

LOOSLEY ROW AND LACEY GREEN HORTICULTURAL SOCIETY
SPRING SHOW - Saturday 28th March 2026
Village Hall – staging from 12.30 - Judging 1.30- 3.00 Viewing from 3.00
awards at 3.30pm

SCHEDULE

Three age groups will be eligible for all classes in this show:
17 and over; 11-16; 10 and under

General Craft Section

Class No	Description
1.	A Lego model – own design using only Lego units
2.	A vegetable animal – real or imaginary - any fruits and/or vegetables may be used
3.	Egg Head – an eggshell head with growing cress (or similar sprouting seeds) for hair. (Cress takes about 7-10 days to grow)
4.	A Jam Jar of Flowers and Foliage – to be judged for its decorative effect.
5.	A Decorated T-Shirt
6.	3 interesting leaves
7.	A photograph celebrating The Chilterns

Horticultural Section:

8. **3 sticks of Rhubarb** - The sticks should be pulled not cut from the plant. The whole stick should be used and only 75mm of the leafstalks should be kept – the rest of the leaf trimmed. Wipe stalks clean and trim off any bud scales at the bottom of the stalk. Judges look for uniformity, straightness and good colour.
9. **1 specimen bloom daffodil/narcissus** (display cut in a vase – use crushed newspaper to stabilise)
10. **3 Daffodils/narcissi** – any one species as above
11. **The Tallest Daffodil** – **must be home-grown and cut at the base of the stem** – lay on the bench
12. **1 specimen flower from a bulb** other than daffs/narcissus display in a vase
13. **3 blooms from flowering bulbs** – any one species as above
14. **3 flowering stems from plants other than bulbs** – any one species as above
15. **Flowering Shrubs or Trees** - Three sprays – may be one kind or mixed – as above
16. **Floral Art** – on the theme of **Fire** – no larger than 24inches/ 60cm in any direction
17. **A Flowering Pot Plant** – no larger than 1M in any direction including pot. Plants must have been in the exhibitor's care for at least 3 months
18. **Miniature Garden** - They should be in a half size seed tray (approximately 22x16 cm.)

Domestic Section:

19. **Kwarezimal biscuits** – recipe overleaf. Must be covered with cling film.
20. **Twisted Cheese Straws** – recipe overleaf. Must be covered with cling film.
21. **Ginger Biscuits –show 5** Recipe overleaf. Cover with cling film.
22. **Lemon Drizzle Cake** – recipe overleaf cover with cling film.
23. **A Jar of Marmalade** - Covered with waxed disc and cellophane top or a wax disc and screw top. Contents should fill the jar. See WI guidelines for more information
24. **6 Hand-made Chocolates – own recipe – all the same or variations**
25. **A Fruit or Plant Based Drink** – may be alcoholic or non-alcoholic. Max size bottle 75cl

All entries are free for members. Adult non-members are welcome to enter by joining the society (£7.00 per annum). Children 16 and under are free.

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

Recipes – Where sizes are specified tins may be within 1inch or 2.5cm of given dimension larger or smaller

Ginger Biscuits: 50g butter; 1 level tbs golden syrup; 175g self-raising flour; 1 tsp bicarb; 1 level tbs ground ginger; 75g crystallised ginger finely chopped; 50g demerara sugar; 50g light muscovado sugar; 1 medium egg beaten. **Method** Pre-heat oven to 160C Gas 3. Line 2 baking sheets with non-stick baking paper. Put butter and syrup into a saucepan and heat gently stirring until melted. Place flour, ground ginger, chopped ginger, bicarb, both sugars in a mixing bowl and mix well then stir in the melted ingredients. Add the egg and bring together to form a dough. Divide into 16 equal pieces, roll into small balls. Place on baking sheets and flatten to about 1cm thick. Bake for approx. 25 mins until golden and firm around the edges. Leave to firm on the sheets for a few minutes and then transfer to wire rack to cool. Show 5. Cover with cling film.

Kwarezimal Biscuits: 250g raw blanched almonds; 200g plain flour; 100g soft brown sugar; 100g caster sugar; 1 tsp ground cloves; ½ tsp cinnamon; zest of a lemon, an orange and a tangerine; 75g honey; 2 tbs orange blossom water; 2 tbs water; extra honey and chopped almonds for decoration. **Method:** Roast almonds in oven at 180C 6-7 mins until golden. Cool and blitz until most are finely chopped. In a bowl mix flour, sugars spices and zest then mix in almonds. Add honey, orange blossom water and water and mix bringing them together by hand. Add a little more water if necessary. Turn out the dough and knead on lightly floured board. Roll into a sausage shape 4-5cm diameter and cut into 4 equal pieces. Roll each piece out into a smaller roll and flatten to form a 1.5cm thick rounded oblong shape. Place pieces on rice paper and score a criss cross diamond pattern on each using the back of a knife. Bake at 180C for 12-15 mins. Leave to cool but whilst still warm brush the tops with extra honey and sprinkle with the extra chopped almonds. Once cool store in an airtight container overnight to allow flavour to develop. Makes 4 show 2. Cover with cling film. Note – these are a Maltese recipe for Lent. More information can be found on the internet.

Twisted Cheese Straws: 170g plain flour, pinch of salt; 100g butter; 45g grated parmesan or similar; pinch of pepper, cayenne and dry English mustard; 1 beaten egg. **Method:** Heat oven to 190C Gas 5. Sieve flour and salt into bowl and rub in butter until it resembles fine breadcrumbs. Add cheese and seasonings. Bind with enough egg to make a stiff dough. Chill for 10 mins. Line a baking sheet with greaseproof paper. Roll dough into rectangle and cut into strips 9x2cms. Twist each strip 2-3 times and bake for 8-10 mins until golden brown. Show 5. Cover with cling film.

Lemon Drizzle Cake: 170g caster sugar; 170g butter softened; 4 tbs milk; 2 eggs; 170g self-raising flour sieved; grated zest and juice of 1 unwaxed lemon; 1 tbs icing sugar. **Method:** Cream butter and sugar until light and fluffy. Gradually beat in the eggs and milk. Fold in flour with grated lemon zest. Spoon into a greased and lined 2lb loaf tin. Bake at 180C/Fan 160/ Gas 4 for 50-65 mins until golden brown. Mix lemon juice and icing sugar and pour over the cake as soon as it is removed from the oven. Allow glaze to set before removing the cake from the tin and setting on a rack to cool completely.