

BALCOMBE GARDENERS' ASSOCIATION



Year Book 2026

Cover picture by Luke Adamou

DIARY OF EVENTS IN 2026

FRIDAY 6 MARCH - ANNUAL GENERAL MEETING

Parish Room at 8.00 pm

SATURDAY 14 MARCH - SPRING SHOW

For details see page 4

Victory Hall 2.30 – 4.00 pm

SATURDAY 16 MAY

COFFEE MORNING AND PLANT SALE

Parish Room 10 – 11.30 am

SUNDAY 7 JUNE

BALCOMBE GARDENS OPEN DAY

in memory of Carolyn Robertson for

**ST CATHERINE'S
HOSPICE**

SATURDAY 5 SEPTEMBER - AUTUMN SHOW

For details see page 11

Victory Hall 2.30 – 4.00 pm

SUNDAY 6 SEPTEMBER

PRODUCE STALL & APPLE PRESSING

In front of the VICTORY HALL

11.00 am – 12 noon



NGS GARDEN OPENINGS

Stumlet, Winterfield & The Coppice in Oldlands

Avenue open Wednesday 20 May, and

Saturday 27 & Sunday 28 June

Forest Ridge, Paddockhurst Lane open

Saturday 9 & Sunday 10 May

Gardening: The New Rock 'n' Roll? It Just Might Be in Balcombe!

The BGA continues to flourish, with spectacular shows, thriving sales, and much-loved social events. Last year, I mentioned our need for more tables to accommodate the growing number of entries — and we acted! Extra tables were purchased to expand our display space. But even that wasn't quite enough...

At the Autumn Show, we were astonished to receive *100 more entries* than the previous year. This remarkable increase has prompted us to rethink our format for 2026. As you'll see, we've made significant changes to some of the show categories, removing a few classes to streamline judging and give exhibitors a little more breathing room.

It's not just the competitors who are turning up in droves. More and more visitors are coming along to enjoy the vibrant displays, soak up the atmosphere and, of course, indulge in some exceptional cake. The hum of conversation and shared enthusiasm makes for a wonderful community gathering.

Outside of the shows, the AGM was as enjoyable as ever, and our trip to Driftwood Garden in Seaford was a real treat. Keep an eye out for the date of our upcoming Wisley trip — now much more accessible thanks to the new M25 junction.

The Produce Sale and Apple Pressing event outside the Victory Hall was another resounding success. Families arrived with wheelbarrows full of apples, and spent a joyful morning chopping, pressing, and chatting. A shining example of community spirit in action.

A special shout-out to the Guerrilla Gardeners, who are implementing Darren's inspired plan to blanket the village in spring bulbs. In November 2,000 more daffodils and tulips were planted in the verges — we can't wait to see the results.

My heartfelt thanks to our brilliant Committee, who have also been steadfast in supporting Rob's fundraising for St Catherine's Hospice in loving memory of Carolyn. The *Balcombe Open Gardens* event in June 2025 was a triumph with £6,000 raised, and we're delighted to announce its return on **Sunday 7 June 2026**.

To the Committee, the Guerrilla Gardeners, and everyone who's contributed to this vibrant year — thank you. Here's to another glorious season in 2026!

Prudence Harding, Chair

SEED CATALOGUES

With this Year Book you will receive an order form for Dobies showing our unique Balcombe Gardeners' Association (BGA) discount code. You may also have received a copy of the Dobies catalogue if you have ordered in the past. BGA members are entitled to 50% discount off packet seeds and 20% off all other non seed live products. If you do want to make use of this service, just return your form and payment to Dobies direct. Please be aware that the code within the printed catalogue is not the Balcombe code, this is on the separate order form. All orders will be sent direct to you so do remember to pay for P&P, details on the form. If you would like a catalogue or have lost your order form, please call Darren Williams on 07800 933221.

GUERRILLA GARDENERS

We are a group of volunteers who try to make our village beautiful through attention to our verges and planters and by maintaining and planting the station gardens. This involves light weeding, minor pruning, and plant care, although no specific plant knowledge is required. We also help at the school and the churchyard. In the process we have a lot of fun, with many discussions and banter! There is no obligation to attend sessions on a regular basis, and we use a Whatsapp Group to keep our jolly band updated with the planned activities. Many hands make light work! To find out more about the Guerrilla Gardeners, email Darren on darren@dennison-williams.co.uk or call on 07800 933221, or Rob on 07970 165991 or rob.beechcroft@gmail.com.

BALCOMBE SPRING SHOW

Saturday 14 March 2026

in the

VICTORY HALL

Admission: Adults £1, Children free Open 2.30 – 4.00 pm

Show entries to be emailed by Wednesday 11 March to

bgacontact@btinternet.com

Or call 01444 811337

REGULATIONS

- All entry forms to be sent to the Show Secretary no later than Wednesday 11 March: late entries accepted at the sole discretion of the Show Secretary
- All classes are open to members of the Balcombe Women's Institute, Balcombe Gardeners' Association, residents of Balcombe and children attending Balcombe Primary School
- There will not be a class entry fee for exhibitors
- Exhibits to be arranged between **9 am and 10.45 am** with all exhibitors vacating the Victory Hall by 10.45 am sharp
- Judges' decisions will be final
- Exhibits must be cleared after the presentation of Cups
- All Horticultural Exhibits must have been grown by the person in whose name they are entered and must come from their own garden or allotment - except for Class 30 for which flowers may be purchased. All Cookery Exhibits must be the work of the Exhibitor
- The David Tewson Memorial Cup will be presented to the Exhibitor gaining the most points in the horticultural classes (1 – 29). The Denman Plate for most points in the domestic classes (31 – 42). The Mollie Nicholson Junior Challenge Cup, the best exhibit in the children's classes. Diploma for the best exhibit in the flower classes. Cash prizes are awarded in the children's classes and in class 19. Class 31 £10 cash awarded, to be spent in a Balcombe business.
- All Flower Classes (1 – 12) must have flowers of one variety and the Association supplies regulation vases
- Root crops to be washed and tops trimmed to about 75mm

CURRENT HOLDERS

David Tewson Memorial Cup:

The Denman Plate:

Mollie Nicholson Junior Challenge Cup:

Diploma for the Best Exhibit in the Flower Classes:

Competition Cake

Della Murton

Susan Barker-Danby

Henrietta Donovan

Alison Stevenson

Hilary Ewing

SCHEDULE

FLOWERS

1. Five daffodils (trumpet as long as or longer than petals)
2. Five daffodils (trumpet shorter than petals but more than a third of their length)
3. Five miniature daffodils
4. Five narcissi with small cup
5. Five double narcissi
6. Five stems of multi-headed narcissi
7. Five stems of miniature multi-headed narcissi / daffodil
8. Five sprigs of heather (Erica)
9. Five tulips
10. Five stems of any other bulb
11. Five stems polyanthus
12. Vase of stems from one outdoor flowering shrub or tree (max 5 stems)
13. Vase of flowers not mentioned before (not bulbs, max 5 stems, can be mixed)
14. Miniature arrangement of flowers (not to exceed 150mm)

POT PLANTS

15. Planted container - pot not to exceed 310mm diameter/length
16. One pot primroses, any colour. Pot not to exceed 260mm diameter
17. One pot daffodils or narcissi. Pot not to exceed 260mm diameter
18. Potted forget-me-not, in flower, which does not exceed 260mm diameter
19. Indoor pot plant grown by senior citizen - CHAIRMAN'S PRIZE
20. Any fern in a pot. Pot not to exceed 260mm diameter
21. One pot plant in flower (Please name if known)
22. One house plant - foliage (Please name if known)
23. One pot polyanthus. Pot not to exceed 260mm diameter

All pot plants must have been over-wintered by Exhibitor except Class 15

VEGETABLES

24. Three parsnips
25. Three leeks
26. Three sticks rhubarb
27. Nine shoots sprouting broccoli
28. Two spring cabbages
29. Two heads winter cauliflower

ART EXHIBITION

30. A spring wreath (this class is not judged)

COOKERY AND PRESERVES

31. Competition Cake – Spiced Whole Orange Cake (see recipe p17), winning £10 to be spent at a Balcombe business
32. Showstopper – spring themed roulade
33. Malt loaf
34. A small bowl of couscous salad
35. Four wild garlic scones
36. A small bowl of bean dip
37. Four coconut macaroons
38. One jar lemon curd 340 - 420 ml jar
39. One jar jam 340 - 420 ml jar
40. One jar chutney 340 - 420 ml jar
41. One jar marmalade 340 - 420 ml jar
42. A bottle of home-made wine or cider

CHILDREN'S CLASSES

Age to be stated on entry forms and related to the date of the show. Children's exhibits must be all their own work. No names to be visible.

43. Under 5s – finger painting of a hedgehog
44. 5-7 years – edible hedgehog
45. 5-7 years – collage of a snail
46. 8-11 years – edible hedgehog
47. 8-11 years – collage of a snail

SEED EXCHANGE

A table will be available within the Victory Hall for you to bring along your left-over seeds and swap them for whatever takes your fancy. Why not collect your own seeds to pass on to others? If so please label them clearly and put them into packets, envelopes or freezer bags.

SPRING SHOW ENTRY FORM

I would like to compete in the following classes, and declare that I will comply with, and submit to, the regulations which appear in the schedule

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			
	ALL MEDIA PERMISSION*						Yes	No	

Mark this form under each Class in which you intend to show. Exhibits will be sold in aid of show expenses unless you mark your entry with an 'R'.

* During our events we sometimes take photos for promotional purposes and may publish your name and possibly a photo in press releases and on the village Facebook page. **PLEASE CIRCLE YES OR NO TO INDICATE YOUR PREFERENCE.** For children under 16 years of age please can the parent/carer sign and annotate as such.

Email this form by Wednesday 11 March to:
bgacontact@btinternet.com or call 01444 811337

Association Member Y/N

NAME.....TEL NO.....

ADDRESS.....

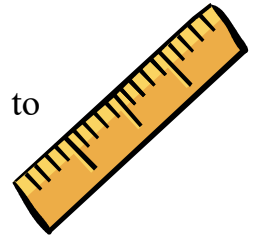
Surplus produce will be welcome for sale at the produce table

Showing Your Produce

Most of the following is abridged from the RHS book entitled The Horticultural Show Handbook available to borrow if you wish from the Association, for a returnable deposit, or to buy from the RHS website.

Generally

Size counts - But only if quality is also present. It is better to produce a good quality average sized specimen rather than a poor quality large one.



Condition counts - Unblemished and at peak of freshness. Vegetables should be tender rather than overgrown. Flowers at their peak. Fruit should usually be ripe.

Colour counts – True to cultivar and the same for exhibits of more than one specimen.

Uniformity counts - exhibits of more than one specimen should be of similar size. It is better to have 3 similar small specimens than one large and 2 medium...

If you are a Novice this is probably the best advice; whatever you enter try and get them to match in terms of size, colour and condition.

Fruits

Natural Bloom should be left. Don't polish them. Apples, Pears and Gooseberries may be shown unripe but otherwise fruit should preferably be ripe. (Although unripe specimens may actually be entered as long as the schedule doesn't state that the exhibit should be ripe, but ripe fruit will be judged preferentially.)

Apples – Should be shown eye upwards. (I am told this is where the blossom was so is, in fact, the top). Stage with one apple in the centre and the others arranged around it. Dessert apples should generally not exceed 75mm although obviously there are exceptionally large cultivars, judges should know and judge accordingly.



Soft Fruit - All fruits, other than apples, should be slightly above the average size for the cultivar but not too big. Again, condition counts. If the condition of 2 exhibits is the same the larger would usually win. Raspberries, Strawberries, Plums leave the stalks on. Note we only have a class for raspberries.

Vegetables

So many variants so here are a few.

Beans (French and Runner) – Straight, fresh, stalks left on. The longer the better if runners. No outward signs of seeds.



Beetroot - Tap root intact and if they are globe type then they should be sized at about 60 to 70mm diameter. Trim foliage to approximately 75mm.

Cabbages and Cauliflowers – Solid heads, solid hearts depending on variety, leave 75mm of stalk. Trim back leaves to expose cauliflower curds, like an acorn in its cup.

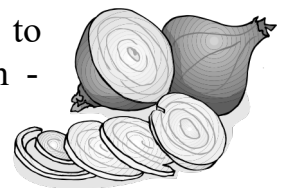
Carrots – Fresh roots of colour and shape according to cultivar, with a decided stump root and an intact tap root. The tops should not have discoloured (gone green). The foliage should be trimmed to about 75mm from the top, i.e. leave 75mm of greenery.



Courgettes – Approximately 150mm in length approx 25 – 35mm in diameter, or 75mm diameter if round. Stage flat with or without flowers attached.

Leeks – Uniform in length and with uniform blanch not bulbous at the base. Clean leeks being careful not to wash the mud between the leaves. Tease out well cleaned roots. Lie flat unless in collection where they should be mounted on a backboard and binding in the leaves to an appropriate length.

Onions – Large (unless pickling in which case less than 30mm diameter), firm, thin-necked, unblemished. They may be skinned to remove the dry, damaged outer layers but don't over skin them - always a tricky balance. Leave about an inch of stalk and fold over and tie with raffia (Handcross Hardware has a stock). **Trim roots back to basal plate. Dry them** out a bit before exhibiting. Onions are often staged on rings (eg cardboard)



Parsnips – Straight roots of a good length, evenly tapered and well developed. Wash thoroughly. Trim foliage as carrots.

Potatoes – Are either white or other than white. A seemingly white potato with red eyes is in fact coloured. Select medium-sized specimens for the cultivar, generally 175g to 225g. Avoid specimens with deep set eyes. Avoid any with blemishes, carefully wash specimens.

Rhubarb – Stalks should be fresh, straight, long and tender with well developed colouring (red bottom). Leaf blades should be trimmed back to about 75mm or if your rhubarb is entering a “forced” class then leaves should be undeveloped and not trimmed. Trim off bud scales at base.

Shallots – There are 2 types: Pickling, which should not exceed 30mm in diameter, and Exhibition. Both types should be firm and of good form with a thin neck. Stage as individual bulbs, not clusters, and bed on a plate of sand.

Tomatoes (cherry) – Size not to exceed 35mm diameter. Fresh, ripe, well-coloured. Although one of our judges said it was better to have a good bunch not quite ripe than a poor bunch of better ripeness....



Winter Squash – cultivars include Acorn, Buttercup, Butternut, Crown Prince, Hubbard's, Kabocha, Onion Squash, Sweet Dumpling, Turk's Turban and Vegetable Spaghetti.

Flowers

Presentation is important and all flowers have to be in an Association Vase (provided), except miniature arrangements.

For the less technical amongst us there should be no nicks, notches or tears on the petals etc., stems should be straight. Blooms should be fresh and of consistent size for each exhibit. Don't enter two varieties in the same vase unless it says vase of mixed flowers. Make sure you put the right number in the vase if stated or you will be disqualified, nothing worse than losing just because you have one too many stems in the vase. Cut stems as long as possible as you can always trim on the day. None of us are real experts, and we spend a good deal of time trying to work out how long our petals are, so don't be afraid to enter.



Daffodils (Narcissi) – much debate has been had amongst us as to what is the difference between Daffodils and Narcissi, the answer is nothing. Daffodil is the common name, Narcissus the Latin. Flowers are carried near to right angles to stem.

Dahlias – There are 13 classifications of Dahlia in the UK. Generally, blooms should be uniform and symmetrical. Colour should be consistent or evenly shaded. Blooms should be poised at an angle of not less than 45 degrees to the stem. Stems straight and proportionate to the size of the blooms. Try www.dahliaworld.co.uk or www.dahlia-nds.co.uk where you can find photographs depicting the classifications.



AUTUMN SHOW

Saturday 5 September 2026

in the

VICTORY HALL

Admission: Adults £1, Children free Open 2.30 – 4.00 pm

**Show entries to the Show Secretary by Wednesday 2 September
by email to bgacontact@btinternet.com or call 01444 811337**

REGULATIONS

- All entry forms to be sent to the Show Secretary no later than Wednesday 2 September: late entries accepted at the sole discretion of the Show Secretary
- Trays or collections of vegetables (with the exception of classes 1 and 14) should be made up from the list of vegetable collections on page 12
- Exhibits arranged between **8.30 am and 10.45 am** with exhibitors vacated by 10.45 am sharp.
- All Horticultural Exhibits must have been grown by the person in whose name they are entered, and must come from their own garden or allotment. Classes 36 - 65 are restricted to Members of the Association living in the Balcombe Parish
- Exhibits must be cleared after the presentation of Cups
- Judges' decisions will be final
- If there are less than 5 entries in any one class, the judges shall decide which offered prizes are to be awarded
- Prizes are awarded for the highest aggregate number of points. These points will be allotted as follows: -

Tray or Collection of Vegetables

1st - 6 points, 2nd - 5 points, 3rd - 4 points

Classes which contain two or more vases of Flowers

1st – 4 points, 2nd - 3 points, 3rd - 2 points

All other Classes:

1st - 3 points, 2nd - 2 points, 3rd - 1 point

- Please note that entry to all classes is free
- Flower vases are supplied for all classes requiring their use
- Root crops to be washed and tops trimmed to about 75mm
- Prize Money

Classes 1, 36, 56: 1st £1.50, 2nd £1, 3rd 50p

Other classes (Except 44, 66, 82, 83): 1st 50p, 2nd 30p, 3rd 20p

Autumn Competition Cake (Balcombe Bake Off) – £10 to be spent at a Balcombe business

Woolgar Perpetual Challenge - £10

For members who are considering entering collections of vegetables in the Autumn Show the following table of points awarded may be of use. Please note the number of specimens must comply with this listing.

No.	Pts	No.	Pts
9 Beans, broad, French	15	2 Lettuce, loose-leaf (heads)	12
9 Beans, runner	18	2 Marrows	15
4 Beetroot, cylindrical, globe	15	5 Onions <= 250g	15
15 Brussel sprouts	15	3 Onions, large exhibition	20
2 Cabbages	15	3 Parsnips	20
3 Carrots, long pointed	20	9 Peas, pods	20
3 Carrots, stump rooted	18	3 Peppers, sweet	15
2 Cauliflower	20	5 Potatoes	20
2 Celery	20	3 Squash, summer	12
3 Courgettes	12	3 Sweet Corn	18
2 Cucumbers	18	3 Tomatoes large >= 75mm	15
3 Leeks	20	9 Tomatoes medium c.60mm	18
2 Lettuce, butterhead, cos	15	15 Tomatoes small <= 35mm	12

Exhibitors showing for the first time and requiring advice on staging etc please contact a member of the Committee, who will be pleased to help.

CUPS/AWARDS AND CURRENT HOLDERS

The "High Coombe" Perpetual Challenge Cup- Most points in OPEN CLASSES (Flowers)	Albert Constable
The "Eric Knapp" Perpetual Challenge Cup - Most points in OPEN CLASSES (Vegetables)	Mike Stevenson
"John Parris" Memorial Cup Most points in Chrysanthemum OPEN CLASSES	Della Murton
The "Stone Hall" Perpetual Challenge Cup – Most points Balcombe Parish Members Classes (Flowers)	Della Murton
The "Winifred W. Tait" Perpetual Challenge Cup Most points Balcombe Parish Members Classes (Vegetables)	Mark Burke
The "Woolgar" Perpetual Challenge Winner Most points in the NOVICE CLASSES	Neil Turner
The "Dr Hopkinson" Challenge Cup - Presented by Balcombe Royal British Legion to the Balcombe Parishioner gaining most points	Della Murton
The "Hamilton" Perpetual Challenge Cup- To the lady with most points in the Show	Della Murton
The "Alfred Botting" Perpetual Challenge Cup – For the best and largest specimen Onion (Balcombe Members only)	Mark Burke
The "Doris Cartmel" Cup For the best exhibit in the CHILDREN'S CLASSES	Owen Fox
The Richard Garman Cup - For the Balcombe School child exhibiting the largest sunflower	Sienna Lewis-Tupper
The Mick Cole Memorial Cup Awarded to the winner of Class 6 at the Autumn Show	Della Murton
Dorothy Siddaway Memorial cup and The Worshipful Company of Gardeners – Flowers	Albert Constable
The Worshipful Company of Gardeners – Vegetables (Not flower or vegetable collections)	Mike Stevenson
Noel Tewson Cup Winner Most points in the domestic classes	Neil Turner
Balcombe Bake Off Competition Cake Winner	Neil Turner
Margaret Hughes Cup Most productive allotment (Previous winner not eligible)	Paul Williams

OPEN CLASSES (See guidance notes Pages 8 - 10)

1. Collection of 4 kinds of young and succulent vegetables (at least 3 of each kind in dish or box (not to exceed 310mm x 410mm))
2. Six French beans
3. Three leeks
4. Four carrots
5. Nine runner beans
6. Eight shallots (pickling) not to exceed 30mm diameter
7. Six medium tomatoes of one variety less than 75mm diameter
8. Nine cherry tomatoes
9. Three large tomatoes (eg beefsteak) greater or equal to 75mm diameter
10. Truss of cherry tomatoes
11. Two cucumbers grown outside
12. Two cucumbers grown in a greenhouse
13. Three sweet peppers (capsicum)
14. Collection of salads (4 kinds as grown, at least 2 of each kind)
15. Four courgettes
16. Two cobs of sweet corn
17. Two aubergines
18. Jar of mixed herbs as grown (not dried)
19. Five cooking apples (one variety)
20. Five dessert apples (one variety)
21. Specimen rose
22. One rose - to be judged for fragrance
23. Vase of chrysanthemums (3 blooms, one variety)
24. Vase spray chrysanthemums (3 stems)
25. Two vases of flowers (2 distinct varieties, not dahlias or chrysanthemums, 5 stems to a vase)
26. Vase of 'single' dahlias, 3 blooms
27. Vase of dahlias - water lily, 3 blooms
28. Vase of dahlias - decorative 3 blooms not exceeding 200mm diameter
29. Vase of dahlias, cactus or semi-cactus (3 blooms)
30. Vase of pom dahlias (5 blooms)
31. Vase of dahlias, miniature ball or miniature decorative, 3 blooms
32. Vase of mixed flowers from open border, not to exceed 460mm in diameter; to be judged for all-round effect (Association's vase)
33. Miniature arrangement of flowers (max 150mm overall)
34. Pot plant, flowering (pot not to exceed 200mm diameter)
35. Pot plant, foliage (pot not to exceed 200mm diameter)

BALCOMBE GARDENERS' ASSOCIATION MEMBERS RESIDING IN BALCOMBE ONLY

36. Collection of Vegetables (4 kinds – Ref. p12) exhibit base not to exceed 620mm X 620mm
37. Two summer cabbages, one variety (not pickling)
38. Four carrots
39. Two lettuce, one variety
40. Six runner beans
41. Three beetroot
42. Five onions each less than or equal to 250g in weight
43. Five onions each greater than 250g in weight.
44. Competition for the largest specimen onion for the Albert Botting Perpetual Challenge Cup
45. Five potatoes, white of one variety
46. Five potatoes, coloured of one variety
47. Pair of table marrows
48. Eight shallots (show)
49. Winter squash – Ref. p 10
50. Six peppers, hot (chilli)
51. Pot geranium (pot not to exceed 200mm diameter)
52. Vase of mixed flowers from open border, not to exceed 460mm in diameter; to be judged for all-round effect (Association's vase)
53. Vase of chrysanthemums (3 blooms)
54. Vase of dahlias (3 blooms)
55. Roses, floribunda (three stems)

NOVICE CLASSES

For Association Members who have never won an Award (Cup or Medal)
horticultural classes at an Autumn Show

56. Collection of vegetables (4 kinds – Ref. p12) exhibit base not to exceed 620mm x 620mm
57. 4 potatoes (one variety)
58. 3 carrots
59. 3 onions from seed or set
60. 3 courgettes
61. 6 runner beans
62. 4 tomatoes of one variety
63. 6 shallots, pickling, not to exceed 30mm diameter
64. Vase of mixed flowers (not to exceed 460mm in diameter)
65. Vase of dahlias (3 blooms)

DOMESTIC CLASSES

66. Balcombe Bake Off – Apple Cake
(see recipe p18), winning £10 to be spent at a Balcombe business
67. Small plaited loaf
68. Four sausage rolls (meat or vegetable)
69. Four coffee and walnut muffins
70. A small bowl of trifle
71. A small bowl of pesto
72. Jar of jam 340 - 420 ml jar
73. Jar of jelly 340 - 420 ml jar
74. Jar of chutney 340 - 420 ml jar
75. Named fruit spirit eg sloe gin or rhubarb vodka etc

CHILDREN'S CLASSES

76. Under 5s – a leaf rubbing
77. 5-7 years – a garden on a plate
78. 5-7 years – simple, back & bold A4 design Gardeners' Year Book 2027
79. 8-11 years – a garden on a plate
80. 8-11 years - simple, black & bold A4 design Gardeners' Year Book 2027
81. The Richard Garman Cup for the tallest sunflower grown in Balcombe (see page 19 for more details)

FOR DISPLAY ONLY - OPEN TO ALL

82. Any variety of vegetable, fruit, flower or produce (inc. eggs) not included in the schedule (please give the name of the variety)
This can include an amusing or odd-shaped vegetable.
83. Most productive allotment (**Current cup holder not eligible**)

SPRING SHOW BALCOMBE BAKE OFF SPICED WHOLE ORANGE CAKE

For the Cake

- 1 small thin-skinned orange
- 275g self-raising flour
- 2 teaspoons baking powder
- 275g caster sugar
- 275g baking spread taken straight from the fridge
- 4 medium eggs at room temperature
- 1 teaspoon ground cinnamon
- 1 teaspoon ground mixed spice

For the Orange Icing

- 50g unsalted butter, softened
- 175g icing sugar, sifted
- 250g full-fat mascarpone cheese

To decorate - 1 large, thin-skinned orange and 50g caster sugar

Method:

- Preheat the oven to 180°C/Fan 160°C/Gas 4. Grease and base-line two deep 20cm (8 in) tins with greased greaseproof paper.
- To make the cake put the whole orange in a small saucepan, cover with boiling water from the kettle and boil for 30 minutes until soft when prodded with the tip of a small knife (top up with more boiling water as needed). Drain the orange and leave to cool.
- When the orange is cold, cut it in half and remove any pips. Put the whole orange, including the skin, into a food processor and blitz until you have a medium chunky texture. Remove 2 tablespoons of the orange mixture and save for the icing. Scoop out the remaining pulp into a bowl and set aside.
- Add the remaining cake ingredients to the processor (no need to rinse out the bowl) and blitz until just smooth – be careful not to overbeat the mixture. Remove the blade and carefully stir in the orange pulp with a spatula.
- Divide the cake mixture evenly between the two prepared tins and spread out evenly. Place in the preheated oven for 30 - 35 minutes until the sponges are well risen, lightly golden brown and shrinking away from the sides of the tins. Allow to cool in the tins for a few minutes, then turn out the sponges on to a wire rack. Peel off the paper, leave to cool completely.
- To make the icing, put the soft butter into a mixing bowl and gradually beat in the icing sugar using a hand-held electric mixer. When the mixture is very smooth add the mascarpone and beat together until thoroughly combined. Add the reserved 2 tablespoons of orange pulp and mix evenly with a wooden spoon.

- Carefully slice each sponge in half horizontally to make 2 layers. Divide the icing into 4 portions, then use to sandwich the 4 layers, finishing with icing on the top.
- For the decoration, thinly peel the orange using a vegetable peeler, then cut the peel into fine thin strips. Put the orange peel strips into a small pan. Cover with boiling water from the kettle and add half the sugar, then boil for 1 minute.
- Drain the strips and place them on a small sheet of baking paper. Sprinkle over the remaining sugar and toss the strips gently to coat (they will curl). Leave in a warm place to dry out for as long as possible – overnight is best. Decorate the cake with the orange curls. This cake is best eaten on the day it is made but can be kept for up to 3 days in a cool place.

AUTUMN SHOW BALCOMBE BAKE OFF APPLE CAKE

Ingredients:

120 g cold butter diced, plus extra for greasing
 225 g self-raising flour
 2 teaspoons ground cinnamon
 120g light brown sugar
 1 egg beaten
 6 – 8 tablespoons milk
 225 g Bramley (Granny Smith) apples, peeled, cored and diced
 120 g sultanas or golden raisins
 2 tablespoons demerara sugar

Method:

- Preheat the oven to 180°C/350 F/Gas Mark 4. Butter a deep, loose-bottom 20 cm/8 inch cake tin and line it with baking paper
- Mix the flour and cinnamon together in a large bowl. Add the butter and rub in, using your fingers, until the mixture resembles fine breadcrumbs. Stir in the light brown sugar. Beat in the egg, followed by just enough milk to make a smooth, thick batter. Add the diced apples and sultanas or golden raisins and mix well.
- Scrape the batter into the prepared tin and gently level the surface. Sprinkle over the demerara sugar and bake for 30 – 40 minutes until the cake is golden and a skewer inserted in the middle comes out clean.
- Let cool in the tin for 15 minutes before turning out onto a wire rack.

.....
SKY'S THE LIMIT!
.....

BALCOMBE

SUNFLOWER

— COMPETITION —

ENTER BY

2026

1ST SEPT

OPEN TO ALL BALCOMBE RESIDENTS - FAMILIES AND INDIVIDUALS

.....
FREE ENTRY - GREAT PRIZES!
.....

BALCOMBESUNFLOWERCOMPETITION@GMAIL.COM

BALCOMBE GARDENERS' ASSOCIATION

AUTUMN SHOW ENTRY FORM

I would like to compete in the following classes, and declare that I will comply with, and submit to, the regulations which appear in the schedule.

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	75	76	77	78	79	80	81	82	83	
			ALL MEDIA PERMISSION*						YES	NO	

Mark this form under each Class in which you intend to show. Exhibits will be sold in aid of show expenses unless you mark your entry with an 'R'.

* During our events we sometimes take photos for promotional purposes and may publish your name and possibly a photo in press releases and on the village Facebook page. **PLEASE CIRCLE YES OR NO TO INDICATE YOUR PREFERENCE.** For children under 16 years of age please can the parent/carer sign and annotate as such.

Email this form by Wednesday 2 September to:
bgacontact@btinternet.com or call 01444 811337

Association Member Y/N

NAME.....TEL NO.....

ADDRESS.....

Surplus produce will be welcome for sale at the produce table on
 Sunday 6 September 11 – 12 noon in the Victory Hall Car Park

BALCOMBE GARDENERS' ASSOCIATION NEW MEMBER FORM

If you would like to join the Balcombe Gardeners' Association, please complete the form below and send it to Rosemary Robertson, Gleddoch House, Stockcroft Road, Balcombe, RH17 6LG, along with your lifetime membership fee of £10 (please make any cheques payable to Balcombe Gardeners' Association).

Name (names if a couple or family):

Address:

.....

Telephone number:

Email address:

BGA complies with its obligations under the General Data Protection Regulation to protect personal data.

We only use your personal data for the following purposes: -

- To enable us to distribute our annual Year Book, which contains details of our Spring and Autumn shows and other activities
- To administer membership records
- To organise show entries, events and other Association business
- To form and operate working parties, such as the Garden Guerrillas; and
- To maintain our own accounts and records

Permission is sought from exhibitors at our Shows to use names and photos to publicise and promote our activities. Balcombe Gardeners' Association's full Data Privacy Policy is available on request.

MEMBERSHIP BENEFITS

- Best value: £10 life membership (including for couples or families)
- Annual Spring and Autumn Shows
- Annual Plant sale
- Organised annual trip to Wisley or another local garden
- Discounts of 50% off seeds and 20% of other products from Dobies

ANNUAL GENERAL MEETING Friday 6 MARCH
(Parish Room at 8.00 pm)

SPRING SHOW Saturday 14 MARCH
Details Page 4 (Victory Hall 2.30 – 4.00 pm)

COFFEE MORNING AND PLANT SALE Saturday 16 MAY
(Parish Room 10 – 11.30 am)

BALCOMBE OPEN GARDENS for St. Catherine's Sunday 7 JUNE
in memory of Carolyn Robertson

AUTUMN SHOW Saturday 5 SEPTEMBER
Details Page 11 (Victory Hall 2:30 – 4:00 pm)

PRODUCE SALE & APPLE PRESSING Sunday 6 SEPTEMBER
(Victory Hall Car Park 11 – 12 noon)

APPLE PRESSING
SEPTEMBER/OCTOBER

