DUNSFOLD & HASCOMBE HORTICULTURAL SOCIETY
PROGRAMME AND SHOW SCHEDULE 2022

97th Year of Shows

EARLY SUMMER SHOW

18 JUNE 2022

MAIN SHOW

10 SEPTEMBER 2022

THE WINN HALL, DUNSFOLD

www.dunsfoldhascombehorticulturalsociety.org.uk

Dunnocks
FARM SHOP

Farm shop and deli.

Produce locally sourced from suppliers across Surrey and Sussex.

Bespoke hampers, gift vouchers and local delivery available.

Open Tuesday to Saturday 10am to 5.30pm.

Whipley Manor Farm, Bramley GU5 0LL

Contact us on: 01483 399629

info@dunnocksfarmshop.com

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DUNSFOLD & HASCOMBE
HORTICULTURAL SOCIETY

OFFICERS AND COMMITTEE MEMBERS

PRESIDENT: Nigel Hodge

VICE PRESIDENTS: Pat Lee Brown
Susan Simper
Ruth Wilkinson

CHAIR: Sheri Sticpewich
chairdhhs@gmail.com

TREASURER: Paul Goudie
treasurerdhhs@gmail.com

SECRETARY: Caroline Gillespie
secretarydhhs@gmail.com

JOINT SHOW SECRETARIES: Tina Powell
Anna Perei
showsdhhs@gmail.com

MEMBERSHIP SECRETARY: Paul Goudie
membershipdhhs@gmail.com

Dinah Dwyer
teddinah.dwyer@btinternet.com

COMMITTEE: Zoe Childs
Mary Hardcastle
June Price
Antoinette Williams

Front cover Photo credit: Stephen Hayward

DUNSFOLD AND HASCOMBE HORTICULTURAL SOCIETY
PROGRAMME OF EVENTS 2022

Thursday, 27 January 7pm via Zoom *
Beth Chatto: A Life in Plants – Talk by Catherine Horwood

Thursday, 24 February 7pm via Zoom *
Care and Pruning of Fruit Trees – Talk by Jim Arbury

Thursday, 17 March 7pm via Zoom *
Creating Your Garden: Tips for Thriving Plants in Spaces that Work – Talk by Barney Millard

Saturday, 9 April (entries due by Friday, 8 April 5pm)
Virtual Spring Show - see page 9 for details

Thursday, 21 April 7pm
Horticultural Show Tips – Talk by Sheila Rapley
The Winn Hall, Dunsfold

MAY BANK HOLIDAY PLANT SALE (to be confirmed)

Wednesday, 8 June 7pm
Containing the Unconventional – Talk and Demonstration by Ben Pope
The Winn Hall, Dunsfold

Saturday, 18 June 2.00-4.00pm
EARLY SUMMER SHOW - The Winn Hall, Dunsfold

Thursday, 12 May 2pm
Garden Visit to Reel Hall, Shamley Green GU5 0SP

Tuesday, 28 June 2pm
Garden Visit to Parsonage Farm, Kirdford, Billingshurst RH14 0NH

Tuesday, 19 July 10am
Garden Visit to Old Vicarage, Washington, West Sussex RH20 4AS

Saturday, 10 September 2.00-4.00pm
MAIN SHOW - The Winn Hall, Dunsfold

Thursday, 27 October 7pm
DHHS ANNUAL GENERAL MEETING AND LECTURE
Hascombe Village Hall

Thursday, 8 December 7pm
DHHS CHRISTMAS PARTY
The Winn Hall, Dunsfold

* Booking is essential for these events and can be done via Eventbrite. Links can be found on our website. www.dunsfoldhascombehorticulturalsociety.org.uk/events

MEMBERSHIP

Non-members are very welcome to enter Shows, however, if anyone would like to join the DHHS membership forms can be downloaded from our website: https://www.dunsfoldhascombehorticulturalsociety.org.uk/membership

or by emailing membershipdhhs@gmail.com

Annual membership: £10.00 per person

Should anyone wish to pay their membership directly to the Dunsfold & Hascombe Horticultural Society Bank Account, the details are as follows:

Bank Name:	National Westminster
Sort Code:	60 11 08
Account Number:	16513371
Ref:	Surname 'Subs'

WE ARE ONLINE

You can now find information on our programme of events, latest news, tips on entering our shows and more by visiting our website: www.dunsfoldhascombehorticulturalsociety.org.uk

Follow us on social media:

facebook.com/DHHortSoc

@dunsfold_hascombe_hort_soc

AFFILIATION

The Society is affiliated to The Royal Horticultural Society. The Society is also a member of the Surrey Horticultural Federation (SHF), an umbrella organisation linking about 100 gardening clubs across Surrey. Any member of the Society is welcome to participate in SHF events. For further details visit their website: www.surreyhorticulturalfederation.org

TROPHIES AWARDED

EARLY SUMMER SHOW 2019**

Sweet Pea Cup	**Sheila Rapley**
Blacknest Rose Cup	**Richard Munford**
Specimen Rose Vase Cup	**Alan Hearsey**
Garden Cup (Classes 11-30)	**Alan Hearsey**
President's Prize (Fruit & Vegetables)	**Norman Simpson**
Willards Cup (Floral Art)	**Mary Hardcastle**
Small Cup (Cookery and Homecraft)	**Anne Cannings**
Mike Compton Memorial Cup (Best in Show)	**Richard Munford**

MAIN SHOW 2021

Bob Duly Cup (Fruit and Veg)	**Nigel Hodge**
Junipers Cup (Flower Section)	**Antoinette Williams**
Laura Wells Cup (Bowl of Annuals)	**Simone Cunliffe-Lister**
Moira World Cup (Hanging Basket)	**Not Awarded**
Rickhurst Cup (Dahlias)	**Sheri Sticpewich**
George Cousins Cup (Chrysanthemums)	**Not Awarded**
Fowles Cup (Floral Art)	**Debbie Annett-Bateman**
Dunsfold Ladies Cup (Cookery and Homecraft)	**Anne Cannings**
Grattons Cup (Photography)	**Peter Hardcastle**
Grattons Challenge Cup (Best in Show)	**Mary van der Gaag**
Reg Amey Memorial Trophy (Most Points in Both Shows)	**Sheri Sticpewich**
Evergreen Cup (Most Points in Both Shows for Members aged 60 year or over)	**Not Awarded**

**The Society did not hold any shows in 2020 or an Early Summer Show in 2021 due to the coronavirus pandemic.

CONDITIONS OF ENTRY TO SHOWS

1. All entries are to be made on Entry Forms and should be given to the Show Secretary not later than the THURSDAY evening prior to the Show.
2. An exhibitor may show only one exhibit in any one class.
3. All members and non-members can enter any of the classes (except where specific conditions apply).
4. All children's exhibits must be their own work without the help of their parents or other adults. Please state the age of the child, in years and months, on the entry form. Children may enter any class.
5. All exhibits, except floral decorations, entered for competitions must have been in the possession or under the exclusive cultivation of the exhibitor for not less than eight weeks prior to the date of the Show. Any evasion of the conditions will disqualify the exhibitor from taking any prize in any section.
6. All floral exhibits shown for display or effect must be arranged by the exhibitor, either at home, or in the hall, but NOT on the exhibit tables.
7. Floral art is open to all age groups.
8. Exhibitors must use the Society's vases in all Shows, unless otherwise stated. Oasis, moss, kitchen towel, etc. can be brought to stabilise the exhibit.
9. Any person, by depositing 25p, may challenge the validity of any other entry; such deposit shall be returned if the objection is upheld. The Committee's decision is final. Any protest must be made to the Committee one hour before prize giving.
10. If, in the opinion of the Judges, the required standard of exhibits has not been reached in any section, they may withhold one or more prizes.
11. All exhibits must be staged by 10am and may not be removed until after the prize giving.
12. The hall will be open for staging at 8am on the day of the Show and from 7-8pm on the previous evening. Those wishing to stage on the previous evening should state so on their entry forms.
13. Exhibitors are requested to name the varieties of their exhibit, if known.
14. The Committee will take all reasonable care of exhibits and exhibitors' property but cannot undertake to be held responsible for any loss or damage which may occur.

Trophies: All trophies are the property of the Society. Winners are responsible for returning trophies, clean and undamaged, to the Show Secretary seven days prior to the respective show.

POINTS AWARDED FOR COLLECTIONS OF VEGETABLES

VEGETABLE	MAXIMUM POINTS
Aubergines	18
Beans - Broad	15
Beans - Dwarf French	15
Beans - Runner	18
Beet - Globe/cylindrical	15
Beet - Long	20
Brussels Sprouts	15
Cabbages	15
Carrots - Long	20
Carrots - other than long	18
Cauliflowers	20
Celery - Trench	20
Courgettes	12
Cucumber - House or frame	18
Cucumber - ridge / outdoor	15
Leeks	20
Lettuces	15
Marrows	15
Onions - 250g or under	15
Onions - over 250g	20
Parsnips	20
Peas	20
Potatoes	20
Shallots - exhibition	28
Shallots - pickling	15
Squash – summer	12
Squash - winter	10
Swede	15
Sweetcorn	18
Tomatoes - large	16
Tomatoes - medium	18
Tomatoes - small	12
Turnip	15

Points for other classes:
1st = 6 points
2nd = 4 points
3rd = 2 points
Highly Commended = 1 point

VIRTUAL SPRING SHOW

SATURDAY 9 APRIL 2022

The Society would like to encourage everyone to participate in its Virtual Spring Show by submitting photos taken during the week leading up to the Show day.

We are fortunate to have a qualified independent judge, Mrs Nicky Cornell, who will once again judge these entries on Saturday afternoon.

One entry per class per household. Please use your own vases.

We have reduced the classes for you to enter as shown below.

Section 1: Flowers

1. A single trumpet daffodil.
2. A vase containing 5 stems of daffodils, mixed.
3. A vase containing 3 stems of tulips, one or more varieties.
4. A pot or bowl of growing bulbs, any variety.
5. A single stem of a flowering shrub.

Section 2: Floral Arrangement

6. 'Spring Fever', in your own vase, open staging, unlimited height but all contained within your photograph.

Section 3: Children's (under 12 years)

7. A jam jar of spring flowers.

All entries must be received by 5pm on Friday, 8 April.
Please email entries to: showsdhhs@gmail.com
Please include: First and last name, no. of class entry, email address and age for children's entry.

There will be no monetary prizes or cups awarded but the winners and their photos will be posted on the website the week commencing 11 April. Please enter as many classes as you can in the spirit of friendly competition.

Dinah Dwyer's Winning Entry for 'All Things Bright and Beautiful' in 2021.

EARLY SUMMER SHOW
SATURDAY, 18 JUNE 2022
THE WINN HALL, DUNSFOLD GU8 4LA

EXHIBITORS' ENTRY FEES

Per exhibit members (max of £3):	30p
Per exhibit non-members:	40p
Children - all classes:	Free

AFTERNOON ADMISSION (FREE FOR EXHIBITORS)

Adults:	50p
Children:	Free

Staging of Exhibits:

Friday, 17 June 7-8pm
Saturday 18 June 8-10am

Open to the public at 2.00pm
Awards Ceremony at 3.30pm

Judges:

Flowers, fruit and vegetables	Annabel Chaplin
Floral Art	Jackie Squance
Cookery	Zoe Childs
Handicrafts, photography and Children's	Zoe Childs

PLEASE REFER TO CONDITIONS OF ENTRY & GUIDELINES FOR EXHIBITORS (see pages 7 & 21)

SECTION 1. SWEET PEAS Annual or Perennial **Sweet Pea Cup**

1. A vase of three stems, one or more varieties.
2. One specimen stem.
3. An arrangement of 9 sweet peas, any variety(ies), with their own foliage.

SECTION 2. ROSES **Blacknest Rose Cup**

4. A vase of six roses, single stem (at least three varieties).
5. A vase of three roses, single stem (one variety).
6. One specimen rose, single stem, any colour. **Specimen Rose Vase Cup**
7. One stem of a cluster-flowered floribunda rose.
8. Three kinds of floribunda (cluster-flowered) roses, one stem of each.
9. A vase of three rose stems: one bud, one bloom, one blown (same variety).
10. A bowl of roses only in own container, arrangement not to exceed 203mm (8") diameter.

SECTION 3. OTHER FLOWERS **Garden Cup**

11. A bowl of mixed flowers (own container).
12. A vase of three different kinds of flowering shrubs, one stem of each.
13. A vase of three different kinds of coloured foliage, one stem of each.
14. One delphinium spike.
15. A vase of mixed flowers, at least three kinds, in own container, 12 stems. Not to exceed 457mm (18") width, height unlimited.
16. A vase of three different perennials, one stem of each.
17. Three stems of iris, any variety(ies).
18. Two stems of foxgloves.
19. Four stems of pinks.
20. Three stems of alliums, any variety(ies).
21. My favourite garden flower, one stem (not to include sweet peas, roses and delphiniums).
22. Six pansies or violas on a board provided.
23. Six heads of fuchsias on a board provided.
24. Six delphinium florets on a board provided.
25. Six heads of clematis on a board provided, any variety(ies).
26. A cactus or succulent pot plant, maximum pot size 203mm (8") diameter.
27. An orchid, maximum pot size 203mm (8") diameter.
28. A flowering pot plant other than an orchid, maximum pot size 254mm (10") diameter.
29. A foliage pot plant, maximum pot size 254mm (10") diameter.
30. A planted patio container, max 457mm (18") wide.
31. A pot of pelargonium, in flower, maximum pot size 254mm (10") diameter.

SECTION 4. FRUIT AND VEGETABLES

Classes 32-42 **President's Prize**

32. Three stalks of rhubarb, leaves trimmed to 152mm (6").
33. A plate of five pods of broad beans.
34. A plate of five pods of peas.
35. Five radishes with tops.
36. One lettuce, any variety, with root.
37. A plate of five new potatoes.
38. Five salad onions with roots.
39. A vase of herbs, four named varieties, own vase (not flowering).
40. A plate of five strawberries with stalks.
41. A plate of five gooseberries with stalks.

42. Any other fruit or vegetable not mentioned in classes 32-41, quantity not specified.

43. One ugly or misshapen vegetable.

SECTION 5. FLORAL ART **Willards Cup**

All floral art: where unspecified, height unlimited and accessories allowed.

44. A miniature arrangement in a shot glass, max. 203mm (8") all round.

45. An arrangement of cottage garden flowers, maximum width 406mm (16").

46. 'By the Seaside' arrangement, maximum width 762mm (30").

47. 'By the Seaside' arrangement, maximum width 762mm (30") – Advanced Class.

SECTION 6. COOKERY AND HOMECRAFT **Small Cup**

48. A jar of marmalade.

49. A rustic loaf, handmade using yeast

50. Six meringues each not to exceed 76mm (3") in diameter.

51. A chocolate cake containing vegetable(s).

52. A lemon tart, maximum diameter of 280mm (11"). Please see recipe on page 23 of schedule.

53. Four eggs displayed in own basket.

54. A home-made fruit cordial (undiluted).

55. An item of soft craft (e.g., textile, knit, embroidered, etc.)

Please note all food items (nos. 49-52) must be covered with cling-film, cold and on a plate or new cake board.

SECTION 7. PHOTOGRAPHY

For all ages but please see class 61 below which is specifically for children. Maximum photo size A4 (297x210mm or 11.7 x 8.3") with a maximum mount size of 38mm (1 ½ inches all round). Photos can be shown in a mount or not. Traditional or digital processing is permitted.

56. Flora and Fauna.

57. Weather.

58. My Village.

SECTION 8. CHILDREN (16 years and under) **Cottage Garden Cup**

59. 8 years and under – A potato print.

60. 8 years and under – A jam jar of flowers.

61. All ages – An animal photo.

62. All ages – Three decorated biscuits.

EARLY SUMMER SHOW ENTRY FORM

Please contact Tina Powell or Anna Perei if you have any questions.
showsdhhs@gmail.com

Spare entry forms can be found on the website
www.dunsfoldhascombehorticulturalsociety.org.uk
or by contacting the Show Secretaries above.

EARLY SUMMER SHOW ENTRY FORM – 2022

One entry form per person please.

Please circle the number of the class(es) in which you intend to exhibit. Please return with entry fee by Thursday 16 June to the attention of: Tina Powell, Tickners Heath Farm, Tickners Heath, Alfold, GU6 8HU or The Dunsfold Village Shop.

Member ☐ Non-Member ☐

Name:	
Address:	
Telephone:	
Email:	

Children's Entries: please give age Years _____ Months _____

Evergreen (please tick if 60 years or older): ☐

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										

Entry Fees: 30p per entry for members (max of £3)

40p per entry for non-members, children free.

Total number of entries:	
Total amount enclosed:	£

Staging exhibits between 7-8pm on Friday 17 June?

Yes		No	

MAIN SHOW ENTRY FORM

Please contact Tina Powell or Anna Perei if you have any questions.
showsdhhs@gmail.com

Spare entry forms can be found on the website
www.dunsfoldhascombehorticulturalsociety.org.uk
or by contacting the Show Secretaries above.

MAIN SHOW ENTRY FORM – 2022

One entry form per person please.

Please circle the number of the class(es) in which you intend to exhibit. Please return with entry fee by Thursday 8 September to attention of: Tina Powell, Tickners Heath Farm, Tickners Heath, Alfold, GU6 8HU or The Dunsfold Village Shop.

Member ☐ Non-Member ☐

Name:	
Address:	
Telephone:	
Email:	

Children's Entries: please give age Years _____ Months _____

Evergreen (please tick if 60 years or older): ☐

1	2	3	4	5	6	7	8	9	10	11	12
13	14	15	16	17	18	19	20	21	22	23	24
25	26	27	28	29	30	31	32	33	34	35	36
37	38	39	40	41	42	43	44	45	46	47	48
49	50	51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70	71	72
73	74										

Entry Fees: 30p per entry for members (max of £3)
40p per entry for non-members, children free.

Total number of entries:	
Total amount enclosed:	£

Staging exhibits between 7-8pm on Friday 9 September?

Yes		No	

MAIN HORTICULTURAL SHOW
10 SEPTEMBER 2022
THE WINN HALL, DUNSFOLD GU8 4LA

EXHIBITORS' ENTRY FEES

Per exhibit members (max of £3):	30p
Per exhibit non-members:	40p
Children - all classes:	Free

AFTERNOON ADMISSION (FREE FOR EXHIBITORS)

Adults:	50p
Children:	Free

Staging of Exhibits:

Friday, 9 September from 7-8pm
Saturday 10 September from 8-10am

Open to the public at 2.00pm
Awards Ceremony at 3.30pm

Judges:

Flowers, fruit and vegetables	Jane Hainsworth-Birt
Floral Art	Pat Freemantle
Cookery	Rosemary Hucker
Handicrafts, photography and Children's	Rosemary Hucker

PLEASE REFER TO CONDITIONS OF ENTRY & GUIDELINES FOR EXHIBITORS (see pages 7 & 21).

SECTION 1. FRUIT AND VEGETABLES. **Bob Duly Cup**

1. Five onions 250g (9oz) and under.
2. Five onions over 250g (9oz).
3. Six shallots.
4. Five potatoes, one variety, 170-225g (6-8 oz) each.
5. Your largest potato.
6. Five carrots, tops reduced to 75mm (approx. 3").
7. One head of garden cabbage with stalk of approximately 50mm (2").
8. Three leeks with roots.
9. Three heads of garlic.
10. Six runner beans with stalks.
11. A runner bean race of three beans placed end to end - any condition. Longest wins.
12. Six French beans, including pencil, podding and climbing varieties.

13. Two vegetable marrows, not more than 355mm (14”).
14. Two courgettes, not more than 203mm (8”).
15. Two corn cobs, partially opened to see rows.
16. Three globe beetroots, tops reduced to 75mm (3”).
17. One cucumber, any kind.
18. One lettuce, any variety, with root.
19. Six tomatoes.
20. A vine of tomatoes.
21. Six cherry tomatoes.
22. Two peppers, any colour.
23. Four dessert apples, complete with stalk (not to be polished).
24. Four cooking apples, complete with stalk (not to be polished).
25. Four of any fruit, other than apples, complete with stalk.
26. A vase of herbs, four named varieties, own vase (not flowering).
27. A collection of four single vegetables (four varieties) exhibited in a seed tray. Must be on list of vegetables (see page 8).
28. Your longest marrow or courgette, any condition.
29. One ugly, or misshapen, vegetable.
30. Any other vegetable or fruit, numbers not specified.

SECTION 2. FLOWERS

Classes 31-47 **Junipers Cup**

Class 32 **Laura Wells Cup**

Classes 35-37 **Walter Mitchell Rose Cup**

Class 49 **Moira World Cup**

31. A vase of mixed perennials, at least three kinds, in own container.
32. A container of annuals, not exceeding twelve stems, own container.
33. A vase of three different kinds of flowering or berried shrubs, one stem of each.
34. Three stems of fuchsias, any variety.
35. A vase of three rose stems, one bud, one bloom, one blown (same variety).
36. Three stems of cluster-flowered floribunda roses, any variety(ies).
37. A vase of three single stem roses, any variety(ies)
38. Three stems of gladioli, any variety(ies).
39. My favourite garden flower, one stem.
40. Three hydrangea heads.
41. The largest sunflower head, no stem.

42. A vase of four different kinds of ornamental foliage, one stem of each.
43. Three heuchera leaves.
44. Flowers from my garden, own container.
45. Six fuchsia florets on a board provided.
46. Three gladioli florets on a board provided.
47. Six petunia florets on a board provided.
48. A flowering pot plant, maximum pot size 255mm (10") diameter.
49. A hanging basket.
50. A 203mm (8") pot of home-made compost.

SECTION 3. DAHLIAS **Rickhurst Cup**

51. One bloom, giant or large, over 203mm (8").
52. Three stems, medium or large, between 152mm (6") and 254mm (10"), one or more varieties.
53. Three stems, small or medium, under 170mm (6.7"), one or more varieties.
54. Display of mixed dahlias, not more than nine stems.

SECTION 4. CHRYSANTHEMUMS **George Cousins Cup**

55. Three blooms, any variety/ies.

SECTION 5. FLORAL ART **Fowles Cup**

ALL FLORAL ART: Where unspecified, height unlimited and accessories allowed.

56. A miniature arrangement in a teacup and saucer, max. 203mm (8") all round.
57. Green and white flower arrangement, max. width 305mm (12").
58. 'Fireworks' arrangement, maximum width 762mm (30").
59. 'Fireworks' arrangement, maximum width 762mm (30") – Advanced Class.

SECTION 6. COOKERY AND HOMECRAFT **Dunsfold Ladies' Cup**

60. A jar of pickle or chutney at least three months old, sealed.
61. A jar of jam, sealed.
62. Four sausage rolls. Uncooked pastry may be bought.
63. A carrot cake. Please see recipe on page 24 of Schedule.
64. An apple pie. 203mm max. (approx. 8") in diameter.
65. A jar of honey from my own bees.
66. A home-made liqueur.
67. A home-made article, any medium, that has not been previously exhibited.

Please note all food items (nos. 62-64) must be covered with cling-film, cold and on a plate or new cake board.

SECTION 7. PHOTOGRAPHY **Grattons Cup**

For all ages but please see class 73 which is specifically for children up to the age of 16 years. Maximum photo size A4 (297 x 210mm or 11.7x 8.3") with a maximum mount size of 38mm (1½" all round). Pictures can be shown in a mount or not. Traditional or digital processing is allowed.

68. Sky.
69. Along the Coast.
70. Reflections.

SECTION 8. CHILDREN (Up to 16 years) **Mrs Murray Cup**

71. 8 years and under – A painted pebble.
72. All ages – A miniature arrangement in an egg cup.
73. All ages - A photograph of my holiday.
74. All ages – Three brownies on own plate.

HINTS AND GUIDELINES FOR EXHIBITORS

The RHS 'Horticultural Show Handbook' (2016) contains advice on exhibiting and explains how exhibits are judged. The Show Secretary holds a copy of the handbook which can be consulted by members upon request.

If you're a newcomer, or would like advice, please do not hesitate to contact one of the Show Secretaries or a member of the DHHS committee (details on page 3).

1. Please read the schedule carefully. Note whether a specific number of items is required in a class, whether own vase is required and any other specifications.

2. All fruit should be ripe (except apples and pears), shown with the stalks on, show a natural bloom and not be polished.

3. Currants should be shown in a strip – a complete raceme of berries, best detached from the plant with scissors without any of the woody base.

4. Wash all roots and clean brassicas. Cabbages and cauliflowers must have 50 mm (2") of stalk showing. Lettuces must have roots intact.

5. Beetroot and carrots should have 75 mm (3") of leaf stalk showing.

6. Onions (except spring onions), shallots and garlic should have their tops cut off and tied down, the rough outer skin removed, but not too deeply, to show white/green.

7. Display onions on either an egg cup or cut-up toilet roll tube (not provided).

8. Shallots should be shown as separate bulbs, not clusters, tops neatly tied. Display shallots on a plant saucer filled with rice or sand (not provided).

9. Peas and beans should be shown with stalks and bloom left on – i.e., not polished.

10. Marrows should be even and young, not exceeding 350mm (14").

11. Sweet corn cobs should have green husks and silks attached but one section of husk should be torn to show full section of kernels.

12. All produce is judged on condition, size, shape, colour and uniformity. Presentation will count.

13. Flowers are judged on condition, stems, foliage, form of flower, colour, size and uniformity. Presentation will count.

14. Roses may be shown with or without foliage in flower arrangements, wires and oasis should remain unobtrusive.

15. Fruit (edible or non-edible) including berries, seed heads and cones may be used in floral arrangements.

16. Carefully measure the exhibit's overall dimensions, especially in the Floral Art classes.

17. Ensure the exhibit does not exceed the stated parameters.

18. For the exhibits on boards, the judges will be looking for an overall match of colour, size and stage of maturity. Try to line up each floret with the same petal orientation. Also, ensure there is sufficient water under the board so that the stalk lies in the water.

19. Jars for jelly, jam and chutney should be clearly labelled with the contents and the full date made. When showing, new lids should be used if using solid ones. Alternatively, a waxed disc with a cellophane dust cover can be used. The seal must be intact.

20. All food items must be covered with cling-film or a similar covering. No rice or shellfish please.

21. For preserves containing vinegar, a solid lid should be used. The vinegar fumes can penetrate other types of lids and cause the contents to dry out.

ANY EXHIBITORS WHO ARE UNCERTAIN ABOUT THE STAGING OF THEIR EXHIBITS SHOULD APPROACH A MEMBER OF THE COMMITTEE WHO WILL BE HAPPY TO HELP.

RECIPE FOR EARLY SUMMER SHOW

CLASSIC LEMON TART (by Mary Berry)

INGREDIENTS

PASTRY

225g plain flour
150g cold butter, cut into small cubes
25g icing sugar
1 large egg, beaten
2 tbsp water

LEMON FILLING

9 large eggs
300ml double cream
350g caster sugar
finely grated zest and juice of 6 large lemons

INSTRUCTIONS

1. You will need a 28cm deep loose-bottomed tart tin.

2. To make the pastry, measure the flour, butter and sugar into a processor. Whiz until the mixture looks like breadcrumbs and then add the egg and water. Whiz again until it forms a ball.

3. Roll out the pastry thinly on a floured work surface until it is just a little bigger than the size of the tin. Line the tart tin with the pastry, letting the extra pastry hang over the sides of the tin. Place on a baking sheet and then chill in the fridge for 30 minutes.

4. Preheat the oven to 200C/fan 180C/gas 6. Line the tin with nonstick paper and fill with baking beans. Blind bake for 15 minutes in the preheated oven until pale golden brown.

5. Take out of the oven and remove the baking beans and paper. Carefully trim the excess pastry from the sides using a sharp knife. Return the empty pastry shell to the oven for another 10-12 minutes or until it is completely dry. Set aside to cool.

6. Reduce the temperature of the oven to 160C/140C fan/gas 3.

7. Measure all the filling ingredients into a bowl and whisk until smooth. Carefully pour the filling mixture into the cold baked pastry case.

8. Transfer the tart and tray carefully to the oven and bake for 35-40 minutes or until just set but still with a slight wobble in the middle. The filling will sink down a bit when it has cooled.

9. Leave to cool a little, or completely, and then remove it from the tin. Transfer to a serving plate and dust with icing sugar to serve.

RECIPE FOR MAIN SHOW

ASHBURTON CARROT CAKE (By Mary Berry)

INGREDIENTS

200g (7oz) self-raising flour
300g (11oz) granulated sugar
1 tsp baking powder
1.5 tsp ground cinnamon
175ml (6fl oz) sunflower oil
2 eggs, lightly beaten
1 tsp vanilla extract
100g (3.5oz) raw carrots, grated
100g (3.5oz) chopped walnuts
60g (2oz) desiccated coconut
220g can pineapple slices, drained, chopped, and dried thoroughly

ICING

200g (7oz) full-fat cream cheese
100g (3.5oz) butter, softened
200g (7oz) icing sugar
1tsp vanilla extract

INSTRUCTIONS

Makes a 23cm (9in) cake (serves 8)

Equipment required: 2x23cm (9") sandwich tins, greased and lined with a disc of baking parchment

1. Preheat the oven 180C (160C fan/350F/Gas 4). Put the flour into a large mixing bowl, add the sugar, baking powder, and cinnamon and stir together.
2. Add the oil, eggs, and vanilla extract and beat well with a wooden spoon or spatula. Fold in the carrots, walnuts, coconut, and pineapple and beat until smooth.
3. Spoon evenly into the sandwich tins and bake for 45-50 minutes or until well risen and golden brown. Transfer to a wire rack and leave to cool.
4. To make the icing, put the cream cheese and butter into a bowl, sift in the icing sugar, add the vanilla extract, and whisk with an electric whisk until smooth.
5. Remove the cakes from the tins and peel off the baking parchment. Turn one cake upside down onto a serving plate and spread with half the icing. Sit the other cake on top and spread the remaining icing over the top.

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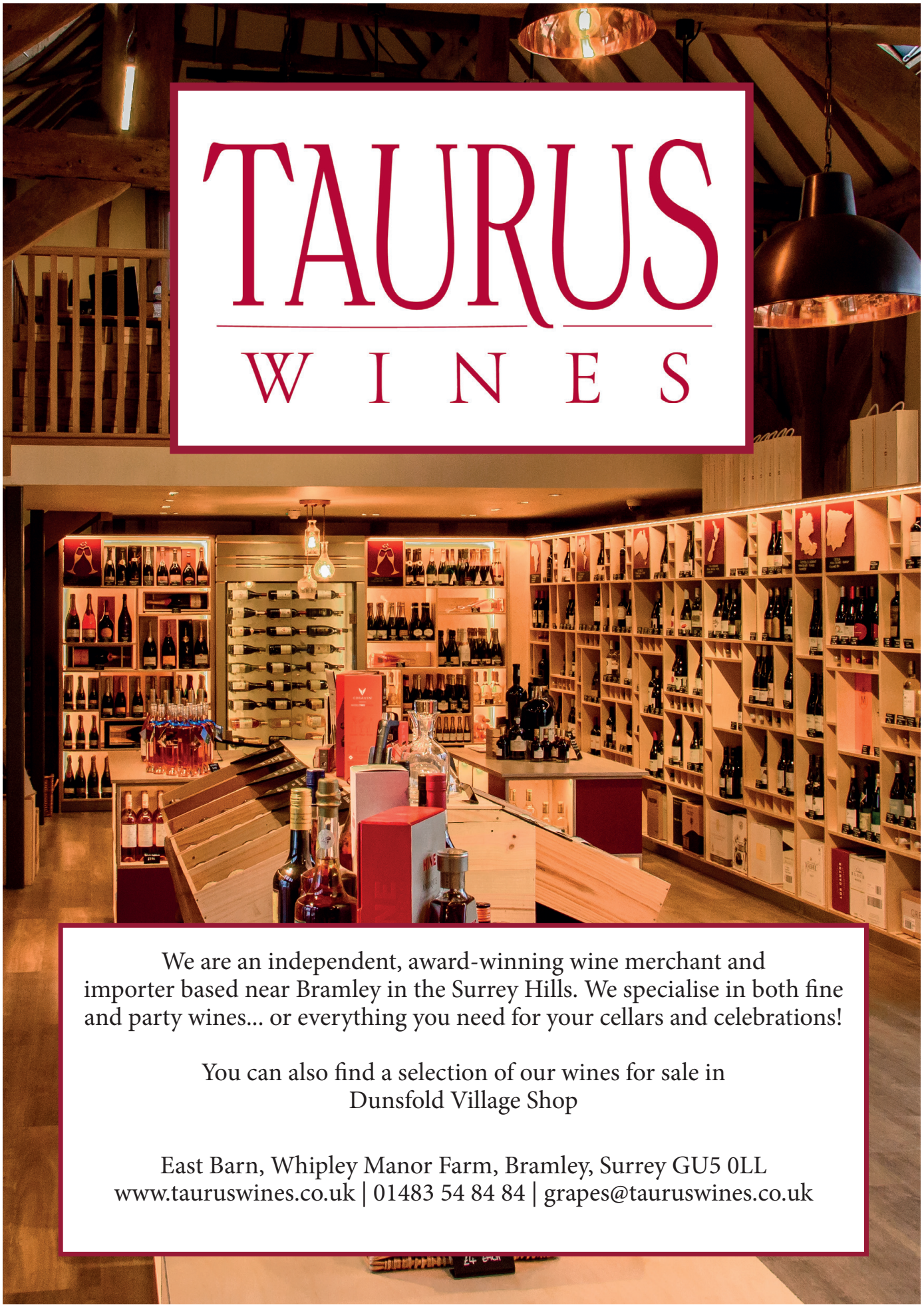
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