

Spring Show



SPRING SHOW

Saturday 22nd March 2025

Rudgwick Village Hall Bucks Green

Bring entries to the hall between 08:30 – 10:30

Show opens: 14:30 with prize giving at 15:45

Admission 50p (Members and children free)

Please use entry form included or download from www.gardenREG.org and send to EGRGashowsecretary@gmail.com or Show Secretary by **22:00 Thursday 20 March**

Payment is due before staging. Entry 50p per entry. Young person's entries free.
All classes are open. Prizes: 1st £1.00, 2nd 75p, 3rd 50p – except where stated



See page 32 for daffodil classification

CLASSES

1. Vase of three stems of double daffodils
2. Vase of mixed daffodil varieties (not more than 9 stems) grown in Rudgwick or Ellens Green
3. One specimen stem daffodil, Division 1
4. One specimen stem daffodil, Division 2
5. One specimen stem daffodil, Division 3
6. Vase of three stems white petal daffodils, any Division (see RHS Show Handbook)
7. Vase of three stems daffodils, white excluded, Division 1
8. Vase of three stems daffodils, Division 2
9. Vase of three stems daffodils, Division 3
10. Vase of three stems of Jonquilla or Tazetta daffodil Divisions 7/8
11. Vase of three stems Cyclamen type daffodil (see RHS Show Handbook)
12. Three vases each of three daffodils, three distinct varieties
13. Display of five Hellebore flower heads in water (your own bowl or dish)
14. A Cactus or succulent plant
15. Vase of not more than six polyanthus flowers
16. One planted pot of spring flowers
17. Vase of mixed bulb or corm flowers (not more than seven stems)
18. Vase of one variety of any flowering shrub or tree (max. five stems)
19. Vase of any one kind of hardy flower, excluding daffodil and tulip (max. nine stems)
20. One pot plant - foliage
21. One pot plant - flowering

22. Vase of not more than six Primroses
23. Vase of mixed flowers, with or without foliage, not more than nine stems, bulbs excluded
24. One vase of one variety of bulbous flowers, any small-flowered species (narcissi excluded)
25. One spray Camellia blooms (grown in open)
26. **RICHARD TABOR DAFFODIL CHALLENGE CLASS.** One Specimen stem daffodil. Any Division. Grown from bulb given at the Autumn Daffodil Seminar
1st Prize £20 voucher
2nd Prize £10 voucher

TROPHIES

THE WILLIAM PORT SPRING CUP awarded to the exhibitor with the most points in Classes 1 – 25

THE JASMINE HOUSE DAFFODIL CUP awarded to the winner of Class 2

THE PEGGY HUME DAFFODIL CUP awarded to the winner of Class 7

FLOWER ARRANGING

CLASSES

27. “Spring Reflections” – An Exhibit
28. “Magical March” – a planted basket
29. “New Beginnings” - An Exhibit
30. “Spring” A Miniature Exhibit. **Note max size 100mm W x 100mm D x 100mm**

NB. *In classes 27, 28 and 29 exhibits are to be staged in a niche 700mm wide x 530mm deep x 750mm high. Please refer to NAFAS Rules. All exhibits may be with or without accessories.*

TROPHIES

THE 1931 CHALLENGE CUP awarded to the exhibitor with most points in classes 27, 28 and 29

THE MURIEL BOXALL PLATE awarded to the winner of class 30



HOME FARE



*Note: exhibits may be protected with a clear cover; please avoid clingfilm if possible.
Covers are available from the Show Secretary*

Please present entries on a plain plate

CLASSES *(follow Home Fare rules)*

31. **Novice Class:** (for those who have not exhibited before). Five Chocolate Brownies
32. **Celebrating Sussex:** Six Sussex Cinnamon Biscuits using recipe on p 10
33. Vegan Cake
34. Battenburg Cake
35. A Savoury Galette (round, 7”/8” - 180-205mm, *puff pastry may be bought*)
36. Afternoon Tea for Two: Two savoury & two sweet items served on a tray
37. My Favourite vinegar preserve (including pickle or chutney)
*Min. 3 months old to allow flavours to develop. Use **new** screw-top lid*
38. A Jar of orange marmalade *Jar size min. 12oz/340g*



TROPHIES

THE LADY SILKIN CUP awarded to the exhibitor with most points in classes 32 to 38

YOUNG PERSONS

Separate entry form required, no entry fee.
All entries must be the competitor's own work

Ages 4 - 8 inclusive

CLASSES

39. An 80th Anniversary Card
40. Five Chocolate Chip Cookies
41. Make an Easter Lamb

Ages 9 - 14 inclusive

CLASSES

42. Make an insect home from natural materials
43. Draw a picture of your favourite garden bird
44. Five Chocolate Chip Cookies

CELEBRATING SUSSEX – Spring Show Recipe

19th Century Cinnamon Biscuits

Ingredients

120g plain flour

60g caster sugar

60g butter

1 1/2 tsp ground cinnamon

20-35 ml dark rum or brandy

Method

Preheat oven to 200°C (180 fan, Gas mark 6).

Line a baking tray with greaseproof paper.

Mix together the flour, sugar, butter and cinnamon until it resembles crumble topping.

Add the rum and mix well to make a dough.

Roll out on a well-floured surface to the desired thickness (about a £1 coin's thickness).

Cut out using a round cutter and place on baking tray.

Bake for 9-10 mins or until golden brown.

Extracted from the West Sussex Record Office