

SPRING SHOW SCHEDULE 21st MARCH 2015

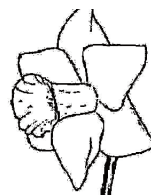
LIST OF CLASSES SECTION 1- FLOWERS AND POTTED PLANTS

New to showing? Classes in bold may take less preparation.

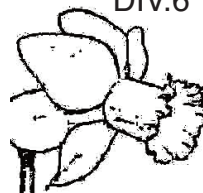
CLASSES 1-8 TO BE GROWN AND EXHIBITED IN THEIR OWN POT OR BOWL THROUGHOUT

1. 3 hyacinths, variety to be specified by the Association - Delft Blue.
2. 3 daffodils, variety to be specified by the Association - Bravoure.
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 bunch-flowered 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 schedule.
13. **5 stems of garden flowers**, other than those mentioned elsewhere in the schedule.
14. 3 blooms daffodils Div. 1 (trumpet).
15. 3 blooms daffodils – single.

DIV.1



DIV.6



16. 3 blooms daffodils – double.
17. 3 blooms daffodils – split corona.
18. 3 stems daffodils – multi- headed.
19. 3 stems hellebore, any type, one or more varieties.
- 20. 1 bloom daffodil Div. 1(trumpet), all yellow.**
21. 1 bloom daffodil Div. 1(trumpet), other than all yellow.
- 22. 1 bloom daffodil – single.**
23. 1 bloom daffodil – double.
24. 1 bloom daffodil – split corona.
25. 1 stem daffodil– multi headed.
26. 3 stems, miniature daffodils.
- 27. 5 stems heather.**
28. 3 stems polyanthus.
- 29. 5 blooms pansies in a supplied Association saucer.**
30. 5 blooms cultivated primroses in a supplied Association saucer.
- 31. 3 stems, of different flowering shrubs or trees.**
32. 1 pot or bowl of growing polyanthus.
33. 1 pot or bowl of alpine bulbs and/or plants.
- 34. 1 container of growing plants, not mentioned elsewhere in Spring Schedule.**
- 35. Individual cactus or succulent plant in a pot, in flower.**
- 36. Flowering pot plant, not mentioned elsewhere in Spring Schedule.**
- 37. Pot plant for foliage, up to and including 13cm (5”) pot.**
- 38. 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

39. 3 sticks of rhubarb.
40. 3 leeks.
41. 3 parsnips.
42. 3 onions.
43. Any other vegetable. The Show Secretary will specify the quantity.
See the end of the schedule for points value.

SECTION 3 - FLORAL ART

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

44. "A Reunion Tea" using cup, saucer and a plate with small cake
Flowers and cake may be purchased. Accessories and foliage are allowed.
45cm x 45cm (18" x 18")
45. "Eastertime" An informal arrangement of garden foliage.
Accessories are allowed. 30cm x 30cm (12" x 12")

SECTION 4 - DOMESTIC

46. Sweet & Savoury: Two plain jars – one of jam or marmalade and one of chutney or pickle (300-400ml/12-16oz jar)
47. A plated cold lunch, incorporating chicken, using own plate
48. Bread pudding, 3 pieces, plate supplied (recipe supplied in this schedule)
49. 5 chocolate eclairs, silver board supplied
50. A simnel cake, on own plate
51. Hobbies, pastimes and crafts, not necessarily garden related.

SECTION 5- JUNIOR CLASSES

52. For 10 years and under- A Spring collage on A5 paper.
53. For 11-16 yrs old - 5 Rock cakes presented on Association plate.



SPRING RECIPE 2015

Section 4 Class 48

Bread pudding

Ingredients:

| | |
|--------------------------------|-----------------------------|
| 500g white or wholemeal bread | 2 large eggs, beaten |
| 500g/1lb 2oz mixed dried fruit | 140g light soft brown sugar |
| 85g mixed peel | 100g butter, melted |
| 1½ tbsp mixed spice | 2 tbsp demerara sugar |
| 600ml milk | |

Directions:

Oven: Heat to moderate 180°C/160C Fan, Gas No.4.

Butter and line the base of a 20cm non-stick square cake tin (not one with a loose base).

1. Tear the bread into a large mixing bowl and add the fruit, peel and spice. Pour in the milk, then stir or scrunch through your fingers to mix everything well and completely break up the bread.
2. Add eggs and sugar. Stir well, then set aside for 15 mins to soak.
3. Stir the melted butter into the pudding mixture, tip into the tin, then scatter with demerara.
4. Bake for 1½ hrs until firm and golden, covering with foil if it starts to brown too much.
5. Turn out of the tin and strip off the paper. Cut into 9 squares and serve warm.

To stage:

Display 3 pieces on an Association plate, served cold.

