



HINTLESHAM GARDENING CLUB

PRESIDENT: Mr J. I. T. BRYCE

VICE PRESIDENTS

Mr J Mower

Mr C Leney

SECRETARY: Mrs C Leney Tel. 07949 080119

TREASURER: Mrs J Girling

AUTUMN SHOW 20TH SEPTEMBER 2025

SCHEDULE

TO BE HELD AT HINTLESHAM & CHATTISHAM COMMUNITY HALL

Entries by phone to Cathy Leney 07949 080119

Or via email to hintleshamgardeningclub@gmail.com

by **Monday** before the show.

RULES

(Read Carefully)

- 1 The Society will be called the Hintlesham Gardening Club and its object shall be the encouragement of Horticulture and kindred subjects in the district.
- 2 Membership of the Society shall be open to all. Any person may become a member of the Society on an annual payment of £5 due from 1st January.
- 3 Entry fees free for members; 20p for non-members. All children free.
- 4 Every specimen shown must have been grown by or have been in the possession of the exhibitor for at least 3 months previous to the show. The committee reserve the right to examine the garden or glasshouse of the exhibitor before or after the show.
- 5 Exhibitors using any means to deceive the judges will forfeit all prizes and be barred from competing in any future competition. Particular attention is drawn to Rule 4.
- 6 The judges will be empowered to withhold prizes/certificates if they consider the exhibits do not merit them.
- 7 The closing date for entries is Monday before the Show. All entries to Cathy Leney 07949 080119 or via email hintleshamgardeningclub@gmail.com All emails will be acknowledged.
- 8 EXHIBITS TO BE STAGED BY 10.15am and not removed before 3.45pm. The Show will be open to the public at 2pm
- 9 The committee will not hold themselves responsible for loss or damage to property of exhibitors.
- 10 No unauthorised person to be allowed in the Show whilst judging is in progress.
- 11 Judging to be under Royal Horticultural Society's Rules. Judge's decision is final.
- 12 One entry, per person, per class.

HELPFUL HINTS

We hope these tips will be beneficial to all, whether you are new exhibitors or seasoned members. Classes are open to all not just members of the Hintlesham Gardening Club

PHOTOS

Not to be computer enhanced. Frames not required.

FRUIT

APPLES – keep stalks intact. Do not polish

PLUMS – stalks intact and keep bloom

BERRIES – Keep green stalks and calyx

VEGETABLES

ROOT VEG – should be washed but not scrubbed

BEANS - cut from plant leaving short stalk

COURGETTES – 4” – 6” in length

MARROWS – table ones max 15” in length

SHALLOTS and ONIONS – do not remove too many outer layers, tie tops and trim roots.

LEEKES – leave approx. 4” green top

TOMATOES – leave calyx on, as ripe as possible

FLOWER ARRANGING

Stick to size specified. No height restrictions.

COOKERY

VICTORIA SPONGE - Use raspberry jam. No butter cream. Sprinkle Caster sugar on top

SCONES – use 2 1/2” cutter – fluted for sweet scones, plain for savoury

JAMS & MARMALADES

Fill to top of jar. Use either new plain screw top lid or wax disc & cellophane cover.

Put full date made on label

ALL FOOD SHOULD BE ON A PLATE, COVERED WITH A CLEAR PLASTIC BAG OR CLINGFILM

AUTUMN SHOW

SATURDAY 20TH SEPTEMBER 2025

VEGETABLES

Class 1 5 Runner Beans

2 5 Potatoes, 1 variety, White

3 5 Potatoes, 1 variety Coloured

4 5 Potatoes 1 variety Salad

5 3 Onions (not exceeding 8oz)

6 3 Onions (over 8oz)

7 5 Shallots

8 1 Flower, 1 Vegetable

9 1 Marrow (table use)

10 5 Tomatoes over 35mm

11 5 Cherry Tomatoes under 35mm

12 3 Round Beet – tops trimmed

13 3 Carrots – tops trimmed

14 1 Cucumber

15 2 Courgettes

16 Vase – 3 different herbs

17 1 Lettuce

18 3 Leeks trimmed

19 1 Specimen Vegetable

20 Any other Vegetable

21 Collection of Vegetables: 4 types of vegetables with quantities as from classes 1 – 18 above in a box or tray not exceeding 24" x 24"



NOVELTY SECTION

- 22 Ugliest Vegetable
- 23 Sunflower Head – Largest
- 24 Longest Runner Bean - to be freshly picked
- 25 Garden Club Potato Competition – bring your potato in a bag from the Spring Show for emptying and weighing

FRUIT

- 26 5 Dessert Apples
- 27 5 Cooking Apples
- 28 5 Pears
- 29 Any other Fruit
- 30 10 Blackberries or Raspberries

POT PLANTS

Class

- 31 1 Orchid
- 32 1 Other Flowering Plant
- 33 1 Foliage Plant
- 34 1 Cactus or Succulent
- 35 Pelargonium or Geranium
- 36 1 Fuchsia

CUT FLOWERS – From Your Garden

Class

- 37 Bowl of floating flower heads
- 38 1 Vase – Mixed Garden Flowers and Foliage
- 39 1 Vase – 3 Chrysanthemum (any colour)
- 40 1 Single Bloom Chrysanthemum
- 41 3 Gladioli
- 42 1 Vase – 3 Decorative Dahlias
- 43 1 Vase – 3 Cactus or Semi Cactus Dahlias
- 44 1 Vase – any other type 3 Dahlia



- 45 Dahlia – 1 Single bloom, any variety
- 46 1 Vase – 3 stems Michaelmas Daisies
- 47 1 Vase – 3 Roses
- 48 1 Single Rose
- 49 1 Scented Rose
- 50 1 Vase – 3 stems Sedum
- 51 1 Vase – 3 stems Flowers (any one variety not already exhibited)
- 52 6 different Fuchsia Flower Heads

FLOWER ARRANGING - (No height restrictions)

- Class 53 Arrangement VE/VJ Day Celebrations 18" x 18"
- 54 Arrangement to include Vegetables 18" x 18" max
- 55 Flower arrangement in a kitchen utensil 12" x 12" max
- 56 Gents only – Arrangement in a Shoe/Boot

COOKERY

- Class 57 1 Glass Jar Blackberry Jam (not to exceed 1lb)
- 58 1 Glass Jar any other Jam (not to exceed 1 lb)
- 59 1 Glass Jar Lemon Curd (not to exceed 1 lb)
- 60 Swiss Roll with Raspberry Jam filling
- 61 5 Flapjack squares
- 62 5 Gingerbread squares
- 63 5 Shortbread Fingers
- 64 Lemon and Poppyseed loaf 2 lb tin - see recipe below
- 65 6 Suffolk Rusks (3 tops and 3 bottoms) - see recipe below
- 66 5 Welsh Cakes
- 67 Your favourite Teatime bake with label to let us know what to expect!



HANDICRAFT

All articles to be made by Exhibitor

- Class 68 Painting, any medium, max 24" x 24"
- 69 Painting from a kit e.g. by numbers, max 24" x 24"
- 70 Handmade Article Any Medium
- 71 Any Knitted Garment
- 72 Photo, "Something that made me Smile" 8" x 10" max
- 73 Photo, "The Garden Path" 8" x 10" max
- 74 Photo, "Single Flower" 8" x 10" Max

JUNIORS

Up to 11 years (split 7 & under and 8+)

- Class 75 Lego Model (not kit)
- 76 Creature made from fruit, veg & natural materials
- 77 5 Decorated fairy cakes
- 78 Insect Mobile – 2 lolly sticks crossed with 4 insects hanging
- 79 Bark Rubbing Collage

12 - 16 years

- 80 Photo "Something that made me smile" 8" x 10" max
- 81 5 Decorated Cupcakes
- 82 A Painted Stone
- 83 Vase of flowers from the garden

Recipes

Lemon and Poppy Seed Loaf

For the Cake:

- 175g self-raising flour
- 175g unsalted butter (softened)
- 175g caster sugar
- 3 large eggs
- 1 tsp baking powder
- Zest of 2 lemons
- Juice of 1 lemon
- 1 tbsp poppy seeds
- 2 tbsp milk

For the Lemon Drizzle

- 100g icing sugar
- Juice of 1 lemon

1. Preheat oven to 180°C (160°C fan) or 350°F. Grease and line a 900g (2lb) loaf tin with parchment paper.
2. In a large mixing bowl, beat the softened butter and caster sugar together until pale and fluffy.
3. Beat in the eggs one at a time, making sure each egg is fully incorporated before adding the next.
4. Sift in the self-raising flour and baking powder, then fold gently into the mixture.
5. Stir in the lemon zest, lemon juice, poppy seeds, and milk, ensuring everything is well combined.
6. Pour the batter into the prepared loaf tin and smooth the top. Bake in the preheated oven for 40-45 minutes, or until a skewer inserted into the centre comes out clean.
7. Once baked, remove the cake from the oven and allow it to cool in the tin for 10 minutes. Then transfer to a wire rack to cool completely.
8. For the icing, add the lemon juice to icing sugar, a little at a time, to create a smooth icing and drizzle over the top of the cake.

Suffolk Rusks

Suffolk rusks have a long history rooted in Suffolk farming communities. These traditional biscuits have been enjoyed by farmers and farm workers for generations, often taken into the fields as a breakfast or afternoon snack. They were served either savoury with cheese or sweet with butter and jam.

The aim is for the rusk to be crisp and not soft like a scone. For showing purposes an equal number of “tops and bottoms” should be displayed.

200g/8oz self raising flour

pinch of salt

75g/3oz butter

1 egg, beaten

a little milk or water

1. Heat oven to 230c/210fan/gas mark 8.
2. Sift flour and salt together then rub in butter until mixture resembles fine breadcrumbs.
3. Stir in beaten egg and sufficient milk or water to make a smooth dough.
4. Roll out onto a lightly floured surface to about 3/4 inch in thickness and then cut into 2 1/2 inch/6cm rounds using a plain cutter.
5. Place on greased baking tray and cook for 10 minutes. Remove from the oven and split in half, using a fork. Reduce oven temperature to 190c/170fan/gas mark 5. Return rusks to baking sheet cut side upwards and cook for a further 10-15 minutes until crisp and golden brown.
6. Cool on a wire rack.

Prize List

G Timms Memorial Trophy	Best Exhibit Vegetables
Mrs J Mitchell Trophy	Most Points Vegetables Division 1
J IT Bryce Trophy	Most Points Flower Section including Pot Plants
Mr J Oakley Trophy	Best Exhibit Cut Flowers and Pot Plants
Parham Trophy	Most Points Flower Arranging
Robert Bryce Trophy	Best Exhibit Flower Arranging
Mrs E M Oakley Memorial Trophy	Most Points Cookery
Simpson Trophy	Most Points Handicraft
J and S Mower Trophy	Most Points Ladies
E Howe Trophy	Most Points Mens
Club Trophies	} Children 7 and under
	} Children 8 and over
	} 12 – 16's

Many thanks to all the volunteers who help set up the show, help with running the stalls, assist the judges and most importantly help clear up at the end of the day !

If you would like to help, please let us know – we would love to have you.

Dates for your Diary

**AGM – Thursday 16th October 2026, Community Hall
7pm**

2026 Spring Show – Saturday 21st March