



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

FLOWER, FRUIT & VEGETABLE SHOWS SCHEDULE

Spring Show 21st March 2026

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. The Shows to be opened to the public at 2pm Not be removed before 3.45pm.
- 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 features 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.

VEGETABLES

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

LEEKS – leave approx. 4” green top

FLOWER ARRANGING

Stick to size specified. No height restrictions.

COOKERY

Victoria Sponge Use raspberry jam. No butter cream. Sprinkle Caster sugar on top

Cakes, Pastries, etc On a paper plate covered with polythene bag

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

DRINKS

Must be accompanied by a glass.

Screwtop or plastic removable corks if possible.

**ALL FOOD SHOULD BE COVERED WITH CLEAR
PLASTIC BAG OR CLINGFILM**

SPRING SHOW

SATURDAY 21st MARCH 2026

VEGETABLES

- Class 1 3 sticks Rhubarb
 2 5 Salad Onions
 3 Cabbage
 4 1 any other vegetable

POT PLANTS

- Class 5 Amaryllis
 6 Any Pot Plant in Bloom
 7 Pot of Hyacinths
 8 Single Hyacinth supplied by Club at AGM
 9 Cyclamen
 10 Foliage Plant
 11 Pot of Bulbs or Corms “Any Variety”
 12 Pot of 3 Primulas
 13 Cacti or Succulent

CUT FLOWERS – From your Garden

- Class 14 Vase 9 miniature Daffodils
 15 Vase 5 Daffs/Narcissus
 16 Vase 5 Tulips
 17 Vase 5 Pansies
 18 Vase 5 Violas
 19 Vase of Cut Flowers
 20 1 Specimen Narcissus/Daffodils
 21 Vase 3 Stems of Ornamental Foliage

FLOWER ARRANGING

(No height restrictions)

- Class 22 The Winter Olympics 18" x 18" max
23 Basket of Spring Flowers with foliage 18" x 18" max
24 Gents only – Arrangement in a Sports shoe

COOKERY

- Class 25 Bakewell Tart Max 8"
26 Wholemeal loaf in 2lb tin, not packet mix
27 5 Chocolate Brownies – **gluten free see recipe**
28 5 Fruit Scones
29 1 Victoria Sponge Max 8" round
30 5 Sausage Rolls
31 5 Oaty Crunch biscuits - **see recipe**
32 2lb Lemon Drizzle Loaf
33 1lb Homemade Marmalade
34 1lb Any Variety Jam
35 Bottle Fruit Liqueur
36 Chutney

HANDICRAFT

- Class 37 Photo "Seedhead" 8" x 10" max
38 Photo "Weather" 8" x 10" max
39 Photo "Bridge/s" 8" x 10" max
40 Painting, any medium
41 Knitted Item
42 Any Other Hobby

JUNIORS

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

- Class 43 A4 painting/collage "Spring Garden"
44 Lego Model (not kit)
45 5 crispy chocolate nests
46 Decorated/painted hard boiled egg
47 Garden in an egg box using natural material
48 Cress grown in an unusual container

12 - 16 years

- 49 Photo "Weather" 8" x 10" max
50 5 Oaty Crunch biscuits see recipe
51 A design for a tattoo
52 Spring Flowers in a jam jar

Recipe - Oaty Crunch Biscuits

Makes 8-10

90g/3oz brown sugar
90g/3oz margarine
1 tablespoons golden syrup
90g/3oz porridge oats
90g/3oz self-raising flour
1/4 teaspoon bicarbonate of soda

Melt sugar, margarine and syrup in a saucepan over a low heat. Cool slightly.

Stir in oats, flour and bicarbonate of soda.

Shape into approximately 10 spoonfuls and place well apart on greased baking trays. Bake for 15-20 minutes at 180C/Fan oven 160C/Gas mark 4. Cool on the baking tray for 5 minutes and then transfer to wire rack.

Recipe - Chocolate Brownies (gluten free)

- 175g soft margarine or butter
- 65g cocoa powder
- 300g caster sugar
- 3 eggs
- 1 tsp vanilla extract
- Pinch of salt
- 115g gluten free, self raising flour

Preheat oven to 180C/Fan oven 160C/Gas mark 4. Line a 20cm shallow square cake tin

Heat the margarine/butter in a medium sized saucepan over low heat, stirring until just melted. Mix in the cocoa powder and stir until dissolved. Take the pan off the heat and stir in the sugar.

Lightly beat the eggs, vanilla and salt together. Beat half into the cocoa, then beat in the remaining mixture until smooth. Add the gluten free flour and mix well.

Pour brownie mixture into the lined tin, spread into an even layer. Bake for 18-20 minutes or until well risen, lightly cracked round the edges and the centre has a slight wobble.

Leave to cool in the tin for 15 minutes, then mark into 10 bars and leave to cool completely. Once cool lift brownies out of tin and cut into bars.

Garden Club Potato Competition

Grow one seed potato in a bag for Autumn Show 2026

(seed potato must be kept whole and not cut)

Pick up your potato at the Spring Show and get growing!

Prize for heaviest crop

Bag to be emptied and weighed at September Show

Members only. One per family.

Prize List

D G Bostock Cup	Winner Club Hyacinth
Wesley Cup	Most Points in Flower Arranging
Mrs V C K Rudd Cup	Best Exhibit in Flower Arranging
Mrs B Parham Trophy	Best Exhibit in Cut Flowers and Pot Plants
Mr & Mrs P Green Cup	Most Points Cookery
Mrs S H Charrington Cup	Most Points Handicraft
Ben Knights Trophy	Most Points Gents
Mrs Pat Howe Trophy	Most Points Ladies
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

19th September 2026 Autumn Show

Schedules available at Spring Show

With thanks to Sarah Lyster for our new club logo