

AFFILIATED SOCIETY

# ***SPRING SHOW SCHEDULE***

28 March 2015

11.00am to 1.00pm

at

The Henderson Hall, Abbots Langley

Admission: £1

Members: free (on production of membership card)

Children: free (must be accompanied by an adult)

*Price 50p if sold*

## THE ABBOTS LANGLEY GARDENING SOCIETY

(Founded Circa. 1860)

2014/15

**PRESIDENT:** Rt.Hon.Lady Arabella Stuart-Smith  
**CHAIRMAN:** Chris Bromwich  
**SECRETARY:** Jane Lay  
**TRADING SECRETARY:** Joe Johnson  
**TREASURER:** Myles Darbyshire  
**COMMITTEE:** Adrienne Barnes, Jo Bromwich, Pat Colwell, Jeremy Foster  
Kate Macnish, Yvonne Merry, John Merry, Sue North,  
David Sutherland

### TRADING DEPOT DETAILS AND KEY DATES FOR 2015

The Trading Depot opens for one hour from 9.00am to 10.00am every Saturday. It is run by the committee and volunteers from the membership. If you would like to volunteer please contact Pat Colwell Tel. 01923 443721 who will be pleased to add you to the depot rota.

Usually, volunteers are only needed to help for 1 or 2 Saturdays per year. We could not offer this service every Saturday in the way that we do now, without the help from our pool of volunteers.

#### ***KEY DATES FOR 2015 (January to May)***

- 15 January, **ANNUAL GENERAL MEETING 7.30pm**, followed by a talk by Douglas Farrant – ‘Caring for orchids’.
- 19 February, Social Evening, Tony Manning – ‘Our local waterways (and how this influenced what we grew)’.
- 19 March, Social Evening, Workaid – a charity that recycles old garden tools and equipment and sends them to Africa to help those living in poverty to earn a living.
- 28 March, **SPRING SHOW**, Henderson Hall, 11.00 am to 1.00 pm.
- 16 April, Social Evening, Andy Sands, wildlife photographer – ‘It’s a bugs life’.
- 24 April, **QUIZ NIGHT, 7.30pm**, Manor House Sports Club.
- 21 May, Social Evening, Lucy Blunden – ‘Medicinal herbs that we can grow’.

**All Social Evenings start at 8pm prompt**, and will be held in the Manor House Sports Club, unless otherwise stated.

**TRAVEL CLUB. For details of all trips and outings**, check in the latest Newsletter, or on the website, or email Adrienne Barnes, [barnesadrienne@aol.com](mailto:barnesadrienne@aol.com) for more up to date information.

## **CHAIRMAN'S INTRODUCTION FOR 2015**

Hi All,

We have responded to members comments that the schedules need to be available earlier and so I find myself having to write this introduction in early autumn 2014 and cannot therefore give my usual comment on how we have fared with the winter and the prospects of the coming spring. What I can say is what a wonderful response we have had for our shows in 2014 despite, once again, some interesting and challenging weather conditions.

We have reviewed the current schedule and made our usual "minor" tweaks and hope you will find them interesting and challenging. The photography section is one area that has received some detailed revision so please peruse and see if you can find something that interests you enough to make you want to enter.

Also new for the Spring Show in 2015 is the introduction of a "Schools" section where, thanks to Burston's garden centre who have sponsored the class, we have provided all the local schools with a "kit" and instructions for growing a pot of daffodils. The schools will bring these to the show to be judged. To complement this we have also introduced a member's children's class for "a pot of daffodils".

For the Autumn Show another new class, is the growing of a potato. For a £1 entry the entrant will be provided with a bucket and a seed potato to be grown through the year till the Autumn Show. The planted bucket will be brought to the show where the contents will be weighed and judged on quality and weight.

Please do whatever you can to enter and support our shows in 2015.

Chris Bromwich, your ALGS Chairman





# SPRING SHOW

## TROPHIES FOR BEST IN CLASS

<p><b>Daffodils</b> Class 1-13</p> <p>Winner in 2014 <b>Mrs Carol Gissing</b></p>	<p><b>The Gissing Cup</b></p> <p>Presented by Carol and Keith Gissing in 2009</p>
<p><b>Cut Flowers and Other Flowering Plants</b> Class 16-40</p> <p>Winner in 2014 <b>Mrs Carol Gissing</b></p>	<p><b>The Valerie Hankin Cup</b></p> <p>Presented by Valerie Hankin in 2008</p>
<p><b>Fruit and Vegetables</b> Class 41-55</p> <p>Winner in 2014 <b>Mrs Doreen Higgs</b></p>	<p><b>The Chairman's Bowl</b></p> <p>Presented by Jo and Chris Bromwich in 2009</p>
<p><b>Handicraft and Photography</b> Class 56-79</p> <p>Winner in 2014 <b>Mrs Brenda Verge</b></p>	<p><b>The Goggins Cup</b></p> <p>Presented by Eily and Paul Goggins in 2009</p> <p>Society President 2003-08</p>
<p><b>Household</b> Class 80-90</p> <p>Winner in 2014 <b>Chris Bromwich</b></p>	<p><b>The Secretary's Cup</b></p> <p>Presented by Jane and Leon Lay in 2009</p>
<p><b>For The Best Young Exhibitor</b> Class 91-104</p> <p>Age 8-12</p> <p>Winner in 2014 <b>Sophie Hudson</b></p> <p>Age 4-7</p> <p>Winner in 2014 <b>Paige Caton-Merry</b></p>	<p><b>The Dennis Hubbard Memorial Cup</b></p> <p>Presented by Elaine Hudson in 2011</p> <p><b>The Junior Cup</b></p> <p>Presented by Yvonne and John Merry in 2009</p>

## Cut Flower Classes (1-30 inclusive)



### Daffodils

For divisional classifications for classes 1-12, see pages 15 & 16.

To ensure consistency, "bikini" vases are provided and must be used by exhibitors. The use of moss or "Oasis" for keeping stems in place is strongly recommended.

- |   |   |
|---|---|
| <b>1 Trumpet</b> (division 1)<br>1 vase, 1 stem   | <b>6 Cyclamineus</b> (division 6)<br>1 vase, 3 stems  |
| <b>1A Trumpet</b> (division 1)<br>1 vase, 3 stems | <b>7 Jonquilla &amp; Apodanthus</b> (division 7)<br>1 vase, 1 stem                          |
| <b>2 Large</b> (division 2)<br>1 vase, 1 stem     | <b>8 Tazetta</b> (division 8)<br>1 vase, 1 stem   |
| <b>2A Large</b> (division 2)<br>1 vase, 3 stems   | <b>9 Poeticus</b> (division 9)<br>1 vase, 1 stem  |
| <b>3 Small</b> (division 3)<br>1 vase, 1 stem     | <b>10 Bulbocodium</b> (division 10)<br>1 vase, 1 stem                                       |
| <b>3A Small</b> (division 3)<br>1 Vase, 3 stems   | <b>11 Split Corona a &amp; b</b> (division 11)<br>1 vase, 1 stem                            |
| <b>4 Double</b> (division 4)<br>1 vase, 1 stem    | <b>12 Twelve blooms</b><br>in a vase, mixed or single varieties,<br>to be viewed all around |
| <b>5 Triandrus</b> (division 5)<br>1 vase, 1 stem | <b>13 Miniatures</b><br>1 vase 3 stems, 1 variety   |
- (Miniatures have the same descriptive divisions as standards, only with smaller blooms, usually less than 1.5 inches in diameter).

**Check carefully to ensure you have entered your Daffodils in the correct class**

- |   |   |
|---|---|
| <b>16. Tulips</b><br>1 vase, 3 stems  | <b>22. Mixed vase</b><br>of any shrubs or blooms                |
| <b>17. Muscari</b><br>1 vase, 5 stems   | <b>23. Pansies, and/or Violas</b><br>1 vase, 6 stems, 1 variety |
| <b>18. Primula/Polyanthus</b><br>1 Vase, 3 stems  | <b>24. Hyacinths</b><br>1 vase, 3 stems, 1 variety              |
| <b>19. Flowering shrub</b><br>1 vase, 3 stems (1 variety)<br>at least one flower must be open | <b>25. Auriculas</b><br>1 vase, 3 stems                         |
| <b>20. Heathers</b><br>1 vase, 6 stems 1 or more varieties                                    | <b>26. Wallflowers</b><br>1 vase, 3 stems                       |
| <b>21. Hellebores</b><br>1 vase, 3 stems, 1 variety   | <b>27. Forsythia</b><br>1 vase 3 sprays                         |
|   | <b>28. Anemone</b><br>1 vase, 4 stems                           |
|   | <b>29. Leucojum (Snowflake)</b><br>1 vase, 4 stems              |
|   | <b>30. Snowdrops</b><br>1 vase 4 stems                          |

## Other Flowers and Plants (31-40 inclusive)

- |   |  |
|---|--|
| <b>31. One foliage pot plant</b>                      | <b>36. A pot of cyclamen</b>   |
| <b>32. One cactus or succulent</b>                    | <b>37. One pot of daffodils</b><br>one variety                                 |
| <b>33. One Easter cactus</b>                          | <b>38. A pot of crocus</b>   |
| <b>34. Three camellia blooms</b><br>floating in water | <b>39. A pot of tulips</b>   |
| <b>35. A pot of primulas</b><br>one variety           | <b>40. A pot of any other</b><br><b>flowering plant</b><br>e.g. African Violet |

All pots used to exhibit potted plants **must be plain** and must not exceed 260 mm (10.25") in diameter

## Fruit Classes (41-44 inclusive)

- 41. Three Apples**  
one variety. Grown and stored by the exhibitor  
To be displayed on a white paper plate.

(42-44 not used)

## Vegetable Classes (45-55 inclusive)

Please note: all exhibits must be in a clean condition, name and variety to be stated (if known).

- |  |  |
|--|--|
| <b>45. Rhubarb</b><br>3 sticks, leaves trimmed to about 200-250mm                              | <b>51. One lettuce</b><br>with roots   |
| <b>46. Three leeks</b><br>any type, with roots, leaves trimmed to about 200-250mm, one variety | <b>52. Six exhibition shallots</b><br>to be shown in sand on a white plate, one variety  |
| <b>47. One cabbage</b><br>round or pointed with about 75mm of stalk                            | <b>53. Three garlic</b><br>on a white plate one variety  |
| <b>48. Purple sprouting broccoli</b><br>6 shoots   | <b>54. Six Broad Bean Pods</b><br>one variety  |
| <b>49. Five Brussels sprouts</b><br>one variety  | <b>55. Any kind of vegetable</b><br>not stated previously, one variety of any kind. Minimum of 2. Max points awarded for each Vegetable as shown opposite. * |
| <b>50. One cauliflower</b><br>with about 75mm of stem  |  |



\* Maximum points awarded for each vegetable as follows:

- 20 Cauliflowers, incl. white heading Broccoli, Carrots (long), Celery (trench), Leeks, Onions (over 8oz), Parsnip, Potatoes, Peas, Tomatoes.
- 18 Aubergines, Carrots (other than long), Scarlet Runner Beans, Cucumbers, Beetroot (long), Celery (other), Okra, Shallots (exhibition).
- 16 Tomatoes (beefsteak).
- 15 Artichokes, Asparagus, Broad Beans, Dwarf French Beans, Climbing Beans (except Scarlet Runners), Beetroot (round), Broccoli, sprouting, and colour headed, Brussels Sprouts, Cabbage (Chinese, green, red, savoy), Capsicums, Celeriac, Chicory, Cucumber (outdoor), Endive, Fennel, Lettuce, Marrows, Mushrooms, Onions (under 8oz), Rhubarb (forced), Scorzonera, Swede, Sweet Corn, Turnips.
- 12 Garlic, Kales, Rhubarb (natural), Shallots (pickling), Spinach.
- 10 Courgettes, Cress, Watercress, Lettuce (leaf), Onions (salad, pickling), Radishes, Pumpkin, Chives,
- 5 Herbs.

### Handicraft (56-65 inclusive)

- 56. **A soft toy**, no larger than 60cm x 60cm x 60cm
  - 57. **A Blue Tit Box** no larger than 30cm x 30cm x 30cm (designed to your own specifications)
  - 58. **Decorated egg** using a domestic hen or duck egg
  - 59. **A knitted article** made using an ounce/25g of wool. Accessories allowed
  - 60. **An exhibit**, using **fabrics** no larger than 60cm x 60cm x 60cm.
  - 61. **An exhibit**, using **threads**, no larger than 60cm x 60cm x 60cm
  - 62. **Origami**
- (63-65 not used)

### Photography Classes (66-79 inclusive)

**Note:** Photographs must be 7”x 5” and must **not** be mounted. Photographs may be taken using digital cameras or film, judging will be based on the quality of their composition and focus.

66. **Winter Wonderland**

71. **Birds Feeding**

67. **Fungi**

72. **Six Legged Friends**

68. **Down in the Woods**



73. **Cloudscapes**

69. **Reflections**

74. **Spiders Webbs**

70. **Focus on Foliage**

75. **After Dark**

(76-79 not used)

## Household Classes (80-90 inclusive)

**80. A fruit pie**  
with a pastry top & bottom

**81. A Simnel cake**  
made to recipe supplied on page 17

**82. Four home-made hot cross buns**

**83. A jar of lemon curd**  
must be less than 3 weeks old and  
must have a cellophane top



**84. A jar of chutney**  
at least 2 months old

**85. A jar of marmalade**

**85A. A jar of jam**

**86. A Victoria sponge**, made to  
recipe supplied on page 19

**87. Five white bread rolls**

**88. Five whole meal bread rolls**

**89. Chocolate biscuits**  
Approx. 7, made to recipe  
supplied on page 18

**90. Honey Fudge**, made to recipe  
supplied on page 18

### Household Rules:

1. Metal lids may be used instead of cellophane (except for lemon curd), but must be neatly painted over to obscure the maker's name and other maker's markings.
2. Plain 450g jars **must be used**, preferably filled to the top. The use of other types of jar, e.g. "Roses" is not permitted.
3. Jam jar lids must not be rusty and glass should be clean, and the fruit stated.
4. Exhibits must not be shown still warm or frozen inside.

### Important notes:

*Each entry in classes 83, 84, 85 & 85A, must be labeled, and made by the exhibitor in 2014/15, except class 83, which **must be less than 3 weeks old** and class 84 which may be of any age over 2 months.*

*Each entry in classes 80, & 82 must have a recipe to accompany the exhibit for judging.*





## The 2015 Spring Show Entry Form

Initials & Surname (Mr/Mrs/Miss/Ms/other).....

If Young Exhibitor (up to age 12), first name.....age.....

Family Name (to be used to determine which family achieves the most points).....

Membership Number (refer to membership card).....

Address.....

Telephone Number.....email.....

Class	Entries (please circle)
Cut Flowers	1   1A   2   2A   3   3A   4   5   6   7   8   9 10   11   12   13   16   17   18   19 20   21   22   23   24   25   26   27   28   29   30
Other Flowers & Plants	31   32   33   34   35   36   37   38   39   40
Fruit	41
Vegetables	45   46   47   48   49   50   51   52   53   54   55
Handicraft	56   57   58   59   60   61   62
Photography	66   67   68   69   70   71   72   73   74   75
Household	80   81   82   83   84   85   85A   86   87   88   89   90
Young Exhibitor	
Ages 4-7	91   92   93   94   95   96   97
Ages 8-12	98   99   100   101   102   103   104

Total number of entries.....Fee enclosed £   -   p.

*Fees applicable to all Classes (except for Young Exhibitor), @ 25p each for the first 20 entries, then further entries are free.*

*After completion, please put this form, with the correct money, by the deadline, in the box provided in the Secretary's porch, see page 11.*

Tick box if you would like to donate any of your exhibits to the plant sale

See notes opposite for completion

## Notes for completing the 2015 Spring Show Entry Form

- 1 Please use a separate Entry Form for each exhibitor.
- 2 If you need additional Entry Forms, they are available from our website: [www.algs.org.uk](http://www.algs.org.uk), or from the Depot on Saturday mornings between 9.00 am. and 10.00 am.
- 3 Please delete/insert title (Mr, Mrs, Ms, Miss etc.) as appropriate.
- 4 Circle each class item to be entered e.g. 2 3 **4** 5
- 5 Please ensure that Entry Forms for **Young Exhibitors** include their first or familiar name, instead of using initials, and please enter their age. Please ensure that they enter in the correct class/age group .
- 6 All entries for **Young Exhibitors'** (i.e. those aged between 4 and 12, who are either the child or grandchild of a fully paid up member) are free, **except** if they enter the adult classes. Also Young people aged 13 or over, may enter the adult classes, where the normal entry fee will be required. Each entry must be the child's own work.
- 7 Completed Entry Forms together with the fees may be handed to the Secretary up to and including the last **Wednesday** prior to the Show by 7pm.
- 8 Minor alterations to Entry Forms already submitted may be accepted on the Show day, at the discretion of the Committee, whose decision is final. **No late entrants will be admitted.**
- 9 Remember to check the Rules and the Regulations for Exhibitors on page 14.
- 10 Large print versions of this Show Guide are available on request from the Secretary.

**N.B. The last opportunity to hand in the Show Entry Form to the Secretary will be on the last Wednesday prior to the Show, by 7pm.**

### Spring Show Plant Sale

As usual, there will be a sale of plants donated by members on the day of the show (in addition to some of the exhibits). So please bring a contribution if possible.



## Young Exhibitor Classes (91 - 104 inclusive)

### Classes for ages 4 to 7

#### **Daffodil Competition**

**91. Three Daffodils, in a pot.** Bulbs to be collected from the Depot.

#### **Handicraft**

**92. A decorated cup cake**

**93. Colouring Competition.** Picture to be collected from the Depot

#### **Photography**

**Note:** Photographs must be 7" x 5" and must **not** be mounted. Photographs may be taken using digital cameras or film, judging will be based on the quality of their composition and focus.

**94. Pets at play**

**95. An Insect**

**96. A Winter Scene**

#### **Household**

**97. Five Chocolate Crackle Cakes,** made from cereal, using your own recipe.

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### Classes for ages 8 to 12

#### **Daffodil Competition**

**98. Three Daffodils, in a pot.** Bulbs to be collected from the Depot

#### **Handicraft**

**99. A decorated cup cake**

**100. A Painting or Crayon drawing,** entitled "**Down on the Farm**" no larger than A3 sheet.

#### **Photography** (see note about exhibiting photography above)

**101. Pets at play**

**102. An Insect**

**103. A Winter Scene**

#### **Household**

**104. Crunchy Peanut Cookies,** using the recipe supplied on page 20

# Rules and Regulations for Exhibitors

1. Entries are confined to the named member as shown on the membership card, except where otherwise stated.
2. All exhibits shall be from plants which have been grown by the exhibitor for at least two months immediately preceding the show, unless otherwise stated. The Committee reserves the right to inspect the gardens or plot of any exhibitor.
3. STAGING- All exhibits must be staged between 7.00am and 9.00am, on the day of the show. No exhibits will be allowed in after these times, and the Hall will be cleared by 9.15am to enable the judging to commence. Cups and prizes will be presented and the raffle drawn at approximately 12.30pm, after which time all exhibits will be removed.
4. The Committee cannot accept responsibility for plates, dishes, and vases etc., provided by the exhibitor. A selection of vases will be available on the morning of the show. To ensure consistency, all exhibitors must use the "bikini type" vases supplied for the "Cut Flowers", "Dahlias", "Roses", and "Other Flowers and Plants Classes", unless otherwise stated. White paper plates will also be available where these are specified.
5. Only one exhibit will be permitted in any class from any one member.
6. It is the responsibility of the exhibitor to stage their own entries. An exhibitor may request the general assistance of a Show Steward, but it is not the responsibility of a Show Steward to actually stage an entry for the exhibitor.
7. Judges will be appointed by the Committee and their decisions will be in accordance with Royal National Rose Society, Royal Horticultural Society, 1996 National Association of Flower Arranging Societies Handbook of Schedule Definitions, National Federation of Women's Institutes, National Dahlia Society and National Chrysanthemum Society rules, and the RHS Narcissus and Daffodil rules. *(a copy of the R.H.S. Handbook is available for consultation from the trading depot, or at the Henderson Hall on the day of the Show, from the Secretary).*
8. The judge's decision will be final.
9. Judges shall have the right to reduce or withhold awards according to the standard or number of exhibits in the classes.
10. Only Show Stewards appointed by the Committee will be permitted to enter the showroom during the judging of the exhibits.
11. The holder of a trophy will keep their award safely in their possession. The Society has insurance cover for the trophies and if stolen, lost or damaged, the Secretary must be informed immediately. If the holder moves out of the district, the holder must inform the Secretary to arrange for the return of the trophy prior to moving.

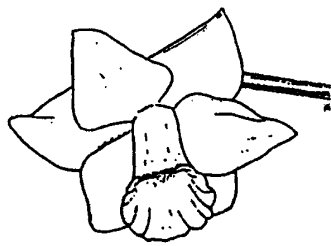
PLEASE NOTE: THE TROPHIES WILL BE HELD BY THE RESPECTIVE WINNERS FOR THE ENSUING YEAR AND MUST BE RETURNED TO THE SECRETARY, MRS JANE LAY, BEFORE 15 MARCH.

PLEASE ALSO NOTE: Young exhibitors may enter adult classes, but the normal entry fee is then payable. A young exhibitor is defined as a child or grandchild, aged between 4 and 12 years, of a fully paid up member of the Society.

**\*\*\* Entry forms** and fees must be put in the box provided in the Secretary's porch at:  
The Gleanings, Marlin Square  
Abbots Langley  
WD5 0EG                      tel. 01923 447281

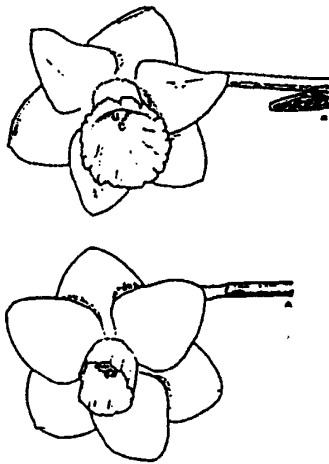
**Entry forms will be received by the Secretary, Mrs. Jane Lay, up to 7pm on the last Wednesday prior to the show, accompanied by the fee (which is 25p per entry for the first 20 entries, free thereafter).**

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



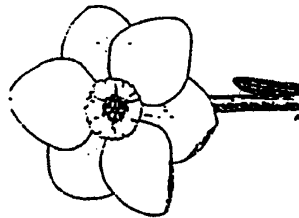
One flower to a stem;  
Corona ("trumpet") as long as,  
or longer than the  
perianth segments ("petals")

**DIVISION 2. LARGE CUPPED DAFFODILS OF GARDEN ORIGIN**



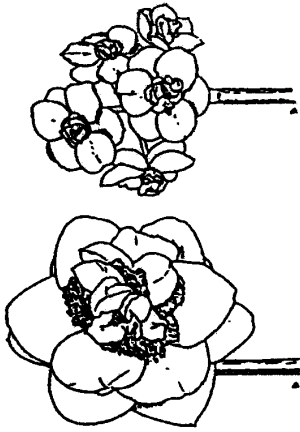
One flower to a stem;  
Corona ("cup") more than  
one-third but less than equal  
to the length of the  
perianth segments ("petals")

**DIVISION 3. SMALL CUPPED DAFFODILS OF GARDEN ORIGIN**



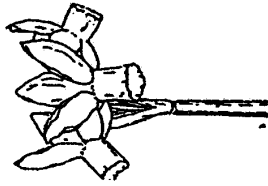
One flower to a stem;  
Corona ("cup") not more than  
one-third the length of the  
perianth segments ("petals")

**DIVISION 4. DOUBLE DAFFODILS OF GARDEN ORIGIN**



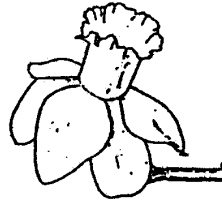
One or more flowers to a stem;  
with doubling of the perianth  
segments or the corona or both.

**DIVISION 5. TRIANDRUS DAFFODILS OF GARDEN ORIGIN**



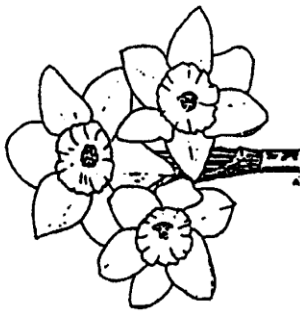
Characteristics of  
*N. triandrus* clearly evident;  
usually two or more pendant  
flowers to a stem;  
perianth segments reflexed

**DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN**



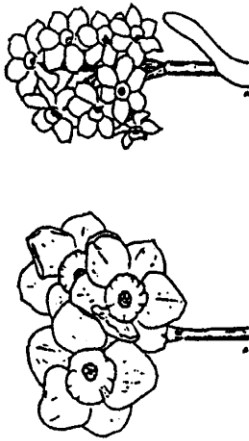
Characteristics of *N. cyclamineus* clearly  
evident; one flower to a stem;  
perianth segments significantly reflexed;  
flower at an acute angle to the stem,  
with very short pedicel ("neck")

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



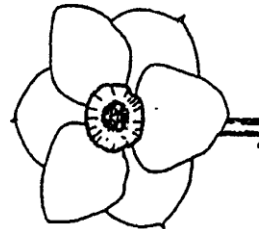
Characteristics of the *N. jonquilla* group clearly evident; usually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

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



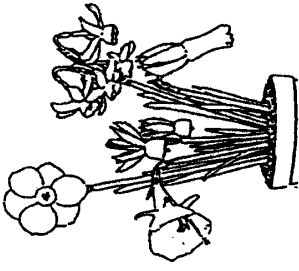
Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant

**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**

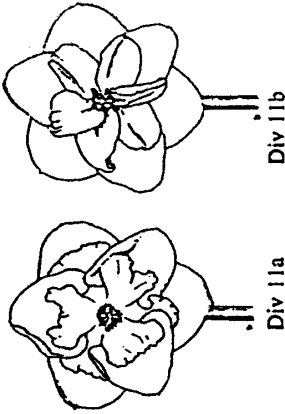
Corona split - usually for more than half its length;

a) Collar Daffodils

Split corona daffodils with the corona segments opposite the perianth segments usually in two whorls of three.

b) Papillon Daffodils

Split corona daffodils with the corona segments alternate to the perianth segments usually in a single whorl of six



**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. For exhibition purposes Tazetta daffodils in Division 8 are often divided into two classes, Poetaz with typically two to five flowers of medium size and Tazetta with a large number of smaller flowers. The two types are illustrated on the previous page.



## **Recipe for Simnel Cake**

### **Ingredients**

110g/4oz butter or margarine , 110g/4oz soft brown sugar , 3 eggs, beaten, 150g/5oz plain flour, pinch of salt, ½ tsp ground mixed spice (optional), 350g/12oz mixed raisins, currants and sultanas, 55g/2oz chopped mixed peel, ½ lemon, grated rind only, 1-2 tbsp apricot jam, 1 egg, beaten for glazing.

**For the almond paste: (Marzipan) or** shop bought readymade, 250g

125g/4oz caster sugar, 125g/4oz ground almonds, 1 egg, beaten, ½ tsp. almond essence.

### **Method**

1. **To make the almond paste:** place the sugar and ground almonds in a bowl. Add enough beaten egg to give a fairly soft consistency. Add the almond essence and knead for a minute until the paste is smooth and pliable. Roll out a third of the almond paste to make a circle 18cm/7in in diameter and reserve the remainder for topping of the cake.

2. Preheat oven to 140C/275F/ Gas 1.

**To make the cake:** cream the butter and sugar together until pale and fluffy. Gradually beat in the eggs until well incorporated and then sift in the flour, salt and spice (if using) a little at a time. Finally, add the dried fruit, peel and grated lemon rind and mix into the mixture well.

3. Put half the mixture in a greased and lined 16/18cm cake tin. Smooth the top and cover with the circle of almond paste. Add the rest of the cake mixture and smooth the top leaving a slight dip in the centre to allow for the cake to rise. Bake in the preheated oven for 1½ hours. Once baked, remove from the oven and leave to cool.

4. When you are ready to decorate the cake, preheat the oven to 180C/350F/Gas 3. Brush the top of the cooled cake with the apricot jam. Divide the remainder of the almond paste into two; roll out a circle to cover the top of the cake with one half and form 11 small balls with the other half.

5. Place the circle of paste on the jam and set the balls round the edge. Brush all the top with a little beaten egg.

6. Return the cake to the preheated oven for about 10 minutes or long enough for the almond paste to brown.

## **Recipe for Chocolate Biscuits (up to 7 approx)**

### **Ingredients**

Baking Tray

4 oz of butter or hard margarine,

Vanilla butter cream: 1½ oz butter, 3oz icing sugar,

2 oz of caster sugar

A few drops of vanilla essence

4oz plain flour\*

1 heaped tablespoon of cocoa\*

\* if these two ingredients together weigh less than 5ozs, add a little more flour.

### **Method**

Cream the butter and sugar until light and fluffy, sieve in the flour and cocoa and work until combined.

Roll into balls (approx. 14) and place on a greased or non stick baking tray. Flatten slightly with a fork dipped in water.

Bake at 180°C, fan 170°C, gas 5 for 10 mins.

When cool, sandwich together with vanilla butter cream

(supplied by courtesy of Linda Jefferson)

## **Recipe for Honey Fudge**

Honey Fudge.

2 oz butter.

2 tablespoons honey.

4 tablespoons water.

1 lb granulated sugar.

8 tablespoons condensed milk.

Place all the ingredients into a heavy pan and stir over a low heat until the sugar has dissolved. Bring to a boil and for about 10 minutes until a little of the mixture dropped into cold water forms a soft ball when rolled between finger and thumb (238 F/114 C on a sugar thermometer). Leave to cool until just warm. Beat well until the mixture becomes thick and creamy and pour at once into a buttered, flat tin. Cut into squares when set.

## **Recipe for Victoria Sponge Cake**

### **Ingredients**

Butter	180g (6oz)
Caster sugar	180g (6oz)
Eggs beaten	3
Self raising flour	180g (6oz)
Raspberry jam	
Icing sugar for dredging	
Vanilla essence	1 teaspoon/5ml
2 x 8" sandwich tins	

1. Preheat the oven to 190°C/Gas Mark 5.
2. Grease two 18cm (7") sandwich tins and line bases with greaseproof paper.
3. Beating by hand with a wooden spoon or an electric mixer, cream together the butter and the caster sugar until the mixture is light and fluffy.
4. Add the eggs a little at a time, beating well after each addition, and add the Vanilla essence.
5. Sift and lightly fold in half the flour with a metal spoon or spatula, then lightly fold in the rest of the flour.
6. Divide the mixture between the prepared tins and level the tops with a knife. Bake both on the same shelf for 20-30 minutes.
7. When the cakes are well risen and firm to the touch, turn them out onto a wire rack to cool.
8. Sandwich the layers together with raspberry jam and dredge the top with icing sugar.

## **Recipe for Crunchy Peanut Cookies**

### **Ingredients:**

Baking Tray

Makes 20 cookies

1 medium egg, 100g (4oz) unsalted butter, 100g (4oz) soft light brown sugar, 100g (4oz) crunchy peanut butter, 150g (5oz) self-raising flour, ½ teaspoon baking powder, 50g (2oz) puffed rice cereal.

### **Method**

1. Heat the oven to 190°C, 375°F, gas mark 5. Use a paper towel to wipe a little oil over two baking trays. Break the egg into a small bowl and beat it well with a fork,

2. Put the butter and sugar into a bowl. Beat them until they are creamy. Add the egg a little at a time. Beat it after each addition to stop the mixture getting lumpy.

3. Add the peanut butter to the mixture and beat it until it is well mixed in. Then, sift the flour and baking powder over the mixture. Stir everything together.

4. Put the puffed rice cereal onto a plate. Scoop up a heaped teaspoon of the mixture and shape it into a ball with your hands. Put it on top of the cereal.

***Leave plenty of space between the balls of mixture.***

5. Roll the mixture in the cereal to cover it. Flatten it very slightly and place it on one of the baking trays. Make more balls and place them on the baking trays.

6. Bake the cookies for 20 minutes. Leave them on the baking trays for five minutes. Then, use a spatula to lift them onto a wire rack to cool.

### ***SPRING SHOW JUDGES 2015 (Provisional)***

Cut Flowers, House Plants, Vegetables and Fruit

Stafford Salt

Handicraft

Penny Boyce

Photography /Art

Valerie Beattie

Household

TBC