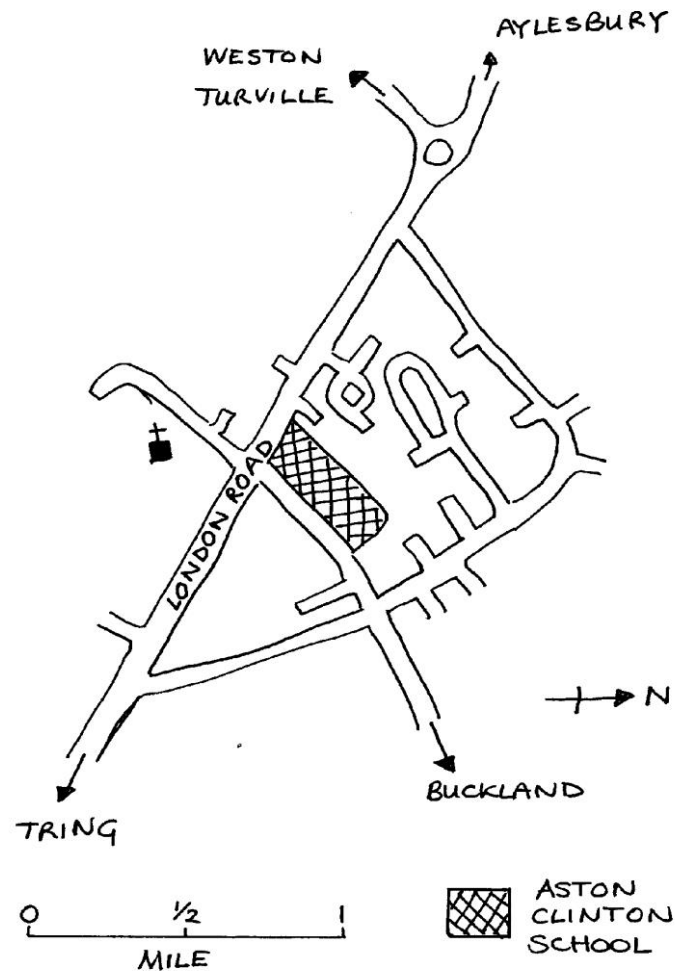


*"Our Horticultural Society should aim to encourage the residents of Aston Clinton, Buckland and Drayton Beauchamp and friends in the surrounding communities to look after and develop their gardens and allotments, however small, to enhance and preserve our environment for future generations"*

### How to Get There



## ASTON CLINTON, BUCKLAND AND DRAYTON BEAUCHAMP HORTICULTURAL SOCIETY

### 24th SPRING SHOW and PLANT SALE

SATURDAY, 4th APRIL 2020, 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

Mrs Frances Farley

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 M Flower

Tel: 01296 630684

**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, 50-51a)

**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 77-82)

**Mrs R Burch & Mrs J Lear**

**Photography**

(Classes 83 to 87)

**Mr R Colebrook & Mr G Smithers**

### STEWARDS

Daffodils: Mrs S Lipscomb, Mr P Bailey

Flowers: Mrs J Allen & Mrs S Bailey

Floral Art: Mrs J Halls

Domestic: Mrs C Dunbar & Mrs J Leech

Children's: Mr K Halls

Handicraft: Mrs R Needham

Photography: Mrs M Bourne

Plant Sales: afternoon Mrs J Connells, Mrs C Holmes

Mr R Weston Mrs C Thirkettle

Raffle: Mrs B Wheeler, Mrs C Castle

Door: Mr P Wheeler, Mrs M Evans

Teas: Mr & Mrs J Seaton, Mrs M Bourne, Mrs J Leech, Mrs M Ridler

Standby steward & float Mrs J Bullard, Mr Holmes Mr & Mrs J Amer

## GENERAL RULES OF EXHIBITION

1. 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.
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 the rules, will be forfeited and awarded to the competitor next in merit in the same class.
3. A competitor can only enter ONE exhibit in each class except where allowed. Each exhibit must be entered by an individual competitor.
4. All entries must be made on the Entry Form and submitted together with fees to the show secretary, Mr G Thirkettle, at the **Anthony Hall on Thursday 2nd 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 2nd April. **Late entries will not be allowed unless stated in the schedule.**
5. The entry fee is **25p** per entry. No charge is made for children's' entries.
6. 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.
7. 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.
8. **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.
9. All Exhibits must be staged **not later than 10.30 am**
10. Judging will commence at **11.00 am**
11. 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.
12. The prize money is 1<sup>st</sup> 50p, 2<sup>nd</sup> 30p, 3<sup>rd</sup> 20p, unless otherwise stated.
13. Any prize money not claimed will be deemed to be donated to the Society.
14. Points towards trophies will be awarded as follows: **1<sup>st</sup> 3 pts, 2<sup>nd</sup> 2 pts, 3<sup>rd</sup> 1pt.**
15. **All exhibits must be left on the show bench until 4.30 pm.**
16. The trophies of the Society are awarded as indicated on pages 3 and 4 of the schedules. All trophies must be returned in good condition to the Show Secretary not later than **2nd April 2020.**
17. **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.
18. Exhibitors who use their own vases are responsible for ensuring they are clearly identified.
19. Please Note: classes **31, 32, 33, 35, & 49** have a Village restriction.

## 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*

## **RECIPE FOR SIMNEL CAKE**

*Originally eaten on Mothering Sunday, now associated with Easter*  
**Class 66**

### **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 glace 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 make 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 24<sup>th</sup> 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 Mrs Frances Farley**

(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 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> 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 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> 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 – **Jetfire Division 6y/o** (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:

Mr Keith Boxall

Daffodil Society Membership Secretary

13 Astor Crescent Ludgershall,

Wiltshire SP11 9RG

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### **Daffodil Exhibitors please note:**

Section one single bloom classes - Exhibitors may enter up to two exhibits. Single bloom classes are

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

Additional staging time will be available on

**Friday 3rd 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.**

**Entry Night is:**

**Thursday 2nd<sup>th</sup> April, 6.00pm till 7.45pm**

**at the Anthony Hall**

**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**

**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 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 **Carlton** Division 2 y/y (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 **Heamoore** Division 4 y/y
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 8th April  
Mr & Mrs Ward: Talk – **Whipsnade Tree Cathedral**

Wednesday 13th May  
Mr Tom Way: Talk - **Tooth, Claw, and Mane**  
**Also, Tulip Competition.**

Sunday **TBA** in May  
**Village Market at Aston Clinton School grounds;**  
open from 11am.  
We need your plants, produce and rhubarb.

Wednesday 10th June  
Mr Antony Powell: Talk- **Scent in the Garden**

Thursday 9<sup>th</sup> July  
Visit to **Nyman's Garden** by coach (National Trust)

Wednesday 26<sup>th</sup> August  
**Entry night for the Annual Summer Show**  
Anthony Hall from 6.00 -7.45 pm

Saturday 29<sup>th</sup> August  
**63<sup>rd</sup> Annual Summer Show**  
2pm in Aston Clinton School: Entry £1

Wednesday 9<sup>th</sup> September  
Mr Edwin Rye: Talk – **Colourful Tubs and Planters for Autumn Colour**  
**Also a bulb sale**

Wednesday 14th October  
**AGM** followed by Mr John Tyler; Talk- **The Forgotten River**

Wednesday 11th November  
Mr Andrew Mikolajski Talk- **March of the Women**

Wednesday 9th December  
Gardening Quiz and Social Evening with Christmas Buffet  
Christmas Competition – **A Table decoration.**

## 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 with Candle or Candles maximum 30cms (12") diameter  
*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. **The Olympics see note 2 below**
56. **An Easter arrangement in Basket** width 60cms (24")  
 Max Length 76cms (30") Max Height 60cms (24")

### 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*

### Children: 5 years and under

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

### Children: 6 to 8 years

- 69. An Easter Card for a member of your family no larger than A5 (please omit the family name)
- 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. An Easter Card for a member of your family no larger than A5 (please omit the family name)
- 74. An item of jewellery made from junk
- 75. Spring flower arrangement in a vase not exceeding 18" (46cm)
- 76. Three gingerbread men, as in recipe on page 12

## 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 60cm (24") x 66cm (26") overall, the frame will not be judged)
- 81. An item made of wood not to exceed 60cm (24") all round including height
- 82. A handmade cuddly toy maximum height 30cm (12")

## SECTION 7 (Photography)

### 83. Children 9 to 14 years

A Coloured Holiday snap not to exceed 8" x 6"  
Please state the child's age on the exhibit entry card  
But not their name. **£5, £3, £2 awarded for 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup>**

### Adults

- 84. A coloured photograph of British wild life - birds, animals, insects, or reptiles  
Not to exceed 20cm (8") x 15cm (6"), mounted not framed – *see note below*
- 85. Coloured photograph "Dawn or Dusk".  
Not to exceed 20cm (8") x 15cm (6"), mounted not framed – *see note below*
- 86. Mobile phone photograph "Capturing the Moment".  
Not to exceed 20cm (8") x 15cm (6"), mounted not framed – *see note below*
- 87. Photography Master Class. Coloured photograph  
"Moving Water"  
Not to exceed 20cm (8") x 15cm (6"), mounted not framed – *see note below*

**NOTE** *The mounts should not exceed 12.5mm (1/2") around the photograph*