

# ASHWELL HORTICULTURAL SOCIETY

Affiliated to the Royal Horticultural Society

## 2024 SPRING SHOW

ASHWELL UNITED REFORMED CHURCH HALL  
Saturday 6 April 2024



### Timetable

Staging	1.00 – 1.45 pm
Judging	1.45 – 2.30 pm
Show opens	2.30 pm
Prize giving	3.30 pm
Removal of Exhibits followed by Raffle	3.45 pm

## 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; for staging these must be marked 'A' and 'B' against the exhibitors entry number. 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 as required, do not use gel.
7. Promptly at 1.45 pm 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.

Rosettes will be awarded for the best entry in each section.

## SECTION 1      FLOWERS AND SHRUBS

For flower displays, moss will be provided, please do not use gel beads.

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

18. A basket of spring flowers

19. An Easter table decoration using fresh flowers

Accessories may be used in both classes and may be of any size

## SECTION 3 DOMESTIC

20. Homemade Victoria Sponge decorated for Spring

An 18 – 20 cms (7 – 8 in.approx.) cake decorated to your own style.

21 Pembrokeshire Yeast Buns

Display 5 buns

Pembrokeshire Yeast Buns – Traditional in Spring and Early Summer

200g wholemeal and 475g of strong bread flour

1 pkt dried yeast, 50g butter

75g sugar, pinch of salt

75g raisins, 50g mixed peel

½ pint of milk & 1 egg

Mix the flours and rub in the butter, beat the egg and warm the milk, and then stir these into the flour followed by salt, sugar, yeast, and dried fruit. Knead well and prove for an hour, cut into sixteen, shape, place on a well-greased tray and leave to prove until doubled, before baking at 210 C for 15-20 minutes. Brush with honey to glaze.

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