

2022 SPRING SHOW

Sunday 10 April 2022

viewing 2:30 – 3:45

NORTH HEATH HALL, ST. MARK'S LANE, HORSHAM RH12 5PU
North Heath Lane "Sussex Barn" pub is on the corner

Staging of exhibits (open to members only) 11:00 to 12:15

The cups will be presented at 3:45 followed by the raffle

**GRAND RAFFLE
PLANT SALE
REFRESHMENTS**

A collection will be taken at the door to help defray expenses

**Donations for the raffle would be appreciated in advance of the show,
whilst plants & seedlings for sale on the plant stall should be brought
along on the day**

CUPS AND TROPHIES TO BE AWARDED

Stanley Cup	Best exhibit 1-7
Irene Crackston Cup	Best exhibit 8-14
Spring Floral Cup	Best exhibit 15-18
Secretary's Cup	Best exhibit 19-21
Woods Mill Cup	Best exhibit 22-23
Domestic Trophy	Most points 25-30
Butcher's Trophy	Best exhibit 31-32
Reg Smith	Most points 33-36
Weald Cup	Most points in show

THE FLORAL CUP will be awarded at the Summer Show to the exhibitor gaining the highest number of points in the **Floral Art Class** in both the Spring and Summer Shows.

THE JUBILEE CUP: This is an opportunity for members, including novices and newcomers, to bring along an exhibit of flowers, pot plants, vegetables, floral arrangements, preserves, cakes, craft items etc. to our Winter Meetings. Points will be awarded individually. The person gaining the highest number of points from four entries at the end of the Winter Meetings will be awarded the Jubilee Cup.

Spring Show schedule of classes

Unless otherwise stated 3 points will be awarded for a 1st prize, 2 for a 2nd & 1 for a 3rd

FLOWERS SECTION

Class

- 1 One specimen daffodil or narcissus, excluding miniatures, of one colour
- 1a One specimen daffodil or narcissus, excluding miniatures, of two colours
- 2 Three trumpet daffodils, any variety or varieties. [Trumpet as long as or longer than the petals] (See page 13)
- 3 Three narcissi, large cupped, any variety or varieties. [Cup more than one third, but less than equal to the length of the petals] (See page 13)
- 4 Three narcissi, small cupped, any variety or varieties. [Cup not more than one third of the length of the petals]. (See page 13)
- 5 Three multi-headed daffodils or narcissi, any variety or varieties, but excluding those in classes 1-4 or 6
- 6 Three miniature daffodils/narcissi, one or more varieties. [Flowers must not be more than 5cm across]
- 6a Three double daffodils, any variety or varieties
- 7 A vase or bowl of daffodils and/or narcissi arranged for all-round effect. Own foliage only. If a bowl is used it should not exceed 23cm in diameter
- 8 A pot of daffodils or narcissi as grown, pot not to exceed 23cm in diameter
- 9 A pot or bowl of any other flowering bulb or bulbs, as grown
- 10 One flowering plant in a pot, other than those included in classes 8-9. Pot not to exceed 28cm in diameter
- 11 One foliage plant in a pot, maximum 28cm in diameter
- 12 One pot or bowl [not exceeding 18cm in diameter] containing one or more cactus plants
- 13 One pot or bowl [not exceeding 18cm in diameter] containing one or more succulent plants
- 14 A collection of cacti and/or succulents grown in a bowl or pan up to 30cm in diameter
- 15 Three cut tulips with own foliage, any variety or varieties
- 16 Three stems of primula, e.g. polyanthus, primrose, auricula
- 17 Three sprays of heather, any variety or varieties
- 18 Three stems of any other hardy flower, not otherwise catered for in this schedule
- 19 Three camellia flowers either in a saucer of sand (18cm maximum) or in oasis; **no buds** to be attached
- 20 A miniature floral arrangement, size not more than 10cm overall
- 21 A "petite" floral arrangement, size not more than 25cm overall, own foliage, i.e. foliage pertaining **only** to the flowers used in the arrangement
- 22 Three sprays of any flowering tree(s) or shrub(s). A 'spray' means a branched, many-flowered inflorescence usually on a single main stem

- 23 An arrangement of any fresh natural material, cultivated and/or wild, arranged for all-round effect. Flowering shrubs or trees with open flowers (to which class 22 applies) are specifically excluded. Tight unopened buds allowed
- 24 Floral Art Class: Subject title **“April Showers”**. Accessories are allowed and the plant materials used do not have to have been grown by the exhibitor. Table area allowed 60cm x 60cm, height at exhibitor’s discretion

DOMESTIC SECTION

See ‘Preserving Hints and Tips’

- 25 A jar of any citrus marmalade, in a 340g or 454g jar. [Must be clearly labelled as to type and date of making]
- 26 A jar of chutney, in a 340g or 454g jar, minimum 2 months old, with a vinegar-proof lid. [Must be clearly labelled as to type and date of making]
- 27 Simnel cake. Own recipe.
- 28 Six sultana scones. Own recipe.
- 29 Two pasties. Own recipe.
- 30 Six Yo Yo biscuits. See recipe at end of schedule

Note: All exhibits in classes 27 to 30 inc. must be covered with cling film or plastic lid

HANDICRAFTS SECTION

- 31 A painting or drawing
- 32 Any other handmade item

Handicraft items that have been entered in a previous year’s Show run by this Society are ineligible for inclusion

PHOTOGRAPHIC SECTION

Photographs, black and white or colour, should be unmounted and not exceed 18cm x 13cm. Digital enhancement should not be used. Photographs which have been entered in a previous year’s photographic competition run by this Society are not eligible for inclusion.

- | | | |
|---------------------|------------------|-----------------------|
| 33 A country church | 34 A Sussex view | 35 A feathered friend |
| 36 Something old | 37 Something new | 38 Something blue |

Please state location for classes 33 and 34.

The photographic entries will be judged before the Show. They must, therefore, reach Diana Hartley, 49 Guildford Road, Horsham, RH12 1ND, by Sunday 20 March 2022.

ENTRY FORM FOR SPRING SHOW 10 APRIL 2022

Please return to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU by 8 p.m. on Thursday 7 April. Alternatively, details of class numbers entered may be telephoned to 01403 255253 by the same date/time or sent by email to horshamshow@gmail.com. No entries will be accepted on the day of the Show.

I intend exhibiting in the following class numbers:

.....
.....
.....

Name of exhibitor

Tel. No..... Email address:

Please write details of classes entered by a second exhibitor (if any) in your household below:

Name of exhibitor:

Classes:

RECIPE

Yo Yo Biscuits

175g unsalted butter, softened
175g plain flour

50g icing sugar
50g custard powder

Filling: 100g icing sugar
1 level teasp lemon curd

40g unsalted butter, softened

Method

Heat the oven to 180°C/350°F/Gas 4.

For the biscuits, beat the butter and sugar together for 2 minutes. Stir in the flour and custard powder, then beat again until just combined.

Wrap the dough in cling film and chill for 10 minutes.

Roll 15g pieces of dough gently between your hands into balls. Spread out on parchment-lined baking trays. Press down firmly on each biscuit with the back of a fork to form 4 indents. Bake for 12-15 minutes until golden and firm. Cool on a wire tray.

To make the filling, beat together the sugar, butter and lemon curd.

Spread a little icing on to the flat side of half the biscuits, then sandwich together.

Makes about 24 (12 sandwiched) biscuits.

SHOW REGULATIONS (Spring & Summer Shows)

1. Entries are only open to paid-up members of the Society who have been members for at least four weeks (with the exception of the Open Classes in the Summer Show). Children/grandchildren (aged under 16) of existing paid-up members count as members for the purposes of these regulations.
2. Not more than one entry per household in any flower, vegetable or fruit section will be accepted.
3. All exhibits in the Flowers, Fruit and Vegetables Sections must have been grown by the exhibitor. Pot plants should have been in the possession of the exhibitor for at least three months before the Show.
4. All entries must be in the hands of the Show Administrator in writing, by email or by telephone by 8pm on the Thursday before the Show.
5. No entries will be accepted after this date.
6. Exhibitors must provide their own vases, plates, etc. The Committee cannot accept responsibility for any loss or damage. Where plates are specified in the schedule they must be used. Plain white plates are preferable to coloured/decorated ones, be they china or paper plates.
7. All exhibits must be staged between the times stated on the relevant Show Schedule, after which the hall will be cleared for judging.
8. Class cards will be provided on the day of the Show.
9. The decisions of the judges shall be final.
10. The committee reserves the right to inspect any exhibitor's garden.
11. No exhibit may be removed before the closing time of the Show.
12. All cups and trophies won at the equivalent Show in the previous year must be returned to the Show Secretary one week before the following year's Show takes place.
13. The Committee shall have the power to decide on any matter not covered by the above regulations.

**Would exhibitors please name the varieties applicable to their entries,
for the benefit of fellow members and visitors alike.**

Thank you.

We welcome new members to try their hand at exhibiting.

There are Open Classes for novices and non-members in the Summer Show

DAFFODIL CLASSES



Class 2 – Trumpet as long as or longer than the petals



Class 3 – Cup more than one third but less than equal to the length of the petals



Class 4 – Cup not more than one third of the length of the petals

Hints for Showing (Advisory not regulation)

- **Read the Schedule carefully.** If it specifies a number, size or weight for the entry and you do not follow the instruction your entry will be disqualified. (Your card will be marked N.A.S., that is Not As Scheduled)
- Make sure that you have entered the correct class
- In most classes the staging of the exhibit will be considered; if two equally good items are exhibited, the one which is more attractively displayed may take the prize
- Where the schedule asks for several items in a class, try to match them in size. For example 4 matched size medium potatoes are usually better than 3 large and 1 small. Also, all items should be of the same cultivar (unless otherwise specified)
- Leave horticultural entries as natural as possible. Do not polish fruit. Leave stems on fruit. Wash and trim roots on onions, leeks etc. but do not remove. Trim root-vegetable stems to a few cms. Pull rhubarb, do not cut base, trim leaves to a few cms diameter
- Be careful not to exceed maximum size, if it is stated, or you will be disqualified
- Display shallots in a saucer of sand or similar, onions on a supporting ring
- Where possible, label horticultural exhibits (variety of flower, type of herb etc.)
- Choose vases to suit flowers, if possible flower should stand approx. 1½ times height of vase
- Judges prefer roses before they are full-blown
- Sweet peas should have straight stems and, if possible, 4 blooms, all open (showing colour)
- Flowers usually are displayed with some of their own foliage
- In exhibiting flowers and in Floral Art all living material must be in water or wet floral foam
- In Floral Art, an exhibit may have accessories, however an arrangement should not.
- Take a rule and measure your floral art to ensure you fit within the stated measurements
- Try not to let 'mechanics' be visible in flower arrangements. If in doubt, ask one of the committee for advice
- If in doubt when staging at a show, ask one of the committee for advice
- In cookery classes, judges will consider taste, texture and overall appearance
- Staging can be important in cookery and handicrafts. Make sure preserve jars and wine bottles are not smeared, place cakes on a china plate with a doily, etc.
- Jam jars and wine bottles should be clear glass without any proprietary names on them
- Label all jars & bottles with type and date (jams need a full date, wines need year of production). Label size should be appropriate to the size of the container
- If you cover cookery with cling film, it should be easily removable for judging
- The judge will examine handicrafts closely for finishing details
- If you are in any doubt about precisely what is required, do ask one of the committee for advice
- Allow plenty of time to stage your entries. Remember the hall closes for entries
- The judge must go by the schedule. If your exhibit does not comply the judge will disqualify it

Cookery and Handicraft Classes

- Judges will consider taste, texture and overall appearance
- Staging can be important in cookery and handicrafts. Make sure preserve jars and wine bottles are not smeared, place cakes on a china plate with a doily, etc.
- If you cover cookery with cling film, it should be easily removable for judging
- The judge will examine handicrafts closely for finishing details
- Use clear jars with no trademarks and always use a **NEW** lid for showing.
- Jars must be clean. Polish the outside with a cloth to remove marks.
- For jams and jellies, use a wax disc, cut, if necessary, to fit the jar, plus a cellophane top or a **NEW** twist top without a wax disc. Covers must be a good fit.
- For jams and jellies, fill the jar to the brim to allow for shrinkage.
- For chutneys and vinegar preserves, use **NEW** plastic lined twist top lids. Cellophane tops and wax discs must not be used.
- For curds, a wax disc and cellophane cover must be used to allow the curd to breathe, as the temperature is not high enough to seal a plastic lid.
- Labels should be near the bottom of the jar and clearly state the contents and date made. Do not stick decorative covers on lids for showing.

Preserving Hints and Tips

- Always use good quality fresh or frozen fruit.
- Use a large, heavy-based saucepan or preserving pan.
- Ensure the sugar has completely dissolved before boiling.
- Adding a knob of butter reduces the amount of froth.
- Start timing as soon as a full rolling boil is reached.
- Always dry freshly washed jars in a warm oven.
- Always pour hot jam into warm jars.
- Add herbs to jellies after boiling. Allow the jelly to stand for about 10 minutes, stirring occasionally. Make sure the herbs are evenly distributed throughout the jelly and no longer float on the surface, before potting.
- Store preserves in a cool dark place.