

**Little Hadham
Garden Club
2020-2021
Events &
Autumn Show Schedule**



Autumn Show

Sunday September 6th 2020

Little Hadham Village Hall

Show opens 2.30 p.m.

Prize Giving 3.15 p.m.

Little Hadham Garden Club

What's on 2020–2021

For confirmation of the following events please see our announcement in the Parish Newsletter or on the Little Hadham–PC website. Club nights starting at 8:00 p.m. in the Village Hall which is open from 7:45 p.m.

The January and February meetings start at 1:00 p.m. with a booked Ploughman's lunch from 12.00 p.m.

2020

April 21st Tuesday Famous Gardener's and their Gardens

May 16th Saturday Plant Sale and Coffee Morning

May 19th Tuesday Health, safety and wildlife aspects of trees

September 6th Sunday Show

September 15th Tuesday Preservation and general uses of herbs

October 20th Tuesday Hatfield Forest

November 17th Tuesday The National Gardens Scheme

November 28th Saturday Club Supper

2021

January 19th Tuesday TBA

February 16th Tuesday TBA

March 16th Tuesday AGM and Local Talk from Jonathan Forgham

Committee Members

Karin Green (Chairman/Secretary).....771532

Gail Ellis (Treasurer).....771244

Anne Willett (Outings & Publicity).....771564

Maggie Smith (Speakers).....771568





Karen Pinn(Raffle).....771495

More committee members welcome, please see a current member for more information.

Show Regulations




1. The show is open to Garden Club members and all residents of Little Hadham.
2. Flower, Fruit and Vegetable exhibits must be grown by the exhibitor. Pot plants must be grown by the exhibitor for more than 4 months.
3. No exhibitor may enter more than one entry in any one class.
4. Different members of the same family may exhibit from the same garden in the same class, but no joint entries are allowed.
5. The entry fee is 25p per entry for Garden Club members and 35p per entry for non members. Children's entries are free.
6. All entry forms to be with Gail Ellis (Hawkestone, Standon Road, Little Hadham, SG11 2DD) or Karin Green (Gouldburn Cottage, The Ford, Little Hadham, SG11 2AY) by the end of Friday 4th September.
7. All exhibits must be staged between **8:15 a.m. and 9:45 a.m.** on **Sunday 6th September**. Please allow plenty of time to stage your exhibits. (It takes longer than you think)
8. Judging will commence at 10:00 a.m., the public will not be admitted. All judging decisions are final.
9. Every care will be taken of the staged exhibits, but the Committee cannot be held responsible for loss or damage.
10. The show will be open to the public at 2:30 p.m. until 3:30 p.m.
11. Presentation of prizes will take place at 3:15 p.m.
12. Exhibitors may offer their exhibits for sale, the proceeds going to the Garden Club funds.

General hints on exhibiting

-  Keep strictly to the wording of the schedule. The judges allow no latitude.
-  Freshness and uniformity count for more than size.
-  The naming of an exhibit is an advantage in close competition.
-  Please consult any member of the Committee if in doubt.

Flowers

Hints

-  Exhibitors must provide their own vases.
-  Dahlias and Chrysanthemums should have long stems.
-  Buttonholes should be small not corsage size.

Class

- 1 3 single Stems of Chrysanthemums.
- 2 1 Sunflower Stem.
- 3 3 Dahlias, single flowers on stems, over 16.5cm diameter.
- 4 3 Dahlias, single flowers on stems, under 16.5cm diameter.
- 5 3 Pansy Heads floating in water.
- 6 3 stems large flowered Roses with foliage attached.
- 7 3 stems of cluster flowered Roses.
- 8 1 Specimen Rose with foliage attached.
- 9 3 stems of Michaelmas Daisies.
- 10 3 stems Crocosmia.
- 11 3 Stems of any one variety of flower not in classes 1 – 10.
- 12 Decorated Flower Pot.
- 13 1 Pot Flowering Orchid. Max Pot size 25cm.
- 14 Collection of 3 different Pot Plants. Space allowed 60cm x 60cm
- 15 1 Pot Flowering Plant. Max Pot size 25cm
- 16 1 Pot Plant grown for its decorative foliage. Max. pot size 25cm
- 17 Vase of Mixed Seed Heads
- 18 A flower arrangement, using anything from your garden. The arrangement to be maximum 50cm in height ,width and depth.
- 19 A Buttonhole.
- 20 A flower arrangement in a **Wine Glass**.
- 21 A vase of mixed flowering stems, between 5 and 10 stems. Taken from a minimum of 2 different KINDS of plants (not 2 varieties of the same plant). No size restriction.

Vegetables

Hints

- ☼ In a bad ripening season, outdoor tomatoes may be exhibited green.
- ☼ Herb exhibits are best displayed in water and suitably labelled.
- ☼ Leave 2.5cm of the top of root vegetables, except Beet, which should have 7.5cm of leaf stalk.
- ☼ Brassicas should have 2.5cm of stem.
- ☼ Potatoes should have shallow eyes, a clear skin & be uniform in size,
- ☼ Exhibitors must wash their potatoes and other roots but not scrape them as some vegetables are easily damaged.
- ☼ Do not skin Onions or Leeks beyond the damaged skin.
- ☼ Onions should be shown with tops turned over and tied. Roots should be left on Leeks and Onions but trimmed.
- ☼ The front of Sweetcorn should be peeled back to show kernels.
- ☼ All vegetables should be shown on plates provided by the club at the show.

- 22 6 Runner Beans. Stalks on.
- 23 6 Dwarf Beans. Stalks on.
- 24 3 Potatoes Whites.
- 25 3 Potatoes Coloured.
- 26 3 Carrots with 2.5cm stems attached.
- 27 3 Beetroot with 7.5cm stems.
- 28 3 Onions.
- 29 A novelty or misshapen vegetable.
- 30 2 Sweetcorn.
- 31 2 Aubergines.
- 32 Heaviest Onion.
- 33 3 Courgettes, not exceeding 15cm.
- 34 6 Shallots.
- 35 6 Tomatoes, greenhouse.
- 36 6 Tomatoes, outdoors.
- 37 A truss of Cherry Tomatoes.
- 38 2 Cucumbers.
- 39 3 Leeks
- 40 3 Sweet Peppers.
- 41 2 Specimens of any vegetable not included in classes 22 – 40.
- 42 A collection of fresh culinary Herbs, min. of 6 varieties
- 43 The Heaviest Marrow
- 44 The longest Runner Bean.

Hint

- ☼ List of Vegetable Types and Quantities for Class 45 – 3 Carrots, 3 Pea Pods, 3 Onions, 3 Potatoes, 3 Runner beans, 3 tomatoes. These are best displayed on a tray with a dark cloth.

- 45 Collection of 3 types of vegetables chosen from the list in the hint above.
Display area max. 45 x 60 cm.
This class has a separate cup and is not eligible for other cups.

Fruit

Hints

- ☼ All fruits must be shown with the stalks attached.
- ☼ Do not polish fruit. Avoid damaging the bloom.
- ☼ All fruit to be displayed on paper plates provided by the club at the show.

- 46 10 cultivated Blackberries.
47 3 Dessert Apples, one variety.
48 3 Cooking Apples, one variety.
49 3 Pears, one variety.
50 5 Plums or Damsons or Greengages, one variety.
51 10 Raspberries, one variety
52 1 bunch of grapes
53 3 Specimens of any other Large Fruit not in Classes 47-49.
54 10 Specimens of any other small fruit, not in classes 46,50 &51.
55 Heaviest apple.

Junior Section

AGE LIMIT 14 YEARS –Judged according to age. The classes are split into two age groups up to 8 years and 9-14 years. Age to be shown on each exhibit – not name.

- 56 Miniature Garden in a **Standard Size Seed box** – no livestock.
57 A Character made from vegetables and/or fruit..
58 Ice Cream Cone Cupcakes. [See recipe page]
59 A print of a photograph of a plant, flower or tree – not to exceed 20 cm x 15 cm.

Domestic

Hints

- ☼ Lemon Curd should be in a small jar with a clear cellophane top.
- ☼ **Jams and Marmalades should have a wax discs and clear cellophane tops.**
- ☼ The jars used in Jam/marmalade/Chutney/Preserves classes should be plain and all labels should include the date on which they were made.
- ☼ Pickles and chutneys should be at least 3 months old to allow flavours to develop.
- ☼ Hedgerow/garden flavoured spirit should be in a clear colourless bottle. A glass should be provided for tasting.
- ☼ A bread machine should not be used in classes 61 to 62.
- ☼ Plain plastic lined metal tops allowed in classes 70 and 71.
- ☼ Cakes on plates should have doilies under them.
- ☼ Breads should be exhibited on a board.

- 60 Homemade Wine. Not made from a commercial kit.
- 61 Savoury bread – recipe of your choice, home baked.
- 62 White Loaf, home baked. Start with 450g flour.
- 63 Hedgerow/garden flavoured spirit (e.g. Sloe gin).
- 64 450g Jar approx. of Jam, stoned fruit. [see hints]
- 65 450g Jar approx. of Jam, soft fruit. [see hints]
- 66 450g Jar approx. of Fruit Jelly. [see hints]
- 67 450g Jar approx. of Marmalade. Not made from a commercial kit. [see hints]
- 68 1 Jar of Lemon Curd. [see hints]
- 69 A jar of preserve not already listed.
- 70 450g Jar approx. of Chutney. [see hints]
- 71 450g Jar approx. of Pickles. [see hints]
- 72 A cake of your choice containing apples as an ingredient – recipe to be displayed with cake.
- 73 Spinach and Cheddar Quiche with a sweet potato crust. [See recipe page]
- 74 A flower or plant picture in any medium, done by hand.
- 75 A photograph of ‘Woodland’. Picture not to exceed 26cm x 20cm
- 76 A Greeting Card not to exceed 21cm x 15cm [A5 paper size].
- 77 **MEN ONLY** – Potato and pea samosas [See recipe page]

Recipes

Ice Cream Cone Cup Cakes [Class 58 Junior]

Ingredients

12 flat bottomed ice cream cones	¼ tsp salt
12 squares of chocolate	½ tsp baking powder
125g unsalted butter, softened	5 tbsp milk
125g caster sugar	For the icing use either / both –
2 medium eggs	Icing sugar & water
1tsp vanilla bean paste	Butter icing - 125g butter, 225g icing sugar (1 to 2 tbsp milk to loosen the icing)
125g self-raising flour	

1. Pre heat the oven to 180 C, gas mark 4.
2. Put a square of chocolate in each cone.
3. Beat the butter and sugar until pale and fluffy. Mix in the eggs one at a time. Add the vanilla bean paste.
4. Sieve together the flour, salt and baking powder into a separate bowl.
5. Add the dry ingredients to the wet mixture a few tbsp at a time to make a thick batter. Add the milk slowly to slacken the mixture making it easier to spoon into the cones. Evenly distribute the cake mix between the cones. Bake in the oven for 20 - 25 minutes or until the sponge is risen, golden and a skewer inserted comes out clean.
6. When cool decorate with your choice of icing and make them look like ice cream cones.
7. **Show your best 6.**

Spinach and Cheddar quiche with sweet potato crust [Class 73]

Ingredients

For the sweet potato crust

Oil, for brushing
400g sweet potato, grated
1 egg
Pinch of chilli flakes
50g grated cheddar cheese
Salt & pepper

For the filling

150g spinach
5 eggs
100ml milk
100ml double cream
Salt & pepper
3 spring onions roughly chopped
10g parsley, roughly chopped
100g cheddar cheese, grated

1. Pre-heat the oven 190C/170C fan/Gas 5.
2. Brush a 23cm Approx flan tin with oil (Avoid using a fluted quiche tin as the crust may stick).
3. Place the sweet potato in a sieve and squeeze out the liquid. In a bowl combine the sweet potato, egg, chilli and cheese with a little salt and pepper. Mix well with your hands.
4. Press the mixture evenly into the tin, keeping a little mix back. Cook for 15 minutes until the sweet potato is set and slightly crisp round the edges. Patch any holes that might have appeared with excess mix.
5. Cook the spinach in a saucepan with a few drops of water, on a high heat, until it begins to wilt. Remove from the heat, drain and chop finely.
6. Crack the eggs into a bowl. Add the milk and cream and a pinch of salt and pepper. Whisk well.
7. Add the chopped spring onions, parsley and spinach, mix well.
8. Sprinkle half the cheese into the sweet potato case then add the egg mixture. Sprinkle the remaining cheese over the top.
9. Oven cook for 40 minutes or until the filling is golden on the top and slightly risen but still has a little wobble. It is best left in the tin it was cooked in.

Potato and Pea Samosa [Class 77 Men only]

Ingredients

3 tbsp vegetable oil

½ tsp mustard seeds

60g chopped onion

1 tsp finely chopped ginger

60g frozen Peas

1 tbsp ground coriander

1tsp ground cumin

¼ tsp red chilli powder

½ - ¾ tsp garam masala

Juice ½ lemon

600g potatoes, peeled, boiled until soft and crushed into large lumps

4 tbsp fresh coriander leaves

Packet ready-made filo pastry

5 tbsp melted butter, for brushing

2 tbsp sesame seeds

Method

1. Heat the oil in a small non-stick pan and fry the mustard seeds for about 10 seconds, or until they begin to splutter.
2. Add the onion and ginger and cook for 2-3 minutes over a high heat.
3. Add the peas, stir well and add the spices and lemon juice. Cook for 1-2 minutes, then add the potatoes and coriander and cook for 2-3 minutes. Taste and if needed add some salt.
4. Pre-heat the oven to 180 fan/ 200 c/Gas 6.
5. Unroll the pastry and cover with cling film and a damp tea towel. Peel off one piece and keep the rest covered. Lay the pastry sheet flat on a clean surface and brush with melted butter. Fold one third of the pastry lengthways towards the middle. Brush again with the butter and fold the other side to make a long triple-layered strip.
6. Place one rounded teaspoon of the filling mixture at one end of strip, leaving a 2cm boarder. Take the right corner and fold diagonally to the left, enclosing the filling and forming a triangle. Fold again along the upper crease of the triangle. Keep folding in this way until you reach the end of the strip. Brush the outer surface with more butter. Place on a baking sheet and cover while you make the rest of samosas. Sprinkle over a few sesame seeds.
7. Bake in the centre of the oven for 30-35 minutes, or until golden and crisp, turning over half way through the cooking time. **Show your best 10.**



Prizes

Points are allotted to exhibitors to whom the Judges award 1st, 2nd and 3rd places.

THE KEATLEY CUP – Holder 2019: Gail Ellis and Karin Green.
Awarded to the exhibitor gaining the most points in the Fruit Section.

THE TAYLOR CUP – Holder 2019: Jon Fardell.
Awarded to the exhibitor gaining the most points in the Vegetable Section.

THE FRUIT CUP – holder 2019 Francesca Munro.
Awarded for the best fruit entry.

THE SWEATMAN CUP – Holder 2019: Jon Fardell.
Awarded for the best vegetable entry.

THE HOUNSELL CUP – Holder 2019: Lisa Sunner.
Awarded to the the exhibitor gaining the most points in the Domestic section.

THE MOLLIE GOUGH CUP – Holder 2019: Lisa Sunner.
Awarded for the best Domestic entry.

THE TONY WAUGH CUP – Holder 2019: Anne Willett.
Awarded to the exhibitor gaining the most points in the Flower section.

THE ALBERT SAGE CUP – Holder 2019: Francesca Munro.
Awarded for the best flower entry.

THE FRANKLIN CUP – Holder 2019: Francesca Munro.
Awarded for the best single entry in the Show

THE GARDENING CLUB SHIELD – Holder 2019: Anne Willett.
Awarded to the exhibitor gaining the most points in all sections.

CLUB CUP – Holder in 2019: Chloe Burroughs.
Awarded for the heaviest Marrow

CLUB CUP – Holder 2019: Gary Lawrence.
Awarded for the Men's Recipe

CLUB CUP – Holder 2019: Gill Bhatt.
Awarded for the longest Runner Bean

PAT GOUGH CUP – Holder 2019: Not awarded this year.
Awarded to the winner of Class 45.

JUNIOR GARDENING CLUB SHIELD – Holder 2019: Gracie Ratnage
Awarded to the winner of most points in the Junior section.

The winner of each of the above cups will hold them until the following year

Entry Form

Little Hadham Garden Club Autumn Show 2020

Please tick carefully each class you wish to enter. When completed tear this entry form out and place in an envelope with your entry fee and give to

Gail Ellis, Hawkestone, Standon Road, Little Hadham, SG11 2DD

or

Karin Green, Gouldburn Cottage, The Ford, Little Hadham, SG11 2AY

by the end of Friday 4th September.

Entry fees

Garden Club Members 25p per class

Non members 35p per class

Juniors free

Flowers	Vegetables	Fruit	Domestic
1	22	46	60
2	23	47	61
3	24	48	62
4	25	49	63
5	26	50	64
6	27	51	65
7	28	52	66
8	29	53	67
9	30	54	68
10	31	55	69
11	32	Junior	70
12	33	56	71
13	34	57	72
14	35	58	73
15	36	59	74
16	37		75
17	38		76
18	39		77
19	40		
20	41		
21	42		
	43		
	44		
	45		

Please remember to stage your entries between 8:15 - 9:45 a.m.

Name

Telephone No.

Fee enclosed

