

**Little Hadham
Gardening Club
2024–2025**

**Events &
Autumn Show Schedule**



Autumn Show

Sunday September 1st 2024

Little Hadham Village Hall

Show opens 2.30 p.m.

Prize Giving 3.15 p.m.

Little Hadham Gardening Club

What's on 2024–2025

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.

2024

- May 14th Tuesday “NGS Gardens” by Ed Fairey
 May 18th Saturday Plant Sale and Coffee Morning 9.30 a.m.
 September 1st Sunday Autumn Show. Please note new timings
 October 15th Tuesday “Attracting birds and other wildlife to your garden” By Roger Hance
 November 23rd Saturday Club Supper
 November 26th Tuesday Christmas wreath workshop

2025

- February 18th Tuesday Ploughman's – 12.30 pm – Followed by “Pruning and taking cuttings” by George Lockwood
 March 18th Tuesday AGM

Committee Members

- Gail Ellis – Chairman.....07800 764414
 Anne Willett – Treasurer.....07904 150595
 Karen Pinn – Raffle.....07983 412231
 Jane Jopling – Publicity.....07749 829699
 Judi Wheeler – Village Hall Representative.....07941 509813
 Vacant – Speakers and Outings organisers

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

Entry Form

Little Hadham Garden Club Autumn Show 2024

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 30th August** and give to **Gail Ellis, Hawkestone, Standon Road, Little Hadham, SG11 2DD** or

email to gailee34@yahoo.com. By the end of Friday Friday 30th August. To be paid on show day.

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	Junior	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



Prizes

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

THE TONY WAUGH CUP – Holder 2023: Anne Willett and Gail Ellis.
Awarded to the exhibitor gaining the most points in the Flower section.

THE ALBERT SAGE CUP – Holder 2023: Karen Green.
Awarded for the best flower entry.

THE TAYLOR CUP – Holder 2023: Gail Ellis.
Awarded to the exhibitor gaining the most points in the Vegetable Section.

CLUB CUP – Holder in 2023: Not awarded this year.
Awarded for the heaviest Marrow.

CLUB CUP – Holder 2023: Gail Ellis.
Awarded for the longest Runner Bean.

PAT GOUGH CUP – Holder 2023: Not awarded this year.
Awarded to the winner of Class 2.

THE SWEATMAN CUP – Holder 2023: John Fardell.
Awarded for the best vegetable entry.

THE KEATLEY CUP – Holder 2023: Judith Grimes.
Awarded to the exhibitor gaining the most points in the Fruit Section.

THE FRUIT CUP – holder 2023 Gail Ellis.
Awarded for the best fruit entry.

THE HOUNSELL CUP – Holder 2023: Lisa Sunner and Gail Ellis.
Awarded to the the exhibitor gaining the most points in the Domestic section.

CLUB CUP – Holder 2023: James Conway.
Awarded for the Men's Recipe

THE MOLLIE GOUGH CUP – Holder 2023: Anne Fuller.
Awarded for the best Domestic entry.

THE FRANKLIN CUP – Holder 2023: John Fardell.
Awarded for the best single entry in the Show

THE GARDENING CLUB SHIELD – Holder 2023: Gail Ellis.
Awarded to the exhibitor gaining the most points in all sections.

JUNIOR GARDENING CLUB SHIELD – Holder 2023: Rose Borrowough.
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 50p per entry. Junior entries are free.
6. All entry forms to be submitted by **Friday 30th August** to Gail Ellis (Hawkestone, Standon Road, Little Hadham, SG11 2DD) or by email to gailee34@yahoo.com and to be paid for on the day.
7. All exhibits must be staged between **9:00 a.m. and 10:15 a.m.** on **Sunday 1st September**. 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 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 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 flower arrangement, using anything from your garden depicting **Fireworks**. The arrangement to be maximum 50cm in height, width and depth.
- 17 A Buttonhole.
- 18 A flower arrangement in a **Wine Glass**.
- 19 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.

Mediterranean Puff Pastry Tart [Class 71]

Ingredients

- | | |
|---|---|
| 280g/10oz ready-rolled light puff pastry | 4 garlic cloves, sliced |
| 200g/7oz baby courgettes, cut into 15mm / 5/8" slices | 2 sprigs rosemary, leaves picked and finely chopped |
| 1 large red pepper, cored, seeds removed, cut into 2cm / 3/4" chunks | 4 sprigs thyme, leaves picked |
| 1 large yellow pepper, cored, seeds removed, cut into 2cm / 3/4" chunks | olive oil spray |
| 1 red onion, cut into 2cm / 3/4" chunks | 1 tbsp semi-skimmed milk |
| | 100g / 3 1/2 oz cherry tomatoes, halved |
| | 75g / 2 3/4 oz goats' cheese, crumbled |
| | sea salt and freshly ground black pepper |

Method

Using a sharp knife, trim the sheet of puff pastry to 25 x 28cm / 10 x 11". Place it on a baking tray lined with baking parchment and score a border 2cm / 3/4" in from the edge all the way round. Prick the pastry within the margin, using a fork. Leave to rest in the fridge for about an hour. Meanwhile, preheat the oven to 240C / 220C Fan/Gas 9.

1. Put the courgettes, pepper and red onion into a large bowl. Add the garlic and herbs and season generously with salt and pepper. Line a large baking tray with baking parchment, lay the vegetables on it and spray 15–20 times with oil.
2. Brush the puff pastry all over with the milk and sprinkle with a little salt. Cook on the middle shelf of the oven, with the vegetable tray on the top shelf above, for 15 minutes, rotating both trays halfway through to ensure even colouring. Remove both trays from the oven and reduce the temperature to 160C / 140C Fan/Gas 3. Set the vegetables aside.
3. Press the inside of the pastry down and return to the oven for 25 minutes to get a super-crisp base.
4. Take the tart case out of the oven and increase the temperature to 200C / 180C Fan/Gas 6. Tip the roasted vegetables into the tart case, scatter over the cherry tomatoes and goats' cheese and season with salt and pepper.
5. Bake for 20–25 minutes until the vegetables are cooked through and the cheese is softening and colouring at the edges.



Recipes

Pizza Pinwheels [Class 56 Junior]

Ingredients

- 1 Packet ready rolled puff pastry
- 3 tbs pizza sauce or passata
- 4 slices of ham
- 2 Roma tomatoes finely diced

- 1 onion finely diced
- 1 cup tasty cheese
- 3 medium sprigs parsley finely chopped

Method

1. Preheat oven to 180C.
2. Line 2 baking trays with baking paper.
3. Spread pizza sauce or passata over the pastry sheets.
4. Divide ham, tomato, onion and herbs over the pastry and sprinkle with cheese.
5. Roll pastry sheet up to form a log. Cut log into pinwheel slices.
6. Place pinwheels onto baking trays and bake in the oven for 20 to 30 minutes or until puffy.
7. Pick your **best 8** for the show.



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

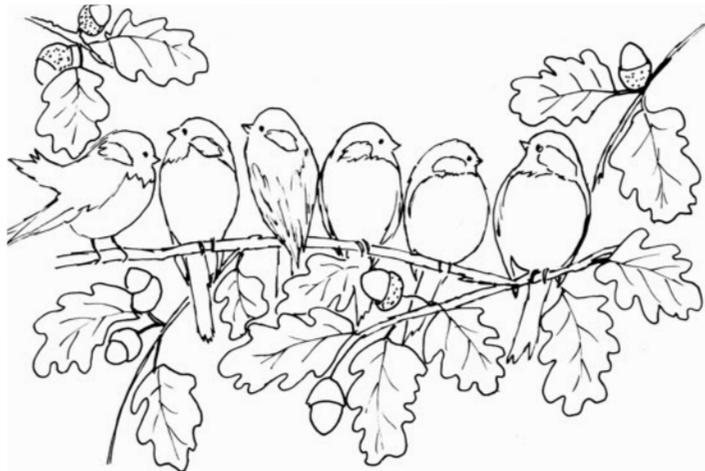
- ☼ All fruits must be shown with the stalks attached.
- ☼ Do not polish fruit. Avoid damaging the bloom.
- ☼ All fruit to be displayed on plates. Paper plates can be provided by the club at the show.

- 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 Pizza Pinwheels [See recipe page]
- 57 **Leaf collage** on A4 paper.



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 **10 Millionaire Shortbreads** of your choice – recipe to be displayed alongside.
- 71 Mediterranean Puff Pastry 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 a **Tree** 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 –5 Oaty Bars** of your choice containing porridge oats. Recipe to be displayed alongside.