

**ASTON CLINTON, BUCKLAND AND DRAYTON BEAUCHAMP  
HORTICULTURAL SOCIETY**

# **63rd SUMMER SHOW**

**SATURDAY 20th AUGUST 2022**

**2.00pm**

**at**

**ASTON CLINTON SCHOOL  
TWITCHELL LANE  
HP22 5JJ**

**TROPHIES PRESENTED AT 4. 00pm**

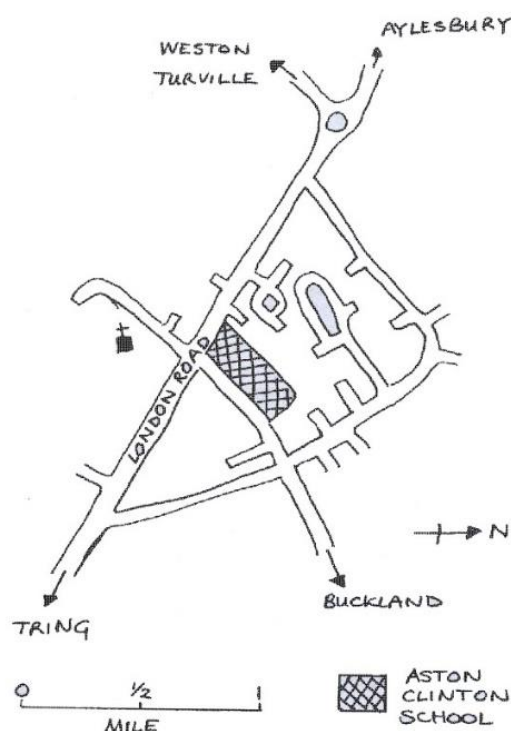
**by**

**Rev'd Jane Nash**

Admission £1 (at the door)

**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**



## PROGRAMME OF EVENTS

<b>7.30am –</b>	
<b>10.30am</b>	<b>EXHIBITOR SET UP</b>
<b>11.00am</b>	<b>JUDGING</b> (ALL persons, other than Show Stewards, MUST VACATE the area by 10.30am)
<b>2.00pm</b>	<b>SHOW OPENS</b> Raffle, Books, Plants and Produce, Stalls
<b>4.00pm</b>	<b>PRESENTATION OF CUPS AND TROPHIES</b> followed by <b>RAFFLE</b> and sale of produce and flowers.

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

### JUDGES

<b>Vegetables</b>	<b>Mr A Carter</b>
<b>Flowers</b>	<b>Mr E Hull</b>
<b>Cookery, Preserves &amp; Wine</b> (including Children's Cookery Classes 120, 121, 130, 131 and 132)	<b>Mrs E Trump</b>
<b>Children's Classes</b> (excluding cookery classes, see above and colour photograph class 134)	<b>Mrs A Duggan</b>
<b>Handicrafts</b> (excluding classes 142 & 143)	<b>Mrs J King</b>
<b>Photography</b> Classes 134, 142 & 143	<b>Mr R Colebrook</b>
<b>Floral Art</b>	<b>Mrs J King</b>

### OFFICERS OF THE SOCIETY

<b>PRESIDENT</b>	<b>Dr E Peile</b>
<b>VICE PRESIDENTS</b>	<b>Mrs S Lipscomb Mr J Seaton Mr J Sharp</b>
<b>CHAIR</b>	Diane Kolonko
<b>VICE CHAIR</b>	Chris Dunbar
<b>SECRETARY</b>	Maureen Ridler
<b>TREASURER</b>	Ken Halls
<b>SHOW SECRETARIES</b>	
<b>SPRING</b>	Graham Thirkettle
<b>SUMMER</b>	Chris Dunbar
<b>COMMITTEE (not mentioned above)</b>	
	Janet Leech    Rachel Mellor    Ros Needham
	John Seaton    Ralph Weston

## 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 to the Show Secretary, Mrs Chris Dunbar, at the Anthony Hall on Wednesday, 17<sup>th</sup> August from 6pm to 7.45pm. The Show Secretary will accept postal entries (at Morgans, Drayton Beauchamp, HP22 5LS) or email entries (chrisandalistair@gmail.com) on or before 17 August.
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 7.30 am.**

9. All exhibits must be staged NOT LATER THAN 10.30am
10. Judging will commence at 11.00am
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 2018 and 2019 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 no later than 17 August 2022 (address on page 3, rule 4).
16. **NOVICE CLASSES:-**  
OPEN TO ALL THOSE WHO LIVE LOCALLY (Radius of 5 miles from the venue)  
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

### **THE VILLAGE BASKET (Class 30)**

*Open to those living locally (Radius of 5 miles from the venue).*

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 locally (Radius of 5 miles from the venue).*

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.

### **BEST VASE RULES**

1. The Best 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 Best 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 to those living locally (Radius of 5 miles from the venue).*

**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 sweet peppers
- 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 those living locally (Radius of 5 miles from the venue).*
- 29 **Best Tray**, see page 4 for details
- 30 **Village Basket**, see page 4 for details
- 31 **NOVICE Mini Collection**, see page 4 for details

## SECTION 2: FLOWERS - OPEN

### Class

- 40 One vase spray chrysanthemum, 3 stems
- 41 One vase chrysanthemums, 3 blooms
- 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
- 53 Dahlias, 3 blooms, Medium Cactus or Semi Cactus
- 54 Dahlias, 3 blooms, Medium Decorative
- 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
- 63 Dahlias, 3 blooms, Collerette
- 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 4
- 67 Villages' Dahlias, 1 vase, 3 blooms, exhibitor's choice, see p 4
- 68 **Best Vase** – see p 4 for details

### 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 teapot
- 70a Small basket of flowers
- 71 An arrangement of foliage
- 72 Miniature floral arrangement, display not to exceed 10cm cube
- 73 An arrangement entitled "Peace in our time"
- 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 watering can

### SECTION 4: DOMESTIC - OPEN

#### Class

- 85 Jar of fruit jam
- 87 Jar of lemon curd
- 88 Jar of citrus marmalade
- 89 Jar of jelly, any kind
- 90 Jar of chutney
- 91 Gingerbread (see recipe on page 10)
- 92 Five scones (cheese)
- 93 Five scones (plain)
- 94 Victoria sandwich (see recipe page 11)
- 95 Iced chocolate cake – any recipe
- 96 Round of shortbread
- 97 Fruit flan
- 98 A birthday cake (own recipe). Judged for decoration only
- 99 Cherry cake (see recipe on page 11)

## **SECTION 4: DOMESTIC - OPEN (Continued)**

- 100 Fruit cake (see recipe on page 11)
- 101 Five bread rolls, white
- 102 Five bread rolls, brown
- 103 Treacle tart
- 104 Five jam tarts (see recipe on page 11)
- 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
- 109 Five decorated cup cakes
- 110 Five chocolate brownies

## **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 Two decorated Weetabix
- 115 Art: Picture of a clown, any medium
- 116 A paper aeroplane, judged by flight distance
- 117 Best dressed vegetable/fruit
- 118 Any other craft item
- 119 Decorate a paper plate to look like a pig
- 120 Five rock cakes
- 121 Five decorated cup cakes with an animal theme

## **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 twig dressed as a scarecrow
- 125 Best dressed vegetable/fruit
- 126 Art: free choice, any medium, maximum size A3
- 127 A paper aeroplane, judged by flight distance
- 128 A birthday card
- 130 Five home-made scones
- 131 Five decorated cup cakes
- 132 Five biscuits
- 134 Colour photograph “An Animal” 15cm x 10cm

## 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 Something new from something old
- 136 Hand-knitted or crocheted garment\*
- 137 A stuffed toy, knitted, fabric or crochet (no harmful fillings), suitable for a small child
- 138 A bag in any medium
- 139 Painting or Drawing – any subject, any medium
- 140 Article made of wood or metal (can be embellished with other materials)
- 141 An article made from any other materials not mentioned above  
ie patchwork/quilting etc
- 142 Mobile phone photograph “Capturing the Moment”, mounted but not framed, not to exceed 8” x 6”  
(Catch that fleeting, never to be repeated instant)
- 143 Digital/Non-digital photograph “Tree/Trees”, mounted but not framed, no more than ½ inch border,  
not to exceed 8” x 6”

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



## **CUPS, TROPHIES & PRIZES**

### **R.H.S. BANKSIAN MEDAL**

Competitor winning most points (see Page 5 )

### **SECTION 1 - VEGETABLES**

#### **PRESIDENT'S CUP**

Exhibitor gaining most points in Section 1

#### **PURVIS MEMORIAL TROPHY**

Runner up in Section 1

#### **FRANK MERCY CUP**

Best potato exhibit in Section 1

#### **ROSIER CUP**

Best onions in Class 5

#### **CARBERRY CUP**

Best onions in Class 6

#### **GARDEN NEWS SHIELD**

Winner of Class 26, collection of vegetables

#### **CHAIRMAN'S CUP**

Winner of Best Tray competition, Class 29

#### **PETER RICHARDS CUP**

Winner of the Village Basket competition. Class 30

#### **GATES BROTHERS CUP**

Winner of Novice Class 31

### **SECTION 2 - FLOWERS**

#### **PURVIS MEMORIAL TROPHY**

Exhibitor gaining most points in Section 2

#### **BIGNALL CUP**

Runner up in Section 2

#### **HELLIWELL CUP**

Best three spikes of gladioli, Class 42

#### **FRANK MERCY CUP**

Winner of Class 43, mixed garden flowers

#### **CAROL CHIVERS PRICE CUP**

Best pot plant

#### **RECTOR'S CUP**

Best rose exhibit in Classes 49, 49a, 49b

#### **GARDEN QUEEN CHALLENGE CUP**

#### **& NDS SILVER CERTIFICATE**

Best dahlia exhibit

#### **REGINALD PRICE DAHLIA CUP**

Winner of Class 65, dahlias

#### **NDS BRONZE CERTIFICATE**

Second best dahlia exhibit

#### **DICK STRATFORD**

#### **MEMORIAL CUP**

Winner of The Villages' Dahlia, Classes 66 & 67

#### **MARGERY STANBRIDGE CUP**

Winner of Novice Class 69

### **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**

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

### **SECTION 7 - HANDICRAFTS**

#### **VIOLET ROLFE CUP**

Best exhibit in Section 7

#### **ROLFE CUP**

Best allotment

## **CUPS, TROPHIES & PRIZES (Continued)**

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

**1<sup>st</sup> prize - £5**

**2<sup>nd</sup> prize - £3**

**3<sup>rd</sup> prize - £2**

*Sponsored by Sue Lipscomb*

### **THE VILLAGES' DAHLIA (Classes 66 & 67)**

*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*

## **RECIPES**

### **GINGERBREAD**

½ lb plain flour, 1 level teaspoon bicarbonate of soda  
1½ 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 (in total)  
1 egg or 2 small, 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 ½ lb size use an 8-inch round tin or an oblong tin about 9½ 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 ¾ to 1 hour for ½ 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)**

### **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.

### **FRUIT CAKE**

8 oz. self-raising flour, ¼ 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  
¼ 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

Sift the flour 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.