



Spring Show

Saturday 21st March 2026

Meon Hall, Meonstoke 1.30pm

Entrance £1.00 • Accompanied Children Free

**CAKE • PRODUCE STALLS • RAFFLE
REFRESHMENTS**

Show Secretary:

Kate Williams Tel: 07906 236597

www.droxfordweb.co.uk

PROGRAMME

8:00am – 10:45am
11:00am
1:30pm
3:30pm
3:45pm
4:00pm

Staging of Exhibits
Judging Commences
Open to the Public
Presentation of Prizes
Raffle draw
Removal of Exhibits

JUDGES

Horticulture
Cookery
Handcraft
Photography
Children
Member's Special Classes

Suzanne Holroyd
Margaret Williams
Olive Hathaway
Olive Hathaway
Olive Hathaway
Derek Gamblin

TROPHIES

Humphrey Trophy	Most points in Members Only Classes: Section 1
Champion Cup	Most points in Open Classes: Section 2
Judy Brice Memorial Trophy	Awarded for the best Houseplant
Spring Silver Cup	Best Polyanthus/Primrose: plant in a pot
Everett Trophy	Best exhibit in the Show Sections 1&2 (see Rule 6)
Eddie Newman Challenge Trophy	Awarded for best Leek exhibit
Bill Burrage Trophy	Winner of Class 73 – Cake entry
Homecraft Trophy	Most points in Homecraft: Section 3
Men's Cookery Trophy	Awarded for the best Men's cookery exhibit
Berenice O'Connor Memorial Trophy	Most points in Show from a minimum of 3 Sections
Junior Children's Cup plus £5.00	Awarded for the most points 3 - 6 yrs.
Senior Children's Cup plus £5.00	Awarded for the most points 7 - 11 yrs.
Handcraft Trophy	Awarded for the best Handcraft exhibit

Spring Show Prize Money

1st - £1.00

RULES

1. All entries must be sent to the Show Secretary by 6pm on Wednesday 18th March 2026. Entries submitted to the Show Secretary or representative by the due date and time will be subject to disqualification if any such entry be altered in any material way or exhibit changed after acceptance and registration by the Show Secretary - See rule 10.
2. All exhibits must have been made or grown by the Exhibitor. Any garden may be inspected by appointed members of the Committee. No Exhibitor is allowed more than one entry per class.
3. Number of entries per household: unless otherwise stated in the schedule, two or more persons may not compete separately in the same class with produce from the same garden or allotment. If members of a household wish to share the credit or prizes then the exhibits can be entered in joint names. This ruling does not apply to classes such as floral arrangement where Exhibitors are allowed to use plant material that has not been grown by them.
4. No additional staging e.g. blocks, to be used.
5. Children's exhibits must be arranged by the children themselves.
6. Prizes and Medals will be awarded at the Judges' discretion, and where there are two or three entries in a class, no Prize or Medal will be awarded unless the entries are of sufficient merit. Any exhibit can only be awarded Best in Show once.
7. No Challenge Cups, Trophies or Shields may be won outright but must be returned to the Show Secretary eight days before the next show. Any losses must be made good.
8. No onion to be more than VERY lightly peeled in any class.
9. Exhibits are shown at the owner's risk and must not be removed before 4.00pm except with the permission of the Committee.
10. In the case of any dispute, the Committee's decision shall be final. All protests must be delivered to the Show Secretary, in writing, together with a deposit of £5 (which will be returned if the protest is upheld) before 3.30pm on the day of the show and must bear the complainant's signature, which will not be divulged, unless the Committee consider such a protest is prompted by malice.
11. The Committee reserve the right to refuse any entry.
12. Judging of flowers, fruit and vegetables will be undertaken in accordance with the Royal Horticultural Society's Handbook, revised 2016.

All Exhibitors are asked to ensure that the area around their exhibit is left clean and free of litter.

Newspaper should not be used in bikini vases. Paper towel will be provided by the club for staging exhibits.

Please use saucers under pots to prevent staining the tablecloths.

CLASSIFICATION OF DAFFODIL CLASSES (NARCISSI)

Trumpet - One flower to a stem. Trumpet or corona as long or longer than the perianth segments *e.g. Bavoure, King Alfred, Mount Hood, Topolino*

Large cupped - One flower to a stem. Cup or corona more than one third but less than equal to the length of the perianth segments *e.g. Daydream, Salome, Carlton*

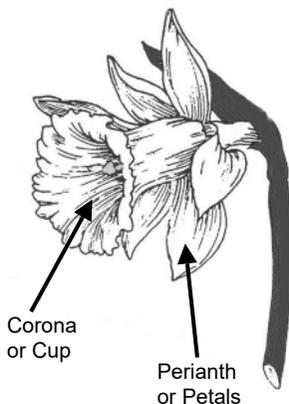
Small cupped - One flower to a stem. Cup or corona not more than one third of the length of the perianth segments *e.g. Merlin, Rockall, Verona, Barrett Browning*

Double - One or more flowers to a stem, with doubling of corona, perianth or both *e.g. Tahiti, Golden Ducat, Cheerfulness*

Cyclamineus - One flower to a stem, perianth significantly reflexed, flower at an acute angle to the stem, with a very short neck *e.g. Jenny, Foundling, Jack Snipe*

Miniature single - (other than small cupped) blooms less than 2"/5cm diameter, *e.g. Bulbocodium*

Miniature multihead - *e.g. Jonquilla, Triandrus, Hawera*



MEMBERS' SPECIAL CLASSES

Meon Valley Nursery Sponsorship (entrance free)

Ranunculus Asiaticus - Magic Rose 3 per 15cm/1.5 litre pot

1st - £6 2nd - £3 3rd - £1 and Booby Prize

Garsons Daffodil Challenge (entrance free)

3 Narcissus – King Alfred 3 bulbs in 6in/15cm pot.

Vouchers for 1st - £15 2nd - £10 3rd - £5

May be supported by twigs but not tied.

Members Special Narcissus Championship (entrance 50p)

2 cultivars, 3 stems of each in 2 separate vases (not miniatures)

1st - £6 2nd - £3 3rd - £1

SECTION 1 - MEMBERS ONLY FLOWER CLASSES

1. Daffodils, Trumpet, any variety or varieties, yellow, 3 stems, 1 vase
2. Daffodils, Trumpet, any variety or varieties, bi-colour or white, 3 stems, 1 vase
3. Daffodils, large cupped, 1 variety, 3 stems, 1 vase
4. Daffodils, small cupped, 1 variety, 3 stems, 1 vase (NOT Poeticus)
5. Daffodils, double, 1 variety, 3 stems, 1 vase
6. Daffodils, single head miniature, 1 variety, 3 stems, 1 vase
7. Daffodils, multi-headed miniature, 1 variety, 3 stems, 1 vase
8. Daffodils, Cyclamineus, 1 variety, 3 stems, 1 vase
9. Daffodils, any other class, 3 stems, 1 vase
e.g. Poeticus, split corona
10. Daffodil, single head, 1 stem
11. Daffodil, multi-headed, 1 stem
12. Daffodils, multi-headed, 3 stems, can be mixed varieties
13. Any other single cut stem of flower not specified as a cut stem in the schedule e.g. Tulip, Hyacinth
14. Polyanthus, 6 stems, 1 vase
15. Anemones, 6 blooms, 1 vase
16. Spring flowers mixed, 1 vase up to 6 stems (not including shrubs)
17. Spring flowers mixed, 1 vase between 10 to 20 stems (not including shrubs)
18. Flowering shrub, 1 variety, 3 sprays, 1 vase
19. Any other flowering plant, 1 pot or bowl not exceeding 6in/15cm

SECTION 2 - OPEN TO ALL EXHIBITORS

CLASS - FLOWERS

24. Daffodils, Trumpet, any variety or varieties, yellow, 3 stems, 1 vase
25. Daffodils, Trumpet, any variety or varieties, bi-colour or white, 3 stems, 1 vase
26. Daffodils, large cupped, 1 variety, 3 stems, 1 vase
27. Daffodils, small cupped, 1 variety, 3 stems, 1 vase (NOT Poeticus)
28. Daffodils, double, 1 variety, 3 stems, 1 vase
29. Daffodils, single-headed miniature, 1 variety, 3 stems, 1 vase
30. Daffodils, multi-headed miniature, 1 variety, 3 stems, 1 vase
31. Daffodils, Cyclamineus, 1 variety, 3 stems, 1 vase
32. Daffodils, any other class, 3 stems, 1 vase
e.g. Poeticus or split corona
33. Daffodils, 1 variety, any number in a pot or bowl,
not exceeding 12in/30cm
34. Tulips, 1 variety, any number in a pot or bowl,
not exceeding 12in/30cm
35. Hyacinths, 1 variety, any number in a pot or bowl,
not exceeding 12in/30cm
36. Any other bulb or corm, 1 variety, any number in a pot or bowl,
not exceeding 12in/30cm
37. Anemones, 6 blooms, 1 vase
38. Spring flowers mixed, 1 vase up to 6 stems (not including shrubs)
39. Spring flowers mixed, 1 vase between 10 and 20 stems
(not including shrubs)
40. Any other flowering plant, in a pot or bowl not exceeding 6in/15cm
41. Any other flowering plant, in a pot or bowl exceeding 6in/15cm up to
12in/30cm
42. Foliage plant, in a pot or bowl not exceeding 6in/15cm
43. Foliage plant, in a pot or bowl exceeding 6in/15cm up to 12in/30cm
44. Polyanthus or Primrose plant in pot not exceeding 5in/13cm
45. Any other single cut stem of flower not specified as a cut stem in the
schedule e.g. Tulip, Hyacinth
46. Bowl of floating flower heads (flowers can be bought)

CLASS - VEGETABLES

54. Leeks, with roots and foliage - 3
55. Purple Sprouting Broccoli - 12 shoots, 1 dish
56. Onions, last year's harvest - 3
57. Lettuce - 2
58. Rhubarb, 3 sticks, leaf trimmed to approx. 3in/7.5cm
59. Any other single vegetable not specified in the schedule

Onions

Should only be lightly peeled.

Cabbages, Cauliflowers and Lettuces

Should have the root washed and trimmed to 3in/7.5cm.

N.B. If possible, please give the names of the cultivars of flowers and vegetables being shown as people are interested to know the varieties on display.

SECTION 3 - COOKERY

No shellfish, uncooked egg or uncooked cream in any recipe.

Definitions

A pickle consists of fresh fruit or vegetables preserved in vinegar. Chutney consists of fruit such as apples, gooseberries, plums or tomatoes. Flavouring is added in the form of spices, onions, garlic and salt, and preserved with sugar, or sugar and dried fruit. Chutneys require long slow cooking and should be left 3 months before use.

Jam jars must be covered with either a waxed disc and cellophane or a new screw lid and should be approximately 1lb / 450g size.

No trade jars.

65. Jar of Fruit Curd
66. Jar of Marmalade
67. Jar of Chutney (at least 3 months old)
68. Jar of Pickles
69. Easter Biscuits - not iced x 3
70. Vegetarian Sausage Rolls x 3
71. Sally Lunn Bun (see recipe) - 1 portion
72. Coleslaw - 1 portion
73. Apple Cake (see recipe)
74. Brownies x 3 pieces (men only)
75. Quiche - not exceeding 8in/20cm
76. Fudge x 5 pieces

Sally Lunn Bun

Ingredients

275g strong white bread flour
1tsp salt
2tsp caster sugar
7g sachet dried, instant yeast
30g unsalted butter, softened
1 large egg, beaten
120ml milk
2tsp caster sugar mixed with 2tsp milk to glaze

Method

1. Put flour into a large bowl and add the salt and sugar on one side, the yeast on the other. Add the butter, egg and 2/3 of the milk, then turn the mixture round with the fingers of one hand. Add the remaining milk a little at a time continuing to mix until you have taken in all the flour from the side of the bowl and the dough is soft and quite sticky, you might not need all of the milk.
2. Knead the dough on a lightly floured surface for 5-10 minutes, it will be sticky at first but will become less so as you continue to knead. When the dough is smooth and silky, put into a lightly oiled bowl, cover and leave for 2-3 hours.
3. Butter a deep 15cm (it can be slightly larger or smaller) cake tin, tip the risen dough into it and push the dough around and fold it in on itself a few times, then press the dough out to the sides of the tin making sure it is in a round shape.
4. Leave the dough until doubled in size then heat an oven to 200°C/180°C fan/ Gas mark 5.
5. Bake for 20 minutes until risen and golden brown on the top. Transfer to a wire rack then brush with the glaze as soon as it comes out of the oven.

Apple Cake

Ingredients

450g (1 lb) cooking apples
Juice of ½ lemon
350g (12 oz) self-raising flour
2 level teaspoons baking powder
350g (12 oz) caster sugar
4 large eggs
1 teaspoon almond extract
225g (8 oz) butter, melted
A generous scattering of shredded, flaked or chopped almonds
Caster sugar, to sprinkle

Method

1. Pre-heat the oven to 180°C/160°F fan/Gas 4. Grease a 30 x 23 cm (12 x 9 in) traybake or roasting tin, then line the base with baking parchment.
2. Peel, core and thinly slice the apples and squeeze the lemon juice over them. Measure the flour, baking powder and sugar into a large bowl. Beat the eggs together with the almond extract and stir into the flour along with the melted butter. Whisk, then spread half this mixture into the tin. Arrange the apples over the top of the cake mixture. Carefully top with the rest of the mixture - but don't worry if the apples show through a little. Sprinkle over the almonds.
3. Bake in the pre-heated oven for about 1¼ hours or until the cake is golden, firm to the touch and slightly shrunk away from the sides of the tin. Leave to cool for 15 minutes and then turn out and remove the parchment. Sprinkle over the caster sugar.

CHILDREN

Children's only classes 77 - 83 will be divided

Ages: a) 3 - 6 yrs. b) 7 - 11 yrs.

- 77a. Decorated hard-boiled egg in an egg cup
- 77b. Decorated hard-boiled egg in an egg cup
- 78a. A vase of mixed Spring flowers
- 78b. A vase of mixed Spring flowers
- 79a. A photograph: Togetherness
- 79b. A photograph: Togetherness
- 80a. A photograph: Rivers
- 80b. A photograph: Rivers

*Age will be taken into account when judging.
Children should add their age to the entry form.*

Children are welcome to enter any of the classes in this schedule.

Prize Money 1st - 50p 2nd - 30p 3rd - 20p

Photographs must have been taken by the exhibitor with no digital enhancement.

SECTION 4 - HANDCRAFTS

85. Knitted or crocheted article
86. Hand or machine sewn article
87. A piece of embroidery, cross stitch or tapestry (with back visible)
88. A piece of embroidery, cross stitch or tapestry (back not visible)
89. A self-made craft item (no kits, technical skills taken into consideration)
90. A painting in any medium (please state size on entry form)

PHOTOGRAPHY

91. A photograph - Togetherness
92. A photograph - Rivers

Photographs must have been taken by the exhibitor with no digital enhancement.

**MEON VALLEY FLOWER SHOW
ENTRY FORM**

ENTRY NO

Entry form to be returned before 6.00pm Wednesday 18th March 2026 to:

Show Secretary:

Kate Williams, Brockbridge Hill Cottage, Soberton. SO32 3QT

Tel: 07906 236597

or

Denise Abbott, Forestside, Martins' Corner, Hambledon. PO7 4RA

Chrissie Butler, 15 Millside, Corhampton, SO32 3AG

Olive Hathaway, Pylewell, Swanmore Road, Droxford. SO32 3PT

**NO ENTRY WILL BE ACCEPTED AFTER 6.00PM ON WEDNESDAY
18th MARCH 2026**

ENTRY FEES – 30p members, 40p non-members per class except for Members' Special Classes (see below). All children under 16 yrs. may enter any class free, and should add their age to the entry form.

NAME AGE (classes 77-83)

ADDRESS

..... Post Code Tel:

PLEASE CIRCLE THE NUMBER OF THE CLASSES FOR WHICH YOU WISH TO ENTER

SECTION 1

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19

SECTION 2

24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45
46 54 55 56 57 58 59

SECTION 3

65 66 67 68 69 70 71 72 73 74 75 76

CHILDREN

77a 77b 78a 78b 79a 79b 80a 80b

SECTION 4

85 86 87 88 89 90
91 92

MEMBERS' CLASSES

Meon Valley Nursery Sponsorship (free)

Garsons Daffodil Challenge (free)

Members' Special Narcissus Championship (50p)

Total enc: _____

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46 54 55 56 57 58 59

SECTION 3

65 66 67 68 69 70 71 72 73 74 75 76

CHILDREN

77a 77b 78a 78b 79a 79b 80a 80b

SECTION 4

85 86 87 88 89 90
91 92

MEMBERS' CLASSES

Meon Valley Nursery Sponsorship (free)

Garsons Daffodil Challenge (free)

Members' Special Narcissus Championship (50p)

Total enc: _____

