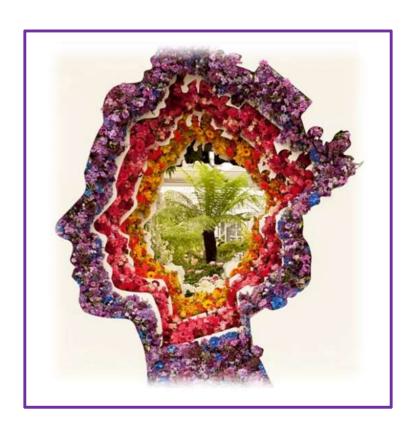
DENMEAD HORTICULTURAL SOCIETY'S 71ST VILLAGE SHOW



FLOWERS, FRUIT, VEGETABLES, HOMECRAFT, HONEY FLORAL, HANDICRAFT AND CHILDREN'S CLASSES

All Saints Church Hall and grounds,
Hambledon Road, Denmead, PO7 6NN
By kind permission of the PCC and the Reverend Emma Racklyeft

Saturday 20th August 2022

Grounds open to the public 11.00 am to 4.30 pm Entry to the church hall after judging has been completed

Admission: Adults £2.50, OAPs £1.50, Under 14s free Please note, no parking on site

www.hugofox.com/community/denmead-horticultural-society-19787

Welcome to this year's schedule for the 71st Denmead Village Show

We would like to thank the PCC and the Vicar of All Saints Church for making us welcome for another year.

2021 saw us host our 70th Summer Show and we hope that the 2022 Platinum Jubilee Show will be every bit as popular. If you are new to exhibiting, or need some reminders, please read on. Most exhibits will be in the main hall with floral arts, quilts and photography being staged in the Church, depending on entries and space. The outside areas, including the car park will be used for stalls and entertainments so please note there will be **no parking on site.**

Exhibitors in the Horticultural Show

There will be a one-way route to drive in and drop off your exhibits. You will then need to park in the Village Centre or Kidmore Lane Car Park before returning to stage your exhibits. We do ask you to be patient and for everyone's safety, follow the stewards' instructions. Please allow plenty of time for dropping off and placing your exhibits between 7.30am and 9.30am on the day, or on Friday 19th between 6.00pm and 8.00pm.

If you have never entered a show before, here are a few hints to help you:

- Read the schedule and rules very carefully, especially where the number of items or size are specified.
- If you are not sure about requirements of a particular class, contact the Show Secretary for advice (Ron Brumhill, 023 9226 9741).
- Send in your entry form and fee before the deadline (Tuesday 16th August) and keep a note of what you are entering.
- Make sure you arrive in good time to stage your exhibit(s). Exhibitors must leave the hall by 9.30am for judging to begin.
- When you arrive collect your entry cards from the Show Secretary to place with your exhibits.
- Please do not touch other people's exhibits, if you need more space ask a steward.
- Don't take it too seriously, learn from mistakes, and most of all have fun.

Exhibitors will be issued a **free entry pass** to the Show, by the Show Secretary on the day. We look forward to seeing you.

DHS Committee

(Front cover picture is of a floral exhibit at the 2016 Chelsea Flower Show)

ARENA EVENTS AND ATTRACTIONS

Please note, all times are approximate and may be subject to change

11.00	Show opens
11.30-12.00	Punch and Judy
12.00-12.30	Silly Scott Magic Show 1
12.30 approx	Horticultural Show opens in the Church Hall. (Time may vary
	as the hall cannot be opened until all judging is completed)
1.15-1.45	Silly Scott Magic Show 2
1.45-2.15	Punch and Judy
2.00-3.30	Fun Dog Show sponsored by <i>Homes and Hounds</i>
3.00-3.30	Punch and Judy
3.45-4.00	Presentation of Cups and Awards
4.00	Exhibits MUST be removed from the Church Hall
4.30	Show ground closes

Refreshments are available during the day – homemade cakes and sandwiches, tea, coffee and soft drinks. Do visit the bar for a pint or a Pimms.

Music by Graham and Friends

Forest of Bere Ice Cream Craft and Plant Stalls

Portsmouth Bee Keepers Coconut Shy

Crockery Smashing Archery

Skittles County Park Spinners

FUN DOG SHOW

TO BE HELD IN THE ARENA AT 2PM

Best Puppy (under 12 months)
Cutest Girl
Most Appealing Eyes
Best Veteran (over 7 years)
Marie Ryan Cup

Waggiest Tail
Handsomest Boy
Junior Handler
Fancy Dress

Entry forms available on the day. Entry fee of £1.00 per class entered.

Homes and Hounds of Denmead

GENERAL RULES FOR EXHIBITORS

- 1 All classes are open to DHS members, and non-members alike.
- 2 All exhibits, shall be bona fide work of the exhibitor and except in Floral Art (Section II) and class 211, all plant material must be grown by the exhibitor in their own garden or allotment.
- 3 All entries shall be made on the form provided and delivered to 1 Frenchies View, Denmead, PO7 6SH or to the Show Secretary ON OR BEFORE TUESDAY 16th AUGUST. Earlier entries will be appreciated. NO LATE ENTRIES OR ALTERATIONS TO CLASSES CAN BE ACCEPTED.

4 Entry Fees: Junior classes - 10p
All other classes - 25p

- 5 **All exhibits must be staged before 9.30 am** on Show Day. Exhibitors must vacate the Show area promptly, in order for judging to commence. Exhibits may also be stages between 6 pm and 8 pm on Friday 19th see page 2.
- 6 Exhibitors must not move other exhibitors' entries. Should more space be needed, please ask the Show Secretary or a Steward.
- 7 Any entry deemed to be in the wrong class may be moved by the Show Secretary.
- 8 No more than 3 entries in any class may be entered by the same exhibitor, and only one cash prize in any one class will be awarded to the same exhibitor.
- 9 The Judge's decision is FINAL regarding the merit of the exhibits. All matters of dispute shall be settled by the DHS Committee. Any protest shall be made to the Show Secretary by 3pm with a payment of £1 which will be refunded if the exhibitor's complaint is upheld.
- 10 NO EXHIBITS or prize cards should be removed until after the prize giving at approximately 4 pm.
- 11 Cups, Medals and Diplomas will be awarded on the Judge's decision on merit, and points are awarded as follows:
 - 1^{st} = 4 points, 2^{nd} = 2 points, 3^{rd} = 1 point, Highly Commended = $\frac{1}{2}$ point In Section IX, Novelty Classes 214-220, 4 points will be awarded to each of the winners and no other points will be awarded in these classes.
- 12 The Committee reserves the right to refuse any entry.
- 13 The Committee cannot be responsible for exhibits of personal property.
- 14 All prize money will be paid out **after 2.30 pm**. All prize money must be checked before leaving the Treasurer's Tent and money not collected on the day will be deemed to be a donation to the Society.
- 15 Exhibits in Section I and Homecraft may be cut at the Judge's discretion. Cake covers (9 cm x 30 cm) are provided. Please unwrap your exhibit and use the covers provided. Please leave the covers behind when collecting exhibits.
- 16 Exhibitors should provide their own plates and vases, although vases are available. A "vase" has a greater height than the width of its mouth. A "bowl" has a width measurement at least equal to, but usually greater than, its height.
- 17 In all horticultural classes, varieties should be named, if known.

- 18 Novice classes are restricted to entrants who have never won a first prize for that class in any of the Shows held by this Society.
- 19 All trophies must be returned, cleaned, to Anne Hughes, The Poplars, Hambledon Road (opposite Lincoln Green Nurseries), Denmead, in July.
- 20 All litter must be put in the containers provided.

ADDITIONAL RULES FOR BEEKEEPERS CLASSES (Classes 225-238)

- 21 Honey and Wax must be the produce of the exhibitors' own bees.
- 22 Exhibitors must label every entry with labels supplied on the show day by the honey steward.
- 23 Beeswax may be exhibited polished or unpolished at the entrants' discretion.
- 24 Frames must be enclosed in a case visible from both sides and removable by the judge.
- 25 Extracted honey must be exhibited in matching clear unlabelled one pound 454 g squat jars with standard gold lacquered commercial screw tops of twist offs.
- 26 Honey colour. British Standards Institute (Number 1656) grading filters (glasses) will be used. Grading filters are available from the honey steward on show day. (Grading glasses should be viewed against a standard 1lb honey jar with a matt white background, not against a direct light source).
- 27 Mead must be shown in clear glass wine bottles of approx. 750 ml capacity. No alcohol may be added.
- 28 Exhibitors should provide a candle stick for one of each pair of candles entered.

PRIZE MONEY: For all classes (unless otherwise stated) 1st prize - £1.50, 2nd prize - £1.00, 3rd prize - 50p

THE SOCIETY THANKS all those who have donated cups, the Judges who kindly come to adjudicate at this Show, the advertisers, and all helpers for their contribution and support. We would also like to thank the following sponsors

Kevin and Jane Andreoli
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Carol and Eric Coleborn

Miss Beryl Moore
TJ Waste Skip Hire
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The Denmead Co-op
Denmead Parish Council

All proceeds from the Fun Dog Show, organised by Homes and Hounds, go to Denmead Horticultural Society, received with thanks.

AWARDS AND TROPHIES

THE BANKSIAN MEDAL

Presented by the Royal Horticultural Society and awarded to the exhibitor who gains the highest number of place points in Sections I and III of this schedule, at this Show, the total points being calculated in accordance with rule 12 of the show rules. Phil Stock won this award in 2021 so is not eligible to win in 2022 (RHS rules)

THE LYDIA CHALLENGE CUP

Presented by Mr A Turner for the highest number of points in Section I

THE COMMITTEE CHALLENGE CUP

For the highest points awarded to a member in Section I

THE ROENA CHALLENGE CUP

For the runner-up **member** in Section I

THE FOREST GATE CHALLENGE CUP

Presented by the late Capt De Pass for the highest number of points in Section III

THE MILLS CHALLENGE CUP

Presented by the late Mr W Mills for the best floral display in Section II

THE HEAVER CHALLENGE CUP

Presented by the late Miss D Heaver to the runner up in Section II

THE RESTALLS CHALLENGE CUP

Presented by Restalls of Denmead to the winner of class 151

THE DORIS CHALLENGE CUP

Presented by the late Mr C Briggs for the highest number of points in Section V, classes 152-160

THE DENMEAD HORTICULTURAL SOCIETY FUSCHIA SHIELD

Presented for the best display in class 87

THE PRESIDENT'S CUP

Presented by the late Mr F Tanner for best exhibit in Section IV – classes 130-133

THE MACNEE CUP (small)

Presented for the highest total points in Section IV – classes 125-128

THE MACNEE CUP

Presented for the highest total points in Section IV – classes 130-133

THE JUNIOR CUP

Presented for the highest total points in Section IV – classes 135-138

THE JUBILEE CUP

Presented by Mr & Mrs I Chance for the highest total points in Section IV – classes 140-144

THE JUNIOR SHIELD

Presented for the best overall exhibit in Section IV

THE WAKEFORD CUP

Presented by the late Miss A Wakeford for the winner of novice class 62

THE ANGELL CUP

Presented by the late Mrs D Angell for miniature floral display class 64

THE BORROW CUP FOR ROSES

Presented by the late Mr E Borrow for highest total points in classes 92-96

THE BOSLEY CUP

Present to the runner up in classes 92-96

THE CLIVE BUCKLE MEMORIAL VASE

Presented by the late Mrs J Buckle for the winner of class 65

THE MORLEY CUP

Presented by the late Mrs Morley for highest number of points awarded to a member

THE WILLIAM MILLS CUP

Presented by the late Mr N F Mills for the highest total points in dahlia classes 100-102

THE WILLOUGHBY CUP

Presented for the highest total points awarded to a **member** in classes 5 and 6

THE MAUREEN ELLIOTT VASE

Presented for best sweet pea exhibit in classes 75 and 76

THE CHARLES LONG MEMORIAL BOWL

Presented to the winner of class 97

THE CARROT CUP

Presented by the late Mr KC Tanner for the best carrots in class 7

THE NOVICE BEGONIA CUP

Presented to the winner of class 84

THE GODFREY TROPHY

Presented to the winner of class 180

THE HANDICRAFT CUP

Presented by Mrs M Kennett for the highest total points in classes 180-197

THE ALICE MOORE CUP

Presented for the highest total points in classes 163-169

THE BOB GRANT CUP FOR APPLES

Presented by the late Mrs Ruth Grant for the highest total points awarded to a member in classes 15 and 16

THE WINE GOBLET

Presented by Mr & Mrs B Glenister for highest total points in classes 171-175

THE BRITISH FUSCHIA SOCIETY BLUE ROSETTE

Presented for the best exhibit in classes 86-89

THE KEITH BOSLEY CUP

Presented to the winner of class 93

THE VERA CARPENTER VASE

Presented by Mr Brian Carpenter for the best sweet scented posy, class 70

THE MOUNT PLEASANT CUP

Presented to the winner of class 170

THE DOROTHY WEST MEMORIAL CUP

Presented for the highest total points in classes 186-188

THE DIAMOND JUBILEE SHIELD

Presented by the Denmead Village Association for the highest total points Section VII

THE KNIT AND BITCH TROPHY

Presented by the Denmead Knit and Bitch group to the winner of class 192



Many thanks to TJ Waste for supplying a skip for the show

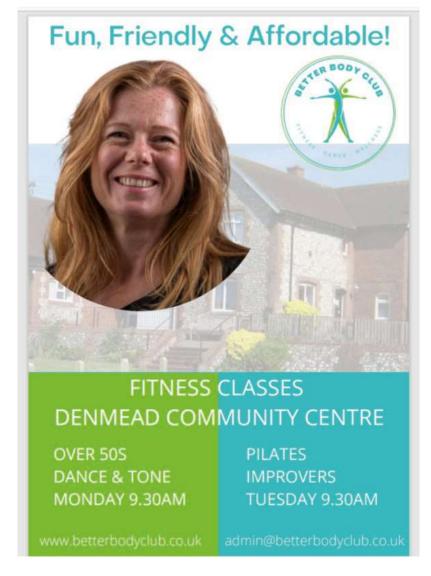
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SECTION I: FRUIT AND VEGETABLES JUDGE: HELEN STOCK

Selection of mixed vegetables in a basket not exceeding 61 cm x 45 cm (24" x 18")

- 1. 5 white potatoes
- 2. 3 coloured potatoes
- 3. 3 plates of 3 potatoes, 3 different varieties
- 4. 5 onions under 250 gms
- 5. 3 onions over 250 gms
- 6. 3 carrots
- 7. 9 runner beans
- 8. 10 small shallots, pickling, up to 30 mm diameter
- 9. 10 large shallots, exhibition, over 30 mm diameter
- 10. Pair of courgettes, same variety
- 11. 4 globe beetroot
- 12. 5 tomatoes, medium
- 13. 9 tomatoes, small fruited, not exceeding 35 mm diameter
- 14. 5 cooking apples
- 15. 5 dessert apples
- 16. Vase of 4 named herbs
- 17. 2 cobs of sweetcorn
- 18. Plate of soft fruit, one or more varieties
- 19. 2 cucumbers, same variety
- 20. 2 heads of lettuce, any variety (roots washed)
- 21. 5 chillies, any variety
- 22. Any other variety of fruit not included in this section
- 23. Any other variety of vegetable not included in this section

NB for classes 23 and 24 – for quantity of fruit/vegetables to be exhibited please contact the Show Secretary



SECTION II: FLORAL ART JUDGE: CAROL EDNEY

An exhibit is composed of natural plant material with or without accessories, displayed in a niche 60 cms (24") wide x 60 cms (24") deep x 75 cms (30") high. Backgrounds, bases, containers, drapes and mechanics may always be included in an exhibit unless otherwise stated. More than one placement may always be included unless otherwise stated.

- 60 **Coronation** an exhibit without using floral foam
- 61 Summer Garden Party an exhibit
- 62 NOVICE CLASS A Posy for the Queen a hand tied bunch, displayed in water overall size, not to exceed 45 cms (18") x 45 cms (18")
- 63 **Strawberries and Cream** A petite arrangement overall size, not to exceed 23 cms (9") in width, depth and height
- 64 **Out of the Box** A miniature arrangement overall size, not to exceed 10 cms (4") in width, depth and height
- 65 On Her Majesty's Secret Service an exhibit (MEN ONLY CLASS)

The Denmead Horticultural Society
Flower Arranging Workshop
Meets at the Memorial Hall, Denmead on the second Wednesday of
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If you would like to know more, please contact
Maureen Judd on 023 9226 2342





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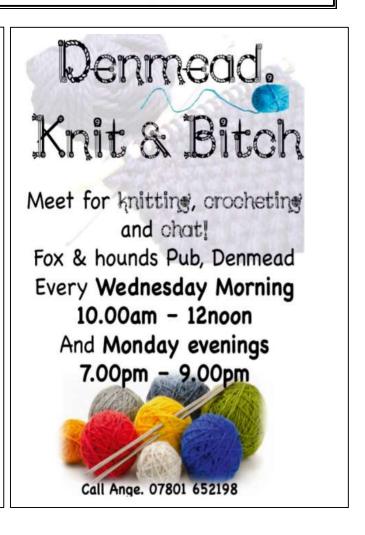
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SECTION III: FLORAL JUDGE: ROGER BUTLER

All plant material must be grown by the exhibitor in their own garden or allotment

- 70 Sweet scented posy (own grown), to be judged for natural scent alone
- 71 Gent's buttonhole
- 72 Lady's corsage
- 73 Gladioli, one vase, 3 spikes, different varieties
- 74 Gladioli, one vase, 3 spikes, one variety
- 75 One vase of 5 sweet peas, mixed
- 76 One stem of sweet peas
- 77 One pot of cacti or succulent
- 80 One pot plant, fern (any variety)
- 81 One pot plant, foliage
- 82 One pot plant, flowering
- 83 One pot tuberous begonia
- 84 One pot tuberous begonia (NOVICE)
- 85 One pot of Summer flowering bulbs
- 86 One pot of fuchsia, maximum size of pot 16.5 cms (6.5")
- 87 Five pots of fuchsia, maximum size of pot 14 cms (5.5")
- 88 Five fuchsia blooms
- 89 Hanging basket fuchsias only
- 90 Hanging basket any type of plant
- 91 One vase mixed garden flowers
- 92 One rose with foliage
- 93 Three roses, one or more varieties
- 94 Cluster roses, two sprays, one variety
- 95 Three large flowered roses, one variety
- 96 Miniature rose single stem
- 97 One vase of 5 pinks, one or more varieties
- 98 Three stems of different foliage in a vase
- 100 Any five dahlia blooms
- 101 Dahlia, one vase, one bloom
- 102 Dahlia, one vase, three blooms of the same cultivar
- 103 One hydrangea head
- 104 Vase of mixed ornamental grasses

Metal frames are provided to display hanging baskets



SECTION IV: JUNIORS JUDGE: LEIGH OLIVER

UP TO 4TH BIRTHDAY (AS AT SHOW DATE)

- 125 A drawing or painting of the Queen
- 126 Flowers arranged in a jam jar
- 127 A homemade crown
- 128 Picture using tissue paper

FROM 4TH BIRTHDAY UP TO 7TH BIRTHDAY (AS AT SHOW DATE)

- 130 Design your own wrapping paper
- 131 My garden in a seed tray
- 132 A bunch of flowers in a tin can
- 133 Playdough cup cake

FROM 7TH BIRTHDAY UP TO 11TH BIRTHDAY (AS AT SHOW DATE)

- 135 A picture of a castle
- 136 A model of a playground (maximum size no bigger than a shoebox)
- 137 A picture of the minibeasts in my garden
- 138 A homemade biscuit

FROM 11TH BIRTHDAY UP TO 16TH BIRTHDAY (AS AT SHOW DATE)

- 140 Design a poster for recycling (maximum size A4)
- 141 A small bunch of flowers for the Queen
- 142 A plaited loaf
- 143 A bug hotel
- 144 A photograph of our Jubilee Celebrations



SECTION V: HOMECRAFT JUDGE: NATASHA EDWARDS

All food exhibits must be covered – please unwrap your exhibit and use the transparent cover provided – these are 9 cms x 30 cms so if your cake is larger, please bring your own cover.

- 151 Set recipe Raspberry Battenberg Cake (see next page)
- 152 Three tea cakes
- 153 A cake fit for a queen
- 154 Six fig rolls
- 155 A cottage loaf
- 156 Mixed fruit cake
- 157 A lemon tart
- 158 A sausage plait
- 159 A savoury quiche
- 160 A loaf of focaccia bread
- 161 Five matching eggs (one to be broken by the judge)
- 162 Five assorted eggs (judged for appearance only)
- 163 Jar of savoury jam
- 164 Jar of chutney
- 165 Jar of pickled vegetables or fruit
- 166 Jar of jelly
- 167 Jar of jam
- 168 Jar of lemon curd
- 169 Jar of marmalade, using fresh fruit
- 170 4 Eccles Cakes (men only class)
- 171 Bottle of wine made from fruit
- 172 Bottle of wine made from flowers
- 173 Bottle of wine made from vegetables
- 174 Bottle of fruit spirit
- 175 Bottle of fruit cordial



SET RECIPE FOR CLASS 151 - Raspberry Battenberg Cake

For the cake

110g raspberries (either fresh or frozen and defrosted)

175g caster sugar, plus 1 tsp for the raspberries

100g plain flour

1½ tsp baking powder

100g ground almonds

175g butter, cut into small pieces and softened

3 eggs

1/4 tsp vanilla paste or 1/2 tsp vanilla extract

To finish

150g soft-set raspberry jam Icing sugar, for dusting 450g marzipan

Equipment

2 x 1 litre loaf tins, approx 20 x 10cm, lined with baking parchment, or use a 20cm square tin lined and divided in half with folded baking parchment.

Preheat the oven to 180C/160 fan/Gas mark 4. Start by making the pink colouring for the cake. Place the raspberries in a small bowl and mix in 1 tsp caster sugar. Leave until the juices begin to run, then use the back of a spoon to crush the fruit to a pulp. Sieve to remove the pips and set aside.

Sift the flour and baking powder into a mixing bowl and mix thoroughly. Add the ground almonds, butter, sugar and eggs. Using either a wooden spoon or a hand-held electric whisk, beat for a couple of minutes until all the ingredients are well combined and the mixture is light and creamy.

Divide the mixture in half and place in two bowls. Add 2tbsp of the raspberry puree to one portion and the vanilla to the other. Carefully mix the flavouring into each portion until well blended. Spoon the raspberry mixture into one prepared loaf tin and the vanilla mixture into the other, smoothing them both evenly and lightly with the back of the spoon. Bake in the oven for 25-30 minutes until evenly coloured and firm to the touch. Leave the cakes in their tins for 5-10 minutes before removing and transferring to a wire cooling rack.

When cool, carefully trim off the ends of each cake, then slice each one lengthways in two, so you have four rectangles, exactly the same size. Brush the strips of cake with raspberry jam and sandwich them together, alternating the raspberry and vanilla strips to create the characteristic chequered pattern.

Next dust your work surface with icing sugar and roll out the marzipan to a rectangle of about 20 x 32cm (or big enough to wrap around your cake). Brush the top of the cake with raspberry jam and invert the cake onto the centre of the marzipan. Brush the remaining three sides with raspberry jam. With jam-free fingers, wrap the marzipan round the remaining three sides of the cake and press the edges together to make a neat join. Carefully invert the cake, so the seam is underneath.

To finish, use your finger and thumb to crimp and decorate the top edges, then very lightly score the top of the cake with a knife to create a criss-cross pattern and dust with icing sugar.





SECTION VI: HANDICRAFT JUDGE: JANE ANDREOLI

No handicraft exhibit shall have been shown previously at any of the Society's shows.

*For classes 183, 186-197 please state space required on entry form, large items may be staged in the church

180 A decorated hat

181 Soft toy

182 A decorated tee shirt

183* A basket or item woven from willow or similar material

184 A decorated card for a Jubilee Anniversary

185 A decorated champagne flute

186* Embroidery, unframed (may include cross stitch)

187* Embroidery, framed (may include cross stitch)

188* Canvas embroidery (not cross stitch)

189* An article of patchwork, hand or machine stitched (excluding quilts)

190* A quilt suitable for bed, cot, or lap, hand or machine stitched

191* Knitted garment for an adult or child

192* "Red, white or blue, or all 3" - a hand knitted or crocheted item

193* A picture in any medium

194* A bug hotel

195* Article made of wood, metal or pottery

196* Any other handicraft not mentioned in this section

197* An up-cycled item – revamp an old treasure

Any entry deemed to be in the wrong class may be moved by the Show Secretary

SECTION VII: PHOTOGRAPHY
JUDGE: MIKE PARRY

May be mounted, but not framed.

Overall size, including mount must not exceed 20 cms x 15 cms (8" x 6")

Please write your name on the back of the photograph

201 Wild Denmead

202 Jubilee Celebrations

203 My Dog

204 Denmead Skies

205 Blooming Denmead

SECTION VIII: NOVELTY JUDGE: MARLENE RICHARDS

PRIZES CLASSES 214-220 FIRST PRIZE ONLY OF £1.50

- 211 Vegetable animal
- 212 Plant(s) grown in an unusual container
- 213 Funniest vegetable
- 214 Heaviest apple
- 215 Longest runner bean
- 216 Heaviest onion
- 217 Longest carrot
- 218 Heaviest truss of tomatoes
- 219 Longest stick of rhubarb
- 220 Heaviest potato

SECTION IX: BEEKEEPER JUDGE: DAVID SANDWELL

- 225 Two jars of light honey
- 226 Two jars of medium honey
- 227 Two jars of dark honey
- 228 Two jars of crystallised honey (natural)
- 229 Two containers of cut comb (free from heather honey) minimum weight 170 gms
- 230 One shallow frame for extraction (free from heather honey)
- 231 Five blocks of beeswax made using 28 gm moulds
- 232 One pair of moulded bees wax candles (one to be lit by the judge)
- 233 One pair of beeswax candles, not moulded (one to be lit by the judge)
- 234 Beeswax polish, either furniture polish or cream
- 235 Set recipe Mary Berry's Honey and Almond cake (see next page)
- 237 Bottle of dry mead
- 238 Bottle of sweet mead



SET RECIPE FOR CLASS 235 - Mary Berry's Honey and Almond Cake

For the cake

150g baking spread, (straight from the fridge) 100g light muscovado sugar 2 tbsp runny honey 3 large eggs 150g self-raising flour 50g ground almonds 2 tbsp milk

For the Filling and Topping 100 gm butter, softened

2 tbsp runny honey150g icing sugar, sifted50g flaked almonds, toasted

Heat the oven to 160C/325F/gas 3. Grease a 17.5cm deep cake tin and line the base with nonstick baking paper.

Measure all the ingredients for the cake into a large mixing bowl and beat with an electric mixer until well blended and smooth.

Turn the mixture into the tin, level the top and bake for between 45 and 55 minutes, until it is well-risen and the tops of the cake springs back when lightly pressed with a finger. Set aside to cool in the tin for about 10 minutes, then turn out, remove the paper and finish cooling on a wire rack.

To make the filling and topping, measure the butter, honey, and icing sugar into a bowl and mix well until thoroughly blended.

Slice the cake in half horizontally and sandwich together with half of the icing. Coat the sides of the cake with half of the remaining icing and roll in the toasted almonds, so that the sides are evenly coated. Use the remaining icing to cover the top of the cake, then sprinkle with the remaining almonds.





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Please deliver your entry form and fee to: Lesley Schofield, 1 Frenchies View, Denmead, PO7 6SH or Ron Brumhill, 114 Sunnymead Drive, Cowplain, PO7 6BX.

Closing date for entries is **TUESDAY 16th AUGUST NO LATE ENTRIES OR AMENDMENTS CAN BE ACCEPTED**

EXHIBITOR: Name

Address

Contact de wish to ex	ress:
CLASS	DESCRIPTION
ontinue o	on a separate sheet of paper if necessary
lumber o	f entriesx entry fee of 25p = fee enclosed

SUMMER SHOW 2022 - JUNIOR ENTRY FORM

Please deliver your entry form and fee to: Lesley Schofield, 1 Frenchies View, Denmead, PO7 6SH or Ron Brumhill, 114 Sunnymead Drive, Cowplain, PO7 6BX

Closing date for entries is **TUESDAY 16th AUGUST NO LATE ENTRIES OR AMENDMENTS CAN BE ACCEPTED**

EXHIBITO	DR: NameJunior Age	_	
Δddress	(as at show da	ate)	
Addiess		••••	
Email addı	dress: Tel no		
I wish to ex	etails MUST be provided exhibit in the following classes. I agree to abide by the rules printed in and that no handicraft exhibit shall have previously been entered in an Shows.		
CLASS	DESCRIPTION		
	on a separate sheet of paper if necessary of entriesx entry fee of 10p = fee enclosed		

DENMEAD HORTICULTURAL SOCIETY

Affiliated to the Royal Horticultural Society, the British Fuchsia Society and the Hampshire Federation of Horticultural Societies.

President Rosemary Bell Life Vice Presidents Beryl Moore

Ivan Chance

Marlene Richards

Committee Members:

Chairman & Programme Secretary Liz Williams (023 9226 9642)

Honorary Treasurer Lesley Schofield

General Secretary Jenny Hall

Show Secretary Ron Brumhill (023 9226 9741)
Assistant Show Secretaries Anne Hughes (023 9225 4801)

Phil Stock

Membership Secretary Ken Hall

Publicity Nicky Pendleton

Website Manager Keith Davis

New Committee members are always welcome.

As well as organising the Village Show we have a Pumpkin Show on 25th October and a Craft Fair on 11th November. Next year's Spring Show is on 1st April and the 72nd Village Show will be on 19th August 2023.

We hold evening meetings on the first Tuesday of the month (not January or August) at 7.30pm at the Church Hall. Our AGM followed by cheese & wine is in November and we have a Christmas Social in December. We also have outings in the summer.

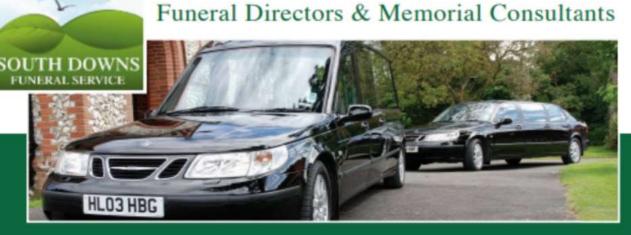
Talks are on a variety of gardening and wildlife topics and so far this year have covered greenhouse gardening, growing cut flowers and using biological pest control. Still to come we have a talk in May on the history of Strawberry Growing in Hampshire, the Wildlife of Portsdown Hill in June, Garden Design in July, and Autumn Bulbs in September.

Visitors are welcome to our meetings, fee £2 or you can join for the year for £12. As a member you also benefit from 10% off all horticultural goods (excluding machinery) at Parkers of Denmead on production of your membership card.

We keep in touch with members and supporters by email - look out for our posters around the village, check our website and join our Facebook group to find out what we are doing next. If you have any queries, please use the Contact form on our website.

www.hugofox.com/community/denmead-horticultural-society-19787 https://www.facebook.com/groups/3751749191563164

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