

The Leigh & Coombe Hill Newsletter

Issue 158 August 2018

Issue Editor: Jo Robson Deadline for next month's Newsletter articles: Friday 24 August

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PUG WALK RAISES FUNDS FOR CHARITY

A great day was had by over 76 pugs and their owners when a sponsored pug walk took place at Colesbourne Park Estate by kind permission of Sir Henry and Lady Elwes.

Along with other walks across the country, £9940 was raised for Muffinpug rescue with other walks yet to take place.

With the kennel club just announcing that pugs are amongst the top 5 most popular breeds, demand on the rescue, who take in pugs daily, has never been greater.

As a new foster keeper it was nice to see a very small amount of the hard work that the rescue and its volunteers do regularly. What's more, Lady Elwes has invited us back for an annual event.

Viv Theyer



Please don't forget all kinds of books are on sale in the church. Donations of books are also always welcome.

Anyone for Wimbledon Tennis 2019?

In order to enter the Public Ballot for The Championships 2019, send a stamped, self-addressed envelope to AELTC, PO Box 98, London, SW19 5AE between 1 September and 15 December 2018.



Good Luck!



There will be sale of various items (household, garden, workshop etc) on:

Saturday 8 September 2018

2pm – 4pm

The Croft, The Leigh

Cash only and unfortunately there will be no parking at the house or viewing in advance.

All funds will go to the Amyloidosis Research Fund in memory of Peter Robson

Jane Rose

APPLE AND SULTANA CAKE (Class 63)

200g salted butter, softened, plus extra for greasing
200g light brown muscovado sugar
1 large lemon, zested
1½ tsp ground cinnamon
½ whole nutmeg, grated
3 eggs
200g self raising flour
4 Cox apples, 2 peeled and grated, 2 peeled, cored, quartered and cut into slices the thickness of a pound coin
2 bulging handfuls sultanas
Handful flaked almonds



Method Preheat the oven to 180C/gas mark 4. Grease and line a loose-bottomed cake tin, no larger than 23cm, with baking parchment. Using electric beaters, combine the butter, sugar, lemon zest and spices. Add the eggs, one at a time, then beat in the flour. Fold in the grated apple and sultanas, then pour into the tin. Arrange the apple slices on top of the cake, scatter with the almonds and bake for 65-70 minutes. Cool in the tin for 20 minutes before serving.

Apologies for the endless Horticultural Show content, but I was extremely short on reader's contributions. Editor

General Data Protection Regulation Important Reminder

The Clerk to the Leigh Parish Council has recently circulated a GDPR consent form to all those who have registered email addresses on the website to receive Council alerts and the Newsletter.

If you have received the email, please complete the form and return to the Parish Clerk as soon as possible otherwise your details will be deleted.

Any queries, please email leighpc@hotmail.co.uk.

Mobile Library

Coombe Hill
3.10pm – 4.10pm



Friday 17 August

Parish Council Meeting dates:

Wed 8 August (Full)
Wed 12 Sept (Prov Planning)

St Catherine's Church,
The Leigh 7.30pm



Come and join in the Fun!!!!

We are now on Facebook:
[@nortonleighanddistricthorticshow](https://www.facebook.com/nortonleighanddistricthorticshow)

Entries to Daniels Orchard, The Leigh by
Tuesday 7 August 2018

St Catherine's Church Services:

5 August – Evening Prayer 6pm
12 August – Worship Together 10am
(Down Hatherley)
19 August – Holy Communion 8.30am
26 August – Evening Prayer 6pm

WAINLODE WALKERS



We meet every Friday at
9.30am for a walk of about
4 hours, exploring local
landscape and history.
Sue Phelps 07754 668898



Please check the classes below as you
may like to enter the Horticultural Show
on Saturday 11 August

VEGETABLES

1. Collection of 6 kinds of vegetables, space allowed 61 x 61cms – numbers as for Classes in Schedule
2. Potatoes, coloured, 5 tuber, named
3. Potatoes, white, 5 tuber, named
4. Beet, 3, globe with approx 75mm of leaf stalk (tied)
5. Carrots (one colour), 3, long pointed with approx 75mm of leaf stalk (tied)
6. Carrots (one colour), 3, other than long pointed (eg stump rooted) with approx 75mm of leaf stalk (tied)
7. "5-a-Day" Collection of 5 kinds of fruit and/or vegetables, space allowed 46 x 46cms. Numbers as for Classes in Schedule
8. Onions, 5, 250g or under
9. Onions, 5, grown from sets
10. Onions, 3, globe, Spring sown only, over 250g
11. Shallots, 5, size and shape to count
12. Shallots, 9, pickling, maximum 30mm diameter
13. Cucumber, 1, grown under glass or outdoors (named)
14. Sweetcorn, 2
15. Runner beans, 9 pods with stalks
16. Longest Marrow
17. French beans, 9 pods with stalks
18. Courgettes, 3, 100-200mm in length or, for round cultivars approx 75mm in diameter
19. Heaviest Potato
20. Parsnips, 3 with approx 75mm of leaf stalk (tied)
21. Pair of Leeks
22. Any vegetable not scheduled – one single specimen
23. Tomatoes, 6, ripe, medium approx 65mm in diameter
24. Tomatoes, 1 truss, grown outdoors
25. Tomatoes, 9, small fruited or cherry, 35mm max in diameter
26. Celery, 2, green or blanched (tied)
27. 21 years & under Class – any Class above (excluding 1, 7, 16 & 28) numbers as for Classes in Schedule
28. Misshapen vegetable (bring along and enter on the day!)

FRUIT

29. Dessert apples, 6, named, stalks intact
30. Culinary apples, 6, named, stalks intact
31. Dessert pears, 6, named, stalks intact
32. Soft stone fruit, 6
33. Dish of mixed fruit – nuts allowed
34. 4 x Cut herbs in a vase (with no more than 15cm neck diameter) named
35. Soft 'stoneless' fruit – one kind on a paper plate

CUT FLOWERS AND POT PLANTS

From your own garden/allotment:

36. A bowl (not vase) of mixed Roses (6 stems)
 37. 1 beautiful bloom – single stem (flower or shrub)
 38. 1 spike of Gladiolus
 39. 1 vase of perennial flowers – 1 variety
 40. Sweet Pea, 9 stems, mixed
 41. 3 stems of mixed Fuchsias
 42. Dahlias, 3 decorative or 3 cactus
 43. 1 rose stem – floribunda – any variety
 44. A jug of mixed flowers (not flowers from shrubs) from your garden, space allowed 40 x 40cms, height not limited
 45. A pot plant, flowering, pot not to exceed 25cms*
 46. A pot plant, foliage, pot not to exceed 25cms*
 47. Succulent in a pot, not to exceed 25cms*
- *diameter from outside edge to outside edge at the widest part of the pot



FLOWER ARRANGING

48. Exhibit of flowers & foliage etc, front view effect, space allowed 61 x 61cms, height unlimited "In the Kitchen"
49. An arrangement – foliage only (no flowers or accessories) space allowed 46 x 46 x 46cms
50. An arrangement in a box (no accessories) – space allowed 46 x 46 x 46cms
51. 21 years and under: arrangement incorporating an egg box using flowers and foliage (no accessories) – space allowed 46 x 46 x 46cms

HOMEBREW

52. Bottle (min 35cl) of homemade Sloe Gin
53. Bottle (min 35cl) of homemade Liqueur – any flavour
54. Bottle (max 1 litre) of homemade Cider, Beer or Perry (homebrew or kit)
55. Bottle (max 1 litre) of homemade wine (homebrew or kit)

CAKES AND PRESERVES

Classes 55 – 59 there are to be no trade names on jars or lids

56. 1 jar of jam, soft or stone fruit (wax disk and cellophane top or a new twist top)
 57. 1 jar of lemon curd (wax disk and cellophane top)
 58. 1 jar of chutney, any kind (lids: vinegar-proof not cellophane)
 59. 1 jar of marmalade, any kind (wax disk and cellophane top)
 60. 1 jar of jelly, any kind (wax disk and cellophane top)
- Classes 61 – 66 should be covered by cling film
61. Men Only: 4 x Chocolate Muffins using British Flour, displayed on a paper plate
 62. Over 21's: 4 x Stem Ginger Shortbread (recipe provided)
 63. Apple and Sultana Cake (recipe provided)
 64. 4 x Viennese Whirls (recipe provided)
 65. Traditional Victoria Sandwich (own recipe, max 3 eggs, raspberry jam filled – no larger than 8")
 66. 21 years and under: 4 x Stem Ginger Shortbread (recipe provided)



CHILDREN AGED 13 - 16 YEARS ONLY

67. A fresh flower buttonhole
68. Object made from wood (max 30cm x 30cm, height unlimited)
69. Colour Pencil Drawing (still life of a vegetable or fruit or flower)

CHILDREN 8 - 12 YEARS ONLY

70. A model made of vegetables and fruit
71. Decorated pebble
72. 4 fairy cakes depicting animals on paper plate

CHILDREN AGED 0 - 7 YEARS ONLY

73. Flowers in a mug
74. Tin foil sculpture
75. 2 decorated cross-heads in eggshells

MISCELLANEOUS OPEN CLASSES

76. Courgette (not marrow) dressed as an Emergency Professional! - max 15" x 15"
77. 1 photograph – "On Top of the World" (max 6"x4")
78. 1 photograph depicting Tree Knot/s (max 6"x4")
79. 1 black & white photograph "Architecture" (max 6"x4")



Hortic Show Schedules

Don't forget to get yours from either
Jo R, Oliver H, Mary C or Janet B.
Cake recipes are contained within the
schedule.
There are also a few on The Leigh
Noticeboard (by postbox).