

Q3 2023

LHS Newsletter

Our Show

The Summer Show

The Summer Show will take place on Saturday the 9th of September. With lots of sunshine first and recently lots of rain it will be interesting to see what members have managed to grow.



Do enter whatever you have grown or created, all the classes that can be entered are in the Handbook. Remember that the last date for show entries by email is Thursday 7th of September to communications@leatherheadhortsoc.org.uk, or you can hand them in at the Stores the previous Sunday. Exhibits can be set up on the Friday evening from 18:00-19:00 or on the Saturday morning between 08:30 and 10:30. The show is then open from 14:15 until 17:00 with the prize giving and raffle from 16:00.

Our BBQ in June

Our first summer BBQ took place on the 25th of June near the Store. It was a very pleasant event on what was probably the hottest day of the year in Leatherhead, leading to a bit of a dance as we chased the shade across the grass!

Our BBQ

Bringing our own food meant no concerns over food preferences or sensitivities and there was a range of goodies being cooked (and drunk). We plan to set a date and repeat the event next year.



Chairman's Update

Phil's Report

Hello everyone,

Firstly, have you all considered whether you can respond to Euan's request for helpers at the Store from now until the end of the season

please? The Store can only function if everyone is prepared to contribute to being a Cashier or Helper if they can.

The extremes of weather that we've experienced so far have been real challenge this year and I'm quite pleased with how my crops have survived.

My early sowings (sheltered by Enviromesh!) grew on



strongly – here are my broad beans on 20th of April.

The early season warmth gave us our first meal of spinach on 25th April!

We had our first meal of 'Early Onward' and



'Climbing Yellow Mangetout' peas on 16th May, just before we set off for a 4-week holiday to the USA. During the trip we visited one of the largest Topiary gardens in the USA in Newport RI and our final New York hotel in the Chelsea flower district overlooked a 6th floor rooftop allotment in Manhattan!





'Pentland Javelin' potatoes, 'Kyoto Market' onions and 'Sanguina' beetroot. The last two, like many of my heritage seeds, come from www.realseeds.co.uk



garden or allotment 😊.

Happy Gardening

Phil Smith

Chairman

Back home, fortunately we had the assistance of an excellent gardener and neighbours who looked after our garden whilst we were away and we came back to a mass of Peas, Broad Beans, Beetroot and Lettuce.

By 25th June, our 'Sub-Arctic Plenty' tomatoes were coming ripe. Here they are on 8th July against a south-facing wall. This heritage outdoor variety is always the first to ripen.

By 1st July we were able to enjoy a salad of 'all our own veg!', including 'Merveille Quatre Saisons' lettuce, 'Sub Arctic Plenty' and 'Gardener's Delight' (from greenhouse) tomatoes, 'Kelvedon Wonder' peas, 'Bunyard's Exhibition' broad beans,

We have already frozen a huge quantity of peas from our bed of 'Kelvedon Wonder' and also our bed of rhubarb that we split about 3 years ago and are now at their most prolific.

I've already harvested most of my 'Bramley' cooking apples. They keep superbly in a small fridge for fruit and seeds in a shed, because as they ripen they give off Carbon Dioxide that then fills the fridge and prevent further deterioration. I can keep apples and pears for months that way, to enjoy well into autumn and the New Year.

Our next challenge is to process as much of our produce as possible before we go away on another holiday at the beginning of September!

Don't forget the Annual Show on 9th September! Please start thinking about what you could exhibit and whether you could help the team led by Stephen Williams, who is leading the Show organisation this year. It takes a lot of organising, so please get in touch with Stephen if you can help in any way. Stephen can be contacted at show@leatherheadhortsoc.org.uk.

I hope your gardening year has been as productive as mine has so far and that the sun will return to ripen your crops and bring out the colour in your

If you have any gardening updates that you'd like to share, please send them to us at communications@leatherheadhortsoc.org.uk

Stores News

The Stores

Bulbs for autumn planting are arriving at the beginning of September and will include:

- Anemone blanda
- Camassia
- Puschkinia
- Species Crocus
- Prepared hyacinths (blue and white)
- Narcissi (rockery)
- Daffodils
- Dwarf Iris
- Garden and rockery tulips
- Onion Sets – Yellow Winter (formerly Radar) and Blood Red
- Shallots – Golden Gourmet
- Garlic



Camassia



Anemone blanda



Puschkinia



Dwarf Iris

Autumn Lawn Fertiliser

Please email Stores@LeatherheadHortSoc.org.uk if you want to place an order for ICL Sportsmaster Autumn Lawn Fertiliser in 25kg bags, applied at 35g/sq.m. a bag covers 714 sq.m. Tell us how many bags you want and the price should be around £33.00/bag. This is a pure fertiliser and has no herbicide. It contains an ideal balance of NPK to strengthen lawn turf in the autumn with high phosphate and potash levels to encourage harder growth and better root development.

2024 DT Brown Seed Catalogue

Please come and collect the new catalogue at the Store from early October.

Place your order directly with LHS and buy your Vegetable and Flower seeds at around 40% off the catalogue price.

Don't forget...

The Store Rota always needs

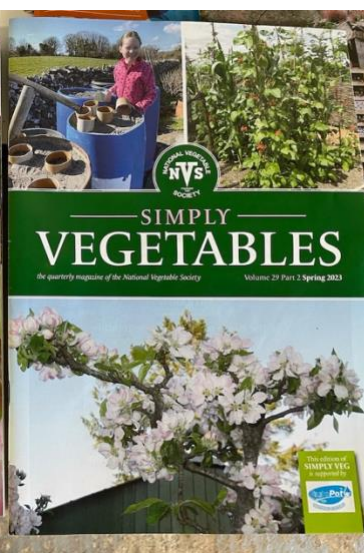
volunteers. The volunteer list is

available at the Store, or you can email or phone Euan with the dates you can help at: euanniven@btinternet.com or 07966 522 534.



We keep our prices low by running the Stores with volunteers. This benefits all our members and it's a sociable and worthwhile way to spend one or two Sunday mornings each year.

Also...The RHS and NVS (National Vegetable Society) magazines are available to read or borrow in the Store, so grab them next time you are there.



88TH LEATHERHEAD HORTICULTURAL SOCIETY ANNUAL SHOW**At the Parish Hall, Church Road Saturday 9 September 2023****ENTRY FORM FOR ANNUAL SHOW**

Name: _____

Email Address: _____

and/or Phone Number: _____

Please enter the Class Numbers of your exhibits below:

*You are advised to check the Class numbers before submitting this form.**Further Entry Forms are available from the Stores***Entries MUST be submitted:**

- to the Stores by Sunday, 3 September 2023, or
- by email from Monday, 4 September until Thursday, 7 September 2023, at 6 p.m. Email: communications@leatherheadhortsoc.org.uk

NO ENTRIES WILL BE ACCEPTED AFTER THIS TIME

ANNUAL SHOW SCHEDULE

OPEN CLASSES - VEGETABLES

Woodford Cup - for the highest total points in Classes 1 - 21 inclusive
(2022: Elisabeth Hicks)

Frazer Cup - for the greatest sum of points gained in Classes 16 & 17
(2022: Rob Greening/Christopher Snowden)

Heritage Cup - for the greatest sum of points gained in Classes 19 & 20
(2022: Colin Cheeseman)

Reg Haynes Memorial Cup – for the best onion exhibit
(2022: Colin Cheeseman)

National Vegetable Society Certificate and Medal – for the best individual exhibit in Classes 1 – 21
(2022: Ann Niven)

Rules:

1. Entries may only contain one cultivar in each Class.
2. Root vegetables should be carefully washed clean, but not scrubbed or coated in any way. The tops should be trimmed to about 75mm tied neatly with raffia or natural twine and laid flat (except for leeks, which should remain untrimmed, and leaves folded down. For onions and shallots - see Rule 3 below).
3. All onions and shallots should have roots trimmed, the bulbs not over-stripped and the tops neatly tied down with raffia or natural twine. The bulbs must be supported so that they stand upright.
4. In Class 20 each item exhibited is marked out of ten points. The proportion of marks given will accord with the criteria set out in the RHS Handbook.

Class:	Number:
1. Shallots- greater than 30mm diameter	8
2. Runner Beans	8
3. French or Dwarf Beans	8
4. Potatoes (White)	4
5. Potatoes (Coloured)	4
6. Onions - not to exceed 250gm	4
7. Onions - over 250gm	4
8. Courgettes - not to exceed 175mm long or in diameter	3
9. Carrots (Any kind)	3
10. Beetroot (Any kind)	3
11. Capsicums (Any kind)	3
12. Cabbages - must include at least 50mm of clear stem	2
13. Tomatoes – Cherry up to 35mm diameter	8
14. Tomatoes – Approx. 60mm diameter	3
15. Tomatoes - (single stem truss) - with at least 3 ripe fruits	1
16. Marrow - up to 350mm long or in diameter	1
17. Squash - (Any kind)	1
18. Any other vegetable not listed above	see overleaf
19. Collection of 4 different kinds of vegetable displayed within a space not to exceed 900mm x 600mm. The form and number of each kind to be as per Classes 1 to 18 above.	1
20. 'Six of the best' one of each of any 6 different kinds of vegetable displayed within a space of 600mm x 600mm.	6
21. Herbs (Culinary), not less than 4 stems each of 3 kinds.	3 vases

The number of 'Any other vegetable' exhibited in Classes 18 or 19 shall be 2 except for the following:

• Any other beans, peas or radish (except Mooli)	8
• Kale, Spinach or Chard	5 leaves
• Jerusalem Artichoke, Asparagus or Garlic	4
• Mooli, Calabrese or Rhubarb	3
• Pumpkin	1

MISCELLANEOUS CLASSES

Class:	Number:
22. Longest Runner Bean	1
23. Heaviest Potato	1
24. The most bizarre vegetable	1

LOCAL ALLOTMENTS' CLASS

Class:	Number:
25. A collection of flowers, fruit and vegetables within a space not to exceed 900mm along the table x 600mm across the table and may include up to 3 examples each of not more than 4 kinds of Flowers, 4 kinds of fruit and 4 kinds of vegetables.	1

N.B. All produce must have been grown on the allotment.

OPEN CLASSES - FLOWERS

Evelyn Ames Bowl – for highest total points in Classes 30 to 33 inclusive
(2022: **Valerie Howard**)

The Swan Cup – for highest total points in Classes 34 to 38 inclusive
(2022: **Ken Howe**)

Fortescue Trophy – highest points in Classes 39 to 54
(2022: **Valerie Howard**)

Elizabeth Hirst Cup – for highest total points in Classes 30 - 54 inclusive
(2022: **Ken Howe**)

Rules:

1. No foliage, or bloom, other than that of the flower(s) called for in the Schedule may be shown.
2. Mixed cultivars are permitted in this section, unless otherwise stated.
3. Maximum size of pot is 250mm diameter unless otherwise stated.
4. Containers for Class 45 will be supplied by the committee.
5. In Class 51 each flower stem will be marked individually out of 10

Class:	Number:
30. Rose Hybrid Tea - (Large flowered)	1 bloom
31. Roses Hybrid Tea - (Large flowered)	3 blooms
32. Roses, Cycle of Bloom: showing 'The Bud', 'The Perfect Bloom' and 'The Blown Bloom' (one cultivar only in a vase)	3 blooms
33. Rose Any kind	1 stem
34. Dahlias Cactus or Semi Cactus kind	3 blooms
35. Dahlias Any other kind- (not less than 120mm diameter)	3 blooms
36. Dahlias Miniature Ball kind - (55 to 115mm)	3 blooms
37. Dahlias Pompon kind - (Less than 52mm)	3 blooms
38. Dahlias Any combination of any kinds - (max 3 of any kind)	7 blooms
39. Asters Double Annual	5 blooms
40. Pelargonium Any kind	1 pot
41. Sunflowers Any kind	3 blooms
42. Rudbeckia Any kind	5 blooms
43. Streptocarpus	1 pot
44. Fuchsia Bush not Trailing	1 pot
45. Fuchsia flowers of one or more varieties - (in a container as supplied)	6 blooms
46. A vase of 3 seed heads	3 stems
47. Any kind of flower, flower-head or spike excluding any of Classes 30 to 45	1 stem
48. Five kinds of foliage in a vase - (1 stem of each kind)	5 stems
49. Display of cut flowers, in any container other than a basket - not a floral arrangement - (to include not less than 3 or more than 5 different kinds)	1 container
50. Flowers of not more than two kinds in a vase excluding any of Classes 30 to 45	5 stems
51. One stem of each of six different kinds of flower in a vase	6 stems
52. Pot Plant in flower - (excluding any in Classes 30 to 44)	1 pot
53. Foliage plant - (not in flower excluding Class 40)	1 pot
54. A decorative planted patio pot or container - (in flower)	1 container

OPEN CLASSES - FLORAL ART

Majorie Grover Plate - for highest points in Classes 80 to 83

(2022: Penny Le Brocq)

Rules:

1. Mixed cultivars are permitted.
2. Material and blooms may be purchased for this section.

Class:	Number:
80. Basket of Flowers (not dried) for a Table Decoration	1 basket
81. A Posy not to exceed 150mm diameter in a wine glass	1 glass
82. A Miniature Floral Arrangement in a container. Exhibit not to exceed 100mm diameter and 100mm in height	1 container
83. A Floral Arrangement in an unusual container not a pot, vase or bowl.	1 container

OPEN CLASSES- FRUIT

Lady Fawcett Cup - for highest total points in Classes 90 to 96 inclusive

(2022: Elisabeth Hicks)

Class:	Number:
90. Apples Cooking	3 fruits
91. Apples Dessert	3 fruits
92. Pears	3 fruits
93. Blackberries Cultivated - (to be shown with stalks)	12 fruits
94. Raspberries - (to be shown with stalks)	12 fruits
95. Any other fruit - (number as listed below)	1 dish
96. A collection of fruits of any of 3 kinds from Classes 90 to 95 - (total exhibit not to exceed an area of 500mm x 500mm)	3 dishes

The number of 'Any other fruit' exhibited in Classes 95 or 96 shall be:

• Bullaces, physalis, cherries, damsons, gooseberries, Mulberries and any other cane fruits - (as for Classes 93 & 94)	12 fruits
• Blueberries, currants, huckleberries etc.	12 strings
• Medlars, plums, loquats, kumquats, calamondins	7 fruits
• Apricots, figs, kiwi, nectarines, passion fruit, peaches, quinces	3 fruits
• Any other citrus	2 fruits
• Melons, pineapple	1 fruit
• Grapes	1 bunch

OPEN CLASSES - COOKERY

Domestic Cup – for the highest total points in Classes 211 - 234 inclusive

(2022: not competed in 2022)

Class:	Number:
211. Fruit Cake, to printed recipe - (see below)	1
212. Victoria Sandwich, to printed recipe - (see below)	1
213. Decorated Cup or Fairy cakes	1
214. Scones, Plain or Fruit	1

HINTS:

Cookery points are awarded according to flavour, external appearance, shape, colour, uniformity, internal condition, texture, and distribution of ingredients.

Recipe for Cookery Class 211 Fruit Cake

227 gms. (8 oz.) Plain Flour	170 gms. (6 oz.) Butter
170 gms. (6oz.) Caster Sugar	454 gms. (1 lb.) Mixed Fruit, e.g. currants, sultanas, raisins, peels, cherries, etc.
3 eggs,	2 tablespoons of Milk
1.5 level teaspoons of Baking Powder	1 teaspoon of Mixed Spice

Bake in a lined round tin, 200mm x 100mm in the centre of a moderate oven e.g. fan oven, 160°C/320°F or Gas Mark 3, for approximately two hours, or until cooked. These temperatures are a guide only and timing for your own oven can vary by + or - 10 minutes. Cover with greaseproof paper when sufficiently brown on top.

Recipe for Cookery Class 212 Victoria Sandwich with Raspberry Jam Filling

170gms (6 oz.) Margarine or Butter	170gms (6 oz.) Sifted self-raising Flour
170gms (6 oz.) Caster Sugar	A few drops of vanilla essence
3 Large Eggs,	Raspberry Jam

Cream the margarine or butter and sugar. Add beaten eggs a little at a time. Add vanilla essence and then fold in flour with a metal spoon. Divide the mixture between two grease-lined 180mm 7-7.5" baking tins and then bake for 25 to 30 minutes in oven gas mark 3 (170°C / 325°F). **Cool**, take one cake and coat one side with raspberry jam then form a sandwich with the other cake and lightly dust the finished cake with caster sugar.

OPEN CLASSES - JAMS, & PRESERVES

Rules:

1. Volume of jam, jelly and preserve jars must not exceed 900 gms. or be less than 200 gms.
2. **For jams, jellies & preserves**, the surface of the contents should be completely covered with a wax disc and covered by cellophane or an unmarked twist top lid. Jam should be boiling when using a metal lid so as to ensure a vacuum.
3. **For vinegar preserves**, jars should be covered with solid air-tight twist tops.
4. All jars, bottles and lids (if used) must be clean and must not have commercial branding on them. Those that do not conform will be judged 'Not as per Schedule'.
5. Fruit and vegetables may be purchased for these Classes.

Class:	Number:
230. Jar of Soft Fruit Jam	1
231. Jar of Marmalade made with fresh citrus fruit - (any peel incorporated must be softened)	1
232. Jar of Chutney or Pickles of any kind	1
234. Jar of Fruit Jelly	1
235. Bottle of Fruit Juice Cordial not less than 30cl. In a clear bottle	1

N.B. Please note the Rules above and the HINTS FOR EXHIBITORS on the following page as failure to comply will count against the merit of your entries.

HINTS FOR EXHIBITORS

Exhibit must be in clean, unmarked, correct size jars or bottles, or you will be marked down no matter how good your exhibit. Jars and bottles should be full and labelled with the content, day, month and year of making. Peel used in marmalade needs to be made really soft before adding sugar.

Always fill preserve jars to the brim as shrinkage will occur in time. ALL chutneys, pickles and relishes must be labelled to indicate whether they are hot, sweet or mild and keep chutneys and pickles for at least two months before exhibiting, to ensure a rounded flavour.

N.B. Unmarked twist top jars can be obtained from Surrey Federation of WI's Guildford (01483 236587) or from Lakeland at <https://www.lakeland.co.uk> or the Guildford store (01483 440626).

OPEN CLASSES - CRAFTWORK

Craftwork Cup – for highest total points in Classes 240 - 250 inclusive

(2022: Kenneth Reeves)

Rules:

1. Items in this section should not have been exhibited in a previous LHS show.
2. Exhibits in Classes 240 to 247 must be of reasonable size to enable them to be placed on a table.
3. In Class 241, where relevant, British Standard safety eyes/noses must be used.
4. In Class 244 the exhibit must not exceed 300x300 including any frame.
5. In Classes 248 to 250 photographs can be matt or gloss prints but must not exceed 200mm x 150 mm excluding any mount or title block and must not exceed 250mm x 200mm overall.

Class:

240. Any hand-knitted article but not a toy
 241. Hand-made toy
 242. Any unmounted hand-embroidered article
 243. A Drawing or Painting
 244. A piece of woodwork
 245. A piece of pottery
 246. Any other handwork item
 247. A Photograph of a 'insect'
 248. A Photograph of 'motorcycle[s]'
 249. A Photograph of 'a 'tree[s];

Number:

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