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MICKLETON GARDENING CLUB

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# MEMBERS' SPRING SHOW

SATURDAY 14TH APRIL 2018

*at*  
KING GEORGE'S HALL  
Viewing from 11am to 1pm.

RAFFLE  
PRODUCE TABLE  
PLANT STALL  
REFRESHMENTS



*Admission £2.00*  
*No Admission Fee For Children*

Dear Members,

Today is a typical Spring day. As February begins we are murmuring the old rhyme 'The North wind doth blow.....' Here in Mickleton we had sleet and snow but when I travelled into Stratford it was blue skies..... and a bitter wind. Nevertheless; when I stopped off at Lower Clopton Farm Shop I saw my first fully open daffodil and watched the robins quarrelling over breeding territory. Soon we will see lambs there too.

We are in need of more positive signs of the joys of spring. Bring it on!! THE SPRING SHOW! A hall full of vibrant colours, scents and arrangements. All your contributions and efforts condensed into a shared experience for all of us to enjoy. Friendship, community and participation make this a great event to look forward to.

Entering is easy; so don't be shy. Complete the entry form on the back page and return it to one of the representatives listed there by the evening of Thursday 12th April. Every entry is valued and contributes to our overall success. If you want guidance on how to present your entries or want to ask questions; don't forget that you can refer to our website now: [www.mickletongc.org.uk](http://www.mickletongc.org.uk) ... We're here to support you!

This year we are trying a **new competition for the children** of the village; organised and supported by Ann and Barry Metcalfe. The title of the competition is '5 A DAY ANIMAL CREATIONS'. A selection of fruit and veg will be laid out on tables in the new entrance to the hall and your children are asked to turn up at 10.15am for an hour. They will then have that hour to create their animal using fruit, veg. and props supplied. There will be three certificates given to the winners of each group; 5 to 7yr, 7 to 11yrs and 11 to 13yrs at the prize giving which starts at 12.30 (following viewing from 11.15 until 12.15).

Entry forms for the childrens' competition can be obtained from the villiage school, post office or Nisa store. They must be returned to the post office or Nisa store no later than April 1st. (Easter Sunday)

Many thanks from the committee.

## **PROGRAMME DETAILS**

Setting up entries	9.00 to 10-00am
Judging (Hall cleared)	10-00 to 11.00am
Viewing	11-00am to 1.00pm
Prize giving	12.30pm

### **Judges**

Flowers	Mr. R. Lloyd
Flower arrangements	Mrs. C. Weaver

Entry Fee 30p per class

Points for each class	3 – First	£1
	2 – Second	75p
	1 – Third	50p
Overall points winner -		£5.00 voucher

Exhibitors may submit more than one entry in a class, but will not be awarded more than one prize. A prize may be awarded to the next best exhibit at the judges' discretion.

Exhibitors are urged to read the schedule carefully as it can be frustrating to find a good exhibit disqualified because it is 'Not according to Schedule' (NAS). Be particularly careful where dimensions are specified, even a small difference can make an exhibit NAS.

Committee members will be glad to help if you have any questions about the show.

**Narcissus is the botanical name for daffodil. All classes to be presented in a container. For all classes all flowers, foliage and plants must be from your own garden, allotment or home and have been your property for at least two months prior to the show.**

	<b>Class</b>	<b>Definition</b>
No.	1	3 stems of large single colour Narcissi (daffodil) any variety
	2	3 stems of small single colour Narcissi any variety
	3	3 stems of double Narcissi any colour
	4	3 stems of multi-headed Narcissi any colour, any variety
	5	3 stems of bi-colour Narcissi any two colours, any variety
	6	3 stems of single Tulips any colour any variety
	7	3 stems of mixed Tulips any colour, any variety
	8	3 stems of Hellebores – may be mixed
	9	5 stems of Grape Hyacinth, any variety
	10	A single Allium any variety
	11	A single scented flower
	12	5 stems of Polyanthus or Primulas, with own foliage – may be mixed
	13	5 stems of Primroses (single flower head) with own foliage

**No accessories are allowed for classes 24, 25, 26 and 27, bases are classed as accessories. Pot diameter is the measurement across the top of the pot.**

	<b>Class</b>	<b>Definition</b>
No.	14	Jug of spring flowers, own foliage only.
	15	5 stems of violas and variety
	16	5 stems of pansies any variety
	17	A single floating flower head
	18	A stem of Camelia in flower
	19	Spray of a flowering shrub, maximum overall height 18" from base of Container
	20	One stem of any other flower not already included
	21	An Orchid, maximum pot size 9" diameter
	22	A foliage plant, maximum pot size 6" diameter
	23	A flowering plant, maximum pot size 6" diameter
	24	Miniature flower arrangement maximum size 4" x 4" overall
	25	An arrangement for a tea tray (not to include the tray)
	26	A basket of spring flowers to be viewed all round maximum size 12"
	27	An arrangement using sprays of flowering and foliage shrubs maximum Size 18" overall

## **Proposed Handicraft Classes for the Annual Show to be held on 25th August 2018**

A child's Jumper – knitted or crocheted

A birthday card for a man

Make a child's toy using any medium

A cushion using any medium (40cm Pad)- not kit form

A piece of needlework – kit form

3 paper flowers

A home-made teddy bear

Handmade sculpture any medium to fit 10" base

A painting in oils, acrylics or mixed media (one entry per exhibitor)

A watercolour or pen and wash painting (one entry per exhibitor)

A photograph – 'bluebells' (one entry per exhibitor)

Photograph – 'Through an archway' (one entry per exhibitor)

NB photographs not larger than 7"x5" and no frame

### **Recipes for the Annual Show to be held on 25th August 2018**

3 fruit marmalade to own recipe

Apricot and Apple chutney to recipe

#### **Apricot and Apple Chutney**

150g dried apricots, chopped

225g apples, peeled and chopped (about 2 apples)

180ml vinegar

40g sultanas or raisins

2 cloves garlic, peeled and finely sliced

¼ tsp salt

¼ tsp chilli flakes

200g granulated sugar

1. In a large stainless steel pan combine fruit, vinegar, raisins, garlic, salt and chilli flakes, stir well
2. Bring to the boil.
3. Turn down the heat to low, cover the pot and simmer for about 10 minutes or until the apricots have plumped up.
4. Stir in sugar and return to a simmer, cook uncovered, stirring until the mixture is thickened.
5. Sterilise your jars by rinsing in very hot water the drying in a low oven.
6. Ladle the chutney into the jars and let it cool a little before sealing.

# ENTRY FORM

Last entries by 8.00pm Wednesday 11th April to:

17 The Firs, Lower Quinton, CV37 8TJ

Grey Gables, Church Lane, Mickleton

Grove House, Norton Garden, Pebworth CV37 8YA

10 Courtway, Bidford on Avon, B50 4BN

More than one entry in a class may be submitted but only one class prize will be awarded per entrant.

Entry fees 30p for each class

## Class Numbers

*(use one square per entry)*


Full Name .....

Address .....

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