

SPRING SHOW SCHEDULE

15 MARCH 2025 AT 1.30PM

Staging 08.30 – 11.00 / Judging 11.00 – 12.30 / Prize Giving 16.00 / Raffle 16.15

TROPHIES

Class	Cup Name	Prize
Best Exhibit in Narcissi/Daffodils	VDHS Cup	£20
Most points in Flowers & Plants (excl Classes 1 - 11)	Ted Batten Memorial Cup	
Best Exhibit in Flowers and Plants (excl Classes 1 – 11)	The Dorothy Hardy Memorial Platter	£20
Highest Points in Flower Arranging (excl Class 46)	Verwood Traders Cup	
Novice Flower Arranging	VDHS Best Exhibit	£20
Best Exhibit Flower Arranging	VDHS Best Exhibit	£20
Best Exhibit Men's Flower Arranging (Class 46)	VDHS Best Exhibit	£20
Best Exhibit Homecraft	Sue Davis Memorial Bowl	£20
Best Exhibit Handicraft	"Prof" Leadam Trophy	£20
Best Exhibit Junior	VDHS Best Exhibit	£20

** £20 vouchers for Best Exhibits have been kindly donated by local businesses **

SECTION A FLOWERS AND PLANTS

DAFFODILS

1. A vase of Narcissi / Daffodil, yellow, large trumpet (Div. 1), 3 stems, 1 cultivar
2. A vase of Narcissi / Daffodil, white, large trumpet (Div. 1), 3 stems, 1 cultivar
3. A vase of Narcissi / Daffodil, bi-coloured, large trumpet (Div. 1), 3 stems, 1 cultivar
4. A vase of Narcissi / Daffodil, large cup (Div. 2), 3 stems, one or more cultivars
5. A vase of Narcissi / Daffodil, small cup (Div. 3), 3 stems, one or more cultivars
6. A vase of Narcissi / Daffodil, double (Div. 4), 3 stems, 1 cultivar
7. A vase of Narcissi / Daffodil, cyclamineus (Div. 6), 3 stems, one or more cultivars
8. A vase of Narcissi / Daffodil, multi-headed (Div. 5, 7 or 8), 3 stems, one or more cultivars
9. A vase of Narcissi / Daffodil, poeticus (Div. 9), 3 stems, one cultivar
10. A vase of Narcissi / Daffodil, any other division not listed above, 3 stems, one cultivar
11. A vase of Narcissi / Daffodil, 5 stems, cultivars from any divisions.

TULIPS

12. A vase of Tulips, 3, 1 variety
13. A vase of Tulips, 5, 1 variety
14. A vase of Tulips, 3, 2 or more varieties

POT PLANTS

15. Narcissi / Daffodils, 1 variety, any number, grown in a container or pot max dia. 25cm
16. 1 bulb of Amaryllis grown in pot or container
17. Hyacinths, 3 in a pot max dia. 25cm
18. Hyacinth, 1 in a pot max dia. 10cm
19. Tulips, 1 variety, any number grown in a pot max dia. 25cm
20. Other flowering bulbs, not mentioned above, grown in a container or pot max dia. 25cm
21. Primrose / Polyanthus, 1 plant grown in pot max dia. 10cm
22. Primrose / Polyanthus, up to 5 plants, 1 or more varieties, grown in a pot max dia 25cm
23. Flowering Pot Plant, max dia. 25cm (excluding bulbs & orchids)
24. Pot Grown Orchid, pot max dia. 20cm
25. Foliage pot plant, pot max dia. 25cm
26. 1 Cactus or 1 Succulent, in a pot or pan max dia. 25cm
27. Cacti and/or Succulents, 2 or more varieties, grown in one pot or one pan max dia. 25cm

FLOWERS GENERAL

28. A vase of Polyanthus, 5 stems, mixed colours
29. A vase or bowl of Heathers, 1 or more varieties
30. A vase of Grape Hyacinths (Muscari), 5 stems
31. A vase of Hellebores, 5 stems, any varieties
32. Flowerheads of 3 Hellebores, any varieties, floating in a container max dia. 20cm
33. A vase of Wallflowers, 5 stems, any colour
34. A vase of any flowers not mentioned in Classes 1 – 27 but must not include flowering shrubs
35. A vase of mixed foliage and flowers, may include shrubs, max 5 stems

SHRUBS

36. A vase of Camellia, 1 stem not exceeding 25cm overall length
37. A vase of Camellias, 3 stems, 1 or more varieties
38. Camellia, 1 bloom, floating in a dish not exceeding 15cm
39. A vase of a flowering shrub, 1 stem
40. A vase of cut flowering shrubs, max 5 stems, 1 variety
41. A vase of cut flowering shrubs, max 5 stems, of mixed kinds/varieties

SECTION B FLOWER ARRANGING

42. **NOVICE** – “Just Seven Daffodils (with foliage)”. An exhibit.
Space allowed 60cm wide x 60cm deep, height optional
43. “Twists and Turns”. An exhibit without Oasis.
Space allowed 60cm wide x 60cm deep, height optional
44. “An Arrangement for a Celebration”. An exhibit.
Space allowed 60cm wide x 60cm deep, height optional
45. “Small Wonder”. A petite exhibit.
Space allowed not exceeding 25cm in width and depth. Height up to 37cm.
46. “Joy of the Season”. An exhibit.
Space allowed 60cm wide x 60cm deep, height optional. **MEN-ONLY.**

Please Note Sizing

SECTION C H O M E C R A F T

Recipe section at back of schedule. Important: Oven temperatures might vary according to oven types. Please check these recipes against your own oven instructions.

47. Chocolate Tray Bake, 5 pieces on a plate, **own recipe**
48. Gardener's Windfall Chutney, 1 jar, named and dated, **recipe provided**
49. Lemon Curd, 1 jar, named and dated, **own recipe**
50. Spinach and Brie Flan, **recipe provided**
51. Marigold Munchies, 5 on a plate, **recipe provided**
52. Cherry Cake, **own recipe**

SECTION D P H O T O G R A P H Y

All entries must be the work of the exhibitor and must not have been exhibited in the previous 2 years. A4 and A5 photos must be mounted, smaller photos may be mounted. Max A4 size inclusive of mount.

53. 1 colour print : 'A Winter Scene'
54. 1 colour print : 'People'
55. 1 colour print : 'Moving Water'
56. 1 black and white print : 'A Landmark'

SECTION E H A N D I C R A F T

All entries must be the work of the exhibitor and must not have been exhibited in the previous 2 years.

57. A painting, any medium, any subject - no larger than 42cm x 60cm
58. A knitted article
59. A piece of embroidery or tapestry
60. A handmade animal in any medium
61. Any other handicraft not mentioned above

Please provide approximate dimensions on entry form

SECTION F J U N I O R C L A S S E S

3 age categories : a) 3-7 years old, b) 8-11 years old, c) 12-15 years old. Age to be stated on entry form

62. Mini masterpiece – paint or draw a detailed picture postcard 15cm x 11cm – any subject
63. Make a monster from vegetables, fruit or flowers (or combination)
64. Decorate a blown egg as a famous person or character
65. Colouring Competition – A4, download image appropriate to age category from VDHS website
66. Signature Bake – bake your favourite Shortbread (plain, lemon, choc chip etc) **own recipe**, 3 on a plate

SECTION J S C A R E C R O W C O M P E T I T I O N

67. Build a scarecrow – theme : "A Character from a Book".
Open to any age group! Please read the guidelines in the 'Rules' section.

SPRING RECIPE (48) : GARDENER'S WINDFALL CHUTNEY

Ingredients

1.5kg cooking apples – peeled, cored and sliced	2 tsp ground ginger
1 onion – peeled and chopped	575ml malt vinegar
4 x 400g tin chopped tomatoes	200g sultanas
750g granulated sugar	2 tsp curry powder
	1.5 tsp salt

Method

1. Put all the ingredients into a large pan.
2. Cook over a medium heat, stirring occasionally for 2.5 hours until mixture thickens and starts to become sticky
3. Remove from the heat, leave to cool and transfer to sterilised, clean, dry jars and seal.

SPRING RECIPE (50) : SPINACH AND BRIE FLAN

Ingredients

Pastry :	Filling :
150g / 6oz plain flour	275g / 10oz brie
75g / 3oz butter	100g / 4oz spinach leaves – washed, finely shredded
3 or 4tbsp water	2 eggs
	150ml / 1/4pint milk
	3tbsp double cream
	Salt & pepper
	Pinch of nutmeg

Method

1. To make the pastry, sift flour and salt into a bowl and rub in the butter until fine breadcrumbs.
2. Add water and mix to a pliable dough.
3. Roll out the pastry and transfer to a greased 8in (20cm) flan ring with sides, set on a baking tray. Chill while preparing the filling.
4. To make the filling, trim the rind from the cheese and cut the cheese into cubes.
5. Place the shredded spinach on the pastry base and tuck in the pieces of brie.
6. Beat the eggs and milk. Add salt and pepper to season.
7. Pour the mixture over the flan and spoon the cream over the surface. Sprinkle with nutmeg.
8. Bake for 35 – 40 mins at 190C / Gas Mark 5

SPRING RECIPE (51) : MARIGOLD MUNCHIES

Ingredients

50g / 2oz margarine	4 tbsp apricot jam
50g / 2oz caster sugar	Rind and juice of half an orange
50g / 2oz plain flour	100g / 4oz plain chocolate
	1 egg

Method

1. Melt the margarine in a saucepan, then stir in the sugar.
2. Beat the egg and add to the melted mixture, along with the sifted flour and orange rind.
3. Next, grease 14 shallow patty tins and half fill with the mixture.
4. Bake in the centre of the oven at 180C / 350F / Gas Mark 4 for 10 to 15 mins.
5. Loosen each biscuit and leave in the tin.
6. Heat the jam and add it to the juice and spread it on the biscuits.
7. Melt the chocolate and spread it over the jam.
8. Leave to set.