

LITTLE WALTHAM GARDENING CLUB



SPRING SHOW - 11 APRIL 2026

(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
Maggiwilliams40@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 361857
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.

REGULATIONS APPLICABLE TO ALL SHOWS

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 10.15 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 - 11 APRIL 2026

JUDGES

Flowers, Vegetables & Fruit

Mrs Angie 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 DON & IRIS DIVER FOUNDERS' 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)

LES TAYLOR CUP (for best entry in Section 3 (General)

GARDEN CLUB 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)

SECTION 2 TULIPS

- 13 1 Stem (any variety)
- 14 3 Stems (1 variety)
- 15 3 Stems (mixed varieties)
- 16 Bowl/pot of growing tulips. Pot size not to exceed 9" (227 mm)

SECTION 3 GENERAL

- 17 3 Sprays Flowering Tree or Shrub. (Mixed or 1 variety).
- 18 Flowering Pot Plant - excluding Daffodils, Narcissi, Tulips - not exceeding 12" (305 mm) pot and 24" (610 mm) overall spread.
19. Foliage Pot Plant, may include Cacti and Succulents - not exceeding 9" (227 mm) pot or bowl 24" (610 mm) overall spread.
- 20 Polyanthus 3 stems (any variety) Must be multi-headed blooms.
- 21 Primrose Posy (any variety). Must not be put in water.
- 22 Primula 5 stems (any variety) Single headed
- 23 Camellia 1 Bloom with or without bud
- 24 Any bulbs not covered by sections 1 and 2 above - 1 stem cut or growing.
- 25 5 Stems any other Spring Flowers mixed varieties. (not bulbs, trees or shrubs)
- 26 Pansies/Violas – 5 stems any varieties.

SECTION 4 - VEGETABLES

- 27 3 sticks of Rhubarb (trimmed).
- 28 2 Spring Cabbage.
- 29 Any other Vegetable - quantity as per notes.
- 30 2 Lettuce.
- 31 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.

- 32 **NOVICE SECTION** “ Tea Time”. An exhibit of flowers & plant material not exceeding 9” overall in a tea cup & saucer.
33. " New Moon"- An exhibit of flowers & plant material not exceeding 18” (458 mm) overall, in the shape of a crescent.

SECTION 6 COOKERY

- 34 A jar of any preserve. (Any jar size)
35. A jar of chutney. (Any jar size)
36. Rosie’s Oat, Cheese & Bacon Scone round - recipe provided
37. Pineapple Cake- recipe provided.
- 38 5 Choc Chip Cookies– recipe provided.
- 39 **MEN ONLY** – Victoria Sandwich cake - recipe provided

SECTION 7 CRAFT

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

SECTION 8 PHOTOGRAPHY

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

RECIPES

ROSIE'S OAT, CHEESE & BACON SCONE ROUND

2oz (50g) porridge oats
6oz (175g) self-raising flour
1 tsp (5ml) baking powder
Pinch of salt
1.5oz (40g) butter or margarine
Half a small onion, chopped
2oz (50g) mature cheddar cheese, grated
2oz (50g) streaky bacon, grilled until crispy and chopped
Tbsp (15ml) chopped fresh parsley
Half a teaspoon (2.5ml) mustard
Half a teaspoon (2.5ml) dried thyme
Quarter of a pint (150ml) milk, approximately

Topping: 1oz (25g) mature cheddar cheese, grated. A little milk for brushing

Pre-heat the oven to 400oF (200oC) Gas Mark 6. Grease a baking tray

Place the oats into a food processor or blender and chop finely until it resembles oatmeal.
Put the oats, self-raising flour, baking powder and salt into a large bowl and rub in the butter or margarine until the mixture resembles breadcrumbs.
Mix in the remaining dry ingredients and then stir in enough milk to give a fairly soft dough.
Roll out onto a lightly floured surface into a round approximately 8" (203mm)
Put onto baking tray. Mark the top with a knife into six portions and brush with a little milk, then sprinkle with cheese. Bake in the oven for approximately 20 minutes until golden and the cheese has melted.

PINEAPPLE CAKE

4oz (110g) margarine
6ozs (175g) soft brown sugar
12ozs (350g) mixed fruit
4ozs (110g) glace cherries
Half a tin of crushed pineapple (tin size 432g)
8ozs (225g) self-raising flour
2 eggs

Simmer fruit, margarine and crushed pineapple for 10 minutes
Remove from heat and allow to cool
Add flour and eggs
Place in tin and cook for approx 1.5 hours
Cool and turn out onto wire rack

CHOCOLATE CHIP COOKIES

3 ozs (75g) margarine
3 ozs (75g) soft brown sugar
1 egg
Half a teaspoon vanilla essence
6ozs (175g) self raising flour
Quarter teaspoon salt
4ozs (110g) chocolates chips

Cream the margarine and sugar together
Beat in the egg
Stir in vanilla essence followed by the flour and salt sifted together
Stir in the chocolate chips
Place walnut size pieces of the mixture on a greased baking sheet and slightly flatten with the prongs of a fork
Cook at 350oF/ 160oC Gas Mark 3 for 10-15 minutes
Allow to cool on the baking sheet before removing. Store in an airtight container,

MEN ONLY

VICTORIA SANDWICH

6oz (175g) caster sugar
6oz (175g) butter (softened)
3 eggs, beaten
6oz (175g) self-raising flour
Pinch of salt
Approx 2 tbsps of milk
Jam for spreading

Pre-heat oven to 375oF, 190oC, Gas Mark 5. Grease two 7" (178mm) sandwich tins and base line with baking parchment.
Cream together the sugar and butter until light and fluffy. Beat in the eggs.
Sift the flour and salt. Stir in the flour until well mixed. Add enough milk to give mixture a dropping consistency. Pour evenly into tins and bake in the centre of the oven for approx 20 minutes or until well risen and golden and the cakes have shrunk away from the sides of the tins.
Turn out onto a wire tray and leave to cool. Spread the jam evenly over one cake and place remaining cake on top.

CONVERSION TABLES

WEIGHTS

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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

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Age (if under 16)

Class Numbers



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