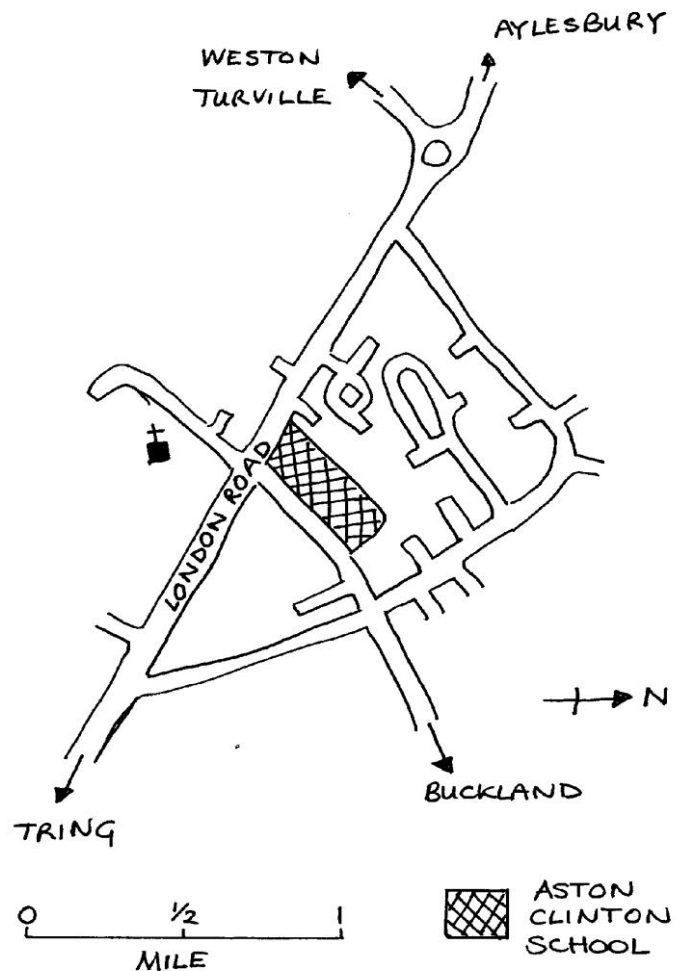


"Our Horticultural Society should aim to encourage the residents of Aston Clinton, Buckland and Drayton Beauchamp and friends in the surrounding communities to look after and develop their gardens and allotments, however small, to enhance and preserve our environment for future generations"

How To Get There



ASTON CLINTON, BUCKLAND AND DRAYTON BEAUCHAMP HORTICULTURAL SOCIETY

23rd SPRING SHOW and PLANT SALE

SATURDAY, 6th APRIL 2019, 2.00 p.m.

at

ASTON CLINTON SCHOOL
TWITCHELL LANE
HP22 5JJ

by kind permission of

THE SCHOOL GOVERNORS

TROPHIES PRESENTED AT 4.00 p.m.

By

Reverend Sally Bottomer

Admission £1 (at the door)

Affiliated to The Daffodil Society & The Royal Horticultural Society

OFFICERS OF THE SOCIETY
PRESIDENT: Mrs L PRICE

VICE PRESIDENTS

Professor E B Peile	Mr J Sharp	
CHAIRMAN	Mrs S Lipscomb	Tel: 01296 630578
VICE CHAIRMAN	Mr J Seaton	Tel: 01296 630279
SECRETARY	Mrs M Ridler	Tel: 01296 633376
TREASURER	Mr K Halls	Tel: 01296 631636
SHOW SECRETARY	Mr G Thirkettle	Tel: 01296 630115
	Email: gathirkettle@gmail.com	
SOCIAL SECRETARY	Mrs F Farley	Tel: 01296 630072
NEWS EDITOR	Mr R Weston	Tel: 01296 630456

COMMITTEE (not mentioned above)

Mrs J Allen	Miss D Kolonko
Mrs R Needham	Mrs J Leech

JUDGES

Daffodils (Classes 1-39b)	Mr S Salt
Flowers (Classes 40-46, 50-51)	Mrs R Burch & Mrs J Lear
Tulips (Classes 47-49a)	Mr B Brightman
Floral Art (Classes 52-56)	Mr N Gurney
Domestic (Classes 57-67)	Mrs G Coe
Children's (Classes 68-76)	Mrs A Duggan
Handicraft (Classes 77-80, 83-84)	Mrs R Burch & Mrs J Lear
Photography (Classes 73 & 85)	Mr A Turner
Photography (Classes 83 & 84)	Mr R Colebrook

STEWARDS

Daffodils:	Mrs S Lipscomb, Mr P Bailey
Flowers:	Mrs J Allen
Floral Art:	Mrs J Halls
Domestic:	Mrs M Ridler
Children's:	Mr John Holmes
Handicraft:	Mrs R Needham (Senior Steward to guide Mr & Mrs Holmes)
Photography:	Mrs Christine Holmes
Plant Sales: afternoon	Mr John & Christine Holmes, Mr R Weston Mrs C Thirkettle
Raffle:	Mr & Mrs Wheeler.
Door:	Mr and Mrs J Bullard
Teas:	Mr & Mrs Seaton, Mary Bourne, Mrs J Leech, Mrs M Ridler
Standby steward & float	Ken Halls ,Mrs Chris Dunbar,

GENERAL RULES OF EXHIBITION

- Judging will be in accordance with the Daffodil society rules. All daffodil exhibits are to be marked with the name of the cultivar where possible.
- 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 the rules, will be forfeited and awarded to the competitor next in merit in the same class.
- A competitor can only enter ONE exhibit in each class except where allowed
Each exhibit must be entered by an individual competitor.
- All entries must be made on the Entry Form and submitted together with fees to the show secretary, Mr G Thirkettle, at the **Buckland Hall on (Note change of Venue) Thursday 4th April from 6.00 to 7.45 p.m.**
However, the Show Secretary will accept postal or email entries at any time on or before the **4th April. Late entries will not be allowed unless stated in the schedule.**
- The entry fee is **25p** per entry. No charge is made for children's' entries.
- Exhibit cards will be available from the Show Secretary 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.
- Flower class exhibitors must see that all stems reach the water. All plates, dishes, vases etc., must be provided by the exhibitor. **Classes 2 to 39b** will have bikini vases provided which are not to be removed. Moss will be provided by the society to assist in packing. Also see note 18.
- The committee will not be responsible for any loss or damage to the exhibits from whatever source. Every care will be taken by the 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 7am to allow for early staging. See note on page 14 for extra staging times.
- All Exhibits must be staged **not later than 10.30 am**
- Judging will commence at **11.00 am**
- The judges may withhold any award in any class with insufficient entries, or where the exhibits are of indifferent quality. The judge's decision is final.
- The prize money is 1st 50p, 2nd 30p, 3rd 20p, unless otherwise stated.
- Any prize money not claimed on Show day will be deemed to be donated to the Society.
- Points towards trophies will be awarded as follows: **1st 3 pts, 2nd 2 pts, 3rd 1pt.**
- All exhibits must be left on the show bench until 4.30 pm.**
- The trophies of the Society are awarded as indicated on pages 3 and 4 of the schedule. All trophies must be returned in good condition to the Show Secretary not later than **4th April 2019.**
- The Novice Classes – Section 1.2. 3.** ALL exhibitors who have won the Novice trophy cannot enter the Novice Section again if they have won the Novices **two years** in a row.
- Exhibitors who use their own vases are responsible for ensuring they are clearly identified. Please Note: classes **31, 32 ,33 ,35, & 49** have a Village restriction placed on them.

IF IN ANY DOUBT PLEASE ASK

RECIPE FOR VICTORIA SANDWICH

Class 67

Ingredients

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

Method

1. Grease and flour two sandwich tins (7 inch).
2. Cream the margarine in a bowl.
3. When soft and creamy, add the sugar and whip until light and fluffy.
4. Beat the eggs adding them gradually to the mixture.
5. Finally, add the sifted flour and salt and mix together.
6. Divide between the two tins, spreading the mixture so that the sides are a little higher than the centre.
7. Bake for 20-25 minutes at 350°F-375°F or 180°C-190°C.
8. Fill with raspberry jam, dust with caster sugar.

TROPHIES, DIPLOMAS & MEDALS

SECTION 1

The 'Grow for Show' Trophy

Exhibitor gaining most points in class 1

Pre-Junior Daffodil Shield

Children aged 5 years and under, class 2

Junior Daffodil Shield

Children aged 6 to 14 years, Class 2A & 3

The Doug Warr Novice Daffodil Trophy

Exhibitor gaining most points in novice classes 4 5 & 6

The Martin Johnston Daffodil Shield

Best bloom in Division 11- classes 29 and 30

The Violet Rolfe Daffodil Shield

Exhibitor gaining most points in Section 1(classes 7-28).

Pink Daffodil Trophy (Trophy for the 3 villages only)

Exhibitor gaining most points in class 31

Six Daffodils Cup (Trophy for the 3 villages only)

Exhibitor gaining most points in class 32

The Pauline Rust Daffodil (Trophy for the 3 villages only)

Exhibitor gaining most points in class 33

The Society's Bloom Daffodil Trophy

Exhibitor gaining most points in class 34

The Elizabeth Cup (trophy for 3 villages only)

Exhibitor gaining most points in class 35

The White Daffodil Cup

Exhibitor gaining most points in class 36

The Frank Pullin Division 3 Daffodil Trophy

Exhibitor gaining most points in class 37

The Penrice Cup

Exhibitor gaining most points in class 38

The Master Daffodil Trophy

Exhibitor gaining most points in class 39

TROPHIES, DIPLOMAS & MEDALS (Continued)

SECTION 1 continued

The Daffodil Society Bronze Medal and Diploma for

Best Bloom in Show

Best Bloom in Show, Division 1 (Certificate)

Best Bloom in Show, Division 2 (Certificate)

Best Bloom in Show, Division 3 (Certificate)

Best Bloom in Show, Division 4 (Certificate)

Best Bloom or Stem in Show, Division 5 to 11 (Certificate)

Best vase of 3 (Daffodil Society Diploma)

Best vase of 3 novices (Daffodil Society Diploma)

SECTION 2

The Spring Cup for Flowers

Exhibitor gaining most points in Section 2

The John Seaton Tulip Cup

Exhibitor gaining most points in Section 2, Classes 47 and 48

The Village Tulip Trophy

Exhibitor gaining most points in Section 2, Class 49

The Stewkley Cup

Exhibitor gaining most points in class 51a

SECTION 3

The George White Floral Art Shield

Exhibitor gaining most points in Section 3 classes 53 to 56

SECTION 4

The Lorna Price Domestic Challenge Plate

Exhibitor gaining most points in Section 4

SECTION 5

The Lorna Price Cup: Children 5 and under

Child winning Class 68

The Lorna Price Cup: Children 6 to 8

Child gaining most points in Section 5, Classes 69 to 72

The Savigar Cup: Children 9 to 14

Child gaining most points in Section 5, Classes 73 to 76

SECTION 6

The Park Farm Handicraft Challenge Plate

Exhibitor gaining most points in Section 6

SECTION 7

Best Photo in Show 2019

Exhibitor gaining most points in Section 7

Class 66 Recipe for Simnel Cake

Originally eaten on Mothering Sunday, now associated with Easter

Ingredients

100g / 4oz of butter

100g / 4oz demerara sugar

3 eggs

1 tbsp treacle

½ tsp almond essence

150g / 6oz plain flour

½ tsp baking powder

1 tsp mixed spice

½ tsp cinnamon

½ tsp nutmeg

1 to 1½ lb of mixed fruit

25g / 1oz ground almonds

25g / 1oz glacé cherries

200g / 8oz marzipan

Method

1. Cream together butter and sugar.
2. Beat the eggs lightly and stir into the creamed mixture with the treacle.
3. Sift flour and fold into mixture with spices.
4. Add essence, fruit, ground almonds and cherries.
5. Place half the mixture in a greased and lined 7-inch tin. Roll out half the quantity of marzipan and place on top of the mixture. Place the remaining cake mixture into the tin.
6. Bake in a slow oven 325° F (Gas Mark 2) for 1 hour then reduce to 300°F (Gas Mark 1) for a further 1¼ hours or until cooked.
7. Turn onto cooling tray.
8. When cold, brush the top of the cake with jam or marmalade.
9. Roll out remaining marzipan and cut to fit top of cake, saving the trimmings.
10. Place marzipan circle on the cake and decorate with balls made from the marzipan trimmings.
11. Add other decorations as desired.

Recipe for Fruit Tea Bread

Class 65

Ingredients

350g (12 oz.) mixed fruit
350ml (12 fl oz.) tea
2 eggs
270g (10 oz.) self-raising flour
200g (7 oz.) brown sugar
1 tspn cinnamon

Method

1. Add dried fruit to tea and leave to soak overnight.
2. Mix in 2 beaten eggs, self-raising flour, sugar and cinnamon.
3. Put mixture in 1 x 2lb loaf tin.
4. Cook in oven at 325°F, 170°C or gas mark 3 for 1½ hours

PROGRAMME OF EVENTS

Welcome to our 23rd Spring Show

- 11.00am. **Judging**
(All persons, other than the Show Stewards must vacate the area by 10.30am)
- 2.00pm. **Show Opens**
- 3.45pm. **Raffle**
- 4.00pm. **Presentation of Cups & Trophies by Reverend Sally Bottomer**

(Distribution of prize money will take place from 3.00pm)

SPONSORS

The Aston Clinton, Buckland and Drayton Beauchamp Horticultural Society would like to thank the following sponsors

£15 donated by Mr & Mrs Ken Halls

£5 to be awarded to the winners of Classes 2, 2A and 3

£15 x 2 R A Scamp Vouchers donated by Mr and Mrs Graham Thirkettle

to be awarded to the winners of Classes 31 & 32

£10 donated by Mr John Seaton

£5, £3 and £2 to be awarded to 1st, 2nd and 3rd of class 73

£15 donated by Mr Andrew Barrow

£5 to be awarded to winner of class 1

£5, £3 and £2 to be awarded to 1st, 2nd and 3rd of class 1A

THE SOCIETY WEB SITE IS

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

SECTION 1

(Exhibitors, please see note on page 14)

Class

1. **“Grow For Show”** - Pot size 12 inches or less. Cultivar – **Rapture Div 6** (any number of bulbs, judged for effect) **£5 awarded to winner.**
- 1A. **Children** - A single daffodil in a pot not more than 8 inches (20 cms) in diameter. Open to all children up to and including the age of 14. **1st £5, 2nd £3, 3rd £2**
Children's age to be marked on exhibitor card
2. **Pre- Junior Daffodil Trophy** - (5 years or under)
One daffodil, any colour, in one vase. **£5 awarded to winner.**
Children's age to be marked on exhibitor card
Junior Daffodil Trophy - (6 to 14 years)
- 2A. One daffodil, any colour, in one vase. **£5 awarded to winner.**
3. Three daffodils, any colour, in one vase. **£5 awarded to winner.**
Children's age to be marked on exhibitor card

Note: Only one vase to be used in each of the classes 4 to 31

Daffodils: Divisions 1 - 4 (Please see note 17, page 19)

NOVICE SECTION (The Doug Warr Novice Trophy)

4. One Bloom, any colour, NOVICE
5. Three Blooms, any colour, NOVICE
6. Three Blooms, or stems from division 5, 6, 7 or 8,
NOVICE *Classes 4 to 6 - exhibitor's choice*

Daffodils - Division 1 (Trumpet daffodils)

7. One Bloom, Yellow / Yellow
8. One Bloom, Bicolour
9. One Bloom, White / White
10. Three Blooms, Yellow / Yellow
11. Three Blooms, Bicolour
12. Three Blooms, White / White

Daffodils - Division 2 (large cupped daffodils)

13. One Bloom, Yellow / Yellow
14. One Bloom, Bicolour
15. One Bloom, White / White
16. Three Blooms, Yellow / Yellow
17. Three Blooms, Bicolour
18. Three Blooms, White / White

RECIPE FOR NORMANDY APPLE FLAN

Class 64

Rich short crust pastry - (use 7 inch flan tin)
140g soft plain flour
75g butter or margarine
15g lard
5-10g icing sugar
10 mls of water
Pastry is best made in a processor. If you make it by hand reduce the fat by 15g.

Frangipane

75g butter or margarine
75g caster sugar
1 very small egg or half a medium size egg
5mls Brandy, Calvados, Kirsch or water
75g ground almonds
1 rounded dessertspoon soft plain flour (10g)
2 dessert apples
20mls apricot glaze made with 1 tablespoon apricot jam
extra caster sugar for dusting (5-10g)

Apricot glaze

Melt 350g apricot jam with the juice of ½ lemon and 2-3 tablespoons of water. Sieve and reheat before using.

Method

1. Make the pastry and chill for 10-15 min.
2. Make Frangipane. Cream the butter and sugar till light and fluffy (Use an electric whisk).
3. Beat in the egg, add the brandy or water.
4. Fold in the almonds and flour.
5. Line flan tin, prick the base. Spread the frangipane on the base.
6. Peel the apple, core and halve. Cut them crossways into very thin slices.
7. Arrange on the frangipane, overlapping all round to cover the mixture.
8. Bake in a preheated oven at 200 C, gas 6, for 10 to 15 minutes. Reduce heat to 150 C, gas 4 for 15 to 20 minutes. 10 minutes before the end of the cooking time sprinkle with a little caster sugar. The sugar should melt and caramelise. Glaze before serving.

THE DAFFODIL SOCIETY

Providing knowledge, advice and showing technique for 100 years

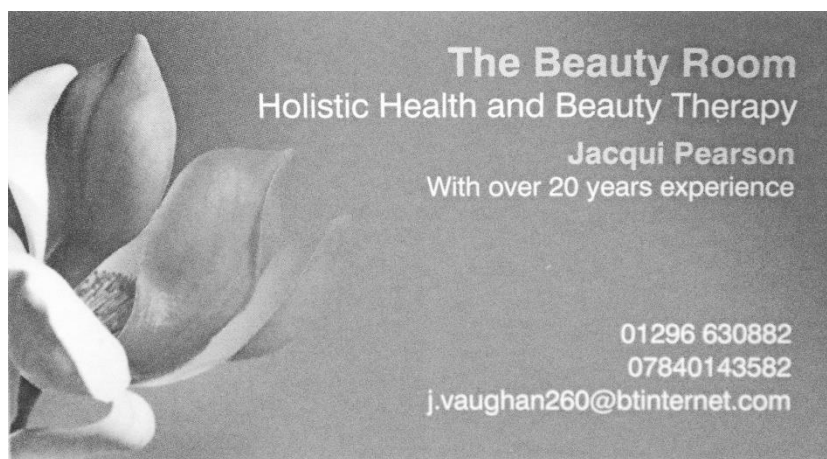
For further details contact:

Mrs Wendy Gillings

Daffodil Society Membership Secretary

Pomona, Fleet Lane,

Wokingham, RG40 4RN



Kindly Sponsored by Jacqui Pearson

Daffodil Exhibitors please note:

Section one single bloom class Exhibitors may enter

Two exhibits please note single bloom

classes 7,8,9,13,14,15,19,21,29,31,34 & 38 only

Additional staging time will be available on

Friday 5th April, between 7pm and 10pm

Note:

Provided that an exhibitor has already registered, up to a maximum of 2 late entries can be taken on the day in SECTION 1 ONLY, providing that these are single bloom classes.

This is to help exhibitors cope with the vagaries of the weather.

Thank you for exhibiting.

SECTION 1 (Continued)

Class

Daffodils - Division 3 (small cupped daffodils)

19. One Bloom, Small cup, any cultivar.
20. Three Blooms, Small Cup, any cultivar or cultivars.

Daffodils - Division 4 (double daffodils)

21. One Bloom, Double, any cultivar.
22. Three Blooms, Double, any cultivar or cultivars.
23. Three Blooms, Multiheaded Double, any cultivar or cultivars.

Daffodils, Other Divisions

(Classes 24 to 30: Exhibitor's Choice)

24. Three Stems, Division 5, Triandrus
25. Three Blooms, Division 6, Cyclamineus
26. Three Stems, Division 7, Jonquilla
27. Three Stems, Division 8, Tazetta
28. Three Stems or Blooms, Divisions 9 or 12
29. One Stem, Division 11
30. Three Stems, Division 11

The Martin Johnston Daffodil Shield for best bloom in Division 11 (classes 29 and 30)

Classes 31,32,33, and 35 open to those who live in Aston Clinton, Buckland or Drayton Beauchamp

31. **The Village Pink Daffodil Trophy** - for the best daffodil with pink in the cup. One Bloom in a vase, selected from Divisions 1- 4 (*Exhibitor's choice*)
32. **The Village Six Daffodils Cup**
Six cultivars (*Exhibitor's choice*), one bloom of each selected from Divisions 1 to 4, to be staged in **two** vases
33. **The Pauline Rust Daffodil Trophy Village Restricted**

Exhibitor's choice of four vases of three stems or blooms from the following:

- 1 vase, 3 stems from Division 5
- 1 vase, 3 blooms from Division 6
- 1 vase, 3 stems from Division 7
- 1 vase, 3 stems from Division 8

SECTION 1 (Continued)

Class

34. **The Society's Bloom Daffodil Trophy**
One bloom of **Sophie Girl** Div 2(This year's cut bloom)
35. **The Elizabeth Cup**
Three daffodils Division 1 to 4 Exhibitors choice stage in one vase any cultivar or cultivars. *Village restricted*
36. **White Daffodil Cup**
Six White cultivar or cultivars from Divisions 1 to 3, to be staged in two vases, *exhibitor's choice*
37. **The Frank Pullin Division 3 Daffodil Trophy**
Six cultivar or cultivars, all Division 3, two vases of three *exhibitor's choice*
38. **The Penrice Cup**
One bloom of **Hungarian Rhapsody** 11a w/p
39. **The Master Daffodil Trophy**
Six distinct cultivars, one bloom of each selected from Divisions 1 to 4, to be staged one bloom per vase.
- 39a. One vase of three blooms/stems of a **classified miniature**, mixed or one cultivar. **£5 awarded to winner.**
Up to **two** entries allowed per exhibitor.
- 39b. Classified miniatures grown and shown in a pot no larger than 8 inches in diameter. **£5 awarded to winner.**
Any number of bulbs judged for effect.
Up to **two** entries allowed per exhibitor.
A list of approved miniatures is available on request – please see Graham Thirkettle.

SECTION 2 (Spring Flowers)

(Vase to be supplied by the exhibitor)

40. One basket of 12 Daffodils (one or more varieties) with daffodil foliage and moss, 8" (20cm) max. diameter basket
41. Spring Collection of cut flowers in a vase, any variety, display not exceeding 18" (46 cm) across
42. Polyanthus, 6 stems, any colour, in a vase
43. Hyacinths, 3 in a vase, mixed colours allowed
44. Heather, 6 spikes

FORTHCOMING EVENTS

Wednesday 10th April
Frank Parge: Talk -**The Personal Victorian Garden of Mary Anne Disraeli at Hughenden Manor.**

Wednesday 8th May
Erica Goodman: Talk- Giant Tortoises
Also, small Tulip Competition.

Sunday 12th May
Village Market at Aston Clinton School grounds; open from 11am.
We need your plants, produce and Rhubarb.

Wednesday 12th June
Clive Johnson: Talk- **History & Restoration of the Wendover Arm Canal**

Wednesday 10th July
Visit to a garden **Hidcote Gardens** by coach
(alternative Kiftsgate Gardens)

Wednesday 11th September
Andrew Mikolajski: Talk -**Pin Me the Wall**

Wednesday 18th September
Entry night for the Annual Summer Show
Anthony Hall from 6.00 -7.45 pm

Saturday 21st September
62nd Annual Summer Show
2pm in Aston Clinton School: Entry £1
Please note change of Date

Wednesday 9th October **AGM** followed by
Roger Kemp; Talk: - **Butterflies of the British Isles**
Also, Bulb Sale

Wednesday 13th November
Tim Miles: Talk- **Gardens of the Cotswold Wildlife Park**

Wednesday 11th December
Steve Owen: Talk - **Snowdrops**
Includes Christmas Buffet plus
Christmas Competition – **A Christmas Cracker**

RECIPE FOR GINGERBREAD MEN

Class 76

Ingredients

6 oz (175g) plain flour
1/2 teaspoon bicarbonate of soda
1 teaspoon ground ginger
2 oz (50g) margarine
3 oz (90g) light muscovado sugar
1½ tablespoons golden syrup
1/2 egg beaten
currants to decorate

Pre heat oven to 375°C gas mark 5. Lightly grease 3 baking trays

Method

1. Measure the flour, bicarbonate and ginger into a bowl. Rub in margarine until mixture resembles fine bread crumbs. Stir in sugar.
2. Add the syrup and beaten egg to the flour mixture and mix to form a smooth dough, kneading lightly with hands towards the end.
3. Roll out dough on a lightly floured surface to a thickness of about ¼ in (5mm).
4. Cut out gingerbread men, place on prepared tray.
5. Bake for about 10-12 minutes, until they are a slightly darker shade.
6. Decorate as desired.

SECTION 2 (Continued)

Class

45. Grape Hyacinths, 6 spikes in a vase
46. Flowering Shrub, 3 stems, one or more variety
47. Tulips, 3 blooms with tulip foliage, one variety in a vase
48. Tulips, 5 blooms with tulip foliage, one variety in a vase
49. **The Village Tulip**, 1 Bloom with tulip foliage
Exhibitor's choice, open to those who live in Aston Clinton, Buckland, or Drayton Beauchamp
- 49a. **Novice Tulip** 1 Bloom with tulip foliage.
£5 awarded to winner *Not open to anyone who has previously gained a first prize in classes 47 to 49 Also see rule 17.*
NOTE – Multiheaded stems are allowed in all tulip classes
50. Pansies/violas, 6 in a saucer or small plate
51. Spring bulbs in pan or pot, 12" (30cm) max, *exhibitor's choice*
- 51a **The Stewkley Cup**. Floating heads of Hellebores in a bowl no larger than 10 inches (25.5cm) in diameter. Judged for effect.
1st £5, 2nd £3, 3rd £2

SECTION 3 (Floral Art)

52. **Novice class** Floral arrangement in a boot.
Maximum size 30cms.12"
Not open to anyone who has previously gained a first prize in classes 53 to 56. Also see rule 17. £5 awarded to winner
53. Floral arrangement in an Egg Cup
54. Arrangement of spring flowers for the centre of a table, to be viewed from all sides
55. **Spring Time in Paris see note 2 below**
56. An arrangement in Trug Max width 60cms (24")
Max Length 76cms (30")

NOTES:

1. The plant material for Classes 52, 53, 54, 55, & 56 need not have been grown by the Exhibitor
2. Space provided for **Class 55** will be a base area 60cms (24") x 60cms (24"), with a height of 76cms (30"), any natural flower and plant material with suitable accessories, birds etc may be used in classes 54, 55 & 56. **For class 55 the arrangement should fill the niche.**

SECTION 4 (Domestic)

Class

- 57. Jar of Lemon Curd
- 58. Jar of Orange marmalade
- 59. Jar of chutney
- 60. Jar of soft fruit jam
- 61. Cornish pasty, short crust pastry
- 62. Six eggs from fowls belonging to the exhibitor
- 63. Meringues, 3 pairs filled
- 64. Normandy apple flan, as per recipe on page 15
- 65. Fruit Tea bread, as per recipe on page 16
- 66. Simnel Cake as per recipe on page 17
- 67. Victoria sandwich, as per recipe on page 18

SECTION 5 (Children)

Age must be marked on the ENTRY CARD of all children's exhibits

Class

Children: 5 years and under

- 68. A finger painting on A4 paper entitled "A Riot of Colour!"

Children: 6 to 8 years

- 69. Collage picture of spring flowers **no larger than A4**
- 70. Decorate a hard-boiled egg, in an egg cup
- 71. An arrangement of flower heads in a saucer
- 72. Three chocolate crispy nests each containing 3 eggs

Children: 9 to 14 years

- 73. A colour photograph of a "Pet or Pets" 6" x 4"
£5, £3, £2 awarded for 1st, 2nd & 3rd
- 74. An item of jewellery made from junk
- 75. Spring flower arrangement in a vase not exceeding 18" (46cm)

Children: 9 to 14 years continued

- 76. Three gingerbread men, as in recipe on page 12

Children please note:

All children can enter the adult classes but don't mark your age on the entry cards. If in doubt, please ask.

SECTION 6 Handicrafts

Class

- 77. A hand-knitted article
- 78. An item of embroidery or cross-stitch
- 79. An article made of fabric using a technique other than those used in classes 77 & 78.
- 80. A drawing or painting, any topic, any medium.
(Not to exceed 24" x 26" overall, the frame will not be judged)
- 81. An item made of wood not to exceed 2' x 2' x 2'
- 82. Intentionally left blank (for future use)

SECTION 7 Photography

- 83. Coloured photograph Any animal/s, bird/s or insect/s,
Not to exceed 8" x 6", mounted not framed
- 84. Coloured photograph "Reflections".
Not to exceed 8" x 6" mounted not framed
- 85. Mobile phone photograph "Capturing the Moment",
Not to exceed 8" x 6" mounted not framed

Entry Night is:

Thursday 4th April, 6.00pm till 7.45pm

at the Buckland Hall

Note change of Venue

**Or in advance by post or email to Graham Thirkettle,
29 Green End St, Aston Clinton, Aylesbury, Bucks,
HP22 5JE**

Tel – 01296 630115 Email - gathirkettle@gmail.com