



# ***SPRING SHOW SCHEDULE***

26 March 2022

11.00am to 12.30pm

at the

METHODIST CHURCH HALL  
Langley Road, 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)

YOUR COMMITTEE:

<b>PRESIDENT:</b>	Lady Bella Stuart-Smith
CHAIRMAN:	Chris Bromwich
SECRETARY:	Jane Lay
TRADING SECRETARY:	Joe Johnson
TREASURER:	Anne Richardson
<b>COMMITTEE:</b>	Adrienne & Peter Barnes, Jo Bromwich, Yvonne & John Merry, Sue North.

### TRADING DEPOT DETAILS AND KEY DATES FOR 2022

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 the Secretary, or Sue North who will be pleased to add your name to the depot rota.

Usually, volunteers are only needed to help for 1 or 2 Saturdays per year. Without the help from our pool of volunteers, we would find it very difficult to open the Depot every Saturday in the way that we do now,

#### ***KEY DATES FOR 2022 (January to June – updates will be added to later editions)***

17 February, AGM & Social Evening. Dave Willis, Herts & Mddx Wildlife Trust – The Garden Gang, the less well loved garden visitors.

17 March, Social Evening, Anne Luder – subject to be confirmed

26 March, **SPRING SHOW**, METHODIST CHURCH, 11.00 am to 1.00 pm.

21 April, Social Evening, Alison Wall – Chenies Manor.

19 May, Social Evening, Russel Bowes – The Ancient Gardens

11 June, **ABBOTS LANGLEY CARNIVAL**. ALGS Plant Stall

7 July, Abbots Langley Festival, "Dig for Victory" by celebrity gardener Matt Biggs

**All Social Evenings start at 8pm prompt**, and will be held in the Manor House Sports and Social Centre, unless otherwise stated and may also be "Zoomed".

**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 all the latest information.

## **CHAIRMAN'S INTRODUCTION FOR 2022**

Hi All,

It's been a really difficult time over the past two years and a great challenge to keep the society alive and running but the committee has done everything possible to keep events running as far as government guidelines would allow. We managed to keep the social evenings active with the use of the internet but of course the Spring and Autumn Shows had to be cancelled.

We did, however have a wonderful response to the request for photos of your daffodils to populate the website with a virtual Spring Show last year but this year we want your real daffodils.

So once again I lay down the challenge – I want you all to enter at least one daffodil in the Spring Show as hopefully mine will now be well established in their new beds on the allotment and hopefully I will have some good specimens to show.

Remember, some years ago we introduced classes for just a single stem so that you didn't have to find three matching stems.

Of course, if you just don't have any daffodils there are still plenty of other categories and classes that you can try in both the Spring Show and the Autumn Show.

So, I look forward to a new year where we hopefully have two wonderful shows.

Chris Bromwich, your ALGS Chairman.





# SPRING SHOW

## TROPHIES FOR BEST IN CLASS 2022

<b>Daffodils</b> 2019 winner: Sue North	Class 1-14 <b>The Gissing Cup</b> Presented by Carol and Keith Gissing in 2009
<b>Cut Flowers</b> 2019 winner: Myles Darbyshire	Class 16 - 30 <b>The Stuart-Smith Cup</b> Presented by Lady Bella Stuart-Smith in 2017
<b>Flowering Plants</b> 2019 winner: Carol Gissing	Class 31-44 <b>The Val Hankin Cup</b> Presented by Valerie Hankin in 2008
<b>Fruit and Vegetables</b> 2019 winner: Chris Bromwich	Class 45-56 <b>The Chairman's Bowl</b> Presented by Jo and Chris Bromwich in 2009
<b>Handicraft</b> 2019 winner: Lynda Sutherland	Class 57-65 <b>The Goggins Cup</b> Presented by Eily and Paul Goggins in 2009 Society President 2003-08
<b>Photography</b> 2019 winner: Geoff Clinton	Class 66-71 <b>The Barry Bloom Cup</b> Presented by Adriene Barnes in 2017
<b>Special Photography Challenge</b> 2019 winner: John Merry	Class 72 <b>The Hillman Trophy</b> Presented by Jacky Nutkins in 2017
<b>Household</b> 2019 winner: Brain Smith	Class 76-90 <b>The Secretary's Cup</b> Presented by Jane and Leon Lay in 2009
<b>For the Best Young Exhibitor</b> Age 4-7 2019 winner: Charlie Yamagguchi-North	Class 91 - 94 <b>The Junior Cup</b> Presented by Yvonne and John Merry in 2009
Age 8-12 2019 winner: Grace Tunncliffe	Class 98 - 105 <b>The Dennis Hubbard Memorial Cup</b> Presented by Elaine Hudson in 2011

## Cut Flower Classes (1-30 inclusive)



### Daffodils

For divisional classifications for classes 1-12, see pages 16 & 17.

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>7 Jonquilla &amp; Apodanthus</b> (division 7)<br>1 vase, 1 stem                          |
| <b>1A Trumpet</b> (division 1)<br>1 vase, 3 stems    | <b>8 Tazetta</b> (division 8)<br>1 vase, 1 stem   |
| <b>2 Large</b> (division 2)<br>1 vase, 1 stem        | <b>9 Poeticus</b> (division 9)<br>1 vase, 1 stem  |
| <b>2A Large</b> (division 2)<br>1 vase, 3 stems      | <b>10 Bulbocodium</b> (division 10)<br>1 vase, 1 stem                                       |
| <b>3 Small</b> (division 3)<br>1 vase, 1 stem        | <b>11 Split Corona a &amp; b</b> (division 11)<br>1 vase, 1 stem                            |
| <b>3A Small</b> (division 3)<br>1 vase, 3 stems      | <b>12 Other Cultivars</b> (Divisions 12 & 13)<br>1 vase, 1 stem                             |
| <b>4 Double</b> (division 4)<br>1 vase, 1 stem       | <b>13 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>14 Miniatures</b><br>1 vase, 3 stems, 1 variety  |
| <b>6 Cyclamineus</b> (division 6)<br>1 vase, 3 stems |   |

(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>15. Tulips</b><br>1 vase, 3 stems  | <b>23. Pansies, and/or Violas</b><br>1 vase, 6 stems, 1 variety |
| <b>16. Muscari</b><br>1 vase, 5 stems   | <b>24. Hyacinths</b><br>1 vase, 3 stems, 1 variety              |
| <b>17. Primula/Polyanthus</b><br>1 Vase, 3 stems  | <b>25. Auriculas</b><br>1 vase, 3 stems                         |
| <b>18. Jasmine</b><br>1 vase, 3 stems   | <b>26. Wallflowers</b><br>1 vase, 3 stems                       |
| <b>19. Flowering shrub</b><br>1 vase, 3 stems (1 variety)<br>at least one flower must be open | <b>27. Forsythia</b><br>1 vase 3 sprays                         |
| <b>20. Heathers</b><br>1 vase, 6 stems 1 or more varieties                                    | <b>28. Anemone</b><br>1 vase, 4 stems                           |
| <b>21. Hellebores</b><br>1 vase, 3 stems, 1 variety   | <b>29. Leucojum (Snowflake)</b><br>1 vase, 4 stems              |
| <b>22. Mixed vase</b><br>of any shrubs or blooms  | <b>30. Snowdrops</b><br>1 vase 4 stems                          |



## Other Flowers and Plants (31-44 inclusive)

- |   |  |
|---|--|
| <b>31. One foliage pot plant</b>                        | <b>37. A pot of cyclamen</b>   |
| <b>32. One cactus or succulent</b>                      | <b>38. One pot of daffodils</b><br>one variety                                 |
| <b>33. One Easter cactus</b>                            | <b>39. A pot of crocus</b>   |
| <b>34. Three camellia blooms</b><br>floating in water   | <b>40. A pot of tulips</b>   |
| <b>35. Three Hellebores blooms</b><br>floating in water | <b>41. A pot of any other</b><br><b>flowering plant</b><br>e.g. African Violet |
| <b>36. A pot of primulas</b><br>one variety             | (42-44 not used)   |

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

## Fruit & Vegetable Classes (45–56 inclusive)

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

- |   |  |
|---|--|
| <b>45. Three Apples</b><br>one variety. Grown and stored by the exhibitor to be displayed on a white paper plate. | <b>51. One cauliflower</b><br>with about 75mm of stem  |
| <b>46. Rhubarb</b><br>3 sticks, leaves trimmed to about 200-250mm   | <b>52. One lettuce</b><br>with roots   |
| <b>47. Three leeks</b><br>any type, with roots, leaves trimmed to about 200-250mm, one variety                    | <b>53. Six exhibition shallots</b><br>to be shown in sand on a white plate, one variety  |
| <b>48. One cabbage</b><br>round or pointed with about 75mm of stalk   | <b>54. Three garlic</b><br>on a white plate one variety  |
| <b>49. Purple sprouting broccoli</b><br>6 shoots  | <b>55. Six Broad Bean Pods</b><br>one variety  |
| <b>50. Five Brussels sprouts</b><br>one variety   | <b>56. 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. * |



\* 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), Scorzoneria, 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 (57-65 inclusive)

**-Please make sure you check all your measurements carefully-**

**57. A soft toy**, no larger than 60cm x 60cm x 60cm

**58. A Hedgehog box** made from recycled materials, made from specifications on page 21

**59. A Collage** of pressed flowers, using a 7" x 5" picture frame

**60. A knitted article**, made using an ounce/25g of wool. Accessories allowed

**61. An exhibit**, using fabrics no larger than 60cm x 60cm x 60cm.

**62. An exhibit**, using threads, no larger than 60cm x 60cm x 60cm

**63. Origami**

**64. A Wedding Anniversary Card**, using a piece of folded A4 card



**65. A painting on glass**, no larger than A5 size.



## Photography Classes (66-75 inclusive)

**Rules:** Photographs must be 7”x 5”, with a white border, and mounted on special cards/mounts provided. The corner mounts and cards must be collected from the secretary’s porch prior to the show. Exhibitors should mount their photographs on the cards using the corner mounts, prior to the show. On the morning of the show, the cards with the pictures already mounted on them, will only need to be attached on to the display boards by Velcro, saving a considerable amount of time.

Photographs may be taken using digital cameras or film, judging will be based on the quality of their composition and focus. **Exhibitors must provide a title for their photographs.** You may exhibit a **maximum of two photographs per subject**, if you wish, but separate entry forms must be used. You must submit fresh pictures each year

**66. A Winters Day**

**67. Seed Heads**

**68. Doorways**

**69. Bee(s) Foraging**

**70. Monochrome**

**71. An interesting Knot** (making use of light and shadow)



**72.**

**\*NEW SINCE 2017, THE HILLMAN TROPHY\***

***A special photographic trophy and challenge set by***

***Jacky Nutkins.***

***for***

***“Best Flower Photographic Image”***

(Classes 73 to 75 not used)

## Household Classes (76-90 inclusive)

**76. Fruit scones,**  
9 approx

**77. A Simnel cake**  
made to recipe supplied on page 18

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

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

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

**81. A jar of marmalade**

**82. A jar of jam**

**83. A jar of fruit jelly**

**84. A chocolate cake,** using an  
18cm round tin

**85. Five white bread rolls**

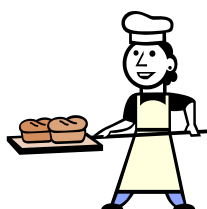
**86. Five whole meal bread rolls**

**87. Chocolate biscuits**  
Approx. 7, made to recipe  
supplied on page 19

**88. Honey Fudge,** made to  
Recipe supplied on page 19

**89. A Honey cake,** made to  
recipe provided on page 20

**90. A fruit drink,** non alcoholic,  
75cl



### 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 79, 80, 81, 82 & 83, must be labeled, and made by the exhibitor in 2019/20, except class 79, which **must be less than 3 weeks old** and class 80 which may be of any age over 2 months.*

*Each entry in classes 76, 78, 84 & 90 must have a recipe to accompany the exhibit for judging.*

## Young Exhibitor Classes (91 - 105 inclusive)

**Please encourage your child to enter the show. They will each receive an Easter egg just for entering.**

### **Classes for ages 4 to 7**

#### **Handicraft**

**91. A decorated cup cake**

**92. A Miniature garden** staged in a plastic seed tray (approx. 240mm x 370mm. made from natural plant material)

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

#### **Photography**

**94. An animal**

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

#### **Household**

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

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### **Classes for ages 8 to 12**

#### **Handicraft**

**96. Origami**

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

**98. A soft toy, any material**

**Photography** (see note about exhibiting photographs above)

**99. An animal**

#### **Household**

**100. A Victoria Sponge Cake,** using your own recipe.

(Classes 101 to 105 not used)



# NOTES

# The 2022 Spring Show Entry Form

Full Name

Membership number

Telephone No.

If Young Exhibitor or aged under 17: first name

age

Address

Email

**Class**

**Entries (please circle)**

Cut Flowers

1 1A 2 2A 3 3A 4 5 6 7 8 9  
10 11 12 13 14 15 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 41

Fruit & Vegetables

45 46 47 48 49 50 51 52 53 54 55 56

Handicraft

57 58 59 60 61 62 63 64 65

Photography

66 67 68 69 70 71 72

Household

76 77 78 79 80 81 82 83 84 85 86 87 88 89 90

Young Exhibitor

Ages 4-7

91 92 93 94 95

Ages 8-12

96 97 98 99 100

Number of Entries.

Fees Enclosed

£  -  p

*Fees applicable to all Classes (except for Young Exhibitors and young people aged between 13 to 17), @ 25p each for the first 20 entries, then all 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 13.*

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

See opposite for notes on completion

## Notes for completing the 2022 Spring Show Entry Form

- 1 Please use a separate Entry Form for each exhibitor. N.B. For photography you may need to complete two entry forms.
- 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 print your first name and your surname clearly on the form.
- 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. Young people may also enter the adult classes for free, up to the age of 17. N.B. 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 15.
- 10 If you have no printer, 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.

*DONATIONS ARE REQUESTED PLEASE*

Notes:

## **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 9.10am to enable the judging to commence. Cups and prizes will be presented, and the raffle drawn at approximately 12.30pm. 10 minutes will be allowed after the award ceremony for entrants to remove their exhibits, after which time all exhibits will be removed by the stewards, so that the hall can be cleared.
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. Except for the photography class.
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 1st MARCH.**

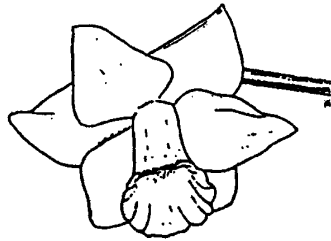
PLEASE ALSO NOTE: Young people may enter the adult classes, free of charge up to the age of 17. A Young Exhibitor is defined as a child or grandchild, aged between 4 and 12 years, of a fully paid up member of the Society.

**\*\*\* 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).**

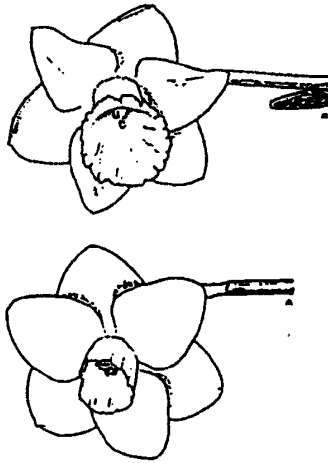


**DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN**



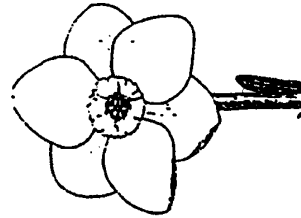
One flower to a stem;  
Corona ("trumpet") as long as,  
or longer than the  
perianth segments ("petals")

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



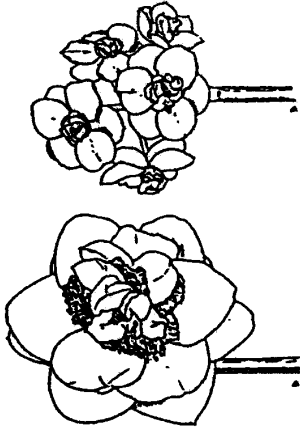
One flower to a stem;  
Corona ("cup") more than  
one-third but less than equal  
to the length of the  
perianth segments ("petals")

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



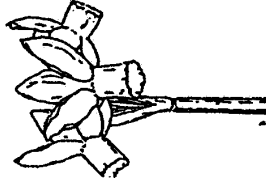
One flower to a stem;  
Corona ("cup") not more than  
one-third the length of the  
perianth segments ("petals")

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



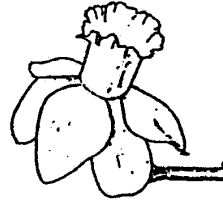
One or more flowers to a stem;  
with doubling of the perianth  
segments or the corona or both.

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



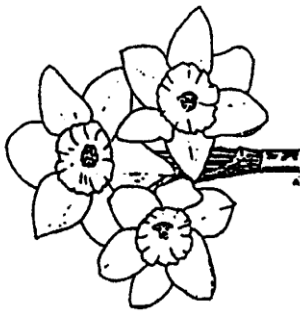
Characteristics of  
*N. triandrus* clearly evident;  
usually two or more pendant  
flowers to a stem;  
perianth segments reflexed

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



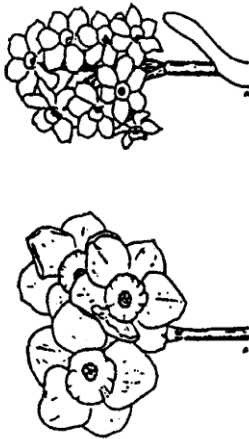
Characteristics of *N. cyclamineus* clearly  
evident; one flower to a stem;  
perianth segments significantly reflexed;  
flower at an acute angle to the stem,  
with very short pedicel ("neck")

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



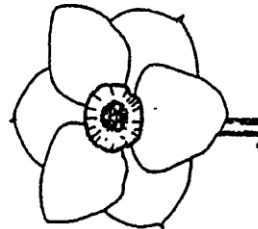
Characteristics of the *N. jonquilla* group clearly evident; usually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

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



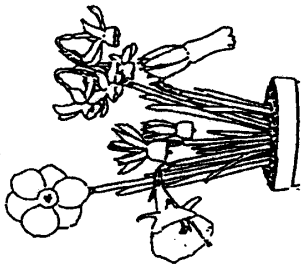
Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant

**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**

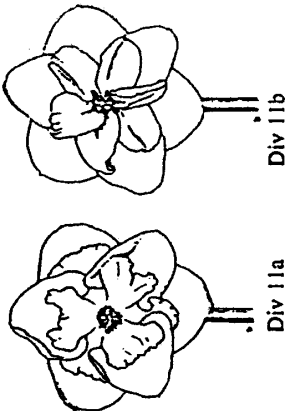
Corona split - usually for more than half its length;

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

Class 77

### 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)**

**Class 87**

### **Ingredients**

Baking Tray

110g of butter or hard margarine,  
sugar,

Vanilla butter cream: 42.5g butter, 85g icing

55g of caster sugar

A few drops of vanilla essence

110g plain flour\*

1 heaped tablespoon of cocoa\*

\* if these two ingredients together weigh less than 150g 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**

**Class 88**

Honey Fudge.

55g butter.

2 tablespoons honey.

4 tablespoons water.

454g 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 Honey Cake

Class 89

## Ingredients

140g Butter  
100g soft brown sugar  
175g Clear honey  
200g Self raising flour\*  
2 Eggs  
1 tablespoon milk or water  
18cm round tin  
saucepan

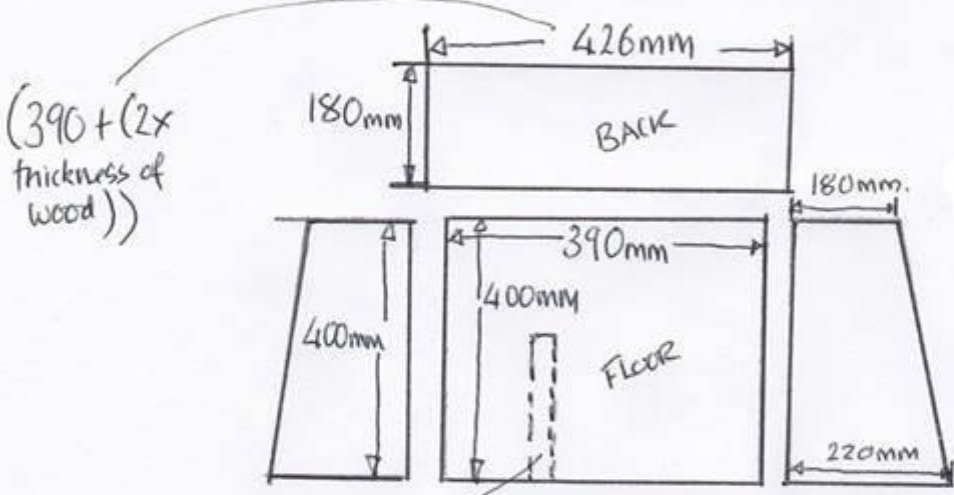
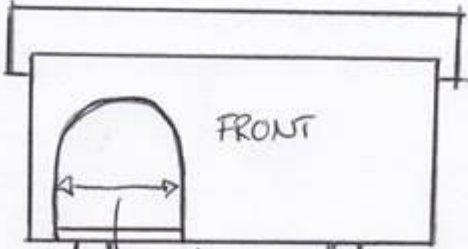


## Method

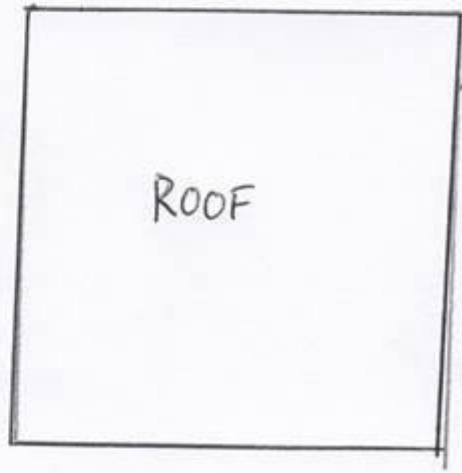
1. Preheat oven 180 c / gas 4
2. Grease and line tin.
3. Stirring all the time, heat butter, sugar, honey and water until fat is melted in a saucepan, then  
remove from heat and leave to cool
4. Beat in the eggs, add sieved flour and mix gently until smooth but don't over mix.
5. Pour into greased and lined 18cm round tin
6. Bake for about 1 hour

\* Please use a good quality self raising flour such as McDougalls

# HOG HOUSE (NOT TO SCALE)



(SAY  
150-180  
MM DEEP)  
& FULL HEIGHT



OVERLAP AT  
BACK & SIDES =  
25-30mm  
FRONT = 50-70mm

***SPRING SHOW JUDGES 2022 (Provisional)***

Cut Flowers, House Plants, Vegetables and Fruit

Stafford Salt

Handicraft

Moira Bunting

Photography /Art

?????

Household

Linda Jefferson & Val Webster

Produced by David Sutherland / Chris Bromwich  
November 2022