

ASHWELL HORTICULTURAL SOCIETY

Affiliated to The Royal Horticultural Society



SPRING SHOW – 2018

ASHWELL UNITED REFORMED CHURCH HALL
THURSDAY 5th APRIL 2018

Timetable

Staging	6.30pm – 7.15pm
<i>Due to the refurbishment of the URC there will be no entertainment provided this year, but the Three Tuns hostelry over the road will welcome us!</i>	
Judging	7.15pm onwards
Show opens	8.30pm
Prize giving	9.00pm
Removal of exhibits followed by a Raffle	9.30pm

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, afterwards exhibitors are requested to completely clear the show tables.
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.

Ashwell Horticultural Society, Spring Show – 2018

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 a “Royal Wedding” 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. Kathy Brown's Rosemary Biscuits

225gm/8oz plain flour	75gm/3oz butter
2.5ml/half teasp baking powder	30ml/2tblsp finely chopped
Good pinch of salt	young rosemary leaves
2.5ml/half teasp curry powder	1 egg yolk
	milk to glaze
To decorate – 30ml/2tblsp cream cheese	
Rosemary flowers (if available)	

Put the flour, baking powder, salt and curry powder into a food processor/ bowl, add the butter cut into small pieces, and blend/ rub in until the mixture resembles fine breadcrumbs. Add the rosemary, egg yolk and 30-45mls/2-3 tblsp of cold water and mix to a firm dough. Chill in the refrigerator for 30 minutes. Preheat the oven to 180degC/Gas4.

Thinly roll the dough on a lightly floured surface and cut the biscuits using a 5cm/2in plain or fluted cutter. Transfer to a large baking sheet and prick with a fork. Brush with milk to glaze and bake for 10 minutes until pale golden. Transfer to a wire rack to cool.

To decorate – Spread a little cream cheese on to each biscuit, secure a few rosemary flowers on top, using tweezers if preferred. Makes about 25 biscuits.

Display 12 biscuits only

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21. Mini Philly Frittatas

200gm/7oz Philadelphia full fat soft cheese, softened	
1 small red onion, finely chopped	4 eggs lightly beaten
50gm/2oz baby spinach, shredded	3 sun dried tomatoes, chopped
2 tblsp plain flour	

Preheat the oven to 200degC/Gas 6. Grease 9 holes of a muffin tin.

Combine the cheese, onion, spinach and flour in a large bowl. Gradually add half of the beaten eggs and combine well. Add the remaining eggs and divide the mixture between the greased muffin holes. Top each muffin with a few pieces of sun-dried tomato and bake for 15-20 minutes until set and golden. Leave to cool slightly before removing from the tin.

Display 6 Frittatas only

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If you have any problems with these recipes, please telephone Margaret McKee on 01763 852855 or Sue Hill on 01462 742539, and they will do their best to help.