

EASTCOTE HORTICULTURAL SOCIETY



PRESIDENT:
Catherine Dann

CHAIRMAN:
Gerry Edwards

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

SUMMER SHOW SCHEDULE 2022

SPRING SHOW: 12th March
SUMMER SHOW: 11th June
AUTUMN SHOW: 10th 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

SPONSORED BY:
STILLWATER BATHROOM CENTRE
Field End Road, Eastcote

EASTCOTE HORTICULTURAL SOCIETY (EHS)

OFFICERS

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

Officers can also be contacted by email on 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

Name	Donor
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.

ALAN CUP	Highest points in Chrysanthemum Classes.
BERTRAM PARK ROSE BOWL	Highest points in Rose Classes.
CROSS CUP	Highest points in Floral Art Classes.
EHS PHOTOGRAPHIC CUP	Highest points in Photography Classes.
FRAN THOMAS CUP	Highest points in Handicraft Classes.
HIGHMEAD CUP	Highest points in Apple Classes.
JOHN MARSHALL CHILDREN'S CUP	Highest points in Children's Classes.
PHILIP STAGG AWARD	Highest points in Pear Classes.
POPULAR GARDENING ROSE BOWL	Highest points in Novice Classes.
ST CATHERINES CUP	Highest points in Home Produce Classes.
T G CROSS MEMORIAL CUP	Highest points in Horticultural Classes.
T G MORRIS MEMORIAL CHALLENGE CUP	Highest points in Fruit Classes.
TRYFAN CUP	Highest points in Vegetable Classes.
WOODMAN CUP	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 1st 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 1st September); Infant (up to 7yrs by 1st September); Junior (up to 11yrs by 1st September); Senior (up to 15yrs by 1st 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, pink/red/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).

SUMMER SHOW
SATURDAY 11th JUNE 2022
SECTION "A" FLOWERS

Unless otherwise specified, exhibits should be one variety/cultivar

CLASS

1. Rose, 1 specimen bloom, large flowered, no side buds.
2. Roses, 3 specimen blooms, large flowered, as above.
3. Rose 1 bloom, Old English type.
4. Rose 3 blooms, Old English type, can be mixed cultivars.
5. Roses, 3 stems, large flowered, side buds / blooms allowed, can be mixed cultivars.
6. Roses, 6 stems, large flowered, side buds / blooms allowed, can be mixed cultivars.
7. Rose, 1 stem, cluster flowered, remove central bud a few days previously. 2 or more flowers.
8. Roses, 3 stems, cluster flowered, prepare as above.
9. Roses, 5 stems, cluster flowered, can be mixed cultivars.
10. Roses, 3 stems, miniature.
11. Roses, 1 bowl or vase (your own) arranged for all round effect.

Note: All roses should be shown with clean leaves naturally attached.

HURFORD ROSE BOWL – Highest points in Classes 1 – 11.

EHS SILVER DIPLOMA – Best Rose Exhibit.

EHS SILVER DIPLOMA – Best Rose Bloom.

12. Sweet Peas, 7 stems, 1 cultivar. 3 or more blooms per stem.
13. Sweet Peas, 9 stems, more than 1 cultivar.
14. Sweet Peas, 2 vases, 2 cultivars, 5 stems of one cultivar in each.
15. Sweet Peas, 3 vases, 3 cultivars, 5 stems of one cultivar in each.
16. Sweet Peas, bowl (your own) arranged for all round effect.

Note: straight stems for all classes. Also, 3 or more blooms per stem for classes 12 - 15.

GEORGE ARLISS CUP – Best Exhibit Classes 12– 15 (Sweet Peas).

EHS GOLD DIPLOMA – Highest points in Classes 12– 16 (Sweet Peas).

EHS SILVER DIPLOMA – Best Exhibit in Class 16 (Sweet Peas).

17. Pelargonium, Angel, 1 pot.
18. Pelargonium, decorative leaf cultivar, 1 pot.
19. Pelargonium, ivy leaf cultivar, 1 pot.
20. Pelargonium, miniature, 1 pot (pot size not to exceed 90 mm (3.5") diam).
21. Pelargonium, regal, 1 pot.
22. Pelargonium, scented leaf cultivar, 1 pot.
23. Pelargonium, stella, 1 pot.
24. Pelargonium, zonal, 1 pot.

EHS GOLD DIPLOMA – Highest points in Classes 17– 24 (Pelargoniums).

EHS SILVER DIPLOMA – Best Exhibit in Classes 17 – 24 (Pelargoniums).

25. African violet, 1 pot.
26. Alpine, 1 pot.
27. Annuals, 4 stems, 1 kind (not eligible for any other class).
28. Biennials, 4 stems, 1 kind (not eligible for any other class).
29. Begonia, decorative foliage, 1 pot.
30. Begonia, flowering, 1 pot.
31. Cactus, collection, 6 pots.
32. Cactus, 1 pot.
33. Clematis, 3 blooms, same cultivar, floating in water in own bowl.
34. Coleus, 1 pot.

35. Delphinium, 1 spike.
36. Delphinium, 6 flowers, can be mixed, in own bowl.
37. Ferns, 5 fronds, one vase, 2 or more cultivars.
38. Flowering plant(s), 1 pot (not eligible for any other class).
39. Flowering shrub, 3 stems, one cultivar (not eligible for any other class).
40. Foliage plant(s), 1 pot (not eligible for any other class).
41. Fuchsia, 1 pot, non-standard.
42. Fuchsia, 3 blooms, 3 cultivars, in own container.
43. Fuchsia, a standard, 1 pot, min 450mm (18")/clear stem between soil and lowest branch.
44. Grasses, 1 vase cultivated grasses, two or more cultivars.
45. Hosta, 5 leaves, at least 2 cultivars.
46. Mixed flowers, not less than 3 kinds, arranged for all round effect.
47. Orchid, 1 pot, any cultivar.
48. Pansies, 5 blooms, in own bowl.
49. Perennials, 3 different cultivars, 1 stem of each in each vase.
50. Perennials, 3 stems, 1 kind.
51. Pinks / Carnations, 5 stems, 1 or more cultivars.
52. Planted container, max size 400mm (16") width, not less than 3 plants, 1 or more cultivars.
53. Succulent collection, excluding Cacti, 6 pots.
54. Succulent, excluding Cactus, 1 pot.
55. Sweet Williams, 4 stems.
56. Violas / violettas, 5 blooms, in own bowl.
57. Any other flower, 1 kind, 1 stem (not eligible for any other class).

JACK HARDY CUP – Highest points in Flowers Section “A”.
EHS SILVER DIPLOMA – Best Exhibit in Classes 25 - 57.

SECTION “B” VEGETABLES

CLASS

58. Beans, Broad, 6, stalks on, uniform length.
59. Bunch of mixed herbs (in water), minimum 3 cultivars.
60. Culinary herbs, 1 pot, 1 or more cultivars.
61. Lettuces, 2, same cultivar. Roots washed, wrapped in damp tissue, then in a plastic bag.
62. Onions, green salad, 6. Retain foliage and roots, wash well.
63. Onions, 3. Not harvested. Do not over skin. Trim foliage and wash roots.
64. Radishes, 6. Trim foliage to approx 40 mm.
65. Rhubarb, 3 sticks. Straight and long. Foliage trimmed to approx 75 mm.
66. Shallots, pickling type, 6. Thin necks. Max 30mm diam. Tops tied neatly.
67. Any other vegetable, 1 dish (see note 14, page 6).

EHS GOLD DIPLOMA – Highest points in Vegetables Section “B”.
EHS SILVER DIPLOMA – Best Exhibit in Vegetables Section “B”.

SECTION “C” FRUIT

CLASS

68. Blackcurrants, 3 strigs.
69. Cherries, 8, with stalks.
70. Raspberries, 8, with stalks and calyces.
71. Pink, Red or White Currants, 3 strigs.
72. Strawberries, 6, with stalks and calyces.
73. Gooseberries, 8, with stalks.
74. Fruit, 3 different kinds, 1 dish of each kind. (See note 13, page 6).
75. Any other fruit, 1 dish, 15 points and over (see note 13 page 6).
76. Any other fruit, 1 dish, up to 14 points (see note 13, page 6).

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

SECTION “D” NOVICES

CLASS

77. Fruit, 1 cultivar, 1 dish (Notes for Guidance & Definitions: see note 13, page 6)
78. Berries, raspberries or strawberries but one type only, 1 dish, 6.
79. Currants, 1 dish, 2 strigs.
80. Rhubarb, 3 sticks.
81. Vegetables, 1 cultivar, see note 14, page 6 for quantity to be exhibited.
82. Mixed flowers, not less than 3 kinds.
83. Pelargonium, 1 pot.
84. 1 Cactus, 1 pot.
85. Rose, 1 specimen bloom, no side buds, large flowered.
86. Roses, 3 stems, cluster flowered.
87. Roses, 3 stems, large flowered.
88. Sweet Peas, 2 vases, 2 cultivars, 5 stems in each.
89. Sweet Peas, 7 stems, 1 or more cultivars.

QUANTOCKS CUP – Highest points in Novices Section “D”.
EHS SILVER DIPLOMA – Best Exhibit in Novices Section “D”.

SECTION “E” FLORAL ART

All Classes may be taken to the show complete.

CLASS

- | | | |
|---|------------------------|---------------|
| 90. Celebrate the Queen’s Jubilee | An Exhibit. | |
| 91. A nursery rhyme | An Exhibit. | |
| 92. A summer sporting activity | An Exhibit. | Open Staging. |
| 93. My “dream holiday” | An Exhibit. | Open Staging. |
| 94. Summer, in a wine glass | A small scale Exhibit. | |
| 95. Novices – table arrangement for a lunch party | An Exhibit. | Open Staging |

CONDOR CUP – Highest points in Floral Art Section “E”.
EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section “E”.

SECTION “F” 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

96. Victoria Sandwich - using recipe provided in Appendix.
97. Coffee & Walnut Traybake, 4 pieces – using recipe provided in Appendix.
98. Cup-cakes decorated for a Queen’s Jubilee party, 4.
99. Shortbread, 4 fingers.
100. Lemon curd, 1 Jar.
101. Jelly, 1 Jar.
102. Jam, 1 Jar.

EHS GOLD DIPLOMA – Highest points in Home Produce “F”.
EHS SILVER DIPLOMA – Best Exhibit in Home Produce “F”.

SECTION “G” HANDICRAFTS

CLASS

- 103. A knitted item.
- 104. An item of crochet.
- 105. Soft toy (not knitted).
- 106. A sewn item (e.g. tapestry, cross-stitch, embroidery).
- 107. Picture, painting or drawing, any medium not covered by another class.
- 108. Any item of decoupage.
- 109. Greeting card (any medium except decoupage).
- 110. Any other item of handicraft not covered by another class.

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

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

SECTION “H” PHOTOGRAPHY

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

CLASS

- 111. Tiles
- 112. Unusual shapes
- 113. My favourite garden
- 114. A royal connection (This class is included to mark the Queen’s Platinum Jubilee. The photograph is to demonstrate a link with royalty or the monarch. If it is thought the connection would not be clear to the judge a note should be added next to the photograph).

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

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

SECTION “I” CHILDREN

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

CLASS

- 115. A party invitation to invite friends to the Queen’s Platinum Jubilee Party you are arranging. It must include all relevant information for an invitation. The information may be fictitious.
- 116. Make a crown which could be worn by you at the Queen’s Platinum Jubilee Party.
- 117. Make a bug hotel from natural materials. Maximum 30cm (12”) height, width and depth
- 118. A flower arrangement for a summer lunch table, using fresh flowers, in own container. Flowers to be named. Maximum 30cm (12”) height, width and depth.

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

APPENDIX

Class 96 – VICTORIA SPONGE (inspired by Mary Berry's 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
- Red jam

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. 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.
6. 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.
7. 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.
8. 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.

Class 97 – COFFEE & WALNUT TRAY BAKE (with thanks to Mary Berry)

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 pieces. Choose 4 uniform pieces to exhibit.

ENTRIES

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

NOTE: To order to facilitate the planning of the show, exhibitors are asked to ensure that entries are submitted by 9.00pm 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 7.00pm without charge. If you wish to make entries, after that time and before 10am Saturday morning, they are subject to the discretion of the Show Manager and at a charge of 25p per entry.

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