

100+ CLUB

Drawn numbers for March: First 85, Second 106, and Third 16.
Drawn numbers for April: First 85, Second 103, and Third 5.
Drawn numbers for May: First 85, Second 73, and Third 31.

Number 85 seems to be a very lucky number!

Prizes are currently £24.50, £14.70 and £9.80. We have 98 Members at present - the more Members we have the better the prize money.

Like to join? New Members are always welcome. For more information and an application form, visit the website www.hihs.org.uk or contact me on 023 9246 3803.

Hazel Phillips 100+ Club Organiser

MEMBERSHIP

Hi to all and thank you for your continued support to the Society. A very special thank you to all our hardworking Distributors - you did an amazing job.

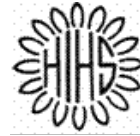
We are currently 746 Members strong. 23 left for varied reasons e.g. moved away or deceased. Unfortunately 41 have not renewed, hopefully they will come back to us soon.

More Members took up the option of paying their subscription by bank transfer and standing order this year and receiving their newsletters and updates and offers from the Trading Centre via email.

We still have many Members who have old emails and telephone numbers, so don't miss out on a bargain; update your details by sending an email to lesleyt.horti@gmail.co.uk if you want to be included.

The Facebook page goes from strength to strength with nearly 250 Members, who enjoy swapping or giving quality unwanted plants and shrubs away as well as solving horticultural problems and giving very sound and sensible advice.

Lesley Tyrell – Membership Secretary



HAYLING ISLAND HORTICULTURAL SOCIETY SUMMER 2019 NEWSLETTER

CHAIRMAN'S JOTTINGS

I am so looking forward to our **SUMMER SHOW** on Saturday 29th June, it is my favourite show. The smell and colours of the Sweet Peas combined with the majestic beauty of the Championship Roses. Our acting Chief Steward, John Lark with the aid of his wife Janet, I have no doubt, will weave his magical approach, and somehow find enough tables for the exhibitors.

If I may ask, we are still searching for someone to take over from John, why not give him a call on 9246 3538, or come along to the Show and see for yourself and learn what's involved from the horse's mouth!

Rosy Raines has taken over from Eve Osborne, her first outing took us to Leonardslee Gardens. I personally love Exbury Gardens but would admit that Leonardslee outshines Exbury. I look forward to our outings to Mottisfont and Wisley.

Gill Elton is well advanced in her planning of our ticketed event for this year. Our speaker will be Pip Bensley, and the venue is HIADS Theatre on Wednesday, 23rd October, commencing at 7.30.pm.

CAR PARK WARNING, the 3 parking areas that make up the Community Centre Car Park has new regulations, you **MUST** park within the white lined marked bays, if you park in such a manner that one or more wheels are on white lines or indeed over, you will be given a parking ticket, if you park on the grass such as is in the bottle bank you will receive a ticket, if you park in any unmarked area you will receive a ticket. We appreciate that there is a problem with the supply of parking spaces, and rest assured that a number of Island organisations have raised the issue with the Council, and our local Councillors.

I am very impressed with the Trading Centre, and credit for the alterations goes to Pat Burden who has been assisted by Martin Clark

and members of the Trading Centre. I am also greatly encouraged that we seem to be ahead of last year's takings. Thank you for your support, if you haven't been to the Centre lately why not pop in and have a look for yourself.

Some of you may recall that Yvonne Weeks was our Mayor a few years back. She and her husband, Brian, were so impressed by our Society that they became members. It is with great sadness that I advise you of the death of her beloved husband, Brian. He was a very quiet man, who was in his element every year when the Grotto Committee in Leigh Park asked him to construct Santa's Grotto, he made a wonderful job year in, year out. His face was a picture when he saw the looks of amazement on the children's faces, and the faces of their parents! Brian will be greatly missed.

May I remind you of our Autumn Show which will be held on Saturday 7th September.

Finally, I cannot recall such a long, dry period, although it has not been that hot, the ground has become very hard. Have a good Summer!

I
Bill Biggs, Chairman

TRADING CENTRE

It has been a very good year so far. The weather has been on our side and we have been able to supply most of our needs.

It is always amazing how much compost is consumed annually. Over the Spring/Summer period we had special offers on several composts and a chipped bark. These offers have now finished and we have re-stocked with new products.

We have added several new products and also some items we have been unable to source for a while, including:

| | |
|--------------------------------------|-------------------------------|
| Top soil 25L. | Baited Rat traps. |
| Leaf grabbers. | Small pressure sprayers 1.25l |
| 3 sizes Tubtrugs - range of colours. | Pop-up sacks. |

We will shortly be receiving the potato and onion lists from our supplier. I will put order lists in the Trading Centre during early July.

AUTUMN SHOW 2019 RECIPE - ALL

DUNDEE CAKE (decorated)

Ingredients

175g (6oz softened butter)
175g (6oz soft light brown sugar)
3 tbsp orange marmalade
3 eggs, beaten
225g (8oz self-raising flour)
25g (1oz) ground almonds
1 heaped tsp ground mixed spice
400g (14oz mixed dried fruit)
75g (3oz cherries, halved)
2 tbsp milk



To decorate: 40g (1½oz blanched almonds)

METHOD

Preheat oven to 150c/130fan/300f/gas2.

Grease and line a 20cm (8") cake tin.

Beat the butter and sugar for 3-4 minutes, or until very light and fluffy.

Add the marmalade. Slowly add the eggs, one at a time, beating well after each addition.

Add the flour, almonds and spices. Mix slowly until well combined, and then stir in the mixed dried fruit and cherries with a large metal spoon. Add the milk and mix until well combined.

Spoon the mixture into the cake tin, smooth the surface and carefully arrange the blanched almonds in circles on top. Bake for 1½-2hours, or until well risen, firm & golden brown.

Leave the cake to cool for 10 minutes then remove from the tin, peel off the lining paper and set aside to cool.

AUTUMN SHOW 2019 RECIPE - MEN ONLY

CHEESE STRAWS

Ingredients

115g (4oz) plain flour
½ teaspoon salt
Pinch dry mustard
85g (3oz) butter
85g (3oz) mature cheese, grated
A little beaten egg



METHOD

Preheat the oven to 200c/180fan/400f/gas6. Lightly grease 2 baking sheets.

Sieve together flour, salt and mustard into a bowl.

Rub in the butter until the mixture resembles fine bread-crumbs.

Stir in the cheese then add sufficient egg to give firm a dough.

On a lightly floured surface, roll the dough out to ½” thickness and cut into 5” narrow strips.

Arrange the strips on the baking sheets and bake in the oven for about 10-15 minutes until golden brown.

Leave to cool on the trays for a few moments then lift off with a metal spatula and finish cooling on a cake rack.

There are still several vacancies at the Trading Centre.

Trading Manager

I have tried to relieve as much of the responsibilities from this role as possible, with a number of people stepping in to help. Nevertheless, there is still a role for somebody to take overall control of the Trading Centre.

Staff Co-ordinator

There is an opening for a person to look after the Sunday and Wednesday staff rotas. During the year people organise between themselves to cover holidays and exchange shifts as necessary. Fortunately, most people are happy to continue year to year with their shift patterns. I have created a list of people who have offered their services should any vacancies occur and there are also people available as reserves. This is mainly an administrative job during the Autumn period to establish the staff rotas for the following year and then to manage any issues throughout the year.

Well done to our President, Ron Duffield, who, with guidance from Lance Quantrill, successfully applied for a County Council grant towards the cost of the new roof on the compost shed. We received £975 towards the cost. Our thanks go to both Ron and Hampshire County Council.

Now we are into the Summer season, with the lack of rain recently, we can supply a range of watering products such as watering cans, hoses, hand sprayers and lawn sprayers. If you can't see what you want please ask, we may be able to get a special purchase from our supplier.

Martin Clark, on behalf of the Trading Sub-committee.

We had a lovely time at Leonardslee Gardens. Join us at Mottisfont on 4th July and Wisley on 24th July. **Rosy Raines. Outings Organiser**

Any suitable prizes for the Summer Show tombola? Please bring them to the Trading Centre or to me at 27 Park Road.

Norman Newton – Tombola Organiser

Cake bakers! Please bring a cake for the Summer Show to the Community Centre at 5pm Friday 28th or from 8am Saturday 29th June.

Kay Hawkins

SUMMER SHOW 2019 RECIPE - MEN ONLY

CHOCOLATE CHIP MUFFINS

Ingredients

Ingredients (makes 12 muffins)

250g (9 oz) plain flour
100g (3½oz) caster sugar
3 teaspoons baking powder
125g (4½oz) dark choc chips
½ teaspoon salt
175ml (6fl oz) milk
75ml (2½fl oz) vegetable oil
1 egg



Topping

3 level tablespoons caster sugar
2 level tablespoons soft dark brown sugar

METHOD

Preheat oven to 200c/180/400f/gas6.
Line a 12-hole muffin tin with paper cases.

In a medium bowl, combine flour, sugar, baking powder, chocolate chips and salt. Mix well. In a small bowl, combine milk, oil and egg and blend well.

Add to dry ingredients all at once, stir just until dry ingredients are moistened (batter will be lumpy).

Fill cases 2/3 full. Sprinkle tops of muffins before baking with a combination of caster sugar and dark brown sugar.

Bake for 20 to 25 minutes or until skewer inserted in centre comes out clean.

SUMMER SHOW 2019 RECIPE - ALL

ORANGE AND LEMON TRAYBAKE (decorated)

Ingredients

225g (8oz) softened butter
225g (8oz) caster sugar
300g (11oz) self-raising flour
2 tsp baking powder
4 eggs
4 tbsp milk
Grated zest of ½ lemon
Grated zest of ½ small orange



Icing

225g (8oz) icing sugar, 1 tbsp lemon juice, 2 tbsp orange juice

To decorate: Grated zest of: ½ lemon and ½ small orange.

METHOD

Grease and line 23x30cm (9"x12") traybake tin. Preheat oven to 180c/160fan/350f/gas 4.

Put the butter, sugar, flour, baking powder, eggs and milk into a bowl and whisk with an electric hand whisk until smooth. Stir in the lemon zest and orange zest and pour into the traybake tin. Level the top.

Bake for 30 minutes or until shrinking away from the sides of the tin and springy to the touch. Leave to cool in the tin.

To make the icing

Sift the icing sugar into a bowl, mix in the lemon juice and orange juice and beat until smooth. Spread evenly over the cold cake. Then sprinkle with the lemon zest and orange zest and leave to set. To serve cut into 12 squares.