

SPRING SHOW SCHEDULE 2022

Grayshott Village Hall - Saturday 9th April

Staging 9-10.20am, Judging 10.30am, Viewing 2-4pm, Prize-giving 4pm

JUDGES

Plants, Flowers & Vegetables (Classes 1-49)	Pamela Holt
Floral Arrangements (Classes 50-52)	Jackie Squance
Home Produce (Classes 53-58)	Diana Terry
Craft Class (Class 59)	Kerstin Ochel
Juniors (Classes 61-62)	Fiona Bayly

PLANTS & FLOWERS

To be shown in vase provided unless marked with an asterisk *

Class/Vase Size

1. 2" 3 cut blooms of any single early tulip
2. 2" 3 cut blooms of any double early tulip
3. 2" 3 cut blooms of any kaufmanniana tulip
4. 2" 3 cut blooms of any fosteriana tulip
5. 2" 3 cut blooms of any greigii tulip
6. 2" 3 cut stems of any other tulip not included above
7. 2" 5 cut blooms of mixed tulips
8. * Pot of "**Sweet Lady**" (Greigii) grown from 5 bulbs supplied by the Society. Max pot size 20cm (8")
9. * A container of growing tulips. Maximum size 20cm (8")
10. 2" 3 cut blooms of any trumpet narcissus (Div 1)
11. 2" 3 cut blooms of any large-cupped narcissus (Div 2)
12. 2" 3 cut blooms of any small-cupped narcissus (Div 3)
- 13a. 2" 3 cut blooms of any single-headed double narcissus (Div 4)
- 13b. 2" 3 cut blooms of any multi-headed double narcissus (Div 4)
14. 2" 3 cut blooms of triandrus narcissus (Div 5)
15. 2" 3 cut blooms of any cyclamineus narcissus (Div 6)
16. 2" 3 cut blooms of any jonquilla or apodanthus narcissus (Div 7)
17. 2" 3 cut blooms of any tazetta narcissus (Div 8)
18. 2" 3 cut blooms of any poeticus (Div 9) or bulbocodium (Div 10) narcissus
19. 2" 3 cut blooms of any split corona (Div 11) or miscellaneous, that is any narcissus that does not fit into any other class (Div 12)
20. * Mixed cut narcissus showing the range grown, in own container
21. * Pot of "**Smiling Sun**" narcissus (Div 2) grown from 5 bulbs supplied by the Society. Max pot size 20cm (8")
22. * A container of growing narcissus. Max pot size 20cm (8")

Cut Exhibits - To be shown in vase/box provided unless marked with an asterisk

- * 23. * 1 camellia – single bloom in own vase
- 24. * 1 camellia - double bloom in own vase
- 25. * A stem of rhododendron/azalea in own vase
- 26. 4" 3 stems of different flowering shrubs or trees excluding rhododendron or azalea
- 27. Box 6 hellebore flowers (*not gone to seed*)
- 28. * 3 single stems of different heathers in own vase
- 29a.Box 6 blooms of pansies of same or different varieties
- 29b.Box 6 blooms of violas of same or different varieties
- 30. * 3 cut stems of polyanthus or other primula in own vase
- 31. * 3 stems of miniature flowers in own container
(*individual blooms to be approx. ½ inch (1cm) or less – NOT SHRUBS*)
- 32. * 3 cut stems of mixed outdoor flowers excluding those of any other class in own vase
- 33. * Cut mixed outdoor spring flowers (not flowering shrubs) to illustrate the range of species grown, in own container
- 34. * A single stem of an outdoor plant in own vase excluding daffodils and tulips

Pot/Container Grown Exhibits

- 35. A container of any outdoor bulb or bulbs in flower excluding tulips or narcissus. Maximum pot size 20cm (8")
- 36. A planted container of mixed alpines. Maximum pot size 30cm (12")
- 37. A polyanthus or other primula. Maximum pot size 25cm (10")
- 38. An orchid. Maximum pot size 25cm (10")
- 39. A foliage houseplant. Maximum pot size 25cm (10")
- 40. A flowering houseplant (including bulbs or rhizomes)
Maximum pot size 25cm (10")
- 41. A container of one or more succulents or cacti
Maximum pot size 20cm (8")
- 42. A container of plants of the same or different varieties, excluding succulents, cacti or bulbs. Maximum pot size 25cm (10")
- 43. **OPEN CLASS** - any flowering plant or foliage plant in own container. Maximum container diameter 25cm (10")
May include varieties covered by other classes

VEGETABLES – To be shown on plate provided unless marked with an asterisk*

- 44. 6 shoots of sprouting broccoli – *to be shown on medium plate provided*
- 45. * 3 leeks
- 46. * **OPEN CLASS** – 3 sticks of rhubarb – forced. *These should be displayed with approx. 3" of foliage, not trimmed at the bottom, just cleaned of any loose debris.*
- 47. * 3 sticks of rhubarb – unforced. *These should be displayed with approx. 3" of foliage, not trimmed at the bottom, just cleaned of any loose debris.*

48. **OPEN CLASS** - 2 specimens of any other vegetable - *to be shown on medium plate provided*
49. * 6 different species of cut culinary herbs, in own container(s)

FLORAL ARRANGEMENTS

50. **"Seasonal Inspiration"** Max size 60cm x 60cm. Height optional
51. **For Novices**
An informal arrangement made from flowers and plant material from your garden. Max size 45cm x 45cm. Height optional
N.B. A Novice is a Grayshott Gardeners Club Member who has never previously won a Floral Arrangement Cup
52. **"Simply Delightful"** Max size 30cm x 30cm x 30cm

HOME PRODUCE

Exhibits to be shown on the plates provided unless the class is marked with an asterisk* and should not contain fish, meat (exc. where encased in pastry), soft cheese, uncooked eggs, yoghurt or fresh cream.

53. **OPEN CLASS** – Coffee & Walnut Cake – recipe provided
54. 5 pieces of Salted Caramel Fudge
55. 3 Flapjacks
56. * Carrot and Coriander Soup
57. * 3 Wholemeal Bread Rolls – in a basket
58. A jar of Seville Orange Marmalade

Note – Jars used must be plain and labelled with the item's name and full date. They should be sealed by using either a wax disc and then cellophane, or a new twist top or press on plastic lid that will pop when opened. Vinegar preserves must have a lid that is a good fit, do not use a cellophane cover. Trade jars and lids and coffee jars are not acceptable. Baked goods should be shown on a plate with a doily and covered.

Recipe for Coffee & Walnut Cake (Class 53)

Cake Ingredients

225 g (8oz) butter
225 g (8oz) caster sugar
4 eggs
225 g (8oz) self-raising flour
75 g (3oz) walnut pieces
50 ml strong black coffee

Topping Ingredients

125 g (4oz) unsalted butter
200 g (7oz) icing sugar
50 ml strong black coffee
12 walnut halves

Method

1. Preheat oven to 180C/350F Gas Mark 4
Line & grease 2 x 20 cm (8") cake tins.
2. Beat the butter & sugar together until very light & fluffy.
3. Add the eggs one at a time, beating each one well before adding the next.
4. Sift the flour & stir in. Then stir in the coffee & walnuts.
5. Divide the mixture equally between the 2 prepared cake tins.
6. Bake for approx. 25 –30 mins until a skewer inserted into the centre of the cake comes out clean & the cake is golden brown.
7. Remove from the oven & cool on a wire rack.
8. For topping, beat butter & icing sugar together, add coffee & mix well. Spread butter cream over top of each cake. Place one cake on top of the other so one layer of butter cream is in the middle and one on top of the cake. Decorate the top of the cake with the walnut halves.

CRAFT

59. A craft item hand made by the exhibitor and not previously entered into a Grayshott Gardeners Show.

Max size: Length + Width + Depth should be no more than 125cm with no single side being more than 110cm.

Exhibitors should supply a brief description of the techniques applied and denote whether a kit was used.

PHOTOGRAPHY

60. **"Goodbye to Winter"**

A photograph taken on the theme by the exhibitor

Max exhibit size no larger than an A4 sheet

The photography class will be judged by Visitors Vote. Voting will cease 10 mins before Prize-giving.

JUNIORS – OPEN CLASSES Please state age on Entry Form

61. **INDIVIDUAL** under 8
"An Easter Card" using collage technique
62. **INDIVIDUAL** 8-11
"An Easter Card" using collage technique