

2022
SPRING
SHOW SCHEDULE



ESTABLISHED IN 1887

All shows held in the
JOHN BAKER WHITE MEMORIAL HALL

COMMITTEE MEMBERS

Alanah Bidwell	President	01843 832698
Graham Brown	Show Secretary	01227 700678
Dot Taylor	Secretary	01227 832378
Rosemary Marshall	Treasurer	01227 700684
Marion Talbot		01227 781471
Julleen Wilkinson		07779 137818
David Nicholls		01227 700533

Email: lhngs@outlook.com

Website: lhngs.org

Spring, Summer and Autumn Shows are held each year, during which money is raised for a local charity.

MEMBERSHIP

Membership is open to all persons in Lower Hardres and Nackington and the surrounding villages.

An annual subscription of £3 for individual membership or £5 for a family is due before the Spring Show.

Various Trophies are awarded to members at each Show.

SOCIETY RULES

- There are no fees to enter exhibits to the show. The Show Secretary to receive completed entry forms by 8pm on the Thursday before the show. One form per person.
- The Show will be conducted in accordance with the rules and standards contained in the R.H.S. Horticultural Handbook, except where, under this Schedule, they do not apply.
- All exhibits must have been made, grown or cooked by the exhibitor and prizes shall be awarded only for exhibits deemed worthy by the judges, and their decision is final.
- Only one entry per class for each individual.
- All pot plants must be exhibited in the pots in which they were grown and must have been in the exhibitor's possession not less than three months.
- All vegetables must be brought in clean.
- No exhibits to be removed before prize giving.
- All items left at owner's risk.

FLORAL ART CLASSES

Material from anywhere may be used except if otherwise stated.

To be judged under NAFAS Rules

- an 'exhibit' is an arrangement of any natural material, *with or without* accessories
- an 'arrangement' does not have accessories.

- Drapes may not be fastened in any way to the alcove.
- Alcoves are 51cm wide x 61cm high (20ins wide x 24ins high) unless stated.
- Miniature - An Exhibit not exceeding 10x10x15cm(H) (4inx4inx6in)
- Petite - An Exhibit not exceeding 25x25x37cm(H) (10inx10inx13in)
- All entrants to submit pieces as their interpretation of the titles.

SPRING SHOW
APRIL 2nd

The Show Secretary to receive completed entry forms by 8pm Thursday March 31st. *Late entries cannot be accepted.*

CUPS AND TROPHIES AWARDED

SPRING SHOW CUP

For most points in show, awarded to members only

SPRING SHOW FLOWER CUP

For most points in Classes 14- 30

FLORAL FAIR CUP

For best floral art exhibit in Show

DAFFODIL SOCIETY BRONZE MEDAL

For best exhibit in Classes 14 -26

COOKERY PRIZE SILVER PLATTER

OPEN CLASSES

A bottle of wine awarded for most points in classes 1 -11

CHILDRENS CLASS BOOK TOKEN

- The hall will be open at 11 am to receive exhibits
- Exhibits must be staged by 1.15 pm at the latest when judging will commence.
- The hall opens to the public at 3.00pm. Refreshments will be available.

R.H.S CLASSIFICATION OF DAFFODILS / NARCISSI

TRUMPET DAFFODILS / NARCISSI

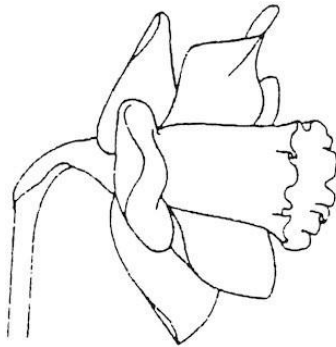
- One flower to a stem
- Trumpet / Corona as long or longer than the petals

LARGE CUPPED DAFFODILS / NARCISSI

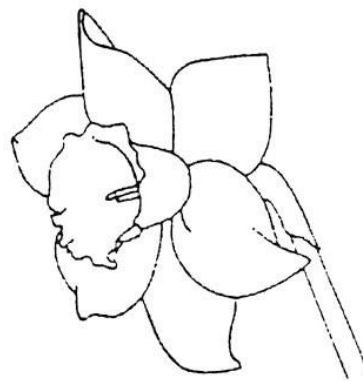
- One flower to a stem
- Cup / corona more than one third, but less than the length of the petals

SMALL CUPPED DAFFODILS / NARCISSI

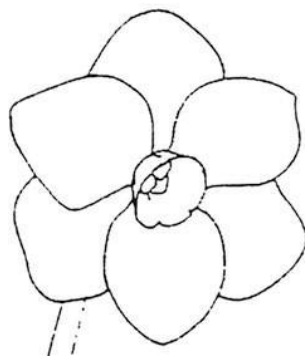
- One flower to a stem
- Cup or corona not more than one third of the length of the petals



Trumpet



Large-cupped



Small-cupped

OPEN CLASSES – OPEN TO ALL

1. Six large cupped Narcissi, not less than two varieties in two vases
2. Six small cupped Narcissi, not less than two varieties in two vases
3. Three stems of miniature or dwarf Narcissi in one vase. (A miniature may have more than one flower to a stem)
4. Specimen self-coloured trumpet, other than white
5. Specimen white trumpet
6. Specimen Tulip
7. Three Tulips, one variety, in one vase
8. Specimen exhibition Hyacinth
9. Container of three flowering stems from bulbs, corms or rhizomes, other than those in Classes 1-30 (*If the exhibits could be named this would be appreciated by the visiting public*)
10. A vase of three sprays of Spring Blossom. One or more types

PHOTOGRAPHY

11. A 6”x 4” photo depicting “**Country Life**” (also open to children)

CHILDREN’S CLASSES (up to age 14 - age to be stated on entry form)

12. **An Easter garden** in a full size seed tray
13. “**A Rice Crispy Cat**” can be coloured

Helpful Hints

Add a bit of moss to the vase with your daffodils, and a couple of leaves to set off the exhibit. Make sure the top daffodil petal points straight upwards (you can actually bend the daffodil flower if you are careful).

Vases provided unless otherwise stated.

CLASSES ONLY OPEN TO MEMBERS OF THE SOCIETY

(Please read your Schedule carefully)

14. Specimen large-cupped Narcissi self-coloured or white
15. Three Narcissi any variety or type (Newcomers’ class, open to any member who has not shown Narcissi before)
16. Specimen large-cupped Narcissi bi-coloured but excluding pink or pink rimmed cups

17. Specimen small-cupped Narcissi, self or bi-coloured
18. Three trumpets, self-coloured other than white; one variety in one container
19. Three trumpets, white, one variety in one container
20. Three trumpets bi-coloured, but excluding pink trumpets; one variety one container
21. Three Narcissi, trumpet or large-cupped with pink or pink rimmed corona; one variety in one container
22. Three large cupped Narcissi, bi-coloured but excluding pink-cupped; one variety in one container
23. Three small cupped Narcissi; any variety or varieties in one container
24. Three double Narcissi; any variety or varieties in one container
25. Specimen double Narcissi
26. Three stems of Narcissi one variety, any types other than those in Classes 1- 25, *to be shown in one container*
27. Five stems of Polyanthus in a container with own foliage
28. Five stems of Primrose or Primrose-hybrid with own foliage
29. Five Hellebore blooms
30. One flowering pot plant

COOKERY

31. 1lb Jar of 3-Fruit Marmalade (straight sides)
32. 1/2 lb Jar of Lemon Curd (straight sides)
33. 4 Fast Cheesy Herb Muffins (see recipe)*
34. Easy Fruit Cake (see recipe)*
35. 5 Apricot Buns with Lemon Icing (see recipe)*

* Recipes shown at the back of the schedule

FLORAL ART (See Rules inside front cover)

36. **“Awakening”**- Basket arrangement (with/without handle) incorporating budding material
37. **“Special Delivery”** an exhibit celebrating the arrival of a new baby.
38. **“Spring Wedding”** – an arrangement for the top table
39. **“Trio”** an arrangement of 3 flowers may include foliage
40. **“Spring”** – a miniature arrangement in a jug

RECIPES

SPRING RECIPES

Fast Cheesy Herb Muffins

275g(10oz) self-raising flour. 1 teaspoon baking powder
½ teaspoon salt, 50g(2oz) butter, melted. 1 large egg, beaten.
250ml (9fl.oz) milk. 75g(3oz) Gruyere cheese, grated.
Leaves of 1 bunch of basil, chopped.
75g (3oz) pitted black olives, chopped.
2 tablespoons sun-dried tomato paste.

You will need a 12-hole muffin tin. Preheat oven to 200C/180C Fan/
Gas 6 and line the tin with muffin cases.

Measure the flour, baking powder and salt into a large bowl.

Mix the butter, egg and milk together in a jug. Add the cheese, basil
and olives to the bowl of dried ingredients and mix well.

Pour in the wet ingredients and gently stir everything together, using a
fork.

Mix in the sun-dried tomato paste right at the end to give a rippled
effect through the batter.

Divide the mixture between the cases and bake in the oven for 18-20
minutes, until well-risen and lightly golden brown. Remove from oven
and cool.

Easy Fruit Cake. (leave a few days before cutting)

225g(8oz) butter (room temperature) or vegetable spread (at least
70% fat) plus extra for greasing.

225g (8oz) caster sugar. 4 large eggs

225g (8oz) self-raising flour. 100g (3½oz) ground almonds

½ teaspoon almond extract. 450g (1lb) mixed dried fruit.

25g (scant 1oz) flaked almonds.

Preheat oven to 160C/Fan 140C/325F/Gas 3)

Grease a 20cm (8in) spring-form or deep loose-bottomed round cake
tin. Line the base and sides of the tin with baking parchment. In a large
bowl, cream the butter or vegetable spread and sugar with an electric
mixer or wooden spoon until fluffy, then add the eggs a little at a time,
beating well between each addition to prevent curdling.

Fold in the flour, ground almonds and almond extract and beat until all the ingredients are thoroughly mixed. Gently fold the dried fruit into the mixture, stirring with a wooden spoon until well combined. Spoon the mixture into the tin and level the top. Sprinkle the surface with flaked almonds. Bake in the oven for 1 1/2 – 2 hours. Test the cake with a skewer for doneness. Cool in the tin.

Apricot Buns with Lemon Icing

You will need a 12-hole bun tin

For the sponge: 100g (4oz) caster sugar. 100g (4oz) baking spread, straight from the fridge. 100g (4oz) self-raising flour
1 teaspoon baking powder. 2 eggs

50g (2oz) ready-to-eat dried apricots, roughly chopped.

For the Icing: 75g (3oz) icing sugar, sifted.
½ tablespoon fresh lemon juice.

Preheat the oven to 180C/160C Fan/Gas 4. and line the tin with fairy cake cases. Measure the sugar, baking spread, flour and baking powder into a large bowl, add the eggs and chopped apricots and whisk with an electric hand whisk until smooth, do not over whisk. Divide evenly between the paper cases – allowing around 1 heaped tablespoon per cake – and bake for about 15-18 minutes, until well risen and lightly golden.

Meanwhile, mix the icing sugar and lemon juice together in a bowl until smooth. Once the buns are cold, using a teaspoon, drizzle the icing over the buns in a random fashion.



Lower Hardres & Nackington Horticultural Show Entry Form

Please circle the classes you are entering, late entries cannot be accepted.

1	2	3	4	5	6	7	8	9	10
11	12	13	14	15	16	17	18	19	20
21	22	23	24	25	26	27	28	29	30
31	32	33	34	35	36	37	38	39	40
41	42	43	44	45	46	47	48	49	50
51	52	53	54	55	56	57	58	59	60
61	62	63	64	65	66	67	68	69	70

Name:.....

Address.....
.....

Email/Contact Number:.....

Age: (children's class only).....

Vases will be supplied for all shows.

Please read the show schedule carefully, fill in your Entry Form and return to Marian Talbot, The Cottage, Faussett Hill, Street End, Canterbury CT4 7AJ or send via email to lhngs@outlook.com