



River  
Gardeners'  
Association

## **2024 Show Schedule**

**63<sup>rd</sup> Spring Show**

**Saturday 23<sup>rd</sup> March**

**66<sup>th</sup> Summer Show**

**Saturday 6<sup>th</sup> July**

**66<sup>th</sup> Autumn Show**

**Saturday 14<sup>th</sup> September**

Shows held in River Village Hall

Staging of entries between **9:00 - 10:45**

**Show opens 2pm - Free entry**

**Prize Giving & Raffle**

**Online Entry Form: [rivergardeners.com/entry-form](http://rivergardeners.com/entry-form)**

Website: [www.rivergardeners.com](http://www.rivergardeners.com)

Email: [info@RiverGardeners.com](mailto:info@RiverGardeners.com)



/RiverGardenersAssociation

/groups/rivergardenersmembers

## **General Rules and Hints**

**Photos** shown un-framed/un-mounted. Max size 13 X 18cm. Using digital camera, film or mobile phone. Judging based on quality of composition and focus. Max 1 entry in each class per person. Must be taken by exhibitor. Not computer enhanced.

All exhibits in the Flower, Fruit and Vegetable classes must be grown by the exhibitor.

**All varieties of vegetables and flowers should be named where possible.**

Flowers used in the Floral Art classes need not have been grown by the exhibitor.

Pot plants must be in the possession of the exhibitor for a minimum of 2 months before exhibiting.

All exhibits in the Craft classes must have been made by the exhibitor within the last 12 months.

All exhibits in the Cookery classes must have been made by the exhibitor.

Exhibits may not be cleared before prize giving. Exhibits not cleared immediately after prize-giving will be sold for the benefit of funds.

**All CUPS to be returned to Show Secretary by 6pm ONE WEEK before each show to Chestnut Tree Cottage, Crabble Avenue, River, Dover.**

**Online Entry Form: [rivergardeners.com/entry-form](http://rivergardeners.com/entry-form) or paper entry forms available separately**

### **Definitions of Types of Daffodils**

Large Trumpet -	1 Flower per stem, the trumpet as long as - or longer than the perianth segments (petals) e.g. KING ALFRED.
Large Cup -	1 Flower per stem, the cup is more than one third but less than equal to the length of the perianth segments e.g. CARLTON
Small Cup -	1 Flower per stem, the cup is less than one-third the length of the perianth segments e.g. LA RIANITA
Doubles -	Double Flowers

**Dahlias - Please note that Blooms exceeding these limits will be disqualified.**

Pompons	Blooms must not exceed - 52 mm Diameter
Miniature Ball	Blooms must not exceed - 115 mm Diameter
Small Ball	Blooms must not exceed - 170 mm Diameter
Miniature	Blooms must not exceed - 115 mm Diameter
Small	Blooms must not exceed - 170 mm Diameter
Medium	Blooms must not exceed - 220 mm Diameter
Large	Blooms must not exceed - 260 mm Diameter
Giant	Blooms must exceed - 260 mm Diameter

### **Floral Art**

Exhibit -	Plant material, with or without accessories
Accessory -	Anything other than plant material used in the Exhibit not including container bases and drapes.
Bracts -	May be used as flowers or foliage.

**Annual** A plant which grows from seed then flowers, and dies within a year.

**Perennial** A plant which lives for more than 2 years

### **Cookery Notes**

All Bottles and Jars must be clear, clean glass with White Lids

Attach a plain stick-on label to container with name of contents & date of preserving.

Quiches, flans etc. should be shown out of the container

**Entries must comply with the recipe - if given**

# **Spring Show** **Saturday 23<sup>rd</sup> March**

## **Awards**

Kate Terry Cup - Most points in the Show excluding Section A & B  
Charles Hedgecock Trophy - Most points in Vegetables Section C  
Mrs C.E. Hedgecock Memorial Cup - Most points in Flowers Section D  
Daffodil Society Bronze Medal & Certificate - Winner of Class 17  
South East Daffodil Society: Certificate of Merit: Best Exhibit in Class 18 - 25  
E. Moore Cup - Best exhibit of Cut Flowers - Winner of Classes 30  
Frank Betts Memorial Trophy - Best Exhibit in Class 35 (Cactus/Succulent)  
Dobby Cup - Most points in Floral Art - Classes 36 & 37  
Points Cup - Most points in Cookery Section F  
Jackson Cup - Most points in Craft Section G  
Rosette - Best Exhibit in Children's Section H  
Kent Fed. Certificate of Merit

## **Online Entry Form: [rivergardeners.com/entry-form](http://rivergardeners.com/entry-form)**

### **Section A    Photography**

### **Open to Members/Non-Members**

Only 1 entry in each class per person.

Max:13x18cm, shown unframed/un-mounted

#### **Class**

1. Frost
2. Reflections
3. Human Form
4. Light and Shadow
5. Nostalgia
6. Up in the Air

### **Section B    Student Photography**

### **Open to Students 14-18 years**

Only 1 entry in each class per person.

Max:13x18cm, shown unframed/un-mounted

7. Frost
8. Reflections
9. Human Form
10. Light and Shadow
11. Nostalgia
12. Up in the Air

### **Section C    Vegetables**

### **Members Only**

13. 2 Specimen Vegetables - 2 Distinct Kinds
14. 2 Leeks with tops suitably tied
15. 1 Stick of Rhubarb (leave 8cm top)
16. Any 1 other Vegetable

## **Section D    Flowers**

**Members Only**

### **Association's vases must be used**

17. 2 Vases of Any 2 Divisions - Three Stems of Daffodils -  
Large Trumpet/Large Cup/Small Cup/Doubles/Any Varieties
18. 1 Stem Specimen Daffodil (Any Variety)
19. 3 Stems Trumpet Daffodils
20. 3 Stems Large Cup Daffodils
21. 3 Stems All White Daffodils
22. 3 Stems Muti-headed Daffodils
23. 3 Stems Double Daffodils
24. 3 Stems Small Cup Daffodils
25. 3 Stems Miniature Daffodils
26. 3 Stems Tulips
27. 3 Stems Polyanthus/Primulas (Multi-headed)
28. 3 Pansies/Violas (Board supplied)
29. 5 Hellebore Heads - floating in own (glass) dish, not to exceed 20cm
30. 1 Vase of Mixed Spring Flowers
31. 3 Stems Flowering Shrub
32. Pot Plant Floral - Pot not to exceed 23cm
33. Pot Plant Foliage - Pot not to exceed 23cm
34. Pot Plant Orchid - Pot not to exceed 23cm
35. Cactus or Succulent - Pot not to exceed 23cm

## **Section E    Floral Art**

**Open to Members/Non-Members**

36. "An Easter Parade" an exhibit - up to 75cm wide
37. A Petite Arrangement in an Egg Cup - up to 23cm
38. Beginners - Spring Flowers in any container - up to 75cm wide

## **Section F    Cookery**

**Open to Members/Non-Members**

39. Almond Cake (recipe supplied Pg 5)
40. 5 Easter Biscuits (recipe supplied Pg 5)
41. 5 Cheese Scones (use own recipe)
42. 3 Hot X Buns (use own recipe)
43. Marmalade - Approx. 500g Jar
44. Soft Fruit Jam - Approx. 500g Jar
45. Stone Fruit Jam - Approx. 500g Jar
46. Lemon or Orange Curd - Approx. 250g Jar
47. Jar of Jelly - Approx. 250g Jar
48. Jar of Chutney/Pickle (Matured)

## **Section G    Craft**

## **Open to Members/Non-Members**

49. An item of Quilting/Patchwork (blankets/quilts etc folded to fit 45x60cm space)
50. Hand-made Cushion with pad. Max 50x50cm
51. An item of Crochet/Knitting
52. Homemade Toy. Max 30x30cm (Any Medium)
53. An item of Cross-stitch/Embroidery/Tapestry
54. 4 Coasters for glasses. Max 10x10cm (Any Medium)
55. An item of Origami
56. Hand-made Greetings Card
57. A Hand decorated Plant Pot
58. An item of Ceramics
59. A Drawing/Painting
60. An item of Metalwork or Woodwork - maximum space 45x60cm

***Note: Articles in the Craft section to have been completed during the past 12 months***

## **Section H    Children's Section - 15 Years & under**

**Prize Money: 1<sup>st</sup> - £2    2<sup>nd</sup> - £1.50    3<sup>rd</sup> - £1**

**Open to Non-Members**

61. An Easter Picture, any Media. Max size A4 - 7 and Under
62. A Painted Pebble - 8 to 15 years
63. Spring Flowers in a Jam Jar - Up to 15 years
64. **Photo** - "Spring Flowers" - up to 15 years

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## **Recipes**

### **Spring: Class 39    Almond Cake**

175g Margarine    70g Plain Flour    200g Caster Sugar    3-4 drops Almond essence  
4 Large Eggs    Flaked Almonds    125g Ground Almonds    Icing sugar to finish  
Pre-heat oven 180C/350F/gas mark 4. Cream margarine and sugar until light and fluffy.  
Beat in the eggs one at a time and fold in the ground almonds, flour and essence. Place mixture in a greased & bottom lined 20cm deep cake tin. Sprinkle with flaked almonds.  
Bake in oven for 1-1½ hours or until cooked. Cool on a wire rack. Dust with icing sugar.

### **Spring: Class 40    Easter Biscuits**

75g Butter    75g Caster Sugar    1 Egg yolk    Pinch mixed Spice    50g Currants  
15g Mixed peel (optional)    175g Plain flour sifted    A little milk

Glaze 1 Egg white    Caster Sugar

Pre-heat oven to 180C/350F/Gas Mk 4. Soften butter, add sugar, cream the mixture until light and fluffy. Add egg yolk, spice, currants, peel and flour, and mix to a soft dough with milk. Roll out the dough thinly and cut into approx 3" rounds. Place on a greased baking sheet, bake for 15-20 mins. After 10 mins brush with the egg white and sprinkle with caster sugar. Return to oven until golden brown, cool on a wire rack.

## Definition Of Daffodils

The easiest way to decide which size a daffodil is, is to bend a petal alongside the cup and compare the length of one to the other

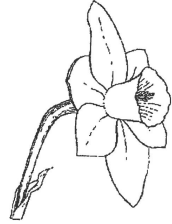
### Trumpet

One flower per stem; the trumpet as long as or longer than the perianth segments (petals)



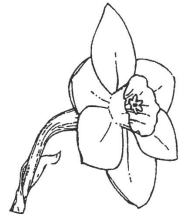
### Large Cup

One flower per stem, the cup is more than one-third but less than equal to the length of the perianth segments (petals)



### Small Cup

One flower per stem, the cup is not more than one-third the length of the perianth segments (petals)



### Doubles

One or more flowers to a stem



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## Recipe

### Summer Show: Class 67 Elderflower Cordial

15 Elderflower heads 500g Caster Sugar 4 tbls runny Honey 2 unwaxed Lemons  
Wash the elderflowers. Put sugar & honey in large saucepan add 1 ltr water, gently bring to the boil, until sugar has dissolved, remove from heat. Finely grate in lemon zest & add elderflowers, squeeze in juice from 1 lemon, then slice other lemon & add to pan. Pop on lid, leave to infuse for 24 hrs, strain into clear glass bottle.

# **SUMMER SHOW**

## **Saturday 6th July**

### **Awards**

Carder Cup - Most points in Show, excluding Photography & Cookery  
Johnson Cup - Best exhibit in Show (Horticultural)  
Jenkins and Pain Cup - Best exhibit in Show (Non-Horticultural)  
Vegetable Shield - Most points in Vegetables Section C  
Fruit Medal - Most points in Fruit Section D  
Flower Shield - Most points in Flowers Section E  
Graves Trophy - Best exhibit of Sweet Peas Classes 36 - 38  
Committee Cup - Most points in Sweet Peas Classes 36 - 38  
Elsie Marsh Rose Bowl - Winner of Class 39  
River O.A.P. Rose Show Cup - Most points in Rose Classes 39 - 41  
H. Miller Trophy - Best Pot Plant - Floral - Class 51  
George Plater Cup - Best Pot Plant - Foliage - Class 52  
H.E. Russell Cup - Best Pot Plant - Flowering Begonia - Class 54  
Vere Langley Memorial Trophy - Best Pot Plant - Fuchsia - Class 55  
Russell Cup - Most points in Floral Art - Classes 56 - 57  
Vincent Cup - Most points in Cookery Section G  
Rosette - Best Exhibit in Children's Section I  
Helen Osborn Children's Cup - Most points in Children's Section I  
Kent Fed. Certificate of Merit

### **Online Entry Form: [rivergardeners.com/entry-form](http://rivergardeners.com/entry-form)**

#### **Section A Photography**

**Open to Members/Non-Members**

Only 1 entry in each class per person. Max:13x18cm, shown unframed/un-mounted  
Class

1. Graffiti
2. Dark Skies
3. Man vs Nature
4. Red, White and Blue
5. Seascape
6. Garden Humour

#### **Section B Student Photography**

**Open to Students 14-18 years**

Only 1 entry in each class per person. Max:13x18cm, shown unframed/un-mounted

7. Graffiti
8. Dark Skies
9. Man vs Nature
10. Red, White and Blue
11. Seascape
12. Garden Humour

**Section C Vegetables****Members Only**

13. 3 Potatoes - White
14. 3 Potatoes - Coloured
15. 3 Carrots - 8cm tops
16. 3 Beetroot - 8cm tops
17. 5 Runner Beans
18. 5 Pods - Broad Beans
19. 5 Pods - French Beans
20. 5 Pods - Peas
21. 2 Courgettes - 10-15cm
22. 1 Lettuce - any variety
23. 3 Tomatoes
24. 5 "Cherry " type Tomatoes
25. 1 Cucumber
26. 2 Sticks of Rhubarb (leave 8cm leaf)
27. Any 1 Vegetable not listed above
28. 3 Assorted Salad Items - quantity un-specified
29. Any 2 Specimen Vegetables - 2 Distinct Kinds
30. Collection of Any 4 Kinds of Vegetables (not varieties), displayed in a frame 45 x 60cm (supplied) garnishing permitted. Points scored as RHS with additional 10 points for presentation. (number as list available from Show Secretary or website)

**Section D Fruit****Members Only**

31. 5 Raspberries with stalks
32. 5 Gooseberries (not mixed)
33. 5 Striggs Black, Red or White Currants (not mixed)
34. 5 Cherries with stalks (dessert or culinary)
35. Any Fruit not listed above

**Section E Flowers****Association's vases must be used****Members Only**

36. 2 Vases of 3 Stems Sweet Peas - 2 Distinct Varieties
37. 3 Stems of Specimen Sweet Peas - 1 Variety
38. 9 Stems Sweet Peas - Mixed
39. 1 Specimen Rose - with at least 1 leaf attached, not less than 15cm length (wire allowed)
40. 3 stems 1 Bud, 1 Bloom & 1 Blown Rose
41. 3 Stems Roses - Large Flowered
42. 3 Stems Border - Pinks/Dianthus
43. 3 Stems, 1 Kind Perennial
44. 1 Specimen Gladioli
45. 3 Stems Gladioli
46. 3 Blooms Dahlias
47. 1 Vase of Mixed Flowers



48. 1 Vase of Mixed Perennials (can include Dahlia, Chrysanth. or Rose)
49. 3 Stems Flowering Shrub
50. 5 Pansies/Violas (Board supplied)
51. Pot Plant Floral - Pot not to exceed 23cm
52. Pot Plant Foliage - Pot not to exceed 23cm
53. Pot Plant Orchid - Pot not to exceed 23cm
54. Pot Plant Flowering Begonia - Pot not to exceed 23cm
55. Pot Plant Fuchsia - Pot not to exceed 23cm

## **Section F Floral Art**

**Open to Members/Non-Members**

56. "Summer Reflections" - Can use water, an exhibit, up to 75cm wide
57. A Corsage for the Bride's Mother
58. Beginners: An Arrangement in a Cup & Saucer

## **Section G Cookery**

**Open to Members/Non-Members**

59. Lemon Sponge Cake - Approx 20cm/8" Diameter (use own recipe)
60. 5 Chocolate Chip Cookies (use own recipe)
61. 3 Pieces Bread Pudding (use own recipe)
62. 5 White Round Bread Rolls - use approx 500g (use own recipe)
63. Soft Fruit Jam - Approx. 500g Jar
64. Stone Fruit Jam - Approx. 500g Jar
65. Jar of Jelly - Approx. 250g Jar
66. Jar of Chutney (Matured) - Approx. 500g Jar
67. Bottle of Elderflower Cordial 0.25 - 0.5L (recipe supplied Pg 6)

## **Section H Craft**

68. An item of Origami
69. Hand-made Greetings Card
70. Animal made from any fruit or veg. Max 30x30cm
71. An item of Crochet/Knitting
72. A Painted Pebble
73. An item of Ceramics
74. A Drawing/Painting
75. An item of Metalwork or Woodwork - maximum space 45x60cm

***Note: Articles in the Craft section to have been completed during the past 12 months***

## **Section I Children's Section - 15 Years and under**

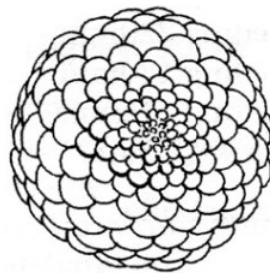
**Prize Money: 1<sup>st</sup> - £2 2<sup>nd</sup> - £1.50 3<sup>rd</sup> - £1**

**Open to Non-Members**

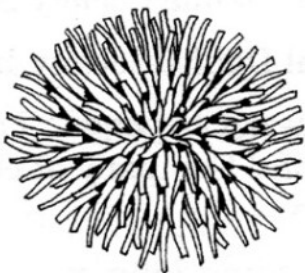
76. A Seaside Picture - using shells. Max A4 - Age 7 and Under
77. A Vegetable &/ Fruit Monster (can use cocktail sticks, up to 30cm) - Age 8 to 15 years
78. A Miniature Garden in a Seed Tray - Up to 15 years
79. **Photo** - "Summer" - Up to 15 years

## Dahlia Classification

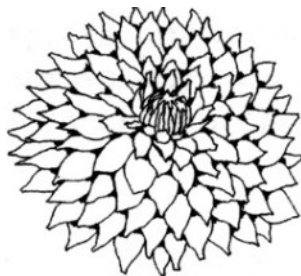
Pompon



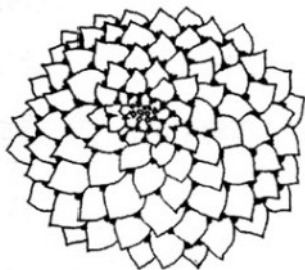
Cactus



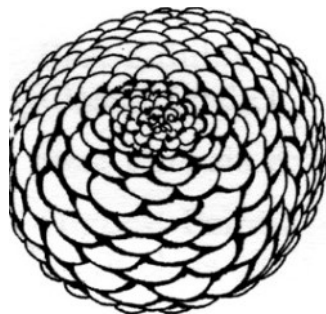
Semi- Cactus



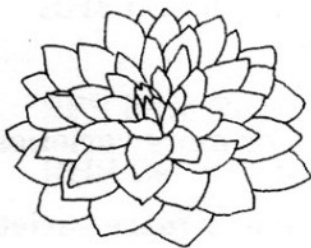
Decorative



Ball



Water Lily



# **AUTUMN SHOW**

## **Saturday 14th September**

### **Awards**

Banksian Medal - Presented by R.H.S. for most points in Horticultural Classes.

(Excluding winners : 2022 R Burvill & 2023 T Barlow)

Bateman Trophy - Best exhibit in Show (Horticultural)

Presidents Cup - Best exhibit in Show (Non-Horticultural)

National Vegetable Society Medal/Cert - Best exhibit of Vegetables in Section C

Alan Donald Memorial Cup - Best exhibit of onions - Class 15 or 16

National Vegetable Society Plaque - Best exhibit of Tomatoes in Classes 26 - 28

Good Garden Contest Cup - Best Collection of Vegetables - Class 35

National Dahlia Society - Silver Medal & Diploma - Winner of Class 41

Garden News Dahlia Shield - Best exhibit of Dahlias in Class 42

National Dahlia Society - Bronze Medal & Diploma - Most points in Classes 41 - 47

Dover & District Gardeners Society Cup - Best exhibit in Floral Art Section F

Plater Cup - Most points in Cookery Section G

Rosette - Best Exhibit in Children's Section I

Alan Donald Junior Cup - Most points in Children's Section I

Grigg Cup - Most points in Photography in Section A in all 3 Shows

Gunn Cup - Most points in Vegetables in all 3 Shows

John Williams Cup - Most points in Flowers in all 3 Shows

Betty Allen Trophy - Most points in Floral Art in all 3 Shows

Gwen Graves Memorial Cup - Most Points in Cookery in all 3 Shows

Hawkinge Shield - Most points in Craft in all 3 Shows

Junior Cup - Most Points in Children's Section in all 3 Shows

Photography Cup - Most points in Children's Photography Classes in all 3 shows

### **Online Entry Form: [rivergardeners.com/entry-form](http://rivergardeners.com/entry-form)**

#### **Section A Photography**

Only 1 entry in each class per person.

#### **Class**

1. Fireworks
2. Dark and Light
3. Diversity of Features
4. Passing of Time
5. Natures Beauty
6. Close up of a Spider

#### **Open to Members/Non-Members**

Max:13x18cm, shown unframed/un-mounted

**Section B Student Photography****Open to Students 14-18 years****Only 1 entry in each class per person.****Max:13x18cm, shown unframed/un-mounted**

7. Fireworks
8. Dark and Light
9. Diversity of Features
10. Passing of Time
11. Natures Beauty
12. Close up of a Spider

**Section C Vegetables****Members Only**

13. 3 Potatoes - White
14. 3 Potatoes - Coloured
15. 3 Onions - under 250g - from Sets/Seed
16. 3 Onions - over 250g - from Sets/Seed
17. 9 Shallots - Pickling - under 30mm diameter
18. 9 Shallots - Large - over 30mm diameter
19. 3 Carrots up to 13cm long - 8cm tops
20. 3 Carrots over 13cm long - 8cm tops
21. 3 Beetroot - 8cm tied tops and roots
22. 2 Leeks - with tops suitably tied
23. 5 Runner Beans
24. 1 Longest Runner Bean
25. 2 Courgettes - 10-20cm in length
26. 1 Cucumber
27. 5 Tomatoes - Medium, Round approx. 60mm diameter
28. 5 Plum Tomatoes
29. 9 Cherry Tomatoes - Round not to exceed 35mm
30. 1 Heaviest Tomato
31. 1 Wonky/Misshapen Vegetable
32. 1 Pepper - Hot or Sweet
33. Longest stick of Rhubarb - including leaf
34. Any 2 Specimen Vegetables - 2 Distinct Kinds
35. Collection of Any 4 Kinds of Vegetables (not varieties), displayed in a frame 45 x 60cm (supplied) garnishing permitted. Points scored as RHS with additional 10 points for presentation. (number as list available from Show Secretary or website)

**Section D Fruit****Members Only**

36. 3 Apples - Culinary
37. 3 Apples - Dessert
38. 3 Pears - Dessert or Culinary (not mixed)
39. 5 Raspberries (with stalks)
40. Any Fruit not listed above

**Section E Flowers****Association's vases must be used****Members Only**

41. National Dahlia Society Silver Medal & Diploma  
Three Vases, 3 distinct cultivars, 3 blooms per vase (unless miniature or pompon then 5 blooms), 3 distinct classifications
42. 1 Specimen Bloom Dahlia (any variety)
43. 3 Cactus/Semi-Cactus Dahlias
44. 3 Ball Dahlias
45. 3 Decorative Dahlias
46. 3 Pompon Dahlias
47. 3 Mixed Dahlias
48. 1 Large Rose Bloom
49. 3 Zinnias
50. 3 Stems Hydrangeas
51. 1 Vase of Mixed Flowers
52. 5 Fushia Heads, same or mixed (Board supplied)
53. Pot Plant Floral - Pot not to exceed 23cm
54. Pot Plant Foliage - Pot not to exceed 23cm

**Section F Floral Art****Open to Members/Non-Members**

55. "Autumn Harvest" - Exhibit to include fruit, nuts & berries, up to 75cm wide
56. An All Foliage Arrangement, up to 75cm wide
57. Beginners: Autumn Flowers in a Terracotta Pot

**Section G Cookery****Open to Members/Non-Members**

58. Apple Scone Round - (recipe supplied Pg 14)
59. Easy Malt Loaf (recipe supplied Pg 14)
60. 5 Macaroon Mincemeat Tarts (recipe supplied Pg 14)
61. Wholemeal Loaf - Using 500g dough
62. Soft Fruit Jam - Approx. 500g Jar
63. Stone Fruit Jam - Approx. 500g Jar
64. Jar Jelly - Approx. 250g Jar
65. Jar of Pickles (matured)
66. Jar of Chutney (matured) - Approx. 500g Jar

**Section H Craft**

67. An item of Quilting/Patchwork (blankets/quilts etc folded to fit 45cm x 60cm space)
68. Hand-made Cushion with pad. Max 50x50cm
69. An item of Crochet
70. An item of Cross-stitch/Embroidery/Tapestry
71. Advent Calendar. Max 60x60cm (Any medium)
72. An item of Origami
73. An item of Ceramics

74. A Drawing/Painting

75. An item of Metalwork or Woodwork - maximum space 45x60cm

**Note: Articles in the Craft section to have been completed during the past 12 months**

### **Section I Children's Section - 15 Years and under**

**Prize Money: 1<sup>st</sup> - £2 2<sup>nd</sup> - £1.50 3<sup>rd</sup> - £1**

**Open to Non-Members**

76. A4 Collage of a Sunflower - 7 years and Under

77. An Edible Necklace - 8 to 15 years

78. Largest Sunflower Head - Up to 15 years. Can be dead or alive! (Sow in April/May)

79. **Photo** - "A Close up of a Butterfly" - Up to 15 years

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### **Recipes**

#### **Autumn Show: Class 56 Apple Scone Round**

225g Self Raising Flour Good pinch of Salt ½ tsp Bicarbonate of Soda ½ tsp Ground Cinnamon 60g un-salted Butter (diced) 60g Demerara Sugar (extra for sprinkling)

1 large Bramley Apple (250-275g) 150ml full fat creamy Milk Baking tray, greased  
Preheat oven 220C/425F/ Gas 7. Sift flour, salt, bicarb of soda and cinnamon in mixing bowl. Add butter and rub in flour using finger tips, when mixture resembles fine crumbs stir in sugar. Peel, core and dice apple, add to bowl, add 125ml milk and mix in, gradually work in more milk a tsp at a time to make soft but not sticky dough. Using floured hands, lightly shape dough into a ball, place on prepared tray, gently pat out a 20cm round, brush with milk and sprinkle with sugar. Using a sharp knife, score into 8 wedges. Bake for 15 mins until golden brown. Leave to cool for 5 minutes, cut into wedges.

#### **Autumn Show: Class 57 Easy Malt Loaf**

350g Self raising Flour 175g Currants 60g Sultanas 30g Caster Sugar  
30g Dark Brown Sugar 2½ Tbls Ovaltine 4 Tbls Golden Syrup Pinch of salt 300mls Milk  
Preheat oven 160C/325F/Gas 3. Grease & line a 1kg loaf tin. Sieve flour into bowl, add dry ingredients and mix. Slightly warm milk and syrup together add to dry ingredients. Mix batter well & pour into tin. Bake on a pre-heated baking sheet for 1-1½ hours. Place on a cooling rack, leave to cool/ Ease sides with flat bladed knife & loaf should tap out.

#### **Autumn Show: Class 58 Macaroon Mincemeat Tarts** (makes approx 12)

175g Short Crust Pastry Jar of Mincemeat 85g Caster Sugar 30g Ground rice  
60g Ground Almonds 3 drops Almond Essence 1 Large Egg white 1 Tbls Cold water  
12 split Almonds to decorate

Preheat oven 180C/375F/Gas 5. Line tart tins with pastry. Put small amount of mincemeat in base of each tart. Mix sugar, ground almonds, ground rice together. Beat egg white until just frothy, then mix into dry ingredients with water & almond essence. Divide mixture between tarts smoothing the surface, put half almond on each. Bake for 10-15mins.

## **2024 EVENTS**

**Coffee Morning:** Saturday 17th February @ 10am

**Quiz:** T.B.C

**Kings Seed Catalogues:** Available Mid August

**AGM/Coffee Morning:** Saturday 2nd November @ 10am

**Members Christmas Party:** T.B.C

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### **Officials**

**President:** Mrs J Betts

**Vice-Presidents:**

Mrs J Dale      Mrs L Williams

**Chairman:** Mr P Jaconelli

**Vice-Chairman:** Vacancy

**Secretary/ Advertising**

Miss J Wickham

**Treasurer**

Mrs A Hutt

**Show Secretary**

Bev Jaconelli

**Assistant Show Secretary**

Reece Jaconelli

**Catering**

Mrs P Hicks      Mrs J Thomas

**Committee Members:**

Mrs S Vick

Mr N Hayward

We are always keen for new committee members to come and join us, we only have a few meetings a year and are a friendly like-minded group. We look forward to welcoming you soon.

## **Online Entry Form: [rivergardeners.com/entry-form](http://rivergardeners.com/entry-form)**

### **Website:**

We have a Online presence at [rivergardeners.com](http://rivergardeners.com) - a resource of information about Shows, Events, Schedules, [Online Entry Forms](#) and much more.

### **Electronic Schedules:**

Our Show Schedules will be made available on our website for you to Download for Free.

You can also sign up for “Schedule Alerts” and we will email you a copy when it is available.

### **Facebook Group:**

The Club now has a stronger presence on Social Media, especially for our members and supporters to interact with each other, share Ideas, tips, photos, questions and anything Gardening / Cooking / Crafting related. Come and join us by Searching on Facebook for River Gardeners' Association Members or follow this link: <https://www.facebook.com/groups/rivergardenersmembers>

### **Newsletter:**

We have a occasional Newsletter distributed by email, please let us know if you'd like to receive it by emailing: [info@rivergardeners.com](mailto:info@rivergardeners.com)