

## SHOW CATERING

We have to say a sad farewell to Primrose who has been helping for some time, we will miss you; and, on a personal level, I will miss our chats, you and Ted have become friends to Tony and I. Take care and keep well.

I will be making my phone calls and emails soon, I just ask you to please reply. I still have chase up Members, I have even asked on Facebook, but some do not reply.

If you do not want to help, please let me know. Thank you.

**June Kemp 02392251292 [longcollins8@gmail.com](mailto:longcollins8@gmail.com)**

## VACANCY FOR CHIEF STEWARD

Are you good at organising people and events?

After six years as Chief Steward I have made the decision not to stand for re-election at the next AGM in November.

The Chief Steward would be required to assist the Show Manager in setting up and running the Spring, Summer and Autumn Shows and supervising and co-ordinating the Show Team.

If you are interested please contact John Lark on 02392 463538 or Tim Speller on 02392 466292.

**John Lark Chief Steward**

## MEMBERS' OFFERS AT THE TRADING CENTRE

Water Butts, 1 Large, 1 Small, 07474940740

Compost Bin, Free, 02392 467486

Allotment shed, gutters and water butt, plus tools and contents  
£100 ovno, dismantle and collect 02392 466076



## HAYLING ISLAND HORTICULTURAL SOCIETY SPRING 2018 NEWSLETTER

### CHAIRMAN'S JOTTINGS

As I write this I am still reflecting on the Royal Wedding and marvelling at the wonderful security arrangements coupled with the unobtrusive presence of the security personnel.

The Royal Borough of Windsor and Maidenhead can take great pride in their presentation plus the magnificent clearing up operation that took place overnight.

I was also struck by Prince Harry stopping to talk to the two Ghurka Officers, they were part of the regiment that were consigned to ensure his safety in Afghanistan.

When the carriage ride entered the private part of the great park I looked at the lawn and then my lawn, absolutely no comparison! Back to the Trading Centre for more Evergreen.

I am pleased to report that the Independent Review of the Trading Centre has been completed, and has been accepted by the Trading Centre Sub Committee, the Management Committee and the members who raised the question regarding the future of the Trading Centre. It was agreed at a recent meeting with those members that there was no necessity to call an extraordinary general meeting.

I take this opportunity of sincerely thanking Janet Coates – Jones and her husband Bryn for their dedicated attention and accuracy of the report. We, as a Society, are deeply indebted to their professionalism.

The current spell of weather must surely be helping those exhibitors preparing for the Summer Show, 30<sup>th</sup> June at the Community Centre, open to members and public from 2 pm. This Show centres on Roses and Sweet Peas.

We have a trip to Dorney Court, Windsor followed by a river cruise on the 19<sup>th</sup> July which I am really looking forward to.

The Autumn Show takes place on 1<sup>st</sup> September, and will concentrate on Dahlias.

On the 2<sup>nd</sup> November we will be hosting a talk by Charles Dowding entitled “Healthy Growth with No Dig Gardening.” The venue is the Community Centre, talk starts at 7.30 pm

It is with deep regret that I report the passing of Vic Pierce – Jones. Vic was a past member of the Society, as well as a past Mayor of the Borough, and a Councillor representing the Island for many years. He also was a reporter for the Hayling Islander, and during that period he provided us with first class coverage of all our Shows, including detailed information of the successful exhibitors. Vic will be sorely missed, and on behalf of the Society I extended our sympathy and grateful thanks to his wife, Margaret.

Here's wishing you all a lovely summer.

**Bill Biggs, Chairman**

### **HIHS OUTINGS 2018**

This year we have changed the arrangements for boarding the coach for day trips. The Barley Mow has kindly let our coach arrive and leave from their car park. Therefore, we will not be starting our journey at the Station Road exit of the Community Centre as originally planned. Please try to park in the extended Community Centre car park if possible as the restaurant car park is very busy especially early evening before our coach returns.

#### **DORNEY COURT + THAMES CRUISE + 19 JULY 2018**

Please note that on our visit to Dorney Court, there is a Tea Room which sounds wonderful, but they do not cater for large coach parties. As this is a popular venue, it may be busy. Visitors are most welcome to bring their own picnic and find a spot in the gardens. Alternatively, you can take your own refreshments on our Thames Cruise from Windsor, but they do insist you buy any drinks from them.

Details and times for Outings are given on the notes attached to your original Booking Form. Thank you.

**Eve Osborne, Outings Organiser (02392 466 426).**

#### **Cheerio**

Finally whatever the future holds you will be facing it without me. I have served the Trading Centre for over 27 years, the last +19 as Trading Manager, but I have had enough. I would like to thank all those members with whom I have been associated both past and present. Particularly the Sub Committee members, the Team Leaders and their team members. It was a pleasure to work with you I shall call time at the end of June.

Best of luck and good gardening

**Peter Jackson Octogenarian**

#### **OBITUARY**

It is with deep regret that I have to report the death of Joe Allan. Joe was recently admitted to the Queen Alexandra Hospital and died a few days later. Joe was a stalwart member of the HIHS which he joined soon after moving to the Island.

In his working life he managed several branches of W H Smith before finally retiring as Manager of the Commercial Road Portsmouth branch. His retail experience, spanning the whole of his working life, was a great boon to the Trading Centre. He soon was to join the Trading Centre Sub Committee and was instrumental in organising the centre as it still is today. He acted as buyer, he performed a brief spell as Treasurer, stepping up when we couldn't find anyone else and he also lead a Sunday Team for a great many years. Before stepping down he was influential in introducing barcodes and with shelf edge pricing.

Throughout the whole of this time he was a keen exhibitor at the Shows. He specialised in growing Begonias and he wiped the floor with any opposition producing wonderful exhibits year after year.

He was also on hand at each show to give advice to anyone seeking it. With his all round knowledge gained from his deep interest in Horticulture, he was well suited to this role.

Approx 5 years ago he called time on his Trading Centre activities and also ceased to grace the shows. He was a lovely man, always with a ready smile, one of Natures' Gentlemen. He will be sadly missed by all members of the Society who knew him and our hearts go out to his wife Gwen and all members of his family at this difficult time.

**Peter Jackson—Trading Centre Manager**

## TRADING CENTRE UPDATE

Hi Folks

Well hasn't it been a funny old year so far. I can't remember a year like it with such wild fluctuations in the weather. This probably explains in part the customer attendance pattern which leaves us at the moment with takings down by £250 up to the end of May and 176 fewer customer visits .

The past three months which are expected to be our busiest, show we had 200 less customer visits compared with the same period last year. On some days it has hardly been worth opening. One Wednesday we didn't have a single customer !

All this is of some concern as we appear to be in steady decline. In past years customer visits have soared around this time with a peak of £1000 on one Sunday opening alone. Those days it would seem have now gone and we are lucky to achieve 60% of this figure.

### Future

Well where does this leave us? business as usual. Well I'm not so sure. Given the downward trend over the past few years perhaps it's time to consider whether it's worth having a Trading Centre at all. The key I believe is the membership. If we were able to get back to the days when we had over a thousand members I wouldn't even be mentioning this. However with a membership of +700, only half of which shop at the TC, it is getting a bit fraught.

### Personnel

Even the staffing of the TC is getting more and more problematical. You would think that even with membership at current levels it ought to be possible to get sufficient volunteers but not so. We require 10 ladies as Cashiers for the Sunday rota and 6 for Wednesdays. That's 16 from + 700 households. The ladies we have on board do an excellent job but with a shortfall of 2 Cashiers at the moment we are pushing it when asking them to do extra shifts. Currently there are 3 Ladies who regularly help me out but it's not fair to keep relying on them, so come on Ladies let's be hearing from you. The commitment is one week in five, not a lot to ask. We could also do with more volunteers from the menfolk so how about it lads.

## MEMBERSHIP REPORT

A very big thank you to all the distributors who collected subscriptions in such adverse weather conditions you are very much appreciated.

We now have 51 distributors and I would like to welcome the new volunteers: Nicole Faith for Sandy Point Area, Simon Haynes for Eastoke area, Tom Taussik for Langstone, Sheila Whittaker for Roads around Bound Lane, Eileen Loomes for West Lane, Mary Webb for Manor Road, and Zeena Moss for Staunton Avenue Area.

Also thank you for the hard work and support put in from the retiring distributors Ashley Allen, Ian Hewinson, Cecelia Creagh, Primrose King and Roy Harding which has been very much appreciated.

At the time of writing we now have 760 paid members we have a few members who did not renew because of ill health, have moved or sadly no longer with us.

Thank you to all of you who paid their subscription by S.O. or Bank Transfer, hopefully we will have more who take up this option in the future.

Our Facebook page is still successful and very active with currently 173 members with over 600 comments and reactions over the Month of April, do have a look at what goes on there you may be pleasantly surprised with the friendship and helpful tips, produce/plants and advice that is shared.

**Lesley Tyrell, Membership Secretary**

### 100+ Club

The club's new year started in March with 100 members and there are now 102, so currently the monthly prizes are £25.50, £15.30 and £10.20. The more members we have the better the monthly prize pot.

Drawn numbers for March were: First 27, Second 55, and Third 81.  
Drawn numbers for April were: First 9, Second 41, and Third 37.  
Draws for May & June will take place at the Summer Show 30<sup>th</sup> June.

Like to join? New members are always welcome. For more information and an application form, visit the website [www.hihs.org.uk](http://www.hihs.org.uk) or contact me on 023 9246 3803.

**Hazel Phillips, 100+ Club Organiser**

## RECIPES SUMMER SHOW 2018

### CHOCOLATE BROWNIES –MEN ONLY

#### INGREDIENTS

170g (6ozs) plain chocolate  
115g (4oz) butter  
225g (8oz) soft brown sugar  
1 teaspoon vanilla extract  
2 eggs  
170g (6oz) plain flour  
100g (3½oz) chocolate chips



#### METHOD

Preheat oven to 180c/160fan/350f/gas4.

Grease and line a shallow baking tin 22x30cm (9” x 12”).

Break the chocolate into pieces and place in a heat-proof bowl over a pan of simmering water on the hob to melt.

Cream the butter and sugar together in a large bowl. Stir in the melted chocolate and vanilla extract.

Break the eggs into a small bowl and beat with a fork. Add them to the large bowl, a little at a time and beat them in well.

Add the flour and stir. Stir in the chocolate chips.

Pour the mixture into the tin and bake for 20 to 25 minutes.

The brownies are ready when they have risen and have formed a crust on top.

They should still be soft in the middle. Leave the brownies in the tin for 5 minutes then cut into 12 squares. Leave on a wire rack to cool.

The story of London continued through Plague and then the Fire of 1666 which made thousands homeless and destroyed the Cathedral. The Fire raged for five days and was so hot that the stone of the Cathedral exploded and the lead of the roof melted.

Our time at the Museum was running out, so it was a quick look through the Galleries for the 18th and 19th centuries. The exhibits for the second half of the 20th century looked all too familiar! The doors of the lift from Selfridges definitely evoked excited memories of going to see Father Christmas long ago. There was just time for a quick cup of tea before the visit to ‘Pewter Live 2018’.

Passing the remains of the City Walls, we arrived at Pewterers’ Hall. The Company was formed in 1473 and has had four buildings, the first destroyed in the Great Fire. This one was completed in 1961, but built in a fittingly grand style. Richard Parsons, Upper Warden of The Worshipful Company of Pewterers, welcomed us and explained about ‘Pewter Live 2018’, with an exhibition of the competition entries. The brief was to produce an item, including pewter, for a celebration and the judges were looking for a new slant on traditional items which were attractive, but would also be suitable for large scale production.

Marc Meltonville, Food Historian for the Historic Royal Palaces, explained what ‘livery’ was, namely different uniforms worn by members of different Guilds. Today this has been reduced to a tie with symbols taken from the Crest, sea horses and what looked like a portcullis but was a ‘strake’. He showed us a miniature version. Tin was cast into 15 inch long pieces shaped like this which could be cut anywhere to test that it was pure tin and no inferior metal had been added as lead could be added to a block of tin. The same symbols were woven into the carpet. There was plenty to see and admire before we visited the shop on the ground floor, where most of us were tempted to buy something.

Climbing back onto the coach we cruised back to Hayling Island driven by our very capable driver, Andy.

Thank you Eve, for organising and leading a very interesting trip right into the heart of the City of London and also to Clive for his assistance.

**Pauline Davis**

## OUTING TO MUSEUM OF LONDON AND PEWTER LIVE

May 23<sup>rd</sup> was a beautiful, sunny day. Our coach set off from the Barley Mow on time. We stopped at Guildford Cathedral for coffee. Only ever passing it by on the A3 before, I discovered that the ugly exterior of the Cathedral hid a light, airy and beautiful interior, well worth the quick visit.

As we approached the City, many of us who hadn't been that way for a long time were staggered to see so many changes to the landscape with numerous high-rise buildings and much construction work.

When we arrived at the Museum our group separated to view the Galleries which had been refurbished since I went over 20 years ago. The exhibits were arranged chronologically from 'London before London' to the modern day with everything brightly displayed in an interesting and informative manner from the mammoth's foot with big toes to weapons.

It's amazing how many Palaeolithic remains are still being discovered and how those finds are interpreted. For example, a dig near Heathrow's Cargo Area revealed that a Stone Age group had camped there and mended their tools and weapons. A reconstruction of a woman's head found at Shepperton showed how 'modern' those people looked.

Next was the Roman Times Section illustrated by models and reconstructions using artefacts dug up in the last 150 years. There were exhibits relating to homes, food, shops, trade, religion and death. The mosaic floor discovered in 1869 was beautiful. After the Romans left the Saxons built outside the Roman walls and called it Lundewic, but by Medieval times the city had expanded and St Paul's Cathedral was built within the old walls, completed in 1241, but extended in 1320. The Church was a great influence and acquired wealth and treasure.

The Thames used to stretch to over 300 yards wide at high tide, but by shoring up the banks with timber revetments, over time land was reclaimed and the river narrowed to 100 yards. Later, stone walls were built..

## RECIPES SUMMER SHOW 2018

### GINGER AND CHOCOLATE CAKE

#### INGREDIENTS

50g (2oz) cocoa powder  
4 tablespoons milk  
200g (7oz) butter, softened  
3 eggs  
175g (6oz) self-raising flour  
1 teaspoon baking powder  
1 teaspoon ground ginger  
250g (9oz) caster sugar  
2 pieces of stem ginger, finely chopped

#### For the filling and topping

225g (8oz) icing sugar  
115g (4oz) butter, softened  
2 tablespoons stem ginger syrup  
1 tablespoon milk

**To decorate** 2 pieces of stem ginger, finely shredded

#### METHOD

Grease and line two sandwich tins (20cm) (8"). Preheat oven to 180c/160fan/350f/gas 4.

Put the cocoa powder into a large heatproof bowl. Stir in 6 tablespoons of boiling water, and then add the milk. Mix to make a smooth paste.

Add the remaining cake ingredients and combine using an electric hand whisk for 1-2 minutes only (or 3 minutes with a wooden spoon); do not over-mix, or the cake may not rise.

Divide the cake mixture equally between the prepared tins and level the tops. Bake for 25-30 minutes or until the cakes shrink away from the sides of the tins and spring back when lightly pressed in the centre. Let the cakes cool for a few minutes in their tins, then turn them out and peel off the paper. Turn the cakes the right way up and leave to cool on a wire rack.

#### Make the filling and topping

Sift the icing sugar into a large bowl. Add the butter, stem ginger syrup and milk and beat together using an electric hand whisk (or wooden spoon) until well blended.

Transfer one of the cakes to a serving plate and spread half the icing over the top. Place the second cake over the filling and cover the top with the remaining icing. Decorate the edge of the cake with the finely shredded stem ginger



**BREAD PUDDING – MEN ONLY**

**INGREDIENTS**

225g (8oz) bread –  
it doesn't matter whether this  
is brown or white but cut off the crusts  
275ml (½ pint milk)  
50g (2oz) butter, melted  
75g (3oz) soft brown sugar  
2 level teaspoons mixed spice  
1 egg, beaten  
175g (6oz) mixed fruit –  
currants, raisins, sultanas, candied peel  
Nutmeg (optional)



**METHOD**

Preheat the oven to 180c/160fan/350f/gas4

Butter a 2-2½ pint (1.25-1.5 litre baking dish)  
In a large mixing bowl break the bread into suitable-sized pieces.

Pour over the milk, then give the mixture a good stir and leave it for  
about 30 minutes so that the bread becomes well soaked with the milk.

Now add the melted butter, sugar, mixed spice and beaten egg.

Beat the mixture well, making sure that no lumps remain, and then stir in  
the mixed fruit.

Spread the mixture in the prepared baking dish and sprinkle over some  
freshly grated nutmeg.

Bake in preheated oven for about 1-1¼ hours.

**LEMON COCONUT CAKE**

**INGREDIENTS**

120g (4½oz) butter, softened  
200g (7oz) caster sugar  
2 eggs  
200g (7oz) self-raising flour  
Pinch salt  
120ml semi-skimmed milk  
40g desiccated coconut  
2 tablespoons lemon juice



**For the lemon icing**

100g (3½oz) icing sugar  
2 teaspoons lemon juice (as needed)

**METHOD**

Preheat oven to 180c/160fan/350f/gas4. Grease and line a 900g (2 lb)  
loaf tin.

In a large mixing bowl, cream butter and sugar together until light and  
fluffy. Add the eggs, one at a time, beating well after each addition.

Sieve the flour and salt. Add to creamed butter mixture alternately with  
the milk. Fold in coconut and lemon juice, mixing just enough to evenly  
combine. Pour cake mixture into prepared loaf tin and bake for approx  
60 minutes or until skewer comes out clean.

Cool for 10 minutes in the tin and then turn out onto a wire rack.

**Lemon icing**

Gradually stir the lemon juice into the sieved icing sugar to make a  
slightly thick icing and brush over the cake. Decorate with desiccated  
coconut.