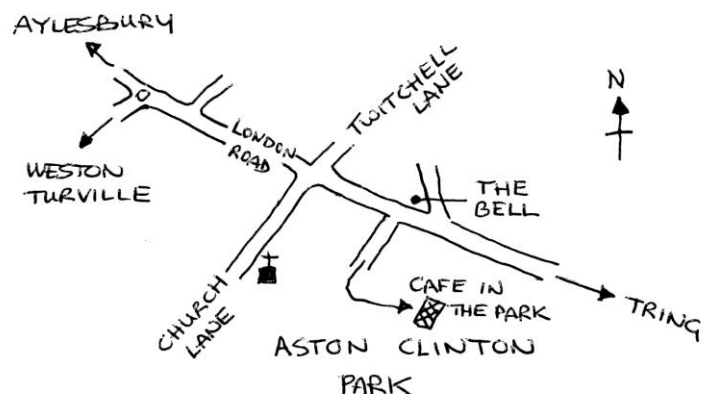


Our Horticultural Society aims to encourage the residents of Aston Clinton, Buckland and Drayton Beauchamp and friends in the surrounding community to look after and develop their gardens and allotments, however small, to enhance and preserve our environment for future generations.

### How to get there



Café in the Park  
London Road, Aston Clinton  
HP22 5HL

ASTON CLINTON, BUCKLAND AND DRAYTON  
BEAUCHAMP HORTICULTURAL SOCIETY

## 60th SUMMER SHOW AND FETE

Sponsored by Café in the Park

SATURDAY 19th AUGUST 2017, 2.00pm

at

CAFE IN THE PARK  
ASTON CLINTON PARK  
LONDON ROAD  
HP22 5HL

TROPHIES PRESENTED AT 4.00pm

by

Rev'd Elizabeth Moxley

Admission free

## PROGRAMME OF EVENTS

- 11.00am JUDGING  
(ALL persons, other than Show Stewards,  
MUST VACATE the area by 10.30am)
- 2.00pm SHOW OPENS in THE CAFE IN THE PARK  
Raffle, Tombola, Books, Plants and Produce  
Stalls
- 4.00pm PRESENTATION OF CUPS AND TROPHIES  
followed by RAFFLE and sale of produce  
and flowers.

The distribution of children's prize money and  
rosettes will be from 3.00pm onwards

## RULES FOR MASTER CLASS (Class 28)

- A display of four exhibits to include at least one flower or pot plant and one vegetable item
- Select your entries from any classes in Section 1 and Section 3 which are marked with an asterisk (\*)
- For ease of judging there should be three of each item but one pot plant may be used as a single flower item (ensure that it is confined within the space limit)
- You should only make one entry from each type of vegetable or flower (eg only one dahlia entry, only one potato entry etc)
- Vegetable entries must be of one cultivar (variety) only, but flower entries may consist of one or more cultivars if the class description says this
- Each item will be marked out of 20 points giving a possible maximum of 80 points  
Space not to exceed 45cm wide by 60cm deep

## THE VILLAGE BASKET (Class 30)

*Open to those living within the three villages.*

A collection of fruit and vegetables grown by the exhibitor,  
displayed in a basket (length not to exceed 50cm)

## MINI COLLECTION FOR NOVICES (Class 31)

*Open to those living within the three villages*

Enter one of each of three kinds of vegetables from the following:- small beetroot, carrot, pod of peas, french bean, runner bean, radish, cherry tomato, onion, potato. To be displayed in a seed tray. These will be judged for 'kitchen quality' and uniformity, not size.

## FORTHCOMING EVENTS

Wednesday, 13<sup>th</sup> September

Talk - **The Polar Arctic**

By Neil Stewart

Wednesday, 11<sup>th</sup> October

**AGM** followed by a talk - **The Flowers and Birds of Crete**

By Barry Oxley

Daffodil and Tulip Bulb Sale

Wednesday, 8<sup>th</sup> November

Talk - **A speaker from the National Garden Scheme**

Wednesday, 13<sup>th</sup> December

Talk - **The Natural and Cultural Heritage of Holly, Ivy and Mistletoe**

By Martin Woolner

Plus Christmas Buffet and Christmas Competition (A Table Decoration using any medium)

**All meetings take place at Anthony Hall and start at 8.00pm except where otherwise stated.**

## JUDGES

### Vegetables

**Mr E Hull**

Studham, Beds.

### Flowers

(excluding dahlia classes)

**Mr E Hull**

Studham, Beds.

### Dahlias

Classes 55-67

**Mr D Kent**

Aldershot, Hants.

### Cookery, Preserves & Wine

(including Children's Cookery  
Classes 120, 121, 129, 130  
131 and 132)

**Mrs G Aston-Coe**

Widmer End, Bucks.

### Children's Classes

(excluding cookery classes - see above  
and colour photograph class 134)

**Mrs J Spencer**

### Handicrafts

(excluding classes 142 & 143)

**Mrs M Mortham**

Aylesbury,  
Bucks

### Photography

Classes 134, 142 & 143

**Mr A Turner**

Great Missenden, Bucks

### Floral Art

**Mr N Gurney**

Wingrave, Bucks

## GENERAL RULES OF EXHIBITION

1. Judging will be in accordance with the RHS Show Handbook.
2. Exhibits must be the property of the exhibitor. All garden produce exhibited must have been in the possession of the exhibitor for at least two months before the show, and any prizes awarded contrary to this rule will be forfeited and awarded to the competitor next in merit in the same class.
3. A competitor may not enter more than ONE exhibit in each class. Each exhibit must be entered by an individual competitor.
4. All entries must be made on the Entry Form and submitted at the Anthony Hall on Wednesday, 16th August 2017, between the hours of 6.00 pm and 7.45 pm. However, Mrs S Lipscomb will accept entries until Wednesday, 16th August at 101, Green End Street, Aston Clinton, Bucks HP22 5EU
5. Exhibit cards will be available on the day of the show. The cards will be numbered in order to distinguish the class of exhibit and must be placed face downwards on, or in front of, the exhibit when staged.
6. All vegetables must be prepared for exhibit by washing only. The use of other methods is strictly prohibited. Unless otherwise stated, exhibits in all vegetable classes must each be of one cultivar (variety) only. A parsley garnish may be used in Classes 26, 27, 28 and 29.
7. Flower class exhibitors must see that all stems reach the water. All plates, dishes, vases etc must be provided by the exhibitor.
8. THE COMMITTEE WILL NOT BE RESPONSIBLE FOR ANY LOSS OF OR DAMAGE TO EXHIBITS FROM WHATEVER SOURCE. EVERY CARE WILL BE TAKEN BY OFFICIALS BUT ALL EXHIBITS MUST BE SHOWN AT THE SOLE RISK OF THE OWNER. ON THE MORNING OF THE SHOW THE EXHIBITION AREA WILL BE OPEN AT 7.30AM.
9. All exhibits must be staged NOT LATER THAN 10.30am
10. Judging will commence at 11.00am

## OFFICERS OF THE SOCIETY

**PRESIDENT Mrs L Price**

### VICE-PRESIDENTS

Dr E B Peile

Mr J Sharp

### CHAIR

Sue Lipscomb

Tel: 01296 630578

### VICE CHAIR

John Seaton

Tel: 01296 630279

### SECRETARY

Maureen Ridler

Tel: 01296 633376

### TREASURER

Ken Halls

Tel: 01296 631636

### SHOW SECRETARIES

#### SPRING

Graham Thirkettle

Tel: 01296 630115

#### SUMMER

Sue Lipscomb

Tel: 01296 630578

### NEWS EDITOR

Ralph Weston

Tel: 01296 630456

### SOCIAL SECRETARY

Frances Farley

Tel: 01296 630072

### WEBSITE

Diane Kolonko

Tel: 01296 631122

### COMMITTEE (not mentioned above)

Joan Allen

Janet Leech

Ros Needham

Graham Thirkettle

## **BEST TRAY and BEST VASE (Classes 29 and 68)**

*Sponsored by Sue Lipscomb*

## **MASTER CLASS (Class 28)**

*Sponsored by Mr & Mrs J Ridler*

## **THE VILLAGES' DAHLIA (Classes 72 & 72a)**

*Points totalled and prize money awarded:*

*1<sup>st</sup> prize £5, 2<sup>nd</sup> prize £3, 3<sup>rd</sup> prize £2*

## **BEST ASTON CLINTON ALLOTMENT**

*Prize to be a year rent free on your allotment*

11. The Judges may withhold an award in any class with insufficient entries, or where the exhibits are of indifferent quality. **The Judges' decision is final.**
12. The R.H.S. BANKSIAN MEDAL will be awarded to the winner of the largest number of points (excluding the special prizes) in the whole of the horticultural classes in show. The competitors who won the Banksian Medal in 2015 and 2016 are not eligible to win this medal.
13. Points towards the all-points trophies will be awarded as follows:  
1<sup>st</sup> - 3 points, 2<sup>nd</sup> - 2 points, 3<sup>rd</sup> - 1 point
14. ALL EXHIBITS MUST BE LEFT ON THE SHOW BENCH UNTIL 4 PM AND CLEARED BY 4.45 PM
15. The trophies of the Society are awarded as indicated on pages 14 and 15 of the Schedule. All trophies currently held must be returned in good condition to the Chairman not later than 16<sup>th</sup> August 2017 (address on page 4, rule 4).
16. NOVICE CLASSES:-  
OPEN TO ALL THOSE WHO LIVE IN THE THREE VILLAGES ONLY  
Anyone who has won two first prizes in a Novice Class cannot enter the Novice Class in that Section again. This applies to the Novice Classes in Sections 1, 2 and 3.
17. Dahlias are judged to N.D.S. rules

IF IN DOUBT, PLEASE ASK THE SHOW SECRETARY  
OR THE STEWARDS.

## SECTION 1: VEGETABLES / FRUIT - OPEN

### Class

- 1\* Five white potatoes, variety to be named
- 2\* Five coloured potatoes, variety to be named
- 3 Collection of potatoes, four of each of three named varieties
- 4 Longest runner bean
- 5\* Three exhibition onions, over 250g
- 6\* Five onions, 250g and under
- 7\* Three carrots
- 8\* Nine pods of peas
- 9\* Nine runner beans
- 10\* Nine french beans
- 11 Two lettuce
- 12 Two cabbages, with stems
- 13\* Three round beetroot
- 14\* Ten shallots (culinary)
- 15\* Ten shallots (pickling), up to 3cm
- 16 Two marrows, judged for quality
- 17\* Five tomatoes, with stems (not cherry)
- 18 Nine cherry tomatoes with stems, not on the vine
- 19 Two cucumbers
- 20\* Three courgettes, 10 - 13cm in length
- 21 One misshapen vegetable judged for comical effect
- 22\* Two peppers (capsicum)
- 23 Any other vegetable, one pair
- 24 Dish of 20 soft fruit with stalks, any variety/varieties
- 25 A collection of five herbs in one vase
- 26 Collection of vegetables, five distinct kinds, one of each  
Space allowed 45cm x 60cm  
Prize money: 1<sup>st</sup> - £3, 2<sup>nd</sup> - £2, and 3<sup>rd</sup> - £1
- 27 The Villages' Collection of Vegetables.  
Three distinct kinds, one of each  
*Open to all who live in the three villages*

## RECIPES (Continued) GINGERBREAD

$\frac{1}{2}$  lb flour, 1 level teaspoon bicarbonate of soda  
 $1\frac{1}{2}$  level teaspoons ground ginger  
 3 oz. margarine/cooking fat/lard or 6 tablespoons cooking oil  
 2 oz. brown sugar, 6 oz. treacle and syrup mixed  
 1 egg or 2 small,  $\frac{4}{5}$  tablespoons milk (2 if oil is used)  
 2 oz. sultanas or almonds (optional)  
 2 oz. nuts or crystallized ginger (optional)

Heat the oven to 150°C (300°F) Gas No. 2 and prepare the tin. For  $\frac{1}{2}$  lb size use an 8-inch round tin or an oblong tin about  $9\frac{1}{2}$  by 6 inches - a shallow gingerbread is easier to bake. In a saucepan gently warm the fat and sugar, syrup and treacle until the fat and syrup are just melted. The mixture must not boil or the gingerbread will be hard. Cool the syrup mixture.

Sieve the powdered ingredients and make a well in them.

Mix the egg with half the milk and pour this and the cooled liquid syrup mixture into the well

Mix all the ingredients to a smooth, thick batter, adding more milk if necessary. Pour the mixture into the tin and bake for  $\frac{3}{4}$  to 1 hour for  $\frac{1}{2}$  lb size.

Gingerbread is improved by storing in a tin for at least a week, when the crust gets soft and the whole texture moist and spongy.

## RECIPES (Continued)

### FRUIT CAKE

8 oz. self-raising flour,  $\frac{1}{4}$  teaspoon salt  
 4 oz. margarine, 4 oz. caster sugar  
 2 eggs, 9 oz mixed fruit  
 (eg currants, sultanas, peel, cherries etc)  
 grated orange rind, milk to mix

Sift the flour and salt. beat the margarine until soft, add the sugar and cream together until the mixture is light in colour and fluffy in texture. Add the eggs one at a time, together with tablespoon of flour, beating well between each addition. Add the milk and a little flour, stir then beat. Stir in the fruit, grated rind, and the remainder of the flour. Put the mixture into a lined round tin approximately 7" diameter and bake in a moderate oven for 1 hour or until cooked. Cover with greaseproof paper when sufficiently brown on top. 360°F, or 185°C.

### CHERRY CAKE

3 oz. butter or margarine, 5 oz. self-raising flour  
 $\frac{1}{4}$  teaspoon of salt, 4 oz. caster sugar  
 6 oz. glace cherries halved, 1 egg  
 2 oz. dessicated coconut, 1 teaspoon demerara sugar  
 5 teaspoons milk

Stir the flour and fruit into a bowl, stir in the caster sugar, then rub in the butter until the mixture resembles fine breadcrumbs. Beat the egg and milk together and toss the cherries with the coconut, add both to the flour mixture and fold in gently. Place in a greased and floured 1lb loaf tin and sprinkle with demerara sugar. Bake in the oven at 350°F or 180°C for about 45-50 minutes until well risen, golden brown and firm to the touch. Turn out and cool on a wire rack.

## SECTION 1: VEGETABLES / FRUIT - (Continued)

- 28 **Master Class**, see page 23 for details  
 Prize money: 1<sup>st</sup> - £3, 2<sup>nd</sup> - £2, and 3<sup>rd</sup> - £1
- 29 **Best Tray**, see page 12 for details
- 30 **Village Basket**, see page 23 for details
- 31 **NOVICE Mini Collection**, see page p23 for details

## SECTION 2: FLOWERS - OPEN

### Class

- 42\* Gladioli, 1 vase 3 spikes, one or more varieties
- 42a Gladiolus, 1 specimen spike
- 43 Bowl of mixed garden flowers (diameter of display not to exceed 40cm - height not restricted, judged for quality, variety and arrangement)
- 44\* Pot plant (geranium or pelargonium) pot not to exceed 23cm inside diameter
- 45\* Specimen pot plant, pot not to exceed 23cm inside diameter
- 46\* Pot plant - fuchsia, single or double, pot not to exceed 23cm inside diameter
- 47\* Pot plant - begonia, pot not to exceed 23cm inside diameter
- 48 One Cactus or Succulent Plant
- 49 One specimen rose bloom
- 49a Hybrid tea roses, 1 vase 3 stems (one or more varieties)
- 49b\* Floribunda roses, 3 sprays (one or more varieties)  
 NB At least 2 blooms per stem
- 50 Three stems, any other flower
- 50a\* Sweet Peas, 7 stems, own foliage only
- 51 Dahlias, 1 bloom Giant
- 52 Dahlias, 1 bloom Large
- 53\* Dahlias, 3 blooms, Medium Cactus or Semi Cactus
- 54\* Dahlias, 3 blooms, Medium Decorative

## SECTION 2: FLOWERS - OPEN (Continued)

### Class

- 55\* Dahlias, 3 blooms, Small Cactus or Semi Cactus
- 56\* Dahlias, 3 blooms, Small Decorative
- 57\* Dahlias, 3 blooms, Small Ball
- 58 Dahlias, 3 blooms, Miniature Cactus or Semi Cactus
- 59\* Dahlias, 3 blooms, Miniature Decorative
- 60 Dahlias, 3 blooms, Miniature Ball
- 61\* Dahlias, 5 blooms, Pom-pom
- 62 Dahlias, 3 blooms, Waterlily
- 63 Dahlias, 3 blooms, Collettere
- 64 Dahlias, 3 vases, 1 bloom medium, 1 bloom small, 1 bloom miniature
- 65 Dahlias, 3 vases, 3 blooms medium, 3 blooms small, 3 blooms miniature
- 66 Villages' Dahlia, 1 vase, 1 bloom, exhibitor's choice, see p 12
- 67 Villages' Dahlias, 1 vase, 3 blooms, exhibitor's choice, see p 12
- 68 **Best Vase** - see p 12 for details
- 69 **NOVICE Class** Bowl of mixed garden flowers, diameter of display not to exceed 40cm, height not restricted. To be judged for quality and variety.

## SECTION 3: FLORAL ART - OPEN

### NOTES

- 1 The plant material for Classes 70-77 need not have been home grown.
- 2 Space provided for Classes 71 & 73 will be a base area 60cm x 60cm with a height of 76cm. Design to fill niche. Any natural flower and plant material with suitable accessories may be used in Class 73

### Class

- 70 **NOVICE Class** Arrangement in a cup and saucer
- 70a Small basket of flowers
- 71 An arrangement of foliage
- 72 Miniature floral arrangement, display not to exceed 10cm cube
- 73 An arrangement entitled "Diamond Wedding"
- 74 An arrangement of 3 single blooms (any one variety) arranged for effect, with any foliage
- 75 An arrangement using variations of one colour, width not to exceed 60cm
- 76 An exhibit for a dining room table, to be viewed when sitting down, not more than 45cm wide or 25cm high
- 77 An arrangement in a shoe

## RECIPES

### JAM TARTS

8 oz. plain flour, 2 oz. lard  
2 oz. margarine, pinch of salt  
water to mix, jam

Stir flour and salt into a bowl, rub in fat. Dot surface of the mixture with the water and stir together with a flexible knife. Gather together and knead very lightly, just enough to form a smooth dough free of cracks. Turn onto a floured board and roll out thinly. Cut into rounds using a cutter a little larger in diameter than the top of the bun tins. Press each round into a bun tin and prick the base of the pastry lightly. Place a spoonful of jam in each tin and bake for 20-25 minutes in a fairly hot oven, 400°F - 425°F or 200°C - 210°C.

### VICTORIA SANDWICH

3 large eggs, their weight in margarine  
caster sugar and self-raising flour  
raspberry jam, pinch of salt

Grease and flour two 7" sandwich tins.

Cream the margarine in a bowl. When soft and creamy, add the sugar and whip until light and fluffy. Beat the eggs, one at a time. Finally, add the sifted flour and salt and mix together. Divide between the two tins, spreading the mixture so that the sides are a little higher than the centre. Bake for 20-25 minutes at 350°F-375°F or 180°C-190°C. Fill with raspberry jam, dust with caster sugar.



POEM TO BE USED FOR Class 114

The Barn Owl

High up on the rafters,  
Something white,  
Sleeps in the shadow,  
Waiting for the night,

High up from the rafters,  
Something flies,  
With silent wings,  
And big round eyes.

Richard James

**NOTE:** Entries should be submitted on A4 size paper.  
They may be illustrated or have a decorative border.

SECTION 4: DOMESTIC - OPEN

Class

- 85 Jar of fruit jam
- 87 Jar of lemon curd
- 88 Jar of citrus marmalade
- NOTE: 450g or 350g jars only
- 89 Jar of jelly, any kind - not less than 225g
- 90 Jar of chutney
- 91 Gingerbread (see recipe on page 19)
- 92 Five scones (cheese)
- 93 Five scones (plain)
- 94 Victoria sandwich (see recipe page 17)
- 95 Iced chocolate cake - any recipe
- 96 Round of shortbread
- 97 Fruit flan
- 98 A birthday cake (own recipe)
- 99 Cherry cake (see recipe on page 18)
- 100 Fruit cake (see recipe on page 18)
- 101 Five bread rolls, white
- 102 Five bread rolls, brown
- 103 Treacle tart
- 104 Five jam tarts (see recipe on page 17)
- 105 Savoury quiche
- 106 Five sausage rolls (homemade short crust pastry)
- 107 Tea tray for one person, to comprise - a fresh flower arrangement, a preserve (in a small sealed jar) and 2 baked components (these may be of the same kind)
- 108 Five cookies/biscuits - any recipe

## SECTION 5: CHILDREN AGED 8 YEARS AND UNDER

### OPEN

AGE MUST BE MARKED ON ALL EXHIBITS

Class	
111	Decorated stone (felt pens or paints may be used)
112	Collection of mixed garden flowers, diameter of display not to exceed 46cm
113	Miniature garden arranged in a shallow box or seed tray
114	Handwriting, copy out the poem on page 16 in your best handwriting
115	Art: free choice, any medium, maximum size A3
116	A plate with three vegetables that you have grown yourself
117	Best dressed vegetable
118	Any other craft item
119	Decorate a paper plate to look like 'a teddy bear'
120	Five rock cakes
121	Five decorated fairy cakes

## SECTION 6: CHILDREN AGED 9 TO 14 YEARS

### OPEN

AGE MUST BE MARKED ON ALL EXHIBITS

Class	
122	Collection of mixed garden flowers - diameter of display not to exceed 46cm
123	Miniature garden arranged in a shallow box or seed tray
124	A plate with three vegetables that you have grown yourself
125	Best dressed vegetable
126	Art: free choice, any medium, maximum size A3
127	Compose a poem
128	A mask, using any medium
129	Victoria sandwich (see recipe on page 17)
130	Five home-made scones
131	Five decorated fairy cakes
132	Fruit cake (see recipe on page 18)
133	A jam jar with a selection of wild flowers
134	Colour photograph "Sport" 15cm x 10cm

## CUPS AND TROPHIES (Continued)

### SECTION 3 - FLORAL ART

GREENWAY SHIELD	Exhibitor gaining most points in Section 3
A & K ANNIS CUP	Best exhibit in Section 3
FRANCES FARLEY FLORAL ART NOVICE CUP	Winner of Class 70

### SECTION 4 - DOMESTIC

TADGELL CUP	Exhibitor gaining most points in Section 4
GREEN END CUP	Runner up in Section 4
MARGARET LOWE CUP	Best cookery exhibit in Section 4

### SECTIONS 5 AND 6 - CHILDREN

ROSA WARNER MEMORIAL CUP	Girl gaining most points in Section 5
FREDERICK WARNER MEMORIAL CUP	Boy gaining most points in Section 5
GREENWAY CUP	Girl gaining most points in Section 6
MITCHELL CUP	Boy gaining most points in Section 6
TEDDY PLESTED CUP	Best cookery exhibit in Section 6
ERIC SHARP CUP	Best miniature garden in Class 113
EMMA PROUT CUP	Best miniature garden in Class 123
<u>SECTION 7 - HANDICRAFTS</u>	
VIOLET ROLFE CUP	Best exhibit in Section 7
ROLFE CUP	Best allotment (See p20)

## CUPS AND TROPHIES

**R.H.S. BANKSIAN MEDAL** Competitor winning most points (see Page 5 )

### SECTION 1 - VEGETABLES

<b>PRESIDENT'S CUP</b>	Exhibitor gaining most points in Section 1
<b>PURVIS MEMORIAL TROPHY</b>	Runner up in Section 1
<b>FRANK MERCY CUP</b>	Best potato exhibit in Section 1
<b>ROSIER CUP</b>	Best onions in Class 5
<b>CARBERRY CUP</b>	Best onions in Class 6
<b>GARDEN NEWS SHIELD</b>	Winner of Class 26, collection of vegetables
<b>SUE LIPSCOMB CUP</b>	Winner of Class 28 (Master Class)
<b>CHAIRMAN'S CUP</b>	Winner of Best Tray competition, Class 29
<b>PETER RICHARDS CUP</b>	Winner of the Village Basket competition. Class 30
<b>GATES BROTHERS CUP</b>	Winner of Novice Class 31

### SECTION 2 - FLOWERS

<b>PURVIS MEMORIAL TROPHY</b>	Exhibitor gaining most points in Section 2
<b>BIGNALL CUP</b>	Runner up in Section 2
<b>HELLIWELL CUP</b>	Best three spikes of gladioli, Class 42
<b>FRANK MERCY CUP</b>	Winner of Class 43, mixed garden flowers
<b>CAROL CHIVERS PRICE CUP</b>	Best pot plant
<b>RECTOR'S CUP</b>	Best rose exhibit in Classes 49, 49a, 49b
<b>GARDEN QUEEN CHALLENGE CUP &amp; NDS SILVER CERTIFICATE</b>	Best dahlia exhibit
<b>REGINALD PRICE DAHLIA CUP</b>	Winner of Class 65, dahlias
<b>NDS BRONZE CERTIFICATE</b>	Second best dahlia exhibit
<b>DICK STRATFORD MEMORIAL CUP</b>	Winner of The Villages' Dahlia, Classes 66 & 67
<b>MARGERIE STANBRIDGE CUP</b>	Winner of Novice Class 69

## SECTION 7: HANDICRAFTS - OPEN

### Special Rule for Handicrafts Exhibits only

No exhibit that has been awarded a FIRST PRIZE at any previous show held by this Society can be entered in the Handicrafts Section.

### **Class**

135	Embroidered article, in any colour or design
136	Hand-knitted garment**
137	A stuffed toy, knitted, fabric or crochet (no harmful fillings), suitable for a small child
138	Hand-crocheted article
139	Painting or Drawing - any subject, any medium
140	Article made of wood
141	An article made from any other materials not mentioned above
142	Non-digital photograph "A Garden Scene", mounted but not framed, size up to A5
143	Digital photograph "A Garden Scene", mounted but not framed, size up to A5

NOTE: \*\* All knitted garments must be unwashed and unworn

### BEST VASE RULES

1. The Village Vase class is for a vase of seven mixed flowering stems, taken from a minimum of two kinds of plants.
2. They will be judged for quality and presentation and will be viewed from all directions.

### BEST TRAY RULES

1. The Village Tray class is for a collection of three types of vegetables taken from the following list. The quantity of each vegetable required is given in brackets:  
carrots (3), cauliflowers (2), onions (3), parsnips (3),  
pea pods (6), potatoes (3), runner beans (6), tomatoes (6),  
French beans (6), sweetcorn (2), peppers (3), cucumbers (2),  
courgettes (3), beetroot (3), aubergines (2)
2. All vegetables must be displayed within an area measuring 45cm x 60cm. A board or cloth is optional.

### VILLAGES' DAHLIA RULES

Classes 66 & 67 open only to those living in the three villages

### BEST TRAY and BEST VASE VOUCHERS

1<sup>st</sup> prize - £5

2<sup>nd</sup> prize - £3

3<sup>rd</sup> prize - £2

*Sponsored by Sue Lipscomb*

### WHY NOT JOIN OUR SOCIETY

- Have you ever tried growing your own vegetables?
- Do you enjoy growing flowers to pick?
- Are you sharing the fun of sowing seeds with your children or grandchildren?
- Do you ever feel you need gardening help and advice?
- Do you ever want to talk to others who share your interest in the garden?

*Maybe we could help you?*

Would you benefit from the following?

- Place a seed order through us each year and get a substantial discount
- Use the Aylesbury Horticultural Society's trading store to buy discounted garden sundries (fertilizer, soil, canes, seed potatoes etc)?
- Attend our monthly meetings many of which have a horticultural theme?

*Why not join us and benefit from being part of our friendly Society.* Do complete the application form found in the centre of this programme, and post to Ken Halls, 10 Thorne Way, Buckland, Aylesbury, HP22 5TL. Membership is only £5 per person per annum if you live in the three villages, or £6 if we have to post your newsletters using Royal Mail. This will entitle you to free entry to our meetings (£2 for non-members), regular Newsletters, show schedules, and informative emails about what's on, hints and tips, and local resources.

Also see our web site at

<http://www.astonclintonhorticulturalsociety.co.uk/>

We are affiliated to the following organisations –

- Royal Horticultural Society
- National Dahlia Society
- National Daffodil Society
- National Vegetable Society