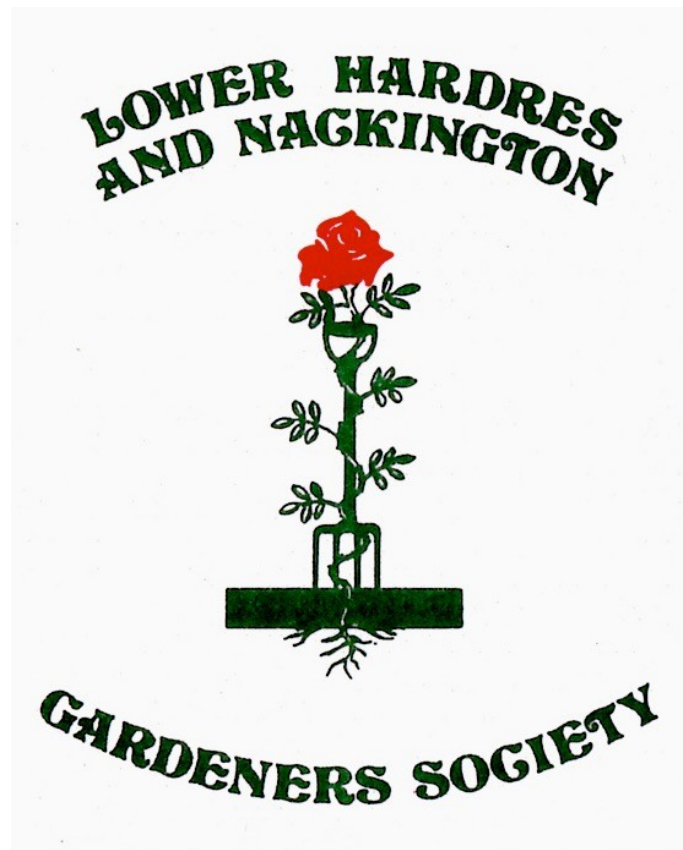


2023
SUMMER
SHOW SCHEDULE



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.

SUMMER SHOW JULY 22nd

The Show Secretary to receive completed entry forms by 8pm
Thursday, July 20th. *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 - 8

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 "**Transport**" taken since July 2022
8. Any craft of your choice, made since July 2022

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

9. Create a "**Kite**" (any size, any materials)
10. Children's Class – 5 cheese straws

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 diameter
16. 5 Shallots (exhibition)
17. 3 Carrots, one variety - trim to 4 inches
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"
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 in one container
34. Container of 3 stems of Roses other than large flowered (HT)
One or more varieties
35. Specimen best scented large flowered Rose. **First prize only**
36. Container of two kinds of Annuals, a total of 4 stems
37. Container of Annuals, 4 stems, one distinct kind
38. Container of any Flower other than Roses and Annuals, one kind,
4 spikes or blooms
39. SWEET PEA CUP - Container of 9 Stems of Sweet Peas.
40. Container of Cut Flowers, 4 distinct kinds
(*To be judged on quality of blooms*)
41. Container of 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 Redcurrant Jelly (straight sides)
47. 4 Cheese Scones, straight edge 5cm/2 inch cutter
48. Orange drizzle Cake - (see recipe)
49. 5 Chocolate chip cookies (see recipe)

FLORAL ART

(See Rules inside front cover)

50. **“Simply Red”**- An Arrangement interpreting the title
51. **“Wonderful World”** - An Exhibit illustrating a country
52. **“Ocean Breeze”** - An Exhibit interpreting the title
53. **“Summer Glow”** - Petite Arrangement in any container
54. **A Single Buttonhole**

SUMMER RECIPES

Orange Drizzle Cake

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

You will need two 20cm(8in) round, loose-bottomed sandwich tins.
Grease the tins with baking spread and line each of the bases with a disc of baking paper

For the sponge:

4 eggs	225g(8oz) caster sugar
225g(8oz) self-raising flour	225g(8oz) baking spread (from fridge) plus extra for greasing
1 tsp baking powder	Finely grated zest of 1 orange

For the drizzle icing:

Juice of ½ orange	100g(4oz) caster sugar
Grated zest of ½ orange (grated using a zester) to decorate	

For the buttercream filling:

100g (4oz) unsalted butter, softened,	
Finely grated zest of ½ orange	2 tbsp orange juice
150g(5oz) icing sugar.	

To make the icing, mix the orange juice and sugar in a bowl.

To make the sponge, place all the ingredients for the batter in a bowl and whisk together with an electric hand whisk until combined. Divide the mixture evenly between the prepared tins and level the tops.

Bake in the oven for about 25 minutes until golden brown and springy to the touch. After 5 minutes turn out of the tins, remove the baking paper and transfer to a wire rack. Immediately pour the drizzle icing on top of one sponge while it is still warm, all the way to the edge, to keep it moist and then set aside to cool completely.

To make the filling, place the softened butter in a bowl with the orange zest and juice. Add the icing sugar a little at a time, whisk with an electric whisk until smooth.

Sit the plain, non-iced sponge on a plate and spread over the buttercream, right to the edges.

Place the drizzle-iced sponge on top to sandwich the cakes together.

Chocolate-Chip Cookies (makes 24)

Preheat oven to 180C/Fan 160C/350F/Gas 4.

Lightly grease a baking sheet. If necessary, use one sheet and bake in batches.

85g(3oz) butter, softened, plus extra for greasing,
100g(3½ oz) caster sugar 1 large egg, beaten
175g(6oz) self-raising flour ½ teaspoon vanilla extract
50g(1¾ oz) plain dark chocolate chips
50g(1¾ oz) chopped nuts, such as blanched almonds.

Place the butter, sugar, egg, flour and vanilla essence in a large bowl. Beat with an electric mixer for 2 minutes, or with a wooden spoon for a little longer, until the dough is a smooth consistency. Stir in the chocolate chips & nuts.

Divide the dough into thirds (each third should yield 8 cookies). Place large teaspoonfuls of the dough onto the baking sheet, you should get 8 cookies on the sheet at a time. With the back of the spoon, flatten each mound into a round, about 5cm(2in) across.

Bake for 15-20 minutes, or until pale, golden brown with slightly darker edges. The cookies will be just firm to the touch. Lift carefully off the baking sheet with a palette knife and transfer to a wire rack to cool.

Wipe the baking sheet, let it cool and grease it again before baking the next batch of cookies.