

# Yalding Garden Society

## Show schedules - Spring 2023

### Important reminder.

New versions of the show schedules are published on the Society's website every year. Please ensure that you are using the correct schedules - this document lists the classes and awards for the Society's show on **Saturday 25<sup>th</sup> March 2023**.

### Entering shows.

This is very straightforward, and there are no fees for entering. Simply send an email to [showentries@yaldinggardensociety.org.uk](mailto:showentries@yaldinggardensociety.org.uk) with your name and details of the classes you want to enter. If you don't have access to email, send your entries to our show secretary, Gail Johnson, at The Lodge, Vicarage Road, Yalding, ME18 6DX.

Please note that to allow time to plan the staging of exhibits all entries **must** be lodged with the show secretary by 8.00pm on **Thursday 23<sup>rd</sup> March 2023**.

On the day of the show, bring your entries along to the Village Hall, which will be open for exhibitors from 9.30 am. We will have stewards on hand to help with any questions you may have. All exhibits must be in place by 11:30 am, when the hall will be cleared for judging. The show will then open to the public at 2.30pm.

### Help with showing.

The formal show rules, along with some helpful hints and tips on showing, can be found in the "Show rules and guidance" document available on the website.

# Spring Show Classes

## *Section A – Flowers*

- A1. Collection of daffodils and/or narcissi in three separate vases, three distinct varieties, three stems of each (All Divisions).
- A2. Daffodils, long trumpet, three stems (Division 1).
- A3. Daffodils, large cups, any variety, three stems (Division 2).
- A4. Daffodils, small cups, any variety, three stems (Division 3).
- A5. Daffodils, double flowered, three stems (Division 4).
- A6. Daffodils, one vase, five stems, mixed allowed (Division 5-13).
- A7. Tulips, three stems, all one variety.
- A8. Tulips, three stems, mixed.
- A9. Polyanthus, three stems (own container).
- A10. Primroses, eight stems (own container).
- A11. Collection of spring flowers, not to exceed 9 in (23 cm) in any direction (own container).
- A12. Bowl of bulbs in flower.
- A13. Pot plant, flowering (pot not to exceed 9 in (23 cm)).
- A14. Pot plant, foliage (pot not to exceed 9 in (23 cm)).
- A15. Plate of hellebores, five flower heads, mixed allowed (own container).
- A16. Vase of any other flower, one kind, maximum four stems.
- A17. Flowering shrubs, three separate kinds, one spray of each.
- A18. Camellia, one specimen bloom.
- A19. One pot grown cactus or succulent (pot not to exceed 9" or 23cms in size).

## *Section B – Vegetables and fruit*

- B1. Three sticks of rhubarb (forced).
- B2. Three sticks of rhubarb (unforced).
- B3. Three spears of sprouting broccoli.
- B4. Three leeks.
- B5. One spring cabbage.
- B6. Any other vegetable.

## *Section C – Flower Arranging*

- C1. The Chinese Year of the Rabbit - an exhibit in a 2 ft (61 cm) cream alcove.
- C2. Three Cheers for the King - an exhibit in a 2 ft (61 cm) cream alcove.
- C3. Spring - a miniature exhibit in an egg shell, not to exceed 4 in (10 cm) all round.

## *Novice class for arrangers who have not previously won an award*

- C4. An Easter Table Centre - a petite exhibit not to exceed 9 in (23 cm) all round.

### ***Section D – Preserves***

- D1. A pot of marmalade (1lb approx).
- D2. A small pot of mint jelly (½lb approx).

*Note from Judges: Please ensure that your jars are clean, clearly labelled with contents and day, month and year of making, and use EITHER a waxed disc and cellophane OR a screw top lid. If a recipe contains vinegar use a plastic top or lid.*

### ***Section E – Cookery***

- E1. Five Hot Cross buns (made using recipe supplied).
- E2. Lemon drizzle cake (made in a 1lb (450g) loaf tin).
- E3. Five cheese scones.

### ***Section F – Photography (Must have predominantly plant content)***

- F1. A Trailing Plant or Flower.
- F2. Pond Plant Life.
- F3. Buds.

### ***Section G – Craft***

- G1. An item made for the home or garden, not previously entered at this show.

## Hot Cross Buns Recipe

### Ingredients

250g strong white bread flour,  
plus extra for dusting  
250g plain white flour  
125ml warm water  
125ml warm milk  
5g powdered dried yeast  
10g salt  
50g caster sugar  
1 medium egg  
50g butter  
100g sultanas, raisins or currants or a mixture  
Finely grated zest of ½ orange  
1 tsp ground mixed spice

### For the crosses

50g plain white flour  
100ml water

### To finish

1 tbsp sieved apricot (or other) jam  
1 tbsp water

### Method

Combine the flours, water, milk, yeast, salt and sugar in bowl. Use dough hook (or by hand - rather sticky) to add egg and butter. Add dried fruit, orange zest and spice and knead until silky and smooth.

Cover & leave in warm place for about an hour until doubled in size.

Knock back the dough and divide into 8 equal pieces, shape into rounds and dust with flour. Place on floured board and cover with plastic or cloth for about ½ hour until doubled in size.

Preheat oven to 200°C (gas mark 6).

Whisk together flour and water for crosses until smooth. Transfer to piping bag with fine hole. Move the risen buns to baking tray, and pipe a cross on each.

Bake for 15-20 minutes.

Melt jam with water and brush the glaze over the top of the buns as you remove them from the oven.

Cool on a wire rack. Serve warm, cold or toasted.

## **Spring Show Awards**

**DORIS MARY LICENCE BOWL** - to the member winning the largest number of points in the flower and vegetable classes.

**TOM LISTER CUP** - to the member with the best exhibit in the daffodil classes.

**SHEILA LISTER CUP** - to the member with the best exhibit in the collection of spring flowers class.

**MARY HAFFENDEN CHALLENGE CUP** - to the member with the best exhibit in the cactus class

**JAN MAXTED MEMORIAL CUP** - for the best floral arrangement.

**PATRICIA BENT CHALLENGE BOWL** - to the member winning the novice flower arranger class.

**KATHLEEN DICKER CUP** - to the member winning the largest number of points in the preserves and cookery classes.

**CRAFT CUP** - for member gaining the highest number of votes for their craft item.