

# HELLESDON GARDENING CLUB AUTUMN SHOW

SATURDAY 5th SEPTEMBER 2026

## Supplementary Schedule

### Entries may be submitted by:

- Telephone to the Show Secretary, 01603 423535
- Text message to the Show Secretary, Mobile: 07505 052541
- Email to the Show Secretary, ursulafranklin19@gmail.com
- Entry form delivered to the Show Secretary at 15 Meadow Way Hellesdon NR6 5NW

**Entries must be received before 8pm on Thursday 3rd September**

### FLORAL ART

Novice Class - **Open to any person who has NOT won 1<sup>st</sup> prize for floral art in an HHA show**

81. A Harvest Basket. An arrangement of fresh flowers and foliage – can include fruit, veg, and seed heads

#### Intermediate Classes 82 and 83

82. 'A BOOK FROM MY CHILDHOOD' An arrangement of fresh materials. Accessories may be used. Not to exceed 60cm overall.  
Please display the title and/or the book you have chosen.

83. 'THERE'S NO BUSINESS LIKE SHOW BUSINESS'.  
An arrangement of fresh materials. Accessories may be used.  
Not to exceed 40cm overall.

Some tips for classes 86-88 [see main schedule]

- Fill jars to the brim to prevent shrinkage and give an airtight seal
- Chutneys and pickles should, ideally be at least two months old
- Don't use wax discs with screw top jars

### COOKERY

**Entrants must use the recipes supplied in this schedule. Please bring your exhibits ready plated [paper plates will NOT be provided].**

89. Fruity Flapjack

90. Swiss Circles

91. Cheese, spring onion and bacon scones

92. Children's cookery class - Munchies

## **Class 89 Fruity Flapjack**

Ingredients:

2 oz [50g] walnuts

2oz [50g] no-soak apricots

2oz [50g] glacé cherries

3 bananas

2 tablespoons light muscovado sugar

6 oz [150g] porridge oats

1 oz [25g] desiccated coconut

3 fl oz sunflower oil

Set oven to 350 F [180 C, gas mark 4,]

Line a baking sheet with non-stick baking paper. Roughly chop the walnuts, apricots and glacé cherries. Mash the bananas with a fork. Put all the ingredients into a large mixing bowl and mix together well.

Drop desert-spoonfuls of the mixture onto the lined baking sheet and flatten the top of each with a fork. Bake for approximately 20 minutes until golden brown. Cool on the tray for 5 minutes then transfer the biscuits to a wire rack to cool. When the flapjacks are completely cold, store in an airtight tin.

Display six on a plate.

## **Class 90 Swiss Circles**

Ingredients:

150g [6oz] butter

25g [1oz] icing sugar, sieved

100g [4oz] self-raising flour

25g [1oz] cornflour

25g [1oz] cocoa powder

A few drops of vanilla essence

Baking trays, greased.

Piping bag and star pipe

Cream the butter with the sieved icing sugar until light in colour, sieve the flour, cornflour and cocoa powder together.

Beat them in gradually, making sure there are no pockets of flour left.

Beat in the essence and continue to beat until the mixture is soft enough to pipe.

Fill the piping bag and pipe circles onto the trays, spacing them apart as the mixture will spread.

Bake in a hot oven [220 C, 425F, Gas mark 7] for 6 minutes, then lower heat to moderate [180C, 350F, Gas mark 4] for about a further 6 minutes, until the biscuits are cooked.

Cool before carefully lifting from the tray. The mixture is very short so has to be handled carefully.

Display six.

### **Class 91 Cheese, spring onion and bacon scones**

Ingredients:

250g [9oz] self-raising flour

62g [2 1/2oz] butter

45g [1 1/2oz] mature Cheddar Cheese, grated

45g [1 1/2oz] bacon, cooked and finely shredded

1 spring onion, finely chopped

Salt and black pepper

1 egg

Approx. 90ml milk

Preheat the oven to 190C [375F, Gas mark 5]

Line a baking sheet with greaseproof paper.

Sift the flour into a mixing bowl, add the butter and rub in until it resembles fine crumbs. Add most of the cheese [reserving a little to top the scones], the bacon, spring onion, salt and pepper and mix until evenly combined.

Mix the egg with some of the milk. Gradually add the liquid to the bowl, adding milk as necessary, until the mixture comes together and forms a soft dough.

Turn the dough out onto a floured surface and flatten slightly to required depth. Use a 3-inch cutter to cut out scones. Place on the baking sheet and sprinkle with the reserved cheese.

Bake for about 15 minutes until risen and golden brown.

Display six.

## **92. Munchies**

[Children's cookery class, open to any child including children or grandchildren of members and guests]

### **Ingredients**

100g (4oz) butter

80ml (4 tablespoons) golden syrup

40ml (2 tablespoons) cocoa powder

200g (8oz) muesli cereal

Paper cases

- Melt the butter and syrup in a good-sized pan with the cocoa.
- When it is dissolved, bring to the boil
- Take it off the heat and stir in the cereal
- Press the mixture into a round spoon or small ice-cream scoop and make heaps
- Put these in the paper cases and leave in the refrigerator for two hours

Arrange six munchies on a plate to show