

GROOMBRIDGE HORTICULTURAL SOCIETY



Show Schedules for 2025



PROGRAMME FOR 2025

Everybody welcome – speaker evenings are free for members, including refreshments. All events take place at the Groombridge Village Hall unless stated otherwise.

Thursday 16th January

7.15pm AGM in the Club Room. 8pm in the New Hall – Neil Miller, Head Gardener - “The Secrets of Hever Castle Gardens”

Thursday 20th February

8pm in the New Hall. Guy Deakins, Author & Designer - “No Sex please, we’re gardeners ! Getting our pollinators in the mood for love”

Thursday 13th March

8pm in the New Hall. Fiona Parrott, Senior NT Gardener at Sheffield Park “Spring Splendour – designing with bulbs in pots, borders & grass”

Saturday 5th April

The Spring Show - 2.30pm in the Main Hall

Saturday 12th April double discount day at Royal Mires Nursery

Friday 25th April

Coach trip to Hole Park Gardens, Cranbrook including a garden tour

Saturday 10th May

Spring Plant Sale - 9am to 12noon behind the village hall

Wednesday 9th July

Coach trip to Doddington Place Gardens, Faversham including an optional garden tour

Saturday 13th September

The Autumn Show - 2.30pm in the Main Hall

Saturday 4th October

Autumn Plant Sale - 9am until 12noon behind the village hall

Thursday 16th October

8pm in the New Hall. Rachael Collins, Head of Horticulture “Babylon Eco Centre – the story so far”

Thursday 20th November

7.30pm in the Main Hall - Christmas themed floral art demonstration by Gill Smagglesgale, NAFAS Area Demonstrator

PRESIDENT

Mrs Karen Wolffe

VICE PRESIDENTS

Mrs Gillian Gray
Mr David Homewood

Mrs Christine Wells
Mr Michael Truscott

HONORARY LIFE MEMBERS

Mr Peter Taylor

Mrs Gillian Gray

OFFICERS

Chair Mrs Gwyneth Davies, Leyswood End, Corseley Road,
Groombridge, TN3 9PH
Tel: 01892 862430

Vice Chair Mrs Lindsey Symonds, Milestone House, Groombridge Hill
Groombridge, TN3 9LY
Tel: 07748 760596

Treasurer & Membership Mr Ian Draper, Leyswood End, Corseley Road, Groombridge,
TN3 9PH
Tel: 01892 862430

Secretary Mrs Lisa Innes-Cook, Chapel Cottage, Stonewall Park Road,
Langton Green, TN3 OHN

COMMITTEE

Mrs Christiane Brook
Mr Gerald Fowler
Mr Robin Goodfellow
Mrs Belinda Gray

Mrs Sue Obbard
Mr David Robson
Mrs Bev Watson

Hon. Auditor: Mr Rob Hollands

SOCIETY RULES

1. This Society shall be called 'THE GROOMBRIDGE HORTICULTURAL SOCIETY' and membership shall be open to anyone.
2. The object of the Society shall be to promote public interest in, and to encourage horticulture by offering prizes for local and general competitions and exhibitions, and in such other manner as may appear desirable e.g. lectures and meetings.
3. The Society shall consist of members paying annual subscriptions of not less than £3.
4. The Officers of the Society shall consist of President, Vice-Presidents, Chairman and Vice-Chairman, Hon. Treasurer and Hon Secretaries, who shall be ex-officio members of all committees.
5. The Annual General Meeting of the Society shall be held at such time and place as may be fixed by the General Committee to receive and approve the Annual Report, to pass the Audited Accounts, to elect the General Committee and officers for the ensuing year, and to transact any other General Business.
6. The affairs of the Society shall be managed by a General Committee, five members to form a quorum. The Committee may fill any vacancy that may occur during the year.
7. All subscriptions shall become due in January each year and must be paid by 31st March. Any member failing to pay by this date may not exhibit during that year. This does not apply to new members.

SHOW RULES

1. All show exhibitors must be members of the society (except for junior classes)
2. Details of closing times for entries and times of staging are shown on each show schedule. Entries may be in writing, by Email or over the telephone to the Show Secretary.
3. No entry fee is payable by members exhibiting at shows. There is no entry fee for any children's class.
4. All exhibits for prizes must have been grown by the exhibitor for three months, unless grown from seed in less time. Any exhibitor breaking this rule will forfeit all claims to prizes. The rule does not apply to flowers used in flower arrangement classes.
5. No-one shall enter more than one exhibit in any one class, except in the Any Other Vegetable class. There shall be no limit to the prizes one competitor may win.
6. Members of the same family living in the same household are eligible to exhibit in the same class.
7. **Number of exhibits required in collections and groups are listed in this schedule.**
8. Rules for the flower arrangement classes are included in this schedule.
9. All exhibits should be named as far as possible.
10. Exhibitors must comply with the regulations for the staging of a Show. Interference with another exhibitor's materials will be penalised by disqualification from all classes.
11. **Society vases must be used for all flower exhibits** excluding floral art. Exhibitors using the Society's vases will, at the close of the Show, be responsible for returning these to the members of the committee.
12. The decision of the judges shall be final, and they may withhold or modify any prize.
13. The committee may, on the recommendation of the judges, award extra prizes in any class.
14. Any member or exhibitor desiring to lodge a protest must hand the same to the Secretary in writing within one hour of the Show being opened to the public. No protests will be accepted without a deposit of £1, which will be forfeited at the discretion of the committee unless the protest is substantiated. The decision of the committee shall be final and conclusive.
15. The Society will not hold itself responsible for any loss or damage to the exhibits.
16. All exhibitors accept that their names may be publicised.

RULES FOR FLOWER ARRANGEMENT CLASSES

1. Arrangements may be assembled either at the show or elsewhere but must be the work of the exhibitor only.
2. All arrangements must be of fresh plant material unless otherwise stated in the schedule and cut ends must be in water or water-retaining material. Dried, artificial or artificially coloured material may not be used unless otherwise stated in the schedule.
3. Unless otherwise stated in the schedule, arrangements will stand in alcoves measuring 90cm high x 60cm wide x approx. 60cm deep (3' x 2' x 2'). Where arrangements are to stand on open tabling, dimensions will be given in the schedule for width and depth, and height will be unrestricted.
4. Drapes and accessories may NOT be used unless otherwise stated.
5. Miniature arrangements should not measure more than 10cm (4") overall and petite arrangements between 10cm (4") and 22.5cm (9") overall.
6. The judge's decision will be final at all shows and they may withhold or modify any prize. Additional prizes may be awarded on the judge's recommendation.
7. These rules do not apply to children's flower arrangements. These can be any size and will be staged on open tabling.

HINTS FOR NOVICE / NEW EXHIBITORS

- Try and avoid thinking "I've nothing to show" - have a good look around your garden and you will be surprised.
- **Flowers:** Cut in the evening before the Show, or early in the morning. Remove damaged flowers, discoloured or broken leaves. Roses should, if possible, be buds just beginning to open rather than fully opened flowers. Check the container is well filled with water to prevent wilting during the Show.
- **Vegetables:** Select even-sized, unblemished specimens. Roots should be carefully washed but do not brush as this may damage the skin. Beet, carrots, turnips and rhubarb should have leaves or tops removed leaving not more than 7.5cm /3" attached. Rhubarb and tomatoes are classified as vegetables.
- **Fruit:** Should be fresh, uniform and free from blemish. Preserve the natural bloom and keep stalks intact.
- If you are unsure how to display any exhibit, bring to the show complete with leaves, stalks etc and a committee member will be happy to advise. A good way to learn is to study class winners.
- Read the schedule carefully, and try to allow plenty of time to stage exhibits without rushing.

TABLES FOR COLLECTIONS

Column A shows the number of items required in a collection

Column B shows the maximum points for each exhibit

Both columns are based on RHS standards (* but in some instances a reduced number of items)

VEGETABLES

	A	B		A	B
Aubergines	3	18	Onions (under 8oz/250g)	5	15
Beans (Broad / French)	5 pods*	15	Onions (green salad)	6*	12
Beans, Runner	5 pods*	18	Parsnips	3	20
Beetroot	4	15	Peas (pods)	9	20
Broccoli(sprouting/shoots)	12	15	Peppers (hot / chilli)	6	15
Brussel Sprouts	9 *	15	Peppers (sweet)	3	15
Cabbage (Savoy/ green)	2	15	Potatoes	5	20
Carrots	3	20	Pumpkin	1	10
Cauliflowers	2	20	Radishes (small salad)	9	12
Celery	2	20	Rhubarb (natural)	3	12
Courgettes	3	12	Shallots	10	18
Cucumbers	2	18	Sweet Corn	2*	18
Leeks	2	20	Tomatoes (small)	9*	12
Lettuces	1*	15	Tomatoes (medium)	5*	18
Marrows	2	15	Tomatoes (large)	3	15
Onions (large)	3	20	Turnips	3	15

FRUIT

	A	B		A	B
Apples, cooking	3*	18	Melons	1	18
Apples, dessert	3*	20	Nuts (dish of)	20	12
Blackberries	10*	12	Pears	3*	20
Currants (dish of)	200g /7oz	12	Plums	5*	16
Figs	5	16	Quinces	3*	12
Gooseberries	10*	12	Raspberries	10*	12
Grapes (bunches)	1	20	Strawberries	10*	16

In 'Any Other Vegetable' classes the number required is shown in column A. More than one exhibit can be shown in these classes. For these particular classes, all exhibits have equal maximum points (rather the points shown in the table above).

THE SPRING SHOW 2025

Saturday 5th April at 2.30pm

Staging – 9am to 12 noon

Open to the public 2.30 pm

Entries close 8pm on Thursday 3rd April

Judging from 12:15pm to 1:30pm

Prize giving - 4pm

Show Secretary – Gwyneth Davies. Telephone 01892 862430

Email: groombridgehorticulturalsociet@gmail.com

Assistance available from any Committee Member – please just ask.

SPECIAL AWARDS (and garden vouchers as shown below)

The Herbert R Barr Cup (& £10 GV) awarded for the most points in the Daffodil Classes (Classes 1-15 inclusive)

The Geoff Ridley Cup (& £5 GV) awarded for the best daffodil in show

Daffodil Society Diploma awarded for the best exhibit in Class 1

Floral Art - £10 Gift Voucher and Diploma awarded to the exhibitor with the most aggregate points in the Floral Art classes

The S W Mountain Cup (& £10 GV) awarded for the most points gained in all Senior Classes excluding Daffodil Classes (Classes 16-37 inclusive)

The Skinner Shield awarded for the best exhibit in Class 24 (mixed vase of flowers)

The Junior Classes are divided into two sections:

Section 1 – for children aged 5 years and under – **The Sidney Belcher Cup**

Section 2 – for children aged 6 to 16 years – **The Leckonby Cup (& £5 GV)**

In each Junior Class there is a prize of £3 for first, £2 for second and £1 for third.

THE SPRING SHOW SCHEDULE FOR 2025

Daffodil Classes

Class	Points	Description
1	9,6,4	3 Vases Narcissi, 3 distinct varieties, 3 stems each vase
2	4,3,2	1 vase; 3 stems, one variety - all yellow
3	4,3,2	1 vase; 3 stems, one variety - all white
4	4,3,2	1 vase; 3 stems, one variety - yellow/red or orange
5	4,3,2	1 vase, 3 stems, one variety - white/yellow
6	4,3,2	1 vase, 3 stems, one variety - white/red or orange or pink
7	4,3,2	1 vase; 3 stems, one variety - double
8	4,3,2	1 vase, 3 stems, one variety - miniature or dwarf
9	4,3,2	1 vase, 5 stems, any variety or varieties
10	3,2,1	1 stem, all yellow
11	3,2,1	1 stem, all white
12	3,2,1	1 stem, white/yellow
13	3,2,1	1 stem, yellow/red or orange or pink
14	3,2,1	1stem, white/red or orange or pink
15	3,2,1	1 stem - any double

Where a class refers to multiple colours, the first colour refers to the petals (perianth) and second colour or colours refers to the trumpet (corona)

Other flowers, fruit and vegetables

Class	Points	Description
16	3,2,1	Vase of polyanthus or primroses, 5 stems any one variety
17	3,2,1	Vase of muscari , 5 stems any variety or varieties
18	3,2,1	5 Hellebore flowers, any variety or varieties (stands provided)
19	4,3,2	Vase of tulips, 3 stems, same variety
20	3,2,1	1 single tulip in a vase
21	3,2,1	1 camellia, azalea or rhododendron bloom or stem of blooms
22	3,2,1	3 stems of any flowering shrub or shrubs
23	3,2,1	The best bloom/stem of blooms in my garden today

Other flowers, fruit and vegetables, continued

Class	Points	Description
24	3,2,1	A vase of mixed spring flowers and foliage using society vases.
25	3,2,1	Flowering plant or plants in a container (max diameter 30cm/12")
26	3,2,1	Most interesting/unusual foliage plant in a pot (max diameter 12")
27	3,2,1	5 sticks of Rhubarb (not forced)

Floral Art

28	4,3,2	'Afternoon Tea' An arrangement of fresh foliage and/or flowers to be staged in an alcove 90x60x60cm / 3'x2'x2'. Drapes / Accessories allowed.
29	3,2,1	'Spring Wedding' A hand tied bridesmaid's posy with fresh flowers and foliage, to fit in a space 30x30cm / 12"x12" (no height restriction). Posy may be stood in a jar of water.

Cookery

30	3,2,1	A slice of vegetable based quiche or flan (any recipe)
31	3,2,1	Granola bars – three pieces (any recipe)
32	3,2,1	A simnel cake (any recipe)

Produce & Preserves

33	3,2,1	A jar of marmalade
34	3,2,1	A jar of fruit curd

Handicrafts

35	3,2,1	An item of papercraft
36	3,2,1	An item incorporating embroidery - to be judged on the embroidery only

Own Thing

Class	Points	Description
37	6,4,2	An exhibit of 3 different items from 3 different categories (for categories see headings) e.g. any cookery or produce item, any handicraft item and any floral, vegetable or fruit item. (Flowers, Fruit and Vegetables are different categories for the purposes of this class). To be staged in an alcove 60x60x60cm / 2'x2'x2' . Extra points given for presentation (own drapes & accessories allowed)

Junior classes - pre-school - 5 years and under (please state age when entering)

38	3,2,1	A miniature garden in a tray - approx. 20 x 15cm please (foil trays can be provided on request)
39	3,2,1	A pizza twist or slice of pizza - any recipe

Junior classes - under 16 (please state age when entering)

40	3,2,1	A miniature garden in a tray - approx. 20 x 15cm please (foil trays can be provided on request)
41	3,2,1	A pizza twist or slice of pizza - any recipe

THE AUTUMN SHOW 2025

Saturday 13th September at 2.30pm

Staging – 9am to 12 noon

Open to the public 2.30 am

Entries close 8pm on Thursday 11th September

Judging from 12:15pm to 1:30pm

Prize giving - 4pm

Show Secretary – Gwyneth Davies. Telephone 01892 862430

Email: groombridgehorticulturalsociet@gmail.com

Assistance available from any Committee Member – please just ask.

SPECIAL AWARDS (and garden vouchers as shown below)

The Burrswood Cup awarded for the best exhibit in Class 1

The Wally Fairhurst Cup awarded for the best vegetable exhibit

The Crofts Cup awarded for the best Dahlia exhibit

The Banksian Medal (& £10 GV) awarded to the winner of the highest aggregate total points in Classes 1-34 inclusive

The Midmore Cup (& £5 GV) awarded to the competitor with the highest aggregated points total in Classes 35-45 inclusive

The Jackie Childs Cup awarded to the winner of Class 18

ANNUAL AWARDS

The Autumn Show marks the end of the Society's show year and the following awards will be given for the best performers over the whole year, provided that the winner has won a prize in both shows.

The Gardener of the Year will be awarded with the **Chamberlain Cup (& £15 GV)** for the highest aggregate points total in the **Horticultural Classes** over both shows.

The Jubilee Cup (& £10 GV) awarded to the exhibitor with the highest aggregate points total in the **Floral Art** Classes over both shows.

The Cookery Cup (& £10 GV) awarded to the exhibitor with the highest aggregate points total in the **Cookery** & the **Produce / Preserves** Classes over both shows.

The Junior Competitor of the Year will be awarded with the **Children's Cup (& £5 GV)** for the highest aggregate points total in the **Junior Classes** over both shows.

THE AUTUMN SHOW SCHEDULE FOR 2025

Fruit and Vegetables

Class	Points	Description
1	6,4,2	Collection of vegetables, 3 different kinds, in a 60cm / 2' space (see table on p6 for the number required and points available)
2	3,2,1	5 onions
3	3,2,1	10 shallots
4	3,2,1	5 runner beans
5	3,2,1	5 potatoes, 1 variety
6	3,2,1	2 marrows or squash less than 31cm /12" long
7	3,2,1	3 beetroot
8	3,2,1	5 medium or 3 large tomatoes
9	3,2,1	9 small tomatoes
10	3,2,1	3 carrots
11	3,2,1	Any other vegetable (see table on p6 for number required)
12	3,2,1	3 apples
13	3,2,1	3 Pears
14	3,2,1	Any other fruit (see table on p6 for number required)
15	3,2,1	5 stems of different herbs staged in a vase
16	3,2,1	An amusing vegetable
17	3,2,1	My longest fresh runner bean
18	3,2,1	'Growing Together' - an exhibit of 3 different items. Any mix of vegetables, fruit and flowers grown by adult and child together

Flowers

19	6,4,2	5 Dahlias, any variety or varieties
20	6,4,2	5 small Dahlias, any variety or varieties less than 10cm/4" diameter
21	4,3,2	3 Dahlias, one variety
22	3,2,1	1 Dahlia bloom, any variety
23	3,2,1	1 single rose

Flowers continued

Class	Points	Description
24	3,2,1	3 stems of roses any variety or varieties
25	3,2,1	5 Fuchsia blooms, any variety or varieties (stand provided)
26	3,2,1	A begonia grown by entrant from a plug plant to be provided by the society at the Spring show
27	3,2,1	The best bloom/stem of blooms in my garden today
28	3,2,1	A vase of mixed garden flowers (using society vase)
29	3,2,1	1 hydrangea bloom
30	3,2,1	5 stems of Rudbeckia (any one variety)
31	6,4,2	3 to 5 stems of any flower (one variety) that does not have its own specific class / classes

How does your garden grow?

32	3,2,1	2 tomatoes of one, named variety – to be judged on taste only
33	3,2,1	2 carrots of one, named variety – to be judged on taste only
34	3,2,1	2 green beans (runner or french) of one, named variety - to be judged on taste only

Floral Art

35	4,3,2	'Firework Display' An arrangement of fresh foliage and/or flowers to be staged in an alcove 90x60x60cm / 3'x2'x2'. Drapes / Accessories allowed.
36	3,2,1	'Autumn in a jam jar' An arrangement of fresh Autumnal flowers and /or foliage in a jam jar (provided by the entrant) to fit in a space 30x30cm / 12"x12" (no height restriction).

Cookery

37	3,2,1	A gypsy tart (AS PER RECIPE PROVIDED see p15)
38	3,2,1	A swiss roll with a filling of your choice (any recipe)
39	3,2,1	Three vegetable samosas (any recipe)

Produce & Preserves

40	3,2,1	A jar of pickle or chutney
41	3,2,1	A jar of jam or jelly

Handicrafts

Class	Points	Description
42	3,2,1	A handmade greetings card incorporating pressed flowers and /or foliage
43	3,2,1	Photography – a picture of a pet (or pets)
44	3,2,1	A handmade item of child’s clothing

Own Thing

45	6,4,2	An exhibit of 3 different items from 3 different categories (for categories see headings in bold) e.g. any cookery or produce item, any handicraft item and any floral, vegetable or fruit item. (flowers, fruit and vegetables are different categories for the purposes of this class). To be staged in an alcove 60x60x60cm / 2'x2'x2. Points given for presentation (own drapes & accessories allowed)
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Junior classes - pre-school – 5 years and under (please state age when entering)

46	3,2,1	A design plan or drawing of your dream garden
47	3,2,1	A hand decorated flower pot (max height 15cm / 6") (pots can be provided on request)

Junior classes - under 16 (please state age when entering)

48	3,2,1	A design plan or drawing of your dream garden
49	3,2,1	A hand decorated flower pot (max height 15cm / 6") (pots can be provided on request)

PLEASE SEE ALSO CLASS 18 ‘Growing Together’ for a child and an adult – a cup is presented to the winner of this class

In each Junior class there is a prize of £3 for first, £2 for second, £1 for third

Class 37 – RECIPE FOR GYPSY TART

Ingredients

- 1 x 170g tin evaporated milk, well chilled
- 125g cold butter, diced
- 250g plain flour
- 1 medium egg
- 115g dark muscovado sugar
- Sliced apple to decorate

Method

- 1.** Rub the butter into the flour in a mixing bowl, until it looks like breadcrumbs. Add a good pinch of salt. Separate the egg and lightly beat the yolk with 2 tablespoons of cold water. Use a cutlery knife to mix the egg mixture in, working it through until the pastry forms into small clumps. Bring together by hand, adding a little more water if it is too dry. Wrap and chill for at least 30 minutes
- 2.** Roll out the pastry on a lightly floured surface; use to line a 23cm round tart tin. Prick with a fork then chill for 30 minutes. Preheat the oven to 190°C, fan 170°C, gas 5, with a baking tray on the centre shelf.
- 3.** Line the pastry case with crumpled baking paper, add baking beans then bake on the hot tray for 15 minutes until set. Remove the paper and beans and bake the case for another 5-10 minutes or until lightly golden. Beat the egg white with a fork; brush over the inside of the tart case to seal any cracks.
- 4.** Whisk the chilled evaporated milk and muscovado sugar together for 5-7 minutes until it looks like slightly soft whipped double cream. Pour into the tart case, on its tray. Reduce the oven temperature to 150°C, fan 130°C, gas 2 and bake for 18-20 minutes until set and with a slightly tacky surface.
- 5.** Remove from the oven and cool. Chill in the fridge to firm up. Decorate with apple slices to temper the sweetness of the filling.