

DIVISION 1. TRUMPET DAFFODILS OF GARDEN ORIGIN.



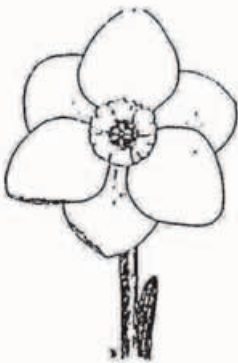
One flower to a stem; Corona, (trumpet), as long as, or longer, than the perianth segments, (petals).

DIVISION 2. LARGE CUPPED DAFFODILS OF GARDEN ORIGIN.



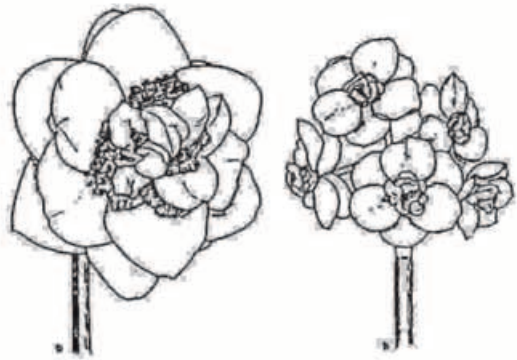
One flower to a stem; corona, (cup), more than one third but less than equal to the length of the perianth segments, (petals).

DIVISION 3. SMALL CUPPED DAFFODILS OF GARDEN ORIGIN.



One flower to a stem; corona, (cup), not more than one third the length of the perianth segments, (petals).

DIVISION 4. DOUBLE DAFFODILS OF GARDEN ORIGIN.



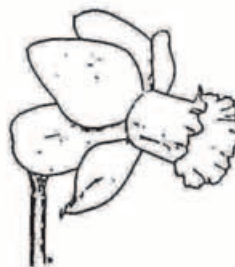
One or more flowers to a stem; with doubling of the perianth segments or the corona or both.

DIVISION 5. TRIANDRUS DAFFODILS OF GARDEN ORIGIN.



Characteristics of *N. triandrus* clearly evident; usually two or more pendant flowers to a stem; perianth segments reflexed.

DIVISION 6. CYCLAMINEUS DAFFODILS OF GARDEN ORIGIN.



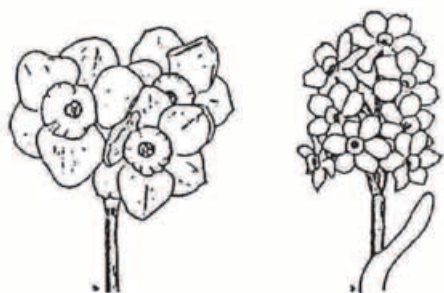
Characteristics of *N. cyclamineus* clearly evident; one flower to a stem; perianth segments significantly reflexed; flower at an acute angle to the stem, with very short pedicel, (neck).

DIVISION 7. JONQUILLA DAFFODILS OF GARDEN ORIGIN.



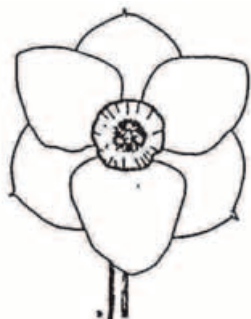
Characteristics of the *N. jonquilla* group clearly evident; unusually one to three flowers to a rounded stem; leaves narrow, dark green; perianth segments spreading not reflexed; flowers fragrant.

DIVISION 8. TAZETTA DAFFODILS OF GARDEN ORIGIN.



Characteristics of the *N. tazetta* group clearly evident; usually three to twenty flowers to a stout stem; leaves broad; perianth segments spreading not reflexed; flowers fragrant.

DIVISION 9. POETICUS DAFFODILS OF GARDEN ORIGIN.



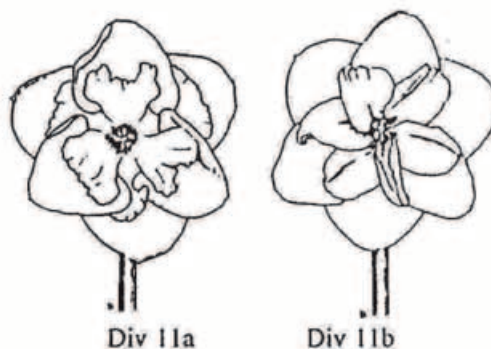
Characteristics of the *N. poeticus* group without admixture of any other; usually one flower to a stem; perianth segments pure white; corona usually disc shaped, with a green or yellow centre and a red rim; flowers fragrant.

DIVISION 10. SPECIES, WILD VARIANTS AND WILD HYBRIDS.



All species and wild or reputedly wild variants including those with double flowers.

DIVISION 11. SPLIT CORONA DAFFODILS OF GARDEN ORIGIN.



Corona split – usually for more than half its length;
a) Collar Daffodils.

Split corona daffodils with the corona segments opposite the perianth segments usually in two whorls of three.

b) Papillon Daffodils.

Split corona daffodils with the corona segments alternate to the perianth segments usually in a single whorl of six.

DIVISION 12. MISCELLANEOUS DAFFODILS.

All daffodils not falling into one of the foregoing divisions. These are not illustrated owing to wide variation in shape and size between the flowers involved.

NOTE – The characteristics for divisions 5 to 9 are given for guidance only; they are not necessarily expected to be present in every cultivar assigned thereto.

For exhibition purposes, Tazetta Daffodils in **division 8 are often divided into 2 classes. Poetaz, with typically two to five flowers of medium size and Tazetta, with a large number of smaller flowers. The two types are illustrated on the previous page.**

SPRING SHOW
SATURDAY 20th MARCH 2010
SATURDAY 19th MARCH 2011

SECTION “A” DAFFODILS

NOTE: Guidance for divisions is included in this schedule prior to this Spring Show Section.
Unless otherwise specified, exhibits should be one variety/cultivar.

CLASS

1. Division 1, 1 bloom.
2. Division 1, 3 blooms.
3. Division 2, 1 bloom.
4. Division 2, 3 blooms.
5. Division 3, 1 bloom.
6. Division 3, 3 blooms.
7. Division 4, 1 stem.
8. Division 4, 3 stems.
9. Division 5, 3 stems.
10. Division 6, 3 stems.
11. Division 7, 3 stems.
12. Division 8, 3 stems.
13. Division 8, 1 stem.
14. Division 9, 3 stems.
15. Division 11, 3 stems.
16. Any division, all yellow (y-y), 3 blooms.
17. Any division, all white (w-w), 3 blooms.
18. 1 vase, 3 blooms, 3 different cultivars.
19. 3 vases of 3 blooms each, 3 cultivars, (one cultivar in each vase).
20. Miniature Daffodils, 3 stems, 1 cultivar.
21. Daffodils, own container arranged for all round effect. Any division, any colours, any cultivar, minimum 9 blooms.

J S RANGER CUP – Highest points in Daffodils Section “A”.

W E EVANS MEMORIAL CUP – Best Exhibit in Class 19.

EHS SILVER DIPLOMA – Second highest points in Daffodils Section “A”.

EHS SILVER DIPLOMA – Best vase of Daffodils.

EHS SILVER DIPLOMA – Best Daffodil bloom.

SECTION “B” OTHER HORTICULTURE

Unless otherwise specified, exhibits should be one variety/cultivar.

CLASS

22. Alpine, 1 pot.
23. Amaryllis, 1 pot.
24. Bulbs/corms/tubers growing in a pot or bowl (any size).
25. Cactus, 1 pot (any size).
26. Camelias, 3 blooms, floating in water in own bowl.
27. Flowering plant(s), not eligible for any other class, 1 pot.
28. Flowering shrub, 3 stems.
29. Foliage plant(s), not eligible for any other class, 1 pot.
30. Heathers, hardy, in flower, 1 vase 5 stems, can be mixed cultivars.
31. Hellebores, 5 blooms in moss, sand or water.
32. Hyacinth, 1 cut stem.
33. Hyacinth, 1 in a pot or container.
34. Hyacinths, 3 cut stems, 1 or more colours.
35. Hyacinths, 3 in a pot or container.
36. Mixed flowers, not less than 3 kinds.

37. Orchid, any cultivar, 1 pot (any size).
38. Pansies, 6 blooms, can be mixed cultivars.
39. Polyanthus, 1 pot.
40. Polyanthus, 5 stems, can be mixed cultivars.
41. Primula, 1 pot.
42. Succulent, excluding Cactus, 1 pot (any size).
43. Tulips, 3 blooms.
44. Tulips, pot, any size.
45. Violas/violettas, 6 blooms, can be mixed cultivars.
46. Wallflowers, 4 stems.
47. Any other flower, 1 kind, 5 stems.
48. Any vegetable, 1 dish (Notes for Guidance & Definitions: see note 16, page 8).

EHS GOLD DIPLOMA – Highest points in Other Horticulture Section “B”.

EHS SILVER DIPLOMA – Best Exhibit in Other Horticulture Section “B”.

SECTION “C” NOVICES

CLASS

49. Daffodil, 1 stem.
50. Daffodils, white, 3 stems.
51. Daffodils, yellow, 3 stems.
52. Flowering or foliage plant(s), 1 pot, any size.
53. Hyacinth, 1 cut stem.
54. Hyacinth, 1 in a pot.
55. Hyacinths, 3 cut stems, 1 or more colours.
56. Hyacinths, 3 in a pot, 1 or more colours.
57. Mixed flowers, not less than 3 kinds.
58. Tulips, 1 pot, any size.

EHS GOLD DIPLOMA – Highest points in Novices Section “C”.

EHS SILVER DIPLOMA – Best Exhibit in Novices Section “C”.

SECTION “D” FLORAL ART

Note: Classes 63 and 64 may be taken to the show ready made.

2010 SPRING GARDEN

CLASS

- | | | |
|------------------------------|---|---------------------------|
| 59. Blossom Time | - | An Exhibit. |
| 60. My Way With Daffodils | | An Exhibit, open Staging. |
| 61. The Spring Garden | | An Exhibit. |
| 62. April Showers | | An Exhibit. |
| 63. On The Rockery | | A Petite Exhibit. |
| 64. Novices – Spring Flowers | | An Exhibit, open Staging. |

2011 IN THE HOME

CLASS

- | | |
|------------------------------|---|
| 59. In The Kitchen | An Exhibit, to include a kitchen utensil. |
| 60. Dining Room | A Table Centre, open Staging. |
| 61. Lounge | An Exhibit, to depict a TV programme. |
| 62. From The Garden | An Exhibit. |
| 63. For A Guest | A Petite Exhibit for a Bedside Table. |
| 64. Novices – Garden Flowers | An Exhibit. |

EHS GOLD DIPLOMA – Highest points in Floral Art Section “D”.

EHS SILVER DIPLOMA – Best Exhibit in Floral Art Section “D”.

SECTION "E" DOMESTIC

**Note: For all preserves: waxed disks cut to size. Sealed lids or cellophane tops.
(* please use suggested recipes)**

2010

CLASS

65. Cordial or other soft drink, 1 bottle.
66. Chutney, any type.
67. Cornish Pasties, short crust pastry, 2.
68. Florentines, 4. *
69. Fruit Flan, pastry base.
70. Hot Cross Buns, 4.
71. Jam, any type.
72. Lemon Curd, 1 jar.
73. Marmalade, 1 jar.
74. Pickled onions or shallots, 1 jar.
75. Pineapple Upside down Cake.
76. GENTLEMEN'S CLASS – Shortbread Fans, 4.

2011

CLASS

65. Cheesecake, with fruit topping + biscuit crumb base.
66. Bread Pudding, 2 pieces.
67. Chutney, any type.
68. Cordial or other soft drink, 1 bottle.
69. Jam, any type.
70. Leek and Potato Pie. *
71. Lemon Curd, 1 jar.
72. Marmalade, 1 jar.
73. Pickled onions or shallots 1 jar.
74. Traybake, 4 pieces, own recipe.
75. Victoria Sandwich, dusted with icing sugar.
76. GENTLEMEN'S CLASS – Flapjacks, 4.

EHS GOLD DIPLOMA – Highest points in Domestic Section "E".

EHS SILVER DIPLOMA – Best Exhibit in Domestic Section "E".

SECTION "F" HANDICRAFT

CLASS

77. A Hand or Machine sewn garment.
78. A knitted item.
79. A picture, painting or drawing, not embroidered.
80. A soft toy.
81. A tapestry.
82. An embroidered item (not a picture).
83. An embroidered picture.
84. Any other item of handicraft.
85. Decoupage.
86. Greeting card (any medium).
87. Woodwork.

EHS GOLD DIPLOMA – Highest points in Handicraft Section "F".

EHS SILVER DIPLOMA – Best Exhibit in Handicraft Section "F".

SECTION “G” PHOTOGRAPHY

Note : maximum size 200mm x 150mm (8”x6”) – all photographs to be unmounted.

2010

CLASS

- 88. Looking up.
- 89. Old and New.
- 90. Endangered Animals.

2011

CLASS

- 88. Patterns in Nature.
- 89. Silhouette(s).
- 90. Spring Growth.

EHS GOLD DIPLOMA – Highest points in Photography Section “G”.

EHS SILVER DIPLOMA – Best Exhibit in Photography Section “G”.

SECTION “H” HOMEMADE WINE

CLASS

- 91. 3 bottles of Wine, all different.

EHS GOLD DIPLOMA – Highest points in Homemade Wine Section “H”.

EHS SILVER DIPLOMA – Best Individual Bottle in Homemade Wine Section “H”.

SECTION “I” CHILDREN

Note: any child from a member’s family - see Notes for Guidance and Definitions for age groups.

2010

CLASS

- 92. Double chocolate Muffins, 4.
- 93. An individual Pizza.
- 94. A Pasta Picture, no larger than A4.
- 95. A Castle, made from scraps, base no larger than A4.

2011

CLASS

- 92. Easter Crispy Nests, 4.
- 93. Cheese Straws, 4.
- 94. A Collage, theme, Spring flowers.
- 95. A Sock Puppet.

EHS SILVER DIPLOMA – Best Exhibit in Children’s Section “I” for each age group

RECIPES: SPRING 2010

FLORENTINES

110g margarine
100g caster sugar
100g any chopped/flaked nuts

100g sultanas
25g flour or rice flour

30g chopped cherries
100g chocolate – to coat backs
(makes about 18)

1. Oven no 4/160c 10-15 mins approx
2. Melt margarine and sugar together. Boil gently for 1 min.
3. Add all other ingredients except chocolate. Mix.
4. Place dessertspoonfuls onto parchment on baking tray, only six per tray.
5. Bake until golden brown.
6. Remove from oven. Use a smooth pastry cutter to draw up the edges to form a neat round. Leave on parchment on rack to cool.
7. Coat backs with melted chocolate and leave to set.

RECIPES: SPRING 2011

LEEK AND POTATO PIE

2 medium potatoes – peeled and cubed.
2 medium leeks – washed and thinly sliced.
125ml milk
Pinch of nutmeg / salt and pepper
1 rounded dessertspoon cornflour
2 tablespoons of water
4 rashers bacon, grilled and chopped, if wanted.
150g flour

80g margarine

(1 level teaspoon dry mustard, if wanted)

1. Oven No6/180c Pie dish = 20cm approx
2. Simmer leeks, potatoes, nutmeg, seasoning and milk together until just tender, but still firm.
3. Mix cornflour and water together.
4. Pour into leek mix. Bring to the boil stirring.
5. Pour into pie dish. Adjust seasonings. Add bacon if used.
6. Rub flour and margarine together to form “breadcrumbs”.
7. Add mustard if wanted and enough water to mix into a soft dough.
8. Roll out thinly. Wet edges of dish and use trimmings of pastry to line the edges.
9. Lift remainder of pastry onto pie filling. Trim edges and decorate as wanted. Brush with milk.
10. Bake until golden brown, approx 20-25 mins.

ENTRY FORM

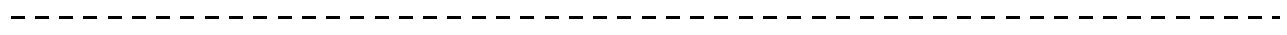
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

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Number of entries.....Age (If entering Children's classes).....



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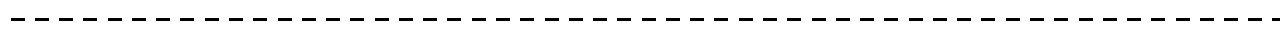
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

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Number of entries.....Age (If entering Children's classes).....



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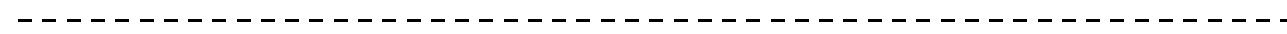
Name: Mr/Mrs/Ms/Miss.....(Initials).....Surname

Address.....

Class Numbers.....

.....

Number of entries.....Age (If entering Children's classes).....



If two or more members from one family are entering, IT IS ESSENTIAL to indicate clearly which member is entering which class. For children's entries, please show first names and age as at 1st September. All entries must be submitted as indicated not later than **9pm** on the **Wednesday** prior to the Show or to the Trading Hut on the Sunday prior to the Show. Conditions for **late entries** are set out in the Rules and Regulations – Rule 4 page 5.

ENTRY FORM

Mrs F Thomas

E-MAIL eastcotehorticultural@yahoo.co.uk

OR handed into the Trading Hut the Sunday prior to the Show.

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