

# **Frittenden Gardening Society**

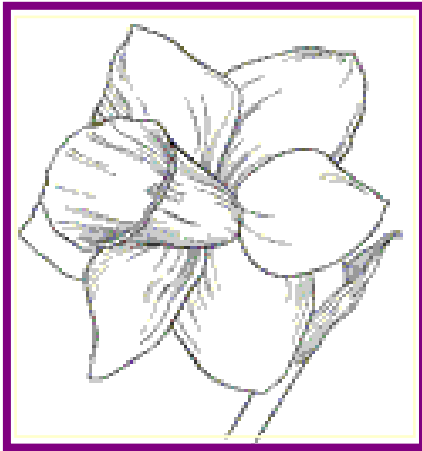


## **Spring Show**

**Saturday 14th April 2012**

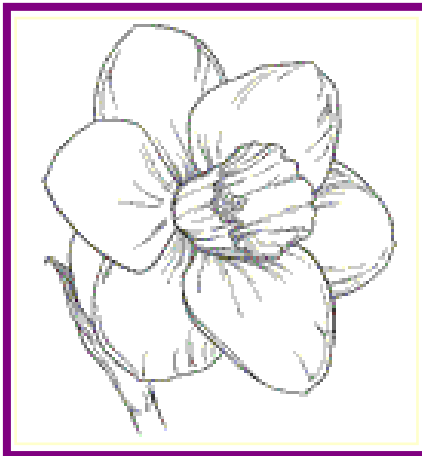
**3pm**

Staging of exhibits from  
8am until 9.45am



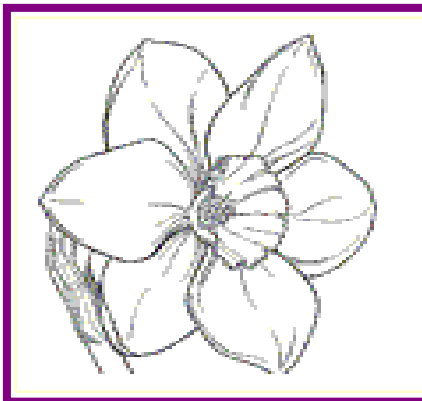
## **Trumpet**

Trumpet/Corona  
as long or longer  
than petals.



## **Large Cupped**

Cup/Corona more  
than  $\frac{1}{3}$  but less  
than equal to the  
length of petals.



## **Small Cupped**

Cup/Corona not  
more than  $\frac{1}{3}$   
length of petals.

# Awards & Cups

## **Wordsworth Cup**

For daffodils

Awarded to member gaining most points in classes 1—8.

## **Spring Blooms Cup**

Awarded to member gaining most points in classes 9—18

## **Floral Art Trophy**

Awarded to member gaining 1st Prize in class 21

## **Joyce Newstead Cup**

Awarded for best floral exhibit in the show.

## **Spring Show Cup**

Most points gained overall

## **Kitchen Cup**

Most points gained in classes 25—28

## **Children's Awards**

(for each category)

1st prize: £3.00

2nd prize: £2.00

3rd prize: £1.00

## FRITTENDEN GARDENING SOCIETY SPRING SHOW

Saturday 14th April 2012 at 3pm In the Memorial Hall

### **Prize giving and raffle at 3.45pm.**

### **Refreshments**

1. 3 Trumpet daffodils - 1 variety
2. 3 Large- cupped daffodils –1 variety
3. 3 Small-cupped Daffodils-1 variety
4. 3 Multi-headed Daffodils –1 variety
5. 3 Double Daffodils - 1 or more varieties
6. 3 Miniature Daffodils - 1 or more varieties
7. 3 Miniature multi -headed Daffodils –1or more varieties
8. 5 different Daffodil heads displayed on a bed of moss in a drip tray (provided)
9. 3 stems Tulips -1 or more varieties
10. 5 stems Primula - 1 or more varieties, without leaves and in own vase
11. 5 stems Polyanthus -1 or more varieties, without leaves and in own vase
12. 3 stems of shrubs in flower - 1 or more varieties
13. Any bulb or bulbs grown in pot by competitor
14. 3 stems any other Spring flower, **bulbs, rhizomes or corms only**, not daffodils or tulips
15. 5 Pansy or viola heads placed on sand in a saucer -1 or more varieties
16. 1 Camellia bloom (single or double) - displayed in a saucer of water
17. 3 heads of Hellebores floating on water– 1 or more varieties
18. A collection of Spring flowers from Exhibitor's garden, including shrubs in own container. Only 1 representative from each family eg 1 daffodil, 1 tulip etc. Attach a list stating different number of kinds

### **Vegetables**

- 19. 3 spears of Broccoli in a jam jar
- 20. 3 sticks of **forced** rhubarb (untrimmed)

### **Floral Art**

- 21. An arrangement of Spring flowers and foliage

### **Pot Plants**

- 22. A pot plant judged on its flowers (in exhibitor's care for at least 3 months)
- 23. A pot plant judged on its foliage (in exhibitor's care for at least 3 months)
- 24. Any cactus or succulent (in exhibitor's care for at least 3 months)

### **Cookery**

- 25. Family Chocolate Cake
- 26. Parsley Cheese Scones
- 27. 1 jar of chutney
- 28. 1 jar of marmalade

### **Open Class** 30p entry on the day

20 Daffodils in own vase 1 or more classes and varieties

Any flower not in schedule

### **Photography**

- 29. A photograph of a spring garden

### **Children's**

- 30. A model Garden in a seed tray
- 31. A model animal made from vegetables– non vegetable embellishments permitted, e.g cocktail sticks

## Family Chocolate Cake

50g/2oz cocoa

6 tblsp boiling water

3 eggs

4 tblsp milk

175g/6oz self-raising flour

1 rounded tspn baking powder

125g/4oz baking spread or soft  
butter

280g/10oz natural caster sugar

### *For the icing and filling*

150g/5oz dark chocolate broken into pieces

150ml/5fl oz double cream

3 tbsp. apricot jam

- Pre-heat oven to 180°C/350°F/Gas 4
- Grease and line 2x 20cm (8") sandwich tins
- Measure cocoa and boiling water into a large bowl and mix well to make a paste. Add the remaining ingredients and beat again until combined. This can be done in a processor but do not over whisk.
- Divide the mixture between the prepared tins and bake in oven for about 25-30mins until well risen and shrinking away from sides of the tin.
- Remove the cakes and allow to cool completely.

### *For the icing and filling*

- Measure the chocolate and cream together in a bowl and stand the bowl over a pan of simmering water for approx. 10 minutes until melted-stirring from time to time. Set aside and allow to become cold until **almost** set.
- Spread tops of each cake with apricot jam.
- Fill cakes with half the icing and spread the remainder on top.
- Take a small palette knife and draw large 'S' shapes to give swirl effect.
- Dust with icing sugar.

Taken from Daily Telegraph Best ever cakes feature.

## **Parsley Cheese Scones** (from Dan Lepard in The Guardian)

75g/3oz rolled oats plus more for the top      ½ tsp salt  
50ml/2fl oz buttermilk      Beaten egg  
1 large egg      3 tsp baking powder  
50ml/2fl oz sunflower or corn oil  
1 large bunch parsley, leaves picked and finely chopped  
5-6 spring onions, finely chopped  
200g/7oz mature cheddar, coarsely grated  
350g/12oz plain flour, plus little extra for shaping

- Preheat oven to 220°C /425°F/Gas mark 7.
- Put oats in a saucepan with 150ml /5fl oz water, bring to the boil, then spoon into a mixing bowl, stir in the buttermilk and set aside to cool for 30 minutes.
- Once cool, beat in the egg and oil until smooth, stir in the parsley, spring onions and cheddar.
- Add the flour, baking powder and salt and mix to a soft dough.
- Cover a baking tray with non stick paper.
- Flour a worktop and then pat dough to about 4cm/1½" thick and cut out 6cm/2½" rounds. Place these apart on the tray, brush the tops with beaten egg.
- Sprinkle over a good pinch of oats.
- Bake for 15-20 minutes, until puffed and golden.

Please circle the appropriate numbers to show which classes you wish to enter. Each class entry costs **30p**. Please deliver your completed entry form and monies to:

Diane Campos, Weaversden, Biddenden Road

By **Wednesday 11th April 2012 at 8pm**

**Cup holders are kindly requested to return all cups and trophies by the above date**

Name:.....

Telephone:.....

E mail:.....

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