

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
Julleen Wilkinson		07779 137818
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Email: lhngs@outlook.com

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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.

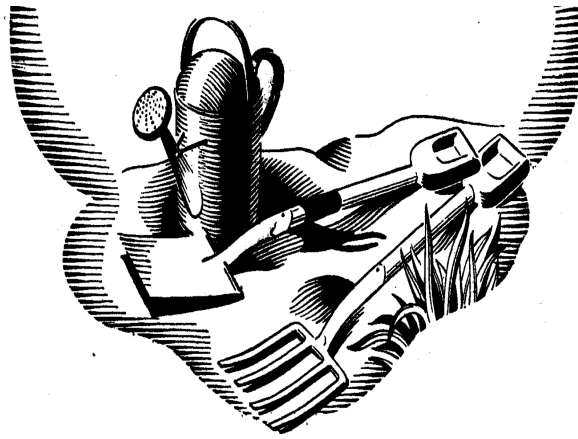
To be judged under NAFAS Rules

- 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.

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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 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 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.



SPRING SHOW
APRIL 2nd

The Show Secretary to receive completed entry forms by 8pm Thursday March 31st. *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 14- 30

FLORAL FAIR CUP

For best floral art exhibit in Show

DAFFODIL SOCIETY BRONZE MEDAL

For best exhibit in Classes 14 -26

COOKERY PRIZE SILVER PLATTER

OPEN CLASSES

A bottle of wine awarded for most points in classes 1 -11

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

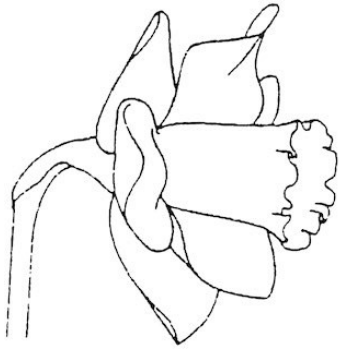
- One flower to a stem
- Trumpet / Corona as long or longer than the petals

LARGE CUPPED DAFFODILS / NARCISSI

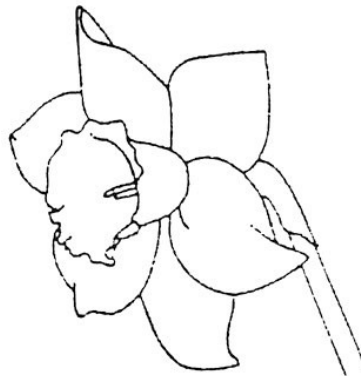
- One flower to a stem
- Cup / corona more than one third, but less than the length of the petals

SMALL CUPPED DAFFODILS / NARCISSI

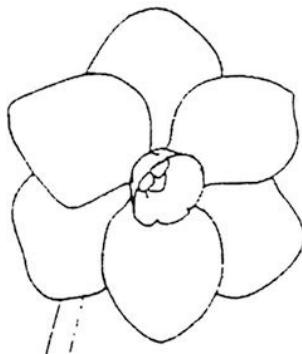
- One flower to a stem
- Cup or corona not more than one third of the length of the petals



Trumpet



Large-cupped



Small-cupped

OPEN CLASSES – OPEN TO ALL

1. Six large cupped Narcissi, not less than two varieties in two vases
2. Six small cupped Narcissi, not less than two varieties in two vases
3. Three stems of miniature or dwarf Narcissi in one vase. (A miniature may have more than one flower to a stem)
4. Specimen self-coloured trumpet, other than white
5. Specimen white trumpet
6. Specimen Tulip
7. Three Tulips, one variety, in one vase
8. Specimen exhibition Hyacinth
9. 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*)
10. A vase of three sprays of Spring Blossom. One or more types

PHOTOGRAPHY

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

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

12. **An Easter garden** in a full size seed tray
13. “**A Rice Crispy Cat**” 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)

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

17. Specimen small-cupped Narcissi, self or bi-coloured
18. Three trumpets, self-coloured other than white; one variety in one container
19. Three trumpets, white, one variety in one container
20. Three trumpets bi-coloured, but excluding pink trumpets; one variety one container
21. Three Narcissi, trumpet or large-cupped with pink or pink rimmed corona; one variety in one container
22. Three large cupped Narcissi, bi-coloured but excluding pink-cupped; one variety in one container
23. Three small cupped Narcissi; any variety or varieties in one container
24. Three double Narcissi; any variety or varieties in one container
25. Specimen double Narcissi
26. Three stems of Narcissi one variety, any types other than those in Classes 1- 25, *to be shown in one container*
27. Five stems of Polyanthus in a container with own foliage
28. Five stems of Primrose or Primrose-hybrid with own foliage
29. Five Hellebore blooms
30. One flowering pot plant

COOKERY

31. 1lb Jar of 3-Fruit Marmalade (straight sides)
32. 1/2 lb Jar of Lemon Curd (straight sides)
33. 4 Fast Cheesy Herb Muffins (see recipe)*
34. Easy Fruit Cake (see recipe)*
35. 5 Apricot Buns with Lemon Icing (see recipe)*

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

FLORAL ART (See Rules inside front cover)

36. **“Awakening”**- Basket arrangement (with/without handle) incorporating budding material
37. **“Special Delivery”** an exhibit celebrating the arrival of a new baby.
38. **“Spring Wedding”** – an arrangement for the top table
39. **“Trio”** an arrangement of 3 flowers may include foliage
40. **“Spring”** – a miniature arrangement in a jug

SUMMER SHOW JULY 30th

The Show Secretary to receive completed entry forms by 8pm
Thursday, July 28th. *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 - 9

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 "**Jubilee Celebration**" taken since July 2021
8. A 6"x 4" Photo "**Pets or Wildlife**"
9. Any craft of your choice, made since July 2021

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

10. Create a "**Cress Head**" (cress seed 'hair' grown in decorated eggshell)
11. Children's Class – 3 Jam tarts

CLASSES ONLY OPEN TO MEMBERS OF THE SOCIETY

GROUP A

VEGETABLES

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

19. 3 Courgettes
20. A Specimen Marrow
21. 5 Runner Beans
22. 9 Dwarf/French Beans
23. 9 Broad Beans
24. 7 Pods of Peas
25. 1 Lettuce, any variety
26. 3 Beetroot, round or long - tops cut to 4"
27. 5 Tomatoes
28. 6 Cherry-type Tomatoes - not exceeding 4cm (1.5 inches) in diameter
29. Collection of 4 kinds of Vegetables, one of each kind, in seed tray
30. 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

31. Dish of 9 Raspberries (shown on stalk)
32. Dish of 9 Gooseberries
33. Dish of Currants (any variety, shown on a string)
34. Collection of soft fruit – 3 different kinds

FLOWERS

35. 4 large Flowered (HT) Roses at least two varieties in one container
36. Container of 3 stems of Roses other than large flowered (HT) One or more varieties
37. Specimen best scented large flowered Rose. **First prize only**
38. 3 sprays of Clustered Flower Bush Roses (floribunda) 1 or more variety in one container
39. 2 containers of Annuals, 3 stems in each, two distinct kinds
40. Container of Annuals, 4 stems, one distinct kind
41. Container of any Flower other than Roses and Annuals, one kind, 4 spikes or blooms
42. SWEET PEA CUP - Container of 9 Stems of Sweet Peas.
43. Container of Cut Flowers, 4 distinct kinds, 2 stems of each
(To be judged on quality of blooms)
44. Container of Antirrhinums, 4 spikes

45. Container of 5 Dahlias
46. 6 Stems Pansies or Violas (*shown in own vase*)
47. One Flowering Pot Plant
48. One pot-grown Fuchsia
49. A single buttonhole

PRESIDENT'S CHALLENGE

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

COOKERY

51. 1lb Jar Raspberry Jam (straight sides)
52. 1lb Jar any Fruit Jelly, seasonal (straight sides)
53. 4 Fruit Scones, straight edge 5cm/2 inch cutter
54. American Chocolate Cake - (see recipe)
55. 5 Florencia Fingers (see recipe)

FLORAL ART

(See Rules inside front cover)

56. **"Cases Packed"**- An Exhibit illustrating a holiday destination
57. **"Fantastic Foliage"** - An Arrangement of foliage only
58. **"Ring-a-Ring-a-Rose"** - An Arrangement of Roses and any foliage
59. **"Famous Five"** - An Arrangement of 5 Flowers may include foliage
60. **"Before Dinner"**- A Petite Arrangement in a Wine Glass

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

RECIPES

SPRING RECIPES

Fast Cheesy Herb Muffins

275g(10oz) self-raising flour. 1 teaspoon baking powder
½ teaspoon salt, 50g(2oz) butter, melted. 1 large egg, beaten.
250ml (9fl.oz) milk. 75g(3oz) Gruyere cheese, grated.
Leaves of 1 bunch of basil, chopped.
75g (3oz) pitted black olives, chopped.
2 tablespoons sun-dried tomato paste.

You will need a 12-hole muffin tin. Preheat oven to 200C/180C Fan/
Gas 6 and line the tin with muffin cases.

Measure the flour, baking powder and salt into a large bowl.

Mix the butter, egg and milk together in a jug. Add the cheese, basil
and olives to the bowl of dried ingredients and mix well.

Pour in the wet ingredients and gently stir everything together, using a
fork.

Mix in the sun-dried tomato paste right at the end to give a rippled
effect through the batter.

Divide the mixture between the cases and bake in the oven for 18-20
minutes, until well-risen and lightly golden brown. Remove from oven
and cool.

Easy Fruit Cake. (leave a few days before cutting)

225g(8oz) butter (room temperature) or vegetable spread (at least
70% fat) plus extra for greasing.

225g (8oz) caster sugar. 4 large eggs

225g (8oz) self-raising flour. 100g (3½oz) ground almonds

½ teaspoon almond extract. 450g (1lb) mixed dried fruit.

25g (scant 1oz) flaked almonds.

Preheat oven to 160C/Fan 140C/325F/Gas 3)

Grease a 20cm (8in) spring-form or deep loose-bottomed round cake
tin. Line the base and sides of the tin with baking parchment. In a large
bowl, cream the butter or vegetable spread and sugar with an electric
mixer or wooden spoon until fluffy, then add the eggs a little at a time,
beating well between each addition to prevent curdling.

Fold in the flour, ground almonds and almond extract and beat until all
the ingredients are thoroughly mixed. Gently fold the dried fruit into the

mixture, stirring with a wooden spoon until well combined. Spoon the mixture into the tin and level the top. Sprinkle the surface with flaked almonds. Bake in the oven for 1 1/2 – 2 hours. Test the cake with a skewer for doneness. Cool in the tin.

Apricot Buns with Lemon Icing

You will need a 12-hole bun tin

For the sponge: 100g (4oz) caster sugar. 100g (4oz) baking spread, straight from the fridge. 100g (4oz) self-raising flour

1 teaspoon baking powder. 2 eggs

50g (2oz) ready-to-eat dried apricots, roughly chopped.

For the Icing: 75g (3oz) icing sugar, sifted.

½ tablespoon fresh lemon juice.

Preheat the oven to 180C/160C Fan/Gas 4. and line the tin with fairy cake cases. Measure the sugar, baking spread, flour and baking powder into a large bowl, add the eggs and chopped apricots and whisk with an electric hand whisk until smooth, do not over whisk. Divide evenly between the paper cases – allowing around 1 heaped tablespoon per cake – and bake for about 15-18 minutes, until well risen and lightly golden.

Meanwhile, mix the icing sugar and lemon juice together in a bowl until smooth. Once the buns are cold, using a teaspoon, drizzle the icing over the buns in a random fashion.

SUMMER RECIPES

American Chocolate Cake

275g(10 oz) self-raising flour	3 level tablespoons cocoa powder
175g(6oz) caster sugar	1 level teaspoon bicarbonate of soda
300ml (1/2 pint) milk	150ml(1/4 pint) sunflower oil
3 tablespoons golden syrup	½ teaspoon vanilla extract

For the icing:

25g (1oz) cocoa powder	25g (1oz) butter, softened
200g(7oz) icing sugar, sifted	2-3 tablespoons milk

Preheat the oven to 180c/Fan 160c/Gas 4.

Grease 2x20cm(8in) round sandwich tins and line the bases with non-stick baking paper.

Sift the flour, cocoa and sugar into a bowl and make a well in the centre.

Dissolve the bicarbonate of soda in 1 tablespoon of the milk and then pour this into the flour with the remaining milk, oil, syrup and vanilla extract and beat with an electric mixer to make a smooth batter.

Pour the mixture into the tins and bake in the preheated oven for about 40 minutes, or until the cakes spring back when lightly pressed with a fingertip.

Turn out onto wire rack and leave to cool.

To make the icing, place the cocoa, butter and icing sugar in a bowl and beat together until smooth, adding the milk to loosen. Use to sandwich the cakes together.

Florenzia Fingers

75g(3oz) butter 2 level tablespoons golden syrup
100g(4oz) porridge oats 25g (1oz) Demerara sugar
25g(1oz) mixed peel or sultanas, chopped
25g(1oz) glace cherries, chopped
25g (1oz) walnuts, chopped 50g(2oz) plain chocolate

Preheat oven to 180c, Fan 160c, Gas 4, 350F

Grease a 18cm (7 inch) square shallow tin and line with baking parchment.

Melt butter and syrup in a saucepan over low heat. Stir in oats, peel or sultanas, cherries, sugar, nuts and mix. Turn into tin and level top.

Cook on centre shelf for 20-30 minutes until just golden brown. Leave to cool then turn onto wire rack. Melt chocolate and spread over bake.

Mark with back of fork. When set cut into 12 fingers.

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

150g(5oz) icing sugar

50(2oz) full fat cream cheese

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 ¾ 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



Lower Hardres & Nackington Horticultural Show Entry Form



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



Lower Hardres & Nackington Horticultural Show Entry Form



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).....

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