

Spring Show

Saturday, 7 April 2018

VILLAGE HALL, SWAKELEYS ROAD, ICKENHAM

Entry forms for all exhibits must be submitted by the Thursday prior to the Show.

On Show day: Staging 8.30 am to 11.30 am. Doors open 2.30 pm. Prize-giving 4.30 pm.

SPECIAL AWARDS (presented at the AGM)

The Keith Briggs Millennium Bowl	- for most points in Handicraft
Bill Naylor Memorial Cup	- for most points in Spring Bulbs
The Daffodil Society Medal	- for the best vase of daffodils in this show
Men's Challenge Trophy	- for most points in Men's Challenge Classes over both Shows
Junior's Challenge Award	- for most points in Junior's Challenge Classes over both Shows

DAFFODILS and NARCISSI

Please read the schedule carefully. The classes are arranged to take account of the RHS Narcissus classification. Exhibits not complying with the requirements of the class entered may be disqualified. Exhibitors may care to note the division in which the following popular varieties fall.

DIVISION 1	DIVISION 2	DIVISION 3	DIVISION 4	DIVISION 5
Bravour	Daydream	Aflame	Tahiti	Hawera
Ellen	Ice Follies	Polar Ice	Texas	Ice Wings
Mount Hood	Kissproof	Verger	Unique	Mission Bells
Rembrandt	St Patrick's Day		White Marvel	Tuesday's Child
King Alfred	Sempre Avante	DIVISION 6	DIVISION 8	
Carlton	<i>pinks:</i>	Itzim	Avalanche	
	Passionale	Jetfire	Falconet	
	Rainbow	Jenny	Geranium	
	Salome	Kaydee	Minnow	
		Foundling	Silver Chimes	

Any Other Division: e.g. Miniatures, Jonquilla, Split coronas

Division 1 *The trumpet (corona) is as long as, or longer than the length of the petal (perianth) (R.H.S. Division 1); applies to classes 1 to 4.*

1. One specimen bloom, all-yellow.
2. One vase, three blooms, all-yellow, any one cultivar.
3. One specimen bloom, other than all-yellow.
4. One vase, three blooms, other than all-yellow, any one cultivar.

Division 2 *The length of the trumpet is between one-third of the length and the whole length of the petal (R.H.S. Division 2); applies to classes 5 to 9.*

5. Two vases, pink trumpets, distinct cultivars, three blooms of one cultivar in each vase.
6. Two vases, distinct cultivars, three blooms of one cultivar in each vase, excluding pink trumpet varieties.

7. One vase, three blooms of any one cultivar.
8. One specimen bloom, pink trumpet.
9. One specimen bloom, *excluding pink trumpet varieties*.

Division 3 *Small-cupped Narcissi, one flower to a stem, the cup is not more than one-third the length of the petal (R.H.S. Division 3); applies to classes 10 & 11.*

10. One vase, three blooms, any one cultivar.
11. One specimen bloom.

Division 4 *Double Narcissi; double-flowered blooms, (R.H.S. Division 4); applies to classes 12 & 13.*

12. One vase, three stems, any one cultivar.
13. One specimen stem.

Division 5 *Triandrus cultivars; two or more pendant flowers to a stem; perianth reflexed applies to classes 14 and 14a.*

14. One vase, three stems, any one cultivar.
- 14a One specimen stem.

Division 6 *Cyclimineus cultivars; one flower to a stem; perianth segments significantly reflexed applies to classes 15 and 15a.*

15. One vase, three stems, any one cultivar.
- 15a One specimen stem.

Division 8 *Tazetta cultivars; multi-flowered (R.H.S. Division 8); applies to classes 16 & 17.*

16. One vase, three stems, any one cultivar.
17. One specimen stem.

Any Other Division *(Note: this will include many of the miniature varieties)*

18. One vase, three stems, any one cultivar.
19. One specimen stem.
20. Two vases, three stems of any one cultivar in each vase.

Collection

21. **Three vases, three distinct cultivars, three stems of any one cultivar (from any division) in each vase.**

Mixed Daffodils and/or Narcissi

22. One vase arranged for effect. *(NO foliage allowed).*

TULIPS

23. Early Spring, Darwin or Triumph type, one vase, three blooms.
24. Early Spring, Darwin or Triumph type, one specimen bloom.
25. Kaufmanniana, Greggii or Fosteriana, one vase, three stems.
26. Kaufmanniana, Greggii or Fosteriana, one specimen stem.
27. Any other kind of tulip, one vase three blooms.

OTHER SPRING FLOWERS AND SHRUBS: EXCLUDING DAFFODILS AND TULIPS

28. Primulas, polyanthus or auriculas, cut stems, one bowl.
29. Pansies or violas, five blooms in a bowl, sand, 'Oasis' etc., may be used to display.
30. Camellias, three blooms (one or more variety/cultivar).
31. Flowering tree or shrub, one bowl or vase.
32. Tree or shrub, ornamental foliage, one bowl or vase.
33. Any one kind of flower not included in classes 28 to 32; one bowl or vase.
34. A bowl or vase of mixed flowers (not trees or shrubs) arranged for effect.

POT PLANTS Normally one plant per pot unless otherwise stated; pot diameter not to exceed 33 cm (13in).

35. One bowl or pot, flowering bulbs or corms, any one cultivar.
36. One Cymbidium orchid.
37. One orchid, excluding Cymbidium.
38. One begonia grown mainly for foliage.
39. One cactus or other succulent.
40. One foliage plant excluding a begonia.
41. One flowering plant, excluding any plant specified in classes 35 to 39.
- 42. Collection of not fewer than 3 pot plants, arranged for effect, maximum width 60cm (24in).**

VEGETABLES (*Rules 10 & 11 on page 18 apply*)

43. Rhubarb, three sticks, any cultivar.
44. Three tomato plants in 75-88 mm (3-3.5 inch) pots.
45. Any other vegetable.

FLORAL ART

All staged on tabling covered in pale green fabric, against a cream painted wall.

46. A spring basket for novices. An exhibit of fresh flowers and foliage in a basket. Space allowed 60cm (24in) wide x 70cm (28in) depth x 90cm (36in) height.
- 46a A Spring Walk. An exhibit incorporating wood/driftwood, flowers and foliage. Space allowed 90cm (36in) wide x 70cm (28in) depth x 90cm (36in) height.
A novice is an exhibitor who has never won a prize in a floral art competition.

HANDICRAFT

The Keith Briggs Millennium Bowl will be awarded at the AGM for the most points in this section. All articles to have been completed in the twelve months prior to the show.

47. A painting or drawing in any medium.
48. Any hand-knitted, or crochet, article (or set).
49. Any item of embroidery or tapestry.
50. An item of woodwork.
- 50a An item of metalwork.
51. An item of patchwork, quilting, appliqué or similar.

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52. A greeting card decorated using any medium.
53. An item of handmade jewellery.
54. Any item of handicraft not included in classes 47-53.

PHOTOGRAPHIC CLASSES *Maximum size A4, taken by the exhibitor within the last 12 months.*

55. A close-up of a flower or plant.
56. A frosty morning.
57. A photograph from your travels, home or away. **Taken within the last 2 years.**

DOMESTIC CLASSES

58. A jar of Seville orange marmalade. *(Made in 2018 from fresh oranges) – see Note 20 page 20.*
59. A jar of lemon curd.
60. 3 individual savoury tarts up to 9cm (4in) diameter, any pastry type, any filling.
61. A novelty cake – your own ideas – think Bake Off!! *(N.B. basic cakes may be bought).*
62. A cheesecake – any type.
63. Chocolate mousse *(any type)* – two servings in individual containers or glasses.
64. 6 small sweet things.
65. A fish pâté in a container 10-14 cm (4-5.5in) diameter.
66. Chilled soup, any type – 2 individual portions.
67. **MEN'S CHALLENGE CLASS** *(made to this given recipe)*

ICED CHERRY CAKE

200g/7oz glacé cherries	For decoration
225g/8oz self-raising flour	175g/6oz icing sugar
175g/6oz softened butter, extra for greasing	1 lemon, juice only
175g/6oz caster sugar	15g/½oz flaked almonds, toasted
1 lemon, finely grated zest only	5 glacé cherries, quartered
50g/1¾oz ground almonds	
3 large eggs	

Preheat the oven to 180C/350F/Gas 4. Grease a 23cm/9in Bundt tin or savarin mould with butter. *(alternatively use a 20cm/8in round cake tin).*

Cut the cherries into quarters. Set aside five of the quartered cherries for the decoration later.

Put the rest of the quartered cherries in a sieve and rinse under running water.

Drain well and dry thoroughly on kitchen paper. Toss in two tablespoons of the flour.

Measure all the remaining ingredients into a large bowl and beat well for two minutes to mix thoroughly. Lightly fold in the cherries. Turn into the prepared tin.

Bake in the preheated oven for 35-40 minutes until well risen, golden-brown and a skewer inserted into the centre comes out clean. Leave to cool in the tin for 10 minutes, turn out on a rack to cool.

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For the icing, mix the icing sugar together with the lemon juice to a thick paste. Drizzle over the cooled cake using the back of a spoon, sprinkle over the toasted almonds and reserved cherries.

WINE & BEER: One bottle – Please consult Note 19 on page 20 for wine exhibits

68. Sweet white wine.
69. Wine made from a tree fruit.
70. Dry red wine.
71. Dried fruit wine.
72. Flower wine.
73. One pint bottle of beer.

JUNIOR OPEN CLASSES - HORTICULTURAL

Under 16 years of age on 7 April 2018 (age to be stated)

74. Spring bulb/s grown in a pot by the exhibitor.
75. A small vase of spring flowers.
76. A miniature garden in a seed tray.
77. Any other item of produce grown by the exhibitor (*e.g. flowers, plants or vegetables*).

JUNIOR OPEN CLASSES - DOMESTIC

78. 5 small decorated cakes – any type.
79. **JUNIOR CHALLENGE CLASS (made to this given recipe)**

Viennese Tartlets – makes 12, 5 to be shown.

175g spreadable butter	40g cornflour
60g icing sugar, sifted	4 tablespoons Morello cherry jam
1 teaspoon vanilla extract	extra icing sugar (to dust)
150g self-raising flour, sieved	

Pre-heat the oven to 180°C, gas mark 4

Use two 6-cup Muffin Trays lined with fairy cake cases.

Beat butter, icing sugar and vanilla extract together until very soft and creamy, then stir in the sieved flour and cornflour to form a soft paste.

Divide the mixture between the paper cases. Using the back of a teaspoon dipped briefly in water; make a hollow in the centre of each one to about two thirds deep.

Bake in the centre of the oven for 20 minutes until golden – they should still be slightly soft in the centre.

Cool in the tins for 15 minutes, leaving in the paper cases.

Fill the centre of each tartlet with jam and leave to finish cooling.

Before serving sift a dusting of icing sugar over the top of each one.

JUNIOR OPEN CLASSES - HANDICRAFT

80. A painting or drawing of any horticultural subject.
81. A “creation” made from recycled material.
82. A wooden spoon decorated as a person.
83. A photograph of an animal (*includes birds*), taken by the exhibitor. *A4 max size*.
84. Any other item of handicraft.