

Spring Show 11th April 2026

2:30 - 4:30pm

For help with presentation, see pages 12-13 for most items

Flowers & Foliage

Class	Number or measurement	Additional 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)	3 stems	any colour, 1 variety
7. Miniature daffodils	5 stems	any colour, 1 variety
8. Cyclamineus daffodils	5 stems	any colour, 1 variety
9. Daffodils / narcissi	3 stems	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		
18. Flowering shrub	3 sprays	
19. Single cut specimen bulbous flower	bulb, corm or tuber	
20. Pansies or violas	3 cut stems	any colour
F1 Miniature garden	No larger than a seed tray	

House Plants *Please state on entry form if size exceeds 15"x15" / 40x40cms*

21. Foliage house plant
22. Flowering house plant
23. An orchid

Vegetables / Cuttings

24. Rhubarb 3 sticks
(leave approx 75mm of foliage in a fan shape)
25. Leeks 2 (avoid excessive stripping of outer leaves)
26. Bunch of named herbs in a glass jar Not more than 8 varieties
27. Sweet pea seedlings - ready for planting on 6
28. Tomato plants - ready for planting on 3
29. Any other vegetable - ready for planting on 4 1 variety
- F2 An animal made from vegetables / fruit
(Vegetables / fruit can be grown or bought for this class. No size limit)

Home Produce

- | | | |
|-----|-----------------------------|---------------------------|
| 30. | Focaccia bread | Presented in a basket |
| 31. | Cupcakes | 3 |
| 32. | Ginger Bread Loaf | Set recipe on page 16 |
| 33. | Vegetarian sausage rolls | 3 small |
| 34. | Cheese Straws | 3 |
| 35. | Marmalade | any flavour |
| 36. | Fruit curd | |
| F3. | A biscuit fit for a Teacher | Judged on decoration only |
| 37. | Fruit Liqueur | Any size bottle |

Crafts

Please state on entry form if size exceeds 15"x15" / 40x40cms

Textile Crafts *please state if you are using a kit*

- | | | |
|-----|---------------------------------------|---------------------------------|
| 38. | An item of knitting | 38a. A group of knitted items |
| 39. | An item of crochet | 39a. A group of crocheted items |
| 40. | An item of lace | |
| 41. | An item of embroidery or cross stitch | |
| 42. | An Hand sewn item | |
| 43. | An Machine sewn item | |

Crafts using hard medium

Please state on entry form if size exceeds 15"x15" / 40x40cms

- | | | |
|-----|-------------------------------|-----------------------------------|
| 44. | An item of ceramic or pottery | From a Kit: |
| 45. | An item of wood | 45a An item of wood |
| 46. | An item of metal | 46 An item of metal |
| 47. | An item made of mixed media** | 47a An item made of mixed media** |

**** a minimum of 2 different materials ****

Papercraft

Cards should be handmade, not from a kit

48. Handmade card – Adult only on any subject
49. Handmade card – Under 16s only on any subject (please give age on entry form)
50. An item of calligraphy

Other

51. An item of jewellery - any medium **Not from a kit**
52. Decorate a plant pot **(1)**

Please refer to page 13 for rules and definitions on entering the following classes

Art Please state on entry form if size exceeds 15"x15" / 40x40cms

Exhibits must have been finished within the last year

- 53. A drawing using pen/pencil/ink/charcoal/pastel
- 54. A painting using oils/acrylics/watercolour
- 55. An abstract painting in any medium
- 56. A collage or mixed media picture
- 57. An article of printmaking
- 58. Painting/collage for under 16's (please state age on entry form)

Photography Max size 8"x10" / 20x25 cms

Photos must have been taken in the last year.

- 59. Moonlight
- 60. Vegetables or Fruit
- 61. Smoke

Floral Art

Please refer to page 34 for help on presentation and accessories etc

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

- | | | | |
|-----|--------------------|-----------------------|------------|
| 62. | Bold and Beautiful | 24"x18" / 60 x 45 cms | An exhibit |
| 63. | Summer Fun | 24"x18" / 60 x 45 cms | An exhibit |
| 64. | Green with Envy | 24"x18" / 60 x 45 cms | An exhibit |

An exhibit for novices or those with limited experience:-

- | | | | |
|-----|--------------------|-------------------------------|------------------|
| 65. | Oranges and Lemons | 24"x18" / 60 x 45 cms | |
| 66. | Spring has Sprung | 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) |
|-----|---------------------|-----------------------------|

Grow Cress in half a potato:

- F4. Beavers

Grow Tomatoes from a seedling:

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

SET RECIPE-SPRING

Ginger Loaf



Ingredients

225 g Plain Flour
50 g Golden caster Sugar
1/2 Teaspoon Bicarbonate of Soda
2 Teaspoons Ground Ginger
1 Teaspoon Ground Cinnamon
250 g Golden Syrup
125 g Butter
1 egg
75 ml milk

Icing:

4-5 teaspoons Lemon juice
Grated zest of 1 lemon
75g Icing Sugar

METHOD

Preheat your oven to 150C fan /300F / Gas 2

1. Grease and line a 2lb loaf tin or use a loaf liner
2. Mix your dry ingredients together in a bowl: flour, sugar, Bicarb of Soda, ginger and cinnamon
3. Melt your butter with your golden syrup in a bowl over a pan of hot water. Once your butter has melted in the syrup, add half of this mix to your flour and mix well. Then add the beaten egg, followed by the remainder of the butter syrup mix. Stir it really well. Finally add your milk and mix.
4. Pour your mix into your lined or greased loaf tin and bake in the centre of your oven for approx 60 minutes. Once golden brown and firm to touch remove from the oven and tin and cool on a cooling rack.
5. When your loaf is cold, simply mix your icing sugar with lemon juice using a spoon stir until smooth. Pour the icing over the cake, use a teaspoon to spread a little. Finally sprinkle with your grated lemon zest

Entry Form - SPRING SHOW

Saturday, 11th April 2026

Write the number of each class you want to enter in the boxes.

Total number of entries:			

Name:Age if under 16:

Address:

Phone number:Member Yes/No:

Please submit your entries as early as possible and no later than
Thursday, 9th April 2026

Return form to:

Archers of Westfield, Main Road, Westfield, TN35 4QE

or via our Facebook page:

www.facebook.com/westfieldhorticulturalsociety

or email us: westfieldhorticulturalsociety@gmail.com