for 8.00 pm talk by Graham Blunt of Plantbase,
Cousley Wood “Gardening on the Extreme”. Memorial Hall.
- NOVEMBER** **Friday 17th** 7.30 pm for 8.00 pm talk by Gillian Regan “Self Seeders –
love them or hate them?” Memorial Hall

2018

- FEBRUARY** **Friday 16th** 7.30 pm for 8.00 pm talk by Stephen Moore, Rapkyn’s
Nursery “Plants for early Spring”. Scout and Guide Hall
- MARCH** **Tuesday 20th** 7.30 pm start (doors open 6.45 pm) AGM.
Speaker Barry Newman “Preparing for the ShowVegetables,
Fruit & Herbs” Memorial Hall
- APRIL** **Friday 20th 7.30 pm for 8.00 pm talk TBA**
- NOVEMBER** **Tuesday 20th**, An Evening With Chris Beardshaw.
Memorial Hall

The Society welcomes new members.

A membership form is included in this schedule or
contact Membership Secretary Louise Pitcher
(07715113346)

Non-members welcome at any talks at a cost of £2.00 per head.

Come and enjoy some stimulating talks during the fallow garden season!

Membership costs £5.00 per year and the membership year runs from

March to February

Benefits of membership are:

10% discount on some purchases from **Millbrook Garden Centre**, Jarvis Brook

10% discount on horticultural products from **Heathfield Ironmongers**

10% discount, excluding special offers and multi-buys from

Thorpe Garden Centre, Horam weekdays only

Free entry to all talks

CUPS AND SPECIAL AWARDS – SUMMER SHOW

PERPETUAL CHALLENGE CUP – collection of vegetables	Classes 1 & 2
PERPETUAL CHALLENGE CUP – best exhibit, fruit classes	Classes 35-38
PERPETUAL CHALLENGE CUP – sweet peas	Class 43
PERPETUAL CHALLENGE CUP – floral art table decoration	Class 77
PERPETUAL CHALLENGE CUP – best children’s flower exhibit	Class 126
HULBERT-POWELL CUP – best exhibit, vegetables	Classes 4-33
THE SNEYD-KYNNERSLEY CUP – best exhibit, flowers	
Classes 44 - 53, 57- 74,	
WOLSTENHOLME PERPETUAL CHALLENGE CUP – roses	Class 54
MARGARET WALSH-ATKINS ROSE BOWL - roses	Class 55
MONTEITH CUP – best floral arrangement	Classes 78-82
GODBER CUP – highest number of points in domestic classes	Classes 83-104
ALLCHIN CUP – best exhibit, craft	Classes 105-114
EGERTON CUP – best photograph	Classes 116-120
GEORGE DAY MEMORIAL BOWL – best posy of flowers,	
Children 5-16	Class 121
WILLIAM WICKEN CUP – best exhibit of wild flowers/grasses,	
Children under 11	Class 139
BURT CURD SHIELD – best entry from Mayfield Primary School	Class 144
GARDEN VOUCHERS will be awarded for vegetables in trays and baskets: 1st prize £5, 2nd prize £3, 3rd prize £2	Classes 1, 2 & 3

BANKSIAN MEDAL – awarded by THE ROYAL HORTICULTURAL SOCIETY to the competitor who obtains the largest number of points in the whole of the Horticultural classes at the Summer Show. Competitors who won the medal in the last two years are not eligible this year.

PRESIDENT’S BOWL – awarded to the member gaining the highest number of points across all classes in the show. This will be awarded at the Society’s Annual General Meeting in March. Competitors who won the Bowl in the last two years are not eligible this year.

Entries must be staged with their class cards, names downwards between 8.30 am and 10.30 am on Saturday 15th July 2017. Entries open to non-members. Varieties to be named where possible, to assist judges in their decisions and to inform the viewing public.

Cups and Awards to be presented at 4.00 pm.

Children’s cups to be engraved at Society cost.

Adult cup engraving at recipients own cost.

Rosettes and exhibits may be collected after presentation of awards.

SCHEDULE OF EXHIBITS

Entry fee: 25p for each class
Rosettes will be awarded for 1st, 2nd and 3rd places
and points for the Banksian Medal Classes.

DIVISION I – VEGETABLES AND FRUIT

Children are invited to enter this Division (see Division VII)

Please read the judge's hints on page 18.

Classes 4-38 MUST consist of one variety unless otherwise stated.

- 1 **PERPETUAL CHALLENGE CUP:** Collection of home-grown vegetables/salad, four kinds but only one variety of each vegetable (quantities as given for Classes 4-32) see Judge's Hints at the end of the Schedule. Size of display not to exceed 600mm x 500mm. Trays available.
- 2 **PERPETUAL CHALLENGE CUP:** An arrangement of home-grown vegetables in a basket. Not less than three different vegetables. Salad items and culinary herbs may be included. Basket not to exceed 45cm in length. To be judged by content, quality, general presentation and arrangement.
- 3 Garden Basket. An arrangement of home-grown vegetables, fruit and flowers, totally of your selection, to be judged on content, quality and general presentation. Basket or trug not to exceed 45cm in length.
- 4 Four white potatoes
- 5 Four coloured potatoes
- 6 Four salad potatoes
- 7 Heaviest potato
- 8 Two cabbages (stalks retained, root off)
- 9 Six pods of peas
- 10 Four onions (tops tied), 250g and under
- 11 Four red onions (tops tied), 250g and under
- 12 Three onions (tops tied), over 250g
- 13 Three beetroots (tops trimmed, root on)
- 14 Three carrots, tops trimmed to 75mm
- 15 Two heads of broccoli or calabrese
- 16 Five runner beans
- 17 Five French beans
- 18 Five broad beans
- 19 Six radishes, leaves trimmed to approx. 30 mm
- 20 Two lettuces (any variety) roots retained and washed
- 21 Five tomatoes (one variety), medium size, not beefsteak, calyx on

- 22 Five small fruited tomatoes (one variety), calyx on
 - 23 Three courgettes, one colour (yellow or green, 100-150 mm in length)
 - 24 Two cucumbers
 - 25 Six pickling shallots, 30mm maximum
 - 26 Six culinary shallots, large
 - 27 Three leeks (all tops left on).
 - 28 Three sticks rhubarb, leaves trimmed but bottom of stalk retained
 - 29 Three leaves of chard, displayed flat, leaves overlapping, not tied
 - 30 Three leaves of kale or six leaves of spinach displayed flat, leaves overlapping, not tied
 - 31 Collection of four kinds of culinary herbs in separate vases (supplied). No flowers
 - 32 Any other vegetable not in above classes, minimum two
 - 33 Any organically grown vegetable, minimum two
 - 34 Novelty (misshapen vegetable)
 - 35 Dish of nine gooseberries with stalks, no leaves
 - 36 Dish of six strings of currants (all one colour), no woody material, and no leaves
 - 37 Dish of nine raspberries with stalks, no leaves
 - 38 Dish of nine of any other soft fruit with stalks, no leaves
- The following classes do not qualify for the Banksian medal**
- 39 Two litres of compost judged by texture and appearance
 - 40 Tastiest carrot – two named carrots of one variety
 - 41 Tastiest tomato – two named tomatoes of one variety
 - 42 Potato taste test – please supply two of the same variety of potatoes but one must be raw and one cooked.

DIVISION II – FLOWERS

- 43 **PERPETUAL CHALLENGE CUP:** Four vases of sweet peas, each containing six stems of four distinct varieties with own foliage.
- 44 One vase of mixed sweet peas, nine stems with own foliage
- 45 Vase of six stalks of flowers from exhibitor who has not shown before or won a class at a previous show
- 46 One vase of mixed flowers, nine stalks
- 47 One vase of any one variety of annuals (six stalks)
- 48 One vase of any one variety of herbaceous perennials (six stalks)
- 49 Herbaceous perennial flowers – in three vases, three distinct kinds, not more than five of each
- 50 One stem or head of herbaceous, perennial or annual flower (no roses or shrubs)

- 51 An exhibit of three clematis in own container
- 52 Three naturally short stemmed flowers in own container
- 53 One vase of three stalks of lilies
- 54 **WOLSTENHOLME CUP:** Six large flowered roses, named if possible
Not more than two of each variety with own foliage, in exhibitors own vase
- 55 **THE MARGARET WALSH-ATKINS ROSE BOWL:** Three large
Flowered roses (same or different varieties) named if possible, no buds
in exhibitor's own vase.
- 56 One rose to be judged on scent alone, named if possible
- 57 One vase of three sprays, rambler, pillar or climbing roses, named if
possible
- 58 One vase of three sprays, any cluster (floribunda) roses, named if
possible.
- 59 One specimen large flowered rose.
- 60 Six miniature rose blooms in tray provided
- 61 Vase of three stems of miniature, cluster-flowered roses
- 62 Vase of three stems of Shrub, Old Garden or English (David Austin)
roses
- 63 Lupins, three spikes any colour(s) or mixed
- 64 Delphiniums, six florets in tray provided
- 65 Six stems of shrubs in flower or berry, two each of three varieties, in
one vase
- 66 Collection of fuchsias, nine individual flowers mixed or same colour, in
trays to be supplied
- 67 House plant in flower or foliage , max 200mm flower pot, single plant
per pot
- 68 Single pelargonium/geranium in flower pot, max 200mm
- 69 Display of cacti and/or succulents – table space not to exceed 450mm
square
- 70 Three stems of one variety of shrub in flower or berry
- 71 One perfect but lonely flower in own vase, this should be a stem
terminating in a single flower (e.g. carnation or a peony, not a flower
head consisting of several flowers).
- 72 Three alliums (flower or seed heads), one variety or mixed.
- 73 Three dahlias, one variety or mixed.
- 74 Any flower/vegetable grown from a plug plant in its own pot. Perfect
class for those with tiny gardens or window boxes!
- 75 Tallest weed (no climbing varieties), root retained and washed

Only Society vases must be used, except for classes 54, 55, 68, 69,70, 72,75 and 76.

DIVISION III – FLORAL ART.

*All five arrangements must be exhibitor's own, unaided work. Classes 79, 81 & 82 will be displayed in alcoves approximately 500mm wide and 800mm high. Exhibits should make full use of the space of the alcove and must not exceed the width. An exhibit is composed of natural plant material with or without accessories. Classes 77, 78 & 80 will be displayed on an open table. All tables will be covered in primrose- coloured material. **All material for Class 78 must be from your garden.** For all other classes, material can be purchased or home grown. See Rule 2. Floral art classes are open to everyone.*

76 PERPETUAL CHALLENGE CUP

A table decoration – “Romance is in the Air”

Open tabling maximum 450mm.

77 “Flowers from My Garden” arranged in a basket, an arrangement of material **from your garden.** Open tabling

78 “Colour Explosion” – accessories may be included

An exhibit

79 A table decoration “Size isn’t Everything”

Small arrangement on open tabling maximum 150 mm width, depth, height (approx. 6”)

80 “All the Greens” – any foliage and/or flowers must be in shades of green

An exhibit

81 **MEN ONLY** - “Sporting Life”

An exhibit

**NO LATE ENTRIES WILL BE ACCEPTED FOR FLORAL ART
CLASSES DUE TO SPACE REQUIREMENTS**

DIVISION IV – DOMESTIC Godber Cup

Judge's hints: Jars must be full, have waxed discs and neat covers. Jars or tops to show no brand names. Labels should not be fixed to lid. Display cakes on doyleys, and savouries on napkins. All foods must be loosely covered with transparent film. Please be aware that all the produce will be left unrefrigerated.

- 82 One pot of jam (not raspberry) 12oz or over
- 83 One pot of raspberry jam 12oz or over
- 84 One pot of jelly 12oz or over
- 85 One pot of marmalade 12oz or over
- 86 One pot of chutney 12oz or over
- 87 One pot of lemon curd 12oz or over, to be made with butter
- 88 200mm round Lemon Drizzle Cake. (Recipe in Schedule)
- 89 Two pieces of bread pudding 50mm x 80mm. (Recipe in Schedule)
- 90 Savoury Quiche not to exceed 200mm in diameter
- 91 Treacle tart. Recipe in schedule
- 92 Swiss roll, any flavour
- 93 MEN ONLY – five sausage rolls
- 94 Tea loaf 1kg (2.2lb) tin. Recipe in Schedule
- 95 One wholemeal loaf, approx. 0.5kg (1.1lb) weight, handmade
- 96 As above, bread maker
- 97 Speciality bread, any size, any shape (to be labelled)
- 98 Choc chip flap jacks, five pieces (recipe in schedule).
- 99 Decorated cup cakes
- 100 Jar of honey
- 101 Three hen's eggs matching in size & colour
- 102 One large hen's egg, judged on content, 1-3 days old recommended
- 103 Jar of pickled onions – minimum 1lb size – to be judged on taste & texture.

**DIVISION V –
CRAFT
Allchin cup**

- 104 An animal made from vegetables and/or fruit
- 105 An item made from felt
- 106 A greeting card, either handmade or computer generated
- 107 Any stitched item including patchwork or quilting.
- 107 Any knitted item
- 109 A handmade piece of jewellery
- 110 A decorative gift box not to exceed 300mm x 200mm
- 111 A paper item – this could be folded (origami) or glued
- 112 A picture of any subject in any medium (not photography), max 450mm, mounted, not framed
- 113 Any other craft item
- 114 **FAMILY PROJECT** – scarecrow not over 4 feet in height
- 115 Mini Saga “The (K)Night Raid”, not to exceed 50 words. A fictional tale with a beginning, middle and end and something happening. 50 words plus a title, hyphenated words count as one. **Entries for Class 115 must be in by 4 pm on Thursday 6th July and accompanied by the Mini Saga entry form. This is one week earlier than other entries to allow judging.** The following is one of last year’s entries.

“All seemed quiet, just the sound of the radio playing in the background. Eyes closed:- floating, floating above a beautiful garden of roses, being overwhelmed by their enchanting perfume, such bliss. Suddenly screeching, shouting, pandemonium. Eyes open! Blue lights flashing, feeling of heat, can’t move. Darkness. You’re safe now dear.”

NOTE: Craft items should have been made within the last 12 months with no identifying marks on front of exhibits.

DIVISION VI – PHOTOGRAPHS

Egerton Cup

Photographs not to exceed 200mm x 150mm excluding mount, to be mounted, not framed. Pictures may not be enhanced on computers other than class 121

- 116 “The Beauty of Plants”
- 117 “Local landscape”– named if possible
- 118 Photograph of something beginning with D (to be named)
- 119 “Wildlife”
- 120 “Bountiful Earth”

DIVISION VII – CHILDREN’S CLASSES

Children are invited to enter any of the adult classes for which special cards will be issued. Age to be stated. Entries will be judged in the relevant classes.

Children 11 and under

121 George Day Memorial Bowl

Open to ages 5–11 years, age to be taken into consideration
A tied posy of flowers

122 IN THE FOLLOWING TWO CLASSES, CHILDREN CAN SEND THEIR PHOTOGRAPHS FROM MOBILE/IPADS DIRECTLY TO OUR JUDGE SIMON HEATON email heaton.simon@gmail.com

- 123 Photograph taken by exhibitor under 7 years of age “A photograph of my favourite soft toy or pet”
- 124 Photograph taken by exhibitor aged 7 – 11 years, pet, any animal or countryside
- 125 Five chocolate rice crispy cakes (up to 11 years)

- 126 **PERPETUAL CHALLENGE CUP:** Arrangement of flowers in a small jam jar, exhibitors 8–11 years
- 127 Best picture, exhibitors pre-school
- 128 Best picture, exhibitors 4-5 years, max. size A4
- 129 Best picture, exhibitors 6 -7 years, max size A4
- 130 Best picture, exhibitors 8–9 years, max. size A4
- 131 Best picture, exhibitors 10-11 years, max. size A4
- 132 Miniature garden, seed tray size, (5-7 years)
- 133 Miniature garden, seed tray size, (8–11 years)
- 134 Decorated pebble or pebbles (under 7 years)
- 135 Decorated pebble or pebbles (8-11 years)
- 136 Craft item, designed and made by exhibitor (under 7 years)
- 137 Craft item, designed and made by exhibitor (8–9 years)
- 138 Craft item, designed and made by exhibitor (10-11 years)
- 139 **WILLIAM WICKEN CUP** - Vase of different wild flowers/grasses, exhibitors 4–11 years (age to be taken into consideration)
- 140 Animal made from vegetables (under 7 years)
- 141 Animal made from vegetables (7–11years)
- 142 A Lego Challenge. Let us see what you can build!
- 143 A decorated ginger bread person
- 144 **BURT CURD SHIELD:** Class for Mayfield Primary School

Children 12 and over

- 145 A Lego Challenge – OUTER SPACE (not from a kit)

Lemon Drizzle Cake

2 lemons, finely grated zest	7oz/200g self-raising flour, sifted
7oz/200g softened butter or soft margarine	Syrup
7oz /200g caster sugar	Juice of 3 lemons, strained
3 medium eggs (room temp), beaten	4oz/100g granulated sugar

Method

Preheat oven to 180°/350°F/gas 4. Do not use the fan setting on your oven if you have one as it will dry out the sponge. Grease an 8inch/20cm deep, round cake tin and base line with disc of baking parchment. Place the sugar, softened butter or margarine and lemon zest in a mixing bowl and beat with a wooden spoon or an electric hand mixer. The result should be pale in colour, with a light, fluffy texture. Now start adding the beaten egg, a little at a time beating the mixture after each addition. Finally fold in the flour. The mixture should be thick so do not add any milk. Spoon the mixture into the prepared tin and bake for 35-45 minutes or until the cake has shrunk slightly from the sides and springs back when lightly pressed with a finger or test with a skewer in the centre, the skewer should come out clean. Remove from the oven and prick it all over with a cocktail stick about 20 times. Stir the strained lemon juice into the sugar so it dissolves a bit, but not fully. While the cake is still hot, slowly drizzle the syrup over the cake, waiting a few moments before adding more, so that it all sinks in. Leave the cake in the tin until cold and then turn out and remove the paper.

Old Fashioned Bread Pudding

8oz/225g bread, white or brown with the crusts cut off	1 egg, beaten
10 fl oz/275ml milk	6oz/175g mixed fruit (currants, raisins, sultanas, candied peel)
2oz/50g melted butter	grated rind of ½ orange
3oz/75g soft brown sugar	freshly grated nutmeg
2 level teasp. mixed spice	

Method

Pre-heat the oven to 180°C/350°F/Gas 4. Grease a 2-2½ pint/1.25-1.5 litre baking dish. Begin by breaking the bread into suitable sized pieces and place them in a bowl. Pour over the milk, then give the mixture a good stir and leave it for about 30 minutes so that the bread becomes well soaked with the milk. Now add the melted butter, the sugar, mixed spice and beaten egg. Using a fork, beat the mixture well, making sure that no lumps remain, then stir in the mixed fruit and orange rind. Next spread the mixture in the prepared baking dish and sprinkle over some freshly grated nutmeg. Bake in the pre-heated oven for about 1¼ hours.

Tea Loaf

2 breakfast teabags	125g caster sugar
100g sultanas	100g raisins
100g glacé cherries	225g self-raising flour
2 medium eggs	Zest of 1 orange
Clear honey to glaze	

Place teabags and sugar in a bowl, pour on 300ml of boiling water. Leave to steep for 5 minutes, remove teabags, add raisins and sultanas and allow to stand for 12 hours. Add the beaten eggs, flour, cherries and orange zest and beat well. Pour mixture into a lined 1kg loaf tin and bake for 1-1¼ hours on gas mark 4 (180°C) or until a skewer comes out clean. Turn out of tin and brush the top with honey to glaze.

Any teabags can be used but Earl Grey is especially good.

Treacle Tart

Serves 6

For the sweet shortcrust pastry

5oz/150g plain flour
2 tbsp icing sugar
3oz/75g cold unsalted butter
cut into roughly ½in/1cm dice
1 egg yolk
½ teasp lemon juice

1 tbsp very cold water

For the filling

12oz/350g golden syrup
2oz/50g unsalted butter, melted
3 tbsp double cream
1 large egg
Pinch of salt
4½ oz/125g slightly stale white
breadcrumbs
Finely grated zest of 1 lemon

For the pastry, mix the flour and icing sugar together in a bowl. Add the diced butter and rub it in with your fingertips until the mixture looks like fine breadcrumbs. **Alternatively**, do this in a food processor/mixer and then transfer to a bowl.

Mix the egg yolk with the lemon juice and water. Make a well in the centre of the flour mixture and pore in the egg mix. Using one hand, work the liquid into the flour to bring the pastry together. If it seems too dry add a splash more water. When the dough begins to stick together, gently knead it into a ball. Wrap in cling film and rest in the fridge for at least 15 minutes.

Heat your oven to 200°C/Gas 6 and have ready an 8in./20cm loose-based cake tin, 1½in/4cm deep.

Roll out the pastry on a lightly floured surface and use to line the cake tin, leaving some excess pastry hanging over the edge. Keep a little uncooked pastry back in case you need to patch any cracks later. Prick the base with a fork.

Line the pastry with baking parchment or foil and then fill with baking beans or uncooked rice/dried pulses/dried penne pasta. Bake blind for 15 minutes, then remove the parchment/foil and baking beans etc and return to the oven for about 8 minutes or until it looks dry and faintly coloured. Use a small, sharp knife to trim away the excess pastry from the edge of the tin. If necessary, patch any cracks or holes with raw pastry.

Turn the oven down to 160°C/Gas 3.

To make the filling, put the golden syrup into a saucepan and warm gently over a low heat to make it more liquid. Take off the heat and stir in the melted butter. Beat the cream with the egg and mix into the syrup. Add the salt, breadcrumbs and lemon zest and stir until combined. Pour into the pastry case.

Bake for 40-45 minutes or until the filling is coloured and just set. Remove from the oven and leave to cool completely in the tin. Then remove from tin.

Chocolate Chip Flapjacks

Makes 24 squares

8oz/225g butter/margarine

8 oz/225g demerara sugar

2 tbsp golden syrup

10oz/275g porridge oats

4oz/100g plain chocolate chips

Pre-heat the oven to 160°C/325°F/Gas 3.

Lightly grease a 12 x 9 inch (30 x 23 cm) roasting tin.

Melt the butter/margarine in a pan with the sugar and syrup and then stir in the oats. Mix well and leave to cool before stirring in the chocolate chips (do make sure the flapjack mixture is quite cool before adding the chocolate chips or they will simply melt into the mixture instead of staying whole). Turn into the prepared tin and press flat with palette knife or the back of a spoon.

Bake in the pre-heated oven for about 35 minutes or until pale golden brown. Remove tin from the oven and then leave to cool for about 10 minutes. Mark into 24 squares and leave to finish cooling in the tin.

MAYFIELD HORTICULTURAL SOCIETY

MEMBERSHIP FORM

If you would like to become a member please complete this form and send with your subscription of £5.00 per member (cheques should be made payable to **Mayfield Horticultural Society**) to:

Louise Pitcher, c/o Ferndale Cottage, West Street, Mayfield
TN20 6BA

Membership runs from March to the following February.

I/We wish to become member/members

Name.....

Name.....

Address.....

.....

Post code..... Telephone number.....

Email

Benefits of Membership are:

Free entry to all talks

10% discount on some purchases from **Millbrook Garden Centre**, Jarvis Brook

10% discount on horticultural products from **Heathfield Ironmongers**

10% discount, excluding special offers and multibuy from **Thorpe Garden Centre, Horam**

JUDGE'S HINTS FOR EXHIBITORS

Vegetables

Potatoes – should have uniformity in size, should be water washed but not scrubbed or polished. **Onions** – size is important, but only if coupled with good shape, soundness and even, ripe skins. A medium-sized onion in this condition should always beat a large, thick-necked, soft, over-skinned specimen. Rings will be provided for onions, or bring your own sand if preferred. Do weigh onions to ensure they are in correct class. **Carrots and parsnips** – should be young and tender. **Runner beans** – take extra points if nice and long, but not if they are tough, of poor shape, colour or uniformity. **Peas** – should be young and the pods should be full. **Beetroot** – good colour and uniformity, tops trimmed. **Cabbage** – a very large cabbage with plenty of livestock in the heart, for instance, will lose out to a smaller head when presented clean, with root cut off and only a stalk left.. **Garlic** – is not a root vegetable. Name varieties where possible – in the event of a tied position the exhibit with variety named will take precedence. All vegetables in classes 4-33 must be of one variety unless otherwise stated

Flowers

Cultivar: This is a variety or strain of a plant species which has occurred in, or been produced through, horticulture and is maintained in cultivation. Cultivar names are in quotes or have 'cv' before the name (cv is short for cultivated variety), eg Aster amellus 'Blue King'; Dahlia 'David Howard'; Rosa moyesii 'Geranium'; Miscanthus sinensis cv Zebrinus.

Your Show Secretary has the RHS guide for showing, which shows exactly what judges are looking for, with tips for showing – have a look at it!

POINTS FOR VEGETABLES SHOWN AS A COLLECTION

as defined by the Royal Horticultural Society in their current handbook

	<i>Maximum</i>		<i>Maximum</i>
Beans, broad	15	Onions over 250 grams	20
Beans, French	15	Onions 250 grams or under	15
Beans, runner	15	Peas	20
Beetroot	15	Peppers hot or sweet	15
Cabbage	15	Potatoes	20
Calabrese	15	Rhubarb natural	12
Carrots – long pointed	20	Shallots exhibition	18
Carrots – stump rooted	18	Shallots pickling	15
Cauliflower	20	Spinach or chard	12
Courgettes	12	Squash – summer	12
Cucumbers	18	Tomatoes – large	15
Leeks	20	Tomatoes – medium	18
Lettuce, butterhead, cos	15	Tomatoes – small	12
Lettuce, loose leaf	12		

For other vegetables refer to the RHS handbook

SHOW RULES

- 1 All classes open, except classes which are stated as for members only.
- 2 All exhibits must be grown by exhibitors and have been in their possession for at least two months before the show, except where otherwise stated. This does not apply to the classes for floral art (except Class 78), craft, domestic and photography.
- 3 Only one entry per class per person will be allowed.
- 4 Two people may not enter the same horticultural class, if they share the same garden. This does not apply to children.
- 5 The judges have power to withhold prizes if exhibits are unworthy or there are insufficient entries.
- 6 All exhibits are to be staged at times specified and cannot be removed before the presentation of the cups but should be collected by 5pm.
- 7 The committee reserve the right to inspect any exhibitor's garden after the show.
- 8 Any complaint with regard to any exhibit must be made to the Show Secretary before 3pm on the day of the Show.
- 9 The judges' decisions are final. Horticultural classes will be judged in accordance with RHS rules.
- 10 Classes must be staged according to schedule.
- 11 No computer enhancement allowed in photographic classes except where stated.
- 12 Children's cups will be retained after the show for engraving, where applicable. Adult cups can be engraved at recipients own cost.

ENTRY FORM 2017

Entry fee: 25p for each class

There is no charge for children's entries

SUMMER SHOW

.....
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.....
.....
.....
.....
.....Total entries:.....

Total fees.....

I DECLARE THE GARDEN PRODUCE TO BE EXHIBITED BY ME
HAS BEEN IN MY OWN GARDEN AND HAS BEEN IN MY
POSSESSION AT LEAST TWO MONTHS.

Name:.....

Address:.....
.....

Telephone No

Signature:

Mark plainly the classes in the Divisions in which you intend to exhibit
and deliver this form with total entry fees in a sealed envelope to:

ROSINA'S, High street, Mayfield, or Ferndale Cottage
(near Horse trough in High Street) not later than
Thursday 13th July 2017

*Entries must be staged with their class cards, names downwards,
between 8.30 a.m. and 10.30 a.m. on Saturday 15th July 2017
Late entries will be accepted (up to a maximum of three per family), at
50p per class at the Committee's discretion (not Floral Art).*

ENTRY FORM 2017 – MINI SAGA

Entry fee: 25p

SUMMER SHOW

.....
.....
.....
.....
.....
.....Fee.....

I DECLARE THIS IS MY ORIGINAL WORK AND I AGREE FOR IT TO BE REPRODUCED ELSEWHERE

Name:.....

Address:.....

.....

Telephone No:

Signature:

Deliver this form with your entry and entry fee in a sealed envelope to:

ROSINA'S, High street, Mayfield or Ferndale Cottage

(near Horse trough in High Street)

not later than 4 p.m on Thursday 6th July 2017

**This is one week earlier than all other entries to allow
judging**

NO LATE ENTRIES WILL BE ACCEPTED

