

BUXTED HORTICULTURAL SOCIETY
AUTUMN SHOW SATURDAY 12th SEPTEMBER
St Mary's Church Hall, Church Road, Buxted, TN22 4LP

CLASSES

1. Beetroot, 3 round trimmed
2. Carrots, 3 any one variety
3. Lettuce, 2 any one variety
4. Cabbage, 2 any one variety, with approx. 3" stalk.
5. Potatoes, 4 white
6. Potatoes, 4 coloured
7. Cauliflowers, 2
8. Tomatoes, 5 any one variety, excluding small-fruited
9. Tomatoes, 9 small-fruited any one variety, max 1½" diameter
10. Marrow, a pair max 12" length
11. Onions, max 4" diameter
12. Cucumbers, 2
13. Shallots, 9 pickling max 1¼" diameter
14. Shallots, 9 large
15. Runner Beans, 6
16. Courgettes, 3 any one variety, max 6" length
17. Any other Vegetable
18. Dessert Apples, 3
19. Cooking Apples, 3
20. Pears, 3
21. Any other Fruit
22. 1 Funny Shaped Vegetable or Fruit
23. Runner Bean, the longest, in a straight line, end to end
24. Allotment or Home-Grown Basket – trug or basket not to exceed 24" containing fruit and/or veg grown by the exhibitor. Vegetables to be washed. Exhibits do not have to be 'show' prepared
25. 3 Chrysanthemums, mixed
26. 3 Stems of spray Chrysanthemums, one or more variety
27. Hydrangeas, one variety, 3
28. A Jam Jar of herbs, named
29. 3 Dahlias, cactus, one variety
30. 3 Dahlias, decorative, one variety
31. 5 Dahlias, pompon, one variety max 2" diameter
32. 3 Dahlias, miniature ball, one variety max 4½" diameter
33. 3 Dahlias, waterlily, one variety
34. A vase of 5 mixed Dahlias of more than 1 variety
35. 3 hybrid Tea Roses
36. 3 Stem Floribunda/Polyantha Roses
37. 1 Specimen Rose
38. A Vase of flowers, 1 genus not included in Classes 25 – 36
39. A Vase of mixed cut flowers not included in Classes 25-36
40. A Flowering Pot Plant, maximum pot size 6"

FLOWER ARRANGEMENT CLASSES

- 41. "Masked Ball" with accessories To fit an alcove 30" wide at front x 30" high, 24" wide at rear,
- 42. "Hedge Row in a Tin Can"

DOMESTIC CLASSES (All food exhibits must be covered)

- 43. A Jar of Tomato Chutney
- 44. Flapjacks, 4 pieces
- 45. Gingerbread, 4 pieces to specific recipe supplied

CHILDREN'S CLASSES

- 46. Painting or drawing of a favourite animal (under 16, please state age on entry)
- 47. A Decorated Biscuit, judged on decoration only (under 16, please state age on entry)

PHOTOGRAPHY

Photographs not to exceed 7" x 5". Each photograph taken by the exhibitor and to be mounted on a suitably sized board or card.

- 48. Fabulous Fungi
- 49. Cobwebs

CRAFT CLASSES

- 50. A Bookmark, any medium
- 51. An Item made of Clay

Members 10p per class, non-members 20p per class, children free.

Entry forms with the relevant entrance fees to be lodged with the Show Secretary not later than 6.00pm on the Thursday before the Show. Telephoned or emailed entries will be accepted and, in this respect, payment can be made on the day of the Show.

Email: shows@buxtedhorticulturalsociety.org.uk

***Staging 9.00 am - 11.00 am at St Mary's Church Hall, Buxted
Open to the public from 2.00pm – 4.30 pm
Teas & homemade cakes served from 2.15pm***

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

Name..... Address.....

Buxted Horticultural Society, Charity No. 288108

GINGERBREAD WITH LEMON ICING

Makes: 20 squares

FOR THE GINGERBREAD

- 150 grams unsalted butter
- 125 grams dark muscovado sugar
- 200 grams golden syrup
- 200 grams black treacle
- 2 teaspoons fresh ginger (finely grated)
- 1 teaspoon ground cinnamon
- 250 millilitres milk
- 2 large eggs (beaten to mix)
- 1 teaspoon bicarbonate of soda (dissolved in 2 tablespoons warm water)
- 300 grams plain flour

FOR THE ICING

- 1 tablespoon lemon juice
- 175 grams icing sugar (sieved)
- 1 tablespoon warm water

METHOD

You will need a roasting tin, approx. 30 x 20 x 5cm / 12 x 8 x 2 inches, greased and lined with Bake-O-Glide, foil or parchment.

1. Preheat the oven to 170°C/150°C Fan/325°F.
2. In a saucepan, melt the butter along with the sugar, golden syrup, treacle, ginger and cinnamon. Off the heat, add the milk, eggs and bicarbonate of soda in its water.
3. Measure the flour out into a bowl and pour in the liquid ingredients, beating until well mixed (it will be a very liquid batter). Pour it into the tin and bake for 45-55 minutes until risen and firm. Be careful not to overcook it, as it is nicer a little stickier, and anyway will carry on cooking as it cools. And do leave the gingerbread in its tin while it cools.
4. And when it is cool, get on with icing. Whisk the lemon juice into the icing sugar first, then gradually add the water. You want a good, thick icing, so go cautiously and be prepared not to add all the water. Spread over the cooled gingerbread with a palette knife, then leave to set before cutting.

