

2021  
SPRING, SUMMER & AUTUMN  
SHOW SCHEDULES



ESTABLISHED IN 1887  
in the  
JOHN BAKER WHITE MEMORIAL HALL

## COMMITTEE MEMBERS

Mr Lyn Cornelius - Vice Chairman	01227	472104
Mrs Rosemary Marshall - Treasurer	01227	700684
Mrs Dot Taylor - Secretary	01227	832378
Mrs Alanah Bidwell - President	01843	832698
Mr Graham Brown - Show Secretary	01227	700678
Mr Michael Munford	01227	456403
Mrs Talbot	01227	781471
Mrs Julleen Wilkinson	07779	137818
Mr David Nicholls	01227	700533

## SOCIETY RULES

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

The main function of the year is the Summer Show, which raises money for a nominated local charity. A Spring Show and an Autumn Show are also held, together with our Annual General Meeting in April.

The annual subscription of £3 for single membership and £5 for family is due before the Spring Show.

Various Trophies are awarded at each Show.

## FLORAL ART CLASSES

Material from anywhere may be used except if otherwise stated. To be judged under N A F A S Rules, which define an exhibit as 'an arrangement of any natural material, *with or without* accessories.

Note: An 'arrangement' does not have accessories.

- Drapes may not be fastened in any way to the alcove.
- Alcoves are 20 ins wide and 24ins high unless stated.
- Miniature - An Exhibit not exceeding 10x10x15cm(H)
- Petite - An Exhibit not exceeding 25x25x37cm(H)

## **AUTUMN SHOW**

**OCTOBER 2<sup>nd</sup>**

### **CUPS AND TROPHIES AWARDED**

#### *AUTUMN SHOW CUP*

For most points in the show

#### *CLASS B POINTS CUP*

For best Floral Art exhibit in the show.

#### *COVENEY DAHLIA CUP*

For best dahlia exhibit in the show

#### *JUBILEE BOWL*

For most points accumulated in all three shows in 2021

#### *COOKERY CUP*

For most points accumulated in all three shows in 2021

#### *LOWER HARDRES MEMORIAL TROPHY*

For the child with the most points accumulated in all three shows in 2021

#### *COOKERY PRIZE SILVER PLATTER*

#### *CHILDRENS CLASS BOOK TOKEN*

### **AUTUMN SHOW RULES**

- All classes are open to members and non-members of the Society
- Completed entry form to reach the Secretary by Thursday September 30th.
- *Late entries will not be accepted*
- The Hall opens at 11.00 a.m. on the Saturday receipt of exhibits, and must be staged by 1pm at the latest, when judging begins.
- All exhibits must be made, grown or cooked by the exhibitor and prizes shall be awarded only for exhibits deemed worthy by the judges.
- All pot plants must be exhibited in the pots in which they were grown and must have been in exhibitor's possession for not less than 3 months.
- The show opens at 3.00 p.m.
- Refreshments will be on sale.
- All items left at owner's risk.

## **FLOWERS**

### **CLASS B**

1. A container of Cut Flowers, four kinds, two stems of each kind
2. Specimen Dahlia. (No side buds)
3. A container of 3 collerette or water lily Dahlias
4. A container of 3 Dahlias, one or more varieties (No side bud)
5. A container of three Pom-Pom Dahlias of one or more varieties, not exceeding 2 inch in diameter
6. A container of three Chrysanthemum (not sprays)
7. A container of three stems of Roses
8. Specimen Rose
9. A container of six Fuchsia blooms in a sand bed
10. A container of three stems of spray Chrysanthemums
11. A container of 3 stems of foliage
12. A container of any 3 stems of flowers other than dahlias/ roses

## **VEGETABLES**

13. 5 White Potatoes
14. 5 Coloured Potatoes
15. 7 Brussels Sprouts
16. 3 Onions (trimmed)
17. 3 Carrots (trimmed)
18. 3 Beetroot (trimmed)
19. 5 Runner Beans
20. 5 Tomatoes
21. 6 Cherry Type Tomatoes not exceeding 38mm in diameter
22. 5 Shallots – exhibition
23. 3 Leeks (trimmed)
24. 3 Parsnips (trimmed)
25. Longest Runner Bean from this years crop. First prize only
26. Heaviest Potato. First prize only
27. Specimen Vegetable

## **FRUIT**

28. A Pumpkin
29. 3 Apples any one variety

## **POT PLANTS**

30. One Foliage Pot Plant - max 150mm pot
31. One Cactus or Succulent - max 150mm pot
32. Any Pot Plant - min 150mm pot

33. **President's Challenge.** The Heaviest Marrow.

## **COOKERY**

- 34. 1lb Jar Banana & Date Chutney (straight sides) see recipe
- 35. 1lb Jar Green Tomato & Onion Pickle (straight sides) (see recipe)
- 36. Mushroom Quiche (see recipe)
- 37. Crunchy Top Lemon cake (see recipe)
- 38. Quick Cherry Loaf. (see recipe)
- 39. Children's Class – 6 Cheese Straws

## **PHOTOGRAPHY**

- 40. A 6" x 4" photo depicting "**Sunset**" (open to children)

## **FLORAL ART**

See Rules inside front cover

- 41. "**12 Days of Christmas**" - An exhibit to illustrate one of the days.
- 42. "**Bedtime Story**" - An exhibit to illustrate a child's book.
- 43. "**Blue Planet**" - an exhibit to include water.
- 44.
- 45. "**Warm Glow**" an arrangement to include a candle/candles
- 46. "**Shades of Autumn**"- A miniature arrangement in autumnal colours.

## **CHILDREN'S CLASSES**

4 years old and under

- 47. Colouring in Picture (available online at [www.lhngs.org/document-centre](http://www.lhngs.org/document-centre))

Children aged 5-7

- 48. Colouring in picture (available online at [www.lhngs.org/document-centre](http://www.lhngs.org/document-centre))
- 49. Decorated Pebble paperweight

Children aged 8 -12

- 50. Colouring in Picture of Autumn leaves (available online at [www.lhngs.org/document-centre](http://www.lhngs.org/document-centre))
- 51. Decorated flower pot

Children aged 13-16

- 52. A 6" x 4" photo entitled "Close Up"
- 53. A 6" x 4" photo entitled "My Pet"

## AUTUMN RECIPES

### Banana & Date Chutney

450g (1lb) onions, finely chopped.

225g (8oz) stoned dates (finely chopped) 1kg

(2.2lbs) ripe bananas, peeled and sliced.

600ml (1 pint) pickling vinegar or cider vinegar.

50g (2oz) black treacle 225g (8oz) light brown sugar. 2

teaspoon ground ginger 1 teaspoon ground allspice. Grated  
rind of 1 lemon. 2 cloves garlic, crushed.

½ teaspoon salt.

Place the onions and dates in a medium heavy-based saucepan. Add the bananas to the pan with the vinegar. Bring slowly to the boil and cook gently together for about 30 minutes, stirring occasionally until tender. Add the treacle, sugar, ginger, allspice, lemon rind, garlic and salt and continue to simmer, uncovered, for 1-1 ½ hours, stirring occasionally until thick and dark brown in colour

– you should be able to run a spoon across the base of the pan and it will leave a channel. Remove the pan from the heat and leave to stand for 5 minutes. Pour into sterilised jars and seal. Store 2-3 weeks before use.

### **Green Tomato and Onion Pickle**

2kg (4lbs) green tomatoes, sliced  
750g (1½ lbs) large onions, skinned & sliced  
75ml (5 level tablespoons salt)  
2.4 litres (4 pints) malt vinegar  
150ml (1/4 pint) black treacle or syrup 15ml  
(1 level tablespoon) mustard powder 10ml  
(2 level teaspoons) curry powder  
1.25ml (1/4 level teaspoon) cayenne pepper  
5ml (1 level teaspoon) mixed spice

Layer the tomato and onion slices in a bowl, sprinkling each layer liberally with salt and leave for 24 hours. Drain and rinse the tomatoes and onions well. Put the vinegar treacle or syrup and spices into a saucepan and bring to the boil. Add the vegetables and cook very gently for 5 minutes. Pour into pre-heated jars and cover at once with airtight, vinegar proof tops. (Ingredients could be halved)

### **Mushroom Quiche**

For the pastry: 200g (7oz) plain flour. Pinch salt.  
100g (3½ oz) butter or block margarine.  
For the filling: 25g (1oz) butter or margarine  
225g (8oz) button mushrooms, sliced  
1 egg. 1 egg yolk. 142ml (5fl oz) carton single cream  
5ml (1 teaspoon) chopped fresh basil.  
Salt & freshly ground black pepper.

Sift the flour and salt together. Rub the fat into the flour and when the mixture resembles breadcrumbs add sufficient cold water to mix. Roll out and use to line a 21.5cm (8½ in) flan ring - fill with baking beans. Bake blind in the oven at 200C/ Fan 180C/Gas 6 for 20 minutes. Melt the butter in a pan and sauté the mushrooms for 5 minutes. Drain and spoon into the flan case. Beat the remaining ingredients together and pour over the mushrooms. Return the quiche to the oven at 190C/ Fan 170C/Gas 5 for about 35 minutes until the filling is set.

### **Crunchy Top Lemon Cake**

100g (4oz) softened butter. 175g (6oz) caster sugar. 175g (6oz) self-raising flour. 1 level tspn baking powder. 2 large eggs, beaten. 4 tablespoons milk.

Finely grated rind of 1 lemon.

For the topping: juice of 1 lemon. 100g (4oz) caster or granulated sugar.

Preheat the oven 180C/Fan 160C/Gas 4. Grease an 18 cm (7in) round cake tin then line the base with baking parchment. Measure all the ingredients for the cake into a large bowl and beat for about 2 minutes until smooth and well blended. Turn the mixture into the prepared tin and level the surface. Bake in the pre-heated oven for about 35-40 minutes or until the cake has shrunk slightly from the sides of the tin and springs back when pressed with a finger. While the cake is baking make the crunchy topping. Measure the lemon juice and sugar into a bowl and stir until blended. When the cake comes out of the oven, spread the lemon paste over the top while the cake is still hot



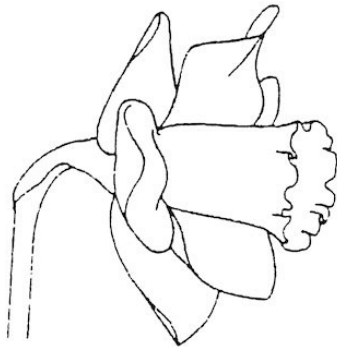
Leave to cool completely in the tin, then turn out and peel off the parchment.

### **Quick Cherry Loaf**

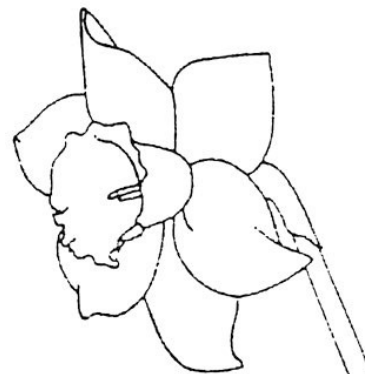
100g (4oz) glace cherries chopped, washed, rinsed and thoroughly dried first. 100g (4oz) self-raising flour. 100g (4oz) baking spread from fridge. 100g (4oz) caster sugar. 2 large eggs. Finely grated zest of 1 small orange 25g (1oz) semolina

Preheat the oven to 180c/Fan 160C/Gas 4. Grease a 450g (1lb) loaf tin and line with non-stick paper. Measure all the ingredients into a large bowl and beat well until thoroughly blended. Turn the mixture into the tin, level the top and bake in the pre-heated oven for about 40-45 minutes or until well risen. A skewer inserted into the centre should come out clean. Leave to cool in the tin for a few minutes then turn out, remove the paper and finish cooling on a wire rack.

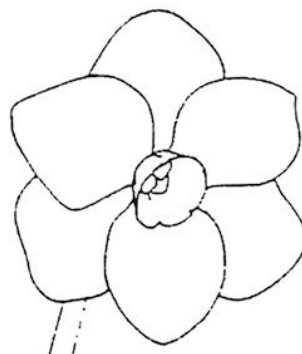
### **NARCISSI guide**



***Trumpet***



***Large-cupped***



***Small-cupped***