



AFFILIATED SOCIETY

SPRING SHOW SCHEDULE

31 March 2018

11.00am to 12.30pm

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)

YOUR COMMITTEE:

PRESIDENT:	Lady Bella Stuart-Smith
CHAIRMAN:	Chris Bromwich
SECRETARY:	Jane Lay
TRADING SECRETARY:	Joe Johnson
TREASURER:	Sandra Higgins
COMMITTEE:	Adrienne & Peter Barnes, Jo Bromwich, Kate Macnish, Yvonne & John Merry, Sue North, David Sutherland

TRADING DEPOT DETAILS AND KEY DATES FOR 2018

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 2018 (January to June – updates will be added to later editions)

18 January, **ANNUAL GENERAL MEETING 7.30pm**, followed by a talk on the garden at the Hospice of St. Francis

15 February, Social Evening

15 March, Social Evening, "Wonderful Weeds" talk by Madeline Harley

31 March, **SPRING SHOW**, Henderson Hall, 11.00 am to 1.00 pm.

19 April, Social Evening, "Fungi and Trees", a talk by Andy Sands

27 April, **QUIZ NIGHT, 7.30pm**, Manor House Sports Club.

17 May, Social Evening, "Auricular Plants", a talk by James Smallwood

9 June **ABBOTS LANGLEY CARNIVAL**. ALGS Plant Stall

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 for more up to date information.

CHAIRMAN'S INTRODUCTION FOR 2018

Hi All,

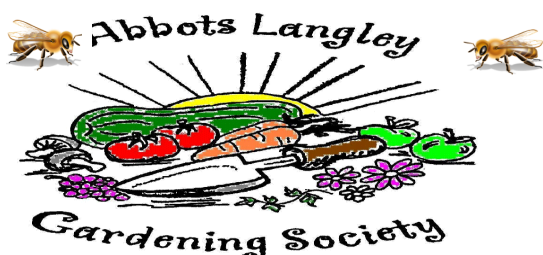
First of all my thanks to David for the production of the show schedules and to the Show Sub Committee for their input and review of the schedules prior to issue. We have strived to bring the date of issue earlier each year to enable members to better plan their seed purchasing and planting plans for the following year. I do hope this is appreciated by members.

Each year we also try to make minor changes to keep you “on your toes” and this year is no exception, as an example in the Household section you will find new classes such as Apple Scones and a nonalcoholic fruit drink, do check out the schedule for other introductions or variations.

I usually say something about the weather in the form of a summary of the year but as this is being written mid-year I can only say what a difficult year it has been so far with no proper winter followed by an early spring and then record breaking high temperatures and prolonged dry spells followed by torrential downpours! Well I hope it improves for the rest of the year and settles down for a more stable and conventional year in 2018.

The one positive so far is there has been a good honey crop from the bees. Let's hope they overwinter successfully for next year.

Chris Bromwich, your ALGS Chairman





SPRING SHOW

TROPHIES FOR BEST IN CLASS 2018

Daffodils Class 1-14 Last year's winner: <i>Chris Bromwich</i>	The Gissing Cup Presented by Carol and Keith Gissing in 2009
Cut Flowers Class 16 - 30 Last year's winner: <i>Bella Stuart-Smith</i>	The Stuart-Smith Cup Presented by Lady Bella Stuart-Smith in 2017
Other Flowering Plants Class 31-44 Last year's winner: <i>Brenda Verge</i>	The Val Hankin Cup Presented by Valerie Hankin in 2008
Fruit and Vegetables Class 45-56 Last year's winner: <i>Jane Lay</i>	The Chairman's Bowl Presented by Jo and Chris Bromwich in 2009
Handicraft Class 57-65 Last year's winner: <i>Lynda Sutherland</i>	The Goggins Cup Presented by Eily and Paul Goggins in 2009 Society President 2003-08
Photography Class 66-71 Last year's winner: <i>Geoff Clinton</i>	The Barry Bloom Cup Presented by Adriene Barnes in 2017
Special Photography Challenge Class 72 Last year's winner: <i>John Merry</i>	The Hillman Trophy Presented by Jacky Nutkins 2017
Household Class 76-90 Last year's winner: <i>Rebecca Lancey</i>	The Secretary's Cup Presented by Jane and Leon Lay in 2009
For The Best Young Exhibitor Age 4-7 Class 91 - 94 Age 8-12 Class 98 - 105 Last year's winner: <i>Aimee Baker</i>	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 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.

- | | |
|---|---|
| <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
(Miniatures have the same descriptive divisions as standards, only
with smaller blooms, usually less than 1.5 inches in diameter).</p> |
|---|---|

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

- | | |
|--|--|
| <p>16. Tulips
1 vase, 3 stems</p> <p>17. Muscari
1 vase, 5 stems</p> <p>18. Primula/Polyanthus
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 Hellebores 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

(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. Purple sprouting broccoli

6 shoots

50. Five Brussels sprouts

one variety



51. One cauliflower

with about 75mm of stem

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 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-

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

58. A Sparrow Hotel made from recycled materials, no larger than H250cm x W300cm x D180cm

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 Valentine's Card, using a piece of folded A4 card

65. A mosaic tile design, any medium, any backing, mdf/card etc.. Unframed
no larger than 150mm x 150mm



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 photograph. You may exhibit a maximum of two photographs per subject, if you wish, but separate entry forms must be used. Please submit fresh pictures each year**

66. A Street Market

67. A Butterfly

68. Brickwork

69. Shadows

70. Frost

71. A fuschia head in close up



NEW FROM 2017 THE HILLMAN TROPHY

A special photographic trophy and challenge set by

Jacky Nutkins.

for

72. "Best Flower Photographic Image"

(Classes 73 to 75 not used)

Household Classes (76-90 inclusive)

76. Apple scones, approx 9
made to recipe supplied on page 18

77. A Simnel cake
made to recipe supplied on page 19

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. An orange drizzle cake, made
to recipe supplied on page 20

85. Five white bread rolls

86. Five whole meal bread rolls

87. Chocolate biscuits
Approx. 7, made to recipe
supplied on page 21

88. Honey Fudge, made to recipe
supplied on page 21

89. A Honey cake, made to
recipe provided on page 22

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 2017/18, 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 78 & 90 must have a recipe to accompany the exhibit for judging.

Young Exhibitor Classes (91 - 105 inclusive)

Classes for ages 4 to 7

Handicraft

91. A decorated cup cake

92. 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, and have a white border. Judging will be based on the quality of their composition and focus.

93. A flower head

Household

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

Classes for ages 8 to 12

Handicraft

95. A decorated cup cake

96. Colouring Competition. Picture to be collected from the Depot

97. A mosaic tile design, any medium, paper, cards, beads etc.
size 150mm x 150 mm maximum

Photography (see note about exhibiting photographs above)

98 A flower head

Household

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

(Classes 100 to 105 not used)



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The 2018 Spring Show Entry Form

First name and surname.....

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 14 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
Ages 8-12	95 96 97 98 99

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

Fees applicable to all Classes (except for Young Exhibitor), @ 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 12.

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 2018 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, 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, **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 15.
- 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.

DONATIONS ARE REQUESTED PLEASE

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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 1ST 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

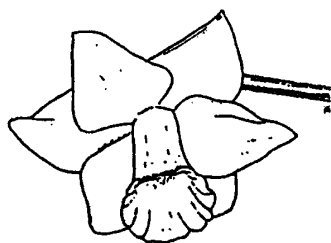
Abbots Langley

WD5 0EG

tel. 01923 447281

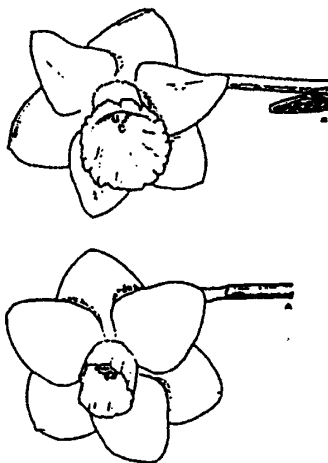
Entry forms will be received by the Secretary, Mrs. Jane Lay, up to 7pm on the last Wednesday prior to the show, accompanied by the fee (which is 25p per entry for the first 20 entries, free thereafter).

DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN



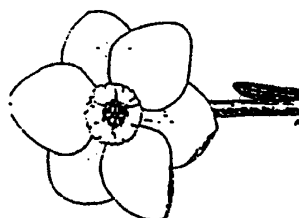
One flower to a stem;
Corona ("trumpet") as long as,
or longer than the
perianth segments ("petals")

DIVISION 2. LARGE CUPPED DAFFODILS OF GARDEN ORIGIN



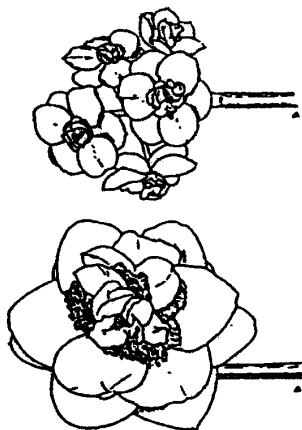
One flower to a stem;
Corona ("cup") more than
one-third but less than equal
to the length of the
perianth segments ("petals")

DIVISION 3. SMALL CUPPED DAFFODILS OF GARDEN ORIGIN



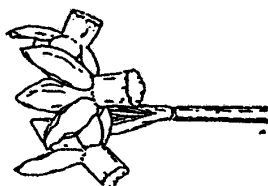
One flower to a stem;
Corona ("cup") not more than
one-third the length of the
perianth segments ("petals")

DIVISION 4. DOUBLE DAFFODILS OF GARDEN ORIGIN



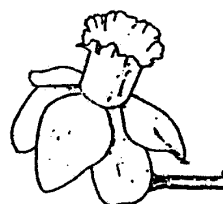
One or more flowers to a stem;
with doubling of the perianth
segments or the corona or both.

DIVISION 5. TRIANDRUS DAFFODILS OF GARDEN ORIGIN



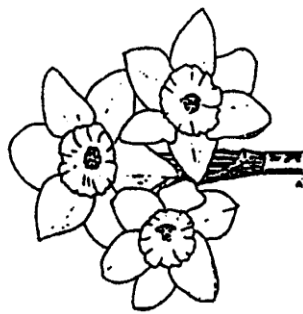
Characteristics of
N. triandrus clearly evident;
usually two or more pendant
flowers to a stem;
perianth segments reflexed

DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN



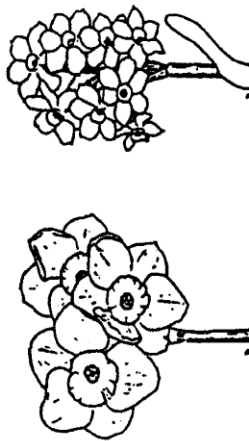
Characteristics of *N. cyclamineus* clearly
evident; one flower to a stem;
perianth segments significantly reflexed;
flower at an acute angle to the stem,
with very short pedicel ("neck")

DIVISION 7. JONQUILLA DAFFODILS OF GARDEN ORIGIN



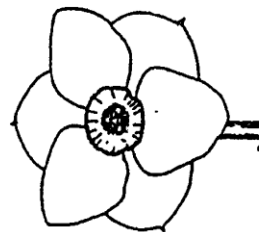
Characteristics of the *N. jonquilla* group clearly evident; usually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

DIVISION 8. TAZETTA DAFFODILS OF GARDEN ORIGIN



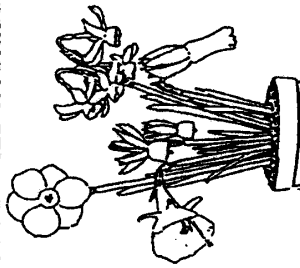
Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant

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

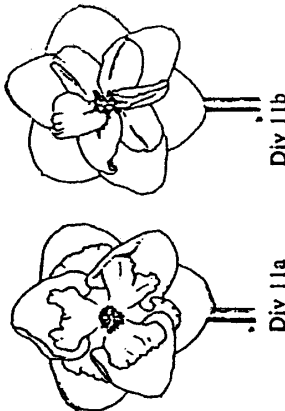
Corona split - usually for more than half its length;

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 Apple Scones

Ingredients

3 cups self-raising flour *
1 teaspoon ground cinnamon
90g butter, chilled, chopped
1 cup milk
1 small granny smith apple, peeled, chopped into small chunks
1/2 cup sultanas

Method

Step 1. Preheat oven to 220°C/200°C (fan-forced). Line a large baking tray with baking paper.

Step 2. Process flour and cinnamon for 30 seconds or until just combined. Add butter. Process until mixture resembles fine breadcrumbs. Transfer to a large bowl.

Step 3. Make a well in centre of mixture. Add milk, apple and sultanas. Stir mixture with a butter knife until just combined. Turn onto a lightly floured surface. Knead gently, until mixture comes together and forms a dough. Set aside for 5 minutes to rest.

Step 4 Shape dough into a 4cm thick disc. Using a 6cm cutter, cut rounds from dough (see note 1). Place rounds, touching, on prepared tray. Bake for 25 minutes or until golden and scones sound hollow when tapped. Cover with a clean tea towel . Set aside for 5 minutes.

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

Note 1: Don't twist the cutter when cutting out rounds. Pushing evenly and straight down helps the scones to rise. Tip: Wrapping scones in a clean tea towel when hot helps to keep them fluffy on the inside.

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 Orange Drizzle Cake

Ingredients

1 thin-skinned orange (preferably seedless Valencia), plus zest of 1 large orange to garnish
250g unsalted butter, melted
2 cups (300g) self-raising flour*
2 cups (440g) caster sugar
4 eggs

Icing
2 tablespoons (40g) unsalted butter, softened
1 1/2 cups (225g) icing sugar, sifted
Juice of 1/2 orange
Squeeze of lemon juice

Method

Step 1 Preheat the oven to 170°C. Grease a 11cm x 24cm loaf pan.

Step 2 Chop orange (including skin) into small pieces. Discard any seeds. Process in a food processor until finely chopped. Add butter, flour, caster sugar and eggs, then process until mixture is light and smooth. Pour into pan. Bake for 40 minutes until the cake is golden and a skewer inserted in the centre comes out clean. Leave in the pan for 5 minutes, then turn out onto a wire rack and cool completely.

Step 3 Meanwhile, for the icing, place butter in a saucepan over low heat. Add icing sugar and orange and lemon juices. Stir until you have a soft icing. Cool slightly, then drizzle over cake, allowing it to drip down the sides. Garnish with zest and serve.

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

Recipe for Chocolate Biscuits (up to 7 approx)

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

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



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

SPRING SHOW JUDGES 2018 (Provisional)

Cut Flowers, House Plants, Vegetables and Fruit

Stafford Salt

Handicraft

Moira Bunting

Photography /Art

Valerie Beattie

Household

Linda Jefferson & Val Webster