

LITTLE WALTHAM GARDENING CLUB



SPRING SHOW - 8 APRIL 2023

(Open to Non-Members)

TO BE HELD AT THE MEMORIAL HALL

Doors open: 2.00 pm.

Presentation at 4.00 pm

PRESIDENT

Mrs. Iris Diver

VICE PRESIDENT

Pip Wickham

CHAIRMAN

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

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TREASURER

**Peter Lawson
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**Tel: 01245 361857
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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 exhibitors name 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) 1st £3 2nd £2 and 3rd £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 - 8 APRIL 2023

JUDGES

Flowers, Vegetables & Fruit

Mr Clive Emberson

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).

IAN THE 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.

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

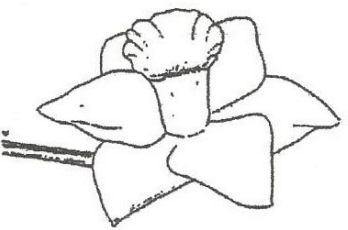
13.1 pot of 5 growing Jetfire narcissi using only bulbs supplied by the Club in October 2022

SECTION 2 TULIPS

14. 1 Stem (any variety)
15. 3 Stems (1 variety)
16. 3 Stems (mixed varieties)
17. Bowl/pot of growing tulips. Pot size not to exceed 9" (227 mm)

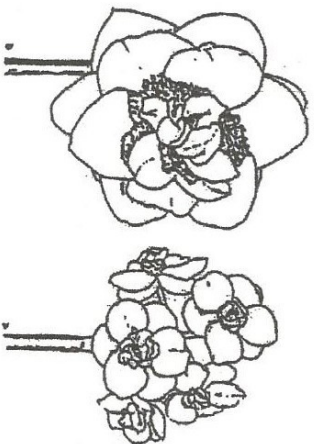
DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN

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



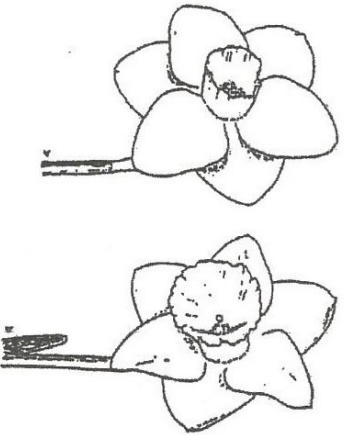
DIVISION 4 - DOUBLE DAFFODILS OF GARDEN ORIGIN

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



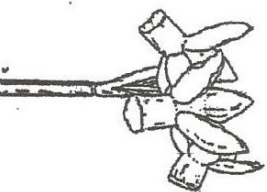
DIVISION 2 - LARGE-CUPPED DAFFODILS OF GARDEN ORIGIN

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



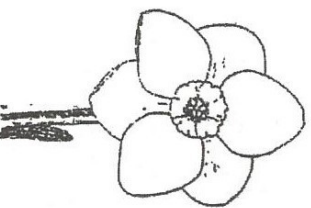
DIVISION 5 - TRIANDRUS DAFFODILS OF GARDEN ORIGIN

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



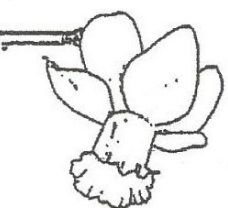
DIVISION 3. - SMALL CUPPED DAFFODILS OF GARDEN ORIGIN

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



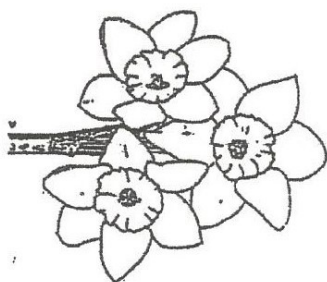
DIVISION 6 - CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN

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").



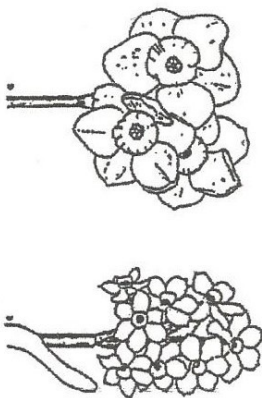
DIVISION 7 - JONQUILLA DAFFODILS OF GARDEN ORIGIN

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.



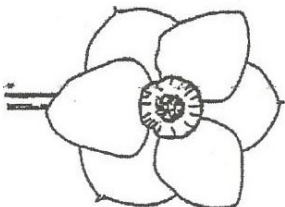
DIVISION 8 - TAZETTA DAFFODILS OF GARDEN ORIGIN

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.



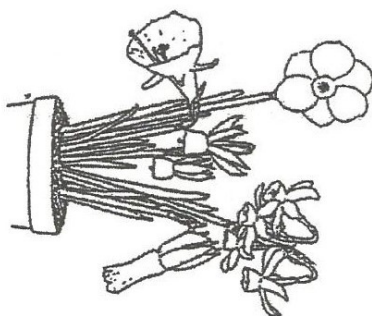
DIVISION 9 - POETICUS DAFFODILS OF GARDEN ORIGIN

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.



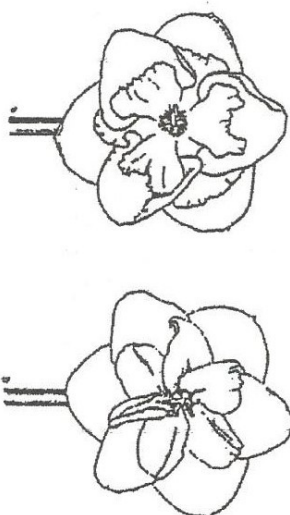
DIVISION 10 - SPECIES, WILD VARIANTS AND WILD HYBRIDS

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 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)
28. Pansies/Violas – 5 stems any varieties.
- 28a Bowl of 3 Hyacinths using only bulbs supplied by the Club in October 2022.

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 "Easter Celebration" An exhibit of spring flowers and plant material not exceeding 18" (458mm) width & depth, height unspecified.
35. "A Royal Tribute"- An exhibit of flowers & plant material not exceeding 18" (458 mm) width & depth, height unspecified.
36. "Petite" – An exhibit of flowers and plant material arranged in a tea cup & saucer not exceeding 8" (203mm) 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. 5 Sausage Rolls– own recipe (Shortcrust pastry)
40. Iced Apricot Fruit Loaf cake- recipe provided.
41. 5 Florentines– recipe provided.
42. 5 Simnel Muffins recipe provided.
43. MEN ONLY – 5 Gingerbread Men- recipe provided

SECTION 7 CRAFT

44. Any hand knitted article, including soft toys.
45. Any hand crocheted item
46. Item of counted cross-stitch.
47. A picture, in any medium other than paint, crayon, pencil. E.g. embroidered, cross stitched, collage.
48. An item of drawing or painting, any medium
49. An item of woodwork.
50. Needlework, any article, including soft toys & a small piece of patchwork.
51. Any other craft not mentioned above

SECTION 8 PHOTOGRAPHY

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

RECIPES

Iced Apricot Fruit Loaf

3oz (75g) glace cherries
3 eggs
6oz (175g) self raising flour
4oz (100g) Light muscovado sugar
4oz (100g) ready-to-eat dried apricots, chopped
5oz (150g) sultanas
4oz (100g) soft margarine

For the Icing

4oz (100g) icing sugar, sifted
1 tablespoon apricot jam
1 tablespoon water
2 ready-to-eat apricots, chopped

Pre-heat the oven to 160 C/325 F/ Gas 3. Lightly grease and base line a 2lb (900g) loaf tin.
Quarter the cherries, wash and dry thoroughly with kitchen paper.
Break the eggs into a large bowl and then measure in the remaining cake ingredients, including the cherries. Beat well until the mixture is smooth. Turn into the tin and level the top.
Bake in the oven for about 1 hour 10 minutes or until the cake is golden brown, firm to the touch and shrinking away from the sides of the tin. Allow cake to cool in tin for 10 minutes then turn out and leave to completely cool on a wire rack.
For the icing, put icing sugar in bowl. Heat the apricot jam and water together until the jam melts then pour on to the icing sugar. Mix to a smooth spreading consistency, then spoon over the top of cake. Decorate the cake by sprinkling the chopped apricots down the centre of the cake.

Florentines (Makes 12)

3 oz (82g) Butter
4 tbsp Milk
4 oz (110g) icing sugar, sifted
1.5oz (40g) plain flour
3 oz (75g) chopped mixed peel
2 oz (50g) glace cherries, finely chopped
3 oz (75g) flaked almonds
1 tsp lemon juice
4 oz (110g) plain chocolate

Cover two large baking sheets with non-stick baking paper
Put 3 oz butter, milk and sugar into a saucepan/ Stand over a low heat until butter melts.
Remove from heat. Stir in flour, peel, cherries, almonds and lemon juice.
Leave on one side until completely cold.
Spoon equal amounts of mixture (well apart to allow for spreading) on to baking sheets.
Bake at 190°C (375°F) Gas Mark 5 for 10 minutes or until pale gold.
Leave until lukewarm. Carefully lift off baking sheets to cool completely on wire cooling rack.
Melt chocolate and ¼ oz of butter in a basin standing over a saucepan of hot water.
Put a heaped teaspoonful on to each Florentine, spread evenly with a knife.
Mark wavy lines with a fork on each one. Leave chocolate to harden.

Simnel Muffins (Makes 12)

9oz (250g) mixed dried fruit
grated zest and juice of 1 medium orange
6oz (175g) butter, softened
6oz (175g) golden caster sugar
3 eggs, beaten
10oz (300g) self raising flour
1tsp mixed spice
Half tsp nutmeg
5 tbsp milk
6oz (175g) marzipan

For Decorating

8oz (200g) icing sugar
2 tbsp orange juice for mixing
sugar eggs or mini eggs

Tip the fruit into a bowl, add the zest and juice and microwave on Medium for 2 minutes (or leave to soak for one hour. Line 12 deep muffin tins with paper muffin cases.

Preheat the oven to 180oC/Gas 4/fan oven 160oC.

Beat together the butter, sugar, eggs, flour, spices and milk until light and fluffy, about 3-5 minutes. Stir the fruit in well

Half fill the muffin cases with the mixture. Divide the marzipan into 12 equal pieces, roll into balls, then flatten with your thumb. Put one into each muffin case and spoon the rest of the mixture over. Bake for 25-30 minutes until risen, golden and firm to the touch.

Beat together the icing sugar and orange juice to make icing thick enough to coat the back of a wooden Spoon. Drizzle over the cooked muffins and top with a cluster of eggs.

MEN ONLY – Gingerbread Men (Makes 26)

4oz (110g) plain flour
2oz (50g) soft brown sugar
1 tsp ground ginger
2oz (50g) butter
1 tbsp milk
2 tbsp black treacle
Currants to decorate

Place flour, sugar and ginger in a bowl and mix together. Make a well in the centre.

Put butter, milk and treacle into a small saucepan and heat gently until butter has melted.

Remove from heat and cool for 2-3 minutes.

Pour butter mixture into dry ingredients and mix with a wooden spoon to a soft ball.

Leave mixture to cool until firm to touch.

Roll out on a floured surface until ¼ in (0.5cm) thick. Cut out with a gingerbread man cutter.

Transfer to greased baking sheet using a palette knife or fish slice. Allow room for them to spread.

Decorate with currants for eyes nose and buttons. Bake at 180oC/ 350oF/Gas 4 for 10-15 mins.

Leave to cool for 3 minutes. Transfer to wire cooling rack and leave until cold.

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

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Name

Address
.....

Age (if under 16)

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