

SPRING SHOW SCHEDULE – 21st March 2020

LIST OF CLASSES

SECTION 1- FLOWERS AND POTTED PLANTS

(NEW TO SHOWING? CLASSES IN BOLD MAY TAKE LESS PREPARATION).

Classes 1- 8 to be grown and exhibited in their own pot or bowl throughout.

Class 1 & 2 – maximum pot size 9 inches

1. 3 hyacinths, variety to be specified by the Association – Yellow Queen.
2. 3 daffodils, variety to be specified by the Association – Romance.
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 to a bowl or pot.
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 bowl or pot.
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 of 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 pot or bowl 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 a pot, 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, these are commonly known as the 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 of rhubarb.
- 44. 3 leeks.
- 45. 3 parsnips.
- 46. 3 onions.
- 47. Any other vegetable, fruit or nuts. The Show Secretary will specify the quantity before the Show. See the end of the schedule for points value.

See also Class 58 – Late Entry.

SECTION 3 - FLORAL ART

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

- 48. “Eggstravaganza” An arrangement of own garden flowers and foliage. *Accessories are allowed.* 30.5 cm x 30.5 cm (12” x 12”)
- 49. “The 75th Anniversary of VE Day” *Flowers may be purchased. Accessories and foliage are allowed.* 51 cm x 51 cm (20” x 20”)

SECTION 4 - DOMESTIC

- 50. Sweet & Savoury: Two plain jars – one of jam or marmalade and one of chutney or pickle. (300-400 ml/12-16 oz jar)
- 51. Ginger & date cake, **recipe and association plate supplied.**
- 52. A chocolate cake, **Own recipe and plate, whatever size you wish.**
- 53. A cheese and onion flan, size up to 8 inches / 20cm, **Association plate supplied.**
- 54. An individual serving of chocolate mousse, **Served in your own way.**
- 55. A bottle of home-made beverage. Container should be appropriate to the beverage. (*Note – this may include wine, beer, cordials, soft drinks and liqueurs. This class **will not** count towards any trophy.*)
- 56. Hobbies, pastimes and crafts, not necessarily garden related.

SECTION 5- JUNIOR CLASSES

- 57. For 10 years and under- Coloured drawing of narcissus/daffodil, on A5 paper.

Section 6 – Late Entry

- 58. Late Entry. An item from any class in sections 1, 2 or 3 presented on the day. **Note that entries in this class do not count towards any trophy.**

SPRING RECIPE SECTION 4 CLASS 51
GINGER & DATE CAKE

(Recipe taken from 'We'll Eat Again' - A collection of recipes from the war years, selected by Marguerite Patten)

Ingredients

7oz / 198g self-raising flour
1 teaspoon bicarbonate of soda
1 teaspoon ground ginger
2oz / 56g cooking fat, dripping or margarine
2 tablespoons golden syrup
2oz / 56g sugar
3oz / 85g dates, chopped
1 egg
3 tablespoons milk or milk and water

Pre-heat oven to 180C / 160C fan / Gas Mark 4

Method

1. Line a tin, about 7 x 4 inches / 18 x 10cm with greased greaseproof paper or use margarine or cooking fat paper.
2. Sift the dry ingredients together.
3. Put the fat, syrup and sugar into a saucepan and heat until melted. Add the dates and stand allow it to stand for a few minutes.
4. Blend this with the flour mixture and the egg.
5. Heat the milk or milk and water in the saucepan in which the fat was melted and stir well to ensure that none of the ingredients are wasted. Pour onto the rest of the cake ingredients and beat well.
6. Spoon into the tin and bake in the centre of the oven for 50 minutes. Cool in the tin before turning out.