

# Dunmow & District Horticultural Society

SPRING SHOW 2023

Saturday 18th March at 2pm

Foakes Hall, Stortford Road, Great Dunmow



Admission:  
Members & Children: free  
Non-Members :£1  
Senior Citizens 50p

Web site: [www.dunmowhorticultural.org](http://www.dunmowhorticultural.org)

Facebook:

Search for "Dunmow and District Horticultural Society"



**PRESIDENT – Barbara Hardiman**

**COMMITTEE 2023**

Chairman	:	Amanda Perry	Tel: 01371 878420
Treasurer	:	Amanda Perry	Tel: 01371 878420
Membership	:	Judy & Mike Barnard	Tel: 01371 872350
Shows:	:	David Beedle	Tel: 01371 873673
		David Perry	Tel: 01371 878420
Committee	:	Rita Punt, Liz & Barry Rogers	

**Annual subscriptions are £15**

**PROGRAMME 2023**

**The Society meets on the Fourth Wednesday of the month at 7:30pm in the Talberd Room, Foakes Hall.**

**Entry is £2 for members and £4 for guests.**

22nd February:	Asian woodland Plants - Helen Chen, Plants will be available to purchase after the talk.
18th March:	Spring Show
22nd March:	Hensted Exotic Gardens - Andrew Hensted, plants will be available to purchase after the talk.
26th April:	TBC
24th May:	Gardening the World & Commonwealth War Graves— Paul White + member plant sale
27th September:	Bugs on the Move - Dr Ian Bedford
30th September:	Autumn Show
1st November:	The What, Where & Why of Essex Wild flowers - Dr Chris Gibson
22nd November:	The National Garden Scheme – Ed Fairey
Friday 8th Dec.:	Christmas Party
24th Jan. 2024:	AGM 2024

**EVERYONE IS WELCOME TO MEETINGS AND WE ARE ALWAYS  
PLEASED TO SEE NEW MEMBERS & VISITORS; COME ALONG AND  
SAY HELLO**

## **RULES**

- All classes are open classes and exhibitors need not be members.
- All exhibits must be the produce and work of the exhibitor and come from his/her garden, with the exception of floral art classes.
- Pot plants should have been continually owned by the competitor for 13 weeks.
- Entry forms ideally should be received by -  
  
David Beedle  
Crouches Farmhouse  
The Broadway  
Great Dunmow  
  
by 6.30pm on Thursday 16th March 2023
- Entries will be accepted on the day
- All exhibits to be staged by 11 am and not removed before 4.30 pm.
- Entry cards must be displayed.
- Exhibitors may enter more than one exhibit in any class but will be limited to one prize per class.
- The Society reserves the right not to award a prize if there is insufficient entry in any class.
- Exhibits must conform to the schedule in order to be judged.
- The judges' decision is final and the Society cannot be held responsible for any loss or damage.
- All exhibitors must vacate the hall whilst judging is in progress.
- Cups or shields awarded must be returned by the next relevant show.

### **HINTS FOR EXHIBITORS**

1. Read your schedule very carefully and follow the instructions.
2. Uniformity – make sure the flowers, vegetables, fruit etc. are of uniform size and quality.
3. Pot plants – make sure pots have been cleaned and plant is of all round interest.
4. In the interest of hygiene and where appropriate, entries in the food and drink classes should be covered with cling-film or similar substance.
5. Oven temperatures may need adjustment according to your oven, always refer to your cooker instruction book for gas equivalents.
6. Jam and chutney – all jars must be filled and covered with a waxed paper disc and a clear cover.
7. Presentation of exhibits – make them look nice!
8. Vases containing flowers – it helps to have them facing the same way and pack if necessary.
9. Containers will be provided for as many entries as possible – bring some just in case!
10. Rhubarb – should be of good eating quality and leaves should be cut down to 50-75mm
11. Vegetables should be washed where necessary.
12. All fruits – must have stems attached.
13. Tomatoes must have calyx intact.

### **FLOWER ARRANGING**

1. Plant material must predominate and be of good quality
2. Niche arrangement should be  $\frac{3}{4}$  full and plant material must not touch side.
3. Mechanics should not be visible.
4. Use the minimum possible accessories for interpretation.

## **THE CUPS**

President's Cup	Most points in Flowers & Vegetables
Lidbury Cup	Most points in Floral Art
Dixon Shield*	Best exhibit in Floral Art
Susan Noon Novice Cup	Best novice exhibit in Floral Art
Mr & Mrs Stevenson Cup	Most points in Food & Drink
Mick Elsdon Cup*	Mens Cookery
Millennium Shield	Most points in Crafts
Geoffrey Perry Shield*	Most points in Photography
Neate Shield*	Best exhibit in show
Girls Goblet	Most points up to 11 years old
Boys Goblet	Most points up to 11 years old
Mitchell Plate*	Most points 12 years +
RHS Banksian Medal	Most points in Section A

PLEASE NOTE: The Banksian medal will be awarded at the Autumn show by combining points from both Autumn and Spring shows.

\* These cups to be held until Autumn Show 2023

## **THE PRIZES**

All prizes will be:

1st = 50p

2nd = 30p

3rd = 20p

## **SPRING SHOW : 18th March 2023**

### **SECTION A – FLOWERS & VEGETABLES**







#### **Daffodils/Narcissi**

1. 1 trumpet in a vase
2. 3 trumpets, mixed varieties in a vase
3. 1 large cupped in a vase
4. 3 large cupped, mixed varieties in a vase
5. 3 small cupped, one variety in a vase
6. 3 multi-headed one variety in a vase
7. 3 double, one variety in a vase
8. 3 Cyclamineus, one variety in a vase
9. 5 miniature eg. Tete-a-tete in a vase
10. 5 miniature multi-headed in a vase
11. 1 of each – trumpet, multiheaded and double in a vase

### **SECTION B - POT PLANTS**

12. Flowering bulbs in a pot
13. Dwarf flowering bulbs in a pot
14. Tulips, 3 single, one or more varieties in a vase
15. Tulips, flowering bulbs in a pot, one or more varieties
16. Primula (polyanthus) plant in a pot 8" maximum diameter
17. Primula (auricula – alpine type) in a pot 6" maximum diameter.
18. Primula (primroses or cowslips) rooted plant in bowl max 8" diameter.
19. Orchid plant – in a pot 8" maximum diameter
20. Pansies/violas – 6 one variety in a dish provided
21. Pansies/violas – 6 mixed in a vase
22. Wallflowers – 3 stems, one or mixed in a vase
23. Flowering pot plant – pot under 6" diameter
24. Flowering pot plant – pot over 6" diameter
25. Foliage pot plant
26. Cactus or succulent – one pot
27. Flowering shrub – 1 stem in a vase
28. Hellebore – 3 stems one or mixed
29. Flowering shrubs – 3 stems, mixed in a vase
30. Camelia – 1 flower head in a low vase
31. Any other Spring flower – 3 stems, one variety in a vase
32. Rhubarb – 3 sticks
33. Vegetables – 1 of each, two different varieties

### Daffodil Cultivar Descriptions

	<p><b>Trumpet Daffodil Cultivars</b> (Division 1) One flower to a stem; corona (trumpet) as long as, or longer than, the perianth segments (petals).</p>
	<p><b>Large-cupped Daffodil Cultivars</b> (Division 2) One flower to a stem; corona (cup) more than one-third but less than equal to the length of the perianth segments (petals).</p>
	<p><b>Small-cupped Daffodil Cultivars</b> (Division 3) One flower to a stem; corona (cup) not more than one-third the length of the perianth segments (petals)</p>
	<p><b>Double Daffodil Cultivars</b> (Division 4) One or more flowers to a stem, with doubling of the perianth segments or the corona or both.</p>
	<p><b>Multi-Headed Cultivars</b> Division 5 (Triandrus Daffodil Cultivars) Characteristics of <i>N. triandrus</i> predominant: usually two or more pendent flowers to a stem; perianth segments reflexed.</p> <p>Division 7 (Jonquilla and Apodanthus Daffodil Cultivars) Characteristics of Sections Jonquilla or Apodanthi clearly evident: one to five flowers to a stem; perianth segments spreading or reflexed flowers usually fragrant.</p> <p>Division 8 (Tazetta Daffodil Cultivars) Characteristics of the <i>N. tazetta</i> group predominant: usually three to twenty flowers to a stout stem; leaves broad; Perianth segments spreading, not reflexed; flowers fragrant.</p>
	<p><b>Cyclamineus Daffodil Cultivars</b> (Division 6) Characteristics of <i>N. cyclamineus</i> clearly evident: one flower to a stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with very short pedicel (“neck”)</p>

**ENTRY FORM**

Please circle the class numbers you wish to enter - if you wish to enter more than one entry in any class indicate the number of entries over the class number.

- 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

NAME .....

ADDRESS .....  
.....

Age (if child).....

ENTRIES TO:    D BEEDLE  
                  CROUCHES FARMHOUSE  
                  THE BROADWAY  
                  GREAT DUNMOW  
                  ESSEX CM6 3BQ

email: davidbeedle456@btinternet.com    01371 873673

**BY THURSDAY 16th March 2023**



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### **SECTION C – FLORAL ART**

Accessories are allowed in each class for decoration and effect.

- |     |                                 |                       |
|-----|---------------------------------|-----------------------|
| 34. | Spring has Sprung               | Not exceeding 18"x18" |
| 35. | Easter in a Box                 | Not exceeding 15"x15" |
| 36. | Buttonhole Corsage for the King |                       |
| 37. | Yellow and Green                | Not exceeding 12"x12" |
| 38. | Miniature in an egg cup         | Not exceeding 4"x4"   |

### **SECTION D – FOOD AND DRINK**

- |     |  |              |
|-----|--|--------------|
| 39. | Homemade still lemonade, 1 bottle                    | Own recipe   |
| 40. | 1 jar marmalade                                      | Own recipe   |
| 41. | 1 jar lemon curd                                     | Own recipe   |
| 42. | 1 jar chutney  | Own recipe   |
| 43. | Victoria sandwich 20 cm's max.                       | Own recipe   |
| 44. | A round of shortbread 20cm's max                     | Own recipe   |
| 45. | Scones (display 5) 7cms max cutter                   | Recipe given |
| 46. | Cheese puffs (display 7)                             | Recipe given |
| 47. | Lemon drizzle cake                                   | Recipe given |
| 48. | Iced gingerbread MEN ONLY                            | Recipe given |
| 49. | Large sausage rolls (short crust pastry – display 3) | Own recipe   |
| 50. | Peanut chocolate slice & bake cookies (display 5)    | Recipe given |

### **SECTION E – CRAFTS**

51. A knitted article
52. A decorated plant pot
53. A wooden toy
54. Any other craft

### **SECTION F – PHOTOGRAPHY**

- |     |                         |                                    |
|-----|-------------------------|------------------------------------|
| 55. | Weather/clouds/sea etc. | x 1 Print mounted on A4 max        |
| 56. | Bulb flower/s           | x 2 Prints mounted together A4 max |
| 57. | Tree/trees              | x 2 Prints mounted together A4 max |

**SECTION G – CHILDREN**

**Children up to 5 years**

- 58. A potato print A4 max
- 59. 3 iced cakes

**Children 6 to 8 years**

- 60. A potato print A4 max
- 61. 3 iced cakes

**Children 9 years and over**

- 62. An upcycled item
- 63. 3 iced cakes

## **RECIPES**

### **Scones**

### **Class 45**

225g plain flour  
Pinch of salt  
½ level teaspoon bicarbonate of soda  
1 level teaspoon cream of tartar  
40g margarine  
About 1 tablespoon each milk and water mixed  
Milk for glazing

#### **Method**

1. Sift together the flour, salt, bicarbonate of soda, and cream of tartar.
2. Rub margarine into flour until resembles breadcrumbs.
3. Gradually add the milk and water mix with a round bladed knife to give a soft manageable dough.
4. Knead the dough quickly on a lightly floured board.
5. Roll out dough until ½ inch thick and cut out 2 inch rounds with a plain cutter, kneading any trimmings together to cut as many rounds as possible.
6. Set rounds on a ready heated, ungreased baking tray, brushing them with milk.
7. Place in pre-heated oven 450F, 230°C, gas mark 8 for approximately 10 minutes until well risen and light golden brown.

### **Cheese Puffs (makes 20 puffs)**

### **Class 46**

250ml water  
75g butter, cut into small pieces  
1 teaspoon salt  
150g plain flour  
4 eggs  
100g grated cheese, your choice

#### **Method**

1. Preheat oven to 220°C / Gas 7. Cover a baking tray with baking parchment.
2. In a saucepan bring water to the boil. Stir in butter and salt; when dissolved, add flour all at once and mix vigorously with a wooden spoon.
3. Remove from heat and stir in eggs one at a time, mixing well after adding each egg (mixture should
4. be smooth and sticky). Stir in grated cheese and mix well.
5. Using two spoons, form balls of 2 to 3cm diameter out of gougère mixture, place on tray and bake in preheated oven for 20 minutes; let cool and serve.

### **Lemon Drizzle Cake**

**Class 47**

175g margarine  
175g caster sugar  
3 eggs  
175g self-raising flour  
1 teaspoon baking powder  
Zest of 2 lemons

#### **For the lemon drizzle:**

Juice of 1/2 lemon  
100g icing sugar

#### **Method**

For the sponge:

1. Preheat the oven to 180°C / Gas 4. Line a 20x30cm cake tin with lightly greased baking parchment, leaving some to overlap the edges.
2. In a large bowl, beat the margarine and sugar together until you have a pale, fluffy mixture.
3. Beat in the eggs one at a time, then stir in the flour, baking powder and lemon zest until smooth. Pour the mixture into the prepared tin.
4. Bake in the preheated oven for 30 to 35 minutes. You'll know it's ready when the edges come away from the sides and it has turned a light golden colour. Remove from the oven and leave to cool slightly but not completely.

For the Lemon drizzle:

1. Make the drizzle by mixing the lemon juice and icing sugar together
2. Prick the top of the still-warm cake with a fork and drizzle the lemon mixture evenly over the top.
3. Allow the cake to cool fully before slicing and serving.

### **Iced Gingerbread**

**MEN ONLY**

**Class 48**

225 g plain flour  
1 level teaspoon bicarbonate of soda  
2 teaspoons ground ginger  
1 teaspoon mixed spice  
2 tablespoons black treacle  
1 tablespoon golden syrup  
2 eggs  
75 g caster sugar  
150ml milk  
110g margarine

#### **Icing**

225g icing sugar

### Method

1. Melt margarine, treacle and syrup in saucepan (do not let it boil)
2. Add milk and allow mixture to cool. Beat eggs, add to mixture.
3. Sieve dry ingredients together in mixing bowl.
4. Add liquid mixture gradually, blending well with a wooden spoon.
5. Pour into greased and lined large loaf tin or small roasting tin.
6. Bake in centre of cool oven, 150°C, 300°F, gas mark 2 for 1 to 1½ hours until firm to touch.
7. When gingerbread is cool sieve icing sugar into bowl and mix to a coating consistency with water, adding a little at a time. Spread over the cake.

### **Peanut Chocolate Slice & Bake Cookies**

**Class 50**

100g smooth peanut butter  
200g light soft brown sugar  
100g softened unsalted butter  
2 medium eggs, beaten  
100g dark or milk chocolate chips  
400g self-raising flour

### Method

1. Beat together the peanut butter, sugar and butter in a bowl until light and creamy. Gradually beat in the eggs. Stir in the chocolate chips, then sift the flour over the top and mix to form a softish dough.
2. Divide into four equal portions and form each into a log shape about 16cm long. Chill for 1 hour to firm up.
3. Using a knife, make 14 shallow indents in each log at regular intervals – this will make them easier to cut once frozen. Wrap in greaseproof paper and freeze for at least four hours until solid.
4. Preheat the oven to 200°C, 180 fan, Gas 6. Line a large baking tray with baking paper. Slice a roll of frozen dough using the pre-marked indents and arrange on the baking tray, spaced a little apart. Bake for about 12 minutes until lightly golden and crisp.
5. Transfer to a wire rack to cool completely.

**DUNMOW & DISTRICT HORTICULTURAL SOCIETY**

The first records of a Dunmow Floricultural Society are contained in a minute book of 1849-53, deposited in the County Archives. This Society was succeeded by the Dunmow Horticultural Society in the twentieth century.

At present the Society has about 60 members, with a wide variety of interests in gardening. Members are entitled to a 10% discount on horticultural supplies from Hornsea Animals Feeds, Bran End, Stebbing on production of their membership card. The Club also operates a scheme with Kings of Coggeshall, whereby members who order their seeds annually through the club get a substantial discount.

From September to May the Society meets, usually on the fourth Wednesday of the month, at 7.30 pm in the Talberd Room at Foakes Hall. Each month a guest speaker gives a talk on a gardening or related topics topic. There is also a raffle, refreshments and at the May meeting there is a members plant sale. There is an entry charge of £2 for members and £4 for guests. Non-members are always welcome.

In the summer the club organises outings, that are open to both members and non-member, to gardens and other places of horticultural interest.

Shows are held each year, a Spring and an Autumn show one year, with a Summer show in the alternate year. Classes include fruit, vegetables, flowers, crafts, photography, domestic and flower arranging and both members and non-members are welcome to enter.

Membership is £15 a year. To join please contact our membership secretary, Judy Barnard 01371 872350.

**MEMBERSHIP APPLICATION FORM**

Name .....

Address .....

.....

.....

Tel No. ....

I enclose the sum of £15 as the subscription fee  
To: Judy Barnard, 47 Springfields, Great Dunmow – 01371 872350.