

SPRING SHOW SCHEDULE 2025

Grayshott Village Hall - Saturday 12th April

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

JUDGES

Plants, Flowers & Vegetables	Classes 1-49	Geoff Peach
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 "United States" (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 "Sempre Avanti" 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
25a.		A stem of rhododendron in own vase
25b.		A stem of 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 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 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.		"Golden Moments" - Max size 60cm x 60cm. Height optional
51.		For Novices – "Ready Steady Cook" An exhibit to include a cooking utensil. 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.		"Box of Delights" - Max size 30cm x 30cm x 30cm

HOME PRODUCE

To be shown on plates provided unless stated otherwise. Refer to Show Rule 9 on Page 7

Class	Plate size	Description
53.	Medium + Cover	OPEN CLASS – Chocolate and Orange Sandwich – recipe provided overleaf
54.		2 Naan bread on own board
55.		A portion of Tabbouleh with ingredients of own choice in own container
56.	Medium	3 individual jam tarts
57.	Small	3 chocolate peppermint snaps
58.		A jar of apple jam

Recipe for Chocolate and Orange Sandwich (Class 53)

Ingredients for Cake 175g margarine 175g caster sugar 175g self-raising flour 3 tbsp cocoa powder 3 large eggs 3 tbsp marmalade – fine or medium cut 3 tsp orange juice	Ingredients for Buttercream Icing 110g butter 175-225g sifted icing sugar 1-2 tbsp orange juice and finely grated rind of an orange
---	---

Method

1. Preheat oven to 180C/160C fan/Gas 4. Grease and line with baking parchment two 7" (18cm) sandwich tins
2. Cream margarine and sugar together
3. Add eggs, marmalade and orange zest
4. Sieve cocoa powder and flour together and fold into mixture
5. Divide between the two prepared tins and bake in the oven for 20 mins or until a skewer inserted into the centre comes out clean.
6. To make buttercream,
 - Cream the butter until soft
 - Beat in the sugar a little at a time
 - Beat in the orange juice and grated rind into the icing to give a fairly firm but spreading consistency
7. Once the cakes are cold, remove the baking parchment.
8. Using half the buttercream, sandwich the two cakes together. Spread the remaining buttercream on top of the cake.

With thanks to Liphook Horticultural Society for this recipe.

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. **"Spring is in the Air"**
 A photograph taken on the theme by the exhibitor.
 Max exhibit size 21cm x 30.5cm. *The photography class will be judged by Visitors Vote. Voting will cease 15 mins before prize-giving.*