

# **EASTCOTE HORTICULTURAL SOCIETY**



**PRESIDENT:**  
Catherine Dann

**CHAIRMAN:**  
Gerry Edwards

**SHOW COMMITTEE:**  
Sue Alexander (Chair), Barbara Betterton,  
Gerry Edwards, Richard Lefley, Viv Lefley,  
Maureen Pidgeon, Alan Thomas

## **SPRING SHOW SCHEDULE 2022**

**SPRING SHOW:** 12<sup>th</sup> March  
**SUMMER SHOW:** 11<sup>th</sup> June  
**AUTUMN SHOW:** 10<sup>th</sup> September

**ALL AT**  
**Eastcote Community Centre, Southbourne Gardens,**  
**Eastcote**  
**2.30 – 4.30 pm**  
**Prize giving at 4.15 pm**

**Website**  
[www.succulent-plant.com/eastcote](http://www.succulent-plant.com/eastcote)

**SPONSORED BY:**  
**STILLWATER BATHROOM CENTRE**  
**Field End Road, Eastcote**

## **EASTCOTE HORTICULTURAL SOCIETY (EHS)**

### **OFFICERS**

<b>Chairman:</b>	<b>Gerry Edwards</b>	<b>Tel: 07768 657797</b>
<b>General Secretary:</b>	<b>Richard Lefley</b>	<b>Tel: 0208 868 8762</b>
<b>Trading Secretary:</b>	<b>Alan Thomas</b>	<b>Tel: 0208 429 0901</b>
<b>Social Secretary &amp; Chair of Show Committee:</b>	<b>Sue Alexander</b>	<b>Tel: 0208 866 1339</b>
<b>Show Manager:</b>	<b>Barbara Betterton</b>	<b>Tel: 0208 868 6440</b>
<b>Treasurer:</b>	<b>Wayne Hirst</b>	
<b>Bulletin Editor:</b>	<b>David Barlow</b>	
<b>Membership Secretary:</b>	<b>Brian Hill</b>	
<b>Committee Members:</b>	<b>Colin Jones</b>	
	<b>Maureen Pidgeon</b>	

Officers can also be contacted by email on [eastcotehorticultural@yahoo.co.uk](mailto:eastcotehorticultural@yahoo.co.uk)

### **PURPOSE**

The EHS is a not-for-profit community organisation run solely by volunteers for the benefit of its members. The proceeds from trading and social activities contribute towards our shows and Hut maintenance.

The Hut carries an extensive range of garden products including fertilisers, soils, composts, canes and garden accessories. Bulbs, tubers and plants are sold in the spring and autumn. Arrangements can be made for members to sell their own plants. The Society holds three shows per year, a number of plant sales and social activities. Membership is £3 per year, per household.

## **AFFILIATED TO:**

The Royal Horticultural Society;  
The Middlesex Federation of Horticulture and Allotment Societies.

### **PRESIDENT**

Catherine Dann

### **VICE PRESIDENTS**

CF Spires; Mrs P Spires

### **EHS PAST PRESIDENTS**

PJ Beere FIPA; HH Crane FLS; Mrs E Cross; Mrs H Cross; TG Cross;  
J Hardy NDH; B Park OBE, VMH, DHM; VM Woodman

## **CHALLENGE CUPS**

<b>Name</b>	<b>Donor</b>
Alan Cup	PJ Beere, Esq. FIPA.
Bertram Park Rose Bowl	B Park, Esq. OBE, VMH, DHM.
Cartwright Cup	HVL Cartwright, Esq.
Condor Cup	Condor (Floral Artists) Ltd.
Crane Cup	HH Crane, Esq. FLS.
Cross Cup	Mr & Mrs TG Cross.
Eastcote Cup	Eastcote Horticultural Society.
Fran Thomas Cup	AW Thomas Esq.
EHS Photographic Cup	Eastcote Horticultural Society.
George Arliss Cup	GA Andrews, Esq.
GH Bickerton Cup	GH Bickerton, Esq.
Highmead Cup	Mrs EW Crane.
Hurford Rose Bowl	AT Hurford, Esq.
Jack Hardy Cup	J Hardy, Esq. NDH.
John Marshall Children's Cup	Mrs E Marshall.
JS Ranger Cup	JS Ranger, Esq.
Kathleen Bouquet Cup	HF Bouquet, Esq.
Philip Stagg Award	PH Stagg, Esq.
Popular Gardening Rose Bowl	Popular Gardening Magazine.
Quantocks Cup	E Roland Hole, Esq.
Rosella Blake Trophy	AE Blake, Esq. KLB FLS.
St Catherines Challenge Cup	Mr & Mrs TG Cross.
St Catherines Cup	Mrs TG Cross.
St Vincents Cup	Governors of St Vincents Hospital.
Ted Mills Memorial Trophy	Mrs H Mills.
TG Cross Memorial Cup	Mrs TG Cross.
TG Morris Memorial Challenge Cup	EHS Fruit Group.
Tingay Cup	HC Tingay, Esq.
Tryfan Cup	GM Edwards Esq.
WE Evans Memorial Cup	Mrs WE Evans.
Woodman Cup	VM Woodman, Esq.

## **ANNUAL AWARDS TO BE PRESENTED AT THE SPRING SHOW**

In the event of permission being received from the Royal Horticultural Society the Banksian Medal will be awarded to the competitor gaining the highest number of points for horticultural classes at all shows held during the year. Winners for previous two years are not eligible. Floral Art sections are not eligible.

All cups will be held for one year only and remain the property of the Eastcote Horticultural Society. In the event of a tie, the number of first prizes gained by each exhibitor will be taken into consideration and the cup held jointly, if appropriate.

<b>ALAN CUP</b>	Highest points in Chrysanthemum Classes.
<b>BERTRAM PARK ROSE BOWL</b>	Highest points in Rose Classes.
<b>CROSS CUP</b>	Highest points in Floral Art Classes.
<b>EHS PHOTOGRAPHIC CUP</b>	Highest points in Photography Classes.
<b>FRAN THOMAS CUP</b>	Highest points in Handicraft Classes.
<b>HIGHMEAD CUP</b>	Highest points in Apple Classes.
<b>JOHN MARSHALL CHILDREN'S CUP</b>	Highest points in Children's Classes.
<b>PHILIP STAGG AWARD</b>	Highest points in Pear Classes.
<b>POPULAR GARDENING ROSE BOWL</b>	Highest points in Novice Classes.
<b>ST CATHERINES CUP</b>	Highest points in Home Produce Classes.
<b>T G CROSS MEMORIAL CUP</b>	Highest points in Horticultural Classes.
<b>T G MORRIS MEMORIAL CHALLENGE CUP</b>	Highest points in Fruit Classes.
<b>TRYFAN CUP</b>	Highest points in Vegetable Classes.
<b>WOODMAN CUP</b>	Highest points in Dahlia Classes.

## **RULES AND REGULATIONS FOR ALL SHOWS**

1. There are no entry fees, with the exception of the late entries - refer to point 4 below.
2. No prize money will be awarded, except in the children's classes where the prizes are: first £1; second 75p; third 50p.
3. Points awarded first 5; second 3; third 2; fourth and highly commended 1.
4. Entries to reach Show Manager ideally by 9.00 p.m. on the Wednesday prior to each Show, or to be handed in at the Trading Hut the Sunday before a Show. The Show Manager may accept late entries up until 7.00 pm on Friday, if space for the entry is available. Any entries made after 7.00 pm on Friday will be at the discretion of the Show Manager and will be charged at 25p each. NO NEW ENTRIES will be accepted after 10.00 am Saturday.
5. Exhibits MUST BE STAGED between 9.00 a.m. and 11.45 am on the day of the Show. Judging will commence promptly at 12 noon.
6. Exhibitors may make a maximum of 3 entries in each class, except where indicated, and can receive more than one award but only one set of points. At Autumn Shows, only 2 entries per class, per exhibitor. This is due to the size of the Show and space available.

7. Vases will be provided by the Society, except where indicated. Exhibitors may use their own vases, if identical to the Society's vases.
8. Any horticultural exhibit must have been the property of and have been grown by the exhibitor for at least two months immediately preceding the Show. The Show Committee shall have the right to inspect the growing plant in the exhibitor's garden or allotment. This rule does not apply to floral art classes.
9. All sections shall be open to all members, partners and children, except where otherwise stated.
10. Only people permitted by the Show Committee shall be allowed to remain during judging. Once staged, only Show Committee members can move items on the staging tables.
11. Unless otherwise stated, each flower exhibit must be staged in one vase; one or more varieties may be used.
12. In pot plant classes, unless otherwise stated, pots may be any size. All pots, and any plant labels, should be clean, plain and not display any branding. When plants are exhibited in pots they should be accompanied by saucers, in order to protect the show tables.
13. Judges and the Show Committee have the authority to withhold prizes at their discretion.
14. Where special awards are made for "Best Exhibit", they may only be given to an exhibit attaining a first prize and recommended by the judge.
15. Where special awards are made, for highest points, they shall only be given where the exhibitor has attained a first prize in that section. In the event of a tie, the number of firsts awarded to each exhibitor will be taken into consideration.
16. Judging of horticultural exhibits is governed by the rules of the Royal Horticultural Society. The Show will be judged in accordance with the 2016 edition of the RHS Horticultural Show Handbook.
17. All floral art exhibits must be arranged in the exhibition hall on the morning of each Show unless otherwise stated in the schedule. Alcoves are provided – approximately 81 cm high and 56 cm wide. Table space will be up to 60cm in width for open staging.
18. Complaints or protests must be made in writing to the Show Manager before 3.00 p.m. on the day of the Show. The Show Committee, whose decision shall be final, shall consider such protests.
19. No exhibit may be removed before time of closing. Any exhibit not removed at the time of closing shall become the property of the Show Committee unless previous arrangements have been made.
20. The Show Committee reserves the right to refuse to accept any entries from any exhibitor and to refuse admission to any show.
21. Photographic entries – maximum size 15 cm x 20 cm (approx. 8"x6") and all photographs to be unmounted and unframed.

## NOTES FOR GUIDANCE AND DEFINITIONS

- 1. NOVICE CLASSES:** open only to members who have not won a 1<sup>st</sup> prize in a similar class at any other Eastcote Horticultural Society Show.
- 2. CHILDREN'S CLASSES:** all children's entries must be arranged without assistance from an adult. In each class, at the discretion of the Judge, four awards may be made for toddlers, infants, juniors and seniors. Age should be stated on entries. Children are deemed to be toddlers/infant/junior/senior as follows: Toddlers (up to 5yrs by 1<sup>st</sup> September); Infant (up to 7yrs by 1<sup>st</sup> September); Junior (up to 11yrs by 1<sup>st</sup> September); Senior (up to 15yrs by 1<sup>st</sup> September).
- 3. HANDICRAFTS AND PHOTOGRAPHS:** - should not have been previously shown in any other Eastcote Horticultural Society Show.
- 4. NAMING OF CULTIVARS:** please name the cultivar where possible. Failure to name will not lead to disqualification but Judges will assume "cultivar not known".
- 5. KINDS AND CULTIVARS:** the words "kinds" and "cultivars" are used in this sense: roses and daffodils are kinds of flowers. Red Devil, Peace, King Alfred are cultivars of flowers.
- 6. FOLIAGE:** in flower classes only the foliage of flowers exhibited will be allowed (e.g. do not put fern with sweet peas).
- 7. AN ANNUAL:** a plant which grows from seed and which naturally and ordinarily flowers, seeds and dies (irrespective of frost) within twelve months.
- 8. A BIENNIAL:** A plant which grows from seed and which ordinarily requires two seasons to complete its life cycle - growing one year, flowering, seeding and dying in the second.
- 9. A PERENNIAL:** a plant, which lives for more than two years (irrespective of frost) Including trees, shrubs and plants, and also plants grown from bulbs, corms, rhizomes and tubers.
- 10. A BOWL:** the diameter of the top must be greater than the height.
- 11. HOME PRODUCE SECTION:** All jars to be clear glass with no advertising matter or identifying labels except the name of contents and date of production. Metal lids or cellophane tops and a wax disc must be used. No fabric lid covers. If a recipe is given, all entries should use it to ensure exhibits are uniform.
- 12. FLORAL ART:** classes will be judged in accordance with the N.A.F.A.S. Handbook of Schedule Definitions.

**13. FRUIT:** Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Apples, cooking	4	18	Grapes, outdoor	1 bunch	16
Apples, dessert	4	20	Loganberries	8	12
Apricots	3	16	Medlars	5	8
Blackberries	8	12	Melons	1	18
Blueberries	3 strigs	12	Nuts	10	8
Cherries, sour	8	12	Peaches & Nectarines	3	20
Cherries, sweet	8	16	Pears, cooking	4	18
Citrus fruits	2	18	Pears, dessert	4	20
Currants, black	3 strigs	12	Plums, cooking	4	14
Currants, red or white	3 strigs	12	Plums, dessert	4	16
Damsons	6	8	Quinces	3	12
Figs	3	16	Raspberries	8	12
Gooseberries	8	12	Strawberries	6	16
Grapes, indoor	1 bunch	20			

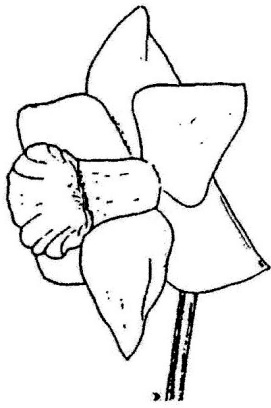
Note: Except for Peaches and Nectarines fruits should be shown with stalks.

**14. VEGETABLES:** Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Aubergine	2	18	Lettuce	2	15
Beans, runner	6	18	Marrow	2	15
Beans, French dwarf & runner	6	15	Onion, green salad	6	12
Bean, Broad	6	15	Onion, over 250g	3	20
Beetroot, long	3	20	Onion, under 250g	3	15
Beetroot, other	3	15	Parsnip	3	20
Broccoli, sprouting	6	15	Peas	6	20
Brussels Sprouts	8	15	Peas, mange tout & snap	6	15
Cabbage	2	15	Peppers, sweet & hot chilli	3	15
Carrots long pointed	3	20	Potatoes	4	20
Carrots, stump rooted	3	18	Pumpkin	1	10
Cauliflower incl white	2	20	Radishes	6	10
Celery, trench	2	20	Rhubarb	3	12
Celery, other	2	18	Shallots, pickling	6	15
Courgettes	3	12	Shallots, exhibition	6	18
Cucumber, house	2	18	Sweet corn	2	18
Cucumber, outdoor	2	15	Squash summer	2	12
Garlic	3	15	Squash winter	2	10
Herbs	1 bunch	10	Tomatoes, medium	5	18
Leeks	3	20	Tomatoes, large fruit	8	15
			Tomatoes small cherry or plum	8	12

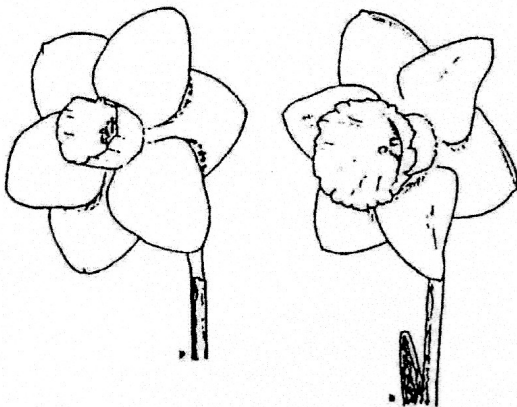
Note: For fruit & vegetables not quoted half the number quoted in the RHS handbook should be shown (the Show Manager has a copy for reference).

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



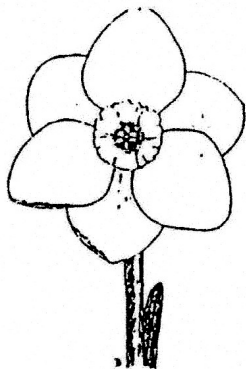
One flower to a stem; Corona, (trumpet), as long as, or longer, than the perianth segments, (petals).

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



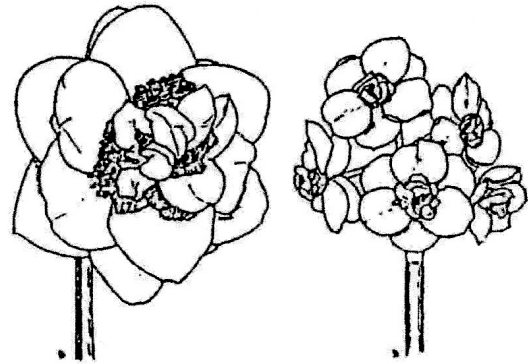
One flower to a stem; corona, (cup), more than one third but less than equal to the length of the perianth segments, (petals).

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



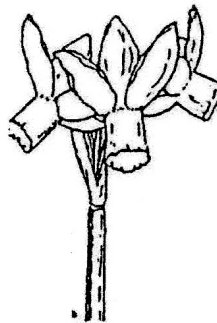
One flower to a stem; corona, (cup), not more than one third the length of the perianth segments, (petals).

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



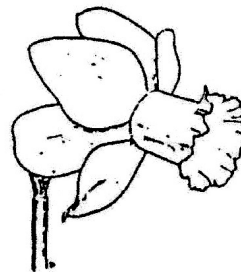
One or more flowers to a stem; with doubling of the perianth segments or the corona or both.

**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.

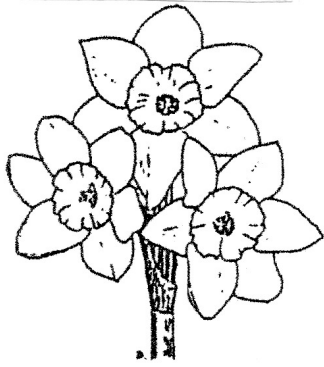
**DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN.**



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).

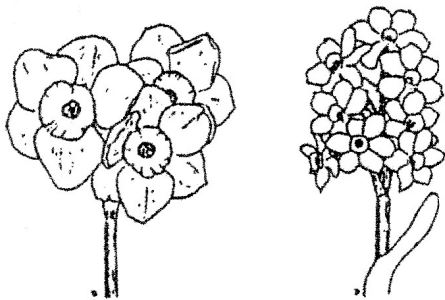


**DIVISION 7. JONQUILLA DAFFODILS OF GARDEN ORIGIN.**



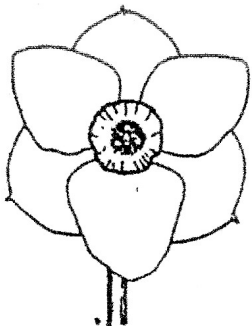
Characteristics of the *N. jonquilla* group clearly evident; unusually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

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



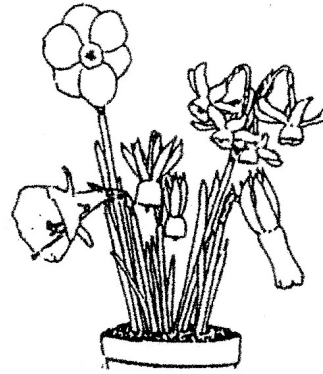
Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant.

**DIVISION 9. POETICUS DAFFODILS OF GARDEN ORIGIN.**



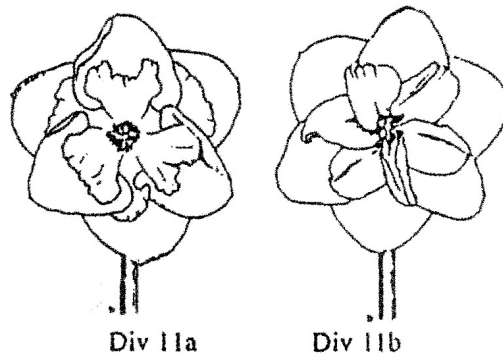
Characteristics of the *N. poeticus* group without admixture of any other; usually one flower to a stem; perianth segments pure white; corona usually disc shaped, with a green or yellow centre and a red rim; flowers fragrant.

**DIVISION 10. SPECIES, WILD VARIANTS AND WILD HYBRIDS.**



All species and wild or reputedly wild variants 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 one of the foregoing divisions. These are not illustrated owing to 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 necessarily expected to be present in every cultivar assigned thereto.

For exhibition purposes, Tazetta Daffodils in division 8 are often divided into 2 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.

**SPRING SHOW**  
**SATURDAY 12th MARCH 2022**  
**SECTION "A" DAFFODILS**

Guidance for divisions is included in this schedule prior to this Spring Show Section.  
**Unless otherwise specified, exhibits should be one variety/cultivar.**

**CLASS**

1. Division 1, 1 bloom.
2. Division 1, 3 blooms.
3. Division 2, 1 bloom.
4. Division 2, 3 blooms.
5. Division 3, 1 bloom.
6. Division 3, 3 blooms.
7. Division 4, 1 stem.
8. Division 4, 3 stems.
9. Division 5, 1 stem.
10. Division 5, 3 stems.
11. Division 6, 1 stem.
12. Division 6, 3 stems.
13. Division 7, 1 stem.
14. Division 7, 3 stems.
15. Division 8, 1 stem.
16. Division 8, 3 stems.
17. Division 9, 1 stem.
18. Division 9, 3 stems.
19. Division 11, 1 stem.
20. Division 11, 3 stems.
21. Any division, all yellow (y-y), 1 stem.
22. Any division, all yellow (y-y), 3 stems.
23. Any division, all white (w-w), 1 stem.
24. Any division, all white (w-w), 3 stems.
25. 1 vase, 3 stems, 3 different cultivars.
26. 3 vases of 3 blooms each, 3 cultivars, (one cultivar in each vase).
27. Miniature Daffodil, 1 stem.
28. Miniature Daffodils, 3 stems, 1 cultivar.
29. Daffodils, own container arranged for all round effect. Any division, any colours, any cultivar, minimum 9 blooms.

**J S RANGER CUP – Highest points in Daffodils Section "A".**

**W E EVANS MEMORIAL CUP – Best Exhibit in Class 26 (3 vases of 3 blooms).**

**EHS GOLD DIPLOMA – Best vase of Daffodils in Classes 1 – 28, excluding Class 26**

**EHS SILVER DIPLOMA – Best Daffodil bloom.**

**SECTION "B" OTHER HORTICULTURE**

**Unless otherwise specified, exhibits should be one variety/cultivar.**

**CLASS**

30. Alpine, 1 pot.
31. Amaryllis, 1 pot.
32. Bulbs/corms/tubers growing in a pot or bowl, not eligible for any other class.
33. Cactus, 1 pot.
34. Camellias, 3 blooms, in water in own container.
35. Flowering plant(s), not eligible for any other class, 1 pot.
36. Flowering shrub, more than one stem, one cultivar.
37. Foliage plant(s), not eligible for any other class, 1 pot.
38. Heathers, hardy, in flower, 1 vase 5 stems, can be mixed cultivars.
39. Hellebores, 5 blooms (can be mixed cultivars) in moss, sand or water in own bowl.

40. Hyacinth, 1 cut stem.
41. Hyacinth, 1 growing in a pot or container.
42. Hyacinths, 3 cut stems, 1 or more colours.
43. Hyacinths, 3 growing in a pot or container.
44. Mixed flowers, not less than 3 kinds, arranged for all round effect, in own container.
45. Orchid, any cultivar, 1 pot.
46. Pansies, 6 blooms (can be mixed cultivars) in sand or water in own bowl.
47. Polyanthus, 1 pot.
48. Primula or Polyanthus, 5 stems, can be mixed cultivars.
49. Primula, to exclude polyanthus, 1 pot.
50. Succulent, excluding Cactus, 1 pot.
51. Tulips, 3 blooms.
52. Tulips, 1 pot.
53. Violas/violettas, 6 blooms, can be mixed cultivars.
54. Wallflowers, 4 stems.
55. Any other flower, not eligible for any other class, 1 kind, 1 stem.
56. Any vegetable, 1 dish (Notes for Guidance & Definitions: see note 14, page 6).

**EHS GOLD DIPLOMA – Highest points in Other Horticulture Section “B”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Other Horticulture Section “B”.**

### **SECTION “C” NOVICES**

**CLASS**

57. Daffodil, white, 1 stem.
58. Daffodil, yellow, 1 stem.
59. Flowering plant(s), 1 pot.
60. Foliage plant, 1 pot.
61. Hyacinth, 1 cut stem.
62. Hyacinth, 1 growing in a pot or container.
63. Mixed flowers, not less than 3 kinds, arranged for all round effect, in own container.
64. Tulip, 1 cut stem, any size.

**EHS GOLD DIPLOMA – Highest points in Novices Section “C”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Novices Section “C”.**

### **SECTION “D” FLORAL ART**

**All Classes may be taken to the show complete.**

**CLASS**

- |  |                          |
|--|--------------------------|
| 65. Just Daffodils                       | An Exhibit.              |
| 66. A Mothering Sunday gift, in a basket | An Exhibit, Open Staging |
| 67. Lunch table decoration for Easter    | An Exhibit, Open Staging |
| 68. Spring in a tea cup                  | A small scale Exhibit    |
| 69. Novices – a Spring garden            | An Exhibit, Open Staging |

**EHS GOLD DIPLOMA – Highest points in Floral Art Section “D”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section “D”.**

### **SECTION “E” HOME PRODUCE**

**All entrants can use commercial ingredients**

**For all preserves: waxed discs should be trimmed as needed to fit and sealed lids or cellophane tops used. See note 11 page 5**

**CLASS**

70. Cheese straws, 4.
71. Fruit scones, 4 - using recipe provided in Appendix.
72. Coffee & walnut tray bake, 4 squares - using recipe provided in Appendix.

73. Victoria sponge - using recipe provided in Appendix.
74. Marmalade, 1 Jar.
75. Jelly, 1 Jar.
76. Jam, 1 Jar.

**EHS GOLD DIPLOMA – Highest points in Home Produce Section “E”.**

**EHS SILVER DIPLOMA – Best Exhibit in Home Produce Section “E”.**

## **SECTION “F” HANDICRAFT**

### **CLASS**

77. Home-made garment.
78. Knitted item.
79. An item of crochet.
80. Soft toy (not knitted).
81. Tapestry.
82. Embroidered item.
83. Picture, painting or drawing, any medium not covered by another class.
84. Decoupage.
85. Greeting card (any medium except decoupage).
86. Any other item of handicraft not covered by another class.

**EHS GOLD DIPLOMA – Highest points in Handicraft Section “F”.**

**EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section “F”.**

## **SECTION “G” PHOTOGRAPHY**

**Maximum size 200mm x 150mm (8”x6”) – all photographs to be un-mounted and unframed.**

### **CLASS**

87. Fencing
88. Trees in winter
89. A local landmark
90. Spring in Eastcote

**EHS GOLD DIPLOMA – Highest points in Photography Section “G”.**

**EHS SILVER DIPLOMA – Best Exhibit in Photography Section “G”.**

## **SECTION “H” CHILDREN**

**Any child from a member’s family - see Notes for Guidance and Definitions for age groups.**

### **CLASS**

91. A picture of Spring flowers. Flowers to be named. Painted or drawn in any medium.  
Max A4 size.
92. A garden, built as a model in any medium. Maximum 40 cm x 40 cm.
93. A card to be given on Mothering Sunday, which must open, and be decorated on the front and inside.
94. A flower arrangement for Mothering Sunday, in own container. Maximum 30 cm (12”) height, width and depth.

**EHS SILVER DIPLOMA – Best Exhibit in Children’s Section “H” for each age group.**

## APPENDIX

### Class 71 – FRUIT SCONES RECIPE

#### INGREDIENTS

75g / 2 1/2 oz butter, chilled and cut into cubes, plus extra for greasing  
350g / 12oz self-raising flour, plus extra for dusting  
1 1/2 tsp baking powder  
30g / 1oz caster sugar  
75g / 2 1/2oz sultanas  
About 150ml / 5fl oz milk  
2 large eggs, beaten

#### INSTRUCTIONS

1. Preheat the oven to 220C / 200C Fan / Gas 7. Lightly grease a large baking sheet.
2. Put the flour and baking powder into a large chilled mixing bowl. Add the cubes of butter, keeping all the ingredients as cold as possible.
3. Rub in lightly and quickly with your fingertips until the mixture looks like fine breadcrumbs. Add the sugar and sultanas.
4. Pour 100ml (3 1/2fl oz) of the milk and all but 2 tablespoons of the beaten egg into the flour mixture.
5. Mix together with a round-bladed knife to a soft, but not too sticky dough, adding a bit more milk if needed to mop up any dry bits of mixture in the bottom of the bowl.
6. Turn the dough out onto a lightly floured work surface, lightly knead just a few times only until gathered together, then gently roll and pat out to form a rectangle about 2cm (3/4in) deep.
7. Cut out as many rounds as possible from the first rolling with a 6cm (2 1/2in) cutter (a plain cutter is easier to use than a fluted one) and lay them on the baking sheet, spaced slightly apart.
8. Gather the trimmings, then roll and cut out again. Repeat until you have 10 scones.
9. Brush the tops of the scones with the reserved egg. Bake for about 10 minutes, or until risen and golden.
10. Remove and cool on a wire rack.

### Class 72 – COFFEE & WALNUT TRAY BAKE RECIPE

#### INGREDIENTS

For the cake

- 225g / 8oz butter
- 170g / 6oz light brown sugar
- 280g / 10 oz self-raising flour
- 2 level tsp baking powder
- 4 large eggs
- 2 tbsb milk
- 2 tbsb coffee essence (mix instant coffee & water)
- 85g / 3oz chopped walnuts

For the icing

- 225g / 8oz icing sugar
- 85g / 3oz butter
- 2 tsp coffee essence (mix instant coffee & water)
- Walnut pieces, to decorate

## INSTRUCTIONS

1. Pre-heat your oven to 180C / 160C Fan / Gas 4. Grease and line a 30x23cm (12"x9") baking tray or roasting tin.
2. Break the eggs into a large mixing bowl. Add the remaining ingredients and mix together until well combined. Pour into the lined pan.
3. Bake in the oven for 30 – 40 minutes or until the cake has shrunk from the sides of the tin. A skewer inserted into the middle should come out clean. Let it cool in the tin for 10 minutes before removing from the tin, peeling off the baking paper and placing on a wire rack to cool completely.
4. Make the icing by mixing the ingredients together and spread over the cake with a palette knife once the cake is cold.
5. Decorate with walnut pieces as desired and cut into 24 pieces.

## Class 73 – VICTORIA SPONGE RECIPE

### INGREDIENTS

For the sponge

- 4 large eggs
- 225g / 8oz caster sugar, plus extra for sprinkling
- 225g / 8oz self-raising flour
- 1 level tsp baking powder
- 225g / 8oz unsalted butter, softened, plus extra for greasing

For the jam

- 200g / 7oz raspberries
- 250g / 9oz jam sugar

For the buttercream

- 100g / 3½oz unsalted butter, softened
- 200g / 7oz icing sugar, sifted
- 2 tbsp milk

### INSTRUCTIONS

1. Preheat the oven to 180C / 160C Fan / Gas 4. Grease and line two 20cm/8in sandwich tins: use a piece of baking or silicone paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated. Line the bottom of the tins with a circle of baking paper.
2. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder and soft butter. Mix everything together until well combined. Be careful not to over-mix – as soon as everything is blended you should stop. The finished mixture should be of a soft 'dropping' consistency.
3. Divide the mixture evenly between the tins. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
4. Place the tins on the middle shelf of the oven and bake for 25 minutes. Don't be tempted to open the door while they're cooking, but after 20 minutes do look through the door to check them.
5. While the cakes are cooking, make the jam. Put the raspberries in a small deep-sided saucepan and crush them with a masher. Add the sugar and bring to the boil over a low heat until the sugar has melted. Increase the heat and boil for 4 minutes. Remove from the heat and carefully pour into a shallow container. Leave to cool and set.
6. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in the tins for 5 minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack.

7. To take your cakes out of the tins without leaving a wire rack mark on the top, put the clean tea towel over the tin, put your hand onto the tea towel and turn the tin upside-down. The cake should come out onto your hand and the tea towel – then you can turn it from your hand onto the wire rack. Set aside to cool completely.
8. For the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Add the remaining tablespoon of milk if the buttercream is too thick. Spoon the buttercream into a piping bag fitted with a plain nozzle.
9. To assemble, choose the sponge with the best top, then put the other cake top-down on to a serving plate. Spread with the jam then pipe the buttercream on top of the jam. Place the other sponge on top (top uppermost) and sprinkle with caster sugar to serve.

10. \_\_\_\_\_

## **ENTRIES**

**If you would like to enter an exhibit(s) into the Show entries can be made by 9pm on Wednesday prior to Show:**

- (a) Sent by email to eastcotehorticultural@yahoo.co.uk
- (b) Delivered to the Trading Hut on the Sunday before the Show
- (c) Telephoned to Richard & Viv Lefley 0208 868 8762
- (d) Delivered to Richard & Viv Lefley 10 Hawthorne Avenue, Eastcote, HA4 8SS

**Members are asked to use the following format:**

Name: Mr/Mrs/Ms/Miss\_\_(initials)\_\_\_\_Surname\_\_\_\_\_

Class Numbers\_\_\_\_\_

\_\_\_\_\_

Age: (if entering Children's Classes, please refer to Note 2) \_\_\_\_\_

**NOTE:** To order to facilitate the planning of the show, exhibitors are asked to ensure that entries are submitted by 9 pm on Wednesday prior to the show. Members are advised to submit entries even if there is a possibility that they might be withdrawn, as this helps planning. Late entries can, however, be submitted up to Friday 7 pm without charge. If you wish to make entries, after that time and before 10 am Saturday morning, they are subject to the discretion of the Show Manager and at a charge of 25p per entry.

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