

Ashwell Horticultural Society

42nd Annual Show

Saturday 7th September 2019

St. Mary's Church, Ashwell



Programme to non members £1.00



Refreshments



Raffle



Side Stalls



Produce Sale

Show Judges

Pot Plants, Dahlias, Flowers & Shrubs (Sections 1 to 3).....	Jen Clarke
Floral Art, (Section 4).....	Michelle Metz
Domestic Baking, (Section 5).....	Wendy Evans
Domestic-Preserves, (Section 5).....	Corrie Swain
Vegetables & Novelty, (Sections 6 & 8).....	Brian & Jenny Corsbie
Fruit, (Section 7).....	Brian & Jenny Corsbie
Handicrafts & Juniors, (Sections 9 & 12).....	Jenny Gates
Art, (Section 10).....	To be confirmed
Photography, (Section 11).....	Alan Gilliam

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Acknowledgements

The Society gratefully acknowledges, with thanks, all financial and other support.

Ashwell Horticultural Society

Affiliated to - The Royal Horticultural Society



42nd ANNUAL SHOW

St. MARY'S CHURCH – SATURDAY 7th SEPTEMBER 2019 Timetable

Staging	8.45am-11.30am
Last entries taken	11.00am
Judging	11.30am onwards
Show opens	2.30pm
Exhibitors to Retrieve Exhibits, from	4.00pm
Cups & awards presentation	4.15pm (Tea Service Closed)
Auction of donated items and Raffle	4.45pm

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RULES

1. The Show is open to non-members from within the Parish, and all Society members.
2. All exhibits must be the bona fide property of the exhibitor. Entries in Sections 1,2,3,6,7 & 8 must have been in the exhibitor's possession for three months prior to the Show. Entries in Sections 9, 10,11 & 12 **should not** have been previously entered in an Ashwell Horticultural Society show.
3. As many entries as possible should be declared before Thursday 5th September using the entry form (on page 16), to: Sue Hill, 16 Woodforde Close, Ashwell.
4. Exhibitors may enter **two items** in each class; for staging these must be marked '**A**' and '**B**' against the exhibitor's entry number. Cards must be placed with the entrant's name **face down**; failure to do this may disqualify the exhibit.
5. Exhibitors are requested, where possible, to name horticultural exhibits correctly as to varieties.
6. Unless otherwise stated the Entry Fee is 30p per entry, for Society members. Non-members, from within the Parish, may exhibit in all classes on payment of 50p per entry.
7. No artificial flowers or materials may be used except where explicitly stated in the schedule. Exhibitors are requested to remove any waste trimmings.
8. Vases will be available for floral exhibits, and **must** be used. Please provide dishes etc., as appropriate for other classes.
9. At **11.30am prompt**, the hall will be cleared except for officials retained on the Secretary's instructions.
10. Judges may withhold prizes where exhibits are of insufficient merit. Their decision is final.
11. Apart from the **BANKSIAN MEDAL**, all trophies may be retained for one year only, please treat them with care.
12. The Society reserves the right to inspect crops prior to, or after, the Show from which the exhibits will be, or have been, exhibited.

13. No exhibit may be moved until after prize giving. Exhibits left after 4.45 pm will be sold at the auction, in aid of Society funds.
14. Staged exhibits remain the property of the exhibitor and every care will be taken with them. The Committee will not be responsible for any loss or damage, and shall not be liable in any way.
15. **There will be an entry fee to the Show for members and non-members of £1; children are free.**

PRIZES: with the exception of Floral Art and Junior Classes,
Prizes will be: 1st £1-50, 2nd £1-00, 3rd 50p
All monetary prizes must be collected at the show

ROSETTES WILL BE AWARDED FOR THE BEST EXHIBIT IN EACH SECTION. ALSO FOR THE
BEST EXHIBIT IN SHOW, IN THE HORTICULTURAL CLASSES ONLY

POINTS will be awarded:- 1st: 5 points, 2nd: 3 points, 3rd: 1 point

CUPS AND AWARDS

Overall winner (excluding Section 12)	The George Berry Trophy
Best horticultural exhibit in Show	The Engine Trophy
Best overall pot plant	Dr John Moynihan Cup
Dahlias	Basil Bryant Cup
Specimen Rose	The Goodwin Vase
Flowers and shrubs	Ken Bishop Memorial Cup
Floral Art	Stan Bryant Cup
Domestic	Women's Institute Plate
Preserves	John ten Hove Memorial Cup
Vegetables	W H Wallace Cup
Fruit	Youth Club Senior Challenge Cup
Handicrafts	F E Centre Handicrafts Cup
Art	Jann Fraser Memorial Cup
Photography	Geoff Cook Memorial Cup
Junior classes	
Under 5 years	Walpole Junior Cup
5 – 7 years	Youth Club Junior Cup
8 - 11 years	Norman Gurney Cup
Children's photography competition	June Fordham Children's Cup
Tallest Sunflower Competition	
Adults	Mr Fothergill's Seeds Cup
Juniors (under 14 years)	Dr and Mrs F Moynihan Senior Cup
Top Tray Competition	Garden Vouchers to the value of 1 st £10, 2 nd £5, 3 rd £5
Top Vase Competition	Garden Vouchers to the value of 1 st £10, 2 nd £5, 3 rd £5

The winner of the largest total amount of points in Horticultural classes (excluding winners in 2017 and 2018) will be awarded:-

The Royal Horticultural Society – **BANKSIAN MEDAL**

Section 1 POT PLANTS

Class No.

1. One Fuchsia (pot) . any pot size
2. One chilli plant . grown from seed
3. One pot plant . floral any other type
4. One pot plant . foliage
5. One pot plant . from seed
6. Shrub . floral
7. Shrub . foliage
8. One Cactus . specimen
9. One Succulent . specimen
10. One Geranium/Pelargonium
11. One bonsai specimen

NB Fuchsias may not be shown in Classes 2, 3, 4, 5, 6 or 7

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Section 2 DAHLIAS

12. 1 vase . 1 bloom . giant
13. 1 vase . 3 blooms . medium decorative . any variety
14. 1 vase . 3 blooms . small and/or miniature decorative . any variety
15. 1 vase . 3 blooms . medium cactus and/or semi cactus . any variety
16. 1 vase . 3 blooms . small or miniature cactus and/or semi cactus . any variety
17. 1 vase . 3 blooms . waterlily . any variety
18. 1 vase . 6 blooms . pompom . any variety
19. 1 vase . 3 blooms . grown from seed this season but **NOT** Decorative

All dahlia classes will be judged according to National Dahlia Society rules (updated 2012). For definitions see the Staging Steward or the Show Secretary.

Bloom sizes	Pompom (Ball)..... up to 2ins.(51mm) diameter
	Miniatureup to 4ins.(102mm) diameter
	Small..... 4 to 6ins. (102 to 152mm) diameter
	Medium.....6 to 8ins. (152 to 203mm) diameter
	Large.....8 to 10ins.(203 to 254mm) diameter
	Giant..... over 10ins.(254mm) diameter

Section 3 FLOWERS AND SHRUBS

Class No.

- 20. A vase . sweet peas . mixed . 10 stems . no wiring
- 21. A vase . roses . 3 blooms . any cultivars
- 22. A vase . ornamental grasses of at least two species/varieties . 31½" (80cm) maximum height
- 23. A specimen rose exhibited only for its fragrance.
Judging will be by show visitors, a prize will be awarded but will attract **no points**.
- 24. A specimen rose
- 25. Collection of any 5 geranium flowers in a vase
- 26. Collection of cut foliage, berried or flowering shrubs not arranged for effect
up to 3 varieties
- 27. A vase . 6 pansy stems
- 28. 5 to 10 mixed flowering stems of at least 2 varieties . see page 12. *Top Vase Competition*

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Section 4 FLORAL ART

- 29. A "TEA CUP GARDEN" themed, miniature arrangement (4"x 4"x 4"excluding any handle)
- 30. "ONE LUMP OR TWO" an arrangement in a tea pot for when the Vicar calls, any size, no restrictions, accessories may be used
- 31. "AFTERNOON TEA FOR TWO", an arrangement on a tea tray, in a niche (niche size, 24"x 24"x 30" high). Accessories may be used

**N.B. a) An arrangement larger than specified will automatically be disqualified –
measure your arrangement AFTER STAGING**

**b) Garden flowers or bought flowers may be used but perfect flowers will not
necessarily bring higher marks**

PRIZES: 1st £3.00, 2nd £2.00, 3rd £1.00

Section 5 DOMESTIC

Class No.

- 32. Jelly . one jar
- 33. Jam . one jar
- 34. Marmalade . one jar . any fresh fruit
- 35. Lemon curd . one jar
- 36. Chutney . one jar . any type
- 37. Pickle . Single variety. one jar
- 38. Fruit cheese . one container
- 39. Fruit cordial . one bottle
- 40. Fruit liqueur. one bottle
- 41. Rich Sticky Date Loaf - see recipe sheet . page 13
- 42. Baked Chocolate and Orange Cheesecake - see recipe sheet. page 13
- 43. Sausage Rolls - see recipe sheet . page 14
- 44. Pizza Tartlets - see recipe sheet . page 14

N.B. Classes 41 to 44 are to be exhibited under a transparent cover or film.

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Section 6 VEGETABLES

Note: - Doilies or sand may be used for exhibiting tomatoes, and rings for onions

- 45. Leeks . three . with leaves
- 46. Potatoes . dish of five . white . any shape
- 47. Potatoes . dish of five . coloured . any shape
- 48. Potatoes . dish of five . small salad type
- 49. Squashes. two . of one variety
- 50. Courgettes . three
- 51. Cucumbers . two . ridge
- 52. Cucumbers . two . other
- 53. Tomatoes . three . beef with calyx . over 3ins. (75mm) diameter
- 54. Tomatoes . five . medium with calyx . approx 2½ ins.(65mm) diameter
- 55. Tomatoes . eight . small or cherry . with calyx . under 1¾ins.(35mm) diameter
- 56. Runner beans . five . with calyx
- 57. French beans . five . with calyx
- 58. Garlic . three bulbs . any cultivar .
- 59. Beetroot . five . globe . 4ins. (100mm) tops
- 60. Carrots . three . a long pointed cultivar . 4ins. (100mm) tops
- 61. Carrots . three . other than long pointed cultivar . 4ins. (100mm). tops
- 62. Parsnips . three . 4ins. (100mm) tops
- 63. Shallots . seven . over 1in.(25mm) diameter
- 64. Shallots . seven . pickling up to 1¼ ins. (30mm) diameter
- 65. Onions . five . excluding red . no bulb to exceed 9ozs (250gms)
- 66. Onions . five . mammoth . over 9ozs (250gms)
- 67. Onions . five . red . no bulb to exceed 9ozs (250gms)
- 68. Chilli . three of any single variety
- 69. Herbs . arrangement of five different kinds in water . exhibited in any container
- 70. Any other vegetable or salad vegetable. maximum of three of one variety
- 71. Flower/vegetable class . one flower together with one vegetable
- 72. Cook's Vegetable Basket . a basket of mixed vegetables from the garden, arranged for decorative and culinary appeal
- 73. A collection of three types of vegetable. See page 12. *Top Tray Competition*

Section 7 FRUIT

Class No.

- 74. Pears . one dish of five . any variety
- 75. Apples . one dish of five . any variety . cooking
- 76. Apples . one dish of five . any variety . dessert
- 77. Stone fruit . one dish of five
- 78. Soft fruit . one dish of twelve . to include stalk
- 79. Any other fruit . i.e. figs, melon, grapes etc

N.B. Fruit is not to be polished, but shown with bloom

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Section 8 NOVELTY

- 80. Longest runner bean . one
- 81. Oddest shaped vegetable . one
- 82. Giant vegetable . one

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Section 9 HANDICRAFTS

- 83. One item of knitting, weaving or crochet
- 84. One item of glasswork
- 85. One item of cross-stitch/embroidery
- 86. One item of quilting
- 87. One item of fabric collage
- 88. One handmade greeting card

**N.B. a) No item previously shown to be entered
b) All items to be substantially unused**

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Section 10 ART

- 89. One picture in oils/acrylic
- 90. One picture in watercolours
- 91. One picture in pen, pencil or charcoal
- 92. One item in any other medium

N.B. No item previously shown to be entered

Section 11 PHOTOGRAPHY

Class No.

- 93. One coloured photograph entitled . “DAWN”
- 94. One coloured photograph entitled . “CANDLELIGHT”
- 95. One coloured photograph entitled . “WOMEN AT WORK”
- 96. One coloured photograph entitled . “FRUIT & VEGETABLES AT A MARKET”
- 97. One black and white photograph . entitled . “SILHOUETTE”

N.B. Important:-

- a) Photographs must be mounted on plain card, and a 5mm minimum surrounding border must be visible. Mounts must not exceed 8”x 6” (20cms.x 15cms.)
- b) Photographs can be from conventional or digital cameras
- c) Photographs must be from one image only, and not digitally manipulated
- d) No item previously shown to be entered

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Section 12 JUNIORS

PLEASE STATE AGE AS ON 7th SEPTEMBER 2019

NO ENTRANCE FEES REQUIRED FOR THIS SECTION

PRIZES 1st £1, 2nd 75p, 3rd 50p
CONSOLATION PRIZE FOR EVERY ENTRY

Under 5 years

- 98. Draw and colour a flower for your garden, on an A4 sheet of paper
- 99. A Vegetable that you have grown yourself

5 to 7 years

- 100. An animal made from fruit and vegetables
- 101. A Vegetable that you have grown yourself

8 to 11 years

- 102. An animal made from fruit and vegetables
- 103. A Vegetable that you have grown yourself

All Juniors Under 14 years

- 104. A photograph entitled. “MINI BEAST(S)”
Note: Photographs to be as the notes in Section 11, you may enter up to **two** photographs
- 105. Display 5 cup cakes which you have made and decorated yourself

Any entries by juniors (up to age 16 years), must have their parent or guardians consent for us to hold their personal data i.e. name and age. A signature will be required by the parent or guardian during the entries procedure. (Ref: General Data Protection Regulations – May 2018)

Annual Show Competitions, not exhibited in the Show

Tallest Sunflower competition – Juniors

A member of the Horticultural Society Committee will measure the height on a set day before the Autumn Show. A cup will be presented at the Autumn Show.

Entry form available on the website: www.ashwellhortics.btck.co.uk, or a committee member.

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Tallest Sunflower competition – Adults

A member of the Horticultural Society Committee will measure the height on a set day before the Autumn Show. A cup will be presented at the Autumn Show.

Entry form available on the website: www.ashwellhortics.btck.co.uk, or a committee member.

Hints for new, old (and not so old) Exhibitors

Please note the Entry and Staging times, adherence to these helps the day go smoothly.

As far as is practical and appropriate, the annual show is judged according to RHS rules. Please remember that judges are totally impartial. They have vast experience in their subject, and are required to judge each exhibit as presented against the schedule, and exhibits against each other. If an exhibit does not conform to the schedule, they must discount it and mark it “Not as Schedule” thus bringing disappointment to all.

ABOVE ALL, PLEASE READ THE SCHEDULE CAREFULLY.

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This year we are emphasising a few hints on slug control in your garden. There is no easy answer to the problems of slugs. The RHS advises using a combination of the following measures to keep their numbers down.

- **Modules;** plants raised in modules and then planted out are better able to withstand damage.
- **Biological Control;** when conditions are right the use of biological controls can be very effective. Nematodes are microscopic parasitic worms that specifically attack the slug and kill it. They use a proprietary product which is watered into the soil giving approximately 6 weeks of protection.
- **Organically certified slug pellets;** based on Ferric Phosphate which is not harmful to wildlife or pets.

Good luck and thank you for entering the show. We hope you have an enjoyable afternoon.

Section 3, Class 28,

Top Vase Competition

1. The Top Vase Competition class is for a vase of mixed flowering stems containing a total of between 5 and 10 (stems), taken from a minimum of two different KINDS of plant. Please note that it is two different **KINDS** of plants, two varieties of the same plants are NOT two kinds.
2. The display will be judged for colour, form, condition, quality, freshness and presentation. The vase will be viewed from all directions
3. Stems used in the display must be showing flowers only; no seed heads or berries will be allowed.
4. The vase, can be any vessel normally used to hold cut flowers and which is taller than it is wide at its widest point. No marks will be awarded for the vase itself.
4. No accessories whatsoever, such as bows and additional foliage, will be allowed. Foliage, which is growing naturally from the flowering stem, and still attached to that stem, is allowed. Packing material – including Oasis – to keep the stems in place, is allowed.

NOTES FOR EXHIBITORS

- Flowering stems can be taken from ANY flowering plant.
- The different kinds of plants need to be taken from different genera. For instance, pinks, carnations and sweet william – are all dianthus – and would not be classed as different kinds..
- Only fresh, **HOME GROWN FLOWERS** can be used in the vase. No dried or silk flowers are allowed.

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Section 6, Class 73

Top Tray Competition

1. The Top Tray Competition class is for a collection of three types of vegetables taken from the following list of fifteen. The quantity of each vegetable required for the collection is given in brackets: Carrots (3), Cauliflowers (2), Onions (3), Parsnips (3), Peas (6 pods), Potatoes (3), Runner Beans (6 pods), Tomatoes (6), French Beans (6 pods), Sweet Corn (2), Pepper (3), Cucumber (2), Courgettes (3), Red Beet (3), Aubergines (2).
2. All vegetables are to be displayed for effect. The vegetables must be displayed within an area measuring 45cm by 60cm (18 x 24 ins), without bending any part of them. No part of any exhibit may exceed the stated size of the tray. A tray or board measuring 45cm by 60 cm (18 x 24 in) can be used to display the vegetables, or the area can simply be marked on the staging. Where the tray has a lip or edge, it is the internal measurements that must not exceed 45cm. by 60cm. (18 x 24 ins).
3. A black cloth is permitted, and the tray may be painted black. Parsley is allowed for garnishing, but no other foliage or accessories, such as plates, sand, rings etc., will be allowed. Onion tops may be tied or whipped using raffia or string.

NOTES FOR EXHIBITORS

- Carrots and parsnips must have foliage trimmed back to 7.5cm. (3ins).
- Peas and beans must be displayed with some stalk attached.
- Tomatoes must be displayed with calyces (the green flower bud case).
- Judges may handle exhibits, open pods etc., to check for quality.
- The tray, board or staging must not be cut or mutilated in any way at all – such as cutting holes for standing onions in.

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The above notes are an abridged form of the full Top Tray and Top Vase Competition Rules 2019, which will be on display in the show hall, and will be used for judging.

Both the Top Vase and Top Vase competitions are sponsored in Memory of **Harold Oakes**, (a committee members' Father).

Ashwell Horticultural Society - 2019

Domestic Recipes – Section 5

Class 41 – Rich Sticky Date Loaf

250gm/9oz dates, finely chopped
50gm/2oz butter
125gm/4.5oz light brown soft sugar
1tsp bicarbonate of soda
300ml/half pint boiling water
1 egg, beaten
200gm/7oz self raising flour

Pre-heat oven to 160deg C(fan) 180deg C (conventional) 4 gas
Grease and line the base of a 1kg/2lb loaf tin. Cook the dates, butter, sugar and bicarbonate of soda in boiling water for 2 – 3 minutes. Beat in the egg and flour, mix well to combine ingredients. Place in tin and bake for 45 minutes to 1 hour.

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Class 42 – Baked Chocolate and Orange Cheesecake

150gm/6oz butter	15gm/half oz cocoa powder, sifted
150gm/6oz orange flavoured chocolate	1 tblsp custard powder
biscuits, crushed	4 tblsp single cream
75gm/3oz caster sugar	finely grated zest and juice of half orange
2 eggs, separated	icing sugar, orange rind and chocolate curls to decorate
450gm/1lb Philadelphia light, softened	
1.5 tblsp warm water	

Preheat oven to 160 deg C, 3 gas. Grease and line the base of a 22cm/8 inch springform cake tin. Melt 50 gm/2 oz of the butter. Stir the melted butter into the biscuit crumbs and press into the tin. Chill until required. Cream together the remaining butter and the sugar until light and fluffy. Gradually beat in the egg yolks and then the softened Philly. In a separate bowl mix the warm water, cocoa and custard powder together to form a firm paste. Slowly add the single cream to the paste and then combine with the Philly mixture. Gradually add the orange zest and juice, stir until evenly mixed. Whisk the egg whites until stiff and fold gently into the mixture. Pour onto the biscuit base and bake for 1 hour. Leave the cheesecake to cool completely in the oven. Decorate the top with a sprinkling of sieved icing sugar, orange rind and chocolate curls.

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Ashwell Horticultural Society - 2019

Domestic Recipes – Section 5 - Continued

Class 43 – Sausage Rolls

Rough puff pastry

225gm/8oz plain flour

Pinch of salt

150gm/5oz butter, cut into small pieces

Cold water to mix

Sausage rolls

6 large, good quality sausages

beaten egg or milk to glaze

Mix flour and salt, add butter. Stir in with a knife (do not rub in). Mix to a stiff dough with water. Roll out onto a floured surface to a narrow strip. Fold in three, give a quarter turn so one of the open ends is towards you and roll out again. (Always take care to roll away from you and do not break the air bubbles.) Do this three times in all. Cover pastry and leave to rest for 20-30 minutes in the fridge. Preheat oven to 200 deg C (fan), 220 deg C (conventional), 7 gas. Divide the pastry into two and roll each half to a long strip approx. 13.5 x 25.5cm (5 x 10 inch). Place 3 sausages down the length of the pastry. Dampen along the edge, roll the pastry over to enclose the meat and seal well. Cut into 3, place on a baking tray and brush with egg or milk and make three cuts on top using kitchen scissors. Bake for 30 mins or until the pastry is well risen and golden brown and sausages are cooked through.

DISPLAY 4 ROLLS ONLY

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Class 44 – Pizza Tartlets

90gm/3oz ready made green pesto

250gm/8oz ripe tomatoes, finely chopped

9 black olives, pitted and quartered

125gm/4oz mozzarella cheese

Shortcrust pastry using 175gm/6oz plain flour

90gm/3oz butter

2 tblsp (apx) cold water

3 garlic cloves, crushed

2-3 tblsp grated hard cheese (e g Parmesan)

1 tsp dried oregano

Make the pastry, wrap in cling film and chill in the fridge for 30 mins. Roll out pastry to 5mm/.25inch thick. Cut out 12 rounds using a 10cm/4inch cutter to line tart tins. Spread the pesto in the pastry cases, then fill with the tomatoes, garlic, black olives and mozzarella cheese. Sprinkle with the grated hard cheese, covering the pastry edges as well as the filling. Sprinkle the oregano on top. Bake the tartlets in a preheated oven at 200 deg C, gas 6, for 20 to 30 minutes until the edges are a golden brown colour and the cheese topping has melted and become crispy.

DISPLAY 6 TARTLETS ONLY

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Should you have a problem with these recipes, please telephone Margaret McKee on 01763 852855

This sheet is left blank for exhibitors' notes.

ASHWELL HORTICULTURAL SOCIETY

42nd ANNUAL SHOW

SATURDAY 7th SEPTEMBER 2019

ENTRY FORM

Name

Address

Telephone No.

CLASSES ENTERED

Section1 Pot Plants

Section 2 Dahlias

Section 3 Flowers and Shrubs

Section 4 Floral Art

Section 5 Domestic

Section 6 Vegetables

Section 7 Fruit

Section 8 Novelty

Section 9 Handicrafts

Section 10 Art

Section 11 Photography.....

Section 12 Juniors.....

IMPORTANT

1. Exhibits **MUST COMPLY WITH THE SCHEDULE** in all respects
2. Failure to comply will cause the exhibits to be disqualified
3. TO AVOID DELAY on show day, as many entries as possible should be declared **BEFORE** Thursday 5th September 2019 on this Entry Form, to:
Sue Hill, 16 Woodforde Close, Ashwell