

SPRING SHOW SCHEDULE 2026

Grayshott Village Hall - Saturday 11th April

Staging 8.40-10am, Judging 10.30am-1.30pm, 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 53-58a	Virginia Gordon
Craft Class	Class 59	Kerstin Ochel

PLANTS & FLOWERS

To be shown in vase provided unless stated otherwise. (* 3 cut blooms should be the same cultivar)

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 "Miskodeed" (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 "Smiling Sun" 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
24a.		1 camellia - double bloom - white, cream or yellow - in own vase
24b.		1 camellia - double bloom - pink or red - in own vase
24c.		1 camellia - double bloom - multi-coloured - 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 kinds of 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 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.		No class
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.		"Upstairs, Downstairs" - Max size 60cm x 60cm. Height optional
51.		For Novices – "Tulip Fest" 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.		"Spring Awakening" - Max size 25cm x 25cm x 25cm
HOME PRODUCE		
To be shown on plates provided unless stated otherwise. Refer to Show Rule 9 on Page 7		
Class	Plate size	Description
53.	Large + Cover	OPEN CLASS – Jamaican Ginger Cake – recipe provided overleaf
54.		Soda bread on own board
55.		A portion of Mushroom Salad with ingredients of own choice in own container
56.		A slice of Spanokopita on own plate
57.	Small	5 white chocolate snowies
58.		A jar of spiced prunes
58a	Large + Cover	GENTLEMEN'S INVITATION CAKE - OPEN CLASS – Dorset Apple Cake – recipe provided overleaf. No points are awarded for this class.
CRAFT		
59.	<p>A craft item hand made by the exhibitor and not previously entered into a Grayshott Gardeners' Show.</p> <p>Max size: Length + Width + Depth should be no more than 125cm with no single side being more than 110cm.</p> <p><i>Exhibitors should supply a brief description of the techniques applied and denote whether a kit was used.</i></p>	

PHOTOGRAPHY

60. "Candlelight"

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.

Recipe for Jamaican Ginger Cake (Class 53)

200g plain flour	100g black treacle
2 tsp bicarbonate of soda	100g golden syrup
1 tbsp ground ginger	100g soft dark brown sugar
1 tsp ground cinnamon	200ml whole milk
1 tsp ground mixed spice	1 large egg, beaten
100g unsalted butter, chilled and cubed	

Method

1. Preheat the oven to 180°C, 160°C fan, gas mark 4 and line a 900g loaf tin with baking parchment. Sieve the flour, bicarbonate of soda and spices together into a large mixing bowl, and add the cubes of butter. Rub the butter into the dry ingredients, as if you were making pastry, until it resembles fine breadcrumbs. You shouldn't be able to see any large lumps of butter.
2. Melt the treacle, syrup and sugar together in a medium-sized pan over a low heat until the sugar has dissolved. After about 4-5 minutes, when the mixture is no longer grainy, remove from the heat and stir in the milk.
3. Pour half the warm syrup mixture into the dry ingredients and whisk until a thick batter forms. Add the egg and whisk until combined, then add the remaining syrup mixture and beat until smooth.
4. Pour the batter into the lined tin and bake for 50-55 minutes until risen and a skewer inserted into the centre comes out clean. Allow to cool completely in the tin before removing. This cake is at its best after 2-3 days and will keep in an airtight container for up to 10 days.

With thanks to Waitrose for this recipe.

Recipe for Dorset Apple Cake (Class 58a)

150g unsalted butter, softened and cut into cubes, plus a little for greasing	3 medium eggs, beaten
150g light brown muscovado sugar	2 tbsp whole milk
150g self-raising flour	2 medium sized dessert apples
1 tsp ground cinnamon	100g sultanas
	2 tbsp demerara sugar

Method

1. Preheat the oven to 180°C, 160°C fan, gas mark 4. Grease a loose bottomed or springform cake tin (18cm diameter), then line with baking parchment.
2. Place the butter cubes in a large mixing bowl with the muscovado sugar, then beat together using an electric hand mixer until pale and fluffy. Sieve the flour and cinnamon into the mixture, add the beaten eggs with the milk and mix until combined.
3. Peel the apples, cut into 4, then remove and discard the cores. Cut each ¼ in ½ again lengthways, then cut the pieces into chunks. Reserve a handful of apple pieces and stir the rest with the sultanas into the cake mix.
4. Spoon the mixture into the prepared tin and, using the back of a spoon or spatula, level the surface. Scatter the reserved apple pieces evenly over the top, then sprinkle over the demerara. Bake for 1 hour-1 hour 10 minutes, until cooked and a skewer inserted into the middle comes out clean. Remove from the tin and cool on a wire rack.

With thanks to Waitrose for this recipe.