

**HELLEDON GARDENING CLUB
SUMMER SHOW, SATURDAY 4th JULY 2026**

Supplementary Schedule

Entries may be submitted by:

- Text message to the Show Secretary, Mobile: 07505 052541
- Telephone to the Show Secretary, 01603 423535 or 07505 052541
- Entry form delivered to the Show Secretary at 15 Meadow Way,
Hellesdon, NR6 5NW

Entries must be received before 8pm on Thursday 2nd July

FLORAL ART

NOTE: Accessories may be used for exhibits in all classes of floral art but flowers should be dominant.

Novice Class - Open to any member who has NOT won 1st prize for floral art in an HHA show

56. AN ARRANGEMENT OF FLOWERS & FOLIAGE IN AN UNUSUAL CONTAINER
e.g. an unusually shaped vase or pot, a teapot, a small boot or shoe, an attractive tin

Intermediate Classes

57. 'IN A SUMMER GARDEN' An arrangement of fresh materials, **not to exceed 60cm overall.**
58. 'MESSING ABOUT ON THE RIVER' An arrangement of fresh materials, **not to exceed 40cm overall**

COOKERY

Entries must use the recipes supplied in this schedule. Please display ready plated

61. DATE FRUIT LOAF
62. ALMOND AND APRICOT FINGERS [DISPLAY 6]
63. COFFEE BUTTERFLY CAKES [DISPLAY 6]

CHILDREN'S SECTION

64. A MINIATURE GARDEN ON A PLATE [A chance to involve the grandchildren]

Class 61 DATE FRUIT LOAF

1 cup of sugar
450g [1lb] sultanas, dates or prunes
1 cup of milk
100g [4oz] margarine
2 tsp mixed spice
2 cups of self-raising flour
1 egg

Preheat the oven to 160° C/Gas 4.

Put the sugar, sultanas, dates/prunes into a pot. Add the milk and mixed spice and bring to the boil.

Cool for 15 minutes

Add 2 cups of self-raising flour and one beaten egg.

Pour into a 1lb sized lined and greased loaf tin and bake for 1 – 1 ½ hours.

Class 62 ALMOND AND APRICOT FINGERS [DISPLAY 6]

125g [4oz] plain flour
2 tsp baking powder
125g [4 oz] butter or margarine
90g [3 oz] muscovado sugar
2 eggs
175g [6oz] dried apricots, dried & soaked for 30 mins in boiling water
60g [2oz] ground almonds
½ tsp almond extract
30g [1oz] flaked almonds

Preheat the oven to 190C [375F or Gas mark 5]

Line the base of a 30 x 20 cm [12 x 8 inch] baking tin with greaseproof paper. Grease the paper.

Sift the flour with the baking powder.

Cream the margarine & sugar together in a bowl until fluffy.

Beat in the eggs one at a time, adding one tablespoon of the flour with each egg.

Drain the apricots thoroughly, reserving 1 tablespoon of the soaking liquid. Stir the apricots into the batter and fold into the remaining flour mixture, together with the ground almonds, almond extract and reserved soaking liquid.

Turn the mixture into the baking tin. Spread it evenly to the edges and sprinkle the flaked almonds over the top.

Bake the cake for 30 -35 minutes, until it springs back when pressed in the centre. Turn the cake out onto a wire rack, remove the lining paper, then reverse the cake onto another rack to cool. Cut the cake into fingers when it has cooled.

Class 63 COFFEE BUTTERFLY CAKES [DISPLAY 6]

125 g (4oz) butter

60 g (2oz) light brown sugar

60g [2oz] clear honey

2 tbsp strong black coffee

2 egg whites, lightly beaten

175 g (6oz) plain flour

1 ½ tsp baking powder

Buttercream Filling

140 g [5oz] butter, softened

280g [10oz] icing sugar

1-2 tbsp milk

¼ tsp vanilla extract

Preheat oven to 180C (350F or gas mark 4)

Put 12 paper cases in a bun tin.

Use a wooden spoon or electric mixer to beat the butter in a bowl with the brown sugar and honey until soft.

Add the black coffee and 1 tablespoon of warm water. Continue beating until the mixture becomes very light and fluffy. Gradually beat in the egg whites.

Sift the flour and baking powder together over the creamed mixture, then fold them in carefully with a metal spoon.

Divide the mixture carefully among the prepared paper cases.

Bake the cakes for 15-20 minutes until well risen and springy to the touch. Leave for 2 to 3 minutes, then transfer to a wire rack to cool.

Using a small, sharp, pointed knife held at an angle, cut a cone out of the centre of each cake. Cut each cone in half.

To make the buttercream icing:

Beat the butter in a large bowl until soft. Add half of the icing sugar & beat until smooth. Add the remaining icing sugar & 1 tbsp of the milk & vanilla extract. Beat until creamy and smooth. Beat in remaining milk if necessary.

Pipe a whirl of buttercream into the middle of each cake, then replace the two halves of each cone on top of the cream, angling them to mimic butterfly wings. Sift the icing sugar lightly over the cakes.