

# **LITTLE WALTHAM GARDENING CLUB**



## **SPRING SHOW - 9th APRIL 2022**

**(Open to Non-Members)**

**TO BE HELD AT THE MEMORIAL HALL**

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**Doors open: 2.00 pm.**

**Presentation at 4.00 pm**

### **PRESIDENT**

**Mrs. Iris Diver**

### **CHAIRMAN**

**Margaret Williams  
3 Chelmer Avenue  
Little Waltham  
Chelmsford, Essex**

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### **TREASURER**

**Peter Lawson  
10 Chatham Green  
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### **SHOW SECRETARY**

**Marion Lawson  
10 Chatham Green  
Little Waltham  
Chelmsford, Essex**

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**Admission Free**

## NOTES ON SHOWING

SCHEDULE	Exhibitors should always read the schedule carefully and study the show rules; if anything is unclear they should contact the Show Secretary for advice.
SPECIMENS	Always make sure you only display the number required in the schedule, or you will be disqualified.
UNIFORMITY	It is best to show exhibits of equal size.
CLASSES	Make sure your exhibit is in the correct class, if in doubt, ask the Show Secretary or Steward. An exhibit in the wrong class is disqualified.
FLOWERS	Stage them in such a way to look attractive to the judge. If possible, for interest, name the flower or variety but you will not be penalised if you do not.
POTATOES	Should be washed and dried without disturbing the skin. Potatoes such as <i>Pink Fir Apple</i> should be exhibited as part of a salad collection.
ALL FRUIT	Show on a plate, stalks should always still be attached. Apples should not be polished.
ONIONS	Tops should be removed to about 2" (50 mm) above the bulb, folded over if possible, and bound with string, wool or raffia.
SHALLOTS	Treat as onions as above, they should be set on sand, soil or peat in a plate or container.
ROOT VEGETABLES	Parsnips, Carrots and Beetroot, etc. should be shown with the leaves cut or wrung off at approximately 3" (75 mm) above the main root.
LEAF VEGETABLES	A minimum of outer leaves may be removed and the root cut off not more than 3" (75 mm) below the body of the vegetable.
TOMATOES	They should be of medium size, round, ripe but firm, richly coloured with the stalks still attached.
RUNNER BEANS	Should be long, straight, with 0.5" (13 mm) of stalk still attached.
COOKERY	Exhibits should never be warm or frozen when placed for judging and must be on a plate covered with clingfilm or a clear plastic bag.
JAMS	Must be in plain jars, (not honey jars or marked jars) they should be well filled and covered with cellophane and a waxed disc.
CONTAINERS	Include Vases, Bowls or any other vessel (but NOT milk bottles). Standard green vases will be provided for selected classes and must be used.
FLOWER ARRANGEMENTS	Material may be purchased but should not include artificial flowers.
NAMING OF VARIETIES	Although not relevant to the judging it would be helpful and add interest if exhibitor named the variety of their exhibit

## NOTE ON QUANTITIES TO BE SHOWN IN COLLECTIONS OR 'ANY OTHER' CLASSES

9 Broad Beans	3 Sweetcorn
9 Dwarf Beans	3 Pepper/Aubergine
2 Broccoli and Cauliflower	10 Loganberries
10 Brussel Sprouts	4 Peaches
2 Celery	10 Raspberries
3 Parsnip	10 Strawberries
9 Pea Pods	2 Melons
12 Radish	2 Spring cabbage
5 Sprouting Broccoli	3 Celeriac
3 Turnips or Swedes	

## REGULATIONS APPLICABLE TO ALL SHOWS

CLASSES 13 & 27 (Members only) 1<sup>st</sup> £3 2<sup>nd</sup> £2 and 3<sup>rd</sup> £1

Exhibitors may make only one entry in each class. Joint entries not accepted.

All flowers, fruit, vegetables and plants exhibited shall be grown by, be the property of, and have been in possession of the Exhibitor for a minimum period of three months prior to the Show. (Flower arrangement material is exempted from these conditions).

The Show (horticultural sections) will be conducted in accordance with the rules of the RHS Show Handbook and exhibitors are invited to consult the Handbook in possession of the Club. The Judges' decisions are final and they may exercise discretion in withholding prizes. Cookery and Craft judging is in line with W.I. standards.

No liability will be accepted for loss of, or damage to exhibits, before, during or after the Show.

Exhibits must be staged between 8.00 am. and 10.30 am. on the day of the Show and not removed until after the presentations.

Exhibitors must leave the hall when judging commences unless stewarding or in an official capacity.

All entries must be lodged by 9.00 pm. on the Wednesday immediately preceding the Show, with any member of the Committee.

Vases are available for the majority of flower classes (not, of course, for flower arranging) and should be used. For other entries, exhibitors to supply own dishes, vases, etc. Any questions arising, including any issues not covered by these Rules shall be resolved by the Committee on behalf of members.

# **SPRING SHOW - 9th APRIL 2022**

## **JUDGES**

### **Flowers, Vegetables & Fruit**

**Mr J Wild**

### **Cookery**

**Mrs Suzette Willett**

### **Flower Arrangements**

**Mr Lionel Clark**

### **Craft**

**Mrs Suzette Willett**

#### JOHN McGEE CUP

To be awarded to the competitor with the highest points in Section 1 (Narcissi).

#### SILVER JUBILEE CUP

For the highest points gained in Section 2 (Tulips).

#### THE LES TAYLOR CUP

For the highest points gained in Section 3 (General).

#### CLUB VEGETABLE SHIELD

Will be awarded for the highest points gained in Section 4 (Vegetables).

#### ERIC KETTLE ROSE BOWL

For the highest points gained in the Flower Arrangement Classes. (Section 5).

#### CLUB COOKERY SHIELD

For the highest points gained in Cookery Classes (Section 6).

#### MARGARET ROSE CUP

For the highest points in Craft Section (Section 7).

#### IANTHE MONICA WYARD CUP

For the highest points in Photography (Section 8)

SECTION C CUP for best entry in Section 1 (Narcissi)

TULIP CUP for best entry in Section 2 (Tulips)

GARDEN CLUB CUP for best entry in Section 3 (General)

DON DIVER CUP for best entry in Section 4 (Vegetables)

DOUBLE J TROPHY - Donated by John and Jean Butcher.  
Awarded to the best entry in Section 5 (Flower Arranging).

ROSETTE for best entry in Section 6 (Cookery).

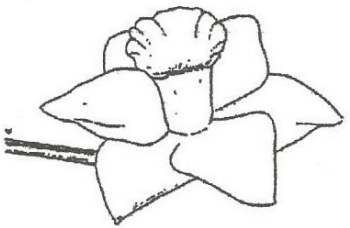
CLUB CERTIFICATE for best entry in Section 7 (Craft)

ROSETTE for best entry in Section 8 (Photographic)

ALL CUPS AND TROPHIES remain the property of the Club and shall be held by the winner for the year to be returned to the secretary not less than ONE WEEK before the Show Day. Certificates and rosettes may be retained.

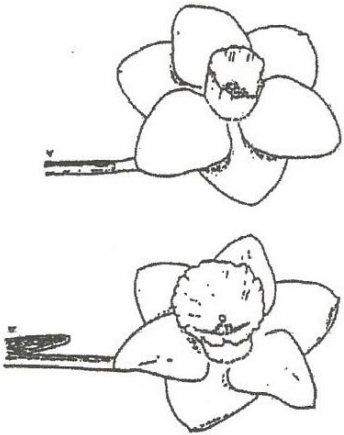
**DIVISION 1. TRUMPET DAFODILS OF GARDEN ORIGIN**

One flower to a stem;  
Corona ("trumpet") as long as,  
or longer than the  
perianth segments ("petals")



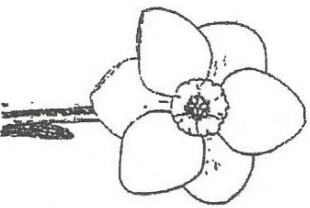
**DIVISION 2 - LARGE-CUPPED DAFODILS OF GARDEN ORIGIN**

One flower to a stem:  
Corona ("cup") more than  
one - third but less than equal  
to the length of the  
perianth segments ("petals")



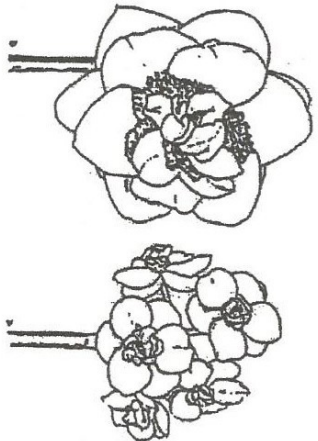
**DIVISION 3. - SMALL CUPPED DAFODILS OF GARDEN ORIGIN**

One flower to a stem;  
Corona ("cup") not more than  
one - third the length of the  
perianth segments (petals)



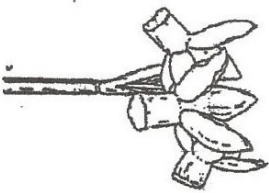
**DIVISION 4 - DOUBLE DAFODILS OF GARDEN ORIGIN**

One or more flowers to a stem;  
with doubling of the perianth  
segments or the corona or both.



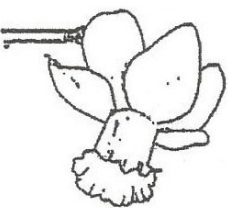
**DIVISION 5 - TRIANDRUS DAFODILS OF GARDEN ORIGIN**

Characteristics of  
N. Triandrus clearly evident;  
usually two or more pendent  
flowers to a stem;  
perianth segments reflexed



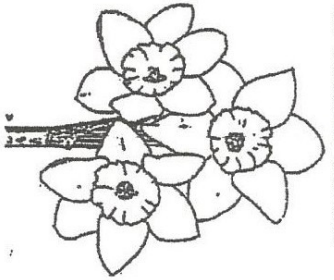
**DIVISION 6 - CYCLAMINEUS DAFODILS OF GARDEN ORIGIN**

Characteristics of  
N. Cyclamineus clearly evident;  
usually one flower to a stem;  
perianth segments reflexed;  
flower at an acute angle to  
the stem, with very short  
pedicel ("neck").



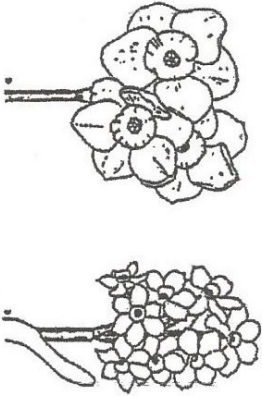
**DIVISION 7 - JONQUILLA DAFFODILS OF GARDEN ORIGIN**

Characteristics of the N. Jonquilla group clearly evident; usually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.



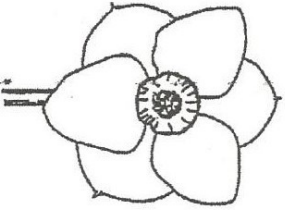
**DIVISION 8 - TAZETTA DAFFODILS OF GARDEN ORIGIN**

Characteristics of the N. Tazetta group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant.



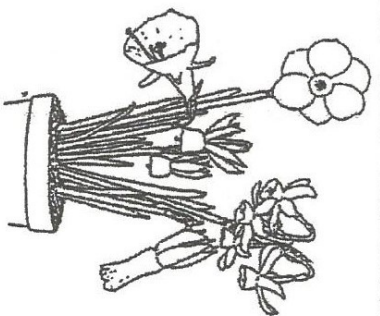
**DIVISION 9 - POETICUS DAFFODILS OF GARDEN ORIGIN**

Characteristics of the N. Poeticus group without admixture of any other; usually one flower to a stem; perianth segments pure white; corona usually disc shaped, with a green or yellow centre and a red rim; flowers fragrant.



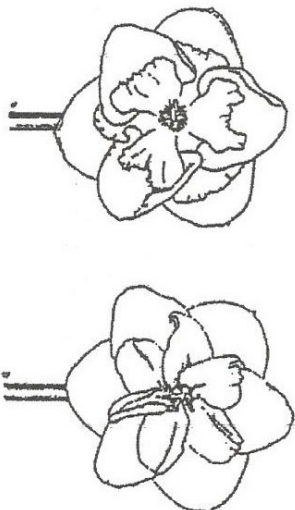
**DIVISION 10 - SPECIES, WILD VARIANTS AND WILD HYBRIDS**

All species and wild or reputedly wild variants and hybrids including those with double flowers.



**DIVISION 11 - SPLIT CORONA DAFFODILS OF GARDEN ORIGIN**

Corona split rather than lobed and usually for more than half its length



**DIVISION 12 - MISCELLANEOUS DAFFODILS**

All Daffodils not falling into any one of the foregoing Divisions (Not illustrated owing to the wide variation in shape and size between the flowers involved)

NOTE - The characteristics for Divisions 5 to 9 are given for guidance only; they are not all necessarily expected to be present in every cultivar assigned thereto.

## **SECTION 1 NARCISSI**

N.B. Narcissi Divisions indicated in this Section are those designated by the Daffodil Society:

### Division 1

Trumpet Daffodils: One flower to a stem. Trumpet or Corona as long as or longer than the perianth segments.

#### Class

1. 1 Bloom
2. 3 Blooms (1 variety)

### Division 2

Large Cupped Daffodils: One flower to a stem. Cup or Corona more than one third, but less than equal to the length of the perianth segments.

3. 1 Bloom
4. 3 Blooms (1 variety)

### Division 3

Small Cupped Daffodils: One flower to a stem. Cup or Corona not more than one-third the length of the perianth segments.

5. 1 Bloom
6. 5 Blooms mixed or one variety from Division 1 to Division 3 inclusive

### Division 4

Double Daffodils: One or more flowers to a stem with doubling of the perianth segments or corona or both.

7. 3 Stems (Mixed or 1 variety)

### Divisions 6 and 9

Cyclamineus, Poeticus (Usually one flower to a stem).

8. 1 Bloom
9. 3 Blooms (Mixed or 1 variety)

### Divisions 5, 7, 8, 12

Triandus, Jonquilla, Tazetta, Miscellaneous. (Usually multiheaded and including Tête á Tête).

10. 1 stem
11. 3 stems (Mixed or 1 variety)

### **Division 10**

11a 3 blooms (mixed or 1 variety) Species. Wild variants & Hybrids

### Division 11

Split corona.

12. 3 blooms (Mixed or 1 variety)

### Any Division

13.1 pot of 5 growing Jetfire narcissi using only bulbs supplied by the Club in October 2021

## **SECTION 2 TULIPS**

14. 1 Stem (any variety)
15. 3 Stems (1 variety)
16. 3 Stems (mixed varieties)
17. Bowl/pot of growing tulips.

### **SECTION 3 GENERAL**

18. 3 Sprays Flowering Tree or Shrub. (Mixed or 1 variety).
19. Flowering Pot Plant - excluding Daffodils, Narcissi, Tulips - not exceeding 12" (305 mm) pot and 24" (610 mm) overall spread.
20. Foliage Pot Plant, may include Cacti and Succulents - not exceeding 9" (227 mm) pot or bowl 24" (610 mm) overall spread.
21. Polyanthus 3 stems (any variety) Must be multi-headed blooms.
22. Primrose Posy (any variety). Must not be put in water.
23. Primula 5 stems (any variety) Single headed.
24. Camellia 1 Bloom with or without buds
25. Any bulbs not covered by sections 1 and 2 above - 1 stem cut or growing.
26. 5 Stems any other Spring Flower mixed varieties. (not bulbs, trees or shrubs)
27. One Bowl/Pot of 3 Hyacinths using bulbs only supplied by the Club in October 2021
28. Pansies/Violas – 5 stems any varieties.

### **SECTION 4 - VEGETABLES**

29. 3 sticks of Rhubarb (trimmed).
30. 2 Spring Cabbage.
31. Any other Vegetable - quantity as per notes.
32. 2 Lettuce.
33. 3 Leeks.

### **SECTION 5 FLOWER ARRANGEMENTS**

\*N.B Classes marked with an asterisk should NOT use accessories: However, backgrounds, bases, drapes, title cards and containers holding plant material are not classified as accessories.

**Novice Section - For those people who have not won 1st prize more than twice in this section.**

34. NOVICE SECTION "Light of Spring" An exhibit of spring flowers and plant material incorporating a candle, not exceeding 18" (458mm) width & depth, height unspecified.
35. "Moonshine"- An exhibit of flowers & plant material arranged in a crescent, using white or pale yellow flowers, not exceeding 18" (458 mm) width & depth, height unspecified.
36. "Petite" – An exhibit of flowers and plant material arranged in a shell, not exceeding 9" (221mm) width & depth, height unspecified.

### **SECTION 6 COOKERY**

37. A jar of any preserve. (Any jar size)
38. A jar of chutney. (Any jar size)
39. 6 Cheese straws – own recipe
40. Chocolate Chip & Banana Loaf - recipe provided.
41. 5 Brownies– recipe provided.
42. 5 Butternut Squash muffins- recipe provided.
43. MEN ONLY – Bishops Shortbread Fingers- recipe provided

### **SECTION 7 CRAFT**

44. Any hand knitted article, including soft toys.
45. Item of counted cross-stitch.
46. A picture, in any medium other than paint, crayon, pencil. E.g. embroidered, cross stitched, collage.
47. An item of drawing or painting, any medium
48. An item of woodwork.
49. Needlework, any article, including soft toys & a small piece of patchwork.



## **SECTION 8 PHOTOGRAPHY**

50. A photograph maximum size 8" (210 mm) x 6" (150 mm) - including frame. Subject: Horticulture.
51. A photograph size 8" (210 mm) x 6" (150 mm) - including frame. Subject: Scenery.
52. A photograph maximum size 8" (210 mm) x 6" (150 mm) - including frame.  
Subject: People and/or animals.
53. Silly Section – A photograph maximum size 8"(210mm) x 6" (150mm). Any humorous subject matter.

## RECIPES

### CHOCOLATE CHIP & BANANA LOAF

4oz(100g) butter  
3 small ripe bananas  
1 tbsp lemon juice  
5oz(150g) caster sugar  
2 eggs  
9oz(250g) SR flour  
1 tsp baking powder  
5oz(150g) milk chocolate (diced)

Preheat oven 160c/Gas Mark 3

Grease 2lb(900g) loaf tin and line the 2 long sides and base with greaseproof paper.

Peel the bananas and mash with lemon juice.

Cream butter and sugar together in a bowl

Add the eggs, bananas, flour and baking powder and mix until smooth dropping consistency.

Spoon a third of the mixture into the tin and sprinkle with a third of the chocolate.

Repeat the layers then finish with the remaining banana mixture.

Smooth the top level. Reserve the last of the chocolate for after the bake.

Bake for 1 to 1 1/4 hours or until well risen, the top should be golden and cracked and a skewer should come out clean when inserted into the centre of the loaf.

Leave to cool in the tin for 20 minutes, then loosen the edges and turn out onto a wire tray  
Sprinkle with the remaining chocolate and enjoy.

### BUTTERNUT SQUASH MUFFINS

5oz(125g) unsalted butter  
6oz(175g) light brown muscovado sugar  
5oz(125g) golden syrup  
1 large egg beaten  
8oz(225g) cooked squash, cooled and mashed. (Peel and chop up squash and microwave it in a covered basin until soft)  
7oz(200g) self raising flour  
1 1/2 teaspoon ground cinnamon  
1 teaspoon grated nutmeg  
3oz(75g) raisins or currants

1. Pre heat oven to 200 C, fan 180, gas 6. (I use 165C in Fan oven), Line muffin tin with 12 cases
2. In a large bowl, cream the butter until soft. Add sugar and syrup and beat until light and fluffy.
3. Stir in egg and squash until well mixed. Sift over the flour, cinnamon and nutmeg. Lightly fold these ingredients into the mixture.
4. Stir in the currants or raisins. Spoon the mixture into muffin cases so that each is two thirds full. Bake in centre of oven for 15 -20 minutes, until a skewer inserted in the centre comes out clean. Leave to cool. Enjoy!

## **LIGHT WALNUT & CHOCOLATE BROWNIES**

3oz(75g) plain chocolate, broken into pieces  
4oz(100g) margarine  
3 eggs  
12oz(350g) caster sugar  
4.5oz(120g) plain flour  
1 teaspoon baking powder  
6oz(175g) walnut pieces, chopped

Pre-heat the oven to 180 C/350 F/Gas 4. Grease and line a 12 x 9 in (30 x 23cm) roasting tin with Greaseproof paper.

Melt the chocolate slowly in a bowl with the margarine over a pan of hot water, then cool a little. In another bowl. Whisk together the eggs and sugar until light. Add the cooled chocolate mixture and stir well to mix. Sift the flour and baking powder into the mixture and carefully fold in. Stir in the chopped nuts. Pour into the prepared tin and level the surface.

Bake in the pre-heated oven for about 40 minutes or until the cake is well risen and a dull crust has formed. The brownies should still be a little gooey in the centre. Allow to cool in the tin for a few minutes before turning out and leaving to cool completely on a wire rack. Cut into squares to serve.

## **MEN ONLY**

### **BISHOP'S SHORTBREAD FINGERS**

4oz(100g) Plain flour  
1oz(25g) ground almonds  
1oz(25g) semolina  
4oz(100g) butter  
2oz(50g) caster sugar  
a few drops of almond essence  
1oz(25g) flaked almonds  
caster sugar for dusting

Pre-heat the oven to 160C/325F/Gas 3. Lightly grease a 7" (18cm) shallow square tin.

Mix the flour, ground almonds and semolina in a bowl. Add the butter, sugar and almond essence and rub together with the fingertips until the mixture is just beginning to bind together.

Knead lightly until smooth. Press the dough into the prepared tin and level the surface with the back of a metal spoon. Sprinkle over the flaked almonds.

Bake in the pre-heated oven for about 30-35 minutes or until a very pale golden brown.

Mark the shortbread into 12 fingers, sprinkle with caster sugar and leave to cool in the tin.

When completely cold, cut into fingers.

## CONVERSION TABLES

### WEIGHTS

1oz	25g
2oz	50g
3oz	75g
4oz	110g
6oz	175g
8oz	225g
10oz	275g
12oz	350g
14oz	400g
1lb	450g

### MEASUREMENTS

0.5"	13mm	9"	227mm
1"	25mm	10"	253mm
2"	50mm	12"	305mm
3"	75mm	15"	382mm
4"	100mm	18"	458mm
5"	126mm	20"	510mm
6"	150mm	24"	610mm
7"	178mm	30"	763mm
8"	203mm		

SPRING SHOW ENTRY FORM

Name .....

Address .....

.....

Age (if under 16) .....

Class Numbers



SPRING SHOW ENTRY FORM

Name .....

Address .....

.....

Age (if under 16) .....

Class Numbers