

# Dunmow & District Horticultural Society

AUTUMN SHOW 2024  
Saturday 5th October at 12pm  
Foakes Hall, Stortford Road, Great Dunmow



Admission:  
Members & Children: free  
Non-Members :£1



[www.dunmowhorticultural.org](http://www.dunmowhorticultural.org)

Facebook:

Search for “Dunmow and District Horticultural Society”



## **COMMITTEE 2024**

Chairman	:	Amanda Perry	Tel: 01371 878420
Treasurer	:	Amanda Perry	Tel: 01371 878420
Membership	:	Judy & Mike Barnard	Tel: 01371 872350
Shows:	:	David Beedle	Tel: 01371 873673
		David Perry	Tel: 01371 878420
Committee	:	Rita Punt, Liz & Barry Rogers	

**Annual subscriptions are £15**

## **PROGRAMME 2024**

**The Society meets on the Fourth Wednesday of the month at 7:30pm in the Talberd Room, Foakes Hall.**

**Entry is £2 for members and £4 for guests.**

25th September: "My adventures in Horticulture so far."  
Thomas Carpenter

30th October: "My life as a gardener for over 50 years from an apprentice onwards."  
Ken Crowther

27th November: "The work of South Essex Wildlife Hospital."  
Sue Schwar

Friday 6th December: Xmas Party – \*\*Rowena Davey Day Centre\*\*

22nd January 2025: AGM

**EVERYONE IS WELCOME TO MEETINGS AND WE ARE ALWAYS  
PLEASED TO SEE NEW MEMBERS & VISITORS; COME ALONG AND  
SAY HELLO**

## **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 24
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 Men's Domestic Class (66)
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 51
Dourdan Cup*	Most points in Vegetable Classes F32-33
RHS Banksian Medal	Most points in Horticultural Classes
John Perry Cup*	Longest Runner Bean

\* These cups to be held until the 2025 show.

## **THE PRIZES**

Exhibitors awarded a 1st, 2nd or 3rd place will receive a certificate.

## AUTUMN SHOW: 5th October 2024

### CHRYSANTHEMUMS

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

### DAHLIAS

3. Any type, one stem

### OTHER PLANTS AND FLOWERS

4. Annuals, mixed in a vase
5. Annuals, one variety, in a vase
6. Specimen rose, one
7. Border perennials, vase of 3 stems (same or different varieties)
8. Michaelmas daisies, five stems
9. Berried shrubs, three stems of the same or different varieties
10. Flowering pot plant, specimen
11. Foliage pot plant, specimen
12. Fuchsia, shrub, pot grown
13. Orchid, in a pot
14. Cactus in a pot
15. Succulent in a pot
16. Hanging basket

### FLORAL ART Accessories may be used in classes 17-23 inclusive

- |                                          |                         |
|------------------------------------------|-------------------------|
| 17. An unusual container                 | Space allowed 18" x 18" |
| 18. Nuts and berries                     | Space allowed 18" x 18" |
| 19. Autumn                               | Space allowed 18" x 18" |
| 20. An Olympic celebration               | Space allowed 24" x 24" |
| 21. A miniature arrangement jug          | Space allowed 4" x 4"   |
| 22. A dried flower arrangement           | Space allowed 12" x 12" |
| 23. Arrangement through a picture frame, | Space allowed 15" x 15" |
| 24. Old Fashioned Parlour arrangement    |                         |

## FRUIT

25. Apples, dessert, four
26. Apples, cooking, four
27. Pears, dessert, four
28. Soft fruit, dish of, one variety
29. Any other fruit

## VEGETABLES

30. Tomatoes, five, calyx intact
31. Tomatoes, five, small fruited, cherry or small plum
32. Potatoes, five, one variety - white
33. Potatoes, five one variety – coloured
34. Onions, five
35. Cucumber, one
36. Cabbage, one
37. Lettuce, one
38. Beetroot, three
39. Carrots, three
40. Sweetcorn, one cob
41. Shallots, five
42. Garlic, three bulbs
43. Beans, Runner, five
44. Beans, French, five
45. Marrow, one, judged for quality
46. Pumpkin, one, judged for quality
47. Courgette's, three
48. Any vegetable not included in the above classes
49. Herbs, collection of five, cut in one container
50. Rhubarb, 3 sticks
51. Collection of vegetables arranged on a tray, 5 varieties, as above classes, excluding class 46 (Pumpkin).

## NOVELTY VEGETABLES

52. The longest runner bean
53. The largest onion by weight
54. The largest potato by weight
55. The longest marrow
56. The wonkiest vegetable

## DOMESTIC CLASSES

- |                                              |                                  |
|----------------------------------------------|----------------------------------|
| 57. A jar of Summer fruit jam                |                                  |
| 58. A jar of chutney                         |                                  |
| 59. A loaf of bread, 2lb tin                 | Own recipe                       |
| 60. Victoria Sandwich                        | Own recipe                       |
| 61. Round of Shortbread, max 7cm (display 5) | Own recipe                       |
| 62. Scones (display 5)                       | Recipe given                     |
| 63. Cheese puffs (display 5)                 | Recipe given                     |
| 64. Lemon drizzle cake                       | Recipe given                     |
| 65. Peanut & chocolate cookies (display 5)   | Recipe given                     |
| 66. Iced gingerbread cake MEN ONLY           | Recipe given                     |
| 67. Large sausage rolls (display 3)          | Own recipe,<br>shortcrust pastry |

## CHILDREN

### for children up to 5 years old

- 68. A potato print picture. Maximum A4
- 69. 3 decorated cupcakes

### for children 6-8 years - 11 years old

- 70. A potato print picture. Maximum A4
- 71. 3 decorated cupcakes

### For children 9+ years

- 72. An upcycled item
- 73. 3 decorated cupcakes

## PHOTOGRAPHY - Print maximum size 7" x 5"

- |                                 |                          |
|---------------------------------|--------------------------|
| 74. The wonder of clouds        | 1 mounted on an A5 sheet |
| 75. Nature in close up          | 1 mounted on an A5 sheet |
| 76. Celebrating Dunmow carnival | 1 mounted on an A5 sheet |
| 77. Water                       | 1 mounted on an A5 sheet |

## HANDICRAFTS.

- 78. Item of patchwork
- 79. Item made from paper or card
- 80. A knitted or crocheted article
- 81. Any other handicraft
- 82. A watercolour landscape

## **ENTRY FORM**

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								

NAME .....

ADDRESS .....

.....

Age (if child).....

**EARLY ENTRIES BY 6:30PM ON THURSDAY 3rd OCTOBER 2024 ARE PREFERRED AS THIS HELPS THE SHOW ORGANISERS**

PLEASE POST OR EMAIL COMPLETED ENTRY FORMS TO:

D BEEDLE  
CROUCHES FARMHOUSE  
THE BROADWAY  
GREAT DUNMOW  
ESSEX CM6 3BQ

email: davidbeedle456@btinternet.com 01371 873673

**LATE ENTRIES CAN BE ACCEPTED ON SHOW DAY BY COMPLETING THIS ENTRY FORM AND HANDING IN TO THE ENTRY CLERK BY 9AM**

**ALL EXHIBITS MUST BE STAGED BY 10am ON SHOW DAY**

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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
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## **RECIPES**

### **Scones**

**Class 62**

225g plain flour  
Pinch of salt  
½ level teaspoon bicarbonate of soda  
1 level teaspoon cream of tartar  
40g margarine  
About 1 tablespoon each milk and water mixed  
Milk for glazing

### **Method**

1. Sift together the flour, salt, bicarbonate of soda, and cream of tartar.
2. Rub margarine into flour until resembles breadcrumbs.
3. Gradually add the milk and water mix with a round bladed knife to give a soft manageable dough.
4. Knead the dough quickly on a lightly floured board.
5. Roll out dough until ½ inch thick and cut out 2 inch rounds with a plain cutter, kneading any trimmings together to cut as many rounds as possible.
6. Set rounds on a ready heated, ungreased baking tray, brushing them with milk.
7. Place in pre-heated oven 450F, 230°C, gas mark 8 for approximately 10 minutes until well risen and light golden brown.

### **Cheese Puffs (makes 20 puffs)**

**Class 63**

250ml water  
75g butter, cut into small pieces  
1 teaspoon salt  
150g plain flour  
4 eggs  
100g grated cheese, your choice

### **Method**

1. Preheat oven to 220°C / Gas 7. Cover a baking tray with baking parchment.
2. In a saucepan bring water to the boil. Stir in butter and salt; when dissolved, add flour all at once and mix vigorously with a wooden spoon.
3. Remove from heat and stir in eggs one at a time, mixing well after adding each egg (mixture should
4. be smooth and sticky). Stir in grated cheese and mix well.
5. Using two spoons, form balls of 2 to 3cm diameter out of gougère mixture, place on tray and bake in preheated oven for 20 minutes; let cool and serve.

## **Lemon Drizzle Cake**

**Class 64**

175g margarine  
175g caster sugar  
3 eggs  
175g self-raising flour  
1 teaspoon baking powder  
Zest of 2 lemons

### **For the lemon drizzle:**

Juice of 1/2 lemon  
100g icing sugar

### **Method**

For the sponge:

1. Preheat the oven to 180°C / Gas 4. Line a 20x30cm cake tin with lightly greased baking parchment, leaving some to overlap the edges.
2. In a large bowl, beat the margarine and sugar together until you have a pale, fluffy mixture.
3. Beat in the eggs one at a time, then stir in the flour, baking powder and lemon zest until smooth. Pour the mixture into the prepared tin.
4. Bake in the preheated oven for 30 to 35 minutes. You'll know it's ready when the edges come away from the sides and it has turned a light golden colour. Remove from the oven and leave to cool slightly but not completely.

For the Lemon drizzle:

1. Make the drizzle by mixing the lemon juice and icing sugar together
2. Prick the top of the still-warm cake with a fork and drizzle the lemon mixture evenly over the top.
3. Allow the cake to cool fully before slicing and serving.

## **Peanut Chocolate Slice & Bake Cookies**

**Class 65**

100g smooth peanut butter  
200g light soft brown sugar  
100g softened unsalted butter  
2 medium eggs, beaten  
100g dark or milk chocolate chips  
400g self-raising flour

### **Method**

1. Beat together the peanut butter, sugar and butter in a bowl until light and creamy. Gradually beat in the eggs. Stir in the chocolate chips, then sift the flour over the top and mix to form a softish dough.
2. Divide into four equal portions and form each into a log shape about 16cm long. Chill for 1 hour to firm up.

## **Peanut Chocolate Slice & Bake Cookies, continued...**

3. Using a knife, make 14 shallow indents in each log at regular intervals – this will make them easier to cut once frozen. Wrap in greaseproof paper and freeze for at least four hours until solid.
4. Preheat the oven to 200°C, 180 fan, Gas 6. Line a large baking tray with baking paper. Slice a roll of frozen dough using the pre-marked indents and arrange on the baking tray, spaced a little apart. Bake for about 12 minutes until lightly golden and crisp.
5. Transfer to a wire rack to cool completely.

## **Iced Gingerbread**

## **MEN ONLY**

## **Class 66**

225 g plain flour  
1 level teaspoon bicarbonate of soda  
2 teaspoons ground ginger  
1 teaspoon mixed spice  
2 tablespoons black treacle  
1 tablespoon golden syrup  
2 eggs  
75 g caster sugar  
150ml milk  
110g margarine

### Icing

225g icing sugar

### Method

1. Melt margarine, treacle and syrup in saucepan (do not let it boil)
2. Add milk and allow mixture to cool. Beat eggs, add to mixture.
3. Sieve dry ingredients together in mixing bowl.
4. Add liquid mixture gradually, blending well with a wooden spoon.
5. Pour into greased and lined large loaf tin or small roasting tin.
6. Bake in centre of cool oven, 150°C, 300°F, gas mark 2 for 1 to 1½ hours until firm to touch.
7. When gingerbread is cool sieve icing sugar into bowl and mix to a coating consistency with water, adding a little at a time. Spread over the cake.

## **SHOW 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.
- Entry forms ideally should be received by -

David Beedle  
Crouches Farmhouse  
The Broadway  
Great Dunmow

by 6.30pm on Thursday 3rd October 2024

- Entries will be accepted on the day
- All exhibits to be staged by 10am and not removed before 3 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 held responsible for any loss or damage.
- All exhibitors must vacate the hall whilst judging is in progress.
- Cups or shields awarded must be returned by the next relevant show.

## **HINTS FOR EXHIBITORS**

1. Read your schedule very carefully and follow the instructions.
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 food and drink classes should be covered with cling-film or similar substance.
5. Oven temperatures may need adjustment according to your oven, always refer to your cooker instruction book for gas equivalents.
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 50-75mm
11. Vegetables should be washed where necessary.
12. All fruits – must have stems attached.
13. Tomatoes must have calyx intact.

## **FLOWER ARRANGING**

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

## **DUNMOW & DISTRICT HORTICULTURAL SOCIETY**

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, with a wide variety of interests in gardening. Members are entitled to a 10% discount on horticultural supplies from Hornsea 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.

From September to May the Society meets, usually on the fourth Wednesday of the month, at 7.30 pm in the Talberd Room at Foakes Hall. Each month a guest speaker gives a talk on a gardening or related topics topic. There is also a raffle, refreshments and at the May meeting there is a members plant sale. There is an entry charge of £2 for members and £4 for guests. Non-members are always welcome.

In the summer the club organises outings, that are open to both members and non-member, to gardens and other places of horticultural interest.

Shows are held each year. Classes include fruit, vegetables, flowers, crafts, photography, domestic and flower arranging and both members and non-members are welcome to enter.

Membership is £15 a year. To join please contact our membership secretary, Judy Barnard 01371 872350 or see our website, [www.dunmowhorticultural.org](http://www.dunmowhorticultural.org)

### **MEMBERSHIP APPLICATION FORM**

Name

.....

Address

.....

.....

.....

Tel No.

.....

I enclose the sum of £15 as the subscription fee  
To: Judy Barnard, 47 Springfields, Great Dunmow – 01371 872350.