

SPRING SHOW

Kindly Sponsored by Squires Garden Centres

Saturday 28th March 2026

Marindin Hall
Frensham

2.30pm to 4.00pm

Prize giving at 3.45pm

ORGANISERS

Chas Pell, Kate Atkin, David Williams

JUDGES

Floral Arrangements
Flowers
Vegetables
Home Industries
Photography

Elizabeth Barralet
Belinda Allen
Belinda Allen
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, unless otherwise specified.

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 please 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 are encouraged to 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 via an email with the details shown on page 12 of this booklet should reach the Show Organiser no later than 12 noon on Thursday, 26th March 2026.

All exhibits must be staged between 9.15am and 10.45am on the morning of the Show. Entries after this time will not be allowed. 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 A hand tied posy** – Can include flowers and foliage. Not to exceed 30cm diameter
- 2 An Easter table arrangement** - Not to exceed 50cm in width and 50cm in height.
- 3 Open Class: Spring Fever** – an arrangement of garden foliage (no flowers) not to exceed 30cm in width and 50cm in height.
- 4 Open class: A vase of garden flowers**, one or more varieties and may include foliage. Not to exceed 40cm in width and 60cm in height.
- 5 Open class: Juniors – A hat decorated for Easter** e.g. a baseball cap or sunhat

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 – 5 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 – 5 stems.
- 17 A planted container of mixed alpiners – 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 exhibit width 100cm, must be in bloom.
- 20 Flowering shrub or tree, one variety – 1 stem or branch, maximum exhibit width 60cm, 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 which does not 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 rhubarb jelly (named and dated – day/month/year).
- 34** Lemon drizzle cake with poppy seeds – for recipe see page 16
- 35** Chocolate Florentines – follow the recipe on page 17
- 36** A useful kitchen basket or bag, woven, sewn, knitted – you decide
- 37 Juniors:** an Easter card max size A5- 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 colours of Spring
- 40** Shadows
- 41** Webs...
- 42 Juniors:** The first signs of Spring



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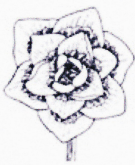








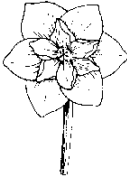
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DAFFODIL CLASSIFICATION

	<p>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</p>
	<p>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</p>
	<p>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</p>
	<p>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</p>
	<p>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</p>
	<p>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</p>
<p>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.</p>	

	<p>Division 7 – Jonquilla and Apodanthus daffodil cultivars</p> <p>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.</p> <p>E.g. Jonquilla Baby Moon, Kedron, Sweet Smiles</p>
	<p>Division 8 - Tazetta daffodil cultivars</p> <p>Three to twenty flowers to a stout stem. The petals are spreading and not reflexed. Usually fragrant.</p> <p>E.g. Minnow, Avalanche, Silver Chimes</p>
	<p>Division 9 - Poeticus daffodil cultivars</p> <p>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</p>
	<p>Division 11 - Split corona daffodil cultivars</p> <p>Trumpet split; usually for more than half its length. There are two sub divisions, Collar and Papillon.</p>
	<p>Collar daffodil</p> <p>Split-trumpet with the trumpet segments opposite the petal segments: the trumpet segments usually in two whorls of three.</p> <p>E.g. Pentire, Belcanto</p>
	<p>Papillon daffodil</p> <p>Split-trumpet daffodils with the trumpet segments alternate to the petal segments; the corona segments usually in a single whorl of six.</p> <p>E.g. Papillon Blanc</p>

Spring Show – Saturday 28th March 2026

Please email the show organiser the classes you are entering. Deadline for submission of entries is 12 noon on Thursday 26th March 2026, to:

email: show_organiser@fdhs.org.uk

tel: Chas Pell 07801 754745

FRENSHAM AND DOCKENFIELD HORTICULTURAL SOCIETY ENTRY DETAILS – Spring Show 2026

Name:

Member or non-member:

Contact telephone number:

Classes being entered (include all the class numbers but you do not need to send the class titles in your email):

Total number of classes entered:

Junior age (where applicable):



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SHOW NOTES:

SPRING SHOW TROPHIES AND PRIZES

	Current Holder
DARLING CUP	Dan Bosence
judged the exhibit of highest merit in the Show.	
PEOPLES CHOICE AWARD	Stuart Easton
judged the best exhibit of the five categories.	
HUITFELDT CUP	Alison Bosence
for Floral Arrangements.	
FRENSHAM SPRING CUP	Sue Green
for Daffodils.	
DIVER CUP	Alison Bosence/Caroline Plant
for Flowers, Shrubs, Potted Plants and Vegetables.	
WOOD CUP	Caroline Plant/Alison Bosence
for Shrubs.	
BARNES CUP	Penny Hearn
for Home Industries.	
PEATTIE CUP	Janet Caiger
for Photography.	
DENNE CUP	Huxley Atkin
for the highest points total by a Junior.	
PAT MATTIN CUP	Lily Easton
for Junior Floral Arrangement.	
Prize for the most entries in the Show.	Caroline Plant

Note: If non-members of the Society are awarded a cup(s) they will be given free membership of FDHS for a year. They must provide their address and other contact details. The Cups remain the property of the FDHS and must be returned (polished) before the relevant Show the following year.



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Lemon Drizzle cake with poppy seeds – Class 34

(based on a Delia Smith recipe)

Present the whole cake for your Show entry

Ingredients:

Cake:

Juice of 1 large lemon
40g poppy seeds
175g self raising flour
1 teaspoon of baking powder
175g butter (softened)
175g sugar
3 large eggs
Grated zest of 2 lemons

Syrup:

Juice of 2 large lemons
Zest of 1 large lemon
50g icing sugar
100g granulated sugar

Method:

1. Preheat oven to 160C/150C fan/gas 3
2. Grease and line an 8" circular tin or a 2 lb loaf tin.
3. Measure all the cake ingredients, except the poppy seeds, into a bowl, mix and combine ingredients together well.
4. Stir in the poppy seeds and transfer the mixture to the tin.
5. Bake for approximately 40 minutes or until springy to touch and golden brown and then allow to cool in the tin until warm.
6. For the syrup – mix all the syrup ingredients (do not heat) and spoon over the cake whilst it is still warm in the tin.
7. Allow the cake to fully cool before removing from the tin and sprinkling with a spoonful of poppy seeds.

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

Florentine biscuits – Class 35

(From The Great British Bake Off – Mary Berry’s recipe)

Ingredients – makes 18, for the show display 5 on a plate:

50g unsalted butter	50 demerara sugar
50g golden syrup	50g plain flour
25g dried cranberries finely chopped	50g candied peel, finely chopped
25g blanched almonds, finely chopped	25g walnut pieces, finely chopped
200g dark chocolate	

Method:

1. Heat oven to 180C/350F/gas 4. Line 2 baking sheets with baking paper.
2. Measure the butter sugar and syrup into a pan and heat gently until the butter has melted. Remove from the heat.
3. Add the flour, fruit, peel and nuts to the pan and mix well.
4. Use a teaspoon of mix for each Florentine - spoon 6 onto a lined baking sheet with plenty of room for the biscuits to spread out.
5. Bake in the oven for 8-10 minutes until golden brown. Leave to cool until firm enough to move to a rack.
6. Break 100g of chocolate into a heatproof bowl and set to melt over a pan of simmering water. Heat, stirring frequently until the chocolate has just melted. Meantime, chop the rest of the chocolate finely.
7. Carefully remove the pan from the heat and add the chopped chocolate and stir until melted. Keep stirring until the chocolate has cooled to 26C or is just thick enough to spread using a knife.
8. Spread a little of the chocolate on the flat side of each Florentine. Cool slightly before using a fork to mark a zigzag in the chocolate. Leave to set, chocolate side up, on a wire rack or baking paper. Store in an airtight container.

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