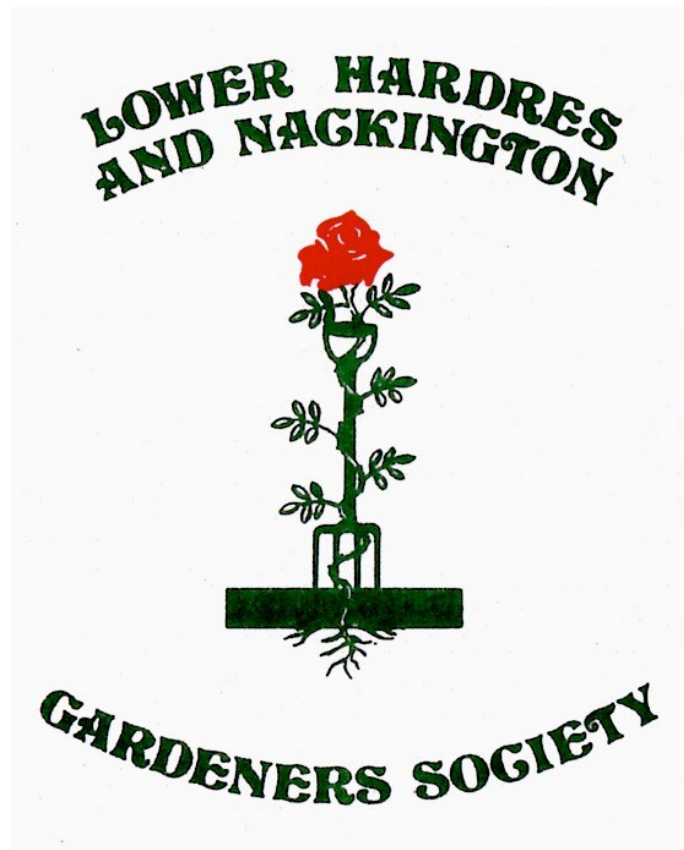


2023  
SPRING, SUMMER & AUTUMN  
SHOW SCHEDULES



ESTABLISHED IN 1887

All shows held in the  
JOHN BAKER WHITE MEMORIAL HALL  
Lower Hardres, CT4 5NP

## COMMITTEE MEMBERS

Alanah Bidwell	President	01843 832698
Graham Brown	Show Secretary	01227 700678
Dot Taylor	AGM Secretary	01227 832378
Rosemary Marshall	Treasurer	01227 700684
Marion Talbot		01227 781471
David Nicholls		01227 700533
Maggie Brown		01227 700678

Email: [lhngs@outlook.com](mailto:lhngs@outlook.com)

Website: [lhngs.org](http://lhngs.org)

Spring, Summer and Autumn Shows are held each year, during which money is raised for a local charity.

## DATES FOR 2023

Spring Show	1 <sup>st</sup> April 2023
AGM	17 <sup>th</sup> May 2023
Summer Show	22 <sup>nd</sup> July 2023 (please note earlier date)
Autumn Show	7 <sup>th</sup> October 2023

## MEMBERSHIP

Membership is open to all persons in Lower Hardres and Nackington and the surrounding villages.

An annual subscription of £3 for individual membership or £5 for a family is due before the Spring Show. If you are not already a member, and wish to join, please contact one of the Committee Members.

## SOCIETY RULES

- There are no fees to enter exhibits to the show. The Show Secretary to receive completed entry forms by 8pm on the Thursday before the show. One form per person.
- The Show will be conducted in accordance with the rules and standards contained in the R.H.S. Horticultural Handbook, except

- where, under this Schedule, they do not apply.
- All exhibits must have been made, grown or cooked by the exhibitor and prizes shall be awarded only for exhibits deemed worthy by the judges, and their decision is final.
  - Only one entry per class for each individual.
  - All pot plants must be exhibited in the pots in which they were grown and must have been in the exhibitor's possession not less than three months.
  - All vegetables must be brought in clean.
  - No exhibits to be removed before prize giving.
  - All items left at owner's risk.

## **FLORAL ART CLASSES**

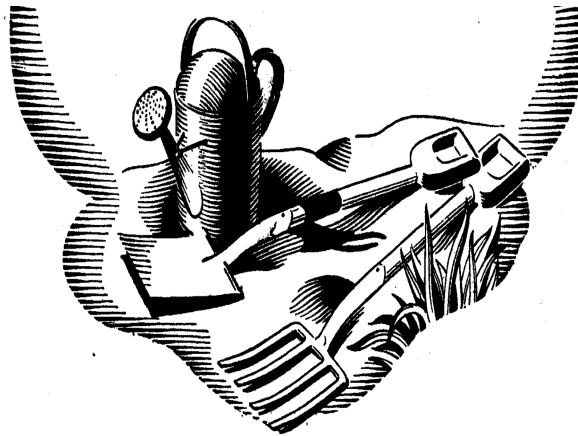
Material from anywhere may be used except if otherwise stated.

To be judged under NAFAS Rules

- An 'exhibit' is an arrangement of any natural material, *with or without* accessories
- An 'arrangement' does not have accessories.
  
- Drapes may not be fastened in any way to the alcove.
- Alcoves are 51cm wide x 61cm high (20ins wide x 24ins high) unless stated.
- Miniature - An Exhibit not exceeding 10x10x15cm(H) (4inx4inx6in)
- Petite - An Exhibit not exceeding 25x25x37cm(H) (10inx10inx13in)
- All entrants to submit pieces as their interpretation of the titles.

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“WELCOME” from all of the Garden Society Committee.

Our shows are a wonderful way to get to know our local villagers and neighbours in Lower Hardres and Nackington and the surrounding villages. We were very pleased to welcome several new members last year.

We have a new show schedule for 2023, with classes to interest everyone, both adults and children including some Open Classes for non-members. We have some interesting new titles for Floral Art and Photography. Newcomers’ entries are particularly welcome, so please just have a go – the more entries there are, the better the show!

We would like to thank all those who take time to exhibit, make cakes and serve refreshments and those who support our shows by coming along. We are also very grateful to those that help make the Summer Show such a success by assisting with setting up and manning the stalls and activities, without these helpers we could not organise such a show which enables us to raise funds for charity. Last year our charity was Cobbes Meadow Riding for the Disabled and we were very pleased to be able to donate £500 to this very worthy cause. This will again be our charity for 2023.

If you would like to help with the shows or join our committee please, contact a member of the committee, All offers of help will be gratefully received!

We particularly want to thank Pharon Independent Financial Advisers for their generous sponsorship and for the support of our local business advertisers. Such support is invaluable.



**SPRING SHOW**  
**APRIL 1st**

The Show Secretary to receive completed entry forms by 8pm Thursday March 30th. *Late entries cannot be accepted.*

**CUPS AND TROPHIES AWARDED**

*SPRING SHOW CUP*

For most points in show, awarded to members only

*SPRING SHOW FLOWER CUP*

For most points in Classes 12- 25

*FLORAL FAIR CUP*

For best floral art exhibit in Show

*DAFFODIL SOCIETY BRONZE MEDAL*

For best exhibit in Classes 12 -22

*COOKERY PRIZE SILVER PLATTER*

*OPEN CLASSES*

A bottle of wine awarded for most points in classes 1 - 9

*CHILDRENS CLASS BOOK TOKEN*

- The hall will be open at 11 am to receive exhibits
- Exhibits must be staged by 1.15 pm at the latest when judging will commence.
- The hall opens to the public at 3.00pm. Refreshments will be available.

## **R.H.S CLASSIFICATION OF DAFFODILS / NARCISSI**

### **TRUMPET DAFFODILS / NARCISSI**

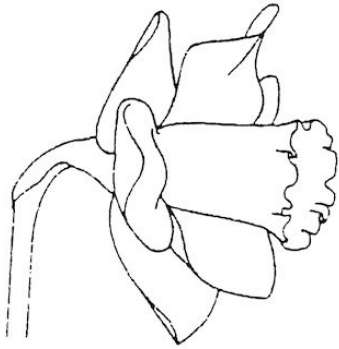
- One flower to a stem
- Trumpet / Corona as long or longer than the petals

### **LARGE CUPPED DAFFODILS / NARCISSI**

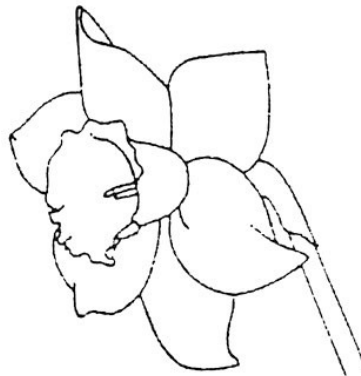
- One flower to a stem
- Cup / corona more than one third, but less than the length of the petals

### **SMALL CUPPED DAFFODILS / NARCISSI**

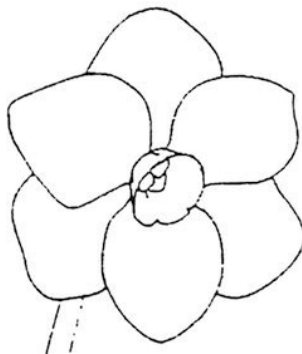
- One flower to a stem
- Cup or corona not more than one third of the length of the petals



***Trumpet***



***Large-cupped***



***Small-cupped***

## **OPEN CLASSES – OPEN TO ALL**

1. Three stems of miniature or dwarf Narcissi in one vase. (A miniature may have more than one flower to a stem)
2. Specimen self-coloured trumpet, other than white
3. Specimen white trumpet
4. Specimen Tulip
5. Three Tulips, one variety, in one vase
6. Specimen exhibition Hyacinth
7. Container of three flowering stems from bulbs, corms or rhizomes, other than those in Classes 1-30 (*If the exhibits could be named this would be appreciated by the visiting public*)
8. A vase of three sprays of Spring Blossom. One or more types

## **PHOTOGRAPHY**

9. A 6”x 4” photo depicting “**New Life**” (also open to children)

## **CHILDREN’S CLASSES** (up to age 14 - age to be stated on entry form)

10. **A Spring Garden** in a full size seed tray
11. “**A Chocolate Crispy Dinosaur**” can be coloured

## **Helpful Hints**

Add a bit of moss to the vase with your daffodils, and a couple of leaves to set off the exhibit. Make sure the top daffodil petal points straight upwards (you can actually bend the daffodil flower if you are careful.

Vases provided unless otherwise stated.

## **CLASSES ONLY OPEN TO MEMBERS OF THE SOCIETY**

*(Please read your Schedule carefully)*

12. Specimen large-cupped Narcissi self-coloured or white
13. Three Narcissi any variety or type (Newcomers’ class, open to any member who has not shown Narcissi before)
14. Specimen large-cupped Narcissi bi-coloured but excluding pink or pink rimmed cups
15. Specimen small-cupped Narcissi, self or bi-coloured



16. Three trumpets, self-coloured other than white; one variety in one container
17. Three trumpets, white, one variety in one container
18. Three trumpets bi-coloured, but excluding pink trumpets; one variety one container
19. Three Narcissi, trumpet or large-cupped with pink or pink rimmed corona; one variety in one container
20. Three small cupped Narcissi; any variety or varieties in one container
21. Three double Narcissi; any variety or varieties in one container
22. Three stems of Narcissi one variety, any types other than those in Classes 1- 21, *to be shown in one container*
23. Five stems of Primrose or Primrose-hybrid with own foliage
24. Five Hellebore blooms
25. Five sticks of Rhubarb

## **COOKERY**

26. 1lb Jar of Seville Marmalade (straight sides)
27. 1lb Jar of Orange Curd (straight sides)
28. 4 Blueberry Muffins (see recipe)\*
29. Shirl's Fruit Cake (see recipe)\*
30. 5 Chocolate Butterfly cakes (see recipe)\*

\* Recipes shown at the back of the schedule from page 13

## **FLORAL ART** (See Rules inside front cover)

31. **“Spring Morning”** Arrangement interpreting the title
32. **“Mardi Gras”** A vibrant Exhibit for festival
33. **“Kitchenalia”** An Exhibit on or in kitchen equipment or utensils
34. **“Spring”** – a miniature arrangement in a jug

## **SUMMER SHOW JULY 22nd**

The Show Secretary to receive completed entry forms by 8pm  
Thursday, July 20th. *Late entries cannot be accepted*

- The hall will be open at 8am to receive exhibits
- Exhibits must be staged by 10am at the latest when judging will commence.
- The hall opens to the public at 2.00pm. Refreshments will be available.

### **CUPS AND TROPHIES AWARDED**

#### *CORONATION CUP*

For most points in show.

#### *PERPETUAL TROPHY*

For best collection of vegetables

#### *GROUP A POINTS CUP*

For most points in Group A

#### *DENNE CHALLENGE CUP*

For best vegetable exhibit excluding collection

#### *FLOWER CUP*

For best cut flower exhibit.

*SWEET PEA CUP* For 9 Stems of sweet peas.

#### *JOHN KNIGHT FLORAL ART CUP*

For best floral art exhibit in show

#### *COOKERY PRIZE SILVER PLATTER*

#### *THE PRESIDENT'S CHALLENGE CUP*

for best potato yield. (Seed potato on sale at Spring Show)

#### *RHS BANKSIAN MEDAL*

For member with most points in show. (Not to be awarded to a recipient in previous two years)

## OPEN CLASSES

A bottle of wine awarded for most points in classes 1 - 8

## CHILDREN'S CLASS BOOK TOKEN

### OPEN CLASSES – OPEN TO ALL

1. A Planted Trough or Tub - to be judged on overall effect.
2. 1 Specimen Vegetable
3. 5 potatoes coloured or white
4. 5 tomatoes any variety.
5. Ugliest vegetable
6. Container of 3 flowers any varieties

### PHOTOGRAPHY & CRAFT (Children welcome to enter – state age on entry form)

7. A 6" x 4" mounted and titled photograph "**Transport**" taken since July 2022
8. Any craft of your choice, made since July 2022

### CHILDREN'S CLASSES (up to age 14 - age to be stated on entry form)

9. Create a "**Kite**" (any size, any materials)
10. Children's Class – 5 cheese straws

### CLASSES ONLY OPEN TO MEMBERS OF THE SOCIETY

#### GROUP A

##### VEGETABLES

11. 5 White Potatoes, one variety
12. 5 Coloured Potatoes, one variety
13. Best shaped Potato, no less than 150g, *First prize only*
14. 3 Onions, trimmed
15. 7 Shallots pickling, max 1-inch diameter
16. 5 Shallots (exhibition)
17. 3 Carrots, one variety - trim to 4 inches
18. 3 Courgettes
19. A Specimen Marrow

20. 5 Runner Beans
21. 9 Dwarf/French Beans
22. 9 Broad Beans
23. 7 Pods of Peas
24. 1 Lettuce, any variety
25. 3 Beetroot, round or long - tops cut to 4"
26. 5 Tomatoes
27. 6 Cherry-type Tomatoes - not exceeding 4cm (1.5 inches) in diameter
28. Collection of 4 kinds of Vegetables, one of each kind, in seed tray
29. A Bunch of at least 4 Herbs.

### Helpful Hints

Place your onions on a stand of some sort - a piece of toilet roll covered in foil will be fine. Keep your runner beans in a damp tea towel in the fridge if you pick them a few days earlier than the show. You can bend these slightly to straighten them out if you are careful.

### FRUIT

30. Dish of 9 Raspberries (shown on stalk)
31. Dish of 9 Gooseberries
32. Dish of Currants (any variety, shown on a string)

### FLOWERS

33. 4 large Flowered (HT) Roses at least two varieties in one container
34. Container of 3 stems of Roses other than large flowered (HT)  
One or more varieties
35. Specimen best scented large flowered Rose. **First prize only**
36. Container of two kinds of Annuals, a total of 4 stems
37. Container of Annuals, 4 stems, one distinct kind
38. Container of any Flower other than Roses and Annuals, one kind,  
4 spikes or blooms
39. SWEET PEA CUP - Container of 9 Stems of Sweet Peas.
40. Container of Cut Flowers, 4 distinct kinds  
*(To be judged on quality of blooms)*
41. Container of Antirrhinums, 4 spikes
42. One Flowering Pot Plant
43. One pot-grown Fuchsia

## **PRESIDENT'S CHALLENGE**

44. Potato grown in a 12in pot (Seed potato will be available at the Spring Show)

## **COOKERY**

45. 1lb Jar Strawberry Jam (straight sides)
46. 1lb Jar Redcurrant Jelly (straight sides)
47. 4 Cheese Scones, straight edge 5cm/2 inch cutter
48. Orange drizzle Cake - (see recipe)
49. 5 Chocolate chip cookies (see recipe)

## **FLORAL ART**

(See Rules inside front cover)

50. **“Simply Red”**- An Arrangement interpreting the title
51. **“Wonderful World”** - An Exhibit illustrating a country
52. **“Ocean Breeze”** - An Exhibit interpreting the title
53. **“Summer Glow”** - Petite Arrangement in any container
54. **A Single Buttonhole**

## **AUTUMN SHOW**

**OCTOBER 7th**

The Show Secretary to receive completed entry forms by 8pm  
Thursday, October 5th. *Late entries cannot be accepted*

- The hall will be open at 11am to receive exhibits
- Exhibits must be staged by 1pm at the latest when judging will commence.
- The hall opens to the public at 3.00pm. Refreshments will be available.

### **CUPS AND TROPHIES AWARDED**

#### *AUTUMN SHOW CUP*

For most points in the show

#### *FLORAL ARTS CUP*

For best Floral Art in the show

#### *COVENEY DAHLIA CUP*

For best dahlia exhibit in the show

#### *JUBILEE BOWL*

For most points accumulated in all three shows in 2023

#### *COOKERY CUP*

For most points accumulated in all three shows in 2023

#### *LOWER HARDRES MEMORIAL TROPHY*

For the child with the most points accumulated in all three shows in  
2023

#### *COOKERY PRIZE SILVER PLATTER*

#### *CHILDRENS CLASS BOOK TOKEN*

## **OPEN CLASSES – OPEN TO NON-MEMBERS**

1. A container of any 3 stems of flowers other than dahlias/ roses
2. A container of 3 stems of seed heads
3. A container of 3 stems of Autumn berries
4. A bunch of at least 4 herbs
5. Longest Runner Bean

## **PHOTOGRAPHY** (Children welcome to enter – state age on entry form)

6. A 6” x 4”photo depicting “**Sport**”
7. A 6” x 4”photo depicting “**Food**”

## **CHILDREN’S CLASSES** (up to age 14 - age to be stated on entry form)

8. Autumn leaf picture
9. Decorated shortbread animal

## **CLASSES ONLY OPEN TO MEMBERS OF THE SOCIETY**

### **VEGETABLES**

10. 5 White Potatoes
11. 5 Coloured Potatoes
12. 3 Onions (trimmed)
13. 3 Carrots (trimmed)
14. 3 Beetroot (trimmed)
15. 5 Runner Beans
16. 5 Tomatoes
17. 6 Cherry Type Tomatoes not exceeding 38mm (1.5inches) in diameter
18. 5 Shallots
19. 3 Leeks (trimmed)
20. 3 Parsnips (trimmed)
21. Heaviest Potato. First prize only
22. Specimen Vegetable
23. The Heaviest Marrow

### **FRUIT**

24. A Pumpkin
25. 3 Apples any one variety
26. 5 Plums any one variety

## FLOWERS

27. A container of Cut Flowers, four kinds, one stem of each kind
28. Specimen Dahlia. (No side buds)
29. A container of 3 collerette or water lily Dahlias
30. A container of 3 Dahlias, one or more varieties (No side bud)
31. A container of three Pom-Pom Dahlias of one or more varieties, not exceeding 2 inch in diameter
32. A container of three Chrysanthemum (not sprays)
33. A container of three stems of spray Chrysanthemums
34. A container of three stems of Roses
35. Specimen Rose
36. A container of six Fuchsia blooms in a sand bed
37. A container of 3 stems of foliage
38. One Foliage Pot Plant - max 150mm pot
39. One Cactus or Succulent - max 150mm pot

## Helpful Hints

Make sure your Dahlia does not have any side buds, as they will count as a flower.

## COOKERY

40. 1lb jar of Apricot Jam (straight sides)
41. 1lb Jar pickled beetroot (straight sides)
42. Leek & Dill quiche (see recipe)
43. Chocolate yoghurt cake (see recipe)
44. Banana fruit bread (see recipe)

## FLORAL ART

See Rules inside front cover

45. **“Zodiac”** - An Exhibit featuring a Sign of the Zodiac
46. **“Congratulations”** - An Exhibit celebrating a success or happy event
47. **“Harvest”** – An Arrangement of flowers and fruit and/or vegetables
48. **“Mulled Wine”**- A Petite All Round Arrangement in a wine glass



## RECIPES

### SPRING RECIPES

#### **Blueberry Muffins – makes 12**

Preheat oven to 200C, Fan 180C/400F/Gas 6

2 large eggs	85g(3oz) caster sugar
225ml(7½ fl.oz) milk	100g (3½oz) butter, melted & cooled a little
1 tsp vanilla extract	grated zest of 1 lemon
250g(9 ½ oz) self-raising flour	
1 tsp baking powder	225(8oz) blueberries.

Line each hollow of 12-hole muffin tin with a paper case.

Place eggs in a large bowl. Add sugar, milk, melted butter, vanilla extract and lemon zest and stir to combine.

Sift the flour & baking powder into the bowl. Fold the ingredients together very roughly, this should not take more than 20 strokes, and the mixture should look lumpy and uneven.

Add the blueberries and stir them in, taking care not to bruise them.

Divide the mixture equally between the 12 paper cases.

Bake for 25-30 minutes or until muffins are well risen and splitting a little across the top.

Remove the muffins from the oven and place them on a wire rack.

#### **Shirl's Fruit Cake**

Preheat oven to 180C/Fan 160C/Gas 4. Line the base and sides of a 20cm(8 in) deep cake tin with non-stick baking paper.

450g (1lb) sultanas	150ml(1/4 pint) orange juice from a carton,
225g(8oz) softened butter	3 eggs beaten
175g (6 oz) caster sugar	225g(8oz) self-raising flour

Place the sultanas in a saucepan. Cover with the orange juice and bring up to the boil.

Reduce the heat and simmer for about 2 minutes to plump up the sultanas. Drain them, if necessary and set aside.

Place the butter in a large bowl. Add the warm sultanas and stir until the butter has melted. Add all the remaining ingredients and beat well.

Spoon into the tin and level the top. Bake in the oven for 1 hour-1 hour 20 minutes until lightly golden brown (If the cake is browning too quickly, cover the top with foil). Insert a skewer into the centre of the cake; if it comes out clean then the cake is cooked.

Cool in the tin on a wire rack.

## **Chocolate Butterfly Cakes**

Preheat the oven to 180C/Fan 160C/Gas 4 and line a 12 hole bun tin with fairy cases.

25g(1oz) cocoa powder, sifted	2 tablespoons boiling water
100g(4oz) baking spread, straight from the fridge	
100g(4oz) caster sugar	75g(3oz) self-raising flour
1tsp baking powder	2 large eggs
1 tbsp icing sugar, sifted	

### **Butter Icing**

75g(3oz) butter, softened	175g(6oz) icing sugar, sifted,
1 tsp vanilla essence	1 tbsp milk

Measure the cocoa powder into a bowl and stir in the boiling water. Mix to a smooth paste.

Add the baking spread, sugar, flour, baking powder and eggs and whisk together using an electric whisk until light and fluffy.

Spoon the mixture into the cases and bake in the oven for 18-20 minutes until well risen. Transfer to a wire rack to cool.

To make the butter icing - measure the butter, half the icing sugar, the vanilla essence and milk into a bowl and whisk with an electric whisk until smooth. Add the remaining icing sugar and whisk again until pale and light. Fit a piping bag with a fluted nozzle and spoon the butter icing into the piping bag. Cut out a round shallow cone shape from the middle of one of the cakes and slice the cone in half to give two butterfly wings. Pipe icing into the centre of the cake, then arrange the two butterfly wings on top. Repeat with all the cakes.

Dust with icing sugar to serve

## SUMMER RECIPES

### Orange Drizzle Cake

Pre-heat the oven to 180C/Fan 160C/Gas 4

You will need two 20cm(8in) round, loose-bottomed sandwich tins.  
Grease the tins with baking spread and line each of the bases with a disc of baking paper

For the sponge:

4 eggs	225g(8oz) caster sugar
225g(8oz) self-raising flour	225g(8oz) baking spread (from fridge) plus extra for greasing
1 tsp baking powder	Finely grated zest of 1 orange

For the drizzle icing:

Juice of ½ orange	100g(4oz) caster sugar
Grated zest of ½ orange (grated using a zester) to decorate	

For the buttercream filling:

100g (4oz) unsalted butter, softened,	
Finely grated zest of ½ orange	2 tbsp orange juice
150g(5oz) icing sugar.	

To make the icing, mix the orange juice and sugar in a bowl.

To make the sponge, place all the ingredients for the batter in a bowl and whisk together with an electric hand whisk until combined. Divide the mixture evenly between the prepared tins and level the tops.

Bake in the oven for about 25 minutes until golden brown and springy to the touch. After 5 minutes turn out of the tins, remove the baking paper and transfer to a wire rack. Immediately pour the drizzle icing on top of one sponge while it is still warm, all the way to the edge, to keep it moist and then set aside to cool completely.

To make the filling, place the softened butter in a bowl with the orange zest and juice. Add the icing sugar a little at a time, whisk with an electric whisk until smooth.

Sit the plain, non-iced sponge on a plate and spread over the buttercream, right to the edges.

Place the drizzle-iced sponge on top to sandwich the cakes together.

## **Chocolate-Chip Cookies (makes 24)**

Preheat oven to 180C/Fan 160C/350F/Gas 4.

Lightly grease a baking sheet. If necessary, use one sheet and bake in batches.

85g(3oz) butter, softened, plus extra for greasing,  
100g(3½ oz) caster sugar                      1 large egg, beaten  
175g(6oz) self-raising flour                ½ teaspoon vanilla extract  
50g(1¾ oz) plain dark chocolate chips  
50g(1¾ oz) chopped nuts, such as blanched almonds.

Place the butter, sugar, egg, flour and vanilla essence in a large bowl. Beat with an electric mixer for 2 minutes, or with a wooden spoon for a little longer, until the dough is a smooth consistency. Stir in the chocolate chips & nuts.

Divide the dough into thirds (each third should yield 8 cookies). Place large teaspoonfuls of the dough onto the baking sheet, you should get 8 cookies on the sheet at a time. With the back of the spoon, flatten each mound into a round, about 5cm(2in) across.

Bake for 15-20 minutes, or until pale, golden brown with slightly darker edges. The cookies will be just firm to the touch. Lift carefully off the baking sheet with a palette knife and transfer to a wire rack to cool.

Wipe the baking sheet, let it cool and grease it again before baking the next batch of cookies.

## **AUTUMN RECIPES**

### **Leek & Dill Quiche**

You will need a 20cm(8in), round, loose-bottomed, fluted tart tin.

Preheat the oven to 200C/Fan 180C/Gas 6

For the Pastry:

125g(4 ½ oz) plain flour, plus extra for dusting  
75g(3oz) butter, cubed                      25g(1oz) Parmesan cheese, grated  
1 egg yolk, beaten with 1 tablespoon of water

For the filling:

25g(1oz) butter                                      3 small leeks, finely sliced  
1 bunch dill, chopped                              4 large eggs

300ml(10fl.oz) pouring double cream  
100g(4oz) mature Cheddar cheese, grated  
Salt and freshly ground black pepper

To make the pastry, measure the flour, butter and cheese into a food processor and whiz until the mixture resembles fine breadcrumbs. Add the beaten egg yolk and water and whiz to a ball of dough. Alternatively, rub the flour, butter and cheese together in a mixing bowl with your fingertips before adding the egg yolk and water. Roll the pastry out on a lightly floured work surface to a disc slightly larger than the tin.

Carefully transfer the pastry to the tin and press it into the base and sides. Form a lip of pastry around the edges of the tin. Prick the base with a fork and place in the fridge to chill for 30 minutes.

Line the pastry case with baking paper and baking beans, slide into the oven and bake blind for about 15 minutes. Remove paper and beans and bake for another 5 minutes or until just cooked and pale golden.

Reduce the oven temperature to 190C/Fan 170C/Gas 5.

Meanwhile, to make the filling, melt the butter in a saucepan. Add the leeks and fry over a high heat, then cover the pan, lower the heat and cook for 10-15 minutes until soft. Leave the leeks to cool for 10 minutes, then spread them over the base of the tart. Sprinkle the dill over the leeks.

Mix the eggs, cream and cheese together in a bowl, season with salt and pepper and pour into the pastry case. Bake in the oven for about 30-35 minutes until just set in the middle.

## **Chocolate Yoghurt Cake**

Preheat the oven to 180C/Fan 160C/Gas 4

You will need two 20cm(8in) sandwich tins. Grease the tins and line each base with a circle of baking paper.

For the cake:

75g(3oz) baking spread from fridge	200g(7oz) Greek yoghurt
300g(11oz) caster sugar	175g(6oz) self-raising flour
50g(2oz) cocoa powder, sieved	3 large eggs
1 level teaspoon baking powder	2 tablespoons milk

For the chocolate butter icing:

225g(8oz) butter, softened	300g(11oz) icing sugar, plus extra for dusting
2 tablespoons milk	3 tbspcocoa powder, sifted

Measure all the cake ingredients into a bowl and whisk with an electric hand whisk until light and fluffy. Divide the mixture between the tins and level the tops.

Bake for about 20-30 minutes until the cakes are golden and shrinking away from the tins. The tops should spring back when lightly pushed with a finger. Leave to cook in the tins for about 10 minutes, then run a blunt knife around the edges to free the sponges. Turn the cakes out and leave to cool completely on a wire rack. Peel off the baking paper.

Measure the icing ingredients into a food processor and whizz for a minute until combined and smooth. Be careful not to over whizz or the icing will be grainy.

Sit one cake on a plate and spread with half the icing, taking it evenly to the edges. Sit the other cake on top and swirl the remaining icing on top to make a pretty pattern. Dust with icing sugar.

### **Banana Fruit Bread – Makes a 900g (2lb) loaf**

Preheat the oven to 160C/Fan 140C/Gas 3.

Grease and line a 900g(2lb) loaf tin with non-stick baking paper

115g(4oz) butter, softened plus extra for greasing	
75g(3oz) light muscovado sugar	75g(3oz) caster sugar
200g(7oz) over-ripe bananas, mashed (peeled weight)	
2 eggs	225g(8oz) self-raising flour
1 teaspoon baking powder	2 tablespoons milk
55g(2oz) sultanas	30g(1oz) dried apricots, chopped
Icing sugar for dusting	

Measure all the ingredients, except the sultanas, apricots and icing sugar into a large bowl. Whisk together using an electric hand whisk until light and fluffy. Stir in the sultanas and apricots, making sure they are evenly distributed.

Spoon into the tin and level the surface. Bake in the preheated oven for 1 hour-1 hour 20 minutes until lightly golden, well risen and firm to the touch. (If the loaf browns too quickly, cover the top with foil)

Allow to cool in the tin for 10 minutes, then lift out on to a wire rack and remove the paper.

When completely cool, dust with icing sugar.



## Lower Hardres & Nackington Horticultural Show Entry Form

Please circle the classes you are entering, late entries cannot be accepted.

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

Name:.....

Address.....

Email/Contact Number:.....

Age: (children's class only).....

Vases will be supplied for all shows.

Please read the show schedule carefully, fill in your Entry Form and return to Marian Talbot, The Cottage, Faussett Hill, Street End, Canterbury CT4 7AJ or send via email to [lhngs@outlook.com](mailto:lhngs@outlook.com)



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