

# Little Hadham Gardening Club 2026–2027

## Events & Autumn Show Schedule



### **Autumn Show**

Sunday August 30<sup>th</sup> 2026  
Little Hadham Village Hall  
Show opens 2.30 p.m.  
Prize Giving 3.15 p.m.

# Little Hadham Gardening Club

## What's on 2026–2027

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.

First visit free for prospective members.

All events open to non-members [talks £5 & workshops / supper tba].

Club Membership – £10 per year.

### 2026

May 9 <sup>th</sup> Saturday	Plant Sale and Coffee Morning 9.30 a.m.
May 19 <sup>th</sup> Tuesday	“Marks Hall Estate” by Brian Shaw
June 16 <sup>th</sup> Tuesday	Garden visit to Furzelea*
July 7 <sup>th</sup> Tuesday	Trip to Hitchin Lavender Farm*
August 30 <sup>th</sup> Sunday	Autumn Show. Please note timings
October 20 <sup>th</sup> Tuesday	“Bee keeping” by Brian Mason
November 21 <sup>st</sup> Saturday	Club Supper*
November 24 <sup>th</sup> Saturday	Christmas Wreath workshop*

### 2027

February 16 <sup>th</sup> Tuesday	Ploughman's* – 12.30 pm – Followed by “A Tapestry of Foliage” by Geoff Hodges
March 16 <sup>th</sup> Tuesday	AGM

**\*Please book these activities with additional costs**

### Committee Members

Gail Ellis – Chairman.....07800 764414

Anne Willett – Treasurer.....07904 150595

Veneta Aldous – Raffle & Speakers.....07909 945025

Jane Jopling – Publicity & Village Hall Representative.07749 829699





Vacant – Support

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 and its hamlets.
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 50p per entry. Junior entries are free.
6. All entry forms to be submitted by **Friday 28<sup>th</sup> August** 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 in cash or by bank transfer - Little Hadham Gardening Club; Sort Code 09 01 54; Ac.No. 12122901.
7. All exhibits must be staged between **9:00 a.m. and 10:15 a.m.** on **Sunday 30<sup>th</sup> August**. Please allow plenty of time to stage your exhibits. (It takes longer than you think)
8. Judging will commence at 10:30 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 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 1 Hydrangea bloom with stem
- 2 1 Sunflower with 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 1 Pot Flowering Orchid. Max Pot size 25cm.
- 13 5 Stems of grass heads (can be more than 1 type).
- 14 1 Pot Flowering Plant. Max Pot size 25cm.
- 15 1 Pot Plant grown for its decorative foliage. Max. pot size 25cm.
- 16 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.

## Flower arrangements

- 17 A Buttonhole.
- 18 A flower arrangement in a **Wine Glass**.
- 19 A flower arrangement, using flowers of shades of one colour with foliage. The arrangement to be maximum 50cm in height, width and depth. Minimum 3 types of flower.

# 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.

- 20 6 Runner Beans. Stalks on.
- 21 6 Dwarf Beans. Stalks on.
- 22 3 Potatoes Whites.
- 23 3 Potatoes Coloured.
- 24 3 Carrots with 2.5cm stems attached.
- 25 3 Beetroot with 7.5cm stems.
- 26 3 Onions.
- 27 A novelty or misshapen vegetable.
- 28 2 Sweetcorn.
- 29 2 Aubergines.
- 30 Heaviest Onion.
- 31 3 Courgettes, not exceeding 15cm.
- 32 6 Shallots.
- 33 6 Tomatoes, greenhouse.
- 34 6 Tomatoes, outdoors.
- 35 A truss of Cherry Tomatoes.
- 36 2 Cucumbers.
- 37 3 Leeks.
- 38 3 Sweet Peppers.
- 39 2 Specimens of any vegetable not included in classes 20 – 38.
- 40 A collection of fresh culinary Herbs, min. of 6 varieties.
- 41 The Heaviest Marrow.
- 42 The longest Runner Bean.
- 43 Flower made from vegetables and / or fruit

# Fruit

## Hints

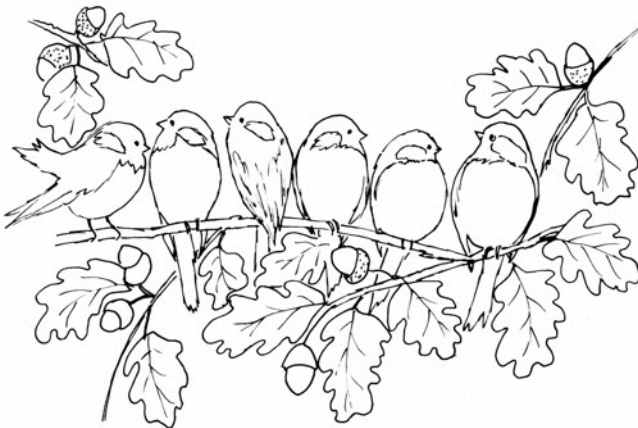
- ☼ All fruits must be shown with the stalks attached.
- ☼ Do not polish fruit. Avoid damaging the bloom.
- ☼ All fruit to be displayed on plates. Paper plates can be provided by the club at the show.

- 44 3 Dessert Apples, one variety.
- 45 3 Cooking Apples, one variety.
- 46 3 Pears, one variety.
- 47 5 Plums or Damsons or Greengages, one variety.
- 48 3 Specimens of any other Large Fruit not in Classes 44 – 47.
- 49 10 cultivated Blackberries.
- 50 10 Raspberries, one variety.
- 51 1 bunch of grapes.
- 52 10 Specimens of any other small fruit, not in classes 49 to 51.
- 53 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.

- 54 Miniature Garden in a **Standard Size Seed box** – no livestock.
- 55 A Character made from vegetables and/or fruit.
- 56 **6 slices [10cmx5cm each] Malteser Tray Bake** [See recipe page]
- 57 A **Painted Stone**.



# 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 59 and 60.
- ☼ Plain plastic lined metal tops allowed in classes 68 and 69.
- ☼ Breads should be exhibited on a board.

- 58 Homemade Wine. Not made from a commercial kit.
- 59 Savoury bread – recipe of your choice, home baked.
- 60 White Loaf, home baked. Start with 450g flour.
- 61 Hedgerow/garden flavoured spirit (e.g. Sloe gin).
- 62 450g Jar approx. of Jam, stoned fruit. [see hints]
- 63 450g Jar approx. of Jam, soft fruit. [see hints]
- 64 450g Jar approx. of Fruit Jelly. [see hints]
- 65 450g Jar approx. of Marmalade. Not made from a commercial kit. [see hints]
- 66 1 Jar of Fruit Curd. [see hints]
- 67 A jar of preserve not already listed.
- 68 450g Jar approx. of Chutney. [see hints]
- 69 450g Jar approx. of Pickles. [see hints]
- 70 **A Sticky Toffee Pudding** of your choice – recipe to be displayed alongside.
- 71 **Tomato & Ricotta Tart** [See recipe page]
- 72 A flower or plant picture in any medium, done by hand.
- 73 Hand decorated Flower Pot.
- 74 A photograph of “**Wildlife in your garden**” taken by yourself. Picture not to exceed 30cm x 21cm [A4 paper size]
- 75 A hand crafted Greeting Card not to exceed 21cm x 15cm [A5 paper size].
- 76 **MEN ONLY – 6 Fruit Muffins** of your choice. Recipe to be displayed alongside.

# Recipes

## Malteser Tray Bake[Class 56 Junior]

### Ingredients

#### For the traybake cake

300g softened unsalted butter  
300g caster sugar  
6 eggs  
300g self raising flour  
1 tbsp vanilla extract  
2 tbsp milk

#### For the buttercream icing

350g icing sugar  
175g softened unsalted butter  
2 tsp vanilla extract  
2 tbsp milk  
Crushed malted milk balls / sprinkles  
/ other chocolate

### Method

1. Preheat the oven to 180°C / Gas 4.
2. Grease a 30x20cm rectangular cake tin with butter & line with baking paper.
3. Cream together the butter and sugar in a large bowl until pale and fluffy.
4. Add the eggs one at a time, mixing until the egg is fully incorporated. Add a tablespoon of flour if the mixture curdles.
5. Stir in the vanilla extract and fold in the flour until no traces of flour are visible. Gently stir in the milk to loosen the mixture.
6. Spoon into the prepared cake tin, spreading evenly. Make a slight dip in the centre with the spatula.
7. Bake for 35 minutes or until the cake springs back. Remove from the oven and take the cake out of the tin after 10 minutes. Place on a wire rack to cool completely.
8. To make the buttercream icing, sift half the icing sugar into a bowl with the softened butter and beat until light and fluffy. Beat in the remaining sifted icing sugar, vanilla extract and milk.
9. Place the cake upside down on a cake board. Using a palette knife or spatula, spread the icing over the cake and down the sides. Decorate with the chocolate.
10. Cut into 10x5cm slices and display your best 6 slices.



## Tomato and Ricotta Tart [Class 71 ]

### Ingredients

24 slices of white sandwich bread  
100g melted butter  
250g ricotta cheese  
100g grated cheese (of your choice)

25g grated Parmesan cheese  
12 cherry tomatoes, halved and drizzled  
in olive oil

### Method

1. Preheat the oven to 150°C / Gas 2
2. Using a rolling pin, flatten each slice of bread slightly. Using a 7cm round cutter stamp out a circle from each slice.
3. Liberally brush both sides of the bread circles with butter.
4. Place firmly in a muffin tin. Bake for 15 minutes.
5. Combine the ricotta and both cheeses. Season with salt and pepper.
6. Fill the cooked cases with the mixture. Place a tomato on top.
7. Bake for 15 mins until the tomato skins wrinkle.
8. Show your best 6



# 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 2025: Sam Day.

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

**THE ALBERT SAGE CUP** – Holder 2025: Sam Day.

Awarded for the best flower entry.

**THE TAYLOR CUP** – Holder 2025: Judi Wheeler.

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

**CLUB CUP** – Holder in 2025: Judi Wheeler.

Awarded for the heaviest Marrow.

**CLUB CUP** – Holder 2025: Chloé Burroughs.

Awarded for the longest Runner Bean.

**PAT GOUGH CUP** – Holder 2025: Not awarded this year.

Awarded to the winner of Class 2.

**THE SWEATMAN CUP** – Holder 2025: Jane Jopling.

Awarded for the best vegetable entry.

**THE KEATLEY CUP** – Holder 2025: Judith Crimes.

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

**THE FRUIT CUP** – Holder 2025 Jon Fardell.

Awarded for the best fruit entry.

**THE HOUNSELL CUP** – Holder 2025: Lisa Sunner.

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

**CLUB CUP** – Holder 2025: Dave Willett.

Awarded for the Men's Recipe

**THE MOLLIE GOUGH CUP** – Holder 2025: Carys Rees.

Awarded for the best Domestic entry.

**THE FRANKLIN CUP** – Holder 2025: Jane Jopling.

Awarded for the best single entry in the Show

**THE GARDENING CLUB SHIELD** – Holder 2025: Judi Wheeler.

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

**JUNIOR GARDENING CLUB SHIELD** – Holder 2025: Rose Borrough.

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 Gardening Club Autumn Show 2026

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 28<sup>th</sup> August** and give to **Gail Ellis, Hawkestone, Standon Road, Little Hadham, SG11 2DD**.

Otherwise, email to [gailee34@yahoo.com](mailto:gailee34@yahoo.com) by the end of **Friday 28<sup>th</sup> August**.

**Fee to be paid by cash or by bank transfer – Little Hadham Gardening Club; Sort Code 09 01 54; Ac. No. 12122901.**

**Entry fees: 50p per class / Juniors free**

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

**Please remember to stage your entries between 9:00 - 10:15 a.m.**

**Name**

**Telephone No.**

**Fee enclosed / Bank transferred**

