

2023
AUTUMN
SHOW SCHEDULE



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

Website: 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 st April 2023
AGM	17 th May 2023
Summer Show	22 nd July 2023 (please note earlier date)
Autumn Show	7 th 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.

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

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.