

BROADWELL SPRING SHOW

The Victory Hall, Broadwell, Saturday 12th April 2025

ENTRIES

Adults 20p each or £2 any number
Children Free

TIMETABLE

Staging of Produce - 1.00pm – 2.30pm
Judging of Produce - 2.30pm – 4.00pm
Show opens to the public at 4.00pm – Entrance 20p (Incl. Door Prize)
Auction of Produce and Raffle at 4.30pm

RULES

All exhibitors must be of Amateur Status.
The judge's decision is final.
One entry only made be reserved (if more than 3 entries).
Two entries may be reserved (if more than 6 entries).
All bottles and jars must be labelled on the lid and the side.

GUIDANCE

Cut flowers: Pick blooms with strong straight stems. Flowers should be fully out. Remove buds where single blooms are required.
Cut flower containers: Use any container to enhance the presentation.

PRIZE MONEY

Prize money will be paid out on Sunday 13th April between 5-6pm. Any monies not collected will be put into the show funds.

CLASSES

FLOWERS

PRIZE MONEY

1.	5 Daffodils	35p.	30p.	25p.
2.	Container Mxd Daffodils/Narcissi	35p.	30p.	25p.
3.	3 Tulips, 1 colour, Mxd, varieties accepted	35p.	30p.	25p.
4.	3 Tulips, any variety, any colour	35p.	30p.	25p.
5.	Anemones	35p.	30p.	25p.
6.	Spring Flower Arrangement, any container	35p.	30p.	25p.
7.	Bowl of Spring Flowers	35p.	30p.	25p.
8.	Polyanthus	35p.	30p.	25p.
9.	Wallflowers	35p.	30p.	25p.
10.	A Pot Plant	35p.	30p.	25p.
11.	Pansies, 7 Blooms – no foliage	35p.	30p.	25p.
12.	Container of Flowering Shrubs	35p.	30p.	25p.

The winning fruit cakes from the Ladies and Gentlemens classes will be judged against each other and the winner will receive a special prize card.

LADIES CLASSES

13.	Fruit Cake (recipe provided)	£1.	75p.	50p.
14.	Jam Swiss Roll	£1.	75p.	50p.
15.	Lemon drizzle cake (use 2lb loaf tin)	£1.	75p.	50p.

GENTLEMENS CLASSES

16.	Fruit Cake (recipe provided)	£1.	75p.	50p.
17.	5 Cheese Scones	£1.	75p.	50p.

OTHER CLASSES

18.	Jar of Jam	45p.	35p.	25p.
19.	Jar of Marmalade	45p.	35p.	25p.
20.	Jar of Pickles – any variety	45p.	35p.	25p.
21.	Jar of Chutney	45p.	35p.	25p.
22.	6 Eggs – any colour – any variety	45p.	35p.	25p.
23.	6 Brown Eggs	45p.	35p.	25p.
24.	3 Eating Apples	45p.	35p.	25p.
25.	3 Cooking Apples	45p.	35p.	25p.
26.	3 Potatoes	45p.	35p.	25p.
27.	1 Broccoli	45p.	35p.	25p.
28.	Bundle of Rhubarb with part foliage	45p.	35p.	25p.
29.	3 Onions	45p.	35p.	25p.
30.	10 White or Purple Broccoli Spears	45p.	35p.	25p.
31.	3 Parsnips	45p.	35p.	25p.
32.	3 Leeks with foliage	45p.	35p.	25p.

CHILDRENS CLASSES

UP TO 8 YEARS

33.	5 Animal Biscuits	£1.	75p.	50p.
34.	Handicraft	40p.	30p.	25p.
35.	Create an Easter Bunny from recycled material	40p.	30p.	25p.
36.	Flowers in an egg cup	40p.	30p.	25p.

9 – 13 YEARS

37.	5 Easter Biscuits	£1.	75p.	50p.
38.	Handicraft	40p.	30p.	25p.
39.	An unframed photograph with the title “Easter”	40p.	30p.	25p.
40.	Create an Easter painting	40p.	30p.	25p.

Additional Class

41.	Colouring competition – (up to 10 years)	40p.	30p.	25p.
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Don't forget to collect your seed potatoes for the “spud in a bucket” competition

Class Nos. 13 and 16 – Recipe for Fruit Cake

Ingredients: 175g/6oz self-raising, Flour, 100g/4oz Sugar, 100g/4oz Marg, 1 Tsp. Mxd Spice, 1 Egg, 350g/12oz Mxd. Dried Fruit, 6 Fl. oz Milk, a little Demerara Sugar.

Method: Sift flour and mixed spice, rub in marg. Add fruit, sugar, egg and milk. Mix well. Turn into a greased and lined 7”/18cm round cake tin, (if you are unable to get a 7”/18cm tin for fruit cake, please ask a committee member). Sprinkle top with demerara sugar. Bake at 180C/Gas Mark 4 for 75-90 minutes.