LOOSLEY ROW AND LACEY GREEN HORTICULTURAL SOCIETY SPRING SHOW - Saturday 22nd March 2025

Village Hall – staging from 12.30 - Judging 1.30- 3.00 Viewing from 3.00 awards at 3.30pm

SCHEDULE

Class no.

Description

Children's Section – three age groups will be eligible for all classes: 11-16, 7-10 and 6 and under

- 1. **A Lego model** own design using only Lego units
- 2. A vegetable representation of a Green Energy Generator any fruits and/or vegetables may be used
- 3. **Tomato and Cheese Crackers –show 5** Recipe overleaf. Cover with cling film.
- 4. The Tallest Daffodil must be home-grown and cut at the base of the stem
- 5. **Miniature Garden** They should be in a half size seed tray (approximately 22x16 cm.)
- 6. **Vegetable Superhero** a figure/ head based on a potato (no kits to be used)
- 7. **Egg Head** an eggshell head with growing cress (or similar sprouting seeds) for hair. (Cress takes about 7-10 days to grow)
- 8. **A Jam Jar of Flowers and Foliage** to be judged for its decorative effect.
- 9. **A Decorated Poem about Gardens or Flowers** No larger than A4. Handwritten for those 7 and over; those under 6 may use a printed poem and add decoration. Look at Illuminated manuscripts for inspiration.

Adult Classes - over 16

- 10. **3 sticks of Rhubarb** The sticks should be pulled not cut from the plant. The whole stick should be used and only 75mm of the leafstalks should be kept the rest of the leaf trimmed. Wipe stalks clean and trim off any bud scales at the bottom of the stalk. Judges look for uniformity, straightness and good colour.
- 11. **1 specimen bloom daffodil/narcissus** (display cut in a vase use crushed newspaper to stabilise)
- 12. **3 Daffodils/narcissi –** any one species as above
- 13. **1 specimen flower from a bulb** other than daffs/narcissus as above
- 14. **3 blooms from flowering bulbs** any one species as above
- 15. **3 flowering stems from plants other than bulbs** any one species as above
- 16. Flowering Shrubs or Trees Three sprays may be one kind or mixed
- 17. **Floral Art** on the theme of **Green Energy** no larger than 24inches/ 60cm in any direction

Open Classes (no age limits!) Classes will be judged in 4 categories: 6 and under, 7-10, 11-16 and over 16.

- 18. **Rhubarb and Custard Cake** recipe overleaf. Must be covered with cling film.
- 19. **Double Onion Cornbread** recipe overleaf. Must be covered with cling film.
- 20. **A Jar of Fruit Curd** (lemon, lime, orange etc.). Covered with waxed disc and cellophane top or a wax disc and screw top. Contents should fill the jar. See WI guidelines for more information
- 21. **6 Hand-made Chocolates own recipe all the same or variations** -truffle recipe overleaf if needed
- 22. A Fruit or Plant Based Drink may be alcoholic or non-alcoholic. Max size bottle 75cl
- 23. **A Craft Article**: Any medium (e.g. knit, lace, embroidery, ceramics, woodwork, metal work) must have been **designed** and **made** by the entrant. Max space allowed 600x600mm
- 24 Artwork: based on *Recycling* no larger than A4. Any medium (e.g. collage, paint, pastel)
- 25. **Edible Jewellery** using any kind of edible materials.
- A Flowering Pot Plant no larger than 1M in any direction including pot. Plants must have been in the exhibitor's care for at least 3 months

All entries are 20p per class for members (children 16 and under are free). Adult non-members are welcome to enter at 30p per class.

All exhibits must be grown/made by the exhibitor except for floral art exhibits and additions to miniature gardens

Recipes – Where sizes are specified tins may be within 1inch or 2.5cm of given dimension larger or smaller

Tomato and Cheese Crackers. 190g plain white flour; half tsp salt; 65g unsalted butter; 40ml water; 1 medium egg, beaten and divided into two; 40g parmesan grated; tbsp tomato puree; 1 tbsp sesame seeds. **Method:** put flour, salt, butter, half the egg and water into a bowl and beat well for five minutes to make a dough. Add cheese and tomato paste and mix again. Roll out to about the thickness of a pound coin or slightly less. Refrigerate the rolled dough for 30 minutes. Cut out with a 2 ¾ inch round cutter (approx.). Should make about 18 rounds Place on a baking tray dusted with flour. Brush with the other half of beaten egg and sprinkle on sesame seeds. Bake in oven heated to 375F /190°C for 10-15 mins until golden brown. Show 5. Cover with cling film.

Rhubarb and Custard Cake: 160g unsalted butter and extra for greasing; 275g forced rhubarb; 190g golden caster sugar; 5 green cardamon pods; 3 eggs; 1½ tsp vanilla extract; 3tbsp custard powder; 200g self-raising flour; 45g soured cream. Method: Heat oven to 170C/Gas 3. Lightly grease a 900g loaf tin and line with baking parchment. Cut rhubarb to fit across tin all down the length. Cut remainder into 2cm pieces. Toss all in 30g sugar and set aside. Crush the cardamon seeds in pestle and mortar. Beat butter and remaining 160g sugar until light and fluffy. Add eggs beating well between each. Beat in ground cardamon, vanilla, a pinch of salt and the custard powder. Fold in flour then soured cream and rhubarb chunks, plus any juice. Spoon into prepared tin and smooth top. Pack reserved sticks across the top. Bake 60-70 mins until a skewer comes out clean. Cover with foil after 50 mins if browning too much. Cool in tin 1 minute and then lift onto wire rack to cool. Cover with cling film.

Double Onion Cornbread: 2tbsp golden linseed, 70g butter; 5 spring onions sliced thinly; 200g polenta; 140g plain flour; 2tsp baking powder; 1tsp caster sugar; 1½ tsp salt; 500ml milk mixed with juice of ½ lemon; 100g tasty cheddar grated; 1 red onion sliced; 1 green and 1 red chilli thinly sliced **Method**: Preheat oven to 220C/Gas. Grease a 21cm cake tin and line the base. Soak linseed in 5tbsp water and leave to stand 10 mins. Fry spring onions in butter until soft and set aside. Fry red onion until browned around the edges and set aside. Put polenta, flour, baking powder in mixing bowl add onions and chilli followed by most of the cheese. Add milk mixture and stir well. Pour batter into the tin and sprinkle remaining cheese on top. Bake for 40-50 mins until firm. Cool 15 mins in the tin before removing carefully. Allow to cool completely. Cover with cling film.

Chocolate Truffles:110g dark chocolate; 85g butter; 1tbsp icing sugar; 1tbsp orange liqueur *or* rum *or* brandy *or* strong coffee; 1 egg yolk; 55g cocoa powder or chocolate vermicelli: **Method:** in a bowl set over a pan of hot water melt chocolate, butter, icing sugar and flavouring. Stir well until chocolate has melted and remove from the heat. Allow mixture to cool before stirring in egg yolk. Set aside until cold. Form the paste into balls and roll them in cocoa or vermicelli until covered. Set in fluted paper cases to serve or a box. Store in cool dry place. Show 6. Cover with cling film or similar.