Spring Show 5th April 2025 2:30 - 4:30pm

Flower	rs&Foliage				
	Class	Number or	Additional		
		measurement	information		
1.	Pot or bowl of Spring Flowering bulbs		any colour, any variety		
2.	Mixed bulb flowers in a vase		any colour, any variety		
3.	Trumpet daffodils / narcissi	3 cut blooms	any colour, 1 variety		
4.	Large/small cupped daffodils / narcissi	3 cut blooms	any colour, 1 variety		
5.	Double daffodils / narcissi	3 cut blooms	any colour, any variety		
6.	Polyanthus daffodils / narcissi (multi-flowered)	3stems	any colour, 1 variety		
7.	Miniature daffodils	5stems	any colour, 1 variety		
8.	Cyclamineus daffodils	5 stems	any colour, 1 variety		
9.	Daffodils / narcissi	3stems	any colour		
10.	Tulips (single)	3 cut blooms	any colour, 1 variety		
11.	Tulips (double)	3 cut blooms	any colour, 1 variety		
12.	Tulips (mixed varieties)	3 cut blooms	any colour		
13.	Succulent/cactus	1 plant			
14.	Wallflowers	3 cut stems			
15.	Any primula type	3 cut stems	any colour		
16.	Any other variety of outdoor grown flowers 3 stems				
17.	Vase of mixed Spring flowers	Janrous			
18.	Flowering shrub	3 sprays			
19. 20.	Single cut specimen bulbous flower Pansies or violas	bulb, corm or tuber 3 cut stems			
20. F1			any colour		
ГІ	Miniature garden	No larger than a se	ейнау		
House 21. 22. 23.	Plants Please state on entry form Foliage house plant Flowering house plant An orchid	if size exceeds 15″	'x15"/40x40cms		
Vegeta	bles / Cuttings				
24.	Rhubarb (<i>leave approx 75mm of foliage in a fa</i>	3 sticks an shape)			
25.	Leeks	, ,	e stripping of outer leave		
26.	Bunch of named herbs in a glass jar	Not more than 8 va	rieties		
27.	Sweet pea seedlings - ready for plantin				
28.	Tomato plants - ready for planting on	3			
29.	Any other vegetable - ready for planting		1 variety		
F2	An animal made from vegetables / fruit		-		
	(Vegetables / fruit can be grown or bou	aht for this class No	o cizo limit)		

Home 30. 31. 32. 33. 34. 35. 36. F3. 37.	Produce A Seeded Loaf Sponge cake - set recipe - Blondies Sausageroll Cheese Scones Marmalade Fruit curd A biscuit fit for a Clown Fruit Liqueur	1 larg 3	ge ed on decoration only ize bottle	Presented in a basket	
Crafts Please state on entry form if size exceeds 15"x15"/40x40cms					
Textile	Crafts please state if yo	ou are u	sing a kit		
38.	An item of knitting				
39. 40.	An item of crochet				
40. 41.	An item of lace An item of embroidery or cross stitch				
42.	Hand sewn item				
43.	Machine sewn item				
Crafts using hard medium From a Kit:					
44.	An item of ceramic or potter	ry	44a. An item of cer	ramic or pottery	
45.	An item of wood		45b. An item of woo		
45a	An item of metal		45ac An item of me		
46.	An item made of mixed med	lia	46. An item made	of mixed media	
Papero	craft <i>Cards should be</i>	handn	nade, not from a kit		
47.	Handmade card – Adult only on any subject				
48.	Handmade card – Under 16s only on any subject (please give age on entry form)				
49.	An item of calligraphy				
Other 50. 51.	An item of jewellery - any m Decorate a plant pot	edium (1)	Not from a kit		
Art	Please state on entry form Exhibits must have been			0x40cms	

- 52. Adrawingusingpen/pencil/ink/charcoal/pastel A painting using oils / acrylics / watercolour
 An abstract painting in any medium
 A collage or mixed media picture
 An article of printmaking 53.
- 54.
- 55.
- 56.

Photography Max size 8"x10"/20x25 cms

Photos must have been taken in the last year.

- 57. Frost
- 58. New Life
- 59. Insects

Floral Art

Please note: There are no height restrictions, just width and depth as shown

60.	In a Box	24"x18" / 60 x 45 cms	An exhibit
61.	Spring Wedding	24"x18" / 60 x 45 cms	An exhibit
62.	Simply Yellow	24"x18"/60x45cms	An exhibit

An exhibit for novices or those with limited experience:-

- 63. All things bright and beautiful $24"x18" / 60 \times 45 cms$
- 64. Moments in Time 10"/25 cms in any direction A petite exhibit

The following is not for judging but just to display in the hall

Any arrangement of flowers and/or foliage in a vase or bowl.

Fun classes for under 16s: please state your age on entry form

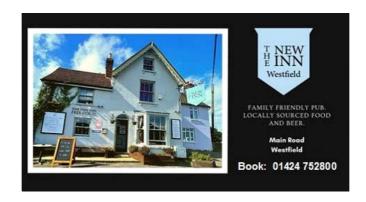
- F1. Miniature garden
- F2. An animal made from vegetables / fruit

(Vegetables/fruit can be grown or bought for this class. No size limit)

F3. A decorated biscuit (Judged on decoration only)

Spring Leaf Rubbing:

- F4. Beavers
- F5. Cubs
- F6. Brownies
- F7. Guides



SETRECIPE-SPRING

Victoria Sponge



INGREDIENTS

For the cake

225g (8oz) butter, softened 225g (8oz) caster sugar 4 large eggs 225g (8oz) self-raising flour 2 level tsp baking powder

For the filling and topping

about 4 tbsp Raspberry jam a little caster sugar

METHOD

Preheat the oven to 180°C/350°F/gas mark 4. Lightly grease two loose-based 20cm (8in) sandwich tins, 4cm (1½in) deep, then line the bases with non-stick parchment.

Measure the butter, sugar, eggs, flour and baking powder into a large bowl and beat for about two minutes, until just blended; an electric mixer is best for this, but of course you can also beat by hand with a wooden spoon.

Divide the mixture between the tins and level the surface with the back of a spoon or a plastic spatula.

Bake for about 25 minutes, until well risen and golden. The tops of the cakes should spring back when pressed lightly with a finger. Leave the cakes to cool in the tins for a few minutes, then run a small palette knife or blunt knife around the edge of the tins to free the sides of the cakes. Turn the cakes out on to a wire rack, peel off the paper and leave to cool completely.

Choose the cake with the best top, then put the other cake top-down on to a serving plate. Spread with the jam, put the other cake on top (top uppermost) and sprinkle with caster sugar to serve.