

SPRING SHOW SCHEDULE 2024

Grayshott Village Hall - Saturday 13th April

Staging 8.40-10am, Judging 10.30am, Viewing 2-4pm, Prize-giving 4pm

JUDGES

Plants, Flowers & Vegetables	Classes 1-49	Nicky Cornell
Floral Arrangements	Classes 50-52	Frances Collins
Home Produce	Classes 53-58	Virginia Gordon
Craft Class	Class 59	Kerstin Ochel

PLANTS & FLOWERS

To be shown in vase provided unless stated otherwise

Class	Vase Size	Description
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 " Red Riding Hood " (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
19a.	2"	3 cut blooms of any split corona narcissus (Div 11)
19b.	2"	3 cut blooms of 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 " Ice King " narcissus 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 stated otherwise

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.	4.25"	3 stems of different flowering shrubs or trees excluding rhododendron or azalea
27.	Box	6 hellebore flowers of same or different varieties (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 stems of polyanthus/primula of same or different varieties in own vase
31.		3 stems of flowers of same or different varieties 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.		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, otherwise placed directly on table

Class	Plate size	Description
44.	Medium	6 shoots of sprouting broccoli
45.		3 leeks
46.		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.		2 specimens of any other vegetable
49.		6 small bunches of different named species of cut culinary herbs in own container(s)

FLORAL ARRANGEMENTS

50.		"Kaleidoscope" - Max size 60cm x 60cm. Height optional
51.		For Novices – "Take 5 Flowers" An informal arrangement made from five flowers and plant material. Max size 45cm x 45cm. Height optional - N.B. A Novice is a Club Member who has never previously won a Floral Arrangement Cup
52.		"Little Treasures" - Max size 30cm x 30cm x 30cm

HOME PRODUCE

Exhibits to be shown on the plates provided unless stated otherwise and should not contain fish, meat (excl. where encased in pastry), soft cheese, uncooked eggs, yoghurt or fresh cream.

Class	Plate size	Description
53.	Medium + Cover	OPEN CLASS – Cherry and Almond Cake – recipe provided overleaf
54.		A small soda bread loaf on own board
55.		A portion of quinoa salad with ingredients and dressing of own choice in own container
56.	Small	A portion of or an individual treacle tart
57.	Small	3 peppermint creams
58.		A jar of lemon curd

Note – Jars used must be plain and labelled with the item's name and full date (DD/MM/YYYY). 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. Kilner jars are acceptable, trade jars/lids and coffee jars are not. Baked goods should be shown on a plate with a doily and covered.

Recipe for Cherry and Almond Cake (Class 53)

Ingredients 225g (8oz) butter (room temperature) 225g (8oz) caster sugar 4 large eggs (lightly beaten) 225g (8oz) plain flour ½ tsp baking powder	100g (3.5oz) ground almonds 250g (9oz) glace cherries (washed, dried, quartered and dusted with flour) 1 tbsp milk ½ tsp almond essence 2 level tbsp demerara sugar
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Method 1. Pre heat oven 180C (fan 160°C), 350F, Gas Mark 4. 2. Line 20cm (8") diameter deep round cake tin, grease well. 3. Cream butter and sugar together, then beat in the egg a little at a time. 4. Sieve flour and baking powder together and fold into creamed mixture. 5. Carefully fold in the cherries and ground almonds. 6. Add the almond essence and the milk. 7. Spoon into prepared cake tin, level the top, sprinkle with demerara sugar. 8. Bake for approx. 1 hour. Cover with foil and bake for a further 30 minutes or until cake has shrunk away from the sides of the tin. 9. Cool in tin for 15 minutes before turning out onto wire cooling rack.
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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. <i>Exhibitors should supply a brief description of the techniques applied and denote whether a kit was used.</i>
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PHOTOGRAPHY

60.	"Flowers in the Rain" A photograph taken on the theme by the exhibitor. Max exhibit size 21cm x 30.5cm. <i>The photography class will be judged by Visitors Vote. Voting will cease 15 mins before prize-giving.</i>
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