

# **2023 SPRING SHOW**

**Sunday 2 April 2023**

**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 (cut daffodils)
Irene Crackston Cup	Best exhibit 8-14 (in pot/bowl)
Spring Floral Cup	Best exhibit 15-18 (cut flower/shrub – not daffodil)
Secretary's Cup	Best exhibit 19-21 (camellia or small arrangement)
Woods Mill Cup	Best exhibit 22-23 (large arrangement)
Domestic Trophy	Most points 25-30
Butcher's Trophy	Best exhibit 31-33 (handicraft)
Reg Smith	Most points 34-39 (photos)
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 2023 schedule of classes

Unless otherwise stated 3 points awarded for a 1st prize, 2 for a 2nd & 1 for a 3<sup>rd</sup>  
See show regulations for help with definitions of daffodil types/sizes, etc.

## FLOWERS SECTION

Class

- 1 One specimen **daffodil/narcissus**, excluding miniatures
- 2 Three trumpet **daffodils**, any variety or varieties. [Trumpet as long as or longer
- 3 Three **narcissi**, large cupped, any variety or varieties. [Cup more than one third,
- 4 Three **narcissi**, small cupped, any variety or varieties. [Cup not more than one third of the length of the petals – see hints & tips]
- 5 Three multi-headed **daffodils/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
- 6a Three double **daffodils**, any variety or varieties
- 7 A vase or bowl of **daffodils/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/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 & 14.  
Pot
- 11 One **foliage plant** in a pot, maximum 28cm in diameter
- 12 One pot or bowl containing one **cactus/succulent** plant
- 13 A collection of **cacti and/or succulents** grown in a bowl or pan
- 14 One **orchid** plant in bloom
- 15 Three cut **tulips** with own foliage, any variety or varieties
- 16 Three stems of **primula**, e.g. polyanthus, primrose, auricular
- 17 Five stems of **muscaria** (grape hyacinth)
- 18 Three stems of **any other hardy flower**, not otherwise catered for in this

- 19 Three **camellia** flowers in a saucer of sand (18cm maximum); no buds to be attached
- 20 A **posy of spring flowers** in a jam jar
- 21 A “**petite**” **floral** arrangement, size not more than 25cm overall
- 22 Three **sprays of tree(s) or shrub(s)** flowering, berries or foliage.
  
- 23 A mixed arrangement of any fresh natural material, cultivated and/or wild, arranged
- 24 Floral Art Class: Subject title “**Spring Has Sprung**”. Accessories are allowed and the plant materials used do not have to have been grown by the exhibitor. Table area

### **DOMESTIC SECTION**

Classes 27 to 30 must be covered with cling film or plastic lid

Also see hints & tips section

- 25 A jar of **citrus marmalade** [Must be clearly labelled as to type and date of making]
- 26 A jar of **cooked chutney** [Must be clearly labelled as to type and date of making]
- 27 **Chocolate cake** – see our recipes
- 28 Six **cheese and apple scones** - see our recipes
- 29 A **Treacle tart** – own recipe
- 30 Six **Easter biscuits** – see our recipes

### **HANDICRAFTS SECTION**

- 31 A handmade greetings card
- 32 A bunch of handmade flowers, e.g. knitted, crocheted, paper
- 33 A bag made from recycled material

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.

- |                  |                    |                    |
|------------------|--------------------|--------------------|
| 34 A Gate        | 35 A Winter’s Tale | 36 Water           |
| 37 Saving Energy | 38 A Butterfly     | 39 View of Horsham |

The **photographic entries** will be judged before the Show. They must reach Carolyn Smith, Little Oaks, Kentwyn Drive, Horsham RH13 6EU, **by Sunday 12 March 2023.**

**ENTRY FORM FOR SPRING SHOW 2 APRIL 2023**

**Please return to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU by 8 p.m. on Thursday 30 March. Alternatively, details of class numbers entered may be telephoned to 01403 255253 by the same date/ time or sent by email to [horshamhortishow@gmail.com](mailto:horshamhortishow@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: .....

### OUR RECIPES

#### Chocolate Cake

#### **Ingredients**

Cake

50g dark chocolate, 100ml milk, 30g cocoa powder, 125g soft margarine, 125g caster sugar  
2 large eggs, beaten, 1 tsp vanilla extract, 125g self-raising flour,

Icing

50g dark chocolate, 100g soft butter, 250g icing sugar, 2 tbsp milk, ¼ tsp instant coffee dissolved in  
½ tsp boiling water, extra chocolate for shavings, optional

### **Method**

1. Put the chocolate (if using) in a heatproof bowl set over a pan of gently simmering water, and leave to melt. Stir until smooth and set aside to cool slightly. In a separate bowl, gradually mix the milk into the cocoa powder to make a thin paste.
2. Grease and base-line 2 x 18cm loose-based sponge tins. Preheat the oven to 190°C, fan 170°C, gas 5.
3. Cream together the margarine and sugar until light and fluffy, using an electric hand whisk. Add the beaten eggs and vanilla, a little at a time. Fold in the sifted flour and a pinch of salt, then add the cooled melted chocolate, if using, and the cocoa paste, and continue to fold in well using a large metal spoon. Don't be tempted to beat the mixture, as you will lose the valuable air incorporated during the creaming.
4. Divide equally between the 2 tins, level the tops, then bake for 15-18 minutes until the cakes are risen and springy to the touch. Cool in the tins for 5 minutes, then loosen the edges with a knife and turn out onto wire racks. Remove and discard the base paper.
5. For the buttercream, melt the chocolate as before, then cool. Cream the butter until really soft, using an electric whisk, then add the icing sugar, milk, coffee and a pinch of salt. Beat until smooth, then mix in the cooled melted chocolate. Add a little more milk if the icing seems too thick.
6. Sandwich the cooled cakes together with the chocolate buttercream and spread more on top and the sides. Use a vegetable peeler to shave some chocolate over the top of the cake to decorate, if you like.

### **Cheese and Apple Scones**

#### **Ingredients**

300g Self-Raising Flour, plus a little extra for dusting, ½ tsp baking powder, 75g chilled and diced butter, 125g Mature Cheddar, grated, 6 sprigs fresh thyme, 1 eating apple, such as Cox, coarsely grated, 1 medium egg, About 150ml milk

## **Method**

1. Preheat the oven to 200°C, gas mark 6, and grease a large baking sheet. Tip the flour into a large mixing bowl and stir in the baking powder. Add the diced butter and use your fingertips to rub it into the flour until it resembles fine breadcrumbs.
2. Stir 75g of the grated cheese, the thyme leaves and apple into the mixture. Crack the egg into a small measuring jug, beat lightly and then add enough of the milk to make up to 150ml liquid. Make a well in the centre of the flour mix, pour in the egg and milk and bring together with a round bladed knife to form a soft dough.
3. Transfer the dough onto a lightly floured work surface, knead briefly until smooth then roll it out to 2cm thick. Using a 6cm straight-sided pastry cutter, cut out 10 scones, rerolling the dough as you go.
4. Arrange the scones on the prepared baking sheet, making sure that they are spaced well apart without touching. Brush the tops with a little extra milk and then sprinkle a good pinch of the remaining grated cheese over the top of each scone. Bake for 12-15 minutes until well risen and golden. Transfer to a wire rack to cool. Serve warm, buttered, either on their own or with extra Cheddar and slices of apple.

## **Easter biscuits**

### **Ingredients**

100g softened butter, 75g caster sugar, plus extra for sprinkling, 1 large egg, 1 lemon, finely grated zest only, 200g plain flour, 50g currants, 1–2 tbsp milk

### **Method**

1. Preheat the oven 200C/180C Fan/Gas 6. Line three baking trays with baking paper.
2. Put the butter and sugar in a bowl and beat until well combined and fluffy. Add the egg yolk and lemon zest. Sift in the flour and mix well. Stir in the currants and enough milk to make a fairly soft dough.
3. Knead the dough on a floured work surface and, using a rolling pin, roll out the dough until 5mm thick. Using a 6cm fluted cutter, cut out 24 rounds. Transfer to the baking trays using a palette knife and bake for 8 minutes.
4. Lightly beat the egg white using a fork.
5. Remove the biscuits from the oven and brush the tops with the beaten egg white. Sprinkle over caster sugar and return to the oven for 5 minutes, or until pale golden brown and cooked though. Leave to cool on the trays for a few minutes, then carefully lift onto a wire rack to cool completely.