

LOOSLEY ROW AND LACEY GREEN HORTICULTURAL SOCIETY

SPRING SHOW 2018 - Saturday 24th March

Village Hall – staging from 12.30 - Judging 1.30- 3.00 Viewing from 3.00
awards at 3.30pm

SCHEDULE

Children's workshop School Hall between 11.00 and 12.15: making miniature gardens. See information overleaf. Gardens will be taken to the Village Hall and judged in the afternoon.

Children's Section – two age groups will be eligible for all classes: under 11 and 11-16

Class no.	Description
1.	A Lego model – own design
2.	A vegetable vehicle. Construct a vehicle – any kind of veg may be used in any combination!
3.	Chocolate Krackolates. Show 4. Recipe overleaf. Cover with cling film.
4.	The Tallest Daffodil in a pot. To be judged on height alone, not condition. Bulbs should be grown in the pot in which they are presented.
5.	Miniature Garden made in the morning workshop or at home. They should be in a half size seed tray (approximately 22x16 cm.)
6.	Mr Potato – a figure/ head based on a potato (no kits to be used)
7.	Egg Head – an eggshell head with growing cress (or similar sprouting seeds) for hair. (Cress takes about 7-10 days to grow)
8.	A Jam Jar of Flowers and Foliage – to be judged for its decorative effect.

Adult Classes – over 16

9. **3 sticks of Rhubarb** - The sticks should be pulled not cut from the plant and leaves cut off about 7cms from the end of the stalk. Judges look for uniformity, straightness and good colour.
10. **1 specimen bloom daffodil or narcissus**
11. **3 Daffodils or narcissi** – any one species
12. **1 specimen flower from a bulb** – any species
13. **3 blooms from flowering bulbs** – any one species
14. **Flowering Shrubs or Trees** - Three sprays – may be one kind or mixed
15. **Floral Art** – on the theme of **Circus** – to fit a space no larger than 24 inches/ 60cm in any direction

Open Classes (no age limits!) Classes will be judged in three categories: under 11, 11-16 and over 16.

16. **Bakewell Tart** – recipe overleaf. Must be covered with cling film.
17. **Sunflower and Paprika Rolls** – recipe overleaf. Must be covered with cling film. Show 6
18. **A jar of Fruit Curd** (lemon, lime, orange etc). Covered with waxed disc and cellophane top or a screw top. Contents should fill the jar. See WI guidelines for more information
19. **Artwork:** on the theme **Spring Time** no larger than A4. Any medium (e.g. collage, paint, pastel)
20. **A craft article:** Any medium – must have been designed and made by the entrant. Max space allowed 600x600mm

All entries are 20p per class for members (children 16 and under are free). Adult non-members are welcome to enter at 30p per class.

All exhibits must be grown/made by the exhibitor except for floral art exhibitions and additions to miniature gardens

Recipes

Chocolate Krackolates. 7 tablespoons corn flakes (34g), 1 tablespoon caster sugar, 1oz butter, 1 level tablespoon cocoa powder, 1 tablespoon golden syrup (heat the spoon to keep it from sticking), 2 tablespoons desiccated coconut. Melt the butter and syrup slowly in a saucepan; do not boil. Add cocoa, remove from heat and stir in the sugar. With a metal spoon fold in the cornflakes and coconut until well-coated. Spoon into paper cake cases and allow to cool. Makes 9 - Show 4 - Cover with cling film.

Bakewell Tart. Sweet short crust pastry: 170g butter, 85g sugar, 1 small egg, 260g plain flour, 4 drops vanilla essence, zest of half a lemon. Beat butter and sugar together until fluffy, add egg and mix until combined, lastly add flour, vanilla and lemon zest. Wrap dough and chill for 30 minutes. Mix filling: 125 gm butter, 4 eggs, 125g sugar, 125g ground almonds, raspberry jam. Melt butter and cool slightly – beat eggs and sugar until pale and thick. Pour in the butter slowly mixing all the time and then fold in the almonds. Line a 20cm tart tin with the pastry. Spoon a layer of raspberry jam over the base and then fill with mixture. Bake at Gas 6/ 200°C for 20-40 minutes. Remove from tin when cool, place on a plate and cover with cling film.

Sunflower and Paprika Rolls. 500g strong bread flour, 10g salt, 10g sugar, 10g olive oil, 10g paprika (sweet smoked if possible), 340ml water, 160g sunflower seeds. (Additional flour for dusting). Mix all ingredients in list from flour to water to form a dough and knead for 10-15 mins. Add sunflower seeds and knead. Oil a bowl and place dough in it to prove for one hour covered with cling film. Knock back, cover again and leave for 30 minutes, knock back again and leave in fridge overnight. The next day tip dough onto floured surface and divide into 20 pieces of 40g each. Roll into small balls and place on greased baking trays. Cover and allow to rise for 1-1 ½ hours. Place in preheated oven 220-230°C with a small oven proof dish on the bottom shelf. Throw in 4 ice cubes to create steam. Bake for 15-18 minutes. Remove and cool on wire rack. Makes 20. Show 6 – cover with cling film.

Miniature Gardens Workshop – Saturday 24th March St John's School Hall 11.00 – 12.15

Places for this workshop are limited, so please let the Parents Association know if you would like to attend – contact Kay Bolton to avoid disappointment (details below).

The miniature gardens may use a theme of your choice. Please be prepared to bring along relevant materials, whether plants, figures, or other accessories which will convey the theme or idea.

The Horticultural Society will provide:

- 1) Seed trays
- 2) Potting compost
- 3) Some plants
- 4) Some accessories
- 5) Help to get things put into trays

This may be a messy activity and will involve children handling compost. Please wear old clothes and bring an apron or cover up. Children must be accompanied by a parent or guardian and you are welcome to join in, but the work needs to be the child's own, so please hold back! The workshop will be supervised by members of the horticultural society who will assist with ideas and putting together gardens as well as providing materials.

If you have any queries before the day please email Kay: KayPallister@hotmail.com / m: 07811 812627 or Alison: a.shreeve1@btinternet.com