

**SPRING SHOW SCHEDULE 16<sup>TH</sup> MARCH 2019**

**LIST OF CLASSES**

**SECTION 1- FLOWERS AND POTTED PLANTS**

**NEW TO SHOWING? CLASSES IN BOLD MAY TAKE**

**LESS PREPARATION.**

1. 3 hyacinths, variety to be specified by the Association: - Atlantic
2. 3 daffodils, variety to be specified by the Association: - Arkle
3. 3 hyacinths, any variety, one colour, excluding variety specified in Class 1
4. Bowl or pot of growing hyacinths, excluding variety specified in Class 1, not more than 5 bulbs.
5. Bowl or pot of growing tulips, not more than 5 bulbs to a bowl or pot.
6. Bowl or pot of growing miniature tulips.
7. Bowl or pot of growing daffodils Div. 1\* (trumpet) excluding variety specified in Class 2, not more than 5 bulbs to a pot or bowl.
8. Bowl or pot of growing daffodils (excluding Div. 1 and Div. 6) not more than 5 bulbs to a bowl or pot.
9. Bowl or pot or growing multi-headed daffodils.
10. Bowl or pot of growing miniature daffodils.
11. Bowl or pot of daffodils Div. 6\*\* (Cyclamineus).
- 12. 5 stems of garden flowers, under 15cm (6") from the top of the vase, other than those mentioned elsewhere in the Spring Schedule.**
- 13. 5 stems of garden flowers, other than those mentioned elsewhere in the Spring Schedule.**
14. 3 cut hyacinths.
15. 3 blooms daffodils Div. 1 (trumpet).

16. 3 blooms daffodils - single.

17. 3 blooms daffodils - double.

18. 3 blooms daffodils - split corona.

19. 3 stems daffodils - multi-headed.

20. 3 stems hellebore, any type, one or more varieties.

21. 3 blooms camellia, any type, one or more varieties.

**22. 1 bloom daffodil Div. 1 (trumpet) all yellow.**

23. 1 bloom daffodil Div. 1 (trumpet) other than all yellow.

**24. 1 bloom daffodil - single.**

25. 1 bloom daffodil - double.

26. 1 bloom daffodil - split corona.

27. 1 stem daffodil - multi-headed.

28. 1 bloom camellia

29. 3 stems, miniature daffodils

**30. 5 stems heather.**

31. 3 stems polyanthus.

**32. 5 blooms pansies in a supplied Association saucer.**

33. 5 blooms cultivated primroses in a supplied Association saucer.

34. 5 blooms hellebore in a supplied Association saucer.

**35. 3 stems of different flowering shrubs or trees.**

36. 1 pot or bowl of growing polyanthus.

37. 1 bowl or pot of alpine bulbs and / or plants.

**38. 1 container of growing plants, not mentioned elsewhere in Spring Schedule.**

**39. Individual cactus or succulent plant in flower.**

**40. Flowering pot plant, not mentioned elsewhere in Spring Schedule.**

**41. Pot plant for foliage, up to and including 13cm (5") pot.**

**42. Pot plant for foliage over 13cm (5") pot.**

**\* CLASSIFICATION OF Div.1 DAFFODILS**

*The flowers are solitary, each with a trumpet (corona) as long or longer than the perianth segments, (commonly known as petals 8 - 16cm / 3" - 6").*

**\*\*CLASSIFICATION OF Div. 6 DAFFODILS**

***Cyclamineus Daffodils***

*Usually 1 flower to a stem; perianth segments reflexed; flower at an acute angle to the stem with very short pedicel (neck) and usually a long trumpet.*

**SECTION 2—VEGETABLES**

43. 3 sticks rhubarb.

44. 3 leeks.

45. 3 parsnips.

46. 3 onions.

47. Any other vegetable. The Show Secretary will specify the quantity. ***See Association Show Rules for points value.***

**SECTION 3 - FLORAL ARTS**

*There are no height restrictions in Floral Art, but no other part of the arrangement may exceed the footprint measurements.*

48. 'MOTHERING SUNDAY' 30.5cm X 30.5cm (12" X 12") An arrangement of own garden flowers and foliage. Accessories permitted.

49. 'WORLD BOOK DAY' 51cm x 51cm (20" x 20") Accessories are allowed and flowers/foliage may be purchased.

#### **SECTION 4 - DOMESTIC**

- 50. A PLAIN JAR OF FRUIT CONSERVE 300ml-400ml (12oz-16oz).
- 51. DANISH APPLE CAKE *Recipe and Association plate supplied*
- 52. 6 BREAD ROLLS Association plate supplied, own recipe
- 53. A SAVOURY QUICHE Up to 20cm (8") in diameter, served on own plate.
- 54. A PLATE OF 12 SHORTBREAD BISCUITS Served on own plate

#### **SECTION 5 - JUNIOR SECTION 10 YEARS AND UNDER**

- 55. A TRAY GARDEN using components from the garden and natural world. Maximum size 30.5cm x 30.5cm

#### **SPRING RECIPE 2019**

##### **SECTION 5 CLASS 44      DANISH APPLE CAKE**

##### **INGREDIENTS**

- 185g (6oz) softened butter
- 165g (5oz) caster sugar PLUS 75g (2oz) extra
- 2 tsp natural vanilla essence or extract
- 3 eggs
- 185g (6oz) plain flour
- 1 tsp baking powder
- 2 tsp ground cinnamon
- 5 (about 800g / 1lb 12oz in total) dessert apples, peeled, cored and each cut into 16 wedges/slices

##### **METHOD (Pre-heat oven to 180C / 160C Fan / Gas Mark 4)**

Brush and butter base and sides of a 22cm round springform tin with melted butter and line the base with non-stick baking parchment.

Use an electric mixer to beat the butter, 165g sugar and vanilla until pale and creamy. Add the eggs, one at a time, beating well after each addition.

Sift together the flour and baking powder, then add to the butter mixture and mix on a slow speed until just combined.

Combine the remaining sugar with the cinnamon and set aside.

Spread half the cake batter in the prepared tin. Arrange half the apples over the batter and then sprinkle with half the cinnamon sugar.

Repeat with remaining cake batter, apples and cinnamon sugar.

Bake in the pre-heated oven for 55-60 minutes, covering with foil for the last 15 minutes if the cake is browning too quickly or until a skewer comes out clean. Stand for 10 minutes before transferring to a wire rack.