Many of the present varieties have been available from 1900 or thereabout, Jim also mentioned that Unwins had a good track record in respect of Sweet Peas.

As an aside, Ann’s wedding bouquet back in 1961 contained Sweet Peas.

Having regard to the professional growers, they are now required to grow 4 blooms per stem, Jim added that the old-fashioned Grandiflora had a scent that “knocked your head off”. He talked of semi dwarf, and, new to me, ground covering plants.

On the growing side Jim recommended that the seeds should be sown in a greenhouse or cold frame. To give them a good start, he advised that at 2” high, the plants should be pinched out.

He paid credit to the present students at both Askam Bryan and Sparsholt for being so enthusiastic in their part in the trials. They have also experimented with having a water system beneath the growing plants. Jim feeding the plants with blood fish and bone at 2oz per square yard, he prefers to plant out during March/April.

Jim finally advised the number of Sweet Peas that were capable of giving good blooms, many of which are contained in our packets of mixed varieties. He also recommended himself and Roger Parsons for obtaining seeds, some may remember that Roger has been one of the speakers to our own Society.

Jim was followed by Paul Dalby who spoke on Dahlias. He ran through the various ring sizes and bringing the audience up to date on the new, fresh approach being used by the judges.

Paul then concentrated on the Serious Faults that judges would look for, namely:

Malformed
Faces looking downward
Badly Damaged
Limp/drooping florets
Excessive number of florets removed
Open eyed daisy centre
Hard and green centre or badly distorted
and finally, “they look ORRIBLE”!!

Paul then spent the remainder of his time answering questions ranging from planting out times to pricking out, dividing old tubers, to colour blending. All in all, two very interesting talks.

Bill Biggs, Chairman
I thoroughly enjoyed the January lecture “Plot to Plate” by Alan Williams, and it is with great regret that I will miss the February talk. Peter Barwick is a completely down to earth chap. Before he retired he was the top man for Lord Selborne and get him talking about supplying apples to Tesco’s!

Thanks to Lesley Tyrrell and her distributors/collectors collecting Annual Subs. Fingers crossed for Tim Speller and his team for the Spring Show on Saturday 28th March. **Remember: all the shows this year are at Hayling College**, - plenty of car parking.

**Bill Biggs, Chairman**

**ADVERTISING & SPONSORSHIP**

Thanks go to Members who have placed an advert or sponsored classes at our Shows, your support is it much appreciated. Had a chance to look at your new Yearbook? I hope you agree that this year’s is the best yet. The Lions Club have once again given us a very generous donation, this time £750, to be used for our schools’ projects and our local MP, Alan Mak, has again given us £150 towards Show prize money. In addition, Steven Schrier has pledged £100 per year towards our Shows and other projects. Sadly, we have lost a loyal sponsor in Audrey White.

Several advertisers decided to increase their advertisements to a whole page this time which, of course, brings in more revenue - “every little helps!”

If you are the owner of a local business, or know anyone who is, then why not advertise in our next Yearbook? This goes out to about 800 homes on the Island and 40 off. The cost is £100 for a whole page, £50 for a half and £25 for a quarter. My contact details are opposite page 1 of the Book, or you can email me at mags.martin1@sky.com and we can take it from there. Although I don’t start work on next year’s Book until September I can reserve you a space in the 2021 edition.

Lastly, if you use any of our advertisers please tell them that you saw their advert in the Yearbook, this will ensure they advertise again.

**Maggie Martin  Advertising & Sponsorship**

**BAKE AND DONATE A CAKE FOR THE SPRING SHOW?**

Drop it off to Kay Hawkins at the Hayling College
on Friday 27 March between 5-6pm,
or Saturday 28 March from 8am.

You peel away yet another layer to find that she was very much involved in the Ramblers Association, and on the first Sunday of the month she would cook Sunday roast for 40 people.

Although her health started to fail, she began the 100+ Club for both our Society and the Ramblers, I would always pull her leg and ask her why she did not start one for the Church! Her idea proved to be a success, and in the main, monies raised helped to reduce our financial losses on the Shows. This duty for our Society has been successfully taken over by Hazel Phillips.

Peel a further layer back in time, and we would have found Audrey caring for her dear friend Di Giffard, who had suffered a serious illness on three occasions; Audrey's patience and wonderful attitude helped Di enormously. When Audrey's health started to fail, Di was by her side and tirelessly helped keep the 100+ Club afloat.

Audrey did not seek praise, she worked in the true spirit of a volunteer. We will not replace her, but we can be proud to say that we were privileged to have worked with her and loved her.

**AGM OF THE HAMPSHIRE FEDERATION OF HORTICULTURAL SOCIETIES**

Together with Margaret Turner, the Society’s Secretary, Ann and I attended the above meeting. For those of you who are unaware of the proceedings, I should explain that the morning session, which commences at 10am, normally consists of two talks covering topics aimed at Show Managers, Stewards, and, in particular, those who are involved with the stewarding of the Championship Classes.

This year there were two talks, the first covering Sweet Peas given by Jim McDonald, and the second by Paul Dalby advising on Dahlias.

Jim revealed that the Sweet Pea Trials previously held at RHS Wisley and RHS Harlow Carr were now being undertaken by Sparsholt College in the South and Askam Bryan at York in the North. The difference in growing ties was approximately two weeks with the South in advance of the North, however the North stock seemed on the whole to be stronger.
IN REMEMBRANCE OF AUDREY WHITE
I am certain many of you knew Audrey, but how many of us knew the real Audrey?

Peeling away the layers revealed a lady that not many of us knew completely, she wasn't mysterious or hiding skeletons in the cupboard, but she was an extraordinary human being; and, what she did would make many of us hold our heads in envy, disbelief or simple amazement.

Other than Peter Collett I believe that Audrey was the longest serving member of our Society. She held so many different offices in our organisation. I cannot possibly recall them all, but those that I can are as follows: Show Steward, Show Chief Steward, Show Manager, Assessor, a what I hear some cry. In the past the Societies of the Hampshire Federation were invited to take part in a competition in which the winning organisation would be awarded the Frampton Trophy. The competition ran for many years, and looking back at the records, it reveals that on the whole there were 2 Societies who would be neck and neck at the end of the Show Year, The Castle Winchester and Hayling Island. I believe we won the last 5 years in a row, and Audrey was one of the mainstays. It also explains to many newer members why we still remain committed to the standard of dressing the tables, including hoovering the clothes after judging has taken place. It also explains the dividing ribbons running down the middle of each table, the dividing strips, we use black ones for better effect, these were both stipulations of the Frampton Committee members. I personally still take great pride that we remain close to the judging standard of yesteryear, much of the credit currently going to John Lark.

Audrey, as an Assessor would visit other clubs/societies that had entered the competition, and together with another Assessor from a different club would judge the tables layout out of an overall presentation of a mark of 100%. Hayling Island often achieved a mark in excess of 98%, and then only win by perhaps 0.3% after 3 shows. Incidentally in addition to Audrey we had 3 more Assessors they were Keith Jay, and his wife Veronica, plus Margaret Turner. I think we were possibly the only club to have 4 Assessors.

Audrey carried out these duties whilst holding a very senior position at IBM in Havant; and, on the personal side she was still caring for her father and stepmother. Years ago, she would enter fruit, veg and flowers.

100+ CLUB
Drawn numbers for December - First 60, Second 97, Third 46
Drawn numbers for January - First 23, Second 17, Third 22
Drawn numbers for February – First 14, Second 81, Third 60.

The new club year starts with the March draw which will be made at the talk on Wednesday 25th March.

Renewal forms for next year have now all been delivered. Thank you to everyone who has already renewed, and to those who have taken extra numbers. We also welcomed several new Members.

Half of the money collected goes towards the running costs of our shows. The more Members we have the better this contribution and the better the prize money. If you wish to become part of this, more information and an application form can be downloaded from the website www.hihs.org.uk or by contacting the club organiser.

Hazel Phillips
023 9246 3803

MEMBERSHIP
Welcome and a big thank you to two new distributors:
Christine Macleod who is delivering in the Southwood Road Area
Richard Edwards looking after the top of Havant Road Area

We say farewell to Rachael Vincent, Gillian Cole and Simon Haynes who are no longer able to continue with the deliveries; thank you for your valued support in the past and we wish you well in the future.

Lesley Tyrell

NEW WEBSITE MANAGER
I have been undertaking the task since 2012 but recently finding it ever more difficult to keep pace with new software technical developments and poor health has not helped.

We have been exceptionally fortunate in finding a new website manager, Angharad Pike, with technical support from her husband Matt. The future looks bright, as their intent is to configure the site bang up to date and integrate a direct interface with our Facebook pages. My thanks to all for your help and support during my term in office.

I know you will continue such with Angharad.

Norman Newton.
**SPRING SHOW 2020 RECIPE - OPEN**

**FAT FREE APPLE TRAY BAKE**

**Ingredients**

**Icing**
100g icing sugar
juice from half a small orange

**Bake**
100g brown sugar
100g plain yoghurt (fat free)
3 eggs beaten
175g self-raising flour
1 tsp bicarbonate of soda
250g grated or finely chopped apple
100g dried fruit e.g. sultanas and raisins
2 tsp spices e.g. cinnamon, nutmeg, mixed spice

**METHOD**
Preheat the oven to 180c/350f/160c fan/Gas 4.
Grease a deep baking tray.
Mix sugar, yoghurt and eggs in a large bowl.
Stir in apple and dried fruit.
Combine flour, bicarb and spice by sifting together into the mixing bowl.

Gently mix everything together, and then pour into the tin.

Bake for 25-30 minutes until springy and easing away from the edges of the tin.

Combine icing sugar and juice with a fork and then drizzle runny icing over warm cake.

Cut into portions as soon as the icing is set.

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**SPRING SHOW 2020 RECIPE - MEN ONLY**

**CHERRY CAKE**

**Ingredients**
150g (5oz) glace cherries
225g (8oz) self-raising flour
50g (2oz) ground almonds
1½ level teaspoons baking powder
200g (7oz) butter, softened
200g (7oz) caster sugar
4 large eggs

**METHOD**
Preheat oven to 160c/140fan/325f/Gas3.
Lightly grease an 18cm (7”) deep round cake tin and line with baking parchment.
Cut each cherry into quarters and rinse under cold running water to remove excess syrup.
Drain well and dry thoroughly on kitchen paper.

Measure all the remaining ingredients into a large bowl and beat well for about 1 minute to mix thoroughly.

Carefully fold in the prepared cherries.

Turn the mixture into the tin and bake for 1-1½ hours, until the cake is well risen, golden and firm to the touch.
A fine skewer inserted into the centre of the cake should come out clean.
Leave the cake to cool in the tin for about 10 minutes and then turn it out onto a wire rack and leave to cool completely.