

# **SPRING SHOW**

**Kindly Sponsored by Squires Garden Centres**

Saturday 29th March 2025

Marindin Hall  
Frensham

2.30pm to 4.00pm

Prize giving at 3.45pm

## **ORGANISERS**

**Caroline Plant, Sharon Miller and Annabel  
Sommerfelt**

## **JUDGES**

Floral Arrangements  
Flowers  
Vegetables  
Home Industries  
Photography

Elizabeth Barralet  
Karen Williams  
Karen Williams  
Kate Shipton  
Simon Claiden

## NOTES FOR EXHIBITORS

All exhibits in the Floral Arrangements, Flowers, Shrubs and Vegetables sections must have been grown in the exhibitor's garden or allotment and be entered in their name.

The use of accessories is permitted but plant material must always predominate.

Judging will be in accordance with RHS Horticultural Show Guidelines.

First prize	4 points	Second prize	3 points
Third prize	2 points	Highly Commended	1 point

Exhibitors must supply their own vases, dishes and other containers. No exhibitor may enter more than one exhibit in any one Class.

**Junior classes** are restricted to those aged 15 and under. To assist the Judges write the age of the child on the reverse of the entry slip and display next to their entry.

**Open classes** - entry open to society members and non-members with no age limits unless we specify open classes for juniors.

Exhibitors may include the name and variety of the flowers, plants, fruit and vegetables that they exhibit. This is purely for the interest of other exhibitors and visitors and no points will be earned or deducted.

## ENTRIES

Entry form (on page 12) or email with the same details should reach the Show Organiser or be deposited at Frensham Village Shop no later than 12 noon on Thursday, 27th March 2025.

All exhibits must be staged between 9.15am and 10.45am on the morning of the Show, and before leaving exhibitors should check with the Stewards that their exhibits and entry slips are correctly placed in the appropriate Class.

The Show is open to the public between 2.30pm and 4.00pm after which exhibits are to be collected.

## FLORAL ARRANGEMENTS

**Note:** an arrangement consists predominantly of flowers and/or foliage, with or without accessories, according to the class and **MUST** be contained within specified width and height.

### Class

- 1 Joy of Spring** – Can include flowers and foliage. Not to exceed 20cm diameter
- 2 Sunshine** - Not to exceed 50cm in width and 80cm in height.
- 3 Open Class: Spring Greens** – an arrangement of garden foliage (no flowers) not to exceed 30cm in width and 40cm in height.
- 4 Open class: A vase of garden flowers**, one or more varieties. Not to exceed 40cm in width and 60cm in height.
- 5 Open class: Juniors – Pot of gold.** Not to exceed 20cm diameter.

# FLOWERS, SHRUBS AND POTTED PLANTS

**Note:** We follow the RHS guidelines for our daffodil divisions. The divisions are described on pages 10 and 11 of this booklet. Descriptions with photographs and examples can be found at <https://www.rhs.org.uk/advice/profile?PID=365>. Daffodils should be exhibited without leaves. Cut flowers and shrubs should be displayed in a vase, bowl, bottle or similar container, unless otherwise specifically stated.

## Class

- 6 Daffodils (Divisions 1 or 2) – 3 stems, one or more varieties.
- 7 Daffodils (Divisions 3, 4, 9 or 11) – 3 stems, one or more varieties.
- 8 Daffodils (Divisions 7 or 8) – 3 stems, one or more varieties.
- 9 Daffodils (Divisions 5 or 6) – 3 stems, one or more varieties.
- 10 Daffodils at least 3 different varieties – 10 stems.
- 11 Tulips, one variety – 3 stems.
- 12 Tulips, at least 3 different varieties – 3 stems.
- 13 Spring flowers (no shrubs), one or more varieties – 5 stems.
- 14 Polyanthus and Primula - 3 stems.
- 15 Floating Hellebores, - 5 flower heads, displayed floating on water.
- 16 Miniature flowers (not daffodils), cut from bulbs or corms, one or more varieties – 3 stems.
- 17 A planted container of mixed alpine – max size 30cm.
- 18 Any flower or shrub other than a daffodil – 1 stem.
- 19 Flowering shrubs, 3 different varieties - 1 stem of each, maximum 100cm in width, must be in bloom.
- 20 Flowering shrub or tree, one variety – 1 stem or branch, maximum 60cm in width, must be in bloom.
- 21 Camellia - 1 stem.
- 22 Camellia - 1 flower head, displayed on moss.
- 23 Foliage (no flowers), 3 different varieties - 1 stem of each maximum width 60 cm.
- 24 Foliage or flowering pot plant – can include cactus, succulent or spring bulbs. Pot not to exceed 30cm in diameter.
- 25 **Open class: Juniors** - Spring bulb grown in an upcycled container, not to exceed 30cm in diameter.

## VEGETABLES

**Note:** Fresh vegetables should be displayed on a plate, shallow dish or similar container, unless otherwise stated. Some entries may be snapped or cut open by judges to assess how fresh they are.

### Class

- 26** Rhubarb - 3 sticks, leaves cut down to 8cm.
- 27** Leeks – 3 (trimmed roots and leaves)
- 28** Exhibit of fresh vegetables – one or more kinds.
- 29** Exhibit of dry stored vegetables – one or more kinds displayed on a suitable plate or basket.
- 30** Exhibit of preserved vegetables (e.g. bottled, dried, pickled) at least three different kinds to be judged on presentation – not chutney.
- 31** Culinary herbs - 3 named varieties (no flowers), a maximum of 3 stems of each herb, in a vase or similar container.

## HOME INDUSTRIES – OPEN CLASSES

**Note:** all items must be covered, for reasons of hygiene, and there must be no logos or trade names on jars or lids.

### Class

- 32** A jar of marmalade, (named and dated – day/month/year).
- 33** A jar of preserved fruit, (named and dated – day/month/year).
- 34** Fruit loaf cake – follow the recipe on page 16. For the show display the whole cake on a plate.
- 35** Coffee and Walnut cake – follow the guidance on page 17. For the show display the whole cake on a plate.
- 36** Upcycle an old garment into something useful – please provide a before photo.
- 37 Juniors:** A Spring painting max size A4 - for ages 8 – 15.
- 38 Juniors:** Three decorated boiled eggs in a bowl - for ages under 8.

# PHOTOGRAPHY – OPEN CLASSES

**Note: prints only, unmounted, not to exceed A4 size. Photographs can be cropped and printed at home: digital enhancement is not allowed.**

## **Class**

- 39** The Joy of Spring
- 40** Patterns or shapes
- 41** Raindrops on ....
- 42 Juniors:** Close up of a Spring Flower

## DAFFODIL CLASSIFICATION



### **Division 1 – Trumpet daffodil cultivars**

One flower to a stem; trumpets are as long as, or longer than the petals.

E.g. King Alfred, Barnum, Pink Silk



### **Division 2 – Large-cupped daffodil cultivars**

One flower to a stem; cup is more than one-third but less than equal to the length of the petals.

E.g. Rainbow, Pink Charm, St. Patrick's Day



### **Division 3 – Small-cupped daffodil cultivars**

One flower to a stem; cup is not more than one-third the length of the petals.

E.g. Polar Ice, Merlin, Barrett Browning



### **Division 4 – Double daffodil cultivars**

One or more flowers to a stem, with doubling of the petals or trumpet or both.

E.g. Tahiti, Rip Van Winkle, Ice King



### **Division 5 – Triandrus daffodil cultivars**

Two or more pendant flowers to a stem; the petals are reflexed (swept back).

E.g. Hawera, Ice Wings, Thalia



### **Division 6 – Cyclamineus daffodil cultivars**

The characteristics of these daffodils are clearly evident. One flower to a stem, the petals are significantly reflexed and the flowers are an acute angle to the stem, with a very short neck.

E.g. February Gold, Jack Snipe, Little Witch

NB The characteristics for Divisions 5 to 9 are given for guidance only: they are not all necessarily expected to be present in every cultivar assigned to those divisions.



### **Division 7 – Jonquilla and Apodanthus daffodil cultivars**

One to five (rarely eight) flowers to a stem. The petals are spreading or reflexed. The trumpets are cup-shaped, funnel-shaped, or flared and usually wider than long. Usually fragrant.

E.g. Jonquilla Baby Moon, Kedron, Sweet Smiles



### **Division 8 - Tazetta daffodil cultivars**

Three to twenty flowers to a stout stem. The petals are spreading and not reflexed. Usually fragrant.

E.g. Minnow, Avalanche, Silver Chimes



### **Division 9 - Poeticus daffodil cultivars**

Usually one flower to a stem. The petals are pure white and the trumpet is very short or disc shaped, usually with a green and/or yellow centre and a red rim, but sometimes of a single colour. Usually fragrant. E.g. Actea

### **Division 11 - Split corona daffodil cultivars**

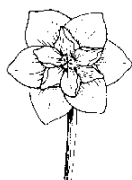
Trumpet split; usually for more than half its length. There are two sub divisions, Collar and Papillon.



#### **Collar daffodil**

Split-trumpet with the trumpet segments opposite the petal segments: the trumpet segments usually in two whorls of three.

E.g. Pentire, Belcanto



#### **Papillon daffodil**

Split-trumpet daffodils with the trumpet segments alternate to the petal segments; the corona segments usually in a single whorl of six.

E.g. Papillon Blanc



## Spring Show – Saturday 29th March 2025

Please email the show organiser the classes you are entering, or pick up an entry form from Frensham Village Shop. Deadline for submission of entries is 12 noon on Thursday 27th March 2025, to:

**email: [show\\_organiser@fdhs.org.uk](mailto:show_organiser@fdhs.org.uk)**

**tel: Caroline Plant 01252 793991**

or return completed form to Frensham Village Shop by the deadline.

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### **FRENSHAM AND DOCKENFIELD HORTICULTURAL SOCIETY ENTRY FORM - Spring Show 2025**

Class No	Class No	Class No	Class No	Class No

Name -----

Address -----

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Total number of entries -----

Juniors age -----

## **FRUIT LOAF CAKE – Class 34**

Present the whole cake for your Show entry

### **Ingredients:**

#### **Cake:**

75g caster sugar

75g softened butter

100g self-raising flour

1 egg

½ tablespoon milk

200g mixed dried fruit of your choice (e.g. cranberries, raisins, sultanas, chopped dried apricots)

Grated zest of one lemon

### **Method:**

1. Preheat oven to 160c/150c fan/gas 3
2. Grease and line a 450g (1lb) loaf tin.
3. Measure all ingredients into a bowl, mix and combine together.
4. Bake for approximately 50-60 minutes or until firm and golden brown

Please also note that for hygiene reasons your cake should be covered, for example with film wrap, when it is staged for the show.

## **COFFEE AND WALNUT CAKE – Class 35**

For this class entrants are asked to bake a 2-layer coffee and walnut cake of between 7 and 8 inches (18 – 20m cm) in diameter.

The cake should include icing in the centre and may include icing on the top if entrants wish to do this.

The whole cake should be presented for the entry to the show.

Entrants can choose their own recipe for this class and choose how they complete the cake for best presentation.

Please include a copy of your recipe as you stage your cake on show day, so that the judge can see this.

Please also note that for hygiene reasons your cake should be covered, for example with film wrap, when it is staged for the show