

# **REGULATIONS FOR THE spring SHOW** 1. Exhibits must have been grown by the Exhibitor for at least two months prior to the Show. 2. Exhibits for both the shows must be staged between 9.00 and 10.30 am on the day of the show. 3. There is NO FEE to enter either show. **SPRING SHOW** - one entry per exhibitor in each class 4. Points awarded as follows: 1<sup>st</sup> 5pts; 2<sup>nd</sup> 3pts; 3<sup>rd</sup> 2pts; H.C. 1pt.

- 5. No unauthorised person will be allowed in the Hall during judging.
- 6. No exhibits may be removed until after the close of the Show. All Exhibits should then be removed promptly so that the Society may clear the Hall for the next users
- 7. The Committee does not hold itself responsible for the loss or damage to any Exhibit although every care will be taken.
- 8. Judging will be conducted under Royal Horticultural Society Rules. Prizes awarded at the discretion of the Judges/Committee.
- 9. A novice is one who has not won a 1<sup>st</sup> prize in the relevant section of the Church Crookham and Fleet Garden Society Show in either of the previous two years.

## 10. ENTRIES FOR SPRING SHOW – all entries accepted on the morning of the Show.

Please collect entry cards from the shed on Saturday at opening times or send full details, name and class entered, via text, post, or email to the show secretary, details on contact page. advance entrance is very helpful.

- 11. Children's entries must be their own unaided efforts.
- 12. Society vases and containers must be used.
- 13. Multiple entries from the same household are permitted.
- 14. Trophies and cups should be returned to the secretary or trading shed 2 weeks prior to the show, in good condition and engraved (optional).
- 15. For the photographic classes:
- 15.1. No dates on the photographs
- 15.2. Photographs to be mounted on white card

| ***************************************  | <u>*</u> *  |
|--|-------------|
| THE IAN WATSON SPRING CUP – Highest aggregate points in Show                               | **          |
| RICHARD CONSTANTINE CUP – Best Pot Plant   | **          |
| <b>ROSETTES</b> – Best exhibit daffodil / narcissus, tulip, floral, novice and photography | *****       |
|  |             |
| CLASSES  | *           |
| SECTION 1  | *<br>*      |
| 1. Daffodils/Narcissi, trumpet, yellow petal, one vase, three stems                        | *<br>*      |
| 2. Daffodils/Narcissi, trumpet, white petal, one vase, three stems                         | *<br>*<br>* |
| <ul> <li>3. Daffodils/Narcissi, trumpet, yellow petal, one stem</li> </ul>                 | *<br>*      |
| 4. Daffodils/Narcissi, trumpet, white petal, one stem                                      | *<br>*<br>* |
| 5. Daffodil/Narcissi, small cupped, yellow petal, one vase, three stems                    | **          |
| <ul> <li>6. Daffodil/Narcissi, small cupped, white petal, one vase, three stems</li> </ul> | *           |
| <ul> <li>7. Daffodil/Narcissi, small cupped, yellow petal, one stem</li> </ul>             | *<br>*      |
| 8. Daffodil/Narcissi, small cupped, white petal, one stem                                  | *<br>*      |
| <ol> <li>9. Daffodil/Narcissi, double flowers, one vase, three stems</li> </ol>            | **          |
| 10. Daffodil/Narcissi, double, one stem  | *<br>*      |
| 11. Daffodil/Narcissi, multi-headed, one vase, one stem                                    | ***         |
| 12. Any other type, one vase, three stems, one or more varieties                           | **          |
| <ul> <li>13. Any other type, one vase, one stem</li> </ul>                                 | *<br>*      |
|  | *           |
| 14. Novices only, Daffodils/Narcissi, one vase, 3 stems                                    | *****       |
| 15. Novices only, Daffodils/Narcissi, one stem   | **          |
| 16. Novices only, Tulips one vase 3 stems  | *<br>*      |
| 17. Tulips, one vase, three stems, any varieties   | *           |
| 18. Vase of any other Spring Flower  | *****       |
| K 19. Pot plant bulb, other than classes 1 −15   |             |
| 20. Any container of growing Spring Flowers  | *<br>*<br>* |
| ,<br>************************************  | **          |

| 22 | .Pot Plant  |
|----|---|
|    | . Orchid in bloom in pot  |
| 23 | Cactus or Succulent   |
| 24 | . Bonsai, one container   |
| 25 | . An exhibit of Spring flowers and any fresh plant material (foliage/greenery) in a basket. |
| 26 | An exhibit: Flowering shrubs to predominate. Accessories may be used. Space allowed 24      |
|    |   |
|    | SECTION 2 – Children 13 years and under   |
| 27 | A miniature Spring Garden in a seed tray or plate   |
| 28 | Jam Jar of Spring Flowers   |
| 29 | A painting, drawing or craft work: Theme – spring flowers.                                  |
| 30 | .6 spring decorated cupcakes  |
|    |   |
|    |   |
|    |   |
|    | SECTION 3 – Photography and art – all ages  |
|    |   |
|    | . A photograph: Theme - Blossom. Mounted on thin white card max 12"x9"                      |
| 31 |   |
|    | . Painting or drawing: Theme – Spring flower(s). A4 size                                    |
|    |   |
|    |   |
|    |   |
|    |   |
|    |   |
|    |   |

# SECTION 4- DOMESTIC CLASS

EASTER SIMNEL CAKE 33. Cake theme:

\* Simnel cake was traditionally given by servant girls to their mothers when they returned home on Mothering Sunday.

\* \*

### **INGREDIENTS**

- 275g plain flour 1 level tsp. baking powder <sup>1</sup>/<sub>2</sub> level tsp salt
- 2 tsp mixed spice
- INGR
  275g plain fla
  1 level tsp. b
  2 level tsp s
  2 tsp mixed
  100g sultan
  100g raisins
  100g currar
  50 g mixed
  50g glace a
  Juice of 1 a
  250g soft ba
  250g light b
  4 large egg
  ½ tsp vanil
  450g marzig
  1-2 tablespot
  INSTRUCTIONS
  Soak fruit
  Preheat o
  Grease an
  Sieve toge
  Beat marg
  Stir in fruit
  Place half
  over cake
  Cover with
  Bake for 1
  cooked th
  When coor
  into an 8"
  With remate
  Any further 100g sultanas 100g raisins 100g currants 50 g mixed peel 50g glace cherries, halved Juice of 1 orange

250g soft butter or margarine 250g light brown sugar 4 large eggs 1/2 tsp vanilla essence

450g marzipan 1-2 tablespoons warmed apricot jam

- Soak fruit in orange juice 1 hour before making or overnight
- Preheat oven to 150C/gas 2
- Grease and line an 8" cake tin
- Sieve together the dry ingredients
- Beat margarine/butter, sugar, eggs, vanilla, add the dry ingredients and mix until smooth
- Stir in fruit and juice, mix to a soft consistency, adding milk if necessary
- Place half the mixture in the tin, roll out 1\3 of the marzipan making an 8" circle and place over cake mixture
- Cover with remaining cake mixture, smooth the top with a little milk
- Bake for 1 hour, reduce to 140C and bake a further 1 hour 10 mins or until the cake is cooked through
- Cool in tin for 10 mins, turn out on wire rack and continue to cool
- When cool turn upside down, brush with apricot jam, roll out half the remaining marzipan into an 8" circle and press firmly on top, brush with egg white
- With remaining marzipan create 11 small balls, arrange on top around the edge, brush with egg white and place under grill or use a gas torch to brown the top of the cake
- Any further variations of decoration are acceptable

2023 TROPHY HOLDERS and ROSETTE WINNERS \*\*\*\*\*\*\*\*\*\*\* SHOW TROPHY DESCRIPTION HOLDER Ryelaw Vegetable Cup **Highest Points Vegetables** Summer Jennifer Kelly **Ryelaw Rosette** Vegetable Runner-up Summer Sue Grant **Ryelaw Floral Cup Highest Points Flowers** Summer Gillian Rose **Ryelaw Rosette** Floral Runners-up Summer Sue Grant Kempshall Cup **Best Novice** Jayne West Summer **Ryelaw Blue Riband** Best Exhibit Summer Gillian Rose Most Points Classes 34 &35 Pat Nield & Jo Wilson Lady Reid Cup Summer Floral Art Gillian Rose Ryelaw Rose Bowl Summer Gillian Rose President's Cup 3 Vases Flowers Summer **Banksian Medal Highest Points** Summer Sue Grant Chairman's Choice **Richard Leavey Cup** Summer Ann Ings **Charles Murrell Cup** Best Pot Plant Pat Dobbin Summer Gladys Murrell Cup Class 52 Summer Helen Howard **Domestic Cup** Highest Points Section VI Summer Helen Howard \*\*\*\*\*\*\* Longest runner bean Helen Howard & Liz Longest Summer Kirton **Ryelaw Junior Cup** Best Exhibit Summer Junior Rosette Summer Jake Howard Highest Points Section II Gillian Dukes memorial Cup Summer Liz Kirton Best Fuchsia **Ovenden** Cup Summer Liz Kirton Best Pelargonium Pelargonium Cup Sue Grant Summer SPRING TROPHY HOLDERS and ROSETTE WINNERS \* Ian Watson Spring cup Highest number of points Spring Gillian Rose **Richard Constantine cup** Best potted plant Spring Elizabeth Kirton Junior spring cup Jake Howard Spring

\*