

**Little Hadham & Albury
Garden Club
2018-2019
Events &
Autumn Show Schedule**



Autumn Show

Sunday September 2nd 2018

Little Hadham Village Hall

Show opens 2.30 p.m.

Prize Giving 3.15 p.m.

Little Hadham and Albury Garden Club

What's on 2018–2019

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.

2018

April 17 th Tuesday	Soil ,Sweat and Tears
May 5 th Saturday	Plant Sale & Coffee Morning
May 15 th Tuesday	Cornish Gardens
June 8 th Friday	Outing to Fullers Mill, West Stow
July 6 th Friday	Outing to Wicketts, Langley Upper Green
September 2 nd Sunday	Autumn Show
September 18 th Tuesday	Growing Roses
October 16 th Tuesday	Plant & Garden Photography
November 20 th Tuesday	Hadham Hall Gardens
November 24 th Saturday	Club Supper

2019

January 15 th Tuesday	Healing with Plants
February 19 th Tuesday	TBA
March 20 th 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
Val Sargent (Speakers).....	461561
Karen Pinn(Raffle).....	771495

Show Regulations




1. The show is open to Garden Club members and all residents of Little Hadham and Albury.
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) by the end of Thursday 30th August.
7. All exhibits must be staged between **8:15 a.m. and 9:45 a.m.** on **Sunday 2nd 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.
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 over 16.5cm diameter.
- 4 3 Dahlias 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 of any one variety of flower not in classes 1 – 9.
- 11 Decorated Flower Pot.
- 12 1 Pot Flowering Orchid. Max Pot size 25cm.
- 13 3 stems of Crocosmia.
- 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 An arrangement depicting “The RAF Centenary” 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 grown from seed.
- 29 3 Onions grown from sets.
- 30 A novelty or misshapen vegetable.
- 31 2 Sweetcorn.
- 32 2 Aubergines.
- 33 Heaviest Onion.
- 34 3 Courgettes, not exceeding 15cm.
- 35 6 Shallots.
- 36 6 Tomatoes, greenhouse.
- 37 6 Tomatoes, outdoors.
- 38 A truss of Cherry Tomatoes.
- 39 2 Ridge Cucumbers.
- 40 3 Leeks
- 41 3 Sweet Peppers.
- 42 2 Specimens of any vegetable not included in classes 22 – 41.
- 43 A collection of fresh culinary Herbs, min. of 6 varieties
- 44 The Heaviest Marrow
- 45 The longest Runner Bean.

Hint

- 🌱 List of Vegetable types and quantities for class 46: Carrots 3, Pea pods 6, Cauliflowers 2, Onions 3, Potatoes 3, Runner Beans 6, Tomatoes 6. These are best displayed on a tray with a dark cloth.

- 46 Collection of 3 types of vegetables, quantities and types to be chosen from the list in the Hint above. Display area 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.

- 47 10 cultivated Blackberries.
48 3 Dessert Apples, one variety.
49 3 Cooking Apples, one variety.
50 3 Pears, one variety.
51 5 Plums or Damsons or Greengages, one variety.
52 10 Raspberries, one variety
53 3 Specimens of any other Large Fruit not in Classes 48-51.
54 10 Specimens of any other small fruit, not in classes 47 & 52.
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.
58 Blondies [See recipe page]
59 A print of a photograph of a plant, flower or tree found within the parish – not to exceed 20 x 15 cm.

These classes are sponsored by The Primary Works

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Domestic

Hints

- ☼ Lemon Curd should be in a small jar with a clear cellophane top.
- ☼ **Jams and Marmalades should have 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 59 to 61.
- ☼ Plain plastic lined metal tops allowed in classes 69 and 70.
- ☼ Cakes on plates should have dollies under them.
- ☼ Breads should be exhibited on a board.

- 60 Sweet Bread Loaf-of your choice – home baked.
- 61 Savoury bread loaf – 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 450g Jar approx. of Chutney. [see hints]
- 70 450g Jar approx. of Pickles. [see hints]
- 71 A cake of your choice containing a vegetable ingredient – recipe to be displayed with cake.
- 72 Sausage Plait [See recipe page]
- 73 A flower or plant picture in any medium, done by hand.
- 74 A photograph of ‘Through the Garden Gate’. Picture not to exceed 26cm x 20cm [approx]
- 75 A Greeting Card not to exceed 21cm x 15cm [A5 paper size].
- 76 **MEN ONLY** – Cheese Scones. [See recipe page]

Recipes

Blondies [Class 58 Junior]

Ingredients

190g Butter, melted and cooled
375g Golden Caster Sugar
1½ teaspoons Vanilla extract
3 Eggs
260g Plain Flour

300g White Chocolate, broken into smallish pieces
150g frozen or fresh Raspberries
25g White Mini Marshmallows

Preheat the oven to 160C fan/Gas 4/180C. Line the base and sides of a 20cm square loose-bottomed tin with non-stick baking paper.

In a large bowl, combine the butter and sugar.

Add the vanilla extract and the eggs, one at a time, stirring with each addition.

Fold in the flour and white chocolate, then the raspberries, until just combined.

Spoon the mixture into the lined tin, spreading it into all the corners.

Bake for 1 hour, covering with foil if the top begins to brown too much.

Remove from the oven, scatter over the mini marshmallows and bake for a further 10 minutes, or until the marshmallows are golden.

Remove from the oven and leave to cool in the tin completely.

Once cooled, remove from the tin and cut into 16 Squares.

Pick your best 12 for the show.

Cheese Scones [Class 76 Men only]

Ingredients

75g Wholewheat Flour
75g Self Raising Flour
1 tsp Baking Powder
½ tsp Salt
½ tsp dry Mustard Powder
2 good pinches Cayenne Pepper

25g Butter, at room temperature
75g strong Cheddar Cheese, finely grated
1 large Egg
2-3 tbsp Milk

Makes 6-8 Scones

Pre Heat the oven to Gas 7/220C/ 200C Fan.

Grease a baking sheet.

Sift the flours into a mixing bowl, add the bran remaining in the sieve, the baking powder, mustard, salt and a good pinch of cayenne pepper.

Mix together well, then rub in the butter until the mixture resembles breadcrumbs. Mix in most of the grated cheese, leaving about 1 tablespoon.

In a small bowl beat the egg together with 2 tablespoons of milk.

Add this to the mixing bowl to make a soft dough – what you are after is a smooth dough that will leave the bowl clean, so add just a few more drops of milk if it is too dry.

Roll out the dough on a floured surface to a thickness of about 2cm and use a 6cm cutter to cut out the scones.

Place the scones on the baking sheet, brush the tops with milk, then sprinkle the remaining grated cheese over the top of each scone, with a faint dusting of cayenne pepper.

Bake on a high shelf for 15-20 minutes. Cool on a wire tray.

Pick your best 6 for the show.

Sausage Plait [Class 72 Domestic]

Ingredients

For the pastry

225g Flour
50g Lard
50g Butter
½ tsp Salt
2 tbsp Water

For the Filling

225g Sausage Meat
50g Mushrooms
2 Tomatoes
1 Small Onion
1 Egg beaten
Pinch Mixed Herbs
Salt & Pepper

Pre heat the oven to 200C/Gas 6/180C Fan

Sieve the flour and salt together in a bowl.

Add the fats and rub them in, until the mixture resembles fine breadcrumbs.

Make a well in the middle of the mixture and stir in enough water, using a knife, until a soft, but not sticky pastry is formed.

Cover and allow to rest in the fridge for 15-30 minutes.

Chop the tomatoes, mushrooms, onion and mix with the sausage meat and herbs.

Roll out the pastry on a floured surface into a rectangle 30cm x 24cm approx. and place on a greased baking tray.

Arrange the filling along the centre of the pastry.

Cut the pastry into 1cm strips approx. at an angle, either side of the filling. Fold the pastry strips, alternately, over the filling, to look like a plait.

Brush with beaten egg and bake for 30-35 minutes.



Prizes

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

THE KEATLEY CUP – Holder 2017: Gail Ellis.

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

THE TAYLOR CUP – Holder 2017: Dennis Taylor.

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

THE FRUIT CUP – holder 2017 Carol Finlay.

Awarded for the best fruit entry.

THE SWEATMAN CUP – Holder 2017: Jon Fardell.

Awarded for the best vegetable entry.

THE HOUNSELL CUP – Holder 2017: Gail Ellis.

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

THE MOLLIE GOUGH CUP – Holder 2017: Judith Crimes.

Awarded for the best Domestic entry.

THE TONY WAUGH CUP – Holder 2017: Anne Willett.

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

THE ALBERT SAGE CUP – Holder 2017: Karin Green.

Awarded for the best flower entry.

THE FRANKLIN CUP – Holder 2017: Jon Fardell.

Awarded for the best single entry in the Show

THE GARDENING CLUB SHIELD – Holder 2017: Anne Willett.

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

CLUB CUP – Holder in 2017: Chloe Burroughs.

Awarded for the heaviest Marrow

CLUB CUP – Holder 2017: Dave Willett.

Awarded for the Men's Recipe

CLUB CUP – Holder 2017: Dennis Taylor.

Awarded for the longest Runner Bean

PAT GOUGH CUP – Holder 2017: Dennis Taylor.

Awarded to the winner of Class 46.

JUNIOR GARDENING CLUB SHIELD – Holder 2017: Carys Rees.

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 And Albury Garden Club Autumn Show 2018

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

by the end of Thursday 30th August.

Entry fees

Garden Club Members 25p per class

Non members 35p per class

Juniors free

Flowers	Vegetables	Fruit	Domestic
1	2 2	4 7	6 0
2	2 3	4 8	6 1
3	2 4	4 9	6 2
4	2 5	5 0	6 3
5	2 6	5 1	6 4
6	2 7	5 2	6 5
7	2 8	5 3	6 6
8	2 9	5 4	6 7
9	3 0	5 5	6 8
1 0	3 1	J u n i o r	6 9
1 1	3 2	5 6	7 0
1 2	3 3	5 7	7 1
1 3	3 4	5 8	7 2
1 4	3 5	5 9	7 3
1 5	3 6		7 4
1 6	3 7		7 5
1 7	3 8		7 6
1 8	3 9		
1 9	4 0		
2 0	4 1		
2 1	4 2		
	4 3		
	4 4		
	4 5		
	4 6		

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

Name

Telephone No.

Fee enclosed

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The Primary Works is pleased to sponsor the Junior section of Little Hadham and Albury Garden Club Produce Show

The Primary Works offers science, art and maths educational enhancement to primary schools nationwide as well as organising after school clubs for local schools.

Private maths and literacy tuition available. Excellent rates and superb references.

Also offering: exciting, creative and great fun birthday parties for ages 7 – 11 Wide selection of themes, from rockets and kites to modern art on professional canvasses.

Contact details; Jonathan Forgham, 07805571551 or
jforgham@theprimaryworks.com

6, Chapel Lane, Little Hadham, Ware, Herts. SG11 2AA
Web: www.theprimaryworks.com