



SEER GREEN GARDENERS

SPRING SHOW

Saturday 26th March at 2.30pm

in the Baptist Church Hall, Wood Pond Close, Seer Green.

Exhibitors should register & bring their entries to the Baptist Church Hall between 10.00 & 11.00 am on the day, or register via the website by 6pm Friday 25th March. All entries must be in place by 11am. Please label the variety of your exhibit when displaying (if known).

For information on staging, rules & definitions see www.seergreengardeners.org.uk

SCHEDULE

FLOWER SECTION

- 1 ■ TULIPS, 3 of any one variety
- 2 ■ TULIPS, 3 mixed
- 3 ■ DAFFODILS or NARCISSI 3 stems, one variety
- 4 MINIATURE NARCISSI 1 stem
- 5 POLYANTHUS, 3 stems
- 6 FRITILLARY, 3 stems, one variety
- 7 FRITILLARY, 3 stems, mixed
- 8 WALLFLOWER (Erysimum), 3 stems, one variety
- 9 HYACINTH, 1 stem, outdoor grown
- 10 3 of any other SPRING FLOWER from a bulb or corm, outdoor grown
- 11 3 of any outdoor SPRING FLOWER, not included in any other class
- 12 3 stems of different FLOWERING SHRUBS, not over 18" (45 cm) in length
- 13 VASE OF MIXED GARDEN FLOWERS, outdoor grown
- 14 BOWL or POT of HYACINTHS, one variety, indoor grown
- 15 BOWL or POT any other flower from BULB or CORM, indoor grown
- 16 ■ 1 FLOWERING HOUSE PLANT
- 17 ■ 1 FERN or FOLIAGE POT PLANT
- 18 ■ 1 CACTUS or SUCCULENT POT PLANT

■ Entries to be staged in green vases provided by SGG

■ Pot not to exceed 8" (20cm) in diameter

For the purposes of the Spring Show, the following definition of Daffodils and Narcissi applies. Daffodils: having a trumpet longer than the perianth (outside petals). Narcissi: having a trumpet shorter than the perianth.

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DOMESTIC SECTION

- | | |
|----|-----------------------------------|
| 19 | BAKEWELL TART to set recipe below |
| 20 | JAR OF HANDMADE CITRUS MARMALADE |
| 21 | 3 ONION BHAJIS to own recipe |

CRAFT SECTION

All entries must be the work of the entrant, a variety of crafts and materials can be used.

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| 22 | A DECORATIVE CUSHION in any medium |
| 23 | "PATTERNS IN NATURE" in any medium |
| 24 | A USEFUL CONTAINER – e.g. bag, bottle, bowl, box etc. |
| 25 | A BUG HOTEL |

CHILDREN'S SECTION

UP TO & including YEAR 2

- | | |
|----|---|
| 26 | Artwork: STILL LIFE |
| 27 | A SPRING FLOWER ARRANGEMENT IN AN EGG CUP |

YEAR 3 UP TO & including YEAR 6

- | | |
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| 28 | Artwork: STILL LIFE |
| 29 | A SPRING FLOWER ARRANGEMENT IN AN EGG CUP |

CRAFT in the Spring Show

Something for all you crafters to do in the long, dark winter evenings: 4 classes to enter, as announced at the Autumn Show:



A decorative cushion in any medium, "Patterns in Nature" in any medium, A useful container – ie bag, bottle, bowl, box etc., A bug hotel

It must be your own work, the choice of media & technique is yours.
Judges will be looking for:

- Skill, dexterity and quality of work (10 points max)
- The article being fit for purpose (5 points max)
- A unique finished article (5 points max)

You can enter all 4 classes, any 3, 2, or just 1, but only 1 entry per class.
More information is on our website www.seergreengardeners.org.uk

RECIPE

SPRING SHOW Mary Berry's Easy Bakewell Tart

For the shortcrust pastry

- 175g/6oz plain flour
- 75g/2½oz chilled butter
- 2-3 tbsp cold water

For the icing

- 80g/2¾oz icing sugar
- 2½ tsp cold water

For the filling

- 1 tbsp raspberry jam
- 125g/4½oz butter
- 125g/4½oz caster sugar
- 125g/4½oz ground almonds
- 1 free-range egg, beaten
- ½ tsp almond extract
- 50g/1¾oz flaked almonds

Method:

- 1** To make the pastry, measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Add the water, mixing to form a soft dough.
- 2** Roll out the dough on a lightly floured work surface and use to line a 20cm/8in flan tin. Leave in the fridge to chill for 30 minutes.
- 3** Preheat the oven to 200C/400F/Gas 6 (180C fan).
- 4** Line the pastry case with foil and fill with baking beans. Bake blind for about 15 minutes, then remove the beans and foil and cook for a further five minutes to dry out the base.
- 5** For the filing, spread the base of the flan generously with raspberry jam.
- 6** Melt the butter in a pan, take off the heat and then stir in the sugar. Add ground almonds, egg and almond extract. Pour into the flan tin and sprinkle over the flaked almonds.
- 7** Bake for about 35 minutes. If the almonds seem to be browning too quickly, cover the tart loosely with foil to prevent them burning.
- 8** Meanwhile, sift the icing sugar into a bowl. Stir in cold water and transfer to a piping bag.
- 9** Once you have removed the tart from the oven, pipe the icing over the top, giving an informal zig zag effect.