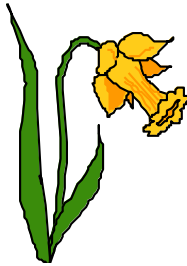


MEON VALLEY

GARDEN CLUB

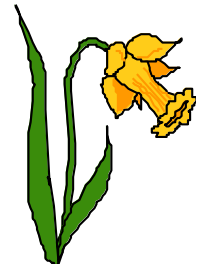
Schedule of Spring Flower Show



SATURDAY 20TH MARCH 2010

AT

SOBERTON VILLAGE HALL



DOORS OPEN AT 2pm

CAKE AND PRODUCE STALLS, RAFFLE

PRESIDENT:	MR. D. GREEN
VICE-PRESIDENT:	MR. R. MILES
CHAIRMAN:	MRS. O. HATHAWAY
VICE-CHAIRMAN:	MR. J. MARTIN
HON. TREASURER:	MR. R. SOLEN

Show Secretaries:

Mrs. L Lopez

Ms. D. Solman

Judges:

Horticulture Classes	-	Mr. P. Collett
Cookery Classes	-	Mrs. M. Williams
Handcraft Classes	-	Mrs. A. Petheram

8:00 am – 10:45 am	-	Staging of Exhibits
11:00 am	-	Judging
2:00 pm	-	Open to the Public
3:30 pm	-	Presentation of Prizes
3:45 pm	-	Raffle
4:00 pm	-	Removal of Exhibits

Visit our Web Site at www.Meon-Valley-Garden-Club.co.uk

Spring Show Prize Money 1st - 30p 2nd - 20p 3rd - 10p

SECTION 1

MEMBERS ONLY FLOWER CLASSES

1. Daffodils, Trumpet. Any Variety or varieties, yellow, 3 stems, 1 Vase
2. Daffodils, Trumpet. Any Variety or varieties, bi-colour or white, 3 stems, 1 Vase
3. Daffodils, Large cupped. 1 Variety, 3 stems, 1 Vase
4. Daffodils, Small cupped. 1 Variety, 3 stems, 1 Vase (NOT Poeticus)
5. Daffodils, Double. 1 Variety, 3 stems, 1 Vase
6. Daffodils, Single Headed Miniature, 1 Variety, 3 stems, 1 Vase
7. Daffodils, Multi-headed Miniature. 1 Variety, 3 stems, 1 Vase
8. Daffodils, Cyclamineus. 1 Variety, 3 stems, 1 Vase
9. Daffodils, Any other class, 3 stems, 1 Vase (e.g. Poeticus, split corona)
10. Daffodil - single head, 1 stem
11. Daffodil – multihead, 1 stem
12. Daffodil –multihead, 3 stems, can be mixed varieties.
13. Any other single cut stem of flower/s not specified as a cut stem in the schedule
14. Polyanthus, 6 stems, 1 Vase
15. Anemones, 6 blooms, 1 Vase
16. Spring Flowers mixed, 1 Vase up to 6 stems (not including shrubs)
17. Spring Flowers mixed, 1 Vase between 10 to 20 stems (not including shrubs)
18. Flowering Shrub. 1 Variety, 3 sprays, 1 Vase
19. Any other flowering plant. 1 pot or bowl not exceeding 6"/15cm

CLASSIFICATION OF DAFFODIL CLASSES (NARCISSI)

Trumpet - One flower to a stem. Trumpet or corona as long as or longer than the perianth segments (outer petals). *e.g.*, *Bavoure*, *King Alfred*, *Mount Hood*, *Topolino*

Large cupped - One flower to a stem. Cup or corona more than one third but less than equal to the length of the perianth segments *e.g.* *Daydream*, *Salome*, *Carlton*

Small cupped - One flower to a stem. Cup or corona not more than one third of the length of the perianth segments. *e.g.* *Merlin*, *Rockall*, *Verona*, *Barrett Browning*

Double - One or more flowers to a stem, with doubling of corona, perianth or both. *e.g.* *Tahiti*, *Golden Ducat*, *Cheerfulness*

Cyclamineus - One flower to a stem, perianth significantly reflexed, flower at an acute angle to the stem, with a very short neck. *e.g.* *Jenny*, *Foundling*, *Jack Snipe*

Miniature single - (other than small cupped) blooms less than 2"/5cm diameter, *e.g.* *Bulbocodium*

Miniature multihead - *e.g.* *Jonquilla*, *Triandrus*, *Hawera*

MEMBERS' SPECIAL CLASSES

Meon Valley Nursery Sponsorship (Entrance Free) – 1 Arabis – ‘Rose Delight’ 11cm pot
1st - £6 2nd - £3 3rd - £1

Garsons Daffodil Challenge (Entrance Free) - 3 Narcissus – ‘Apotheose’ in approx 2ltr (6") pot
Vouchers for 1st - £10 2nd - £5 3rd - £3

Members Special Narcissus Championship (Entrance 50p) – 2 cultivars, 3 stems of each in 2 separate vases (not miniatures)
1st - £6 2nd - £3 3rd - £1

SECTION 2

OPEN TO ALL EXHIBITORS

CLASS - FLOWERS

24. Daffodils, Trumpet. Any Variety or varieties, yellow, 3 stems, 1 Vase
25. Daffodils, Trumpet. Any Variety or varieties, bi-colour or white, 3 stems, 1 Vase
26. Daffodils, Large cupped. 1 Variety, 3 stems, 1 Vase
27. Daffodils, Small cupped. 1 Variety, 3 stems, 1 Vase (NOT Poeticus)
28. Daffodils, Double. 1 Variety, 3 stems, 1 Vase
29. Daffodils, Single-headed Miniature, 1 Variety, 3 stems, 1 Vase
30. Daffodils, Multi-headed Miniature, 1 Variety, 3 stems, 1 Vase
31. Daffodils, Cyclamineus. 1 Variety, 3 stems, 1 Vase
32. Daffodils, Any other class, 3 stems, 1 Vase (e.g. Poeticus or split corona)
33. Daffodils, 1 Variety. Any number in 1 pot or bowl, not exceeding 9"/23cm
34. Tulips, 1 Variety. Any number in 1 pot or bowl, not exceeding 9"/23cm
35. Hyacinths, 1 Variety. Any number in 1 pot or bowl, not exceeding 9"/23cm
36. Any other bulb or corm, 1 Variety. Any number in 1 pot or bowl, not exceeding 9"/23cm
37. Anemones, 6 blooms. 1 Vase
38. Spring Flowers mixed. 1 Vase up to 6 stems (not including shrubs)
39. Spring Flowers mixed. 1 Vase between 10 and 20 stems (not including shrubs)
40. Any other flowering plant. 1 pot or bowl not exceeding 6"/15cm
41. Any other flowering plant. 1 pot or bowl exceeding 6"/15cm up to 12"/30cm
42. Foliage plant. 1 pot or bowl not exceeding 6"/15cm
43. Foliage plant. 1 pot or bowl exceeding 6"/15cm up to 12"/30cm
44. Single Polyanthus plant in pot not exceeding 5"/13cm
45. Any other single cut stem of flower/s not specified as a cut stem in the schedule
46. Bowl of Floating Flower Heads

Children's entry only

- 47a. Spring Flowers Mixed, 6 stems in a container - Children up to 6 years
- 47b. Spring Flowers Mixed, 6 stems in a container - Children 7 - 12 years

Children's only classes (47) will be divided a) up to 6 yrs, b) 7-12 yrs Age will be taken into account when judging.

Children are welcome to enter any of the classes in this schedule.

CLASS - VEGETABLES

54. Leeks, with roots and foliage, 3
55. Purple Sprouting Broccoli, 12 shoots, 1 dish
56. Onions, last year's harvest, 3
57. Lettuce, 2
58. Rhubarb, 3 sticks, leaf trimmed to approx. 3"/7.5cm
59. Any other single vegetable not specified in the schedule

Cabbages and cauliflowers should have the root washed and trimmed to 3"/7.5cm

N.B. If possible please give the names of the cultivars of flowers and vegetables being shown as people are interested to know the varieties on display

SECTION 3 **HEMECRAFT**

No shellfish, uncooked egg or uncooked cream in any recipe
Jam jars must be covered with either a waxed disc and cellophane or a new screw lid and should be approximately 1lb / 450g size.

- 66. Jar of Marmalade
- 67. Jar of Chutney (at least 3 months old)
- 68. Jar of Pickles
- 69. Mega Chip Cookies – 3 (See recipe below)
- 70. Jam Tarts – 3
- 71. French Stick – no longer than 12"/30cm
- 72. Salsa – 1 portion
- 73. George Washington Cake – (See recipe below)
- 74. Scotch Egg - 1 - Men Entry Only
- 75. Cheese Straws - 5 (made from shortcrust pastry)
- 76. Peppermint or Coffee Creams - 5

Children's entry only

- 77a. Decorated Hard Boiled Egg in an Egg Cup – Children up to 6 years
- 77b. Decorated Hard Boiled Egg in an Egg Cup – Children 7 – 12 years
- 78a. Decorated Fairy Cakes – 2 – Children up to 6 years
- 78b. Decorated Fairy Cakes – 2 – Children 7 - 12 years

Children's only classes (77 and 78) will be divided a) up to 6 yrs, b) 7-12 yrs. Age will be taken into account when judging.

Children are welcome to enter any of the classes in this schedule.

MEGA CHIP COOKIES

225g/8oz unsalted butter, softened	140g/5oz caster sugar
1 egg yolk, lightly beaten	1-2 tsp vanilla extract
225g/8oz plain flour	55g/2oz cocoa powder
85g/3oz milk chocolate chips	85g/3oz white chocolate chips
115g/4oz dark chocolate, coarsely chopped	

1. Preheat oven to Gas Mk 5, 190°C (170°C-180°C fan assisted oven), 375°F. Line 2 – 3 baking sheets with baking parchment.
2. Put the butter and sugar into a bowl and mix well with a wooden spoon, then beat in the egg yolk and vanilla extract. Sift together the flour, cocoa powder and a pinch of salt into the mixture, add both kinds of chocolate chips and stir until thoroughly combined.
3. Make 12 balls of the mixture, put them on to the prepared baking sheets, spaced well apart, and flatten slightly. Press the pieces of dark chocolate into the cookies.
4. Bake for 12 – 15 minutes. Leave to cool on the baking sheets for 5 – 10 minutes, then using a palette knife, carefully transfer to wire racks to cool completely.

GEORGE WASHINGTON CAKE

Cake

250g/9oz unsalted butter at room temperature	250g/9oz caster sugar
3 eggs, size 3, separated	330g/12oz plain flour
2 tsp baking powder	1 tsp mace
1 tsp ground cinnamon	½ tsp salt
220ml/8fl oz milk	100g/4oz raisins
50g/2oz currants	finely grated zest of 1 large lemon

Buttercream Filling

100g/4oz unsalted butter at room temperature
225g/8oz icing sugar, sifted
Few drops vanilla essence
1 – 2 tbsp warm milk

Glacé Icing

125g/4½ oz icing sugar

1. Preheat oven to Gas Mk 3, 170°C (150°C-160°C fan assisted oven), 325°F. Grease and double-line a 20cm/8”round deep cake tin.
2. Cream the butter and sugar together until light and fluffy, then beat in the egg yolks, adding 1 tsp of flour to help the mixture combine.
3. Sift the remaining flour, baking powder, spices and salt together and fold alternately into the creamed mixture with the milk. Stir in the dried fruit and the zest.
4. Whisk the egg whites until they form soft peaks and fold in as lightly as possible.
5. Spoon into the tin. Bake for about 1¼-1½ hours or until a warmed skewer inserted into the centre comes out cleanly. Leave to cool in the tin for 10 minutes, then turn out on to a wire rack and cool completely.
6. Make butercream filling. Cream the butter until very soft, using an electric mixer if possible. Beat in the sugar a little at a time, to avoid clouds of dust. Beat in milk and essence to give a good spreading consistency.
7. Cut the cake in half horizontally and sandwich with buttercream.
8. Make glacé icing. Sift the icing sugar into a bowl and gradually mix in 1 tbsp hot water until the icing is smooth.
9. Spread the top of the cake with thin glacé icing and let it dribble down the sides unevenly.

DEFINITIONS

A Pickle consists of fresh fruit or vegetables preserved in vinegar.

Chutney consists of fruit such as apples, gooseberries, plums or tomatoes. Flavouring is added in the form of spices, onions, garlic and salt, and preserved with sugar, or sugar and dried fruit. Chutneys require long slow cooking and should be left 3 months before use.

SECTION 4 - HANDCRAFTS

85. Knitted or crocheted article
86. Hand or machine sewn article
87. A piece of embroidery, cross stitch or tapestry (with back visible)
88. A piece of embroidery, cross stitch or tapestry (back not visible)

RULES

1. Judging commences at 11.00 a.m. and all entries must be staged by 10.45 a.m.
2. All horticultural exhibits must have been grown by the exhibitor.
All home craft exhibits must have been made and cooked by the exhibitor.
3. All entry forms must be delivered to the Show Secretaries or any other designated person by 7.00 p.m. on the Thursday evening preceding the Show. No late entries will be accepted
4. No exhibitor is allowed more than 1 entry per class.
5. Prizes will be awarded at the Judge's discretion.
6. All exhibits are shown at the owner's risk and must not be removed before 4 p.m. except with the permission of the Committee.
7. In the case of any dispute, the Committee's decision will be final.
All protests must be delivered to the Show Secretaries in writing, together with a deposit of £5 (which will be returned if the protest is upheld), before 4 p.m. on the day of the Show, and must bear the complainant's signature which will not be disclosed unless the Committee consider such protest is prompted by malice.
8. The Committee reserve the right to refuse any entry.
9. Any exhibit can only be awarded Best in Show once.
10. The entrance fee for all classes will be 10p, unless otherwise specified.
11. No additional staging, e.g. blocks, to be used under vases.

All Exhibitors are asked to ensure that the area around their exhibit is left clean and free of litter to ensure a high standard of presentation.

Newspaper should not be used in bikini vases as this can stain them. Paper towel will be provided by the club for staging exhibits in bikini vases.

Please could saucers be used under pots to prevent staining of the tablecloths.

TROPHIES

MILLER CUP	Most points in Members Only Classes - Section 1
CHAMPION CUP	Most points in Open Classes - Section 2
HUMPHREY TROPHY	Most points in all horticultural classes - Sections 1 & 2
EVERETT TROPHY	Best exhibit in the Show - Sections 1 & 2 (See Rule 9)
HUMPHREY CUP	Best Pot of Polyanthus
HEMOCRAFT TROPHY	Most points in Home craft Section 3
BILL BURRAGE TROPHY	Winner of Class 73 - Cake entry
EDDIE NEWMAN CHALLENGE TROPHY	Best Leek Exhibit
BERENICE O'CONNOR MEMORIAL TROPHY	Most points in Show from a minimum of 3 Sections
JUDY BRICE MEMORIAL TROPHY	Best Houseplant

ENTRY FORM NO..... (DUPLICATE FOR YOUR RECORD)

Entry Forms must be returned no later than 7.00 p.m. on Thursday 18 March 2010

NO LATE ENTRIES ACCEPTED

ENTRY FEES - 10P PER CLASS except for Members' Special Classes (see below). All children under 12 yrs, may enter any Class free, and should add their age to the entry form.

NAME..... AGE (if under 12 yrs).....

ADDRESS.....

.....
.....
.....

PLEASE CIRCLE THE NUMBER OF THE CLASSES FOR WHICH YOU WISH TO ENTER

SECTION 1

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19

SECTION 2

24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47a 47b
54 55 56 57 58 59

SECTION 3

66 67 68 69 70 71 72 73 74 75 76 77a 77b 78a 78b

SECTION 4

MEMBERS' CLASSES

85 86 87 88

Garsons Daffodil Challenge (free)
Meon Valley Nursery Challenge (free)
Members Special Narcissus Championship (50p)

SUMMER SHOW NOTES

Summer may seem a long way away but the following notes may be useful to you in preparing for the Summer Show which will be held at the Meon Hall on Sunday 18 July 2010.

There will again be a Members' Special Class at the Summer Show for flowers to be grown from seed made available by the Garden Club. The seeds will be available at the Spring Show at a cost of 20p, with growing instructions. Entry for this class in the Summer Show will be free.

There will be two photograph classes for the Summer Show which will be '*A Local Snow Scene*' and '*An English Country Garden*' (for both adult and children's classes).

It is currently planned that most classes in the Summer schedule will remain the same as last year but some classes to be thinking about now in preparation for the show include:-

- orchids in a pot
- cut lilies
- a fruit liqueur, e.g. Sloe Gin, and Rosé wine in the wines section
- John Parry Memorial Trophy - a planted container – max 12" diameter or square
- pot of Busy Lizzies not exceeding 9" / 23cm
- pot of Tuberous Begonia not exceeding 9" / 23cm
- calendula, dahlias, nasturtiums, pansies, antirrhinums
- other annuals and flowers raised from seed in the previous 12 months
- lilies (any number) in a pot not exceeding 9"/23cm
- summer flowering bulbs (any number) in a pot not exceeding 9"/ 23cm
- fuchsia in pot not exceeding 9"/ 23cm
- pelargonium in pot not exceeding 9"/ 23cm
- largest onion

We would like to encourage entry to the children's classes which will include:-

- cheese straws
- garden flowers in an unusual container
- a healthy lunch box
- photographs – '*An English Country Garden*' and '*A Local Snow Scene*'
- a painted stone
- miniature garden using fresh plant material in a seed tray or box
- a queer object made from fruit, flowers and/or vegetables
- a poster design on A4 paper for the Meon Valley Garden Club Summer Show on July 17th 2011.

ENTRY FORM NO.....

Entry Forms must be returned no later than 7.00 p.m. on Thursday 18 March 2010

NO LATE ENTRIES ACCEPTED

ENTRY FEES - 10P PER CLASS except for Members' Special Classes, (see below). All children under 12 yrs, may enter any Class free, and should add their age to the entry form.

NAME..... AGE (if under 12 yrs).....

ADDRESS.....

.....
.....
.....

PLEASE CIRCLE THE NUMBER OF THE CLASSES FOR WHICH YOU WISH TO ENTER

SECTION 1

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19

SECTION 2

24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47a 47b
54 55 56 57 58 59

SECTION 3

66 67 68 69 70 71 72 73 74 75 76 77a 77b 78a 78b

SECTION 4

MEMBERS' CLASSES

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Garsons Daffodil Challenge (free)
Meon Valley Nursery Challenge (free)
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