

EASTCOTE HORTICULTURAL SOCIETY



PRESIDENT:
Catherine Dann

CHAIR:
Gerry Edwards

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

SUMMER SHOW SCHEDULE 2026

SUMMER SHOW: 13th June
AUTUMN SHOW: 12th September

SHOWS ARE HELD AT:
Eastcote Community Centre, Southbourne Gardens, Eastcote

OPEN TO THE PUBLIC:
2.30 – 4.30 pm
Prize giving at 4.15 pm

Visit our website www.succulent-plant.com/eastcote

Email us eastcotehorticultural@yahoo.co.uk

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EASTCOTE HORTICULTURAL SOCIETY (EHS)

OFFICERS

Chair:	Gerry Edwards	Tel: 07768 657797
Deputy Chair:	Sue Alexander	Tel: 0208 866 1339
General Secretary:	Richard Lefley	Tel: 0208 868 8762
Trading Secretary:	Alan Thomas	Tel: 0208 429 0901
Social Secretary:	Sue Alexander	Tel: 0208 866 1339
Chair of Show Committee:	Sue Alexander	Tel: 0208 866 1339
Show Manager:	Viv Lefley	Tel: 0208 868 8762
Treasurer:		Wayne Hirst
Membership Secretary:		Mary Evans
Committee Members:		David Barlow Colin Jones

Officers can 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 £5 per year, per household.

AFFILIATED TO:

The Royal Horticultural Society;

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.
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.
3. Points awarded first 5; second 3; third 2; fourth and highly commended / commended 1.
4. Entries to reach Show Manager by 9.00 p.m. on the Wednesday prior to each Show. The Show Manager may accept late entries up until 5.00 pm on Friday, if space for the entry is available. Any entries made after 5.00 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 11.30 am on the day of the Show. At 11.30 am all exhibitors should leave the exhibition hall. 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.
7. Vases will be provided by the Society, except where indicated. Exhibitors may use their own vases, if identical to the Society's vases. Floral foam is not allowed in any horticultural exhibits.
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.

9. All sections shall be open to all members, partners and children, except where otherwise stated. All exhibitors should be paid up members on the day of the Show.
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. 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.
18. 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.
19. The Show Committee reserves the right to refuse to accept any entries from any exhibitor and to refuse admission to any show.
20. 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 /infants /juniors /seniors 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.
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. 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.

13. 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 13th JUNE 2026
SECTION "A" FLOWERS

Unless otherwise specified, exhibits should be one variety/cultivar. If you require assistance with your exhibits or are uncertain which class to enter this will be available at the Show.

CLASS

1. Rose, 1 specimen bloom, large flowered, side buds must be removed.
2. Roses, 3 specimen blooms, large flowered, 1 cultivar, side buds must be removed.
3. Roses, 3 specimen blooms, large flowered, 2 or more cultivars, side buds must be removed.
4. Roses, 6 stems, large flowered, 1 or more cultivars, side buds allowed.
5. Rose, 1 stem, cluster flowered, should consist of 2 or more flowers on each stem.
6. Roses, 3 stems, cluster flowered, 1 cultivar, should consist of 2 or more flowers on each stem.
7. Roses, 3 stems, cluster flowered, 2 or more cultivars, should consist of 2 or more flowers on each stem.
8. Rose, 1 bloom, miniature.
9. Roses, 3 stems, miniature, 1 or more cultivars.
10. Roses, 1 bowl or vase (your own) arranged for frontal effect.

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

HURFORD ROSE BOWL – Highest points in Rose classes.

EHS SILVER DIPLOMA – Best Rose Exhibit.

EHS SILVER DIPLOMA – Best Rose Bloom.

11. Sweet Peas, 7 stems, 1 cultivar.
12. Sweet Peas, 9 stems, more than 1 cultivar.
13. Sweet Peas, 2 vases, 2 cultivars, 5 stems of 1 cultivar in each.
14. Sweet Peas, 3 vases, 3 cultivars, 5 stems of 1 cultivar in each.
15. 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 11 - 14.

GEORGE ARLISS CUP – Best Exhibit Classes 11– 14 (Sweet Peas).

EHS GOLD DIPLOMA – Highest points in Classes 11– 15 (all Sweet Pea classes).

EHS SILVER DIPLOMA – Best Exhibit in Class 15 (Bowl of Sweet Peas).

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

EHS GOLD DIPLOMA – Highest points in Pelargonium classes.

EHS SILVER DIPLOMA – Best Exhibit in Pelargonium classes.

24. African violet, 1 pot.
25. Alpine, 1 pot.
26. Annuals, 4 stems, 1 kind (not eligible for any other class).
27. Biennials, 4 stems, 1 kind (not eligible for any other class).
28. Begonia, decorative foliage, 1 pot.
29. Begonia, flowering, 1 pot.
30. Cactus, collection, 6 pots.
31. Cactus, 1 pot.

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

**JACK HARDY CUP – Highest points in Flowers Section.
EHS SILVER DIPLOMA – Best Exhibit in Classes 24 - 56.**

SECTION “B” VEGETABLES

CLASS

- 57. Beans, Broad, 6, stalks on, uniform length.
- 58. Bunch of mixed herbs (in water), minimum 3 cultivars.
- 59. Culinary herbs, 1 pot, 1 or more cultivars.
- 60. Lettuces, 2, same cultivar. Roots washed, wrapped in damp tissue, then in a plastic bag.
- 61. Onions, green salad, 6. Retain foliage and roots, wash well.
- 62. Onions, 3. Not harvested. Do not over skin. Trim foliage and wash roots.
- 63. Radishes, 6. Trim foliage to approx 40 mm.
- 64. Rhubarb, 3 sticks. Straight and long. Foliage trimmed to approx 75 mm.
- 65. Shallots, pickling type, 6. Thin necks. Max 30mm diam. Tops tied neatly.
- 66. Any other vegetable, 1 dish (see note 13, page 6).

**EHS GOLD DIPLOMA – Highest points in Vegetables Section.
EHS SILVER DIPLOMA – Best Exhibit in Vegetables Section.**

SECTION “C” FRUIT

CLASS

- 67. Blackcurrants, 3 strigs.
- 68. Cherries, 8, with stalks.
- 69. Raspberries, 8, with stalks and calyces.
- 70. Pink, Red or White Currants, 3 strigs.
- 71. Strawberries, 6, with stalks and calyces.
- 72. Gooseberries, 8, with stalks.
- 73. Fruit, 3 different kinds, 1 dish of each kind. (See note 12, page 6).
- 74. Any other fruit, 1 dish, 15 points and over (see note 12 page 6).

75. Any other fruit, 1 dish, up to 14 points (see note 12, page 6).

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

SECTION “D” NOVICES

See Notes for Guidance & Definitions; note 1, page 5 – a novice has not won a 1st prize in a similar class at any other EHS Show.

CLASS

76. Fruit, 1 cultivar, 1 dish (not eligible for any other class) See note 12, page 6 for quantity.
77. Berries, raspberries or strawberries but one type only, 1 dish, 6.
78. Currants, 1 dish, 2 strigs.
79. Rhubarb, 3 sticks.
80. Vegetables, 1 cultivar, 1 dish (not eligible for any other class) See note 13, page 6 for quantity.
81. Mixed flowers, not less than 3 kinds.
82. Pelargonium, 1 pot.
83. Cactus, 1 pot.
84. Rose, 1 bloom, no side buds.
85. Roses, 3 stems, 1 or more cultivars.
86. Sweet Peas, 7 stems, 1 or more cultivars.

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

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

87. Victoria sandwich – using recipe provided in Appendix.
88. Shrewsbury biscuits, 4 – using recipe provided in Appendix.
89. Blueberry muffins, 4 – using recipe provided in Appendix.
90. Fairy cakes, iced, 4.
91. Lemon curd, 1 Jar.
92. Jelly, 1 Jar.
93. Jam, 1 Jar.

EHS GOLD DIPLOMA – Highest points in Home Produce Section.
EHS SILVER DIPLOMA – Best Exhibit in Home Produce Section.

SECTION “F” HANDICRAFTS

CLASS

94. A knitted item.
95. An item of crochet.
96. Soft toy (not knitted or crocheted).
97. A sewn item (e.g. tapestry, cross-stitch, embroidery).
98. Picture, painting or drawing, any medium not covered by another class.
99. Any item of decoupage (an item made with more than one layer).
100. Greeting card (any medium except decoupage).
101. Any item of handicraft not covered by another class.

EHS GOLD DIPLOMA – Highest points in Handicraft Section.
EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section.

SECTION “G” PHOTOGRAPHY

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

CLASS

- 102. The yellow of Summer
- 103. From a bygone era
- 104. Looking through
- 105. Texture

EHS GOLD DIPLOMA – Highest points in Photography Section.

EHS SILVER DIPLOMA – Best Exhibit in Photography Section.

SECTION “H” CHILDREN

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

CLASS

- 106. Make a pot for pens and pencils out of discarded plastic and decorate your pot.
- 107. A picture of summer. Made using dried material from the kitchen, for example pasta, rice, egg shell. Maximum A4 size.
- 108. A model aircraft, made mainly from twigs and other natural material found in the park. Other materials and decoration can also be used.
- 109. 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 for each age group.

APPENDIX – recipes provided thanks to Mary Berry

VICTORIA SANDWICH

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.

SHREWSBURY BISCUITS

INGREDIENTS

- 100 g / 4 oz softened butter
- 75 g / 3 oz caster sugar
- 1 large egg, separate the yolk and white
- 200g / 7 oz plain flour
- Grated rind of 1 lemon
- 50 g / 2 oz currants
- 1 – 2 tbsp milk
- Caster sugar, for sprinkling

INSTRUCTIONS

1. Preheat the oven to 200°C / 180C fan / Gas 6. Grease three baking trays, as this mix makes about 24 biscuits.
2. Cream together the butter and sugar in a large mixing bowl until light and fluffy. Beat in the egg yolk. Sieve in the flour and add the grated lemon rind. Mix well.
3. Add the currants and enough milk to make it a soft dough.
4. Knead the mixture gently on a lightly floured surface and roll out to a thickness of 5 mm / $\frac{1}{4}$ " Use a 6 cm / $2\frac{1}{2}$ " fluted cutter which will make about 24 biscuits. Place on baking trays.
5. Bake in the oven for 8 – 10 minutes. Meanwhile lightly beat the egg whites. Remove the biscuits from the oven, brush with the egg white, sprinkle with caster sugar and return to the oven for a further 4 – 5 minutes or until pale golden brown.
6. Leave to cool on a wire rack.
7. Choose 4 uniform biscuits to take to the show.

BLUEBERRY MUFFINS

INGREDIENTS

- 250 g / 9 oz self-raising flour
- 1 level tsp baking powder
- 50 g / 2 oz softened butter
- 75 g / 3 oz caster sugar
- 175 g / 6 oz blueberries
- Grated rind of 1 lemon
- 250 ml / 9 fl oz milk
- 2 large eggs

INSTRUCTIONS

1. Pre-heat the oven to 200C / 180C Fan / Gas 6. Place muffin cases in a 12-hole muffin tin.
2. Put the flour and baking powder into a large mixing bowl.
3. Rub in the butter with your fingertips until the mixture looks like fine breadcrumbs.
4. Stir in the sugar, blueberries and lemon rind.
5. Mix together the eggs and milk and pour the mixture into the bowl of dry ingredients. Mix together quickly. Should have a lumpy consistency.
6. Spoon the mixture into the cases, filling almost to the top.
7. Bake for 20 – 25 minutes until well-risen, golden and firm to the touch.
8. Leave to cool for a few minutes before lifting paper cases onto a wire rack.
9. Choose the 4 muffins which look good, keep them in their cases and carry carefully to the Show!

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) Telephoned to Richard & Viv Lefley 0208 868 8762
- (b) Delivered to Richard & Viv Lefley 10 Hawthorne Avenue, Eastcote, HA4 8SS
- (c) Sent by email to eastcotehorticultural@yahoo.co.uk

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 5 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.

Version: Jan 2026 v1