2027 SPRING SHOW

Saturday 10th April
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 (display in pot/bowl)
Spring Floral Cup	Best exhibit in classes 15-19 (cut flower, not daffodils)
Woods Mill Cup	Best exhibit in classes 20-23 (arrangement/shrub)
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 2027 – Schedule of Classes

Unless otherwise stated, 3 points awarded for a 1st prize, 2 for a 2nd and 1 for a 3rd.
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, one flower to a stem, 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, one flower per stem, 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. 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 **"Table Centrepiece"**. 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 German Apple Cake – see recipe
28 Six Cheese Scones
29 Six Viennese Whirl Biscuits
30 Treacle Tart
31 Quiche Lorraine

HANDICRAFTS SECTION

32 An item for a baby
33 An embroidered item
34 A greetings card made in any medium

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"). Digital enhancement should not be used. One photo per class. Photographs which have been entered in a previous year's photographic competition run by this Society are not eligible for inclusion.

35 A Winter Visitor 36 A Bumper Harvest
37 A Pop of Colour 38 Something beginning with 'S'

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 28 March 2027.

ENTRY FORM FOR SPRING SHOW 10TH APRIL 2027

Please e-mail details of class numbers to carolynsmith1953lo@gmail.com by 6pm on Thursday, 8 April 2027 – preferred.
Alternatively telephone Carolyn on 01403 255253 or return this form to Carolyn Smith, Little Oaks, Kentwyns Drive, Horsham, RH13 6EU.

All entries must be received by the same date and time. 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: ……..

German Apple Cake

Ingredients:

2 dessert apples, peeled, cored and sliced into thin wedges

1 tbsp lemon juice

125g/4½oz butter, softened, plus extra for greasing

140g/5oz golden caster sugar

3 free-range eggs, at room temperature, beaten

225g/8oz plain flour

2 level tsp baking powder

½ tsp salt

5 tbsp full-fat milk

For the topping:

1½ tbsp demerara sugar

½ tsp ground cinnamon

Method:

Preheat the oven to 170C/150C Fan/Gas 3. Butter and line a 23cm/9in round cake tin.

Coat the apple wedges in the lemon juice and set aside.

In a large bowl, beat together the butter and sugar, using an electric hand mixer, until pale and fluffy. Add the eggs and beat until smooth. Sift in the flour, baking powder and salt and mix well. Slowly add the milk, mixing well after each addition, until you have a smooth batter.

Transfer the batter to the cake tin. Arrange the apple slices, flat-side down, on the batter in a spiral pattern.

For the topping, mix together the demerara sugar and cinnamon. Sprinkle over the batter.

Bake in the middle of the oven for 40–45 minutes, or until a skewer inserted in the centre of the cake comes out clean and the top is golden-brown. Leave to cool for 15 minutes in the tin. Run a knife around the edges of the cake and turn it out of the tin onto a wire rack.

Serve warm or at room temperature with whipped cream.

