

# ASHWELL HORTICULTURAL SOCIETY

Affiliated to The Royal Horticultural Society



## SPRING SHOW – 2017

ASHWELL UNITED REFORMED CHURCH HALL  
THURSDAY 6th APRIL 2017

### Timetable

Staging	6.30pm – 7.15pm
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*From 7.15pm there will be refreshments in the United Reformed Church, followed by entertainment*

Judging	7.15pm onwards
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Show opens	8.30pm
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Prize giving	9.00pm
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Removal of exhibits followed by a Raffle	9.30pm
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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 Section 1 must have been in the exhibitor's possession for three months prior to the Show.
3. Exhibitors may enter **two** items in each class; entry cards must be placed with the entrant's name face down.
4. Exhibitors are requested, where possible, to name exhibit varieties.
5. No artificial flowers or materials may be used except where explicitly stated in the schedule. Exhibitors are requested to remove any waste trimmings.
6. Display vases will be available for floral exhibits, and must be used. Moss will be provided if required.
7. Promptly at **7.15pm the hall will be cleared** except for officials retained on the Secretary's instructions.
8. Judges may withhold prizes where exhibits are of insufficient merit, and their decision is final.
9. The Society reserves the right to inspect plants prior to, or after, the Show from which the exhibits will be, or have been, exhibited.
10. No exhibit may be moved until after prize giving.
11. 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.
12. There are no entry fees for the Spring Show.

**PRIZES** - The Herbert Ilett Cup and a rosette will be awarded to the best overall exhibit in the Show. There will also be a prize for the best exhibit in each of the three sections.

## SECTION 1      FLOWERS AND SHRUBS

Class No.

1. A vase . 3 stems . daffodils . trumpet . yellow
2. A vase . 3 stems . daffodils . trumpet . white
3. A vase . 3 stems . daffodils . trumpet . bi-colour
4. A vase . 3 stems . daffodils . large cupped . white perianth
5. A vase . 3 stems . daffodils . large cupped . yellow perianth
6. A vase . 3 stems . daffodils . small cupped
7. A vase . 3 stems . daffodils . double
8. A vase . 3 stems . daffodils . miniature
9. A vase . 3 stems . daffodils . more than one flower to a stem (not doubles)
10. A vase . 5 stems . daffodils . mixed
11. A vase . 3 stems . tulips . red
12. A vase . 3 stems . tulips . yellow
13. A vase . 3 stems . tulips . any colour or mixed colours
14. A vase . 3 stems . any other spring flower/flowers
15. A vase . 3 stems . flowering shrub/shrubs
16. A collection of spring bulbs or corms grown in a container
17. A plant or shrub grown in a pot or container.

Notes referring to Daffodils (Narcissus)

- (a) **Trumpet** daffodils have one flower to a stem, the corona (cup) is as long or longer than the petal
- (b) **Large cupped** daffodils have one flower to a stem, the corona (cup) is more than one third, but less than equal, to the length of the petal
- (c) **Small cupped** daffodils have one flower to a stem, the corona (cup) is less than one third the length of the petal
- (d) **Double** daffodils have one or more flowers to a stem, with a doubling of the perianth segments (petals) or the corona (cup) or both
- (e) **Perianth** is a term used for the outer corolla of a daffodil i.e. the circle of petals

## SECTION 2      FLORAL ART

Class No.

18. A basket of spring flowers - any size - no restrictions
19. An arrangement of fresh flowers with an Easter theme - any size - no restrictions

**SECTION 3 DOMESTIC**

All exhibits in this section to be displayed under a transparent cover or film

Class No

**20. Hot Cross Apple Scones**

200gm/7oz self raising flour  
½ teasp baking powder  
50gm/2 oz unsalted butter  
½ teasp ground mixed spice  
45gm/1½ oz light brown sugar  
1 small dessert apple, peeled  
and cut into small pieces

50gm/2oz mixed dried fruit  
Zest of half an orange and 2 teasp juice  
75ml/3fl oz semi-skimmed milk  
½ teasp vanilla extract  
1 egg, beaten

Pre-heat oven to 220 deg C/Gas 7 and heat a baking tray . Sift the flour and baking powder with quarter teasp of salt. Cut butter into cubes and rub into the flour until the mix looks like breadcrumbs. Stir in the spice, sugar, apple, dried fruit and orange zest. Warm the milk to room temperature then stir in the orange juice and vanilla, plus 1 tblsp beaten egg. Combine this mixture with the dry ingredients to make a rough sticky dough – stirring quickly with a round-bladed knife as you pour will keep the scones light. Flour a clean work surface, tip the dough onto it then flour the dough and your hands. Gently knead a few times until a little smoother, then pat into a round about 3cm/1¼ ins thick. Dust with more flour, then stamp out 6cm/2 ½ ins rounds using a straight-sided cutter. Pat together the leftovers and repeat to make 7 or 8 scones. To make crosses, stir 3-4 tblsp cold water into 50gm/1¾ oz plain flour to make a smooth paste. Sprinkle the hot baking sheet with flour, then add the scones. Using the paste, pipe crosses over the tops then bake for 12 minutes or until risen, golden and they sound hollow when tapped underneath. Stir 1 teasp boiling water into 1 teasp golden syrup to make a glaze, then brush over the scones and leave to cool on a wire rack.

**Display 6 scones only**

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**21. Iced Victoria Sponge**

A 7-inch to 8-inch Victoria sponge to your own recipe, iced with an Easter theme.

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If you have any problems with these recipes, please telephone Sue Hill on 01462 742539, and she will do her best to help.