

HELLESDON HORTICULTURAL ASSOCIATION
AUTUMN SHOW
SATURDAY 6th SEPTEMBER 2025
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 4th September

FLORAL ART

Novice Class - Open to any member who has not won 1st prize for floral art in an HHA show

81. An arrangement of fresh foliage and five flowers in a container provided by the club.

Intermediate Classes 82 and 83

82. 'AUTUMN GLORY' may include leaves, nuts, berries and seeds as well as flowers. Not to exceed 60cm overall.

83. 'A FILM TITLE' An arrangement of fresh materials. Not to exceed 40cm overall. Please display the title of the film you have chosen.

Some tips for classes 86-88

- 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. Cheese Shortbread

90. Banana and Walnut Loaf

91. Treacle Tart

92. Children's cookery class - Munchies

Class 89 Cheese Shortbread

Ingredients

- 85 g/3oz soft butter
- 85 g/3oz plain flour
- 60 g/2oz finely grated cheese
- 30 g/1oz cornflour, rice flour or ground flour

Heat the oven to 180°C, 375°C, gas 2

Cream the butter and half the cheese, work in the flour and cornflour, rice flour or ground flour. Add the remaining cheese and seasoning.

Press into a floured round tin approx. 8in/20cms. Prick all over with a fork and score into slices.

Bake for about 40 mins in a slow oven.

Display whole.

Class 90 Banana and Walnut Loaf

Ingredients

- 100g/4oz margarine
- 175g/6 oz muscovado sugar
- 2 eggs
- 2 ripe bananas
- 50g/2oz chopped walnuts
- 250g/8oz self-raising flour
- 1 teaspoon baking powder
- 2 tbsp milk

Grease and line a 2lb loaf tin

Preheat the oven to 350°F, 180°C, gas 4.

Cream the margarine and sugar together.

Mash the bananas and add to the mixture.

Break the eggs, one at a time, into the mixture, beating well after each addition.

Gently fold in the flour and baking powder, then stir in the walnuts and milk.

Transfer the mixture into the loaf tin, smoothing the top, and bake for approximately one hour, or until well risen and golden brown.

Turn out and cool on a wire rack.

Class 91 Treacle Tart

For the pastry

- 225g/8oz **plain flour**, plus extra for dusting
- 110g/4oz **butter**, chilled, diced
- 1 medium free-range **egg**, lightly beaten

For the filling

- 450g/1lb **golden syrup**
- 85g/3oz fresh **breadcrumbs**
- generous pinch **ground ginger**
- 1 **lemon**, zest, finely grated and 2 tbsp of the juice
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Method

1. In a bowl, rub the butter into the flour with your fingers until it resembles fine breadcrumbs.
2. Mix in the egg with a knife, then knead on a clean, lightly dusted work surface to form a smooth dough.
3. Use the dough to line a 23cm/9in loose-bottomed tart tin, prick the base all over with a fork and leave to rest in the fridge for about 30 minutes.
4. Preheat the oven to 190C/375F/Gas 5.
5. Line the pastry with parchment paper and weigh down with rice or ceramic baking beans. Bake the pastry blind for 10-15 minutes, remove the paper and rice or beans and return the pastry case to the oven for a few minutes more, until light golden-brown.
6. For the filling, mix together the filling ingredients in a bowl and pour into the pastry case. Return to the oven and bake for about 30 minutes.

92. Munchies

[Children's cookery class, open to children or grandchildren of members]

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