

# ASHWELL HORTICULTURAL SOCIETY

Affiliated to The Royal Horticultural Society



## SPRING SHOW – 2019

ASHWELL UNITED REFORMED CHURCH HALL  
THURSDAY 4th APRIL 2019

### 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	8.15pm
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Prize giving	8.45pm
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Removal of exhibits followed by a Raffle	9.15pm
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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, 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.

## 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 in the form of a “Spring Ring” - any size – accessories may be used

### SECTION 3 DOMESTIC

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

#### Class No 20 Triple Chocolate Scones

250gms self raising flour	58gms white chocolate drops
35gms cocoa powder	58gms milk chocolate drops
1 heaped teasp baking powder	1 medium egg, beaten
35gms soft, light brown sugar	half teasp. vanilla extract
70gms butter, cubed	Approx 100mls whole milk

Preheat oven to 190 deg C. Line a baking sheet with baking paper. Sift the flour, cocoa, baking powder and sugar into a mixing bowl. Add the butter and rub in until it resembles fine breadcrumbs. Add 38gms each of the white and milk chocolate drops and mix briefly to distribute them evenly. Make a well in the centre of the mixture, add the egg and vanilla extract, then gradually pour in the milk; add just enough milk to make a damp dough – it should not be wet or sloppy. Turn out onto a lightly floured surface and roll out to about 2cm thick. Stamp out using a 6cm cutter and place on the baking sheet. Gently knead the trimmings together, re-roll and stamp out more rounds. Brush the tops with milk. Bake for 16 – 18 minutes until springy to the touch. Transfer to a wire rack to cool. Melt the remaining white and milk chocolate drops and drizzle over the scones. Makes 9.

#### DISPLAY 6 SCONES ONLY

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#### Class No 21 Pistachio and Lemon Shortbreads

100gms shelled pistachio nuts	100gms icing sugar, sifted
50gms ground rice	half teasp. salt
250gms plain flour	200gms unsalted butter, softened
Grated rind of two lemons	olive oil
2 teasp vanilla extract	caster sugar for dusting

Blitz the pistachio nuts in a food processor roughly until they are broken down, but not too finely, you want to retain crunch and texture. Combine the pistachios, with the ground rice, flour, lemon rind, vanilla extract, icing sugar and salt, then work the butter into the mixture until a dough forms. Mix in just enough olive oil to help you form the dough into a solid ball, then roll the dough into a log about 4 – 5 cm wide. Wrap tightly in cling film, twisting the ends (like a sweet wrapper) to achieve maximum tightness,. Refrigerate for at least one hour. Preheat the oven to 150degC/fan 130degC/gas mark 2. Line a large baking sheet with nonstick baking paper. Remove the dough from the refrigerator and cut into 1cm thick discs. Lay these on to the paper-lined baking sheet, leaving a gap of 2cm between each disc. Sprinkle some caster sugar liberally over the tops of the discs. Bake for 20 minutes or until the edges begin to turn slightly golden but the biscuits themselves remain virtually the same colour as they were prior to baking. Cool on a wire rack.

#### DISPLAY 9 BISCUITS ONLY

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If you have any problems with these recipes, please telephone Margaret McKee on 01763 852855