

# Ashwell Horticultural Society

**43rd Annual Show**

**Saturday 3rd September 2022**

**St. Mary's Church, Ashwell**



Queen's Platinum  
Jubilee 2022

**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).....	Connie Chambers
Domestic-Preserves, (Section 5).....	Connie Chambers
Vegetables & Novelty, (Sections 6 & 8).....	Brian & Jenny Corsbie
Fruit, (Section 7).....	Brian & Jenny Corsbie
Handicrafts & Juniors, (Sections 9 & 12).....	Bridget Long
Art, (Section 10).....	Louise Faure-Walker
Photography, (Section 11).....	Chris Frazer-Smith



## Acknowledgements

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

# Ashwell Horticultural Society

Affiliated to - The Royal Horticultural Society



## 43rd ANNUAL SHOW

### St. MARY'S CHURCH – SATURDAY 3rd SEPTEMBER 2022 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
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 1st September using the entry form (on page 14), 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. Moss will be provided. **DO NOT** use oasis or gel beads as packing.
8. With the exception of Floral Art, and Top Vase, vases will be available for floral exhibits, and **must** be used. Exhibits displayed in other vases will be discounted. 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: 1<sup>st</sup> £1-50, 2<sup>nd</sup> £1-00, 3<sup>rd</sup> 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
Top Tray Competition	Garden Vouchers to the value of 1 <sup>st</sup> £10, 2 <sup>nd</sup> £5, 3 <sup>rd</sup> £5
Top Vase Competition	Garden Vouchers to the value of 1 <sup>st</sup> £10, 2 <sup>nd</sup> £5, 3 <sup>rd</sup> £5

The winner of the largest total amount of points in Horticultural classes (excluding winners in 2018 and 2019)  
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.    A planted Patio Pot . any size . any type . any shape

**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 Judging Rules (updated 2020). For definitions see the Staging Steward or the Show Secretary.

Bloom sizes	Pompom (Ball).....	up to 2ins.(51mm) diameter
	Miniature .....	up 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 foliated, 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 11. *Top Vase Competition*

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### Section 4            FLORAL ART

- 29. "A TINY DIAMOND SET IN PLATINUM" a miniature arrangement in a white or silver container using only white and silver flowers and foliage (size not to exceed 6"x6"x6")
- 30. "JUBILEE STREET PARTY" a table arrangement for a Jubilee street party using red, white and blue flowers and foliage (size not to exceed 12"x 12"x 12")
- 31. "SEVENTY GLORIOUS YEARS" an arrangement to illustrate the Queen's Platinum Jubilee, any flowers and foliage, accessories allowed. Size up to 24"x 24"x24"

**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: 1<sup>st</sup> £3.00, 2<sup>nd</sup> £2.00, 3<sup>rd</sup> £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. Victoria Sandwich - see recipe sheet . page 12
42. Queen Mother's Date and Walnut Cake - see recipe sheet. page 12
43. Rosemary and Olive Oil Crackers - see recipe sheet . page 13
44. Classic English Muffins - see recipe sheet . page 13

**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 1⅜ins.(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 11. *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 . “THE ENGLISH COUNTRYSIDE”
- 94. One coloured photograph entitled . “GARDEN VISITOR”
- 95. One coloured photograph entitled . “TREES”
- 96. One coloured photograph entitled . “LIFE IN LOCKDOWN”
- 97. One black and white photograph . entitled . “TEXTURE”

### 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. Framed photographs are unacceptable.

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## Section 12 JUNIORS

**PLEASE STATE AGE AS ON 3rd SEPTEMBER 2020**

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. “GAMES”

Note: Photographs to be as the notes in Section 11, you may enter up to **two** photographs

- 105. POP GOES THE QUEEN” a flower arrangement in a pop or wine bottle

*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)*

## **Hints for 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.**

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

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## 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.
5. 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. Oasis and Gel Beads Packing material – to keep the stems in place, is **NOT 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 2022, which will be on display in the show hall, and will be used for judging.

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

## Ashwell Horticultural Society – 2022

### Domestic Recipes – Section 5

#### Class 41 – Victoria Sandwich

Believed to have been (one of) Queen Victoria's favourite cakes. Traditionally this is a round cake of two layers with jam in the middle.

- 1) Make a Victoria Sandwich cake to your own recipe using 20cm (8inch) (apx) tins.
- 2) Sandwich with jam only (of your choice).
- 3) Dredge with castor sugar only.

**Display the whole cake – uncut.**

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#### Class 42 – Queen Mother's Date and Walnut Cake

This cake has appeared in many recipe books since the 1940's, proclaiming it to be the favourite cake of the then Queen Elizabeth and that she had said it must only be made to raise money for charity. However, I understand that both Buckingham Palace and Clarence House have denied this, and requested that it should only be called 'Date and Walnut Cake'.

For the cake:-

8oz (225g) dried dates, chopped  
1 teasp salt  
1 teasp bicarbonate of soda  
1 teasp vanilla extract  
8oz (225g) castor sugar  
10oz (275g) plain flour  
1 teasp baking powder  
1 large egg, beaten  
2oz (50g) walnuts, chopped  
3oz (75g) butter

For the topping:-

5 tablesp brown sugar  
2 tablesp butter  
2 tablesp single cream  
Extra walnuts for decoration

Pour 8.5fl.oz/250ml of boiling water over the dates and add the bicarbonate of soda. Let it stand for the time it takes to:-

Cream the butter with the sugar in a bowl, then beat in the egg and vanilla. Mix together the flour, baking powder and salt and add to the creamed mixture. Add the date mixture and walnuts and stir well. Grease and line a 25cm (10 inch) (apx) square cake tin and pour in the mixture, making sure to spread it to the edges. Heat oven to 180 deg C//Gas mark 4. Bake cake for 35 minutes or until tester comes out clean. To make the topping:- Put the butter, brown sugar and cream into a small heavy saucepan and put on a low heat until the butter has melted. Bring to the boil, then boil gently for 3 minutes stirring all the time. Spread over the warm baked cake, adding a few extra walnuts for decoration. When cool cut cake into squares.

**Display six squares**

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# Ashwell Horticultural Society - 2022

## Domestic Recipes – Section 5 - Continued

### Class 43 – Rosemary and Olive Oil Crackers

A savoury cracker that can be eaten with butter or cheese.

115g (4oz) plain flour	To finish:-
Pinch salt	2 teasp crystal or rock salt
1 teasp fresh rosemary – finely chopped	2 teasp olive oil
2 tablesp olive oil	
2 tablesp water	

Mix flour, salt and chopped rosemary. Whisk oil and water together, add to dry ingredients – mix. Roll out and cut into shapes, place on lined baking sheet and prick. Brush with olive oil and sprinkle with salt. Bake for 12-15 mins at 200 degC/180 deg fan/ Gas mark 6. As soon as removed from oven, brush again with oil and sprinkle with salt. Cool on wire rack.

**Display 6 crackers.**

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### Class 44 – Classic English Muffins

300g (10oz) strong white bread flour, plus extra for flouring  
6g (.25 oz) fast-action yeast  
6g (.25 oz) salt  
15g (.5 oz) castor sugar  
15gm (.5 oz) softened butter, cut into small pieces  
1 medium egg, lightly beaten  
170ml (6 fl oz) milk (should make a soft dough) – you can add up to about 30ml (1 fl oz) extra if needed)  
Oil, for greasing  
15g (.5 oz) semolina or polenta, plus extra for dusting

Tip the flour into a large mixing bowl. Sprinkle the yeast on one side of the flour and the salt on the other side of the flour. Add the sugar, butter, egg and milk, then mix all the ingredients together to form a soft dough. Turn the mixture out of the bowl onto a lightly floured surface and knead for 10 mins. Lightly grease a large bowl with oil and place the dough in the bowl, cover and leave to prove for one hour, or until doubled in size. Dust the work surface with a mixture of the semolina/polenta and flour. Tip the dough out onto the work surface and roll out to about 2.5cm (1 inch) thick. Lightly dust two baking trays with half of the semolina/polenta. Using a 9cm (3.5 inch) apx. straight-sided cutter, cut out eight muffins. Place four muffins evenly spaced apart on each of the dusted baking trays. Dust the remaining semolina/polenta over the top of the muffins. Leave to prove for another 30mins. Preheat the hot plate, or a heavy-based frying pan, on the hob to a very low heat. Griddle the muffins for approximately 5 – 6 minutes, then flip over and griddle for another 5 – 6 minutes on the other side.

**Display 4 muffins**

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Should you have a problem with these recipes, please telephone Connie Chambers: 01462 743838

# ASHWELL HORTICULTURAL SOCIETY

## 43rd ANNUAL SHOW

SATURDAY 3rd SEPTEMBER 2022

### 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 1st September 2022 on this Entry Form, to:  
**Sue Hill, 16 Woodforde Close, Ashwell**