



LAMBETH HORTICULTURAL SOCIETY

SPRING SHOW 2025

SATURDAY 5 April 2025

St Luke's Church, 1 Knights Hill, SE27 0HS

ALL ENTRIES - 20p *Children's Classes free*

Show secretary: Mr R K Tydeman showsecretary@lambethhorticulturalsociety.org.uk

TROPHIES TO BE AWARDED together with a £10 Hut voucher

SHIELD for the BEST HORTICULTURAL EXHIBIT

JOAN AXON SHIELD for the BEST FLORAL ART EXHIBIT

CHEVIOT GARDENS AWARD for the BEST DOMESTIC EXHIBIT

LILY JEAL PLATE for MOST POINTS DOMESTIC SECTION

CUP for the BEST HANDICRAFTS EXHIBIT - CUP for the BEST CHILDREN'S EXHIBIT

ALAN GREY TROPHY for the most points in the show

PRIZE MONEY

FIRST PRIZE £1.50

SECOND PRIZE £1.00

THIRD PRIZE £0.75

Except floral art classes n 55 & 56.

FIRST PRIZE £4.00

SECOND PRIZE £3.00

THIRD PRIZE £2.00

Prize money must be collected on Saturday between 4.00 and 4.30pm.

CONTAINER GROWN SECTION

CLASS

1. A hyacinth grown in a container
2. 3 Hyacinths grown in a container
3. Miniature daffodils or narcissi, in a pot up to 15cm
4. Daffodils or narcissi, 1 variety in a pot not to exceed 20cm (excluding miniatures)
5. Daffodils or narcissi, in a container not to exceed 30cm
6. Specie tulips, 1 variety in a pot not to exceed 20cm
7. Tulips grown in a pot not to exceed 30cm
8. Polyanthus or primulas grown in a pot up to 15cm
9. Amaryllis in a container
10. Container not to exceed 20cm of any bulb not included in above classes
11. Container not to exceed 30cm of any bulb not included in above classes
12. Flowering pot plant in a pot not to exceed 20cm
13. Flowering pot plant in a pot not to exceed 30cm
14. Foliage plant in a pot not to exceed 20cm
15. Foliage plant in a pot not to exceed 30cm
16. A cactus in a pot not to exceed 15cm
17. A succulent, other than cactus, in a pot not up to 15cm
18. A cactus any size, pot not to exceed 26cm
19. A succulent, other than cactus, any size, pot not to exceed 26cm
20. An alpine in a pot not to exceed 15cm
21. 3 alpines in pots not to exceed 15cm

CUT BLOOM SECTION (ALL VASES PROVIDED)

22. Wallflowers 3 stems
23. 1 Specimen bloom trumpet daffodil, foliage optional
24. 1 Specimen bloom any narcissus, foliage optional
25. 3 Trumpet daffodils, 1 variety (without foliage)
26. 3 Miniature trumpet daffodils or narcissi
27. 3 Stems multiheaded trumpet daffodils or narcissi (without foliage)
28. 3 Stems any other trumpet daffodil or narcissi, 1 variety (without foliage)
29. 5 Stems any trumpet daffodil or narcissus (without foliage)
30. 1 Tulip, to be shown with foliage
31. 3 Tulips, any variety, to be shown with foliage
32. 5 Tulips, any variety, to be shown with foliage
33. 3 Stems any primula including polyanthus
34. A bowl of floating flowers
35. Vase one truss camelia or rhododendron

36. Vase of mixed flowering shrubs (flowering trees and woody climbers are eligible)
37. Vase of mixed foliage
38. Vase of mixed spring flowers with foliage (excluding any foliage eligible for class 36)
39. 5 Sticks rhubarb – trimmed and tied
40. 1 “leaf” vegetable with roots
41. Any other vegetable

DISPLAY SECTION

42. Plants which must be growing in a trough or other container
43. An arrangement of pot plants, 2ft x 2ft space
44. Pot-et-fleur: an exhibit of growing plants which may or may not be flowering, in or out of pots, together with additional fresh cut flowers. Accessories, moss, driftwood may also be included. It must be assembled in one container. No additional cut foliage, other than that attached to the stems of the flowers, is permitted.
45. An arrangement of cacti and succulents, 2ft x 2ft space

CHILDREN'S SECTION

46. Flowers in a jam jar
47. A painting or drawing to include a rainbow
48. A homemade greetings card
49. A item made from recycled material

HANDICRAFT SECTION

50. Painting or drawing, not to exceed A3
51. An exhibit of needlecraft (embroidery, smocking, tapestry or similar)
52. A knitted, or crocheted garment or item
53. An item of patchwork or quilting
54. Any other exhibit of handicraft

FLORAL ART SECTION

ALL FLORAL ART EXHIBITS MAY BE ARRANGED AT HOME OR IN THE HALL.

Any natural plant material (including seed heads, berries, driftwood and dried, painted or dyed flowers) may be used, unless otherwise stated. Drapes and accessories which should not predominate are allowed, unless otherwise stated.

55. “Display in a vase” Props allowed. Space allowed 60cm x 60cm.
56. "Spring delight". Space allowed 60cm x 60cm.
57. “Flora”. A petite exhibit - artificial plant material allowed. Space allowed 25cm width, 25cm depth and 25cm height.
58. A miniature exhibit. Space allowed 10cm width, 10cm depth and 10cm height.

DOMESTIC SECTION

Please list any allergens present in your entry. Allergens are: celery, cereals containing gluten (such as wheat, barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million) and tree nuts (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts).

- 59. 1 Jar of marmalade
- 60. 1 Jar of jam
- 61. 1 Jar of chutney

- 62. Madeira cake (as recipe)
- 63. Light rye loaf (1/3 rye flour)
- 64. 3 Macaroons
- 65. Nigella's Malteser traybake (as recipe)
- 66. 1 Quiche

PHOTOGRAPHIC

Prints up to A5, mounted on card or paper

- 67. 1 Print "Wildlife"
- 68. 1 print any subject

CLASS 62 Madeira Cake

180g/6oz unsalted butter	Grated zest of 1 lemon
180g/6oz caster sugar	180g/6oz flour, sifted
3 eggs	1tsp baking powder
45g/1½oz ground almonds	1 tbs water

Line a loaf tin (1¼- 1½ pt /720-825ml recommended) with buttered greaseproof paper.

Cream the butter and sugar, then add the eggs one at a time, beating after each one. If the mixture shows signs of separating, add a spoonful of sifted flour. When all the eggs are incorporated add and fold in the almonds and lemon. Then add the sifted flour and baking powder, and fold in with 1 tablespoon of water.

Turn into the loaf tin and bake for about 65 minutes 180°C/350°F/Gas mark 4. Cool in tin for 10 to 15 minutes then remove from the tin, leaving the paper intact and lay on a rack to finish cooling.

CLASS 65 Nigella's Malteser traybake (British baking recipes)

200g (7 oz) digestive biscuits, crushed	100g (3.5 oz) Maltesers, crushed
100g (3.5 oz) unsalted butter, melted	Topping-200g (7 oz) milk chocolate, melted
200g (7 oz) milk chocolate, chopped	Topping-100g (3.5 oz) Maltesers, whole or crushed
3 tbs golden syrup:	

Line an 8-inch square baking tin with parchment paper, leaving some overhang. Place the digestive biscuits in a plastic bag and crush them with a rolling pin until they form fine crumbs. Crush the Maltesers separately, leaving some larger chunks for added texture. In a heatproof bowl set over a saucepan of simmering water, melt the milk chocolate and butter together, stirring until smooth. Remove from the heat and stir in the golden syrup. In a large mixing bowl, combine the crushed biscuits and Maltesers. Pour the melted chocolate mixture over the top and stir until all the dry ingredients are well coated. Pour the mixture into the prepared baking tin and press it down firmly with a spatula to create an even layer.

Melt the milk chocolate in a heatproof bowl set over simmering water until smooth and glossy. Pour the melted chocolate over the biscuit base, spreading it evenly. Sprinkle the remaining Maltesers over the top, pressing them lightly into the chocolate. Place the tray in the fridge to chill for at least 2 hours, or until the chocolate topping is fully set. Once set, cut into squares.