

LOOSLEY ROW AND LACEY GREEN HORTICULTURAL SOCIETY
SPRING SHOW 2024 - Saturday 23rd March
Village Hall – staging from 12.30 - Judging 1.30- 3.00 Viewing from 3.00
awards at 3.30pm

SCHEDULE

Class no.

Description

Children’s Section – three age groups will be eligible for all classes: 11-16, 7-10 and 6 and under

1. **A Lego model** – own design using only Lego units
2. **A vegetable representation of a French Landmark e.g. L’Arc de Triomphe** any fruits and/or vegetables may be used
3. **Decorated Iced Biscuits** – Recipe overleaf. Cover with cling film.
4. **The Tallest Daffodil – must be home-grown and cut at the base of the stem**
5. **Miniature Garden** - They should be in a half size seed tray (approximately 22x16 cm.)
6. **Vegetable Superhero** – 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.
9. **A Decorated Poem for our Olympic Heroes** – No larger than A4. Handwritten for those 7 and over; those under 6 may use a printed poem and add decoration. Look at Illuminated manuscripts for inspiration.

Adult Classes – over 16

10. **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.
11. **1 specimen bloom daffodil/narcissus** (display cut in a vase – use crushed newspaper to stabilise)
12. **3 Daffodils/narcissi** – any one species as above
13. **1 specimen flower from a bulb** other than daffs/narcissus as above
14. **3 blooms from flowering bulbs** – any one species as above
15. **3 flowering stems from plants other than bulbs** – any one species as above
16. **Flowering Shrubs or Trees** - Three sprays – may be one kind or mixed
17. **Floral Art** – on the theme of *Team Spirit* – no larger than 24inches/ 60cm in any direction

Open Classes (no age limits!) Classes will be judged in 4 categories: 6 and under, 7-10, 11-16 and over 16.

18. **Savoury Muffins** – recipe overleaf. Must be covered with cling film.
19. **Red Pepper & Fennel Pissaladière** – recipe overleaf. Must be covered with cling film.
20. **A Jar of Fruit Curd** (lemon, lime, orange etc.). 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
21. **A Fruit or Plant Based Drink** – may be alcoholic or non-alcoholic. Max size bottle 75cl
22. **A Craft Article:** Any medium (e.g. knit, lace, embroidery, ceramics, woodwork, metal work) – must have been **designed** and **made** by the entrant. Max space allowed 600x600mm
23. **Artwork:** based on *Joie de Vivre* no larger than A4. Any medium (e.g. collage, paint, pastel)
24. **Edible Medal or Trophy** – using any kind of edible materials.
25. **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.

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 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

Decorated Iced Biscuits. 100g unsalted butter, softened at room temperature; 100g caster sugar; 1 medium free-range egg, lightly beaten; 1 tsp vanilla extract; 275g plain flour; **To decorate:** 200g/ icing sugar; 3-4 tbsp water; 2-3 drops food colourings plus any sprinkles etc which you might like to use.

Method: Preheat the oven to 190C/170C Fan/Gas 5. Line a baking tray with greaseproof paper. Cream the butter and sugar together in a bowl until combined. Beat in the egg and vanilla extract, a little at a time, until well combined, then stir in the flour and bring together to form a dough. Roll the dough out on a lightly floured work surface to a thickness of 1cm. Using a biscuit cutter or glass about 8cms in diameter, cut biscuits out of the dough and carefully place onto the baking tray. Bake for 8-10 minutes, or until pale golden-brown. Set aside to firm up for 2 minutes, then transfer to cool on a wire rack.

For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring or colourings if using more than one. Carefully spread the icing onto the biscuits using a knife and add sprinkles, ice in a different colour using a piping bag, or invent your own edible decorations. Set aside until the icing hardens. Makes about 20 depending on size. Show 5. Cover with cling film when dry.

Savoury Muffins: Grated courgette - about 175g; 4 spring onions finely chopped; 225g self-raising flour; 1 roasted red pepper from a jar, drained and finely chopped; 100g parmesan, finely grated; few rosemary sprigs, needles picked and finely chopped; 2 eggs, beaten; 90ml sunflower oil; 50-100ml whole milk. **Method:** Heat the oven to 200C/180C fan/gas 6 and line an eight-hole muffin tin with muffin cases. Coarsely grate the courgette into a fine sieve and use clean hands to squeeze out as much liquid as possible over the sink. Tip into a bowl with the spring onions, flour, roasted red pepper, most of the cheese and the rosemary, along with lots of black pepper and a pinch of salt. Crack the eggs into a jug, pour in the oil and top up with enough milk to make 300ml. Beat together, then pour into the courgette mixture and mix to a smooth batter. Divide between the cases, top with the remaining cheese and bake for 25-30 mins until risen, firm and golden brown on top. Leave to cool completely on a wire rack. *Will keep for up to three days in an airtight container in the fridge.* Makes 8 - show 5. Cover with cling film.

Red Pepper & Fennel Pissaladière: For the pastry: 175g plain flour; 75g chilled butter, cut into cubes; 75g mature Cheddar, grated; 1 heaped teaspoon English mustard powder; a good pinch of cayenne; 1-2 tablespoons cold water. For the topping: 6 large red peppers; 1 tablespoon olive oil; 2 Spanish onions, thinly sliced into rings; 2 small fennel bulbs, sliced lengthways; 2 garlic cloves, crushed; 2 tablespoons chopped fresh parsley; 1 teaspoon balsamic vinegar; Salt and freshly ground black pepper. To garnish: A few shavings of fresh Parmesan. Approx. 6 fresh basil leaves, torn in pieces. **Method:** Pastry - Rub butter into flour until mixture resembles breadcrumbs. Add cheese, mustard powder, cayenne and add enough water to bring to a firm dough. Chill while making the topping. Preheat the grill and line the grill pan with foil. Grill whole peppers until blackened – remove and leave to cool – peel and remove core and seeds. Cut each into six strips. Heat oil in a large frying pan, fry onions and fennel until beginning to soften. Cover and cook gently for 30 mins or until tender. Add garlic and any pepper juices, turn up the heat and cook until the excess liquid has evaporated. Add the peppers, parsley and vinegar, then taste and season with salt and pepper. Re-cover and leave until cold.

Put the dough in the centre of a large baking tray and roll out to 30cm circle. Pinch the edge between thumb and forefinger to create a rim. Chill for 30 mins. Preheat the oven to 200°C/ 180° Fan/ Gas 6. Spread the vegetable mixture over the pastry up to the raised edge. Bake for 20 mins or until the edge of the pastry is golden. Top with shavings of parmesan and torn basil leaves. Cover with cling film.