

2024
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
Rosemary Marshall	Treasurer	01227 700684
David Nicholls		01227 700533
Maggie Brown		01227 700678
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Tracey Steer		07870 333937
Donna Potlog		07999 532933

Email: lhngs@outlook.com

Website: lhngs.org

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

DATES FOR 2024

Spring Show	6 th April 2024
AGM	15 th May 2024
Summer Show	27 th July 2024
Autumn Show	5 th October 2024

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 or email lhngs@outlook.com

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.
 - All recipes, where given, should be adhered to.
 - No exhibits to be removed before prize giving.
 - All items left at owner's risk.

FLORAL ART CLASSES

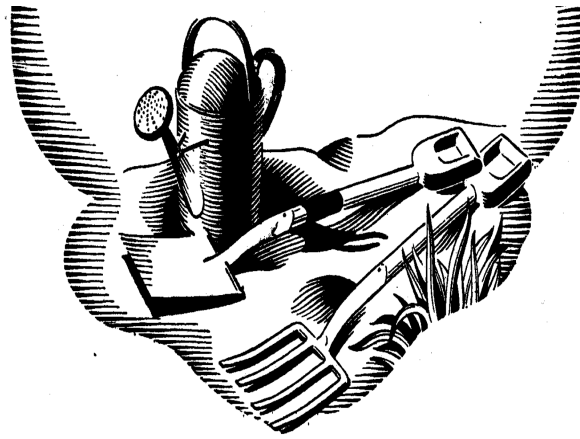
Material from anywhere may be used except if otherwise stated.

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 2024, 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 and some new Children’s Classes. 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 a further £500 to this very worthy cause.

This year sees some changes to our committee: Dot Taylor is stepping down after many years of invaluable service and we would like to thank her for all her work and the experience that she brought to the committee. We are very pleased to welcome Donna Potlog onto the committee who joins Tracey Steer as the ‘next generation’ of committee members.

Several of the current committee have served for some time and we would very much like to welcome additional new committee members with fresh ideas to keep our society invigorated and relevant for our community into the future.

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 to our Society.



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SPRING SHOW
APRIL 6th

The Show Secretary to receive completed entry forms by 8pm Thursday April 4th. *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 13 - 26

FLORAL FAIR CUP

For best floral art exhibit in Show

DAFFODIL SOCIETY BRONZE MEDAL

For best exhibit in Classes 13 - 23

COOKERY PRIZE SILVER PLATTER

OPEN CLASSES

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

CHILDRENS CLASS GIFT 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

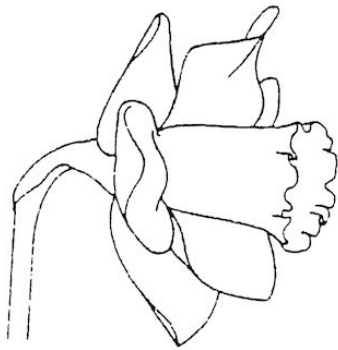
- One flower to a stem
- Trumpet / Corona as long or longer than the petals

LARGE CUPPED DAFFODILS / NARCISSI

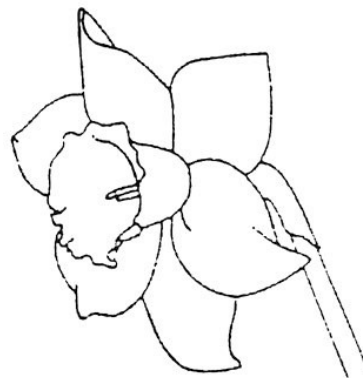
- One flower to a stem
- Cup / corona more than one third, but less than the length of the petals

SMALL CUPPED DAFFODILS / NARCISSI

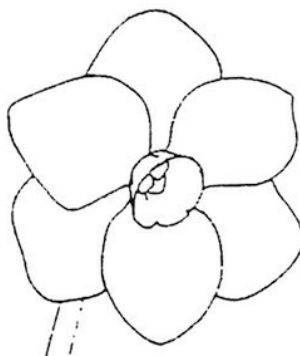
- One flower to a stem
- Cup or corona not more than one third of the length of the petals



Trumpet



Large-cupped



Small-cupped

OPEN CLASSES – OPEN TO ALL

1. Three stems of miniature or dwarf Narcissi in one. (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
6. Specimen exhibition Hyacinth
7. Three flowering stems from bulbs, corms or rhizomes, other than those in Classes 1-26 (*If the exhibits could be named this would be appreciated by the visiting public*)
8. Three sprays of Spring Blossom. One or more types

PHOTOGRAPHY

9. A 6"x 4" photo depicting "**Spring Weather**"

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

10. Make a Decorative Plant Label
11. Easter Chocolate Crispy Nest with Eggs
12. Grow some cress seeds on a tissue or paper towel in the shape of your initial

Don't forget to collect your free seeds to grow for the Children's Summer Display

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)

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

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

COOKERY

27. 1lb Jar of Grapefruit Marmalade (straight sided jar)
28. 1lb Jar of Lemon Curd (straight sided jar)
29. 4 sausage rolls, own shortcrust pastry 2 inches long
30. Mincemeat Cake (see recipe)*
31. 5 Orange, Lemon & Lime cupcakes (see recipe)*

* Recipes shown at the back of the schedule from page 14

To avoid disappointment, please ensure that you use the correct size tins/cutters etc as the judges will take this into account

FLORAL ART (See Rules inside front cover)

32. **“A New Dawn”** Arrangement interpreting the title
33. **“April in Paris”** An Exhibit interpreting the title
34. **“Spring is in the Air”** A joyful Exhibit
35. **“Floral Fancy”** a Petite All Round Arrangement – any container

SUMMER SHOW JULY 27th

The Show Secretary to receive completed entry forms by 8pm Thursday, July 25th. *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 - 7

CHILDREN'S CLASS GIFT TOKEN

OPEN CLASSES – OPEN TO ALL

1. 1 Specimen Vegetable
2. 5 potatoes coloured or white
3. 5 tomatoes any variety.
4. Ugliest vegetable
5. Container of 3 flowers any varieties

PHOTOGRAPHY & CRAFT

6. A 6" x 4" mounted and titled photograph "**Seaside**" taken since July 2023
7. Any craft of your choice, made since July 2023

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

8. Create a Decorative Pleated Paper Fan (any size, any materials)
9. Decorate a Rich Tea biscuit to resemble a flower
10. Display of Marigolds grown from seeds given at Spring Show

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 (2.5cm) diameter
16. 5 Shallots (exhibition)
17. 3 Carrots, one variety - trim to 4 inches (10cm)
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" (10cm)
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
34. 3 stems of Roses other than large flowered (HT) One or more varieties
35. Specimen best scented large flowered Rose. ***First prize only***
36. 4 stems of Annuals - Two kinds
37. 4 stems of Annuals - One distinct kind
38. 4 spikes or blooms of one kind of any Flower other than Roses or Annuals
39. SWEET PEA CUP - 9 Stems of Sweet Peas.
40. Cut Flowers, 4 distinct kinds (*To be judged on quality of blooms*)
41. 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 of any Pickle (straight sides)
47. 5 Sultana Scones, straight edge 5cm/2 inch cutter
48. All-in-One Victoria Sandwich Cake - (see recipe)
49. 5 Chocolate & Cherry Biscuits (see recipe)

* Recipes shown at the back of the schedule from page 14

To avoid disappointment, please ensure that you use the correct size tins/cutters etc as the judges will take this into account

FLORAL ART

(See Rules inside front cover)

50. **“Floral Fantasy”** An Exhibit illustrating the title
51. **“Golden Times”** An Arrangement interpreting the title
52. **“Summer Holiday”** An Exhibit depicting a holiday or destination
53. **“Country Garden”** Petite All Round Arrangement - any container
54. **A Single Buttonhole**

AUTUMN SHOW

OCTOBER 5th

The Show Secretary to receive completed entry forms by 8pm Thursday, October 3rd. *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 GIFT TOKEN

OPEN CLASSES – OPEN TO NON-MEMBERS

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

PHOTOGRAPHY & CRAFT

6. A 6" x 4" photo depicting **"My Favourite Garden"**
7. Autumn Wreath from natural materials such as twigs, leaves & seedpods

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

8. Make a decorative Star from twigs
9. 5 Peppermint Creams

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 4cm (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. Cut Flowers, four kinds, one stem of each kind
28. Specimen Dahlia. (No side buds)
29. 3 collerette or water lily Dahlias
30. 3 Dahlias, one or more varieties (No side bud)
31. 3 Pom-Pom Dahlias of one or more varieties, not exceeding 2 inch in diameter
32. 3 Chrysanthemum (not sprays)
33. 3 stems of spray Chrysanthemums
34. 3 stems of Roses
35. Specimen Rose
36. 6 Fuchsia blooms on a sand bed
37. 3 stems of foliage
38. One Foliage Pot Plant - max 15cm pot
39. One Cactus or Succulent - max 15cm pot

Helpful Hints

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

COOKERY

40. 1lb jar Stone Fruit Jam (straight sides)
41. 1lb Jar Pickled Onions (straight sides)
42. Marble Cake (see recipe)
43. Quiche Lorraine Tart (see recipe)
44. Apple & Cinnamon Loaf Cake (see recipe)

* Recipes shown at the back of the schedule from page 14

To avoid disappointment, please ensure that you use the correct size tins/cutters etc as the judges will take this into account

FLORAL ART

See Rules inside front cover

45. **“Autumn Sunrise”** An Arrangement interpreting the title
46. **“Colour Burst”** An exuberant Arrangement of Autumn colours
47. **“All the Trimmings”** A Christmas Exhibit
48. **“Cocktail Hour”**- A Petite All Round Exhibit in a glass

RECIPES

SPRING RECIPES

To avoid disappointment, please ensure that you use the correct size tins/cutters etc as the judges will take this into account

Mincemeat Cake

Only use the tin size stated

Preheat the oven to 160C/Fan 140C/Gas 3. Grease a 20cm (8in) round cake tin and line with non-stick baking paper.

150g(5oz) baking spread from fridge	2 large eggs
150g (5oz) light muscovado sugar	225g (8oz) self-raising flour
75g (3oz) sultanas	225g (8oz) mincemeat
25g (1oz) flaked almonds	

Measure the baking spread, sugar, eggs and flour into a large bowl and beat with an electric mixer until well blended.

Stir in the sultanas and mincemeat.

Turn the mixture into the tin, level the top and sprinkle over the almonds. Bake in the preheated oven for about 1 $\frac{3}{4}$ hours, or until golden brown and shrinking away from the sides of the tin.

Leave to cool in the tin then remove the paper and store in an airtight tin

Orange, Lemon & Lime Cupcakes

You will need a 12-hole bun tin and a piping bag fitted with a small star nozzle.

Preheat the oven to 180C/Fan 160C/Gas 4 and line the tin with cupcake cases.

For the sponge:

125g(4 $\frac{1}{2}$ oz) baking spread	175g(6oz) self-raising flour
175g(6oz) caster sugar	3 large eggs
finely grated zest of $\frac{1}{2}$ orange $\frac{1}{2}$ lemon and $\frac{1}{2}$ lime	

For the frosting:

125g(4 $\frac{1}{2}$ oz) butter, softened	250g (9oz) icing sugar, sifted
1-2 tablespoons of the fruit juice (orange, lemon or lime)	
finely grated zest of $\frac{1}{2}$ orange, $\frac{1}{2}$ lemon and $\frac{1}{2}$ lime	

Place all the ingredients for the sponge in a large bowl and beat with an electric hand whisk until light and fluffy, but do not over-mix or the sponge will be too dense and the frosting then difficult to pipe. Divide the mixture between the paper cases and bake in the oven for about 20-25 minutes until well risen and lightly golden. Remove from the oven and leave to cool on a wire rack.

To make the frosting: measure the butter, sugar and 1 tablespoon of the juice in a bowl.

Beat using an electric hand whisk until pale and fluffy, adding the remaining juice to loosen if necessary.

Mix in the citrus zest, then spoon the frosting into the piping bag and pipe little stars on top of the cupcakes.

SUMMER RECIPES

To avoid disappointment, please ensure that you use the correct size tins/cutters etc as the judges will take this into account

All-in-One Victoria Sandwich

Only use the tin size stated

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

Grease two 20cm (8 inch) round sandwich tins and line the bases with non-stick baking paper

225g(8oz) baking spread, from fridge

4 large eggs

1 level teaspoon baking powder

For the filling:

200ml(7fl oz) double cream

6-8 tablespoons strawberry jam

225(8oz) caster sugar

225g(8oz) self-raising flour

Measure the baking spread, sugar, eggs, flour and baking powder into a large mixing bowl and beat with an electric mixer until well blended and smooth.

Divide the mixture between the tins, level out evenly and bake in the preheated oven for about 25-30 minutes, or until well risen and the tops of the sponges spring back when lightly pressed with a finger.

Leave to cool in the tins for a few minutes then turn out, remove the paper and finish cooling on a wire rack.

To make the filling: measure the cream into a large bowl and whisk until stiff.

When completely cold, sandwich the cakes together with the jam and cream. Lift onto a serving plate and sprinkle with caster sugar.

Chocolate and Cherry Biscuits (makes 16)

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

Line 2 baking sheets with baking paper

100g(4oz) butter, softened	50g(2oz) caster sugar
125g(4 ½oz) self-raising flour	15g(½oz) cocoa powder
75g(3oz) glace cherries, chopped plus 8 glace cherries, halved (keep sticky) to decorate	
icing sugar for dusting	

Measure the butter and caster sugar into a bowl and beat with a wooden spoon until combined.

Add the flour, cocoa powder and the chopped cherries.

Mix together with the spoon and then bring together with your hands to form a dough.

Divide into 16 even-sized balls.

Arrange 8, spaced well apart, on each of the prepared baking sheets and then flatten each ball of dough by pressing down with the back of a wet fork until about 1cm (½) thick

Bake in the oven for 12-15 minutes until just cooked – taking care as they become dark very easily.

Remove from the oven and immediately press a cherry half into the centre of each biscuit then allow to cool for 5 minutes on the baking sheets before transferring to a wire rack to cool down fully and firm up.

Once cold, dust with icing sugar to serve

These biscuits can be made up to 4 days ahead

AUTUMN RECIPES

To avoid disappointment, please ensure that you use the correct size tins/cutters etc as the judges will take this into account

Marble Cake

Only use the tin size stated

Preheat the oven to 180C/Fan160C/Gas 4. Grease a 20cm(8inch) deep cake tin and line with non-stick baking paper

175g(6oz) baking spread, from fridge	175g(6oz) caster sugar
175g(6oz) self-raising flour	1 level teaspoon baking powder
3 large eggs	1 level tablespn cocoa powder
1 tablespoon hot water	
a few drops of red colouring	

Measure the spread, sugar, flour, baking powder and eggs into a large mixing bowl and beat with an electric mixer until well blended and smooth.

Measure the cocoa powder into another bowl with the water and stir thoroughly until blended and smooth.

Add a third of the sponge mixture to this and mix together.

Put half of the remaining sponge mixture in a third bowl and colour it pink with the red colouring.

Choose one of the mixtures and place tablespoons of this at regular intervals around the tin.

Fill the gaps with the other two contrasting colours until all the mixture has been used.

The cake will find its own level while it bakes so there is no need to smooth the top.

Bake in the preheated oven for about 40-45 minutes, or until golden brown, well risen and the top of the sponge springs back when lightly pressed with a finger.

Turn out and leave to cool on a wire rack. Sprinkle with icing sugar when cold.

Quiche Lorraine

Only use the size tin stated

You will need a 20cm(8 inch) round 5cm(2 inch) deep loose-bottomed tart tin or quiche tin

Preheat the oven to 200C/180CFan/Gas 6.Pop a baking sheet in to get hot.

For the pastry:

175g (6oz) plain flour, plus a little extra to dust
85g(3oz) cold butter, cubed
1 egg

For the filling:

A knob of butter 1 large onion, roughly chopped

225g(8oz) unsmoked bacon, snipped into small pieces
1 heaped tablespoon freshly chopped flat-leaf parsley
75g(2 ½oz) mature Cheddar cheese, grated
3 eggs
200ml tub full-fat crème fraîche
150ml (5fl oz) double cream
salt & freshly ground black pepper

To make the pastry:

Put the flour and butter into a processor and whiz until the mixture resembles breadcrumbs.

Add the egg and whiz again until you have a smooth dough, or mix the pastry by hand.

Dust a work surface with flour and knead the dough lightly. Roll the dough out and use to line the flan or quiche tin. Prick the base all over with a fork and chill for 15 minutes.

Line the pastry case with baking parchment, fill with dried beans and bake for 15-20 minutes.

Remove the beans and paper, lower the temperature to 160C/140C Fan/Gas 3 and return the pastry case to the oven to dry out for 5-10 minutes. Set aside to cool.

Turn the oven up to 190C/170C Fan/Gas 5

To make the filling:

Melt the butter in a frying pan, add the onion and bacon, and fry over a high heat for 2 minutes or until starting to crisp.

Cover with a lid, lower the heat, and cook slowly for 15-20 minutes, or until the onion is tender and the bacon cooked.

Spoon into the pastry case and spread out evenly. Scatter with half the parsley and half the cheese.

Put the eggs, crème fraîche and double cream into a mixing bowl and whisk by hand until combined. Add the remaining parsley, season with salt and freshly ground black pepper.

Pour into the flan case and sprinkle over the remaining cheese.

Bake in the oven for 25 minutes or until golden brown and the egg mixture is just set.

Apple & Cinnamon Loaf Cake

Only use the size tin stated

Grease a 900g(2lb) loaf tin and line the base with a strip of baking paper.
Preheat the oven to 180C/160Fan/Gas 4

200g (7oz) self-raising flour 75g(3oz) butter
100g (4oz) light muscovado sugar 1 teaspoon ground cinnamon
3 dessert apples, about 350g(12oz) before peeling, peeled and cored
3 eggs, beaten
2 tablespoons warmed, sieved apricot jam, to finish

Place the flour and butter in a bowl and rub the butter in with your fingers until the mixture resembles fine breadcrumbs.

Stir in the sugar and cinnamon.

Dice 2½ apples and stir into the cake mixture along with the eggs.

Beat until combined.

Add the mixture to the prepared tin.

Thinly slice the remaining apple and arrange in a row along the middle of the cake.

Bake for about 1 hour until golden, risen, firm to the touch in the centre and just shrinking from the sides of the tin.

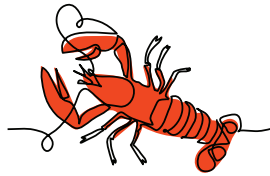
Brush the top of the cake with the apricot jam.

Allow to cool in the tin for 10 minutes then turn out and leave to cool on a wire rack.



PHARON

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ALLY THE COOK



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Lower Hardres & Nackington Horticultural Show Entry Form

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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 the Gardeners' Society post box situated outside the Village Hall which will be available from a week before the show date, or go to our website lhngs.org to register your entry online



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