

2022  
SPRING, SUMMER & AUTUMN  
SHOW SCHEDULES



ESTABLISHED IN 1887

All shows held in the  
JOHN BAKER WHITE MEMORIAL HALL

## COMMITTEE MEMBERS

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

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.

## 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.

“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 have a new show schedule for 2022, with classes to interest everyone both adults and children. 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!

Our Vice-Chairman, Lyn Cornelius, has decided to step down from the committee after many years of tireless service to the Society. We would like to thank Lyn for his enthusiasm, expertise and hard work, which has been invaluable. We are very pleased to know that Lyn still intends to be an active member of the Society.

The cost of seed is ever increasing, so why not take advantage of our Dobies generous group discount scheme allowing members to purchase top quality seed with 50% discount and 15% discount off garden accessories. You can simply go online to [Dobies.co.uk](http://Dobies.co.uk) and quote discount code SUGD1217Z. Or contact Lyn Cornelius on 01227 472104 for a catalogue and order form.

We would like to thank all those who take time to exhibit and also those who support our shows. 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.



## **AUTUMN SHOW**

**OCTOBER 1st**

The Show Secretary to receive completed entry forms by 8pm  
Thursday, September 29th. *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 2022

#### *COOKERY CUP*

For most points accumulated in all three shows in 2022

#### *LOWER HARDRES MEMORIAL TROPHY*

For the child with the most points accumulated in all three shows in  
2022

#### *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 “**Summer Fun**”
7. A 6” x 4”photo depicting “**Farm Machinery**”

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

8. Wooden Spoon puppet scarecrow
9. Decorated gingerbread animal

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

### **VEGETABLES**

10. 5 White Potatoes
11. 5 Coloured Potatoes
12. 7 Brussels Sprouts
13. 3 Onions (trimmed)
14. 3 Carrots (trimmed)
15. 3 Beetroot (trimmed)
16. 5 Runner Beans
17. 5 Tomatoes
18. 6 Cherry Type Tomatoes not exceeding 38mm (1.5inches) in diameter
19. 5 Shallots
20. 3 Leeks (trimmed)
21. 3 Parsnips (trimmed)
22. Heaviest Potato. First prize only
23. Specimen Vegetable
24. The Heaviest Marrow

### **FRUIT**

25. A Pumpkin
26. 3 Apples any one variety

## FLOWERS

27. A container of Cut Flowers, four kinds, two stems 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 Roses
34. Specimen Rose
35. A container of six Fuchsia blooms in a sand bed
36. A container of three stems of spray Chrysanthemums
37. A container of 3 stems of foliage
38. One Foliage Pot Plant - max 150mm pot
39. One Cactus or Succulent - max 150mm pot
40. Any Pot Plant - min 150mm pot

## Helpful Hints

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

## COOKERY

41. 1lb jar of Plum Jam (straight sides)
42. 1lb Jar any chutney (straight sides)
43. Superb Carrot Cake (see recipe)
44. Courgette & Cheese quiche (see recipe)
45. Orange and Walnut loaf (see recipe)

## FLORAL ART

See Rules inside front cover

46. **“Things That Go Bump - An Exhibit for Halloween**
47. **“Welcome” - An Arrangement for a Hall Table**
48. **“Bloomin’ Wonderful” - A colourful Arrangement of Autumn flowers**
49. **“Dark Evenings” - An Arrangement to include a candle/candles**
50. **“Christmas Cake” - A Miniature Arrangement of natural materials for a cake topper**

## AUTUMN RECIPES

### Superb Carrot Cake

225g(8oz) self-raising flour	1 level teaspoon baking powder
150g(5oz) light muscovado sugar	50g(2oz) walnuts, chopped
100g(4oz) carrots, washed, trimmed and coarsely grated	
2 ripe bananas, mashed	2 large eggs
150ml (1/4 pint) sunflower oil.	

For the topping:

50g(2oz) butter, softened	50(2oz) full fat cream cheese
150g(5oz) icing sugar	½ teaspoon vanilla extract

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

Sift together the flour and baking powder into a large bowl and stir in the sugar. Add the nuts, carrots and bananas and mix lightly.

Make a well in the centre, add the eggs and oil and beat until well blended.

Turn the mixture into the tin and bake in the preheated oven for about 1¼ hours, or until golden brown and shrinking slightly from the sides of the tin.

A skewer inserted into the centre should come out clean.

Turn out, remove the paper and leave to cool on wire rack

To make the topping, place all ingredients in a bowl and beat with an electric mixer until well blended and smooth. Spread over the cake and rough up with a fork. Leave in a cool place to harden slightly before serving.

### Courgette & Cheese quiche

For the pastry:

175g(6oz) plain flour	90g(3oz) butter or block margarine
pinch of salt	

For the filling:

225g(8oz) courgettes	50g(2oz) strong cheese,grated
1 small onion, finely chopped	25g(1oz) butter
2 large eggs, plus 1 extra yolk	275ml(10 fl oz) single cream
1 tablespoon Parmesan cheese, grated	Salt & pepper



Sift the flour and salt together. Rub fat into flour and when the mixture resembles fine breadcrumbs, add sufficient cold water to mix. Wrap in cling form and chill for 30 minutes then roll out to line a 20cm(8 inch) fluted loose-bottomed flan tin, fill with baking beans. Bake blind in the oven at 200C / Fan 180C / Gas 6 for 20 minutes. Slice the courgettes fairly thinly. Soften the onion in the butter in a frying-pan for 5 minutes, then add the courgettes and browning them a little, turning them frequently. Now transfer both onions and courgettes to the pastry case, sprinkle the grated cheese over them. Beat the eggs thoroughly, then whisk the cream into them and season with salt & pepper. Pour this mixture over the filling and sprinkle with the Parmesan cheese. Bake for 35-45 minutes or until the centre is set and the filling golden and puffy

### **Orange & Walnut Loaf**

175g(6oz) self-raising flour       $\frac{3}{4}$  level teaspoon baking powder  
finely grated zest and juice of 1 large orange  
50g(2oz) walnuts, chopped 50g(2oz) candied peel, chopped  
75g(3oz) baking spread, from fridge  
75g(3oz) light muscovado sugar      1 large egg, beaten  
3 tablespoons milk

Preheat the oven to 180C / Fan 160C / Gas 4. Grease a 450g(1lb) loaf tin and line with non-stick baking paper. Measure all the ingredients into a large bowl and beat well until thoroughly blended. Turn into the tin and bake in the preheated oven for about 1 hour, or until well risen. A skewer inserted into the centre of the loaf should come out clean. Leave to cool for about 15 minutes then turn out, remove the paper and finish cooling on a wire rack.



## 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
61	62	63	64	65	66	67	68	69	70

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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