

RECIPES



Ovens vary - temperatures and cooking times shown may need to be adjusted for best results.

Use EITHER the metric OR the imperial measures given - do not mix them!

Abbreviations used : tsp = teaspoon, dsp = dessert spoon, Tbsp = tablespoon.

Recipe No 1 : Spinach and Ricotta Cheese Rolls

Ingredients : 2 tsp oil, 1 small onion, finely chopped, 1 clove garlic, crushed, 10g fresh thyme, 300g frozen chopped spinach, defrosted and well drained, 250g ricotta, 60g mature cheddar, pinch nutmeg, $\frac{1}{2}$ grated lemon zest, salt and pepper, 2 medium eggs, flour for dusting, 2 packs of ready rolled puff pastry, poppy seeds to decorate.

Method : Preheat oven to **200C / fan 180C / gas 6**. Line 2 baking sheets. Sauté onion in the oil over low heat, add garlic and thyme. Put the drained spinach into a mixing bowl with the onion, thyme, ricotta, cheese, nutmeg, lemon zest and 1 egg and season. Mix till well combined. Unroll one pastry sheet, cut in half lengthways. Take $\frac{1}{4}$ of the mix and spoon along the pastry about 2.5cm from long edge to make a sausage shape. Beat the remaining egg and brush some along the edge of pastry and fold over the filling to seal. Glaze and sprinkle poppy seeds over. Repeat with the second half of pastry. Then use the 2nd pastry roll to make 2 more long rolls. Cut each roll into 5 equal pieces, score, and place on the baking sheets. Bake for about 25 minutes or until golden. Can be frozen. Makes 20.

Recipe No 2 : Elizabeth's Coffee Morning Shortcakes

Ingredients : 100g (4oz) soft margarine, 85g (3oz) butter, 85g (3oz) icing sugar, 14g (1/2oz) cornflour, 100g (4oz) self-raising flour, 100g (4oz) plain flour, a few glacé cherries cut into small pieces.

Method : Cream fats together with sifted icing sugar until soft and fluffy. Add cornflour and beat well. Beat in sifted flours, a little at a time until smooth. Mould pieces of the mixture into small balls, flatten slightly (approx 2" diameter) on to a lightly-greased baking tray. Put a piece of glacé cherry on each. Bake in oven **170C / fan 150C / gas 4** for approximately 15 minutes. Cool on wire rack.

Recipe No 3 : Light Chocolate Cake

Ingredients : **Cake :** 100g (4oz) butter, 100g (4oz) caster sugar, 3 large eggs, 1 level tsp baking powder, 140g (5oz) self-raising flour, 100g (4oz) drinking chocolate. **Filling:** 56g (2oz) softened butter, 100g (4oz) sieved icing sugar, 28g (1oz) drinking chocolate. **Top:** light dusting of sieved icing sugar. **Use two greased and lined 7" sandwich tins.**

Method : Heat oven to **180C / fan 160C / gas 4**. Place all ingredients in a bowl and beat well. Divide between the tins and bake for about 30 minutes. Cool on wire rack. Mix the filling ingredients together until smooth and sandwich the two cakes together. Sprinkle with a light dusting of sieved icing sugar.

Recipe No 4: Quiche Lorraine cupcakes

Ingredients : 15g finely grated parmesan, 320g ready-rolled shortcrust pastry sheet, plain flour to dust, 1tsp oil, 1 small onion, 6 rashers of bacon, finely chopped, 75g mature cheddar cheese, finely grated, 150ml double cream, 150ml milk, 2 large eggs. Salt and pepper.

Method : unroll the pastry and scatter the parmesan over the top, fold the pastry into quarters. Lightly flour worktop and roll out the pastry until about 3mm thick. Using a straight-sided pastry cutter, cut out 12 x 10cm circles and line a greased 12" muffin tin. (Re-roll trimmings to make enough circles). Chill. Heat the oil in a pan over medium heat, gently sauté the onion until soften, add the bacon and fry till cooked through (stirring so as not to brown the onion). Cool. Preheat oven **190C / fan 170C / gas 5**. Mix the cheddar into the cooled bacon mix, divide between the pastry cases. Whisk the cream, milk, eggs and salt & pepper. Pour into the cases. Bake for approx 30 minutes or until lightly golden and set. Leave in the tin for 5 minutes before transferring to a wire rack.

Recipe No 5: White Chocolate & Raspberry Blondies

Ingredients : 250g (9oz) butter, 250g (9oz) caster sugar, 3 large eggs, 175g (6oz) plain flour, 1 tsp vanilla essence, 250g (9oz) white chocolate chips, 200g (7oz) raspberries, 10g (0.3oz) freeze-dried raspberries (optional). **Decoration:** 75g (3oz) white chocolate, a few freeze-dried raspberries (optional).

Method : Preheat oven to **180C / fan 160C / gas 4**. Grease & line a 9" x 9" square tin. Melt the butter, leave to one side. In a bowl, whisk the eggs, sugar and vanilla together until pale and doubled in size. Continue whisking, then drizzle in the melted butter. Once mixed, fold in the flour. Add the chocolate chips and raspberries (including freeze-dried if using). Pour into the tin and bake for about 35-40 minutes until cooked through. Leave to cool completely in the tin. Melt the chocolate and drizzle over the Blondies, sprinkle over the freeze-dried raspberries if used. Cut into 16 even-sized pieces.



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Hints to Exhibitors

Read the **Entry Details** carefully. If they specify a number, size or weight, make sure that your entry complies.

Make your exhibit **look attractive**: If two equally good items are exhibited, the more attractively displayed one may take the prize. Where the rules call for several items in a single entry, try to match them for size and appearance.

Leave stems on **fruit exhibits**.

Soft fruits should be displayed on a plain white plate (which we can supply).

Roots: Wash and trim roots of onions, leeks (etc), but do not remove them entirely.

Onions should have their tops trimmed and tied. Raffia looks best, but string will do.

Shallots should be displayed on a bed of sharp sand in a container, and be topped, trimmed & tied.

Tomatoes: The calyx (the little green stalk bit), must not be removed.

Tomato trusses: The tomatoes in the truss can be a mix of ripe and unripe.

Courgettes & cucumbers can be displayed with or without attached flowers.

Sweetcorn should be stripped back to show the cob.

Take a ruler and measure your **Floral Art exhibit** to ensure that it fits within the stated measurements, in both height and area.

Try not to let the 'mechanics' be visible in any **Floral Art exhibit**.

Cookery: Judges will consider taste, texture and overall appearance. Always use the size of tin specified in the recipe. Tins are measured at the base. Before turning cakes out of tins, place a clean tea towel over the wire rack to prevent leaving imprints on the cake. When lining tins try to avoid the 'frilled' liners. Use plain parchment paper instead.

Preserves: Jars should be filled right to the top except chutney, where a gap should be left below the lid. All jars should be clear and clean, with no trade marks. Label to show full date when made. Details of tops required are shown with the individual show classes.

Flowers in vases can be kept upright and in position with chicken wire or crunched-up newspaper around the top of the vase.

If possible, **cut your flowers** two days before the Show, and stand stems in deep water.

Gladioli stems should be one-third tight bud, one-third just out and one-third fully out.

A **rose** which is perfect for showing too early can be cut and kept in a fridge till Show Day.



If you are uncertain, always ask someone for assistance in setting up your exhibit.

Our Shows – the RULES!



1. Every horticultural exhibit shown, except for those in the Floral Art division, must have been grown by the exhibitor in his or her garden or allotment. The Committee shall have the power to examine any exhibitor's garden or allotment before or after a show. All exhibits must be the unaided work of the exhibitor.
2. Entry forms, fees, and exhibits for entries in a Show must be received as detailed in the Guide for each Show.
3. Time, date, place and setting-up times for 2025 Spring & Summer Shows are given on pages 8 & 16 respectively.
4. No exhibitor may have more than one entry in any class but other individual members of the same family may also enter in that class.
5. No exhibit shall be removed before the closing time for the show.
6. Any exhibitor having a complaint must bring it to the attention of the Committee not later than 30 minutes after the opening of the show to the public.
7. All horticultural exhibits will be judged according to the current edition of R.H.S. rules. Any imperial or metric equivalents quoted are approximate. All vegetable roots must be cleaned.
8. The judges shall have the power to withhold prizes, either because of insufficient entries or poor quality of exhibits, and also to award extra prizes if any exhibits are worthy of such distinction.
9. Any infringement of the rules renders the exhibitor liable to disqualification.
10. All cups and trophies must be returned at least one week before the appropriate show in the following year.
11. All exhibits, personal property, etc., shall be at the risk of the exhibitor and neither the Committee nor the Society shall be liable for any loss or damage from any cause whatsoever.
12. Exhibitors are required to supply their own containers that do not show any trade marks or names.
13. Exhibitors are requested to name exhibits if possible.
14. The Society will seek to obtain member's permission for the Society to hold their personal details for the purpose of the normal running of the Society. The Society will not share this data with any third party.

SPRING SHOW

Saturday 22nd March 2025, 3:00 pm to 4:15 pm – Village Hall

Who can enter

Anyone – this is an **OPEN** Show.

How to enter

Bring your entries to the Village Hall between **12:00 noon and 1:30 pm** on Show Day.

What then?

You will be given an entry card to put with your exhibit, and shown where to place your exhibit.

How much will it cost to enter?

Society members – 25p per entry

Non-members – 50p per entry

(why not become a member beforehand, as you then pay only 25p per entry?)

Young Persons' classes (41 to 44) – Free of charge



Can I get help in setting up my entries correctly?

Definitely! Between 12:00 noon and 1:30 pm when you arrive.

Do I have to hang around all day?

No. The Hall closes for judging between 1:45 pm and 3:00 pm.

Come back after 3:00 pm to find out the winners and admire the displays.

Prize money?

1st prize **£1.00**

2nd prize **50p**

3rd prize **25p**

All paid in our 'little brown envelopes'

No exhibitor may have more than one entry in any class, but other individuals from the same family may also enter in that class.

CUPS & TROPHIES

The **LANGRIDGE CUP** – Best exhibit in the whole show.

The **A E & I BARDEN CUP** – Most prize money in Daffodil classes (1 to 12)



There will be a raffle which will be drawn immediately following the prize-giving.

Also available : Tea – coffee – soft drinks – biscuits

SPRING SHOW COMPETITIONS

See our hints to exhibitors on page 6

TRUMPET: The cup (Trumpet) is **as long as or longer than** the petals

LARGE CUP: The cup is **shorter than** the petals (but longer than a Small Cup)

SMALL CUP: The cup is **not more than one third of the length** of the petals

CUT DAFFODILS – Without leaves

- 1 **Trumpet** – single variety – one colour – 3 stems
- 2 **Trumpet** – single variety – two or more colours – 3 stems
- 3 **Large or Small Cup** – single variety – one colour – 3 stems
- 4 **Large or Small Cup** – single variety – two or more colours – 3 stems
- 5 **Miniature** – any colour(s), single variety, bloom size not to exceed 50mm in diameter – 3 stems
- 6 **Any Five Stems**, any variety or varieties

ONE stem of a cut DAFFODIL – without leaves

- 7 **Trumpet** – single colour
- 8 **Trumpet** – two or more colours
- 9 **Large or Small Cup** – one colour
- 10 **Large or Small Cup** – two or more colours
- 11 **Double** – any colour
- 12 **Any other daffodil not listed above** – any colour

Cut TULIPS – with leaves

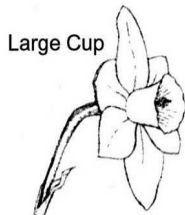
- 13 **THREE STEMS** – single variety – same colour
- 14 **THREE STEMS** – single variety – multicoloured
- 15 **ONE STEM** – specimen – any colour

One Container of Growing Plants

- 16 **ONE Orchid plant** – **in bloom**
- 17 **ONE plant (other than an Orchid)** – **in bloom**
- 18 **ONE plant** – **foliage only**
- 19 **ONE plant** – **Succulent or Cactus**



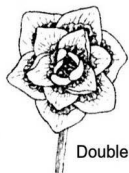
Trumpet



Large Cup



Small Cup



Double



SPRING SHOW COMPETITIONS

Cut Flowers and Shrubs in any type of Vase

- 20 THREE STEMS – **Polyanthus**
- 21 THREE STEMS – **Hellebores**
- 22 THREE SPRAYS – **Heather**
- 23 ONE VASE – **Mixed Spring Flowers** with any foliage : max space 60cm (24")
- 24 ONE BLOOM – of a **Camellia**
- 25 THREE STEMS – **Hardy Shrub or Shrubs** – flowering or berry or foliage – of any variety
- 26 FIVE STEMS of **Muscari** (Grape Hyacinth)
- 27 SIX **Pansy** flower heads – displayed on a card



Floral Art

Note to Exhibitors :

Accessories are allowed – also note that the sizes quoted are the maximum allowed – yours can be smaller.

- 28 **Oranges and Lemons** – A foam-free arrangement using flowers, fruit and foliage from any source. Max size 60cm x 60cm (24" x 24").
- 29 **Miniature** – A foam-free arrangement using fresh or dried flowers and foliage from any source. Overall size not more than 10cm (w) x 10cm (d) x 15cm (h) (4" x 4" x 6")
- 30 **Petite** – A foam-free arrangement using fresh or dried flowers and foliage from any source. Overall size not more than 25cm (w) x 25cm (d) x 37cm (h) (10"x10"x15")

Cookery and Preserves - please see hints on page 6

Note : Covers will be provided by us for cookery classes 34 to 38.

- 31 A jar of **Citrus Marmalade** (use a new twist top or a waxed disc with cellophane cover.)
- 32 A jar of **Cooked Chutney** (use a new, vinegar-proof lid)
- 33 A jar of any **Citrus Curd** – not more than 4 weeks old (use waxed disc & cellophane cover)
- 34 **Three Spinach and Ricotta Cheese Rolls** – made to our **recipe no 1**
- 35 **Three Cheese Straws** - made to your own recipe.
- 36 **Three of Elizabeth's Coffee Morning shortcakes** - made to our **recipe no 2**
- 37 **Light Chocolate Cake**, made to our **recipe number 3**
- 38 **Three Butterfly cakes** - made to your own recipe
- 39 A bottle of **home-made Alcoholic Liqueur**, labelled with **type** and **date made**
- 40 A bottle of **homemade Non-Alcoholic Drink**, labelled with **type** and **date made**



SPRING SHOW COMPETITIONS

Young persons up to 13 years

Note: Entry is free and no monetary prizes are awarded
– but in most years, each entrant is awarded some sweets!

- 41 An arrangement using flowers and foliage displayed in a jar
- 42 An edible necklace
- 43 A handmade greetings card in any medium
- 44 A paper plate animal mask

Photography

Exhibitors - please note :

Maximum size of all photos is **A5** (148 × 210 mm or 8.3" x 5.8"), **including any mounting**.
Entries will be judged on both **interpretation of the subject** and **photographic quality**.
Photos must not have been entered in previous years' shows.

- 45 View from a Window
- 46 Springtime
- 47 Yellow
- 48 Winter Dawn

Mannings Heath Horticultural Society - Fuchsia Challenge 2025

Show **TWO OR MORE** entries in this year's Spring Show and get a **FREE** fuchsia plug plant that has been generously donated by

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Repot your plant and grow it on using your own method. Bring the result to the Summer Show on 2nd August, when we shall see whose is the best. If you didn't enter the Show, you can still **buy** the fuchsia plug plants for 50p each.

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Congratulations to all these cup winners in the Spring and Summer Shows 2024

Spring Show

LANGRIDGE CUP <i>(Best exhibit in the whole Show)</i>	Lesley Etherton
BARDEN CUP <i>(Most prize money in the Daffodil classes 1 - 11)</i>	Paul Dalby

Summer Show

BANKSIAN MEDAL <i>Most prize money in Horticultural classes.</i>	Gordon Cooper
PRESIDENT'S CHALLENGE CUP <i>Most prize money for Vegetables (1-26).</i>	Gordon Cooper
DOUGLAS MACKENZIE CUP <i>Best Vegetable exhibit (1-26).</i>	Gordon Cooper
PREWETT CHALLENGE CUP <i>Most prize money for Flowers (32-61)</i>	Claire Parkes
TOMALIN TROPHY <i>Best Flower exhibit (32-61).</i>	David Tidy
DAVE HILLIAM MEMORIAL CUP <i>Best Dahlia exhibit (48-56).</i>	Claire Parkes
RON BESWICK CHALLENGE CUP <i>Best Rose exhibit (62-64).</i>	Janie Bamford
KELLAND CHALLENGE CUP <i>Most prize money in Floral Art (69-73).</i>	Lesley Etherton
E & D BATEMAN CUP <i>Best Floral Art exhibit (69-73).</i>	Lesley Etherton
WEDD FAMILY TROPHY <i>Best exhibit in Young Persons' classes (74-79).</i>	Edward Humphrey
GODSMARK CUP <i>Most prize money in Preserves (80-86)</i>	Delia Cooper
JOAN KELSEY CUP <i>Most prize money in Cookery (87-98).</i>	Marion Neden
COLES CHALLENGE CUP <i>Most prize money in Handicrafts (99-107).</i>	Jane Gregory
JOAN BOWERS MEMORIAL CUP <i>Best exhibit in Handicrafts (99-107).</i>	Jane Gregory
BOB CLUBLEY CUP <i>Most prize money in Photography (108-113)</i>	Simon Hurst
DANIELS TROPHY <i>Best Photograph (108-113)</i>	Simon Hurst
MICKLEBURG CUP <i>Best exhibit in the whole show.</i>	Gordon Cooper

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