



SPRING SHOW SCHEDULE

21st March 2026

11.00am to 1.00 pm

at the

METHODIST CHURCH HALL
Langley Road, Abbots Langley

Admission Free

THE ABBOTS LANGLEY GARDENING SOCIETY

(Founded Circa. 1860)

YOUR COMMITTEE:

PRESIDENT:	Myles Darbyshire
CHAIRMAN:	Chris Bromwich
SECRETARY:	Jane Lay
TRADING SECRETARY:	Peter Barnes
TREASURER:	Les Whitmore
COMMITTEE:	Jo Bromwich, Anne Richardson, Sue North, Yvonne & John Merry

Subject to confirmation after the 2026 AGM

TRADING DEPOT DETAILS AND KEY DATES FOR 2026

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 on algsdepotrota@gmail.com who will be pleased to add your name to the depot rota.

Usually, volunteers are only needed to help for 2 or 3 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 2026 (January to July)

- 15th Jan: Social Evening: TBC
- 20th Feb: AGM (19:30 start for the AGM) followed by:
TBC
- 29th Mar: Social Evening: TBC
- 21st Mar: **SPRING SHOW**, METHODIST CHURCH HALL, 11.00 am to 1.00 pm.
- 16th Apr: Social Evening: TBC
- 18th Apr: Four Seasons BBQ - **Spring**
- 21st May: Social Evening: TBC
- 13th Jun: **ABBOTS LANGLEY CARNIVAL**. ALGS Plant Stall
- 4th Jul: Four Seasons BBQ - **Summer**

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, website, or email bulletins for all the latest information.



SPRING SHOW

TROPHIES FOR BEST IN CLASS 2025

Daffodils Jill Hickman for 1 double daffodil	The Gissing Cup Presented by Carol and Keith Gissing in 2009
Cut Flowers Myles Darbyshire for mixed vase of flowers Flowering Plants Chris Bromwich for pot of red primulas	The Stuart-Smith Cup Presented by Lady Bella Stuart-Smith in 2017 The Val Hankin Cup Presented by Valerie Hankin in 2008
Fruit and Vegetables Jill Hickman for 3 garlic	The Chairman's Bowl Presented by Chris and Jo Bromwich in 2009
Handicraft Mary Underwood for threads poppy picture	The Goggins Cup Presented by Eily and Paul Goggins in 2009 Society President 2003-08
Photography Geoff Clinton for a picture of fungi Special Photography Challenge Geoff Clinton for a picture of a poppy flower	The Barry Bloom Cup Presented by Adrienne Barnes in 2017 The Hillman Trophy Presented by Jacky Nutkins in 2017
Household Brian Smith for chocolate cake	The Secretary's Cup Presented by Jane and Leon Lay in 2009
For the Best Young Exhibitor Age 4-7 No entries for 2025 Age 8-12 Thomas Yamaguchi-North for Drawing of a woodpecker	The Junior Cup Presented by Yvonne and John Merry in 2009 The Dennis Hubbard Memorial Cup Presented by Elaine Hudson in 2011

Cut Flower Classes (1-30 inclusive)



Daffodils

For divisional classifications for classes 1-12, see pages 12 & 13.

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.

- | | |
|---|--|
| <p>1 Trumpet (division 1)
1 vase, 1 stem</p> <p>1A Trumpet (division 1)
1 vase, 3 stems</p> <p>2 Large (division 2)
1 vase, 1 stem</p> <p>2A Large (division 2)
1 vase, 3 stems</p> <p>3 Small (division 3)
1 vase, 1 stem</p> <p>3A Small (division 3)
1 vase, 3 stems</p> <p>4 Double (division 4)
1 vase, 1 stem</p> <p>5 Triandrus (division 5)
1 vase, 1 stem</p> <p>6 Cyclamineus (division 6)
1 vase, 3 stems</p> | <p>7 Jonquilla & Apodanthus (division 7)
1 vase, 1 stem</p> <p>8 Tazetta (division 8)
1 vase, 1 stem</p> <p>9 Poeticus (division 9)
1 vase, 1 stem</p> <p>10 Bulbocodium (division 10)
1 vase, 1 stem</p> <p>11 Split Corona a & b (division 11)
1 vase, 1 stem</p> <p>12 Other Cultivars (Divisions 12 & 13)
1 vase, 1 stem</p> <p>13 Twelve blooms
in a vase, mixed or single varieties,
to be viewed all around</p> <p>14 Miniatures
1 vase, 3 stems, 1 variety</p> |
|---|--|

(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

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



Other Flowers and Plants (31-44 inclusive)

31. One foliage pot plant

32. One cactus or succulent

33. One Easter cactus

34. Three camellia blooms
floating in water

35. Three hellebore blooms
floating in water

36. A pot of primulas
one variety

37. A pot of cyclamen

38. One pot of daffodils
one variety

39. A pot of crocus

40. A pot of tulips

41. A pot of any other flowering plant
e.g. African Violet

(Classes 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).

45. Three apples
one variety. Grown and stored by the exhibitor to be displayed on a white paper plate.

46. Rhubarb
3 sticks, leaves
trimmed to about 200-250mm

47. Three leeks
any type, with roots, leaves trimmed to about 200-250mm, one variety

48. One cabbage
round or pointed with about 75mm of stalk

49. Broccoli
6 shoots / spears



50. Five Brussels sprouts
one variety

51. Six potatoes
one variety. Grown and stored by the exhibitor to be displayed on a white paper plate.

52. One lettuce
with roots

53. Six exhibition shallots
to be shown in sand on a white plate, one variety

54. Three garlic
on a white plate one variety

55. Six broad bean pods
one variety

56. Any kind of vegetable
not stated previously, one variety of any kind. Minimum of 2. Max points awarded for each vegetable as shown in table 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 Blue Tit Nesting Box Made from scrap materials, and approximately to the specifications on page 17, adapted to allow for the use of materials.

59. A collage of seeds, to be mounted on a 7"x 5" card.

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. An "Easter" 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. Garden Birds

67. Waterways

68. Church Spire or Tower

69. Creepy Crawly

70. Potholes



71.

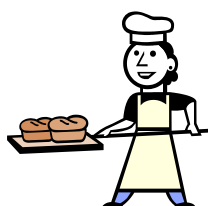
NEW SINCE 2017, THE HILLMAN TROPHY

***A special photographic trophy and challenge set by
Jacky Nutkins.
for
"Best Flower Photographic Image"***

(Classes 72 to 75 not used)

Household Classes (76-90 inclusive)

- 76. **A jar of lemon curd****
must be less than 3 weeks old.
- 77. **A jar of chutney****
at least 2 months old.
- 78. **A jar of marmalade****
- 79. **A jar of jam (soft fruit)****
- 80. **A jar of jam (stone fruit)****
- 81. **A jar of fruit jelly****
- 82. **Five cheese scones**
- 83. **Four home-made hot cross buns**
- 84. **Five white bread rolls**



- 85. **A wholemeal tinned loaf**
- 86. **An iced chocolate cake,**
using an 18cm round tin
- 87. **A Simnel cake**
Made to the recipe supplied on
page 14
- 88. **Five shortbread biscuits**
made to recipe supplied on
page 15
- 89. **Banana bread,** made to recipe
supplied on page 16
- 90. **A honey and ginger loaf cake,**
made to recipe provided on
page 17

**** A list of ingredients used and date of production must be provided for these entries**

Household Rules:

- 1. Metal lids should be new or the maker's name and other maker's markings must be obscured.
- 2. Plain 454g jars **must be used**, preferably filled to the top. Fruit jelly may be staged in a smaller jar. The use of other types of jar, e.g. "Roses" is not permitted.
- 3. Exhibits must not be shown still warm or frozen inside.

Important notes:

*Each entry in classes 76, 77, 78, 79, 80 & 81 must be labeled, and made by the exhibitor in 2025/26, except class 76, which **must be less than 3 weeks old** and class 77 which may be of any age over 2 months.*

Each entry in classes 82, 83, 84, 85 and 86 must have a recipe to accompany the exhibit for judging.

Young Exhibitor Classes (91 - 99 inclusive)

Please encourage your child to enter the show.

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

Photography

93. A flower or flowers

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

94. Five chocolate crackle cakes, made using the recipe provided on page 18

Classes for ages 8 to 12

Handicraft

96. Origami

97. A drawing of a Flower using pencil (graphite or colour) on A4 card or paper

Photography (see note about exhibiting photographs above)

98. A Creepy Crawley

Household

99. Five chocolate chip cookies, made using the recipe provided on page 19



(Classes 100 to 105 not used)

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, 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, the secretary or at the Methodist Church 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, 31 Marlin Square

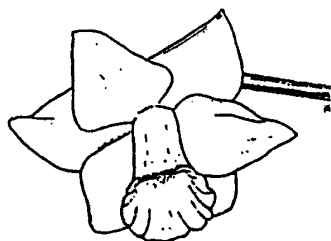
Abbots Langley

WD5 0EG

tel. 01923 447281 (messages only)

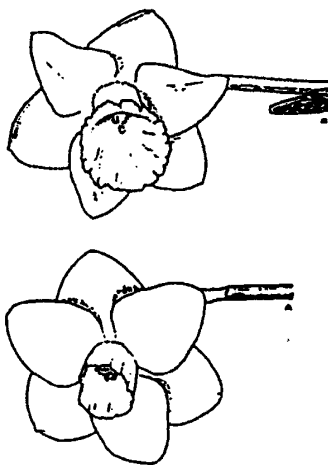
Entry forms will be received by the Secretary, Mrs. Jane Lay, up to 7pm on the last Wednesday prior to the show, accompanied by the fee (which is 25p per entry for the first 20 entries, free thereafter).

DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN



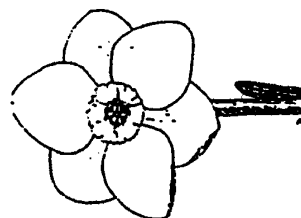
One flower to a stem;
Corona ("trumpet") as long as,
or longer than the
perianth segments ("petals")

DIVISION 2. LARGE CUPPED DAFFODILS OF GARDEN ORIGIN



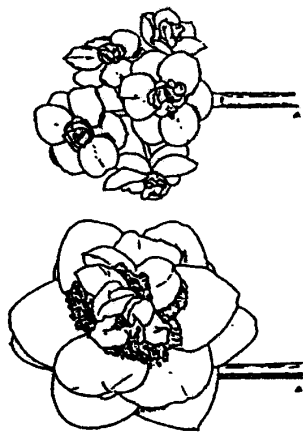
One flower to a stem;
Corona ("cup") more than
one-third but less than equal
to the length of the
perianth segments ("petals")

DIVISION 3. SMALL CUPPED DAFFODILS OF GARDEN ORIGIN



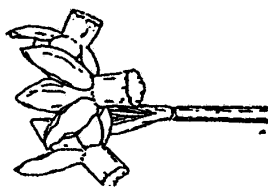
One flower to a stem;
Corona ("cup") not more than
one-third the length of the
perianth segments ("petals")

DIVISION 4. DOUBLE DAFFODILS OF GARDEN ORIGIN



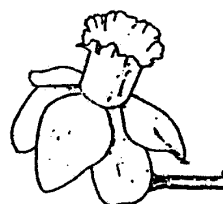
One or more flowers to a stem;
with doubling of the perianth
segments or the corona or both.

DIVISION 5. TRIANDRUS DAFFODILS OF GARDEN ORIGIN



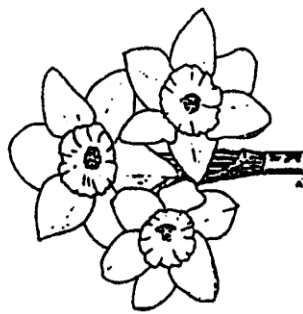
Characteristics of
N. triandrus clearly evident;
usually two or more pendant
flowers to a stem;
perianth segments reflexed

DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN



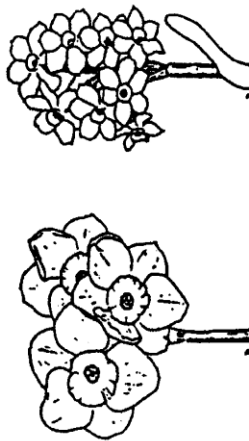
Characteristics of *N. cyclamineus* clearly
evident; one flower to a stem;
perianth segments significantly reflexed;
flower at an acute angle to the stem,
with very short pedicel ("neck")

DIVISION 7. JONQUILLA DAFFODILS OF GARDEN ORIGIN



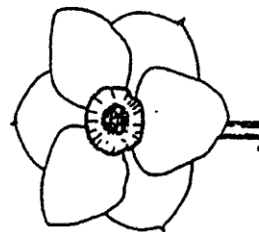
Characteristics of the *N. jonquilla* group clearly evident; usually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

DIVISION 8. TAZETTA DAFFODILS OF GARDEN ORIGIN



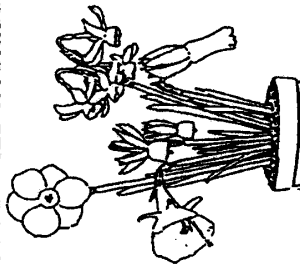
Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant

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

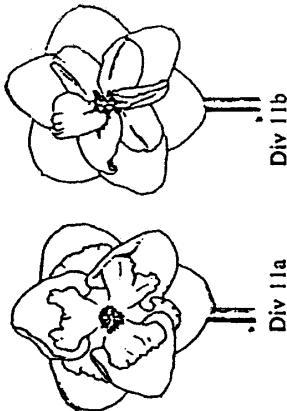
Corona split - usually for more than half its length;

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 87

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 shortbread biscuits

Makes: 20

Ingredients

225g unsalted butter, softened, plus extra for greasing

110g caster sugar, plus extra for dusting

225g plain flour, plus extra for dusting

110g cornflour

Pinch of salt

Method

1. Lightly butter 2 trays, or line with baking parchment.
2. Put the butter and sugar into a large bowl and cream together, using an electric hand-held whisk or wooden spoon, until light and fluffy.
3. Sift the flour and cornflour into the bowl, add the salt and mix together until smoothly combined.
Tip the mixture out onto a lightly floured surface and knead to a soft dough.
4. Roll out the dough between 2 pieces of baking parchment to a thickness of 1cm. Prick the dough all over with a fork and cut into triangles or whatever shapes you like, using a knife or a biscuit cutter.
5. Put the shortbreads on the prepared baking trays and chill for at least 30 minutes. Meanwhile, heat your oven to 170°C.
6. Bake the shortbreads for about 20 minutes, until just turning golden brown at the edges. Leave on the baking trays for a few minutes to firm up slightly, then lift the shortbreads onto a wire rack. Dust with sugar and leave to cool. They will keep in an airtight container for 3-4 days.

Recipe for Banana Bread**Ingredients**

- 1 ripe banana (peeled weight 100g/4oz)
- 1 tbsp milk
- 50g/2oz soft butter
- 75g/3oz plain flour
- 75g/3oz caster sugar
- ½ tsp bicarbonate of soda
- ½ tsp baking powder
- 1 large egg
- 50g/2oz dark chocolate chips
-

Method

1. Preheat the oven 160C/140C Fan/Gas 3. Grease and line a 450g/1lb loaf tin with baking paper.
2. Use a fork to mash the peeled banana in a mixing bowl. Add the remaining cake ingredients (except the chocolate chips) and beat with an electric hand whisk until combined and smooth.
3. Stir in the chocolate chips and spoon the mixture into the prepared loaf tin. Level the top.
4. Bake for 40–45 minutes or until well risen, shrinking away from the sides of the tin and golden-brown.
5. Set aside to cool for 10 minutes, then remove from the tin and leave to cool on a wire rack.

Ingredients

225g self raising flour,
100g butter,
50g soft brown sugar,
2 eggs (beaten),
100g honey,
1tbs lemon juice,
2tsp ground ginger,



(add a pinch of salt if using unsalted butter).

Preparation:

Grease and line a 2lb loaf tin,

Cream butter and sugar, beat in the honey a little at a time, then gradually add eggs and lemon juice.

Sift together the dry ingredients and fold into the creamed mixture adding 1 tbs of milk if the mixture is dry.

Turn into prepared loaf tin and bake at 160°C (fan 150°C) for about 1 hr.

Timing is for conventional ovens and is a guide only as appliances vary.

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

Recipe for Chocolate Crackle Cakes (Young Exhibitor age 4-7)

Class 94

Ingredients

50 g butter
100g milk or dark chocolate, broken into chunks
3 tbsp golden syrup
100g cornflakes

Method

- STEP 1

Children: Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.

- STEP 2

Grown ups: Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.

- STEP 3

Children: Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Put in the fridge to set.

Recipe for Chocolate Chip Cookies (Young Exhibitor age 8-12)

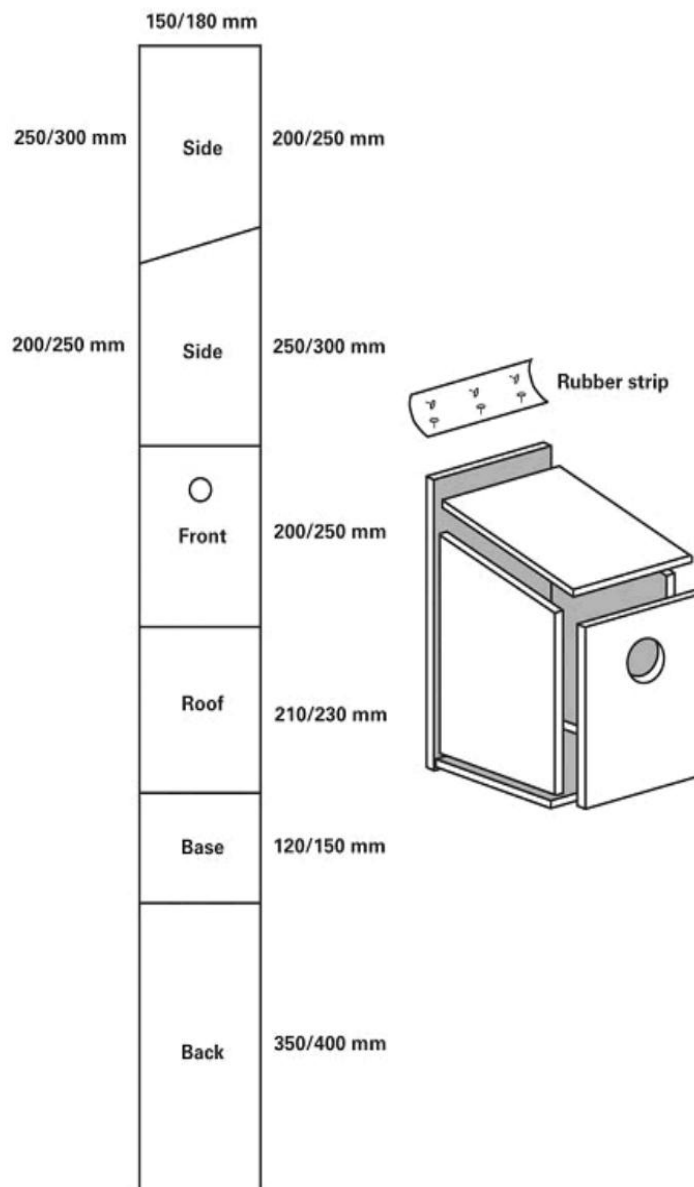
Makes about 20 cookies

Ingredients

100g butter, softened
75g caster sugar
50g light muscovado sugar
½ tsp vanilla extract
1 large egg
150g self-raising flour
100g plain chocolate chips

Method

1. Lightly grease 3 baking trays. Pre-heat the oven to 190°C/375°F/Gas Mark 5. Measure the butter and sugars into a medium bowl and beat thoroughly with a hand-held electric mixer or wooden spoon until evenly blended.
2. Beat the egg in a separate small bowl and add the vanilla extract to the beaten egg. Then add these gradually to the butter and sugar mixture in the medium bowl, beating well between each addition.
3. Next, mix in the flour, and lastly stir in the chocolate chips.
4. Spoon large teaspoons of the mixture on to the prepared baking trays, leaving room for the cookies to spread.
5. Bake in the top of the oven for about 8-10 minutes, until the cookies are golden. Watch them carefully, as they will turn dark brown very quickly! **Ask a grown up to help you take them out of the oven.**
6. Allow the cookies to cool on the trays for a few minutes, then lift off with a palette knife or fish slice and place on a wire cooling rack. **Ask a grown up to help you do this.**
7. Leave to cool completely, then store in an airtight tin.



SPRING SHOW JUDGES 2026 (Provisional)

Cut Flowers, House Plants, Vegetables and Fruit	Andrew Boyce
Handicraft	Moira Bunting
Photography /Art	Jacky Nutkins
Household	Nanette Street

Notes for completing the Spring Show Entry Form

- 1 Please use a separate Entry Form for each exhibitor.
N.B. For photography you will need to complete two entry forms if entering more than one exhibit in the same class.
- 2 If you need additional Entry Forms, they are available from our website:
<https://abbotslangleygardeningociety.godaddysites.com/spring-show>,
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 11.
- 10 If you have no printer, large print versions of this Show Guide are available on request from the Secretary.

Remember:

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

The Spring Show Entry Form

(See notes for entry form completion)

Full Name of Member	
Membership number	Telephone no.
For Young Exhibitor (aged 12 or under)	Full Name Age
Member's email address	

Class	Entries (please circle your entry numbers)
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 Please provide size (cm) of exhibit for 59, 61 and 62 in the box provided.	57 58 59: 60 61: 62: 63 64 65
Photography	66 67 68 69 70 71
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 Ages 8-12 96 97 98 99	

Number of Entries.	Fees Enclosed	£ - p
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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 11.

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

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