

# EASTCOTE HORTICULTURAL SOCIETY



**PRESIDENT:**  
Catherine Dann

**CHAIRMAN:**  
Gerry Edwards

**SHOW COMMITTEE:**  
Sue Alexander (Chair), Gerry Edwards, Richard Lefley, Viv Lefley,  
Alan Thomas

## SUMMER SHOW SCHEDULE 2023

**SPRING SHOW: 11<sup>th</sup> March**  
**SUMMER SHOW: 17<sup>th</sup> June**  
**AUTUMN SHOW: 9<sup>th</sup> September**

**SHOWS ARE HELD AT:**  
Eastcote Community Centre, Southbourne Gardens, Eastcote

**OPEN TO THE PUBLIC:**  
2.30 – 4.30 pm  
Prize giving at 4.15 pm

Visit our website [www.succulent-plant.com/eastcote](http://www.succulent-plant.com/eastcote)

Email us [eastcotehorticultural@yahoo.co.uk](mailto:eastcotehorticultural@yahoo.co.uk)

## **EASTCOTE HORTICULTURAL SOCIETY (EHS)**

### **OFFICERS**

<b>Chairman:</b>	Gerry Edwards	Tel: 07768 657797
<b>General Secretary:</b>	Richard Lefley	Tel: 0208 868 8762
<b>Trading Secretary:</b>	Alan Thomas	Tel: 0208 429 0901
<b>Social Secretary &amp; Chair of Show Committee:</b>	Sue Alexander	Tel: 0208 866 1339
<b>Show Manager:</b>	Viv Lefley	Tel: 0208 868 8762
<b>Treasurer:</b>	Wayne Hirst	
<b>Bulletin Editor:</b>	David Barlow	
<b>Membership Secretary:</b>	Mary Evans	
<b>Committee Members:</b>	Colin Jones	

Officers can also be contacted by email on [eastcotehorticultural@yahoo.co.uk](mailto:eastcotehorticultural@yahoo.co.uk)

### **PURPOSE**

The EHS is a not-for-profit community organisation run solely by volunteers for the benefit of its members. The proceeds from trading and social activities contribute towards our shows and Hut maintenance.

The Hut carries an extensive range of garden products including fertilisers, soils, composts, canes and garden accessories. Bulbs, tubers and plants are sold in the spring and autumn. Arrangements can be made for members to sell their own plants. The Society holds three shows per year, a number of plant sales and social activities. Membership is £5 per year, per household.

## **AFFILIATED TO:**

The Royal Horticultural Society;  
The Middlesex Federation of Horticulture and Allotment Societies.

### **PRESIDENT**

Catherine Dann

### **VICE PRESIDENTS**

CF Spires; Mrs P Spires

### **EHS PAST PRESIDENTS**

PJ Beere FIPA; HH Crane FLS; Mrs E Cross; Mrs H Cross; TG Cross;  
J Hardy NDH; B Park OBE, VMH, DHM; VM Woodman

## **CHALLENGE CUPS**

<b>Name</b>	<b>Donor</b>
Alan Cup	PJ Beere, Esq. FIPA.
Bertram Park Rose Bowl	B Park, Esq. OBE, VMH, DHM.
Cartwright Cup	HVL Cartwright, Esq.
Condor Cup	Condor (Floral Artists) Ltd.
Crane Cup	HH Crane, Esq. FLS.
Cross Cup	Mr & Mrs TG Cross.
Eastcote Cup	Eastcote Horticultural Society.
Fran Thomas Cup	AW Thomas Esq.
EHS Photographic Cup	Eastcote Horticultural Society.
George Arliss Cup	GA Andrews, Esq.
GH Bickerton Cup	GH Bickerton, Esq.
Highmead Cup	Mrs EW Crane.
Hurford Rose Bowl	AT Hurford, Esq.
Jack Hardy Cup	J Hardy, Esq. NDH.
John Marshall Children's Cup	Mrs E Marshall.
JS Ranger Cup	JS Ranger, Esq.
Kathleen Bouquet Cup	HF Bouquet, Esq.
Philip Stagg Award	PH Stagg, Esq.
Popular Gardening Rose Bowl	Popular Gardening Magazine.
Quantocks Cup	E Roland Hole, Esq.
Rosella Blake Trophy	AE Blake, Esq. KLB FLS.
St Catherines Challenge Cup	Mr & Mrs TG Cross.
St Catherines Cup	Mrs TG Cross.
St Vincents Cup	Governors of St Vincents Hospital.
Ted Mills Memorial Trophy	Mrs H Mills.
TG Cross Memorial Cup	Mrs TG Cross.
TG Morris Memorial Challenge Cup	EHS Fruit Group.
Tingay Cup	HC Tingay, Esq.
Tryfan Cup	GM Edwards Esq.
WE Evans Memorial Cup	Mrs WE Evans.
Woodman Cup	VM Woodman, Esq.

## ANNUAL AWARDS TO BE PRESENTED AT THE SPRING SHOW

In the event of permission being received from the Royal Horticultural Society the Banksian Medal will be awarded to the competitor gaining the highest number of points for horticultural classes at all shows held during the year. Winners for previous two years are not eligible. Floral Art sections are not eligible.

All cups will be held for one year only and remain the property of the Eastcote Horticultural Society. In the event of a tie, the number of first prizes gained by each exhibitor will be taken into consideration and the cup held jointly, if appropriate.

<b>ALAN CUP</b>	Highest points in Chrysanthemum Classes.
<b>BERTRAM PARK ROSE BOWL</b>	Highest points in Rose Classes.
<b>CROSS CUP</b>	Highest points in Floral Art Classes.
<b>EHS PHOTOGRAPHIC CUP</b>	Highest points in Photography Classes.
<b>FRAN THOMAS CUP</b>	Highest points in Handicraft Classes.
<b>HIGHMEAD CUP</b>	Highest points in Apple Classes.
<b>JOHN MARSHALL CHILDREN'S CUP</b>	Highest points in Children's Classes. **
<b>PHILIP STAGG AWARD</b>	Highest points in Pear Classes.
<b>POPULAR GARDENING ROSE BOWL</b>	Highest points in Novice Classes.
<b>ST CATHERINES CUP</b>	Highest points in Home Produce Classes.
<b>T G CROSS MEMORIAL CUP</b>	Highest points in Horticultural Classes.
<b>T G MORRIS MEMORIAL CHALLENGE CUP</b>	Highest points in Fruit Classes.
<b>TRYFAN CUP</b>	Highest points in Vegetable Classes.
<b>WOODMAN CUP</b>	Highest points in Dahlia Classes.

\*\* This cup is presented at the Autumn Show.

## RULES AND REGULATIONS FOR ALL SHOWS

1. There are no entry fees, with the exception of the late entries - refer to point 4 below.
2. No prize money will be awarded, except in the children's classes where the prizes are: first £1; second 75p; third 50p.
3. Points awarded first 5; second 3; third 2; fourth and highly commended 1.
4. Entries to reach Show Manager ideally by 9.00 p.m. on the Wednesday prior to each Show, or to be handed in at the Trading Hut the Sunday before a Show. The Show Manager may accept late entries up until 7.00 pm on Friday, if space for the entry is available. Any entries made after 7.00 pm on Friday will be at the discretion of the Show Manager and will be charged at 25p each. NO NEW ENTRIES will be accepted after 10.00 am Saturday.
5. Exhibits MUST BE STAGED between 9.00 a.m. and 11.45 am on the day of the Show. Judging will commence promptly at 12 noon.
6. Exhibitors may make a maximum of 3 entries in each class, except where indicated, and can receive more than one award but only one set of points. At Autumn Shows, only 2 entries per class, per exhibitor. This is due to the size of the Show and space available.

7. Vases will be provided by the Society, except where indicated. Exhibitors may use their own vases, if identical to the Society's vases.
8. Any horticultural exhibit must have been the property of and have been grown by the exhibitor for at least two months immediately preceding the Show. The Show Committee shall have the right to inspect the growing plant in the exhibitor's garden or allotment. This rule does not apply to floral art classes.
9. All sections shall be open to all members, partners and children, except where otherwise stated.
10. Only people permitted by the Show Committee shall be allowed to remain during judging. Once staged, only Show Committee members can move items on the staging tables.
11. Unless otherwise stated, each flower exhibit must be staged in one vase; one or more varieties may be used.
12. In pot plant classes, unless otherwise stated, pots may be any size. All pots, and any plant labels, should be clean, plain and not display any branding. When plants are exhibited in pots they should be accompanied by saucers, in order to protect the show tables.
13. Judges and the Show Committee have the authority to withhold prizes at their discretion.
14. Where special awards are made for "Best Exhibit", they may only be given to an exhibit attaining a first prize and recommended by the judge.
15. Where special awards are made, for highest points, they shall only be given where the exhibitor has attained a first prize in that section. In the event of a tie, the number of firsts awarded to each exhibitor will be taken into consideration.
16. Judging of horticultural exhibits is governed by the rules of the Royal Horticultural Society. The Show will be judged in accordance with the 2016 edition of the RHS Horticultural Show Handbook.
17. All floral art exhibits must be arranged in the exhibition hall on the morning of each Show unless otherwise stated in the schedule. Alcoves are provided – approximately 81 cm high and 56 cm wide. Table space will be up to 60cm in width for open staging.
18. Complaints or protests must be made in writing to the Show Manager before 3.00 p.m. on the day of the Show. The Show Committee, whose decision shall be final, shall consider such protests.
19. No exhibit may be removed before time of closing. Any exhibit not removed at the time of closing shall become the property of the Show Committee unless previous arrangements have been made.
20. The Show Committee reserves the right to refuse to accept any entries from any exhibitor and to refuse admission to any show.
21. Photographic entries – maximum size 15 cm x 20 cm (approx. 8"x6") and all photographs to be unmounted and unframed.

## NOTES FOR GUIDANCE AND DEFINITIONS

1. **NOVICE CLASSES:** open only to members who have not won a 1<sup>st</sup> prize in a similar class at any other Eastcote Horticultural Society Show.
2. **CHILDREN'S CLASSES:** all children's entries must be arranged without assistance from an adult. In each class, at the discretion of the Judge, four awards may be made for toddlers, infants, juniors and seniors. Age should be stated on entries. Children are deemed to be toddlers/infant/junior/senior as follows: Toddlers (up to 5yrs by 1<sup>st</sup> September); Infant (up to 7yrs by 1<sup>st</sup> September); Junior (up to 11yrs by 1<sup>st</sup> September); Senior (up to 15yrs by 1<sup>st</sup> September).
3. **HANDICRAFTS AND PHOTOGRAPHS:** - should not have been previously shown in any other Eastcote Horticultural Society Show.
4. **NAMING OF CULTIVARS:** please name the cultivar where possible. Failure to name will not lead to disqualification but Judges will assume "cultivar not known".
5. **KINDS AND CULTIVARS:** the words "kinds" and "cultivars" are used in this sense: roses and daffodils are kinds of flowers. Red Devil, Peace, King Alfred are cultivars of flowers.
6. **FOLIAGE:** in flower classes only the foliage of flowers exhibited will be allowed (e.g. do not put fern with sweet peas).
7. **AN ANNUAL:** a plant which grows from seed and which naturally and ordinarily flowers, seeds and dies (irrespective of frost) within twelve months.
8. **A BIENNIAL:** A plant which grows from seed and which ordinarily requires two seasons to complete its life cycle - growing one year, flowering, seeding and dying in the second.
9. **A PERENNIAL:** a plant, which lives for more than two years (irrespective of frost) Including trees, shrubs and plants, and also plants grown from bulbs, corms, rhizomes and tubers.
10. **A BOWL:** the diameter of the top must be greater than the height.
11. **HOME PRODUCE SECTION:** All jars to be clear glass with no advertising matter or identifying labels except the name of contents and date of production. Metal lids or cellophane tops and a wax disc must be used. No fabric lid covers. If a recipe is given, all entries should use it to ensure exhibits are uniform.
12. **FLORAL ART:** classes will be judged in accordance with the N.A.F.A.S. Handbook of Schedule Definitions.

**13. FRUIT:** Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Apples, cooking	4	18	Grapes, outdoor	1 bunch	16
Apples, dessert	4	20	Loganberries	8	12
Apricots	3	16	Medlars	5	8
Blackberries	8	12	Melons	1	18
Blueberries	3 strigs	12	Nuts	10	8
Cherries, sour	8	12	Peaches & Nectarines	3	20
Cherries, sweet	8	16	Pears, cooking	4	18
Citrus fruits	2	18	Pears, dessert	4	20
Currants, black	3 strigs	12	Plums, cooking	4	14
Currants, red or white	3 strigs	12	Plums, dessert	4	16
Damsons	6	8	Quinces	3	12
Figs	3	16	Raspberries	8	12
Gooseberries	8	12	Strawberries	6	16
Grapes, indoor	1 bunch	20			

Note: Except for Peaches and Nectarines fruits should be shown with stalks.

**14. VEGETABLES:** Unless otherwise stated, the quantities required and points available are as follows:

	Quantity	Points		Quantity	Points
Aubergine	2	18	Lettuce	2	15
Beans, runner	6	18	Marrow	2	15
Beans, French dwarf & runner	6	15	Onion, green salad	6	12
Bean, Broad	6	15	Onion, over 250g	3	20
Beetroot, long	3	20	Onion, under 250g	3	15
Beetroot, other	3	15	Parsnip	3	20
Broccoli, sprouting	6	15	Peas	6	20
Brussels Sprouts	8	15	Peas, mange tout & snap	6	15
Cabbage	2	15	Peppers, sweet & hot chilli	3	15
Carrots long pointed	3	20	Potatoes	4	20
Carrots, stump rooted	3	18	Pumpkin	1	10
Cauliflower incl white	2	20	Radishes	6	10
Celery, trench	2	20	Rhubarb	3	12
Celery, other	2	18	Shallots, pickling	6	15
Courgettes	3	12	Shallots, exhibition	6	18
Cucumber, house	2	18	Sweet corn	2	18
Cucumber, outdoor	2	15	Squash summer	2	12
Garlic	3	15	Squash winter	2	10
Herbs	1 bunch	10	Tomatoes, medium	5	18
Leeks	3	20	Tomatoes, large fruit	8	15
			Tomatoes small cherry or plum	8	12

Note: For fruit & vegetables not quoted half the number quoted in the RHS handbook should be shown (the Show Manager has a copy for reference).

**SUMMER SHOW**  
**SATURDAY 17<sup>th</sup> JUNE 2023**  
**SECTION "A" FLOWERS**

**Unless otherwise specified, exhibits should be one variety/cultivar**

**CLASS**

1. Rose, 1 specimen bloom, large flowered, no side buds.
2. Roses, 3 specimen blooms, large flowered, as above.
3. Rose 1 bloom, Old English type.
4. Rose 3 blooms, Old English type, can be mixed cultivars.
5. Roses, 3 stems, large flowered, side buds / blooms allowed, can be mixed cultivars.
6. Roses, 6 stems, large flowered, side buds / blooms allowed, can be mixed cultivars.
7. Rose, 1 stem, cluster flowered, remove central bud a few days previously. 2 or more flowers.
8. Roses, 3 stems, cluster flowered, prepare as above.
9. Roses, 5 stems, cluster flowered, can be mixed cultivars.
10. Roses, 3 stems, miniature.
11. Roses, 1 bowl or vase (your own) arranged for all round effect.

**Note: All roses should be shown with clean leaves naturally attached.**

**HURFORD ROSE BOWL – Highest points in Classes 1 – 11.**

**EHS SILVER DIPLOMA – Best Rose Exhibit.**

**EHS SILVER DIPLOMA – Best Rose Bloom.**

12. Sweet Peas, 7 stems, 1 cultivar. 3 or more blooms per stem.
13. Sweet Peas, 9 stems, more than 1 cultivar.
14. Sweet Peas, 2 vases, 2 cultivars, 5 stems of one cultivar in each.
15. Sweet Peas, 3 vases, 3 cultivars, 5 stems of one cultivar in each.
16. Sweet Peas, bowl (your own) arranged for all round effect.

**Note: straight stems for all classes. Also, 3 or more blooms per stem for classes 12 - 15.**

**GEORGE ARLISS CUP – Best Exhibit Classes 12– 15 (Sweet Peas).**

**EHS GOLD DIPLOMA – Highest points in Classes 12– 16 (Sweet Peas).**

**EHS SILVER DIPLOMA – Best Exhibit in Class 16 (Sweet Peas).**

17. Pelargonium, Angel, 1 pot.
18. Pelargonium, decorative leaf cultivar, 1 pot.
19. Pelargonium, ivy leaf cultivar, 1 pot.
20. Pelargonium, miniature, 1 pot (pot size not to exceed 90 mm (3.5") diam).
21. Pelargonium, regal, 1 pot.
22. Pelargonium, scented leaf cultivar, 1 pot.
23. Pelargonium, stella, 1 pot.
24. Pelargonium, zonal, 1 pot.

**EHS GOLD DIPLOMA – Highest points in Classes 17– 24 (Pelargoniums).**

**EHS SILVER DIPLOMA – Best Exhibit in Classes 17 – 24 (Pelargoniums).**

25. African violet, 1 pot.
26. Alpine, 1 pot.
27. Annuals, 4 stems, 1 kind (not eligible for any other class).
28. Biennials, 4 stems, 1 kind (not eligible for any other class).
29. Begonia, decorative foliage, 1 pot.
30. Begonia, flowering, 1 pot.
31. Cactus, collection, 6 pots.
32. Cactus, 1 pot.
33. Clematis, 3 blooms, same cultivar, floating in water in own bowl.
34. Coleus, 1 pot.



35. Delphinium, 1 spike.
36. Delphinium, 6 flowers, can be mixed, in own bowl.
37. Ferns, 5 fronds, one vase, 2 or more cultivars.
38. Flowering plant(s), 1 pot (not eligible for any other class).
39. Flowering shrub, 3 stems, one cultivar (not eligible for any other class).
40. Foliage plant(s), 1 pot (not eligible for any other class).
41. Fuchsia, 1 pot, non-standard.
42. Fuchsia, 3 blooms, 3 cultivars, in own container.
43. Fuchsia, a standard, 1 pot, min 450mm (18")/clear stem between soil and lowest branch.
44. Grasses, 1 vase cultivated grasses, two or more cultivars.
45. Hosta, 5 leaves, at least 2 cultivars.
46. Mixed flowers, not less than 3 kinds, arranged for all round effect.
47. Orchid, 1 pot, any cultivar.
48. Pansies, 5 blooms, in own bowl.
49. Perennials, 3 different cultivars, 1 stem of each in each vase.
50. Perennials, 3 stems, 1 kind.
51. Pinks / Carnations, 5 stems, 1 or more cultivars.
52. Planted container, max size 400mm (16") width, not less than 3 plants, 1 or more cultivars.
53. Succulent collection, excluding Cacti, 6 pots.
54. Succulent, excluding Cactus, 1 pot.
55. Sweet Williams, 4 stems.
56. Violas / violettas, 5 blooms, in own bowl.
57. Any other flower, 1 kind, 1 stem (not eligible for any other class).

**JACK HARDY CUP – Highest points in Flowers Section “A”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Classes 25 - 57.**

## SECTION “B” VEGETABLES

### CLASS

58. Beans, Broad, 6, stalks on, uniform length.
59. Bunch of mixed herbs (in water), minimum 3 cultivars.
60. Culinary herbs, 1 pot, 1 or more cultivars.
61. Lettuces, 2, same cultivar. Roots washed, wrapped in damp tissue, then in a plastic bag.
62. Onions, green salad, 6. Retain foliage and roots, wash well.
63. Onions, 3. Not harvested. Do not over skin. Trim foliage and wash roots.
64. Radishes, 6. Trim foliage to approx 40 mm.
65. Rhubarb, 3 sticks. Straight and long. Foliage trimmed to approx 75 mm.
66. Shallots, pickling type, 6. Thin necks. Max 30mm diam. Tops tied neatly.
67. Any other vegetable, 1 dish (see note 14, page 6).

**EHS GOLD DIPLOMA – Highest points in Vegetables Section “B”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Vegetables Section “B”.**

## SECTION “C” FRUIT

### CLASS

68. Blackcurrants, 3 strigs.
69. Cherries, 8, with stalks.
70. Raspberries, 8, with stalks and calyces.
71. Pink, Red or White Currants, 3 strigs.
72. Strawberries, 6, with stalks and calyces.
73. Gooseberries, 8, with stalks.
74. Fruit, 3 different kinds, 1 dish of each kind. (See note 13, page 6).
75. Any other fruit, 1 dish, 15 points and over (see note 13 page 6).
76. Any other fruit, 1 dish, up to 14 points (see note 13, page 6).

**EHS GOLD DIPLOMA – Highest points in Fruit Section “C”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Fruit Section “C”.**

## **SECTION “D” NOVICES**

### **CLASS**

77. Fruit, 1 cultivar, 1 dish (not eligible for any other class) See note 13, page 6 for quantity.
78. Berries, raspberries or strawberries but one type only, 1 dish, 6.
79. Currants, 1 dish, 2 strigs.
80. Rhubarb, 3 sticks.
81. Vegetables, 1 cultivar, 1 dish (not eligible for any other class) See note 14, page 6 for quantity.
82. Mixed flowers, not less than 3 kinds.
83. Pelargonium, 1 pot.
84. Cactus, 1 pot.
85. Rose, 1 bloom, no side buds.
86. Roses, 3 stems.
87. Sweet Peas, 7 stems, 1 or more cultivars.

**QUANTOCKS CUP – Highest points in Novices Section “D”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Novices Section “D”.**

## **SECTION “E” FLORAL ART**

**All Classes may be taken to the show complete.**

### **CLASS**

- |   |                        |               |
|---|------------------------|---------------|
| 88. The King’s coronation                         | An Exhibit.            | Alcove.       |
| 89. A song. The title to be shown on the side.    | An Exhibit.            | Alcove.       |
| 90. Flaming June                                  | An Exhibit.            | Alcove.       |
| 91. At the beach                                  | An Exhibit.            | Open Staging. |
| 92. Delicate pink                                 | A small scale Exhibit. |               |
| 93. Novices – table arrangement for a lunch party | An Exhibit.            | Open Staging  |

**CONDOR CUP – Highest points in Floral Art Section “E”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section “E”.**

## **SECTION “F” HOME PRODUCE**

**All entrants can use commercial ingredients**

**For all preserves: waxed discs should be trimmed as needed to fit and sealed lids or cellophane tops used. See note 11 page 5**

### **CLASS**

94. Ginger cake.
95. Iced lemon traybake, 4 pieces – using recipe provided in Appendix
96. Rock cakes, 4 - using recipe provided in Appendix.
97. Oat biscuits, 4 - using recipe provided in Appendix.
98. Lemon curd, 1 Jar.
99. Jelly, 1 Jar.
100. Jam, 1 Jar.

**EHS GOLD DIPLOMA – Highest points in Home Produce “F”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Home Produce “F”.**

## **SECTION “G” HANDICRAFTS**

### **CLASS**

101. A knitted item.

102. An item of crochet.
103. Soft toy (not knitted).
104. A sewn item (e.g. tapestry, cross-stitch, embroidery).
105. Picture, painting or drawing, any medium not covered by another class.
106. Any item of decoupage.
107. Greeting card (any medium except decoupage).
108. Any other item of handicraft not covered by another class.

**EHS GOLD DIPLOMA – Highest points in Handicraft Section “G”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section “G”.**

### **SECTION “H” PHOTOGRAPHY**

**Maximum size 200mm x 150mm (8”x6”) – all photographs to be un-mounted and unframed.**  
**CLASS**

109. Marking the coronation
110. Gold
111. A rainbow
112. Eastcote House Gardens

**EHS GOLD DIPLOMA – Highest points in Photography Section “H”.**  
**EHS SILVER DIPLOMA – Best Exhibit in Photography Section “H”.**

### **SECTION “I” CHILDREN**

**Any child from a member’s family – see Notes for Guidance and Definitions for age groups.**  
**CLASS**

113. A party invitation to invite friends to your birthday party. It must include all relevant information for an invitation. The information may be fictitious.
114. Model of a space vehicle. This may be real or imagined. Maximum 30cm (12”) length.
115. A bird feeder, made mainly from recycled items.
116. A flower arrangement for a summer lunch table, using fresh flowers, in own container. Flowers to be named. Maximum 30cm (12”) height, width and depth.

**EHS SILVER DIPLOMA – Best Exhibit in Children’s Section “I” for each age group.**

---

## APPENDIX

### Class 95 – ICED LEMON TRAYBAKE (with thanks to Mary Berry)

#### INGREDIENTS

For the cake

- 4 large eggs
- 225 g / 8 oz softened butter
- 225 g / 8 oz caster sugar
- 275 g / 10 oz self-raising flour
- 2 level tsp baking powder
- 4 tbsp milk
- 2 lemons, grate the rind

For the icing

- 3 tbsp lemon juice
- 225 g / 8 oz icing sugar, sifted

#### INSTRUCTIONS

1. Preheat the oven to 180C / 160C Fan / Gas 4. Grease and line a 30 cm x 23 cm (12" x 9") baking tray.
2. Mix all the cake ingredients into a large mixing bowl until well combined. Pour into the lined tin and level the top.
3. Bake in the oven for 35 – 40 minutes or until the cake has shrunk from the sides of the tin and springs back when pressed gently in the centre with your fingertips. Let it cool in the tin whilst you make the icing.
4. Make the icing by mixing the ingredients together until you achieve a runny consistency. Spread over the cake and leave to set.
5. Cut into pieces and choose 4 uniform pieces to exhibit at the show.

## **Class 96 – ROCK CAKES (with thanks to Mary Berry)**

### **INGREDIENTS**

- 225 g / 8 oz self-raising flour
- 2 level tsp baking powder
- 100 g / 4 oz softened butter
- 50 g / 2 oz granulated sugar
- 100 g / 4 oz mixed dried fruit
- 50 g / 2 oz currants
- 1 large egg
- 1 tbsp milk
- Demerara sugar for sprinkling

### **INSTRUCTIONS**

1. Pre-heat your oven to 200C / 180C Fan / Gas 6. Grease two baking trays.
2. Mix the flour and baking powder in a large mixing bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
3. Add the sugar and fruit.
4. Beat the egg and milk together and add to the mixture. If it's too dry add a little more milk.
5. Place the mixture onto the baking trays in about 12 rough "rock" shapes. Sprinkle with the demerara sugar.
6. Bake in the oven for about 15 minutes or until the cakes are a pale golden brown at the edges. Leave on a wire rack to cool.
7. Choose 4 uniform cakes to exhibit at the show.

## **Class 97 – OAT BISCUITS (with thanks to Mary Berry)**

### **INGREDIENTS**

- 50 g / 2 oz caster sugar
- 100 g / 4 oz softened butter
- 100 g / 4 oz porridge oats
- 50 g / 2 oz plain flour

### **INSTRUCTIONS**

1. Pre-heat your oven to 160C/ 140C Fan / Gas 3. Grease two baking trays.
2. Mix the sugar and butter in a large mixing bowl and beat until a creamy consistency.
3. Add the oats and flour into the mixture. Lightly knead the mixture until smooth and then roll out to a thickness of 5 mm / ¼" on a lightly floured surface.
4. Cut into round biscuit shapes using a 6 cm / 2 ½" plain cutter and place on baking trays.
5. Bake in the oven for about 20 minutes or until they are starting to look golden. Leave on a wire rack to cool.
6. Choose 4 uniform biscuits to exhibit at the show.

## ENTRIES

**If you would like to enter an exhibit(s) into the Show entries can be made by 9pm on Wednesday prior to the Show:**

- (a) Sent by email to eastcotehorticultural@yahoo.co.uk
- (b) Delivered to the Trading Hut on the Sunday before the Show
- (c) Telephoned to Richard & Viv Lefley 0208 868 8762
- (d) Delivered to Richard & Viv Lefley 10 Hawthorne Avenue, Eastcote, HA4 8SS

**Members are asked to use the following format:**

Name: Mr/Mrs/Ms/Miss\_\_ (initials) \_\_Surname \_\_\_\_\_

Class Numbers \_\_\_\_\_

\_\_\_\_\_

Age: (if entering Children's Classes) \_\_\_\_\_

**NOTE:** To order to facilitate the planning of the show, exhibitors are asked to ensure that entries are submitted by 9.00pm on Wednesday prior to the show. Members are advised to submit entries even if there is a possibility that they might be withdrawn, as this helps planning. Late entries can, however, be submitted up to Friday 7.00pm without charge. If you wish to make entries, after that time and before 10am Saturday morning, they are subject to the discretion of the Show Manager and at a charge of 25p per entry.

Version: February 2023 v1