

# **2024 SPRING SHOW**

**Saturday, 6<sup>th</sup> April 2024**

**Viewing 2.30 – 3.45 pm**

**NORTH HEATH HALL, ST MARK'S LANE, HORSHAM, RH12 5PU**

*Turn into St Mark's Lane by the "Sussex Barn" pub*

**Staging of exhibits (open to exhibitors only) 11.00 am – 12.15 pm**

**The cups will be presented at 3.45 pm 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 and seedlings for sale on the plant stall should be brought  
along on the day

# CUPS & TROPHIES TO BE AWARDED

Stanley Cup	Best exhibit in classes 1-7 (cut daffodils)
Irene Crackston Cup	Best exhibit in classes 8-14 (displays in pot/bowl)
Spring Floral Cup	Best exhibit in classes 15-18 (cut flower/shrub, not daffodils)
Secretary's Cup	Best exhibit in classes 19-21 (camellia or small arrangement)
Woods Mill Cup	Best exhibit in classes 22-23 (large arrangement)
Domestic Trophy	Most points in classes 25-30 (domestic section)
Butcher's Trophy	Best exhibit in classes 31-33 (handicraft)
Reg Smith Cup	Most points in classes 34-39 (photographic)
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.

# Spring Show 2024 – Schedule of Classes

Unless otherwise stated, 3 points awarded for a 1<sup>st</sup> prize, 2 for a 2<sup>nd</sup> and 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 of varieties. (Trumpet as long as, or longer than, the petals – see hints and tips)
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 hints and tips)
4. Three **narcissi**, small cupped, any variety or varieties. (Cup not more than one third of the length of the petals – see hints and tips)
5. Three multi-headed **daffodils/narcissi**, any variety or varieties, but excluding those in classes 1-4 or 6-6a
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/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 not to exceed 28cm in diameter
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, auricula
17. Five stems of **muscari** (grape hyacinth)
18. Three stems of **any other hardy flower**, not otherwise catered for in this schedule
19. Three **camellia** flowers in a saucer of sand (max. 18cm), 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 for all-round effect

## FLORAL ART SECTION

24. Subject title "**Paris**". 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

Classes 27-31 must be covered with cling film or a plastic lid. See also Hints and Tips.

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 and Banana Loaf (see our recipe)
28. Three Chocolate Eclairs (own recipe)
29. Six Rock Cakes (own recipe)
30. One whole shortbread petticoat (see our recipe)
31. Goat's Cheese and Watercress Quiche (see our recipe)

## HANDICRAFTS SECTION

32. Recycled set of six coasters – with an explanation
33. An Embroidered item
34. A Dreamcatcher

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 (7" x 5"). Photographs which have been entered in a previous year's photographic competition run by this Society are not eligible for inclusion.

- |    |                  |    |             |    |                              |
|----|------------------|----|-------------|----|------------------------------|
| 35 | Through the Arch | 36 | A Bridge    | 37 | Wheels                       |
| 38 | Rising Sun       | 39 | Setting Sun | 40 | Something beginning with 'H' |

The photographic entries will be judged before the show by an independent judge. They must reach Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU by Sunday 24th March 2024

**ENTRY FORM FOR SPRING SHOW 6<sup>TH</sup> APRIL 2024**

**Please return to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU by 8pm on Thursday, 4<sup>th</sup> April 2024. Alternatively, details of class numbers entered may be telephoned to Carolyn on 01403 255253 by the same date and time, or sent by e-mail 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. ....

E-mail address: .....

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

Name: .....

Classes: .....

## Chocolate & Banana Loaf

100ml sunflower oil, plus extra to grease  
175g caster sugar  
175g self-raising flour  
½ tsp bicarbonate of soda  
4 tbsp cocoa powder  
100g chocolate chips or chunks  
175g very ripe bananas  
3 medium eggs, 2 separated  
50ml milk

Heat oven to 160C/140C fan/gas 3. Grease and line a 2lb loaf tin with baking parchment (allow it to come 2cm above top of tin). Mix the sugar, flour, bicarb, cocoa and chocolate in a large bowl.

Mash the bananas in a bowl and stir in the whole egg plus 2 yolks, followed by the oil and milk. Beat the egg whites until stiff. Quickly stir the wet banana mixture into the dry ingredients, stir in a quarter of the egg whites to loosen the mixture, then gently fold in the rest. Gently scrape into the tin and bake for 1 hr 10-15 mins, or until a skewer inserted comes out clean.

## Shortbread Petticoat

100g salted butter, softened, plus a little extra for greasing  
50g golden caster sugar, plus extra for dusting  
175g plain flour

Heat oven to 150C/130C fan/gas 2 and grease a 22cm loose-bottomed fluted tart tin. Put the butter in a bowl and beat with a wooden spoon until soft. Beat in the sugar. Stir in the flour and work with your hands to form a soft dough. Tip into the tin and press into an even, flat layer with your fingers. Prick all over with a fork and bake in the oven for 40 mins or until pale gold. Cut into eight wedges then leave to cool completely in the tin. Remove from the tin and dust with caster sugar to serve.

## Goat's Cheese and Watercress Quiche

225g plain flour, plus extra for rolling

100g butter

1 large egg, beaten, plus extra beaten egg for brushing

For the filling:

1 medium onion, finely chopped

1 tbsp oil

100g watercress, roughly chopped

2 large eggs

150ml milk

150ml log soft rindless goat's cheese, in rough chunks

freshly grated nutmeg, optional

Put the flour and a pinch of salt in a large bowl. Rub in the butter until the mixture looks like breadcrumbs. Stir in the egg and about 1-2 tbsp water to form a soft dough. Knead well then wrap and chill for at least 30 minutes.

Preheat the oven to 200C/gas 6/fan 180C. Knead the pastry again and roll it out to line a 20cm loose-bottomed flan tin (the pastry won't shrink, so no need to chill).

Patch holes with spare pastry and brush the base and sides with egg.

For the filling, fry the onion in the oil until just soft, add the watercress and cook until just wilted. Beat the eggs and milk and stir in the watercress mixture and goat's cheese.

Season and, if you like, add a pinch of nutmeg. Put the flan tin on a baking sheet and bake the pastry blind for 5 minutes. Add the filling and bake for 15 minutes. Reduce heat to 180C/gas 4/fan 160C and cook for 25-30 minutes or until lightly set.