

5. St. Peter's Church Hall will be open from 7:15 p.m. on the evening of the Show for staging, which must be completed by 7:45 p.m., when judging of all classes (except those listed in rule 6) will commence. No person other than other than anyone authorised by the Show Secretary is allowed to be in the exhibition area until judging of these classes has been completed.
6. Judging of classes 1 to 6 will be carried out by members. (Details will be given on the night.)
7. Vases will be provided for class 18.
8. Prizes: The prize money to be awarded shall be:

1 st £1	2 nd 75p	3 rd 50p
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All prize money must be collected from the Hon. Treasurer before the close of the show.

RECIPES

Miniature cheese, onion and olive scones

1 medium onion, diced	1 oz. butter or margarine	6 black olives, pitted and chopped
1 tablespoon olive oil	Freshly milled black pepper	1 large egg
6 oz self-raising flour	½ teaspoon mustard powder	2 to 3 tablespoons milk
½ teaspoon salt	1½ oz. Parmesan cheese, grated	
½ teaspoon cayenne pepper	1½ oz. strong cheddar cheese, grated	

Pre-heat oven to gas mark 6 / 400°F / 200°C. Fry the onion in the oil at high heat for 5-6 minutes until browned, taking care not to let it burn. Remove from the heat and transfer to a plate to cool. Meanwhile sift the flour, salt, pepper and mustard powder into a large mixing bowl. Add enough freshly-milled pepper to give a good "bite". Rub in the fat, add the cooled onion, the olives and two thirds of the grated cheeses, forking them in evenly. Beat the egg and pour into the mixture, mixing first with a knife and then with your hands, adding only enough milk to make a soft dough (it must not be too sticky.) Turn out of the bowl onto a lightly floured surface, kneed gently until smooth, then roll out to about ¾" thick. Use a plain 1¼" cutter to cut out the rounds (re-rolling the trimmings.) Brush the tops with milk, top with the remaining cheese mixture, and bake near the top of the oven for 10 to 12 minutes. Remove to a wire rack to cool. (Makes about 28.)

Macaroon mince pies

These are basically mince pies with a macaroon topping instead of pastry. Only the recipe for the topping is given. Additional ingredients are: 2 large egg whites, 3 oz caster sugar, 3 oz ground almonds, ½ oz. flaked almonds, glacé cherries for decoration.

(For 10-12), prepare patty tins for mince pies in the normal way. Take 2 large egg whites and whisk until stiff. Carefully fold in the caster sugar and the ground almonds. Put enough of the mixture onto the top of the mincemeat to provide a cover, then decorate with a few flaked almonds and finish with a ¼ glacé cherry. Bake in a moderate oven (190 / 375 / Gas mark 5) for 20 minutes, or until golden brown.

EAST READING HORTICULTURAL SOCIETY

President: Don Palmer

SCHEDULE

for the

33RD CHRISTMAS SHOW

to be held at

ST. PETER'S CHURCH HALL

CHURCH ROAD, EARLEY

on

WEDNESDAY DECEMBER 12TH, 2018

7:15 pm to 10:00 pm.

RESULTS AT 9:00 PM (approx.)

SEASONAL REFRESHMENTS WILL BE SERVED

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ALL CORRESPONDENCE AND ENQUIRIES FOR THE SHOW SHOULD BE ADDRESSED TO

**THE SHOW SECRETARY  
TELEPHONE (0118) 986 7303**

**ERHS CHRISTMAS SHOW 2018**

**FLORAL ARRANGEMENT AND HANDICRAFT CLASSES**

*NB: In classes 1 and 2, exhibitors MUST ensure they conform to the measurements stated.*

- 1 A circular table arrangement, with a candle, using fresh flowers and foliage. MAXIMUM size 12 inches diameter.
- 2 "The Holly and the Ivy." A table arrangement. MAXIMUM length 14 inches. No flowers. Accessories allowed.
- 3 (MEN ONLY) A Christmas arrangement in a decorated 5-inch flower pot. Artificial material permitted.
- 4 A handmade Christmas card.

*In the following classes, digital photography is permitted. Prints must be borderless, not exceeding 7" x 5" and mounted on white card to produce a 1" border surrounding the photograph.*

- 5 Photograph: "A winter's scene".
- 6 Photograph: "Birds in winter".

**WINE CLASSES**

- 7 A bottle of red table wine – dry.
- 8 A bottle of white or golden table wine – dry.
- 9 A fruit liqueur.

*Note: Entries should be presented in clear glass bottles closed with either a screw cap or white-topped cork stopper. Bottles should be of 75 cl capacity for the wine classes, and up to 50 cl for the liqueur class. Fruit liqueurs must have been made by the competitor, with the name of the fruit and spirit used shown on a label not exceeding 6 cm x 3 cm attached to the front of the bottle. The use of commercial spirits is permitted as the base for the liqueur.*

**VEGETABLES, FRUIT AND FLOWER CLASSES**

- 10 Onions, 3, round or flat.
- 11 Dish of 5 shallots.
- 12 A specimen parsnip. Foliage to be trimmed to 4" from the crown.
- 13 Brussels sprouts, 10.
- 14 A specimen leek with roots.
- 15 A winter cabbage. Any variety.
- 16 Apples, cooking, 3 of one variety.
- 17 Apples, dessert, 3 of one variety.
- 18 A single stem of bloom (shrubs permitted.)
- 19 9" pan, pot or bowl of a flowering/fruited plant or plants.
- 20 9" pan, pot or bowl of a foliage plant or plants.

**HOME COOKERY**

- 21 A handmade granary loaf.
- 22 6 miniature cheese, onion and olive scones. (See recipe.)
- 23 6 miniature mince pies with shortcrust pastry bases. (See recipe for topping.)
- 24 A rich fruit cake (8 inches round or 7 inches square.)
- 25 2 jars of preserve, each containing a different type of preserve.

**RULES**

- 1. All entries, either on plain paper or using the entry form on page 3, must be received by the Show Secretary no later than 2 p.m. on Sunday 9<sup>th</sup> December. All entries must be accompanied by an entry fee of 20p per class.
- 2. On the evening of the Show, an exhibitor's card for each entry must be obtained from the Show Secretary at the time of staging and must be placed with the exhibit.
- 3. Only one prize in a class may be awarded to any exhibitor. Multiple entries by the same exhibitor in the same class are permitted, but entry cards will be marked to identify such entries as being from the same exhibitor.
- 4. ALL entries in the home cookery classes must be the work of the exhibitor and will be tasted during the judging.

**Rules continued overleaf**

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**Entry Form** Photocopies accepted, or entries can be on plain paper.  
*(Please use one line for each entrant from the same address)*

I / We wish to enter the following classes: *(PLEASE PRINT CLEARLY)*

Name..... Classes.....

Name..... Classes.....

Name..... Classes.....

Name..... Classes.....

Address .....

.....

Telephone (in case of queries) .....

Email (in case of queries) .....

Total sum enclosed (see entry fees on page 2 rule 1) £.....

**TO: 9 WYCHWOOD CLOSE, BEFORE 2 P.M. ON SUNDAY 9<sup>th</sup> DECEMBER.**

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