

DUNMOW & DISTRICT HORTICULTURAL SOCIETY

AUTUMN SHOW 2019

Saturday 7th September at 2pm



Foakes Hall, Stortford Road, Great Dunmow

Web site: www.dunmowhorticultural.org



Facebook:



Search for “Dunmow and District Horticultural Society”

PRESIDENT – BARBARA HARDIMAN

COMMITTEE

Chairman	:	Amanda Perry	Tel: 01371 878420
Vice Chairman	:	Glynis Smith	Tel: 01371 874072
Treasurer	:	Amanda Perry	Tel: 01371 878420
Membership	:	Judy Barnard	Tel: 01371 872350
Shows:	:	David Beedle	Tel: 01371 873673
	:	David Perry	Tel: 01371 878420
	:	Glynis Smith	Tel: 01371 874072
Outings	:	Liz & Barry Rogers	Tel: 01371 873858
Committee	:	Mike Barnard / Rita Punt / Sue Warrener	

PROGRAMME 2019

The Society meets on the Fourth Wednesday of the month at 7:30pm in the Talberd Room at Foakes Hall. A charge of £2 is made for members and £4 for guests.

We are always pleased to welcome new members and guests at any of our meetings, so please don't be shy!

Wednesday 25 th September	Growing Hardy Ferns in East Anglia – Margaret NimmoSmith + MEMBERS PLANT SALE
Wednesday 23 rd October	Winter Colour in the Garden – Geoff Hodge
Wednesday 27 th November	The High Line, New York - Dr Jill Raggett
Friday 6 th December	CHRISTMAS PARTY, Foakes Hall, Dunmow
Wednesday 22 nd January 2020	AGM and fish and chip supper

For updates, show schedules and news please see our web site

www.dunmowhorticultural.org

or

'Like' us on Facebook by searching "Dunmow and District Horticultural Society

THE CUPS

The Lee Cup	Most points in Chrysanthemums & Dahlias
The Silver Cup	Most points in Other Plants & Flowers
The Mrs G Lawrence Cup	Most points in Floral Art
The Dixon Shield*	Best exhibit in Floral Art
Susan Noon Novice Cup	Novice in Floral Art
The Hugh Lupton Cup	Best exhibit in Floral Art Class 36
The Joyce Lupton Cup	Most points in Fruit
The Dunmow Cup	Most points in Vegetables
The Baldry Cup	Most points in Domestic Classes
The Mike Elsdon Cup	Most points in Domestic Class 87
The G Perry Shield*	Most points in Photography
Handicraft Cup	Most points in Handicrafts
The Neate Shield*	Best exhibit in Show (Judges choice)
The Girls Goblet	Most points in Children's Classes
The Boys Goblet	Most points in Children's Classes
Mitchell Teenage Plate	Most points in all sections for Teenager
The Colin Warder Cup	Best exhibit in Vegetables Class 70
Dourdan Cup*	Most points in Vegetable Classes F49-50
RHS Banksian Medal	Most points in Horticultural Classes

PLEASE NOTE: The Banksian medal at the Autumn show is awarded to the entrant with the highest combined points from the Autumn and Spring shows.

*** These cups to be held until Summer Show 2020**

THE PRIZES

All prizes will be:

1st	=	50p
2nd	=	30p
3rd	=	20p

RULES

- All classes are open classes and exhibitors need not be members.
- All exhibits must be the produce and work of the exhibitor and come from his/her garden, with the exception of floral art classes.
- Pot plants should have been continually owned by the competitor for 13 weeks.
- Ideally entry forms must be received by:-

David Beedle
Crouches Farmhouse
The Broadway
Dunmow

by 6.30 on Thursday 5th September 2019

- Entries will be accepted on the day.
- All exhibits to be staged by 11 am and not removed before 4.30 pm.
- Entry cards must be displayed.
- Exhibitors may enter more than one exhibit in any class but will be limited to one prize per class.
- The Society reserves the right not to award a prize if there is insufficient entry in any class.
- Exhibits must conform to the schedule in order to be judged
- The judges decision is final and the Society cannot be responsible for any loss or damage.
- All exhibitors must vacate the hall whilst judging is in progress.
- No alternative is available for cash prizes.
- Cups or shields awarded must be returned prior to the next show.

HINTS FOR EXHIBITORS

1. Read your schedule very carefully and follow all the instructions. Remember, exhibits **must** conform to the schedule in order to be judged
2. Uniformity – make sure the flowers, vegetables, fruit etc. are of uniform size and quality.
3. Pot plants – make sure pots have been cleaned and plant is of all round interest.
4. In the interest of hygiene and where appropriate, entries in the cookery classes should be covered with cling film or similar substance.
5. Oven temperatures / cooking times may need adjustment according to your oven.– always refer to your cooker instruction book for gas equivalent settings.
6. Jam and chutney – all jars must be filled and covered with a waxed paper disc and a clear cover.
7. Presentation of exhibits – make them look nice!
8. Vases containing flowers – it helps to have them facing the same way and pack if necessary.
9. Containers will be provided for as many entries as possible – bring some just in case!
10. Rhubarb – should be of good eating quality and leaves should be cut down to 3 inches (50-75mm)
11. Vegetables should be washed where necessary
- 12.. All fruits must have the stem attached
13. Tomatoes must have the calyx intact

FLOWER ARRANGING

1. Plant material must predominate and be of good quality.
2. Niche arrangements should be $\frac{3}{4}$ " (2 cm) full and plant material must not touch side.
3. Mechanics should not be visible.
4. Use minimum possible accessories for interpretation.

DUNMOW HORTICULTURAL SOCIETY—AUTUMN SCHEDULE 2019

CHRYSANTHEMUMS

1. One stem – reflex or incurve
2. Three stems – reflex or incurve one or more colour
3. Three sprays – one or more colour

DAHLIAS

4. Cactus type, three stems up to 6" in diameter
5. Cactus type, three stems over 6" in diameter
6. Decorative type, three up to 6" in diameter
7. Decorative type, three over 6" in diameter
8. Any other type, one, up to 8" in diameter
9. Single bedding - three
10. Semi-double/double bedding - three
11. Pompon type - three

OTHER PLANTS AND FLOWERS

12. Annuals, mixed in a vase
13. Annuals, one variety, in a vase
14. Roses, three separate varieties
15. Roses, three of one variety
16. Floribunda rose spray, one
17. Specimen rose, one
18. Border perennials, collection of five different stems in a vase
19. Gladioli, three spikes of one or more variety
20. Michaelmas daisies, five stems
21. Berried shrubs, three stems of different varieties
22. Flowering pot plant, specimen
23. Foliage pot plant, specimen
24. Fuchsia, shrub, pot grown
25. Citrus fruiting tree in a pot
26. Orchid, in a pot
27. Cactus in a pot 6" diameter or less
28. Succulent
29. Hanging basket

FLORAL ART Accessories may be used in classes 30-35 inclusive

30. Afternoon tea Space allowed 18" x 18"
31. Fireworks Space allowed 18" x 18"
32. Autumn Space allowed 18" x 18"
33. A Christmas Carol Space allowed 24" x 24"
34. Arrangement through a picture frame Space allowed 15" x 15"
35. A miniature arrangement in a jug Space allowed 4" x 4"
36. Old Fashioned Parlour arrangement

FRUIT

37. Apples, dessert, four
38. Apples, cooking, four
39. Pears, dessert, four
40. Plums, 5, dish of
41. Soft fruit, dish of, one variety
42. Blueberries, dish of
43. Raspberries, dish of
44. Blackcurrants, strings, dish of
45. Red or white currants, strings, dish of
46. Any other fruit

VEGETABLES

47. Tomatoes, five, calyx intact
48. Tomatoes, five, small fruited, cherry or small plum
49. Potatoes, five, one variety - white
50. Potatoes, five one variety – coloured
51. Onions, five (sets)
52. Onions, five (seed)
53. Leeks, three
54. Cucumber, one, grown under protection
55. Cucumber, two, outdoor grown
56. Cabbage, one
57. Lettuce, one
58. Beetroot, three
59. Carrots, three
60. Sweetcorn, one cob
61. Shallots, five
62. Garlic, three bulbs
63. Beans, Runner, five
64. Beans, French, five
65. Marrow, one, judged for quality
66. Pumpkin, one, judged for quality
67. Courgette's, three
68. Any vegetable not included in the above classes
69. Herbs, collection of five, cut in one container
70. Collection of vegetables arranged on a tray, six varieties, as above classes, excluding class 63.
71. Grow a potato in a bag (judged by weight). Seed and bag supplied by Society to be presented at show ready for emptying and weighing.

NOVELTY VEGETABLES

72. The longest runner bean
73. The largest onion by weight
74. The largest potato by weight
75. The longest marrow

DOMESTIC CLASSES

76. A jar of jelly
77. A jar of Summer fruit jam
78. A jar of chutney
79. A loaf of bread, 2lb tin Own recipe
80. Cheese straws Own recipe
81. Vegetarian quiche Own recipe
82. Courgette Muffins x 3 Recipe given
83. Bread pudding x 5 Slices Recipe given
84. Pineapple upside down cake Recipe given
85. Rocky road cakes x 5 Slices Recipe given
86. Apple cake Recipe given
87. Men's fruit Loaf MEN ONLY Recipe given

CHILDREN

for children up to 7 years old

88. Decorate a gingerbread man
89. Make a bug house

for children 8 years - 11 years old

90. Decorate a gingerbread man
91. Make a bug house

For children 12+ years

92. Design a garden using recycled materials A4 max

PHOTOGRAPHY - Print maximum size 7" x 5"

93. Water feature x 1 mounted on an A5 sheet
94. Church window x 2 mounted on an A4 sheet
95. Vegetable/vegetables x 2 mounted on an A4 sheet

HANDICRAFTS.

96. Item of patchwork
97. Bookmark
98. A knitted article
99. Any other handicraft

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You will find your entry form overleaf in the centre pages of the schedule. To enter exhibits into the show please complete the form, detach and return it by 6.30pm on 5th September 2019.

Entry Form

To enter exhibits into the show please circle the class numbers you wish to enter. If you wish to enter more than one entry in any class indicate the number of entries over the class number.

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
91	92	93	94	95	96	97	98	99	

NAME

ADDRESS

.....

(Age if child

Please complete your details above, remove the entry form from the schedule and return the completed form to:

D BEEDLE
CROUCHES FARMHOUSE
THE BROADWAY
GREAT DUNMOW,
ESSEX, CM6 3BQ
TEL: 01371 873673

**PLEASE RETURN THE ENTRY FORM BY 6.30pm ON
THURSDAY 5th SEPTEMBER 2019**

There is no charge to enter exhibits into the show

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41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70
71	72	73	74	75	76	77	78	79	80
81	82	83	84	85	86	87	88	89	90
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Recipes

Courgette Muffins (Makes 12 Muffins)

Class 82

280g Plain Flour
200g Caster Sugar
2 1/2 Teaspoons Baking Powder
1/2 Teaspoon Bicarbonate of Soda
1 Teaspoon Ground Ginger
1 Teaspoon Ground Nutmeg
1/2 Teaspoon Salt
100g Cooking Margarine
60ml Buttermilk
2 Eggs, Lightly Beaten
185g Grated Courgette
1 teaspoon Vanilla Extract
60g Walnuts (chopped)
60g Dark Brown Soft Sugar

METHOD

1. Preheat oven to 180°C/Gas mark 4. Grease and flour a muffin pan, or use paper liners
2. In a large bowl combine flour and sugar. Stir in baking powder, bicarbonate of soda, cinnamon, nutmeg and salt.
3. Rub in margarine until mixture resembles coarse breadcrumbs.
4. Make a well in the centre and pour in milk, eggs, grated courgette and vanilla.
5. Fold in walnuts.
6. Fill muffin cups to 2/3 to 3/4 full.
7. Sprinkle tops with brown sugar.
8. Bake in pre-heated oven for 15-20 minutes, or until a skewer inserted into the centre comes out clean.
9. Allow to cool.

Recipes Cont....

Bread Pudding

Class 83

8 Slices of stale bread, crusts removed
300ml/1/2 Pint Milk
200g/7oz Mixed Dried Fruit
Grated Zest of 1 Orange
100g/3 1/2oz Soft Brown Sugar
1 Teaspoon Mixed Spice
50g/2oz Melted Butter (plus extra for greasing)
2 Tablespoons Caster Sugar

METHOD

1. Preheat oven to 180°C/350°F/Gas Mark 4
2. Grease a 20.5cm/8 inch baking tray
3. Soak the bread in the milk for about 30 minutes, then squeeze out the excess moisture.
4. Put the bread in a large bowl and mash with a fork to the consistency of fairly smooth porridge.
5. Add fruit, orange zest, brown sugar, mixed spice and butter. Stir together.
6. Turn mixture into a baking tray and sprinkle the top with caster sugar
7. Cook for 1 1/2 hours
8. Allow to cool for 5-10 minutes before turning out to prevent sticking.

Recipes Cont....

Pineapple Upside-Down Cake

Class 84

For the topping:

50g Softened Butter
50g Light Soft Brown Sugar
7 Pineapple rings in syrup, drained and syrup reserved
7 Glace Cherries

METHOD

For the Cake:

100g Softened Butter
100g Golden Caster Sugar
100g Self-Raising Flour
1 Teaspoon Baking Powder
1 Teaspoon Vanilla Extract
2 Eggs

1. Heat the oven to 180°C/160°C FAN/Gas Mark 4
2. To Make the topping:
 - Beat 50g softened butter and 50g light soft brown sugar together until creamy
 - Take a 20cm round cake tin and spread mixture on the base and half way up the side
 - Arrange 7 Pineapple rings on the mixture (save the syrup for later) and place the glace cherries in the centre of each ring.
3. To Make the Cake:
 - Place 100g softened butter, 100g golden caster sugar, 100g self-raising flour, 1 teaspoon baking powder, 1 teaspoon vanilla extract, 2 tablespoons of reserved Pineapple syrup and 2 eggs into a bowl.
 - Using an electric whisk beat to a soft consistency
4. Spoon mixture into the tin, on top of the Pineapple and smooth out so it is level.
5. Bake for 35 minutes
6. Leave to stand for 5 minutes, then turn out onto a plate. Best served warm with a scoop of Ice cream

Recipes Cont....

Easy Rocky Road

Class 85

200g Digestive or Rich Tea Biscuits
135g Butter or Margarine
200g Dark Chocolate (70% cocoa works best)
2-3 Tablespoons of Golden Syrup
100g Mini Marshmallows (or chopped regular sized ones)
100g Raisins
Icing Sugar to dust

METHOD

1. Grease and line an 18cm square Brownie tin with baking paper
2. Place 200g digestive (or Rich Tea) biscuits into a freezer bag and bash with a rolling pin or a fist until they are broken into a mixture of sizes from dust to 50 pence piece sizes. Set aside.
3. In a large saucepan melt 135g of margarine or butter, 200g dark chocolate and 2-3 tablespoons of golden syrup over a gentle heat. Stir constantly until there are no (or almost no) lumps of chocolate, then remove from the heat and leave to cool.
4. Take the biscuits, 100g of mini-marshmallows and 100g or raisins and stir into the chocolate mixture until everything is completely covered.
5. Tip the mixture into the lined baking tin and spread out into the corners.
6. Chill for at least 2 hours and then dust with icing sugar and cut into 12 fingers.

Recipes Cont....

Apple Cake

Class 86

225g Softened Butter, plus extra for greasing
450g Bramley apples
Finely grated zest and juice of 1 Lemon
225g Caster Sugar, plus extra for dredging
3 Large Eggs
225g Self-Raising Flour
2 Teaspoons Baking Powder
25g Ground Almonds
1 Tablespoon Demerara Sugar

METHOD

1. Preheat the oven to 180°C/160°C FAN/Gas mark 4.
2. Grease a 23-24cm deep springform cake tin and line with baking paper
3. Peel, core and cut the apples into 1cm pieces and toss with the lemon juice.
4. Using an electric hand whisk cream together the butter, caster sugar and lemon zest in a bowl until pale and fluffy. Beat in the eggs, 1 at a time, adding a little flour with each additional egg to keep the mixture smooth.
5. Sift the remaining flour and baking powder into a bowl and fold in the ground almonds. Drain the apple pieces well and then stir into the mixture.
6. Spoon into the prepared cake tin, lightly level the top and sprinkle the demerara sugar over the top.
7. Bake in the oven for 1 hour or until well risen, brown and a skewer inserted into the centre of the cake comes out clean. If the cake starts to look a little too brown then cover with greaseproof paper after about 45 minutes.
8. Leave to cool in the tin for 10 minutes. Remove the cake from the tin and place on a serving plate. Dredge heavily with the extra caster sugar.
9. Serve warm with a spoonful of clotted cream if you like.

Recipes Cont....

Fruit Loaf: MEN ONLY

Class 87

6oz Raisins
6oz Soft Light Brown Sugar
1/2 pint Cold Water
1 Tablespoon Golden Syrup
10oz Butter
10oz Self Raising Flour
2 teaspoons Bicarbonate of Soda
2 Teaspoons Mixed Spice

METHOD

1. In a saucepan boil together the raisins, sugar, water, golden syrup and butter.
2. Allow to cool.
3. Pre-heat oven to 350°F/180°C/Gas mark 4.
4. When cooled fold in the flour, bicarbonate of soda and spice.
5. Place mixture into a greased and lined 8 inch loaf cake tin.
6. Bake for approximately 1 hour

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DUNMOW & DISTRICT HORTICULTURAL SOCIETY INFORMATION

The first records of a Dunmow Floricultural Society are contained in a minute book of 1849-53, deposited in the County Archives. This Society was succeeded by the Dunmow Horticultural Society in the twentieth century.

At present the Society has about 60 members in Dunmow and District, with a wide variety of interests in gardening. Members are entitled to a 10% discount on horticultural supplies from Horsea Animals Feeds, Bran End, Stebbing on production of their membership card. The Club also operates a scheme with Kings of Coggeshall, whereby members who order their seeds annually through the club get a substantial discount.

During Winter the Society meets, usually on the fourth Wednesday of the month, at 7.30 pm in the Talberd Room at Foakes Hall. An entry charge of £2 is made for members and £4 for guests. A raffle is held and members may sell their plants and produce. A plant sale is held in May when members sell their excess stock, donating 10% to the Club, or the Club itself will sell their plants in aid of funds.

Shows are held each year, a Spring and an Autumn show one year, with a Summer show in the alternate year. Entries are welcome from both members and non-members.

During the Summer the Club organizes visits to gardens and other places of horticultural interest.

New members are very welcome, please contact the Chairman, Amanda Perry (01371 878420) or our membership secretary, Judy Barnard (01371 872350), if you would like more information, or to join.

MEMBERSHIP APPLICATION FORM

Name:

Address:.....

.....

.....

Tel No.

If you would like to joint the society then please complete the above form and return to Judy Barnard, 47 Springfields, Great Dunmow (01371 872350), along with your membership fee of £10. Alternatively, come along to any meeting.