

The Three Towers

Editor's note: During the current COVID-19 restrictions, this edition of the magazine is published online only

May 2020



Serving the communities in and around
Toft, Lound and Manthorpe, Edenham,
Swinstead & Witham-on-the-Hill,

Photo - Lorna Cook

Parish News

CONGRATULATIONS to Coleen Everitt, Joe and boys on the birth of Magnus.

CONGRATULATIONS Bonnie (nee Kirkwood) and Jim Head on the birth of Lachlan William Alexander Head on Monday 6 April weighing 7pounds 10ounces. Another grandchild for Janet and Ian Kirkwood, of Witham on the Hill. May he bring you all much happiness.

CONDOLENCES to Judy Watson, family, friends and neighbours on the passing of Tim Watson.

CONDOLENCES to Liz and Tom McWilliams and their family on the loss of Liz's mother, Ann Martin, in Yorkshire on 21 April.

CONDOLENCES to Peter and Pauline Lister, family, friends and neighbours on the loss of Peter's mother, Mary Lister on 21 April.

CONDOLENCES to family and friends of Rev David Bratley who passed away on Thursday 16 April, aged 78. He was a priest in the Lincolnshire fens, moving to Bourne on his retirement. He was a great supporter of Edenham Regional House, and took services in the Edenham benefice when needed. His droll sense of humour will be greatly missed.

CONDOLENCES Denis Murray on the loss of his mother, Mabel, in Argentina on 17 April. Mabel recently celebrated her 100th birthday.

DOG POO Complaints have been received about dog poo littering the footpaths in Witham on the Hill and in Manthorpe. All dog walkers are respectfully asked to please clean up after your dog, so that people can enjoy a walk without having to be looking where to put their feet all the time. Thank you.

St Andrew's Church, Witham on the Hill - FOOD BANK COLLECTION - The local Food Bank will see an increased demand at this time with so many people with their livelihood in jeopardy. Please, if you feel able, buy

something extra that could go to the Food Bank and put it in the plastic box in church. Core goods are: Squash and UHT fruit juice, UHT milk, sandwich spreads, instant packet soups, sponge puddings, tins and packets of custard, ketchup, gravy powder, toilet paper, washing up liquid, washing powder, deodorants, toothbrushes, shampoo. If any goods need collecting from you please phone:

Frances Plummer on 07919 288799 or Jane Clark on 01778 590232

COVID-19 District Council & County Council Help

District Council

The District Council has launched a Covid-19 Community Information Hub, open 8am-7pm, seven days a week, answering requests for help, especially from people who are vulnerable or need assistance due to age or ill-health.

Call – 01476 406177 or 01476 406 358

Email – SKCommunityHub@southkesteven.gov.uk

Coronavirus: What you need to do - The latest information from national government in relation to the Coronavirus outbreak: <https://www.gov.uk/coronavirus>

County Council

Coronavirus: Community help and volunteering - If you are a member of the community that requires support you can request help online at: www.lincolnshire.gov.uk/coronavirus/requesthelp or dial 01522 782189 for assistance

You can also volunteer to help on Lincolnshire County Council's website at: www.lincolnshire.gov.uk/coronavirus/volunteer or by calling 01522 782189.

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Community Scarecrow Project

We recently received suggestions from residents that this year we could hold a scarecrow competition during the summer. Given the current situation where we all still need to "stay at home" we thought there are those of you who might actually relish the idea of preparing scarecrows now ?

So, for all those creative people amongst you, let's see what scarecrow characters you can come up with. Get the family involved. These should be displayed prominently within the boundary of your own residence from Saturday 9th May or later if you need more time. Project will run for 4 weeks from this date.



If you do display a scarecrow do let us know by sending a photograph to Tom McWilliams (the3towers1@gmail.com). Tom will also upload them to our web site.

As the NHS has done such a great job for us all during the pandemic, we thought that, as a gesture, the TL&M Parish Council would donate £10 per scarecrow to the NHS charity. A small token but one which it seems is desperately needed.

Charity donations will be made for all Toft & Lound and Manthorpe residents' scarecrows

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Dates for your Diary

Tuesday, 12 May 7.30pm, ZOOM virtual Edenham Parish Council meeting - members of the public who would like to join this meeting please contact the Parish Clerk via email to edenham.pc@gmail.com so that the ZOOM meeting invite can be sent. Please also note that the Annual Parish meeting for Edenham, Grimsthorpe, Elsthorpe and Scottlethorpe has been postponed until May 2021.

Saturday, 12 September, Steam Action Veg and Produce Show (open to all who receive The Three Towers). We have included the schedule in this month's Parish Magazine, so, if you're self isolating there's plenty of crafts to be getting on with! We hope to see everyone soon at our next community event.

I asked for some Easter/spring photographs. As many readers will know, many of these have been uploaded to the Toft cum Lound and Manthorpe parish website.

Here are some of our readers' shots:

Dick Mundy



Lorna Cook - Darcie Giles' "virtual" birthday party



Lauren Senior



Frances Plummer



Frances Plummer



Jane Clark



Tom McWilliams



Fiona Hartley



Frances Plummer



Lorna Cook



Sue Cork



Tom McWilliams



Frances Plummer



Lisa Wilcockson



Tom McWilliams



Fiona Hartley



Tom McWilliams



Sue Cork



Tom McWilliams



Lorna Cook



Jane Clark



Tom McWilliams



Janet Kirkwood



Tom McWilliams



The Vicar Writes

Contributions for this month's Three Towers have been encouraged along a 'culinary theme'! It's certainly true for me that, during the lockdown, mealtimes have taken on new importance and significance. Gone now are the days when you could help yourself to what was in the fridge without so much as a second thought! The joy of communal cooking and eating has also been re-established at the Vicarage. There's no more sneaking off with your own solitary sandwich anymore. If someone is making a sandwich, they're making one for everyone!

If you're like me then recent weeks have also brought your culinary limitations into sharp focus. I'm ashamed to say that I have brought nothing 'new' to the table over the last six weeks (literally). The only exception has been my savoury experimentations with porridge. I've grown to love porridge recently. I did various test-runs of leaving it to cook overnight in the AGA before realising that four minutes in the microwave was just as nice and saved on the washing up. But eating my morning porridge one day (note: made with water, not milk) I began to wonder if I could adapt it to cater for lunch as well? A quick spot of (Google) research armed me with the suggestion of adding grated cheese to warm porridge together with spinach, two poached eggs, salt, and pepper. I was (almost) in heaven! Funny thing was that no one else seemed to share my elation (and no one was queuing up to try it). So, I decided to share my efforts on Facebook and to wait for the wave of positivity to crash over me. Instead, I was treated to comments like "Yuk", "Gross" and "You expect me to trust you after the Marmite Peanut Butter debacle?" You get the idea. Perhaps the 'simple done well' is a better approach to take.

One of the great pains of this current situation has been the inability of the Church to meet to share in Holy Communion. "Do this in memory of me" said Jesus as he shared a simple meal of bread and wine with his friends at the Last Supper. It is largely accepted that no other single command has been as widely and faithfully carried out. It's also widely accepted that during every minute of every day someone, somewhere is celebrating the Eucharist. I

don't doubt that this is still the case, only now the faithful people of God aren't able to be present or to share in that simple, holy meal as previously. So, we've had to change things. Thankfully, the recipe hasn't changed but for now we must 'look' rather than taste and receive.

Celebrating the Eucharist 'virtually' certainly has its challenges (there have been many, many retakes). Over the weeks, many of us have begun to appreciate more fully what is signified in the broken bread and outpoured wine more than before, even if we're not able to eat and drink as previously. What do we see in that simple food? In a word, we see 'love'. Not just any love but the highest form of love possible – sacrificial, self-giving love. In that bread and wine, we see the body and blood of Christ broken for us, poured out for us so that we might know forgiveness and reconciliation with the God who made all things. "Greater love has no one than this; that someone lay down his life for his friends" (John 15.13).

What does that love look like? In some sense, we see it all around us in the many acts of kindness that people are sharing with one another, especially the elderly and vulnerable. In the Eucharist, in Holy Communion, we are reminded of its power such that not even death could restrict the self-giving love of God in Christ, such was its generosity and power.

In the time to come it's likely that more and more will be required of us in order to stem the advance of COVID-19 and to care for those around us who depend upon our help. All I can do is to encourage that giving to continue. Rejoicing in the example of one who gave himself completely in order that death might have no ultimate claim upon the lives we live but that we might have life to the full in him.

Every blessing,

Fr Edward

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100 years ago this month

May 1920

Bishop Hine's Visit. - March 29th, was a memorable day for us, with the Confirmation in the afternoon and the dedication of the War Memorial in the evening. Both ceremonies were very reverently and solemnly rendered, and our thanks are due to the choir who so largely helped to make them so.

The Memorial Cross is even more effective and striking than we had dared hope. Its elevated position helps to make it conspicuous, as any such Memorial should be. We are more than ever convinced that we have been happy in our choice, for we have erected a memorial which all can see, a thing of exquisite beauty in itself, and above all, one which is simply and solely a tribute of our love to our gallant dead and an emblem of their self-sacrifice. It is surely not right to exploit, as is sometimes done, the memory of the dead in order to serve the purposes of the living. And further, the funds have been freely given, and not "raised."

The Ancient Base. - There are possibly some who think that the old weather beaten base detracts from the beauty of the new work. But in a few years time, the new will tone down to the old, and in utilizing this 500 year old stone, we are restoring it once more to its original use. We would direct attention to the small "consecration cross" plainly to be seen on the western side, which marks the place where the Bishop blessed it over 500 years ago.

The Figures on either side are those usually to be found on crosses of this type, and they symbolize respectively the two great Mysteries of the Incarnation and the Atonement.

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Resident Recipes

As there are no meetings to report upon, I took the opportunity to ask our community for some ideas for a foody section. Editor

SPICED BUTTERMILK CAKES (original Guardian recipe)

A good use for milk which had gone sour!

Ingredients

300 g white flour

2 tsps baking powder

2 tsps mixed spice

Pinch salt

125 g butter

90 g white sugar

150 g mix of dried apricots, cranberries and currants

1 egg

125 ml buttermilk or half yoghurt/half milk (I used milk which had gone sour).

Method

- Heat the oven to 180C and line 2 baking sheets with baking parchment.
- Sieve the flour, baking powder, salt and spices into a large bowl.
- Cut the butter into small chunks and rub into the flour until it resembles breadcrumbs.
- Stir in the sugar and dried fruit.
- Beat the egg with the buttermilk/milk and then add to the dry ingredients.
- Mix quickly till it comes together and then put tablespoons of mixture onto the baking sheets, leaving some room for them to spread.
- Bake for 15-20 minutes until golden brown. Cool on a rack.

Frances Plummer

WILD GARLIC PESTO (Riverford recipe)

This is delicious thrown through pasta, swirled through soups and stews or served as a condiment to baked potatoes or a perfectly roast chicken. Try using it as a salad dressing or popping a few dabs into your favourite sandwich. Will keep for at least a week in the fridge. Feel free to replace the hazelnuts with any nut of your choosing, likewise any salty hard cheese can work too. Makes 1 large jar.

Ingredients

100 g wild garlic

50 g Parmesan grated

50 g hazelnuts, skinned and toasted

olive oil

lemon juice, to taste

salt and pepper

Method

Prep time: 10 min

- Thoroughly wash your wild garlic and place in a food processor, blitz until fairly well broken up.
- Next add your Parmesan and process further, this will help to break down the garlic leaves.
- Finally add your hazelnuts. When the nuts are added you will want to have your olive oil to hand; turn the machine back on, and add olive oil to your desired consistency.
- Add salt, pepper and lemon juice to taste.
- You can always make this more traditionally and slowly in a pestle and mortar too.

Frances Plummer

NADIYA HUSSAIN'S CARROT CAKE PAKORA

During the lockdown we have had loads of carrots in the garden – a bit past their best - but this recipe is a way of using them up in a very original & tasty way! (Serves 4)

Ingredients

100 g cream cheese
100 g butter
4 tablespoons icing sugar
2 tablespoons maple syrup
1½ litres veg oil
300 g grated carrots
50 g chopped walnuts
50 g sultanas
120 g s r flour
½ teaspoon baking powder
1 teaspoon mixed spice
2 eggs

Method

Make the dip:

- Beat butter & cream cheese until smooth. Stir in icing sugar & maple syrup. Put in a serving bowl, swirl over a little maple syrup & a pinch of mixed spice and chill.
- Mix flour, baking powder, sugar & mixed spice. Stir in carrots, walnuts & sultanas. Add the eggs & mix well to a thick batter.
- Heat oil in a large pan, Test oil is hot enough by adding a tiny drop of mixture. If it sizzles & rises to the top the oil is hot enough -170c.
- Gently drop teaspoons of the mixture into the oil, swirling with a slotted spoon, until golden brown – about 4 mins. Make in batches, removing with a slotted spoon. Drain on kitchen paper.

Serve warm, dusted with icing sugar& dip.

Jane Clark



BASIC SOURDOUGH

The secret is to have a good lively starter and some patience! Creating your own starter from scratch takes 6 days from start to finish. I use rye flour but you can use just about any type of flour. Although the purist will say that it must be organic stone-ground wholemeal, this is not necessary in my opinion. Once you have your starter you can store it in the fridge where it can keep for many years. At a minimum, you should use the starter once every 2 weeks. I throw half of it away every few weeks and build it back up again adding equal amounts (by weight) of flour and water. Should you not wish to use it for a longer time then put it into the freezer, letting it thaw out fully in the fridge before you bring it up to room temperature when you need to use it.

A true sourdough has only water, salt and flour. The natural yeast comes from the air and the flour and so each sourdough starter is slightly different from every other one. If storing the starter in the fridge, take it out the night before to allow it to reach room temperature.

Should your starter look unusually dark or even blackish, do not worry. Simply add 50g of water, 50g of rye flour and a spoon of honey. You can pour some of the black liquid off should you wish but it should recover in any case.

RYE STARTER (FROM SCRATCH)

INGREDIENTS

50g wholegrain rye flour
50g cold water

METHOD

DAY 1

Mix the flour and water together.
Cover and leave at room



temperature for 24 hours.

DAYS 2 to 5

On each of the following 4 days, add 50g flour and 50g water to your existing starter and mix.

DAY 6

By day 6 it should be nice and lively with some bubbling and a slightly alcoholic aroma. Following this, store in the fridge in an airtight container and use at least once a fortnight.

BASIC SOURDOUGH BREAD

METHOD

Feed the starter with equal amounts of rye flour and water (for me, normally 20 g water and 20 g flour) and leave at room temperature for at least 8 hours – there is no problem leaving it longer – even up to 24 hours.

Ingredients (makes one loaf)

100g sourdough mix – known as “leaven” or “strong starter” (mix 40g water and 40g strong white flour with a good tablespoon of rye starter)

300g water

100g of strong wholemeal bread flour

400g strong white bread flour

10g fine salt mixed with 15g of cold water

Semolina to dust the bottom of the baking surface

Step 1 - Sourdough leaven/stiff starter

Ingredients

40g water

40g strong white flour

One heaped tablespoon of sourdough starter

Mix all the water, strong white flour and one generous tablespoon of sourdough starter in a small bowl. Cover the bowl and leave it in a warm place in the kitchen (next to the cooker?) for about 8 hours or so.

Step 2 – Main bread mix

Mix 300g of water with the sourdough leaven made in step 1 above.

Mix the white and wholemeal flour in a large bowl.

Add the water/leaven mix to the flour-mix and bring the ingredients together into a large ball. **Do not be tempted to knead the dough.**

Cover with a damp cloth and let the dough rest on the side in the kitchen for between 30 minutes and 3 hours or so – this what bakers call “autolyse”.

During this resting stage, gluten development begins and simple sugars start to form as starch is broken down.

Step 3 –Salt

Add 15g of water to 10g of salt. Dimple your fingers into the dough to allow the salty water and salt to distribute evenly throughout the dough. Pour the salt/water mix over the dough and gently mix it together. Leave standing for 10 to 15 minutes.

Step 4 – Fold

Lift, stretch and drop your dough over onto itself. Rotate the bowl through 90 degrees and repeat the lift/stretch/drop – do this 4 times (this is classed as one fold). Repeat the fold process another 3 times at 30-minute intervals.

Step 5 - Shape

Shape the dough lightly into a ball then place into a banneton well dusted with flour or use a cloth inner liner (If you don't have a banneton, you can use a tea towel dusted with flour inside a colander).

Step 6 - Prove

Leave your dough in a warm place for 6 hours or so then put into the fridge for 8 – 12 hours (it will continue to “grow” slowly in the fridge).

Step 7 – Bake – at last

Place a heavy-based lidded pan/casserole/Dutch oven on the middle shelf of your oven and a large tray or pan of boiling water on the bottom - preheat your oven (and pan) to 220°C (200°C fan) for at least 30 minutes. Remove

pan and dust with semolina to prevent bread dough sticking.

If not using a cloth inner, ease the dough from the sides of the banneton with a spatula. Carefully turn out the dough onto a board lightly dusted with fine semolina. Score the top a couple of times and gently slide into the pan. (I tip the shaped dough onto a flexible plastic chopping board dusted with semolina and then use that to gently slide the dough into my pan).

Remove the pan/casserole from the oven and dust the base with a fine layer of semolina to stop the bread sticking to it. Carefully slide the dough into the pan/casserole.

Bake for one hour.

After an hour remove the lid, turn the heat down to 180°C (160°C fan) and bake for another 10-15 minutes – depending on how dark you like your crust.

Storage

Sourdough is really best left to cool completely before slicing and is even better if left for a day to let the full flavour develop.

Sourdough freezes really well – defrost either in the bread bin or in a microwave. We cut our loaves in half before freezing and only defrost ½ loaf at a time.

Tom McWilliams



SOURDOUGH HOT CROSS BUNS

Ingredients

Starter

300 g sourdough starter (100% hydration, ie. fed at equal ratio by weight of water to flour i.e. 10 g of water to 10 g of flour). My starter is now about 6 years old, made and fed with equal parts of strong white bread flour and tap water. (See Tom's recipe above for the basic sourdough bread method)

Buns

160 g milk, at room temperature
500 g bakers/bread flour – divided into 300 g and 200 g, plus extra for kneading
8 g fine sea salt
60 g soft brown sugar
1 teaspoon ground pimento (allspice)
1 teaspoon ground cinnamon
50 g extra virgin olive oil
2 large free range eggs
100g dried mixed fruit
50 g good quality candied peel, finely diced
100 ml dark rum (to soak dried fruit)

Crosses

4 tablespoons plain white flour
4 tablespoons water

Glaze

2 tablespoons milk
2 tablespoons water
3 tablespoons white sugar



Method - Sourdough is a slow process - suggested timings are given)

Step 1 (8am)

- Mix together the 300 g of starter, 160 g milk (at room temperature), 300 g of bread flour, and 8 g salt to make a sourdough sponge. (The ingredients need to be combined to a dough, but not kneaded further at this stage).
- Leave covered at room temperature for about 12 hours.
- Place the dried fruit and candied peel in a small bowl or wide mouthed jar.
- Add dark rum, and add enough warm water to cover the fruit by approximately 2cm. (This makes the fruit nice and plump in the finished buns.)

Step 2 (8pm)

Fill the sink with hot soapy water, so you can wash your hands easily after kneading.

- Drain the rum/ water from the dried fruit, and pat dry.
- Put 60g brown sugar, 50 g extra virgin olive oil, and 2 eggs in a large bowl and beat until light.
- Add the sourdough sponge and beat to combine.
- Combine the further 200 g bread flour, 1tsp allspice, 1 tsp ground cinnamon, then add to the sourdough sponge mixture from the previous step.
- Knead for 10 minutes, then set aside for 10 minutes to rest. (You may need extra flour for kneading to reduce sticking. Try not to use too much.)
- Add the drained currants and candied peel mixture to the dough, and knead gently to combine (without squishing the fruit!)
- Leave in a covered bowl somewhere warm for 60 minutes. (Under the heat lamp in the bathroom works brilliantly on a cool day.)
- Divide the dough into 12 pieces (about 108 g each) and shape into buns. (I needed to use a bit more flour to reduce stickiness at this point.)
- Place on a well-oiled baking sheet, and cover with a well-oiled piece of cling film. (If you don't oil the cling film, it sticks to the buns and may tear them when you pull it off.) Put in the fridge overnight, then take them out in the next morning and place somewhere warm for a hour or so until risen.
- Preheat the oven to 200⁰C (fan).

- Get the glaze ingredients ready in a small saucepan.
- Make the cross mixture by combining 4 tbsp plain flour and 4 tbsp water. Put in a piping bag (you can make one out of baking paper or a plastic bag if you don't have one.)
- Add the crosses to the risen buns, and place in the hot oven.
- Bake for 10 minutes, then rotate the baking sheet 180° to help them brown evenly, and bake for a further 8-10 minutes.
- When you've rotated the buns, make the glaze: heat the 2 tbsp milk, 2 tbsp water and 3 tbsp sugar in a pan on the stove. Bring to the boil and simmer for 6 minutes.
- Take the buns out of the oven. Remove to a cooling rack immediately if possible, and brush with the glaze.

Allow to cool a little, if you're able... Delicious enjoyed with butter.

Pat Smith

Granny's Mushroom Soup - Serves 4

Ingredients

1 oz butter
 1 small onion, chopped finely
 8 oz mushrooms, chopped finely
 1 level tbsp flour
 1 pt chicken stock
 ¼ pt milk
 Salt and Pepper to taste

Method

Melt the butter and add the onion until soft.
 Add the mushrooms and sauté for 5 minutes or until cooked through.
 Stir in the flour and cook for 2 minutes.
 Cool slightly then add the stock and milk gradually.
 Stir and bring to the boil. Season to taste.
 Cover and simmer gently for 20 minutes.

Serve with chopped parsley and crusty bread.

Katy McWilliams

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QUIZ SHEET – ARE YOU A BOOKWORM?

Here is quiz for our keen book readers, courtesy of Sue Cork

Answers will be in next month's magazine

1. Name of Frodo's Uncle (5,7)
2. Jane Austen wrote about this eponymous lady (4,5)
3. Title of J. K. Rowling's first non HP novel (3,6,7)
4. "Christmas won't be Christmas without any presents" is from which book? (6,5)
5. The fortunes and misfortunes of a "gangsters woman in Belgium" (4,8)
6. This author's middle name is Cleghorn (3, 7)
7. This American sleuth lives in Shakespeare (4,4)
8. Who has to wear The Scarlet Letter? (6,6)
9. The sub-title is "The Modern Prometheus" in this 1818 book (12)
10. Deprived acid flop (anagram 5, 11)
11. What was the name of Anna Karenina's daughter? (4)
12. Treville was their boss (3,5,10)
13. Australian author born E. O'Reilly became famous as? (7,4)
14. Virgil Samms is a character of which author (1,1,3,5)
15. Name of Defoe's eponymous deaf and dumb conjuror (6,8)
16. He wrote War Horse (7,8)
17. Mrs Malaprop appears in which play? (3,6)
18. Famous narrative of 1757 (3,4,2,3,8)
19. Who investigated the Death of a Macho Man? (6,7)
20. Norbert thinks he is his mummy? (6)
21. "With hey, ho, the wind and the rain" is sung when? (7,5)
22. Induce jaded ripper (anagram 5,3,9)
23. What is the full name of this Trinidadian author? (9,11,7)
24. Jane Eyre's school (6)

25. Book about “Richard Adam’s rabbit” in Iceland? (4,10)
26. Stewart thought Merlin’s cave was what? (7)
27. In Treasure Island a ship that shares a name with Jane Austen’s sister (9)
28. Ciao to latest wife (anagram 1,4,2,3,6)
29. Name of the hero in the Thirty Nine Steps? (7,6)
30. Charlie’s non edible story? (7,3,3,5,5,8)
31. He has also written books called Twilight and Host, but is not Meyer (5,5)
32. Who wrote a “Sea Creature” Diary set in London Zoo? (7,5)
33. Name of the sword carried by Strider (6)
34. Neville Shute’s old fashioned calculator? (5,4)
35. First book by Lillian Beckwith (3,5,2,6)
36. Who wrote about Black Horses for the King? (4,9)

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Steam Action 44th Annual Produce Show

Saturday 12th Sept. 2012 | Edenham Village Hall

Who can enter?

Residents of villages who receive The Three Towers

Relatives of those who live in Edenham Parish

Eligible members of Steam Action

Pupils of Edenham School, Edenham Pre-School and Pillarwood Farm
Pre-School.



Friday 11th September

6-7pm - Please bring your entries to the hall

Saturday 12th September

8.30-10.30am - Please bring your entries to the hall

2pm - Viewing and refreshments

3pm - Presentation of trophies

3.30pm - Auction of produce

- * 25p per entry
- * Winners trophies are given but need to be returned before next year's show
- * Scoring - 1st = 3 points & 50p prize money, 2nd = 2 points, 3rd = 1 point
- * Show secretaries Nikki Gunn 01778 591197 & Lucie Wilson 01778 591426

Section A – Flowers (Grown by the exhibitor for at least 2 months)

1. One rose (any variety)
2. Vase of six roses (any variety)
3. Vase of mixed flowers cut from open border (any variety)
4. Tallest Sunflower (judged on premises)
5. Flowering pot plant
6. Vase of five dahlias
7. Vase of five chrysanthemums
8. Vase of sweet peas
9. Foliage pot plant
10. Hanging basket (judged on premises)
11. Cactus or Succulent

Section B – Decorative (Completed in the last 12 months)

12. Arrangement of flowers (not to exceed 24" overall)
13. Wreath
14. Button hole used for a wedding (man or woman)
15. A collage of leaves or fruits (maximum size A4)
16. A flower or foliage arrangement in an unusual container
17. Arrangement of flowers, fruit or vegetable not to exceed 12" overall
18. Arrangement of garden materials (no purchased blooms)
19. One vegetable and one bloom (open to any interpretation)
20. Greenery arrangement not to exceed 18" overall

Section C – Fruit and Vegetables (Grown by the exhibitor for at least two months)

21. Box of mixed vegetables (maximum box size 18" x 12")
22. Cucumber
23. Three potatoes any colour
24. Three quality carrots with 3" tops

25. Pepper (any variety)
26. Three onion sets
27. One large onion
28. Three greenhouse tomatoes
29. Three pods of runner beans
30. Unusual shaped, or sized, fruit or veg
31. Pair of marrows, courgettes, squash or pumpkins
32. Five shallots
33. Three beetroot
34. Tied bunch of three herbs
35. Three dessert apples
36. Three cooking apples
37. Bowl of dessert fruit

Section D – Homemade (Completed in the last 12 months, wrapped in Clingfilm)

38. Homemade beverage (alcoholic or non-alcoholic)
39. Jar of curd any flavour (must have cellophane top)
40. Jar of jam any flavour (must have cellophane top)
41. Jar of marmalade any variety (must have cellophane top)
42. Jar of chutney any variety (must have cellophane top)
43. Jar of piccalilli (must have cellophane top)
44. Victoria Sponge (jam filled, sprinkled with castor sugar)
45. Six squares of flapjack
46. Showstopper (baked item with WOW factor)
47. Four fruit scones
48. One rich fruit cake
49. Savoury quiche in foil container
50. Apple pie in foil container
51. Loaf of bread
52. Decorated chocolate cake
53. Bake off cake (recipe to be published)
54. Five pieces of Shortbread
55. Five decorated cupcakes

- 56. Lemon tray bake
- 57. Six sausage rolls

Section E – Handicrafts (Completed in the last 12 months)

- 58. Drawing or Painting (oil or watercolour)
- 59. Sewing machine item
- 60. Wood crafted item
- 61. Hand knitted or Crocheted item
- 62. Item of patchwork
- 63. Wind chime
- 64. Article of embroidery or cross stitch
- 65. One Christmas themed bunting flag (any material, triangle, A4 size)
- 66. Upcycled / recycled item (included explanation)
- 67. Item of paper craft

Section F – Children Under 7 years (key stage 1)

- 68. Item of cookery
- 69. Vegetable model
- 70. Drawing or painting based on
Pantomime characters
- 71. Photograph of an animal
- 72. Miniature garden (maximum size 12" x 18". Traditional or modern. Be creative!)
- 73. Home grown fruit, flower or vegetable
- 74. Creative use of a toilet roll

Section F - Children 7 – 15 years (key stage 2 and 3)

- 75. Item of cookery
- 76. Vegetable model
- 77. Drawing or painting based on
Pantomime characters
- 78. Photograph of an animal
- 79. Miniature garden (maximum size 12" x 18". Traditional or modern. Be creative!)
- 80. Home grown fruit, flower or vegetable
- 81. Creative use of a toilet roll

Section G – Photography (Taken within the last 12 months with the exception of class 82) (Maximum size of photo 7" x 5")

- 82. Recreated photo (include old and new photo – see rules for example)
- 83. Bridges
- 84. A landscape
- 85. A Historic Building
- 86. How you spent your “self-isolation”

Section H – Disaster

- 87. Planned entry that ended in disaster

Show Rules

1. Children may enter any class but this must be clearly stated at time of entry.
2. The organisers reserve the right to alter or omit any classes.
3. Care will be taken to safeguard exhibits but the organisers cannot be responsible for
loss or damage, or for exhibits left after 3.30pm on the day of the show.
4. “Not for sale” cards are available on request and should be placed with any item
entered but not for the auction.
5. The judge’s decision is final.
6. Recreated photo example; photo of a couple standing in church on their wedding day in 1980, and a second photo of the same couple standing in the same church in 2019. Please enter both photos and try to recreate the old photo as best you can.



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Starting to grow Vegetables?

During lockdown, Bob and I have found our veg plot a real Godsend. We have been eating lots of carrots, parsnips, leeks and cauliflowers, but most are finished now. We are eagerly awaiting spring/summer veg – rocket, spinach, mange tout, green beans and courgettes. These are all things that the new gardener could try without too much difficulty. Perhaps you can even remember your young child bringing a climbing bean or a sunflower home in a yogurt pot?



One thing you can do easily if you have an old potato which is starting to sprout, is to plant it in a fertiliser or compost bag, very large plant pot or even an old bucket. Make sure there are a couple of small holes for drainage. Fill the bag with soil or compost and plant the potato near the top, then cover with more soil. Water as required. With luck in 2-3 months you may have crop of small new potatoes.

Climbing beans can be planted in large yogurt pots now, and once the plants are large and strong enough can be planted in your garden – even in a space in the flower bed. Use a couple of tall bamboo canes to support the bean, and protect the plant from slugs and snails. Peas and mange tout can be dealt with in much the same way – mange tout are very quick to grow once the flowers have appeared, so are an earlier veg than peas.

Rocket and spinach can be sown thinly in a small patch of cleared ground. Rocket grows very quickly and needs plenty of water. You could be eating

rocket within 3 weeks of planting, but it does go to seed quite quickly, so you can plant another row a couple of weeks later. Much the same goes for lettuce, radishes and other salad crops – spread the seed very thinly and do successional crops. Carrots are another early veg – delicious when small and young. Plant the seeds very thinly, but they need a fine soil without stones to produce perfect roots. Beetroot can be grown in the same way to produce small baby beets – but beware of birds, they like to eat the leaves!

If all else fails plant sunflower seeds in yogurt pots, and plant outside once they are sturdy. At least you can enjoy the flowers, and the birds the seeds!

Let me know how you get on.

Jane Clark

Bob Clark - Pics



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