

# **THORPE BAY HORTICULTURAL SOCIETY**

(Affiliated to Royal Horticultural Society)

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## **CHAIRMAN**

Mr. R.Stride

01702 587244

## **SHOW MANAGER**

Mrs. P. Bushell

01702 585392

## **HON. SECRETARY**

Mrs. L. Green

01702 588297

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## **SPRING NEWSLETTER 2025**

Dear Members

### **HAPPY NEW YEAR TO YOU ALL**

I hope you all had a pleasant Christmas and New Year despite the extremely cold weather at the beginning of the year.

Our spring and summer shows last year were well supported and members were very understanding that we had to cancel the autumn show. Pam and Brian have asked me to thank everyone who sent them messages and cards, they really appreciated people's kind wishes.

At our recent AGM elections took place. Brian Bushell has stood down as Show Secretary but will remain a committee member. Mandy Sylvester has kindly agreed to fill this position and we welcome her to the committee. Therefore **ENTRY FORMS MUST BE DELIVERED TO HER ADDRESS WHICH IS 15 HAYES BARTON off Maplin Way.** This information will be on the new Entry Forms. **Any entry forms delivered to Parkanaur Avenue will not be accepted.** Please ensure that you put your telephone number on the entry form.

Richard Hair of Land Investments (Rayleigh) Ltd sponsors our Autumn show and our thanks go to him for his continued support and to Hunt Roche for printing the newsletters.

Our Christmas lunch at Thorpe Hall Golf Club was fully booked and I hope everyone who attended enjoyed their meal, I certainly did. Thanks to Bob as usual for arranging this event and to his daughter for making the pretty Christmas tree table gifts – I wonder what she will come up with for this year!!

At the Christmas lunch Bob thanked Brian Bushell for his many years of support to the Society. Brian has been a committee member since 1998,

Treasurer from 2000 to 2005 and then Show Secretary and Vice Chairman from 2006 to present. As Brian was unable to attend the lunch Pam accepted a gift of appreciation on his behalf from the Society.

The committee would also like to thank Tom Davis who has donated many raffle prizes over the years. He has now decided to have a change of career so we wish him well in his new venture.

As usual clean saleable bric a brac is always welcome as are plants for our plant stall I would like to take this opportunity of thanking the people who regularly donate items.

### **COACH OUTINGS FOR 2025**

#### **THE HIDDEN GARDENS OF BURY ST EDMUNDS – SUNDAY 29<sup>TH</sup> JUNE** **TRIP PRICE £22**

All the gardens are around the town centre, although some will be a little distant. You should be able to plan your route with a map that Bob will hand out. This is an annual event raising funds for St. Nicholas Hospice. Bob is informed that there will be seats, toilets, eating places and curtesy transport by rickshaws which will be a novelty.

#### **CAPEL MANOR GARDENS – SUNDAY 3<sup>rd</sup> AUGUST – TRIP PRICE £23.50**

The venue is in Enfield set amongst 30 acres of a variety of gardens, a mini zoo, café serving snacks and more.

Bookings and full payment will be taken at the Events table at the Spring show or afterwards with Bob Stride subject to availability.

**CLASS 69 – FLORAL ART** This show's subject is **EASTER BONNET** and must be predominantly plant material.

**CLASS 98 – A PHOTOGRAPH** These are the subject for each show this year so you have plenty of time to take photos:

#### **SPRING SHOW – “SOUTHEND HERITAGE”**

#### **SUMMER SHOW – “SOUTHEND PARKS”**

#### **AUTUMN SHOW – “A SUNSET”**

Please remember that the photo must be taken by the exhibitor, be no larger than 7” x 5” and be unframed/unmounted.

**CLASS 100 – HOMECRAFT** This show's cake is a Classic Cherry Cake.  
Entries must use the following recipe:

250g/9oz glace cherries, quartered	85g/3oz ground almonds
200g/7oz plain flour	1 tsp baking powder
200g/7oz unsalted butter	200g/7oz caster sugar
3 large eggs	6 sugar cubes crushed      1 lemon

Preheat the oven to 180c/350f/gas 4. Grease or line a 20cm/8 inch round cake tin.

Stir together the cherries, ground almonds and 1 tablespoon of the flour. Sift the remaining flour into a separate bowl with the baking powder. Cream the butter and sugar until light and fluffy. Gradually add the eggs, beating until evenly mixed. Add the flour mixture and fold lightly and evenly into the creamed mixture with a metal spoon. Fold in the cherry mixture and finally fold in the lemon rind and juice. Spoon the mixture into the cake tin and sprinkle with the crushed sugar cubes. Bake for one to one and a quarter hours or until risen and golden brown. Cool in the tin for about 15 minutes, then turn out onto a wire rack to finish cooling.

I look forward to seeing you all at the Spring show on the 5<sup>th</sup> April 2025.

Best wishes  
Linda

**THE SOCIETY CAN BE CONTACTED VIA OUR WEBSITE WHICH IS**  
**WWW.THORPEBAYHORTICULTURALSOCIETY.CO.UK**

