



EWELL HORTICULTURAL ASSOCIATION

FOUNDED 1865

HANDBOOK 2024 and 2025

Chairman: Dave Tarrant Tel. 020 8393 0811
www.ewellhortassn.co.uk

EWELL HORTICULTURAL ASSOCIATION



AFFILIATED TO: -
ROYAL HORTICULTURAL SOCIETY
BRITISH FUCHSIA SOCIETY
THE DAFFODIL SOCIETY
SURREY HORTICULTURAL FEDERATION
NATIONAL ASSOCIATION OF FLOWER
ARRANGEMENT SOCIETIES

President
VACANT

Vice-Presidents

MR. R. BELLINGHAM, MR. T. GOLDSMITH,
MR. J. RANSON, MRS. S. RANSON.

The Association is affiliated to the Royal Horticultural Society and the specialist societies listed above.

Committee meetings are held four times a year. If you have anything you wish your committee to discuss, please put it in writing to the Secretary. The Annual General Meeting is held in March each year. Notice is given on the website and in the Newsletter.

Data Protection Act

The Association holds a record of members' names and addresses on a personal computer database. Information will be used by the Registrar for administration purposes only and will not be disclosed to any other person(s) or organisation(s)

SUPPORT YOUR ASSOCIATION

Everyone is invited to our Horticultural Shows:

Spring Show on 6th April 2024 and 5th April 2025

Autumn Show on 21st September 2024 and 20th September 2025

Admission is free and there are beautiful displays of flowers and floral art plus vegetables as well as cookery. There are also craft and design and photography classes at the Shows. Our refreshments, with a selection of homemade cakes, are always very popular as well as our variety of 'bring and buy plants'. We always hope to include a display by a local community group or a charity. We welcome entries and details of the classes are in our Handbook plus information as to how to enter is in our electronic Newsletters or on the website.

For information about the Association visit our website at

www.ewellhortassn.co.uk

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Exhibitors are strongly advised to read the following:

Rules of the Association

Programme of Shows

Show regulations

Rules and definitions for exhibitors

Hints for exhibitors

OFFICERS OF THE ASSOCIATION

Chairman	Dave Tarrant
Registrar	Roger Bellingham
Vice Chairman	Vacant
Treasurer	Les Smith
Secretary	Vacant
Domestic Secretary	Beryl Smith
Show Secretary	Tracey Ross)
Catering Officer	Dawn Simms
Publicity Officer	Monica Turnbull
Talks Secretary	Jane Hoddy

COMMITTEE

Floral Art Representative	Sheila Stracy
Minutes Secretary	Lynne Mason

If you wish to contact any of the above Committee, a form is available on our website:
[Ewell Horticultural Association \(EHA\) Contacts - Ewell Horticultural Society \(ewellhortassn.co.uk\)](http://ewellhortassn.co.uk)

Any alterations to the List of Officers and Committee Members will be given in the Newsletters.

RULES OF THE ASSOCIATION

1. The Association shall be called the "Ewell Horticultural Association" (EHA).
2. The object of the Association shall be the encouragement and enjoyment of horticulture.
3. Membership shall be open to individuals on payment of the appropriate annual subscription. Subscriptions are due on 1st January. However, to allow time for collection, membership shall remain valid until 31st March of the following year. New members joining in November or December shall have these months included in the following year's membership. The committee shall have the power to decide the annual fee as necessary.
4. The following Officers, all of whom shall be honorary, shall be elected annually in General Meeting: - President, Chairman, Treasurer, Secretary, Vice-Chairman, Registrar, Publicity Officer, Show Secretary, Domestic Secretary, Catering Officer.
5. The Hon. Auditor shall be elected annually in General Meeting.
6. The affairs of the Association shall be managed by a General Committee elected annually in General Meeting, consisting of the above-named officers and additionally not more than seventeen members (seven to form a quorum). The General Committee may co-opt new members and fill vacancies within this limit.
7. The General Committee shall elect from its number a "Steering Committee" when deemed necessary to consider matters of policy. This Committee to consist of a Chairman, Treasurer and Secretary and a further four members (four to form a quorum). This Committee shall submit its recommendations to the General Committee.
8. The General Committee may appoint Assistants to Officers from its members.
9. The General Committee shall meet at least quarterly.
10. The financial year of the Association shall end on November 30th of each year and the Annual General Meeting shall be held not later than the 31st March following, when the Annual Report and Statement of Accounts shall be presented. The Auditor shall report to the members on any aspect of the accounts that he considers advisable.
11. A Special General Meeting may be called at any time if a written application, signed by at least twelve members, be given to the Secretary. The application must give the reason for wishing the meeting to be called and it must then be held within 21 days thereafter at which not less than fifty members shall be present to form a quorum. The Secretary shall notify all members at least seven days prior to the date of the meeting and the reason for the meeting shall be stated in the convening notice.
12. The Treasurer shall have prime responsibility for all monies and assets of the Association and shall report to the General Committee at each meeting of that Committee on any payments made or alterations to the assets and liabilities since the date of the last meeting.
13. All monies shall be banked in the name of the Ewell Horticultural Association.
14. The General Committee shall, at its discretion, elect a limited number of Vice-Presidents. Nominations for this position should be submitted to the Secretary in writing to be considered by a steering committee. If acceptable they will be proposed to the general committee for election.

15. The General Committee shall have the power to deal with any matter not provided for in these rules including withdrawing membership.
16. No alterations to these Rules shall be made except at a General Meeting and then only with the consent of two thirds of the members present. Notice of amendment must be given to the Secretary in writing 14 days prior to the meeting.

PROGRAMME OF SHOWS

	2024	2025
SPRING SHOW	6 April	5 April
AUTUMN SHOW	21 September	20 September

Show venue to be confirmed
(Rights of Admission Reserved)

All Shows open to Exhibitors and Public at 2.00 p.m.

Entrance to the Shows is free.

Presentation of prizes from 3.45 p.m.

STAGING

Exhibitors may stage exhibits from 8.00 a.m. until 11.00 a.m.
(See Show Regulations)

ENTRANCE FEES

General Horticultural and Domestic Classes	20p per entry
Artistic Classes	20p per entry
Children's Classes	Free

Late entries will only be accepted up to 10.30 a.m. on Saturday at 50p entry fee.
Written entries must state name of exhibitor, show and classes to be entered.

Prizes 1st £1 2nd 60p 3rd 40p

SHOW REGULATIONS

1. Members may only exhibit the produce of their own gardens and allotments unless otherwise stated, and this must have been in their possession for at least two months. They must have a current membership card for each exhibitor except children under 13 (Junior classes only). See also Rule 5.
2. The Shows are restricted to members not employing any professional help, except a jobbing gardener for no more than two days on average per week, and not growing produce for sale. The sale by an amateur of an accidental surplus must be distinguished from *growing* with intent to sell.
3. All entries for exhibition must be lodged before 9.30 p.m. on the Thursday preceding the Show. Entries can be sent by email or telephoned to the person appointed for each show (see Newsletter). Please make sure you list all the Classes on the email or have the full list available if entering by phone.
4. All flower classes must be staged in vases provided by the Association for that particular class, unless otherwise stated in the schedule.
5. Only one exhibit may be shown from any one household in any one class except Craft & Design, Photographic, Domestic, Floral Art, Junior Classes and the Nominated Class, where one exhibit per person is permitted.
6. Exhibits must be placed in the show before expiry of the staging time indicated, and must remain there, together with class entry cards, until completion of prize-giving, when they must be removed. Exhibits not removed will be disposed of.
7. No exhibitor will be permitted to remain in the showroom after 11 a.m., except members of the Committee or others on official duties. Any person infringing this rule will be disqualified from competition.
8. Should any person be detected in trying to deceive the judges in any way connected with produce exhibited, the prizes will be withheld, and the offender will not be permitted to exhibit at ensuing shows.
9. The Judges' decisions as to the respective merits of the exhibits shall be final.
10. The Judges will be at liberty to withhold prizes for any produce they consider unfit for table or ineligible for exhibition, and to vary prizes according to quality of exhibits. In cases of extraordinary merit, they may award extra prizes.
11. Protests against an irregularity concerning an exhibit must be lodged, in writing, to the Secretary before 3.30 p.m. on the day of the Show, together with a fee of £1 which will be returned if the protest is upheld. The Committee's decision will be final.
12. All prize-winners must, if required, produce proof of membership prior to distribution of prizes.
13. All exhibits, personal property, etc., will be at the risk of the exhibitor, and the Association will not be liable for any loss or damage, or for any personal injury due to any cause whatsoever.

RULES AND DEFINITIONS FOR EXHIBITORS

VEGETABLES. National Vegetable Society Points apply and must be used for any other vegetables. Unless otherwise stated in this schedule, an entry of vegetables must consist of the following items: -

<i>Kind</i>	<i>No. per dish</i>	<i>Maximum points per dish</i>
Artichokes, globe	2	15
Artichokes, Jerusalem and Chinese	6	10
Asparagus	6	15
Aubergines	3	18
Beans, Broad and Long Pod	6	15
Beans, runner	9	18
Beans, French	9	15
Beetroot, globe and cylindrical	3	15
Beetroot, long	3	20
Brussels Sprouts	12	15
Broccoli/Calabrese	2	15
Broccoli, sprouting (shoots)	12	15
Cabbage, green , red and Savoy	2	15
Carrots	5	20
Cauliflowers	2	20
Celeriac	3	15
Celery	2	20 (self-blanching or green 18)
Chillies, hot	5	15
Courgettes	4	10
Cucumbers	2	18
Endive	2	15
Garlic	5	12
Kale	2	12
Kohl Rabi	3	12
Leeks	3	20
Lettuce	2	15
Marrows and squash	2	15
Onions, 250gm or under	5	15
Onions, over 250gm	3	20
Onions, green salad	12	10
Parsnips	3	20
Peas	9	20
Pea - asparagus, mange tout and petit pois	9	15
Peppers, sweet	3	15
Potatoes	5	20
Pumpkins	1	10
Radishes	12	10
Rhubarb	3	15
Salsify	2	15
Seakale, (heads)	3	15
Shallots, Exhibition	12	18
Shallots, pickling, not exceeding 30mm dia.	12	16
Swedes	2	15
Sweet Corn	2	15
Tomatoes, medium	5	20
Tomatoes, beefsteak	3	15
Tomatoes, cherry, optimum size 25mm dia.	10	12
Turnips	3	15
Number of any other vegetable at exhibitor's discretion.		

HINTS FOR EXHIBITORS

VEGETABLES

Hints for vegetable quality and dressing

Beans	Young grown, stalks attached, equal size and straight.
Beetroot (globe)	Even tennis ball size, single taproot. Avoid damage and bleeding, tops trimmed to 8cm.
Brussels Sprouts	Firm, fresh, tight buttons of good colour and unblemished.
Cabbage	Firm heart, approx. 8cm stem, foliage clean.
Carrots	Straight, shallow eyes, blemish-free, foliage trimmed to 8cm.
Celery	Roots trimmed, foliage on, stems not split.
Courgettes	Young, tender, of good shape and colour, uniform, approx. 5cm in length
Leeks	With roots and top leaves.
Lettuce	With roots.
Marrows	Even size, less than 40cm in length.
Onions	Clear skin, small neck and solid, roots trimmed, tops tied with raffia or similar.
Parsnips	Straight, shallow eyes, blemish free, foliage trimmed to 8cm.
Peas	Fresh, well-filled, good bloom and colour, uniform, stalks attached.
Potatoes	Shape, even size, shallow eye, unblemished, optimum weight 170g.
Shallots	Unbroken skin, roots trimmed and tops tied.
Tomatoes	Shape, even size, stalk up to first knuckle, cherry tomatoes optimum size 3cm.

Collections of vegetables: The number of each vegetable exhibited in a collection to be as listed on a previous page. The maximum points that can be awarded for each type of vegetable in a collection are as listed under Rules and Definitions for Exhibitors.

Unless otherwise stated, all entries must be of a size suitable for culinary purposes.

The words 'kind' or 'variety' used in the handbook imply the following meanings: - peas, cabbages and beans are distinct kinds of vegetables. 'Pilot', 'Greyhound' and 'Prize-winner' are distinct varieties of a kind. You are requested to name your exhibits whenever possible.

Presentation: Extra points are awarded for neatness and effect. Collections may be garnished with parsley only. Individual vegetable exhibits may not be garnished. All vegetables to be shown on paper plates provided by the E.H.A unless stated.

FRUIT.

UNLESS OTHERWISE STATED IN THE SCHEDULES THE NUMBER OF FRUIT IN AN ENTRY MUST BE AS STATED HERE: -

<u>Type</u>	<u>Number</u>	<u>Type</u>	<u>Number</u>
Apples	3	Melon	1
Apricots	4	Nectarines	4
Blackberries	12	Peaches	4
Currants	12 strigs	Pears	3
Figs	5	Plums	9
Gooseberries	12	Raspberries	12
Grapes (Bunch)	1	Strawberries	12
Loganberries	12	Tayberries (or similar)	12

Number of any other fruit at exhibitor's discretion. All fruit to be shown with stalks attached, on paper plates provided by the E.H.A.

FLOWER CLASSES

Generally speaking, in all floral exhibits' blooms should have form, size, brightness, good foliage and at the time of judging be in the most perfect phase of their possible beauty. Form implies abundant petals of good substance, regularly and gracefully arranged within a regular outline and having a well- formed centre. Size implies that the bloom is a full representative specimen of the variety. Brightness includes freshness, brilliancy and purity of colour.

Antirrhinums must be shown as annuals. Shrubs including roses not to be exhibited in garden flower classes.

Size of pots. The diameter of a pot or pan is the inside measurement made as near the top as possible. A pot is defined as any container in which a plant is grown.

DOMESTIC CLASSES.

Preserves should be displayed in clean jars which should be adequately sealed with *either* a new twist top *or* a wax disc and cellophane cover. The date of making should be shown in full (DD/MM/YYYY).

Chutneys and pickles should be covered with twist tops which have a non-corrosive inside coating (i.e., not bare metal), or Kilner style jars with glass lids may be used

Cookery Exhibits to be shown on own plates and either enclosed in a clear plastic bag or covered with a suitable plate cover.

FLORAL ART CLASSES.

An Exhibit is composed of natural or fresh plant material, with or without accessories, contained within a space as specified in a show schedule.

For further details and definitions please refer to the National Association of Flower Arrangement Societies Competition Manual – 3rd edition 2015, in accordance with which all classes will be judged.

Staging

Space allowed: Measurements given are Width x Depth x Height. All dimensions are approximate.

Staging and background: pale grey fabric. To be viewed and judged from the front.

Exhibit must not exceed the space allowed. On the other hand, an exhibit may be penalised for being too small for the space allowed. A general guide is to keep at least 5cm within the scheduled space. Marks are awarded for good design/interpretation/presentation and not for prize blooms, although the general condition of the flowers will be taken into consideration. In all classes where prizes are given for decorative effect, the exhibit must be exhibitor's own work but can be brought from home.

ANNUAL TROPHIES AND AWARDS

Trophies for points accumulated during the year at both Shows are presented at the Autumn Show.

The **BANKSIAN MEDAL** of the Royal Horticultural Society is awarded to the competitor with the highest total of points for horticultural classes at both Shows where specified. This medal may only be awarded to any one competitor once in three years.

Winners: 2021 -not awarded, 2022 – Jane Hoddy, 2023 – Caroline Lang

The following are perpetual awards to be retained by the winner for one year (unless otherwise stated):

The **RUNNER-UP CUP** for the next highest points to the Winner of the BANKSIAN Medal for Horticultural classes at both Shows where specified. (Presented by Mrs. FA. Currey). The Cup will not be awarded to any competitor who has won the Banksian Medal in the last 3 years.

The **SIR GERVAS P. GLYN BOWL** for the Competitor with the highest total points for horticultural classes at both Shows where specified. This may be awarded to the same competitor in successive years if not awarded the Banksian Medal or runner up Cup.

The **SEYMOUR SALVER** for the highest points at both Shows for pot plants other than fuchsias, and pelargoniums.

The **FUCHSIA SHIELD** for the highest points in these classes.

The **CACTI SHIELD** for the highest points in these classes.

The **FLORAL ART AWARD** for the highest points in the Artistic Classes at both Shows.

The **FLORAL ART RUNNER-UP AWARD** for the next highest points.

The **FLORAL ART INTERMEDIATE AWARD** for the highest points in the Intermediate section of the Artistic classes at both Shows.

The **FLORAL ART NEWCOMERS AWARD** for the highest points in the Novices section of the Artistic classes at both Shows.

The **KAY MARRABLE CUP** for the highest points in photography at the Spring and Autumn Shows

The **CULLERNE TROPHY** for the highest points in Craft and Design at the Spring and Autumn Shows

The **DOMESTIC CUP** presented by Mr. Howard Browne for the highest points in the Domestic Classes (excluding Preserves classes) at both Shows.

The **DOMESTIC RUNNER-UP CUP** for next highest points (excluding Preserves classes).

The **PRESERVES CUP** for the highest points in Preserves classes at both Shows.

The **W. MAYDON JUNIOR CHALLENGE CUP** for the highest points at both Shows in the Junior classes, excluding Floral Art.

UNDER 7 TROPHY for the highest points in the under 7 classes at both Shows.

7-13 TROPHY for the highest points in the age 7-13 classes at both Shows.

Points: for Banksian Medal 1st - 6, 2nd - 4, 3rd - 3,

**Details of trophies and awards given at individual Shows are listed in the applicable schedule.
These may not be awarded should the total points be considered too small.**

SPRING SHOW SATURDAY, 6th APRIL 2024

SPRING SHOW SATURDAY, 5th APRIL 2025

AWARDS

SPRING SHOW CHALLENGE CUP (presented by Mr. J. Roberts) for the highest points in Section A (Bulbs).

ARNALL CUP for next highest points in Section A (Bulbs).

SECRETARY'S CUP for the nominated class.

NATIONAL DAFFODIL SOCIETY MEDAL for the best stem in section A.

ROSETTE for the best exhibit in Section A other than Class 1.

ROSETTE for the best exhibit in the show other than Cacti, Succulents and Narcissi.

ROSETTE for the best Cactus/Succulent.

Awards for best blooms, at Judges' discretion.

Points gained in Section A and B count towards the **Banksian Medal** and **Sir Gervas P. Glyn Bowl**

Members are requested to name exhibits, which may count in a close competition.

SECTION A BULBS

All Narcissi will be classified according to the RHS International Daffodil Check List.

NARCISSI, DIVISIONS 1, 2, AND 3 – COLLECTIONS

- 1 Collection of Narcissi. Three vases. Two stems in each. Taken from Divisions 1, 2 and 3. One variety only in each vase. Each Division to be represented.

DIVISION 1 - TRUMPET NARCISSI (DAFFODILS) (with foliage) *Trumpet or Corona as long as or longer than the Perianth Segments.*

- 2 Two stems. Yellow Perianth and Trumpet. One variety.
- 3 Two stems. White Perianth, White Trumpet or Bicolour. One variety.
- 4 Two stems. Yellow Perianth, Trumpet any other colour than yellow.

DIVISION 2 - LARGE CUPPED NARCISSI (with foliage) *Cup or Corona more than one-third, but less than equal to the length of the Perianth Segments.*

- 5 Two stems. Any colour Perianth, one variety.

DIVISION 3 - SMALL CUPPED NARCISSI (with foliage) *Cup or Corona less than one third of the length of the Perianth Segments.*

- 6 Two stems. One or more varieties.

DIVISION 4 - DOUBLE NARCISSI (with foliage)

7 Two stems. One or more varieties.

DIVISION 5 - TRIANDRUS NARCISSI (with foliage)

8 Two stems. One or more varieties.

DIVISION 6 - CYCLAMINEUS NARCISSI (with foliage)

9 Two stems. One or more varieties.

DIVISION 7 - JONQUILLA NARCISSI (with foliage)

10 Two stems. One or more varieties.

DIVISION 8 - TAZETTA NARCISSI (with foliage)

11 Two stems One or more varieties.

DIVISION 9 - POETICUS NARCISSI (with foliage)

12 Two stems. One or more varieties.

DIVISION 11 - SPLIT CORONA NARCISSI (with foliage)

13 Two stems. One or more varieties.

DIVISION 10, 12 - NARCISSI (with foliage)

14 Two stems. One variety.

INTERMEDIATES (with foliage)

Maximum diameter 80mm, Minimum diameter 51mm. Undersize blooms of ‘standard’ daffodils will not be judged – please name exhibits.

15 Two stems. One or more varieties.

OTHER BULBS

16 Six Narcissi stems mixed. One vase.

17 Mixed Narcissi. One vase for frontal effect.

18 Amaryllis (Hippeastrum). One pot.

19 Six Tulip stems. One variety or mixed. One vase.

20 Any Bulb or Bulbs in own small container, up to 15cm pot, excluding Amaryllis (Hippeastrum) and Narcissi.

- 21 Any Bulb or Bulbs in own large container, up to 25cm pot, excluding Amaryllis (Hippeastrum) and Narcissi.
- 22 Six Muscari stems. One vase.
- 23 Narcissi Bulb or Bulbs in own container.
- 24 Mixed bulb flowers, vase arranged for frontal effect, excluding Amaryllis.
- 25 Your favourite garden narcissi one stem in a vase.

SECTION B FLOWERS

Class

- 26 Five single Hellebore flowers, floating in a shallow dish, up to 20cm in diameter.
- 27 Five double Hellebore flowers, floating in a shallow dish, up to 20cm in diameter.
- 28 Wallflowers, mixed, vase arranged for frontal effect.
- 29 Primulas. One vase. One variety or mixed, outdoor grown.
- 30 Primula, in bloom, in a pot.
- 31 Pot Plant, flowering. Any type or kind, excluding any plant in other classes.
- 32 Cacti/Succulents Garden, planted in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 33 Cactus. One pot, any variety.
- 34 Succulent. Other than Cacti. One pot, any variety.
- 35 Pot Plant, foliage. Up to 15cm pot. Excluding any plant in any other class.
- 36 Pot Plant, foliage. Up to 23cm pot. Excluding any plant in any other class.
- 37 Alpine or Rockery Plant. One plant, one pot.
- 38 Alpine or Rockery Plants. Three plants, three pots.
- 39 Camellias, three flowers floating in a shallow dish, up to 40cm in diameter.
- 40 Flowering Shrub. One vase. One kind, three stems or branches.
- 41 Flowering Shrubs. One vase. Three kinds, one stem or branch of each.
- 42 Pansies. Six blooms. One or more varieties, presented on your own board.
- 43 Violas. Six blooms. One or more varieties, presented on your own board.
- 44 Garden flowers mixed. One vase.

SECTION C DOMESTIC CLASSES

See notes in Hints for Exhibitors
Suggested recipes (R) given at the back of this handbook,
otherwise choose your own favourite
Please ensure you enter for the correct year

2024 SHOW

45 A Chocolate Victoria Sandwich,
with filling (R)

46 5 Apple and Cinnamon Muffins (R)

47 5 Oat Cookies

48 5 Cheese Scones

2025 SHOW

A Banana Loaf

5 Chocolate Brownies

5 Shortbread fingers(R)

A Ploughman's Lunch, (to be
judged on contents and presentation)

PRESERVES CLASSES

2024 SHOW

49 Jar of Marmalade

50 Jar of Jam

51 Jar of Pickled Onions

2025 SHOW

Jar of Marmalade

Jar of Jam

A Jar of pickled vegetables

SECTION D JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

Class **JUNIOR COOKERY - Please ensure you enter for the correct year.**

Recipes (R) given at the back of this handbook.

2024 SHOW

Under 7 years

52 5 Thumbprint Cookies (R)

7 - 13 years

53 5 Thumbprint Cookies (R)

2025 SHOW

Under 7 years

52 5 pieces Honey Slice (R)

7 - 13 years

53 5 pieces Honey Slice (R)

JUNIOR HANDICRAFT/HORTICULTURAL
Please ensure you enter for the correct year.

2024 SHOW

Under 7 years

54 A picture of a flower using petals and leaves (max size A4)

7 - 13 years

55 A pot of spring bulbs any type (no more than 4 stems)

2025 SHOW

Under 7 years

54 A decorated jam jar of spring flowers.

7 - 13 years

55 A watercolour picture of spring flowers. (max size A4)

SECTION E CRAFT & DESIGN

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such.

Class

- 56 A knitted or crochet article.
- 57 A knitted or crochet flower/fruit or vegetable.
- 58 A handmade celebration card using any craft medium. Max A4 size.
- 59 A picture in any medium e.g., oils, water, pastels. Max. A4 size.
- 60 A ceramic item, max space 60cm x 60cm x 60cm.
- 61 Any type of embroidery including cross stitch.
- 62 Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION F PHOTOGRAPHY

Maximum Print size 7" x 5" and to be shown unframed/unmounted

Colour prints unless stated

Class

2024 SHOW

2025 SHOW

- | | | |
|----|------------------------------|--------------------|
| 63 | Butterflies/Moth (s)/Bee (s) | Seed head (s) |
| 64 | At the Water Bowl | Shades of Green |
| 65 | Snails or slugs at work | Sunset |
| 66 | Summer Flower (s) | Hanging Basket (s) |

SECTION G NOMINATED CLASSES

Class

- 67 2024 – 12 miniature narcissi in a container of your choice.
 2025 - 6 miniature narcissi grown in a pot (pot size up to 10 cm).

A trophy will be awarded for this section.

SECTION H FLORAL ART CLASSES (2024)

Springtime

Class

- 68 **Portrait of Spring** An exhibit. Space allowed: width 76cm x depth 67cm x height optional
- 69 **The River Bank** An exhibit. Space allowed: width 67cm x depth 67cm x height optional
- 70 **Spring Fever** An exhibit. Space allowed: width 67cm x depth 67cm x height optional

Intermediate

- 71 **Spring Sunshine** An exhibit. Space allowed: width 67cm x depth 67cm x height optional

Novice

- 72 **Spring Basket** An exhibit. Space allowed: width 67cm x depth 67cm x height optional

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

Classes for **2025** are given on the next page.

SECTION H FLORAL ART CLASSES (2025)

The Arts

There will be no competition at the **2025** show.

Members will be staging an exhibition of their work.

The theme of the Exhibition will be announced in the newsletter and/or at the floral Art Group.

Judged according to NAFAS Competitor's Manual – Latest edition.

AUTUMN SHOW SATURDAY, 21st SEPTEMBER 2024

AUTUMN SHOW SATURDAY, 20th SEPTEMBER 2025

AWARDS

AUTUMN SHOW CHALLENGE CUP (presented by Mr. Hards) for the highest points in Sections A, B, C, and D (Horticultural Classes).

AUTUMN SHOW RUNNER UP CUP (presented by Mr. Tom Walls) for the next highest points in Sections A, B, C and D. (Horticultural Classes).

DAHLIA CUP (presented by Sir Arthur Glyn, Bart.) for the highest points in Section A (Dahlias).

EBBISHAM CUP for the highest points in classes 12 to 19.

FLOWER CUP for the winner of Class 20.

ELSIE AND HORACE BOURNE ROSE TROPHY for highest points in the rose classes.

CHARLES HARMAN CUP for winner of class of full/perfect/bud rose.

R.W. (WALLY) WALTON CHRYSANTHEMUM CUP for the highest points in Section B.

HORACE BOURNE MEMORIAL TROPHY for the highest points in the Pelargonium classes.

DENNIS COOPER MEMORIAL SHIELD for the best exhibit in Pelargoniums. Excluding class 66.

CHALLENGE CUP for the winner of class 47.

VERNON CUP winner of Class 66.

PRESIDENTS CUP for the winner of Class 97.

BLUE RIBBON FUCHSIA AWARD for the highest points in Classes 41 to 43.

FRUIT AND VEGETABLE CUP (presented by Mr. A. P. Baker) for the highest points in Sections D and E.

TREASURER'S CUP for the highest points in Section E (Fruit)

JIM FULLER CUP for the highest points in Section D (Vegetables).

CHAIRMAN'S CUP for class 139.

ROSETTE for best FUCHSIA exhibit.

ROSETTE for best CACTI/SUCCULENTS exhibit.

ROSETTE for the best exhibit in section B other than cacti/succulents.

ROSETTE for the best exhibit in section D VEGETABLES.

ROSETTE for the best exhibit in section E FRUIT.

Awards for the best blooms, at Judges' discretion.

Points gained in Sections A, B, C, D and E count towards the **Banksian Medal** and the **Sir Gervas P. Glyn Bowl**.

Members are requested to name exhibits, which may count in close competition.

SECTION A DAHLIAS

Class

GIANT FLOWERED, USUALLY OVER 250mm DIAMETER

- 1 One bloom. Giant decorative, and/or Cactus and/or Semi Cactus.
- 2 Two blooms. Two Vases. Giant decorative, and/or Cactus and/or Semi Cactus.

LARGE FLOWERED, MUST NOT EXCEED 250mm DIAMETER

- 3 Two blooms. Two Vases. Large decorative, and/or Cactus, and/or Semi Cactus.

MEDIUM FLOWERED, MUST NOT EXCEED 200mm DIAMETER

- 4 Three blooms. Medium decorative, and/or Cactus, and/or Semi Cactus. One vase.

SMALL FLOWERED, MUST NOT EXCEED 150mm DIAMETER

- 5 Three blooms. Small decorative, and/or Cactus, and/or Semi Cactus. One vase.
- 6 Three blooms. Small Ball or Miniature Ball. One vase.

MINIATURE FLOWERED, MUST NOT EXCEED 100mm DIAMETER

- 7 Three blooms. Miniature decorative, and/or Cactus, and/or Semi Cactus. One vase.

POMPOMS, MUST NOT EXCEED 50mm DIAMETER

- 8 Five blooms. One vase.

Other Dahlia classes

- 9 Three blooms – collarette.
- 10 Three blooms water lily.
- 11 Three blooms, any other, including Single Dahlias. One Vase.

NEW EXHIBITORS - DAHLIA CLASSES

- 12 One bloom giant decorative can include cactus/semi cactus.
- 13 One bloom large decorative can include cactus/semi cactus.
- 14 One bloom medium decorative and/or cactus or semi cactus.
- 15 One bloom small decorative includes cactus/semi cactus/small ball or miniature ball.
- 16 One bloom miniature includes decorative, cactus/semi cactus.

- 17 One bloom. Collarette.
- 18 One bloom. Water Lily.
- 19 Two blooms, any other, including Single Dahlias. One Vase.

Additional dahlia class

- 20 One vase, bowl or basket of Dahlias for frontal effect, any foliage allowed.

Class **SECTION B CHRYSANTHEMUMS**

- 21 One stem. Large or Medium Exhibition.
- 22 One stem. Large or Medium Incurved.
- 23 One stem. Large or Medium Reflex Decorative.
- 24 Chrysanthemums. One vase. Three stems.
- 25 Spray chrysanthemums. One vase. Three stems.
- 26 One vase arranged for frontal effect. Quality and variety predominating.

NOTE: 'Varieties' means 'cultivars.'

Class **SECTION C FLOWERS**

- 27 One flower stalk from any bulb/corm.
- 28 Asters, annual. Six double and/or single Aster stems. One vase.
- 29 Asters, perennial (Michaelmas Daisy). One vase. Not more than six stems.
- 30 Garden flowers, mixed. One vase.
- 31 Roses, Three stems. One vase. One or more varieties.
- 32 Rose, One stem.
- 33 Roses, cluster. One vase. Three sprays.
- 34 Rose One stem chosen for scent.
- 35 Rose One stem showing full flower/One perfect/one bud.
- 36 One Sunflower head, laid on table.
- 37 Annuals, distinct kind (excluding Asters). One vase.
- 38 Perennials, herbaceous. Six stems. Distinct kind (excluding any flower specifically mentioned elsewhere in this Show). One vase.
- 39 Mixed Annuals, one vase.

- 40 Ornamental Grasses, one vase.
- 41 Fuchsia, Bush or Shrub, Single. One pot.
- 42 Fuchsia, Bush or Shrub. Double or Semi Double. One pot.
- 43 Fuchsia, Bush and/or Shrub. Two pots. Pot size not to exceed 18cm. One single and one double or semi double.
- 44 Fuchsia. Six single blooms, one or more varieties presented on your own board.
- 45 Fuchsia. Six double or semi-double blooms, one or more varieties presented on your own board.
- 46 Begonia, flowering. Max pot 25cm.
- 47 Orchid. One pot.
- 48 Pot Plant, flowering Up to 23cm pot. Excluding any plant in any other classes.
- 49 Pot Plant, foliage Up to 23cm pot. Excluding any plant in any other classes.
- 50 Collection of three Cacti and/or Succulents in individual pots shown in a container not more than 46cm x 31cm or not exceeding 42cm diameter for a round container.
- 51 Succulent other than Cactus any variety. One pot.
- 52 Cactus. One, any variety. One pot.
- 53 Cactus/Succulent Garden. Planted in a container not more than 46cm x 31cm. or not exceeding 42cm diameter for a round container.
- 54 Flowers, Fruit and Vegetables arranged in a trug or basket. Please refer to Show Regulations 1 and 2. All contents must be grown by entrant.
- 55 Salvia, one vase, three stems one or more varieties.
- 56 Flowering Shrub, one kind, one vase, three stems or branches, excluding any mentioned above.
- 57 A dried seed head.
- 58 Three stems sedum commonly known as ice plant in a vase.
- 59 Your favourite autumn flowering plant one stem in a vase.

Pelargoniums

A Trophy will be awarded for the highest aggregate points in this section.

- 60 Pelargonium. Scented. One pot.
- 61 Pelargonium. Variegated Leaf. One pot.
- 62 Pelargonium. Dwarf. One pot, max. 13cm, max. height 22cm soil to top of foliage.
- 63 Pelargonium. Zonal. One pot, max.21cm.
- 64 Pelargonium. Regal. One pot, max. 21cm.
- 65 Pelargonium. Ivy Leaf. One pot, max. 21cm.
- 66 Special Pelargonium class for the Vernon Cup, grown from plants purchased from the Association at the Spring Show (See Newsletter for details). Use your own Pot for display, up to a maximum of 15cm.

SECTION D VEGETABLES

One variety per class unless otherwise stated. Refer to rules, points and numbers.

Class

- 67 Beans, French. Nine.
- 68 Beans, Runner. Nine.
- 69 Beetroot. Three. One variety. With 8cm of tops.
- 70 Cabbage. One, with approx. 8cm of stem.
- 71 Carrots. Three. One variety with 8cm of tops.
- 72 Courgettes. Four.
- 73 Garlic. Three bulbs.
- 74 Marrows. A pair.
- 75 Onions. Five. Bulbs 250g or under.
- 76 Onions. Three. Bulbs over 250g.
- 77 A Chilli Plant in a Pot. (Max pot size - 25cm).
- 78 Chillies Five one or more varieties
- 79 Potatoes, White. Five.
- 80 Potatoes, Coloured. Five.
- 81 Potatoes. Dish Of seven. Both white and coloured to be represented.
- 82 Shallots. Ten.
- 83 Squash. Two.
- 84 Tomatoes, medium. Five.
- 85 Tomatoes, beefsteak. Three.
- 86 Tomatoes, cherry. Ten.
- 87 A truss of tomatoes including ripe fruit.
- 88 Six tomatoes, (two beefsteak, two standard and two cherry), each type to be the same variety.
- 89 Collection of vegetables. Three distinct kinds.
- 90 Collection of vegetables. Five distinct kinds, one specimen of each.
- 91 Herbs. One vase. One kind. To be named.
- 92 Herbs. One vase. Three kinds. To be named.
- 93 Any vegetable not mentioned above with a point value of up to 15.
- 94 Any vegetable not mentioned above with a point value of 16 or more.
- 95 A Trug or Basket of vegetables, maximum size 25cm x 30cm, minimum of 3 different varieties.
- 96 Mishap class any vegetable that has not conformed to shape.
- 97 Spud in a tub. Potato will be available to purchase at the Spring Show. A trophy will be awarded for this class.

Vegetable new exhibitor classes

- 98 One marrow.
- 99 One squash.
- 100 Beans French three.
- 101 Beans Runner three.
- 102 Onions three (Judge will award on condition rather than size).
- 103 Lettuce (salad not iceberg).

SECTION E FRUIT

One variety per plate unless otherwise stated. All fruit to have stalks attached. Refer to rules, points and numbers

Class

- 104 Apples, Cooking. Five.
- 105 Apples, Dessert. Five.
- 106 Blackberries, Cultivated. Twelve.
- 107 Pears. Three.
- 108 Plums. Nine.
- 109 Raspberries. Twelve.
- 110 Fruit. Two kinds. Three of each. Each kind to be the same variety.
- 111 Any fruit not mentioned in classes 104 to 110.
- 112 Mishap class any fruit that has not conformed to shape.

SECTION F DOMESTIC CLASSES

See notes in Hints for Exhibitors
Suggested recipes (R) given at the back of this handbook,
otherwise choose your own favourite
Please ensure you enter for the correct year

Class

	2024 SHOW	2025 SHOW
113	A Honey Cake (R)	A Tea Loaf
114	5 Cinnamon Pinwheels (R)	5 Ginger Crunch Slices (R)
115	5 Viennese Fingers (R)	5 Banoffee Cupcakes(R)
116	A Quiche, filling of choice (bought pastry may be used.)	5 pieces Cheese jacks (R)

PRESERVES CLASSES

	2024 SHOW	2025 SHOW
117	Jar of Marmalade	Jar of Marmalade
118	Jar of Jam	Jar of Fruit Curd
119	Jar of Chutney	Jar of Chutney

SECTION G JUNIOR EXHIBITORS

No entrance fees. Age and name to be written on a slip of paper placed with the exhibit.

JUNIOR COOKERY - Please ensure you enter for the correct year.

Recipes (R) given at the back of this handbook.

Class

	2024 SHOW
	Under 7 years
120	5 Cheese Biscuits (R)
	7 - 13 years
121	5 Cheese Biscuits (R)

2025 SHOW

Under 7 years

120 5 Cinnamon Swirls (R)

7 - 13 years

121 5 Cinnamon Swirls (R)

JUNIOR HANDICRAFT/HORTICULTURAL **please ensure you enter for the correct year.**

2024 SHOW

Under 7 years

122 Picture of five vegetables (max size A4) medium can be watercolours/crayons/pens/pencil

123 Fuchsia in a pot (supplied at Spring Show)

124 Pelargonium in a pot (supplied at Spring Show)

7 - 13 years

125 Model of an animal using vegetables.

126 Fuchsia in a pot (supplied at Spring Show).

127 Pelargonium in a pot (supplied at Spring Show).

2025 SHOW

Under 7 years

122 Picture of a tree using leaves and bark (max size A4).

123 Fuchsia in a pot (supplied at Spring Show).

124 Pelargonium in a pot (supplied at Spring Show).

7 - 13 years

125 A picture of a pond showing plants and wildlife Max size A4.

126 Fuchsia in a pot (supplied at Spring Show).

127 Pelargonium in a pot (supplied at Spring Show).

SECTION I CRAFT & DESIGN

The items in this class must not have won a prize at a previous show and must be new and unworn. All articles made from a kit must be labelled as such.

Class

- 128 A knitted or crochet article.
- 129 A knitted or crochet flower/fruit or vegetable.
- 130 A Christmas tree decoration using any craft medium.
- 131 A picture in any medium e.g., oils, water, pastels. Max. A4 size.
- 132 A ceramic item, max space 60cm x 60cm x 60cm.
- 133 Any type of embroidery including cross stitch.
- 134 Any article of handicraft not included above. Max. space 60cm x 60cm x 60cm.

SECTION J PHOTOGRAPHY

Maximum Print size 7" x 5" and to be shown unframed/unmounted

Colour prints unless stated

Class

	2024 SHOW	2025 SHOW
135	Water droplets on plants	Autumn leaves and fungi
136	Close up of a summer flower	Spring in bloom
137	Garden Shed	A collection of colourful vegetables
138	Garden insect (s)	Collecting pollen

SECTION K NOMINATED CLASS

Class

- 139 A plug plant Fuchsia will be available to purchase at the Spring Show. A Trophy will be awarded for this section.

. SECTION L FLORAL ART CLASSES (2024)

Fantasia

- 140 **Night at Covent Garden** An exhibit. Space allowed: width 76cm x depth 67cm x height optional
- 141 **Top of the Pops** An exhibit. Space allowed 67cm x depth 67cm x height optional
- 142 **Calypso** An exhibit. Space allowed 67cm x depth 67cm x height optional
- Intermediate**
- 143 **Music Hall.** An exhibit. Space allowed 67cm x depth 67cm x height optional
- Novice**
- 144 **September Song** An exhibit. Space allowed 67cm x depth 67cm x height optional

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.

Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

SECTION L FLORAL ART CLASSES (2025)

Berries and Blooms

- 140 **Berries and blooms** An exhibit. Space allowed: width 76cm x depth 67cm x height optional.
- 141 **Sunrise - Sunset** A two placement exhibit. Space allowed: width 76cm x depth 67cm x Height optional
- 142 **Joy forever** A craft class - a decorated box. - Space allowed width 23cm x depth 23cm x Height optional

Intermediate

- 143 **Autumn Colours** A foliage exhibit. Space allowed: 67cm x depth 67cm. height optional.

Novice

- 144 **Golden Days** An exhibit. Space allowed: width 67cm x depth 67cm x height optional.

Staged on tabling 76cm from floor, covered and skirted in pale grey fabric with pale grey fabric background.

All measurements are approximate.
Sizes given are the maximum allowed.

Judged according to NAFAS Competitor's Manual – Latest edition.

ADULT RECIPES 2024 and 2025

Note all recipes can be made gluten free and/or with dairy free alternatives

SPRING SHOW

Mascarpone and White Chocolate Filling

150g white chocolate chunks
150g mascarpone
½ teaspoon vanilla extract

Carefully melt the chocolate at a medium microwave setting, stirring every 15 seconds until smooth. Add to the mascarpone with the vanilla, mix well with a palette knife. Use to fill cake straight away and refrigerate.

This will set firm but will soften as it warms to room temperature.

Apple and Cinnamon Muffins

Ingredients

200g plain flour	1 large egg
2 teaspoons baking powder	100g butter, melted
1 teaspoon bicarbonate of soda	125g Greek yogurt
Pinch of salt	1 teaspoon vanilla extract
¼ teaspoon grated nutmeg	150g chunky apple sauce, home-made or bought.
2 teaspoons ground cinnamon	
100g soft brown sugar	

Method

Heat oven to 200°C/ 180°C fan

Combine the ingredients in each column in separate bowls then mix the two together until evenly combined.

Spoon into paper-lined muffin cases and bake for 12-15 minutes until golden and firm

Cool slightly and dust with icing sugar

Honey Cake

175g plain flour	2 large eggs
1 teaspoon baking powder	100g light brown sugar
½ teaspoon bicarbonate of soda	175g runny honey
½ teaspoon ground cinnamon	75ml vegetable oil
½ teaspoon ground ginger	90ml cold weak coffee

Preheat oven to 160°C

Sieve the flour, baking powder, bicarbonate and spices into a large bowl. In another bowl whisk the eggs lightly, add the sugar and honey and whisk until smooth and light.

Gradually beat in the oil and coffee. Stir into the flour mixture in 2 batches, with the whisk on a slow speed. Pour into a lined 20cm x 10cm (approx.) loaf tin and bake for 50 – 55 minutes, until a fine skewer comes out clean. Cool in the tin for about 15 mins before turning out.

Cinnamon Pinwheels

375g ready rolled puff pastry sheet
75g caster sugar
3x 5ml spoonfuls ground cinnamon
Beaten egg to glaze

Preheat the oven to 220°C

Unroll the pastry onto a sheet of baking parchment. Mix the sugar and cinnamon together in a small bowl, then sprinkle half of this evenly over the pastry. Roll over the pastry with a rolling pin so that the sugar is pressed into it. Brush with the egg and sprinkle with the remaining sugar. Starting from a long edge, roll the pastry loosely into a log, sealing it with more egg.

Using a long sharp knife, cut the log into approximately 1cm slices and transfer onto parchment lined baking trays. Bake for about 10 minutes until golden and crisp. Sprinkle with more sugar and cool on a wire rack.

Viennese Fingers

100g soft butter
2 drops Vanilla extract
25g icing sugar
100g plain flour
25g cooking chocolate

Pre heat oven to 180°C

Grease a large baking tray or line with baking parchment

Cream the butter with the sifted icing sugar and vanilla until light and fluffy. Fold in sifted flour.

Place the mixture into a large piping bag with a large star tube and pipe 10cm lengths on to the prepared baking tray, leaving space for them to spread.

Bake 15 – 20 minutes until light golden. Leave to cool and firm up.

Carefully melt the chocolate, dip the ends of the biscuits in and leave to set.

AUTUMN SHOW

Shortbread

200g very soft unsalted butter
100g caster sugar
200g plain flour
100g semolina or ground rice

Line a baking tin, approximately 26cm x 16cm with baking parchment. Set oven to 160°C
Cream the butter and sugar together, sift the flours together and mix in (or just pulse everything in a food processor to the coarse “breadcrumb” stage. Tip into the tin and press down firmly. Prick carefully all over with a fork or fine skewer and mark into bars Bake for 40-50 minutes to a pale straw colour. Cool for 5 minutes then lift out with parchment. Dredge with caster sugar and cut into bars.

Ginger Crunch Slices Topping

150g butter
80g golden syrup
300g icing sugar
2 tablespoons ground ginger

Make a shortbread base as the recipe given for Spring 2025. Do not cut into bars yet, cool but leave in tin
Melt topping ingredients together, stir well then pour over shortbread
Leave to set in refrigerator. When firm, cut into bars or squares.

Banoffee Cupcakes

Cakes

125g softened unsalted butter	250g Self raising flour
125g caster sugar	1 teaspoon baking powder
3 medium eggs	1 heaped teaspoon ground cinnamon
3 tablespoons milk	3 medium size ripe bananas, mashed

Preheat the oven to 190°C (170°C fan) and arrange 24 cup cake cases in 2 12-hole fairy cake tins,
Cream butter and sugar together then incorporate eggs one at a time, then the milk. Sift and add the dry ingredients, then stir in the mashed bananas.

Fill the paper cases two-thirds full and bake for 25 minutes until risen and golden. Allow to cool.

Topping

115g butter	4 tablespoons whole milk
100g light brown sugar (or caster)	250g icing sugar
100g dark brown sugar	1 teaspoon vanilla extract

In a medium saucepan stir the butter and brown sugars over a medium heat until it just comes to the boil (it should look grainy). Add the milk, stir and bring back to the boil, the sugar should be dissolved.
Remove the pan from the heat and add the icing sugar and the vanilla. Beat with a “wooden” spoon until smooth.

Use while still hot, otherwise it will set, if this happens, warm again on a low heat.

Top with a chocolate shape or dust with icing sugar.

Cheese jacks

50g butter	½ teaspoonful dried sage (optional)
150g porridge (rolled) oats	½ teaspoonful garlic granules (optional)
180g mature Cheddar cheese, grated	1 egg
Salt and pepper to taste	

Preheat oven to 180°C/160°C fan. Butter and/or line a baking tray approximately 20cm square.

Melt the butter in a medium sized saucepan then take off the heat. Add the oats, cheese and seasonings.

Crack in the egg and mix everything together thoroughly.

Spread over the base of the prepared baking tray and press down well and evenly.

Bake for 25 – 30 minutes until set, golden brown and crispy on top.

While still hot, mark into squares or bars as required, then transfer to a wire rack to cool.

JUNIOR RECIPES 2024

Note all recipes can be made gluten free and/or with dairy free alternatives

SPRING SHOW

UNDER 7s and Age 7 - 13

Thumbprint Cookies

200g unsalted butter, softened	1 egg
200g caster sugar	½ teaspoon baking powder
1 teaspoon vanilla extract	50g jam of your choice
320g plain flour	

Preheat the oven to 180°C / 160°C fan. Line two baking trays with baking parchment.

In a fairly large bowl, beat together the butter, sugar and vanilla until pale and fluffy.

Add the egg and beat until well combined.

Sift the flour and baking powder into the bowl and mix well until you have a soft dough.

Take small pieces of the dough, about 3cm in diameter, and roll into balls, placing them on the prepared baking trays with room to spread.

Gently press a thumb into each ball to make a small hollow, and spoon about ½ a teaspoon of jam in.

Bake for 12 to 15 minutes, they're ready when starting to turn golden at the edges. Allow to cool a little on the tray before removing to a wire rack.

Makes about 24 cookies

AUTUMN SHOW

UNDER 7s and Age 7- 13

Cheese Biscuits

150g self-raising flour
100g salted butter, chilled and cubed
75g grated cheddar cheese

Preheat the oven to 220°C/200°C fan. Line a baking tray with baking parchment.

In a mixing bowl, crumble the grated cheese with your fingers to make it as fine as possible. Remove 25g and set aside.

Add the flour and butter and bring together with your fingers until a dough is formed.

Tip the dough out onto a lightly floured surface and roll it out to a thickness of about 5mm. Cut out rounds with a 2 ½ inch (approx.) cutter

Place onto the baking tray, sprinkle each biscuit using the remaining 25g of crumbled cheese. Bake for 10-12 minutes until golden.

JUNIOR RECIPES 2025

Note all recipes can be made gluten free and/or with dairy free alternatives

SPRING SHOW

UNDER 7s and Age 7 -13

Honey Slice

45g cornflakes
120g rolled (porridge) oats
120g desiccated coconut
165g caster sugar
125g butter or margarine
2 tablespoons honey

Preheat the oven to 160°C/140°C fan. Generously grease or line an 11x7 inch (28x18cm) baking tray. In a large bowl gently crush the cornflakes, not too fine, you want some crunch. Add the oats, coconut and sugar and mix to combine.

In a small pan melt the butter and honey over a low heat. Pour into the dry ingredients and mix until combined.

Tip the mixture into the prepared tin. With the back of a spoon press the mixture evenly into the tin. Bake in the preheated oven for 15-20 minutes until golden.

Leave to cool completely before turning out onto a board and cutting into slices or squares. Place on rack to cool.

AUTUMN SHOW

UNDER 7s and Age 7 -13

Cinnamon Swirls

375g ready rolled puff pastry sheet
50g butter, softened
50g Demerara sugar
1 tablespoon ground cinnamon
Beaten egg

Preheat the oven to 180°C

Unroll the pastry onto a sheet of baking parchment. Mix the butter, sugar and cinnamon together in a small bowl. Sprinkle this evenly all over the pastry, leaving a 1cm gap along the edge of one of the longest sides.

Using the parchment paper to help, roll the pastry up like a swiss roll. Towards the edge with the gap. Brush the edge with a little of the egg and press gently to seal.

With a sharp knife cut into slices about 2cm thick and place these on a lined baking tray, leaving space between them. Brush with beaten egg, then leave in a cool place for around 20-30 minutes. Bake in the oven for 20 minutes or until golden brown.

Icing

2 tablespoons icing sugar

Few drops warm water

Mix together in a small bowl and drizzle over the swirls whilst they are still warm. When cool enough to handle, transfer to a wire rack to cool.