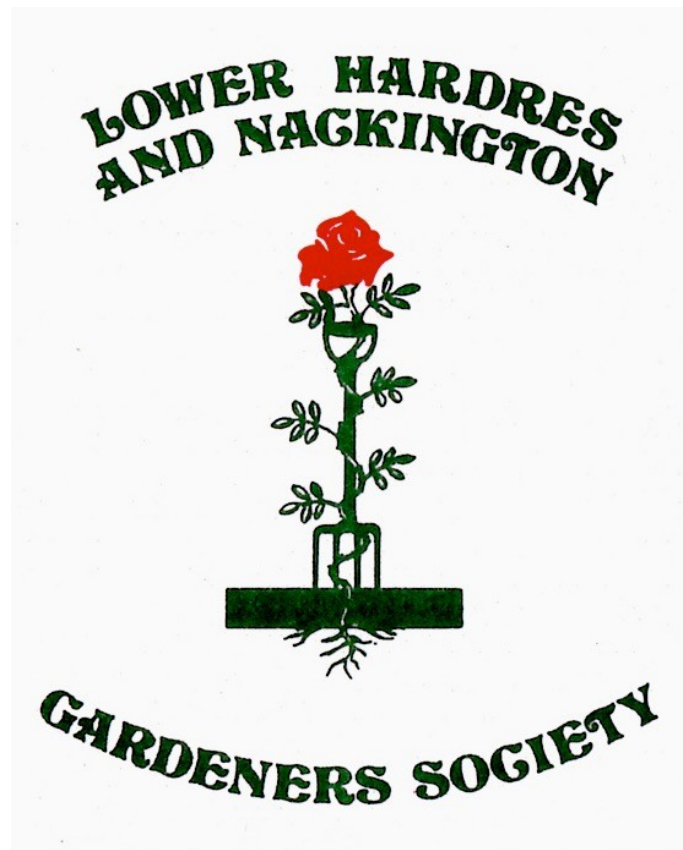


2023
SPRING
SHOW SCHEDULE



ESTABLISHED IN 1887

All shows held in the
JOHN BAKER WHITE MEMORIAL HALL
Lower Hardres, CT4 5NP

COMMITTEE MEMBERS

Alanah Bidwell	President	01843 832698
Graham Brown	Show Secretary	01227 700678
Dot Taylor	AGM Secretary	01227 832378
Rosemary Marshall	Treasurer	01227 700684
Marion Talbot		01227 781471
David Nicholls		01227 700533
Maggie Brown		01227 700678

Email: lhngs@outlook.com

Website: lhngs.org

Spring, Summer and Autumn Shows are held each year, during which money is raised for a local charity.

DATES FOR 2023

Spring Show	1 st April 2023
AGM	17 th May 2023
Summer Show	22 nd July 2023 (please note earlier date)
Autumn Show	7 th October 2023

MEMBERSHIP

Membership is open to all persons in Lower Hardres and Nackington and the surrounding villages.

An annual subscription of £3 for individual membership or £5 for a family is due before the Spring Show. If you are not already a member, and wish to join, please contact one of the Committee Members.

SOCIETY RULES

- There are no fees to enter exhibits to the show. The Show Secretary to receive completed entry forms by 8pm on the Thursday before the show. One form per person.
- The Show will be conducted in accordance with the rules and standards contained in the R.H.S. Horticultural Handbook, except

- where, under this Schedule, they do not apply.
- All exhibits must have been made, grown or cooked by the exhibitor and prizes shall be awarded only for exhibits deemed worthy by the judges, and their decision is final.
 - Only one entry per class for each individual.
 - All pot plants must be exhibited in the pots in which they were grown and must have been in the exhibitor's possession not less than three months.
 - All vegetables must be brought in clean.
 - No exhibits to be removed before prize giving.
 - All items left at owner's risk.

FLORAL ART CLASSES

Material from anywhere may be used except if otherwise stated.

To be judged under NAFAS Rules

- An 'exhibit' is an arrangement of any natural material, *with or without* accessories
- An 'arrangement' does not have accessories.

- Drapes may not be fastened in any way to the alcove.
- Alcoves are 51cm wide x 61cm high (20ins wide x 24ins high) unless stated.
- Miniature - An Exhibit not exceeding 10x10x15cm(H) (4inx4inx6in)
- Petite - An Exhibit not exceeding 25x25x37cm(H) (10inx10inx13in)
- All entrants to submit pieces as their interpretation of the titles.

SPRING SHOW
APRIL 1st

The Show Secretary to receive completed entry forms by 8pm Thursday March 30th. *Late entries cannot be accepted.*

CUPS AND TROPHIES AWARDED

SPRING SHOW CUP

For most points in show, awarded to members only

SPRING SHOW FLOWER CUP

For most points in Classes 12- 25

FLORAL FAIR CUP

For best floral art exhibit in Show

DAFFODIL SOCIETY BRONZE MEDAL

For best exhibit in Classes 12 -22

COOKERY PRIZE SILVER PLATTER

OPEN CLASSES

A bottle of wine awarded for most points in classes 1 - 9

CHILDRENS CLASS BOOK TOKEN

- The hall will be open at 11 am to receive exhibits
- Exhibits must be staged by 1.15 pm at the latest when judging will commence.
- The hall opens to the public at 3.00pm. Refreshments will be available.

R.H.S CLASSIFICATION OF DAFFODILS / NARCISSI

TRUMPET DAFFODILS / NARCISSI

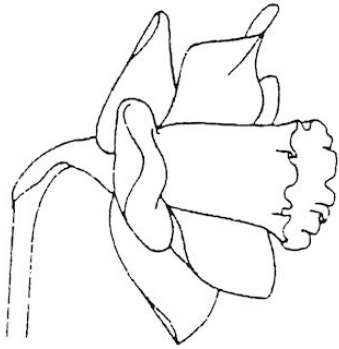
- One flower to a stem
- Trumpet / Corona as long or longer than the petals

LARGE CUPPED DAFFODILS / NARCISSI

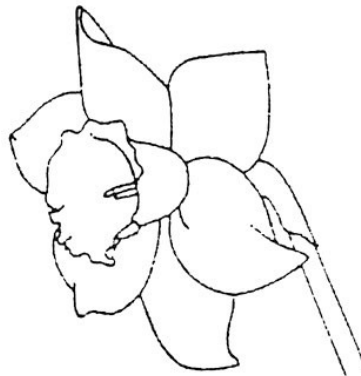
- One flower to a stem
- Cup / corona more than one third, but less than the length of the petals

SMALL CUPPED DAFFODILS / NARCISSI

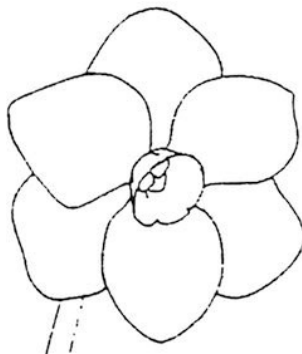
- One flower to a stem
- Cup or corona not more than one third of the length of the petals



Trumpet



Large-cupped



Small-cupped

OPEN CLASSES – OPEN TO ALL

1. Three stems of miniature or dwarf Narcissi in one vase. (A miniature may have more than one flower to a stem)
2. Specimen self-coloured trumpet, other than white
3. Specimen white trumpet
4. Specimen Tulip
5. Three Tulips, one variety, in one vase
6. Specimen exhibition Hyacinth
7. Container of three flowering stems from bulbs, corms or rhizomes, other than those in Classes 1-30 (*If the exhibits could be named this would be appreciated by the visiting public*)
8. A vase of three sprays of Spring Blossom. One or more types

PHOTOGRAPHY

9. A 6”x 4” photo depicting “**New Life**” (also open to children)

CHILDREN’S CLASSES (up to age 14 - age to be stated on entry form)

10. **A Spring Garden** in a full size seed tray
11. “**A Chocolate Crispy Dinosaur**” can be coloured

Helpful Hints

Add a bit of moss to the vase with your daffodils, and a couple of leaves to set off the exhibit. Make sure the top daffodil petal points straight upwards (you can actually bend the daffodil flower if you are careful.

Vases provided unless otherwise stated.

CLASSES ONLY OPEN TO MEMBERS OF THE SOCIETY

(Please read your Schedule carefully)

12. Specimen large-cupped Narcissi self-coloured or white
13. Three Narcissi any variety or type (Newcomers’ class, open to any member who has not shown Narcissi before)
14. Specimen large-cupped Narcissi bi-coloured but excluding pink or pink rimmed cups
15. Specimen small-cupped Narcissi, self or bi-coloured

16. Three trumpets, self-coloured other than white; one variety in one container
17. Three trumpets, white, one variety in one container
18. Three trumpets bi-coloured, but excluding pink trumpets; one variety one container
19. Three Narcissi, trumpet or large-cupped with pink or pink rimmed corona; one variety in one container
20. Three small cupped Narcissi; any variety or varieties in one container
21. Three double Narcissi; any variety or varieties in one container
22. Three stems of Narcissi one variety, any types other than those in Classes 1- 21, *to be shown in one container*
23. Five stems of Primrose or Primrose-hybrid with own foliage
24. Five Hellebore blooms
25. Five sticks of Rhubarb

COOKERY

26. 1lb Jar of Seville Marmalade (straight sides)
27. 1lb Jar of Orange Curd (straight sides)
28. 4 Blueberry Muffins (see recipe)*
29. Shirf's Fruit Cake (see recipe)*
30. 5 Chocolate Butterfly cakes (see recipe)*

* Recipes shown at the back of the schedule from page 13

FLORAL ART (See Rules inside front cover)

31. **"Spring Morning"** Arrangement interpreting the title
32. **"Mardi Gras"** A vibrant Exhibit for festival
33. **"Kitchenalia"** An Exhibit on or in kitchen equipment or utensils
34. **"Spring"** – a miniature arrangement in a jug

RECIPES

SPRING RECIPES

Blueberry Muffins – makes 12

Preheat oven to 200C, Fan 180C/400F/Gas 6

2 large eggs	85g(3oz) caster sugar
225ml(7½ fl.oz) milk	100g (3½oz) butter, melted & cooled a little
1 tsp vanilla extract	grated zest of 1 lemon
250g(9 ½ oz) self-raising flour	
1 tsp baking powder	225(8oz) blueberries.

Line each hollow of 12-hole muffin tin with a paper case.

Place eggs in a large bowl. Add sugar, milk, melted butter, vanilla extract and lemon zest and stir to combine.

Sift the flour & baking powder into the bowl. Fold the ingredients together very roughly, this should not take more than 20 strokes, and the mixture should look lumpy and uneven.

Add the blueberries and stir them in, taking care not to bruise them.

Divide the mixture equally between the 12 paper cases.

Bake for 25-30 minutes or until muffins are well risen and splitting a little across the top.

Remove the muffins from the oven and place them on a wire rack.

Shirl's Fruit Cake

Preheat oven to 180C/Fan 160C/Gas 4. Line the base and sides of a 20cm(8 in) deep cake tin with non-stick baking paper.

450g (1lb) sultanas	150ml(1/4 pint) orange juice from a carton,
225g(8oz) softened butter	3 eggs beaten
175g (6 oz) caster sugar	225g(8oz) self-raising flour

Place the sultanas in a saucepan. Cover with the orange juice and bring up to the boil.

Reduce the heat and simmer for about 2 minutes to plump up the sultanas. Drain them, if necessary and set aside.

Place the butter in a large bowl. Add the warm sultanas and stir until the butter has melted. Add all the remaining ingredients and beat well.

Spoon into the tin and level the top. Bake in the oven for 1 hour-1 hour 20 minutes until lightly golden brown (If the cake is browning too quickly, cover the top with foil). Insert a skewer into the centre of the cake; if it comes out clean then the cake is cooked.

Cool in the tin on a wire rack.

Chocolate Butterfly Cakes

Preheat the oven to 180C/Fan 160C/Gas 4 and line a 12 hole bun tin with fairy cases.

25g(1oz) cocoa powder, sifted	2 tablespoons boiling water
100g(4oz) baking spread, straight from the fridge	
100g(4oz) caster sugar	75g(3oz) self-raising flour
1tsp baking powder	2 large eggs
1 tbsp icing sugar, sifted	

Butter Icing

75g(3oz) butter, softened	175g(6oz) icing sugar, sifted,
1 tsp vanilla essence	1 tbsp milk

Measure the cocoa powder into a bowl and stir in the boiling water. Mix to a smooth paste.

Add the baking spread, sugar, flour, baking powder and eggs and whisk together using an electric whisk until light and fluffy.

Spoon the mixture into the cases and bake in the oven for 18-20 minutes until well risen. Transfer to a wire rack to cool.

To make the butter icing - measure the butter, half the icing sugar, the vanilla essence and milk into a bowl and whisk with an electric whisk until smooth. Add the remaining icing sugar and whisk again until pale and light. Fit a piping bag with a fluted nozzle and spoon the butter icing into the piping bag. Cut out a round shallow cone shape from the middle of one of the cakes and slice the cone in half to give two butterfly wings. Pipe icing into the centre of the cake, then arrange the two butterfly wings on top. Repeat with all the cakes.

Dust with icing sugar to serve