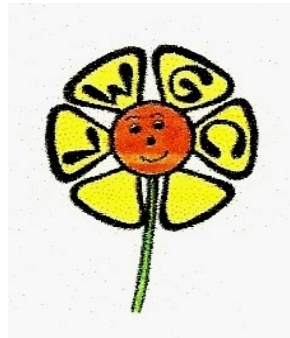


LITTLE WALTHAM GARDENING CLUB



SPRING SHOW - 6 APRIL 2024

(Open to Non-Members)

TO BE HELD AT THE MEMORIAL HALL

Doors open: 2.00 pm.

Presentation at 4.00 pm

VICE PRESIDENT

Pip Wickham

CHAIRMAN

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

**Tel: 01245 360042
Maggiewilliams40@yahoo.
co.uk**

TREASURER

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

**Tel: 01245 361857
pm@marionandpeter.plus
.com**

SHOW SECRETARY

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

**Tel: 01245 361 857
pm@marionandpeter.plus.com**

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.

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

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. **PLEASE NOTE FLOWER ARRANGEMENTS MUST BE IN THE HALL BY 9.30.**

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 - 6 APRIL 2024

JUDGES

Flowers, Vegetables & Fruit

Angela Anderson

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 & IRIS DIVER FOUNDERS' 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 à 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 2023

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)

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. Bowl of 3 Hyacinths using only bulbs supplied by the Club in October 2023
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 (MUST BE IN THE HALL BY 9.30 A.M.)

***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 Basket" An exhibit of spring flowers and plant material arranged in a basket not exceeding 18" (458mm) width & depth, height unspecified.
35. "A Pew End"- An exhibit of flowers & plant material not exceeding 18" (458 mm) overall. There will be suitable hanging space for these.
36. "Small Table Centre" – An exhibit of flowers and plant material not exceeding 9" (227mm) 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 Cheese Scones– own recipe
40. Carrot Cake- recipe provided.
41. 5 Fork Biscuits– recipe provided.
42. Sultana Cake - recipe provided.
43. **MEN ONLY** – 5 Rock Cakes- 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

CARROT CAKE

8oz (225g) Self-raising flour
2 teaspoons baking powder
5oz (150g) light muscovado sugar
2oz (50g) walnuts, chopped
4oz (100g) carrots, grated
2 ripe bananas, mashed
2 eggs
5 fl oz (150ml) sunflower oil

FOR THE TOPPING

6oz (175g) low-fat soft cheese
2oz (50g) soft margarine
4oz (100g) icing sugar, sifted
a few drops of vanilla essence
walnut halves to decorate

Pre-heat the oven to 180oC/350oF/Gas 4. Line an 8 in (20cm) deep round cake tin.

Measure all the ingredients for the cake into a large bowl and mix well until thoroughly blended and smooth. Turn into the prepared tin and level the surface.

Bake in the pre-heated oven for about 50-60 minutes until the cake is well risen and shrinking away from the sides of the tin. Allow to cool in the tin for a few minutes before turning out and cooling on wire rack

For the topping measure all the ingredients, except the walnuts, into a bowl and mix well until smooth.

Spread over top of the cake, decorate with walnut halves. Chill before serving and store in fridge as topping is soft.

FORK BISCUITS

4oz (110g) Butter
2oz (50g) Caster Sugar
5oz (135g) Self Raising Flour
1oz (25g) chocolate chips

Pre-heat oven to 180oC/ Gas Mark 4/ Fan Oven 160oC

Line 2 baking sheets with non-stick baking paper

Cream together the butter and sugar until light and fluffy. Stir in the flour. Add the chocolate chips.

Roll the dough into 16 rounds, place on baking sheets then press down on each one with the back of a

Fork Bake in the oven for 15 minutes, leave to cool on the baking sheets

SULTANA SLICE BAKE

1lb (450g) Sultanas
3 eggs
12oz (350g) caster sugar
2 teaspoons almond essence
8oz (225g) butter
12oz (350g) plain flour
2 teaspoons baking powder
2 teaspoons mixed spice

Heat oven to 180oC/160oC Fan Oven/ Gas Mark3. Line a 8" x 12" baking tin.

Place sultanas in a pan and cover with water. Bring to the boil and simmer for 15 minutes. Drain, return to the pan, add the butter, stirring occasionally until it has melted. In a large bowl whisk the eggs, sugar and almond essence until well combined. Add the sultanas and butter and finally mix in the rest of the dry ingredients. Pour the mixture into the tin and bake for 1 to 1¼ hour until golden brown. Leave to cool in the tin for 10 mins, then turn out onto cooling rack. When cool, cut up into 12 or 15 pieces.

MEN ONLY – ROCK BUNS (Makes 10)

8oz (225g) Self Raising Flour
4oz (100g) Margarine
3oz (75g) Mixed Dried Fruit
1oz (25g) Mixed Peel
2oz (50g) Caster Sugar
1 Medium egg, plus milk to mix
Pinch of salt

Heat Oven to 200oC/ 180oC Fan Oven/Gas Mark 6
Line 2 baking sheets with non-stick baking paper.

Mix flour and salt and rub in the margarine. Stir in the dried fruit, mixed peel and sugar. Mix to a stiff dough with egg and milk. Place in rough heaps on the baking sheets and bake for 10-15 minutes.

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

Name

Address

.....

Age (if under 16)

Class Numbers