

Recipes

Carrot Cake

Ingredients

- 250g self-raising flour
- 2 teaspoons ground cinnamon
- 400g caster sugar
- 350ml vegetable oil
- 4 eggs
- 350g grated carrots
- 120g chopped walnuts

Cream cheese icing

- 225g cream cheese
- 110g margarine, softened
- 450g icing sugar
- 120g chopped walnuts
- 1 teaspoon vanilla extract

Method

Preheat the oven to 180 C / Gas 4. Grease two 23cm round cake tins.

In a medium bowl, stir together the flour, cinnamon and sugar. Add the oil and eggs, mix until blended, then stir in the carrots and nuts. Divide the cake mixture evenly between the two prepared tins.

Bake for 25 to 30 minutes in the preheated oven. A skewer inserted into the cake should come out clean. Cool cakes on wire racks before removing from tins.

To make the icing: In a medium bowl, cream together the butter and cream cheese, add the sugar and cream well. Stir in the nuts and vanilla. Use to fill and ice the cooled cake layers

Preheat the oven to 220°C (fan 200°C/425°F/Gas 7). Lightly grease a large baking sheet.

Fruit Scones

Ingredients

- 75g (2 1/2 oz) butter, chilled and cut into cubes, plus extra for greasing
- 350g (12oz) self-raising flour, plus extra for dusting
- 1 1/2 tsp baking powder
- 30g (1oz) caster sugar
- 75g (2 1/2oz) sultanas
- About 150ml (5fl oz) milk
- 2 large eggs, beaten

Method

Put the flour and baking powder into a large chilled mixing bowl. Add the cubes of butter, keeping all the ingredients as cold as possible. Rub in lightly and quickly with your fingertips until the mixture looks like fine breadcrumbs. Add the sugar and sultanas. Pour 100ml (3 1/2 fl oz) of the milk and all but 2 tablespoons of the beaten egg into the flour mixture. Mix together with a round-bladed knife to a soft, but not too sticky dough, adding a bit more milk if needed to mop up any dry bits of mixture in the bottom of the bowl. Turn the dough out onto a lightly floured work surface, lightly knead just a few times only until gathered together, then gently roll and pat out to form a rectangle about 2cm (3/4 in) deep. Cut out as many rounds as possible from the first rolling with a 6cm (2 1/2 in) cutter (a plain cutter is easier to use than a fluted one) and lay them on the baking sheet, spaced slightly apart.

Gather the trimmings, then roll and cut out again. Repeat until you have 10 scones. Brush the tops of the scones with the reserved egg. Bake for about 10 minutes, or until risen and golden. Remove and cool on a wire rack.

Westerham

Horticultural Society

Annual
Schedule
2018



GROWING STRONG ROOTS IN THE COMMUNITY WITH A DEDICATED ALLOTMENT OF CLIENTS

Tel: 01959 563265 Email: westerham@ibbettmosely.co.uk
www.ibbettmosely.co.uk

Ibbett Mosely
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Entry forms available from:

Churchill School or Ibbett Mosely
and downloadable from www.whs.btck.co.uk

Thank you for taking the time to look at our show schedule for 2018. Within this brochure, you will find all the information that you need to enjoy our shows either as an exhibitor or simply just to view the amazing amount of produce and exhibits on display.

Westerham has a wonderful community tradition and we are delighted to be holding our Summer Show at Valence School in conjunction with the Annual Food Fair and our Autumn Show once again at Churchill School.

As a society, our aim is to provide an opportunity for all levels of horticultural interest and as a result, all classes are open to both members and non-members. We hope to see you at one of our events.

WHS Committee.

Summer Show

Valence School, Westerham.
Saturday 16th June, 2018

Staging: 8.00am to 11.00am. Judging: 11.00am
Show open to the public: 12.00pm. Presentation of awards: 4.00pm

Flowers

- 1 1 specimen hybrid tea rose (own container permissible)
- 2 1 vase floribunda roses – 3 Stems (1 or more cultivar)
- 3 A fragrant rose – 1 bloom (judged on scent only)
- 4 1 buttonhole rose with foliage (own container permissible)
- 5 'Cycle of a rose' (1 vase containing 1 bud, 1 specimen bloom, 1 open bloom)
- 6 1 vase of garden roses
- 7 1 vase of sweet peas – any number
- 8 6 fuchsia florets, displayed on a board provided
- 9 Flowering pot plant
- 10 Foliage pot plant
- 11 A hosta plant – pot any size
- 12 1 delphinium spike
- 13 1 vase of mixed garden flowers
- 14 1 vase flowers – 1 cultivar
- 15 1 spray of flowering tree or shrub
- 16 5 hosta leaves in a vase
- 17 Single cactus/succulent in a pot

Exhibition Rules:

- Entry fees – 50p per class (max £1 for members) All children's entries FREE.
- Exhibits must be bona fide produce of the exhibitor (except floral art classes).
- Exhibitors may only make one entry per class.
- Judges will be guided by RHS/WI rules and their decision will be final.
- Novelty classes will be judged for first place only and points will count towards most points in show award only (and not the vegetable section)
- Entries must be staged between the stated times on the day of the show.
- Entries must be left on display until 4pm (collection is the responsibility of the exhibitor – the committee cannot take responsibility for any item not collected at the end of the show).
- Exhibitors will receive entry cards on the day of the show and these should be displayed name side down with all exhibits.

Floral Art

- 18 'Meadow'

Domestic

- 19 A plaited loaf
- 20 Carrot cake (see recipe)
- 21 6 hens' eggs
- 22 A jar of jam
- 23 A Bedfordshire clanger
- 24 Lemon curd

Handicraft

- 25 A beanie hat (see pattern)
- 26 A bird feeder (max size 30cm x 30cm x 30cm)
- 27 Drawing of an insect
- 28 Any other handicraft
- 29 A photograph – 'Light' (any size)

Vegetables

- 30 3 potatoes
- 31 3 beetroot
- 32 5 broad beans
- 33 2 lettuce
- 34 Box of salad vegetables
- 35 6 radishes
- 36 3 rhubarb
- 37 Any other vegetable – (numbers optional)

Fruit

- 38 6 strawberries
- 39 6 gooseberries
- 40 6 raspberries
- 41 Plate or dish of blackcurrants
- 42 Plate or dish of redcurrants
- 43 Any other fruit (numbers optional)

Herbs

- 44 1 pot of mint
- 45 1 growing herb (except mint)

Children's Classes

(Judged 7 years and under/8 to 10 years/ 11 years and over)

- 46 A decorated fabric bag
- 47 3 rice crispy cakes
- 48 Drawing of an insect
- 49 A fruit/vegetable animal

50 Competition Class

1 vase of flowers, 1 plate of fruit, 1 plate of vegetables (one cultivar of each, numbers optional)

First prize – £10 Voucher (Supplied by Coolings Garden Centre)
Runner up – £5 Voucher (Supplied by Coolings Garden Centre)

51 Hanging Basket Competition

A hanging basket for outside display. Baskets must not exceed 30cm in diameter, accessories are allowed but plant material must predominate. This class will be judged by public vote.

First prize – £10 Voucher (Supplied by Coolings Garden Centre)
Runner up – £5 Voucher (Supplied by Coolings Garden Centre).

Nice and Easy Beanie Pattern

(Needle size: 8 or 5 mm, any medium wool, finished hat measures 51cm)

- 1x1 (over even number of sts)
- Row 1 – (right side) *K1,p1 repeat from * to end of row
- Row 2 – Knit the knit sts and purl the purl sts as they appear to end of row. Repeat Row2 for 1x1 Rib.
- Broken Rib (over even number of sts)
- Row 1 – (right side) *K1, p1 repeat * to end of row.
- Row 2 – Purl
- Repeat Rows 1 and 2 for Broken Rib.
- Cast on 86 sts.
- Lower Ribbing – work in 1 x 1 Rib until piece measures about 1" from beginning- end with a wrong side row
- Body- Work in broken rib until piece measure about 8" – end on a wrong side
- Shape crown –
- Decrease Row 1- (right side) *K1,p1,k1,p2tog g,p1,k1,p1,k2tog,p2tog:repeat from*to last 2sts,k2tog -61sts
- Row2- Purl
- Decrease Row 3 - *K1,p1,k"tog,p2tog:repeat from * to last st, k1 - 41sts
- Row4 - Purl
- Decrease Row 5 - *K2tog,p2tog:repeat from * to last st, K1 - 21 sts
- Rows 6 and 7 – repeat rows 4 and 5 – 11 sts, cut yarn, leaving yarn, thread through and gather and sew together.

Autumn Show

Churchill School, Westerham.
Saturday 15th September, 2018

Staging: 8.00am to 11.30am. Judging: 11.45am
Show open to the public: 2.00pm. Presentation of awards: 3.30pm

Flowers

- 52 Dahlias – 1 bloom – giant or large
- 53 Dahlias – 1 bloom – any classification (other than giant or large)
- 54 Dahlias – 1 vase – 3 blooms – one cultivar
- 55 Dahlias – 1 vase – 5 blooms – one or more cultivar
- 56 Vase of flowers – 1 cultivar (other than dahlia)
- 57 Vase of flowers – mixed assortment
- 58 1 specimen hybrid tea rose (own container permissible)
- 59 1 Vase floribunda roses – 3 stems (own container permissible)
- 60 1 buttonhole rose with foliage (own container permissible)
- 61 A fragrant rose – 1 bloom (judged on scent only)
- 62 Flowering pot plant (including cacti and succulents)
- 63 Pot plant grown for foliage
- 64 Pot grown fuchsia
- 65 6 fuchsia florets, displayed on a board provided

Floral Art

- 66 'Hedgerow'

Domestic

- 67 A seeded loaf
- 68 3 fruit scones (see recipe)
- 69 A vegetable cake
- 70 A flavoured gin
- 71 6 hens' eggs
- 72 A jar of relish
- 73 A Cornish pasty

Handicraft

- 74 An Origami item
- 75 An Airfix type model
- 76 A watercolour painting
- 77 1 Cushion
- 78 A photograph – 'Night' (any size)

Vegetables

- 79 3 peppers
- 80 3 leeks
- 81 3 beetroots
- 82 5 runner beans
- 83 3 carrots
- 84 1 cabbage
- 85 2 cucumbers
- 86 2 lettuce
- 87 1 table marrow
- 88 3 courgettes
- 89 3 onions
- 90 5 shallots
- 91 3 potatoes
- 92 3 tomatoes
- 93 5 tomatoes (small fruited)
- 94 Any other vegetable not shown in schedule
- 95 5 vegetables (1 of each) for kitchen use

Fruit

- 96 3 apples – desert – 1 cultivar
- 97 3 apples – cooking – 1 cultivar
- 98 3 pears – 1 cultivar
- 99 6 plums
- 100 10 raspberries
- 101 Any other fruit (other than above)

Novelty

- 102 Longest runner bean
- 103 Heaviest onion
- 104 Heaviest potato
- 105 Biggest pumpkin
- 106 Any odd shaped fruit or vegetable (titles please)

Children's Classes

(Judged 7 years and under/8 to 10 years/ 11 years and over)

- 107 3 decorated biscuits
- 108 A paper boat (judged floating)
- 109 A decorated necklace
- 110 A photo of an animal

111 Top Tray Competition

A collection of three types of vegetables from the following list; the quantity of each vegetable required for each is given in brackets:

- Carrot (3)
- Cauliflower (2)
- Onion (3)
- Parsnip (3)
- Pea (6 pods)
- Potato (3)
- Runner bean (6 pods)
- Tomato (6)
- French Bean (6 pods)
- Sweet corn (2)
- Pepper (3)
- Cucumber (2)
- Courgette (3)
- Beetroot (3)
- Aubergine (2)

Each type of vegetable will be judged out of a total of 20 points. This is split into three sections as follows:

- 7 points for size shape and colour,
 - 7 points for condition
 - 6 points for uniformity
- The overall score is out of 60.

All vegetables should be staged for effect within an area measuring 45cm by 60cm (18" x 24") without bending any part of them. No exhibit may exceed the size of tray. A tray or board can be used to display the vegetables or the area can be simply marked on the staging.

A black cloth is permitted and the tray may be painted. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings and so on is allowed. Raffia or string may be used to tie vegetable tops as appropriate

First prize – £10 Voucher (Supplied by Coolings Garden Centre)
Runner up – £5 Voucher (Supplied by Coolings Garden Centre)

112 Plot to Plate Competition

Two of one type of vegetable, a chutney or pickle made from the vegetable and a baked item including the vegetable.

OR

Three of one type of fruit, a preserve or curd made from the fruit and a baked item including the fruit.

First prize – £10 Voucher (Supplied by Coolings Garden Centre)
Runner up – £5 Voucher (Supplied by Coolings Garden Centre)