

**Little Hadham  
Gardening Club  
2023–2024**

**Events &  
Autumn Show Schedule**



**Autumn Show**

**Sunday September 3<sup>rd</sup> 2023**

**Little Hadham Village Hall**

**Show opens 2.30 p.m.**

**Prize Giving 3.15 p.m.**

# Little Hadham Gardening Club

## What's on 2023–2024

For confirmation of the following events please see our announcement in the Parish Newsletter. Club nights start at 8:00 p.m. in the Village Hall which is open from 7:45 p.m.

### 2023

- May 13<sup>th</sup> Saturday Plant Sale and Coffee Morning 9.30am  
 May 17<sup>th</sup> Tuesday Hanging Basket Workshop – Please book  
 See Parish News for details  
 September 3<sup>rd</sup> Sunday Autumn Show  
 October 17<sup>th</sup> Tuesday Tour of Hadham Brewery – Please book  
 See Parish News for details  
 November 25<sup>th</sup> Saturday Club Supper

### 2024

- February 21<sup>st</sup> Tuesday Ploughman's – 12.30 pm – Please book  
 March 19<sup>th</sup> Tuesday AGM

### Committee Members

Vacant – Chairman / Secretary  
 Gail Ellis (Treasurer).....771244  
 Anne Willett ( Outings & Publicity).....771564  
 Vacant – Speakers  
 Karen Pinn ( Raffle).....771495  
 More committee members welcome, please see a current member for more information.

## Entry Form

### Little Hadham Garden Club Autumn Show 2023

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 by **Friday 1<sup>st</sup> September** and give to **Gail Ellis, Hawkestone, Standon Road, Little Hadham, SG11 2DD** or email to **gailee34@yahoo.com**. By the end of Friday 1st September. To be paid on show day.

Entry fees: 35p per class  
 Juniors free

Flowers	Vegetables	Fruit	Domestic
1	2 2	4 6	6 0
2	2 3	4 7	6 1
3	2 4	4 8	6 2
4	2 5	4 9	6 3
5	2 6	5 0	6 4
6	2 7	5 1	6 5
7	2 8	5 2	6 6
8	2 9	5 3	6 7
9	3 0	5 4	6 8
10	3 1	5 5	6 9
11	3 2	Junior	7 0
12	3 3	5 6	7 1
13	3 4	5 7	7 2
14	3 5	5 8	7 3
15	3 6	5 9	7 4
16	3 7		7 5
17	3 8		7 6
18	3 9		7 7
19	4 0		
20	4 1		
21	4 2		
	4 3		
	4 4		
	4 5		

Please remember to stage your entries between 8:30 - 9:45 a.m.

Name

Telephone No.

Fee enclosed



## Prizes

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

**THE TONY WAUGH CUP** — Holder 2022: Anne Willett.

Awarded to the exhibitor gaining the most points in the Flower section.

**THE ALBERT SAGE CUP** — Holder 2022: Karen Green.

Awarded for the best flower entry.

**THE TAYLOR CUP** — Holder 2022: John Fardell.

Awarded to the exhibitor gaining the most points in the Vegetable Section.

**CLUB CUP** — Holder in 2022: Not awarded this year.

Awarded for the heaviest Marrow.

**CLUB CUP** — Holder 2022: Not awarded this year.

Awarded for the longest Runner Bean.

**PAT GOUGH CUP** — Holder 2022: Not awarded this year.

Awarded to the winner of Class 45.

**THE SWEATMAN CUP** — Holder 2022: John Fardell.

Awarded for the best vegetable entry.

**THE KEATLEY CUP** — Holder 2022: Gail Ellis.

Awarded to the exhibitor gaining the most points in the Fruit Section.

**THE FRUIT CUP** — holder 2022 Gail Ellis.

Awarded for the best fruit entry.

**THE HOUNSELL CUP** — Holder 2022: Lisa Sunner.

Awarded to the the exhibitor gaining the most points in the Domestic section.

**CLUB CUP** — Holder 2022: Matthew Pinn.

Awarded for the Men's Recipe

**THE MOLLIE GOUGH CUP** — Holder 2022: Carys Rees.

Awarded for the best Domestic entry.

**THE FRANKLIN CUP** — Holder 2022: Karen Green.

Awarded for the best single entry in the Show

**THE GARDENING CLUB SHIELD** — Holder 2022: Gail Ellis.

Awarded to the exhibitor gaining the most points in all sections.

**JUNIOR GARDENING CLUB SHIELD** — Holder 2022: Not awarded this year.





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.**

## 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 35p per entry. Junior entries are free.
6. All entry forms to be submitted by **Friday 1<sup>st</sup> September** to Gail Ellis (Hawkestone, Standon Road, Little Hadham, SG11 2DD) or by email to [gailee34@yahoo.com](mailto:gailee34@yahoo.com) and to be paid for on the day.
7. All exhibits must be staged between **8:30 a.m. and 9:45 a.m.** on **Sunday 3<sup>rd</sup> 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, one flower per stem, any variety, over 16.5cm diameter.
- 4 3 Dahlias, one flower per stem, any variety, 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 depicting **The Coronation**. 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.

## Cheese and Ham Roulade [Class 73 ]

### Ingredients

50g fresh white breadcrumbs  
 175g Cheddar, grated  
 5 medium eggs, separated  
 150ml single cream  
 ½ tsp cayenne pepper  
**23x33cm swiss roll tin**

### Filling

200g cream cheese  
 2 tbs milk  
 100g wafer thin ham, roughly chopped  
 75g watercress, thick stalks removed  
 15g parmesan cheese, grated

1. Preheat oven to 200C/180C fan/Gas 6. Lightly grease and line the swiss roll tin with baking parchment.
2. In a large bowl mix together the breadcrumbs and cheddar cheese. Stir in the egg yolks, cream, cayenne pepper and 2 Tbsp warm water.
3. In another large bowl, whisk the egg whites until soft peaks form. Gently fold the egg whites into the cheese mixture.
4. Pour into the prepared tin and gently level the surface. Bake for 10-15 minutes until golden brown and firm to the touch.
5. Meanwhile make the filling. Gently melt the cream cheese with the milk. Stir in the ham and watercress. Season well with salt and pepper. Allow to cool.
6. Place a sheet of baking parchment on a damp tea towel. Sprinkle with parmesan cheese. When the roulade is cooked, turn out on to the baking parchment. Leave to cool.
7. When the roulade is cold, peel off the lining paper and spread the filling evenly over the surface, leaving a 1.2cm border all round the edge. Using the baking parchment as a guide, roll up the roulade from one short end. Transfer to a serving plate.



## Recipes

### Butter biscuits [Class 58 Junior]

#### Ingredients

100g Caster Sugar	1 tsp Vanilla Extract
225g Plain Flour, sifted. Plus extra for dusting	7cm round pastry cutter
150g Unsalted Butter, softened and diced	Non Stick Baking Sheets.
1 Egg Yolk	

1. Preheat the oven to 180C/160C fan/ Gas 4
2. Put the sugar, flour and butter into a large bowl and rub together, until they look like breadcrumbs.
3. Add the egg yolk and vanilla extract, and bring the mixture together into a dough.
4. Turn the dough out onto a lightly floured work surface and knead it briefly until smooth.
5. Flour the dough and work surface well and roll it out to a thickness of about 5mm.
6. If the dough is too sticky to roll well, chill for 15 minutes, then try again.
7. With the pastry cutter, cut out the round biscuits and transfer them to the baking sheets. Re-roll the pastry offcuts and cut out biscuits until all the dough is used.
8. Bake in batches for 10-15 minutes until golden brown at the edges.
9. Leave the biscuits to cool until firm enough to handle and then transfer to a wire rack. Let them cool completely.

#### Pick your best 10 for the show

### Banana Bread [Class 77 ]

#### Ingredients

140g butter, softened, plus extra for the tin	1tsp baking powder
140g caster sugar	2 very ripe bananas, mashed
2 large eggs, beaten	50g icing sugar
140g self-raising flour	Handful of dried banana chips for decoration

#### 2lb loaf tin

1. Heat oven 180C/160C fan/gas 4.
2. Butter the 2lb loaf tin and line the base with baking parchment or use a loaf tin liner.
3. Cream the softened butter and caster sugar together until light and fluffy, then slowly add the beaten eggs with a little of the flour.
4. Fold in the remaining flour, baking powder and mashed bananas.
5. Pour the mixture into the prepared tin and bake for about 50 minutes, or until cooked through. Check the loaf at 5 minute intervals from around 30-40 minutes in the oven by testing it with a skewer( it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of your loaf tin.
6. Cool in the tin for 10 minutes, then remove from the tin and place on a wire rack until cold.
7. Mix the icing sugar with 2-3 tsp water to make a runny icing. Drizzle the icing across the top of the cake and decorate with the banana chips.

## 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.
- 45 Flower made from vegetables and / or fruit

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

- ☼ Fruit Curds 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 and 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 Fruit 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 Bakewell Tart with flavours of your choice – recipe to be displayed with cake.
- 73 Cheese and Ham Roulade [See recipe page]
- 74 A flower or plant picture in any medium, done by hand.
- 75 A photograph **Depicting Sunlight**. Picture not to exceed 30cm x 21cm [A4 paper size]
- 76 A Greeting Card not to exceed 21cm x 15cm [A5 paper size].
- 77 **MEN ONLY** – Banana Bread [See recipe page]