ASTON CLINTON, BUCKLANDAND DRAYTON BEAUCHAMP HORTICULTURAL SOCIETY

24th SPRING SHOW AND PLANT SALE

SATURDAY, 9th APRIL 2022 at 2.00pm

ASTON CLINTON SCHOOL

TWITCHELL LANE

HP22 5JJ

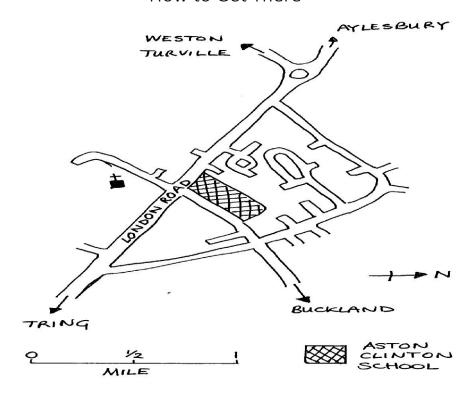
by kind permission of THE SCHOOL GOVERNORS TROPHIES PRESENTED AT 4.00 p.m.

by Mrs Frances Farley

Admission £1 (at the door)

Affiliated to The Daffodil Society & The Royal Horticultural Society

How to Get There



GENERAL RULES OF EXHIBITION

If in doubt please ask

- 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.
- 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 stated. 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 Anthony Hall on Thursday 7th April from 6.00 to 7.45pm. However, the Show Secretary will accept postal or email entries at any time on or before the 7th 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 vase provided which are not to be removed. Moss will be provided by the society to assist in packing Also see note 8
- 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 7.30am to allow for early staging See note on page 8 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 1st 50p, 2nd 30p, 3rd 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: 1st 3 pts, 2nd 2 pts, 3rd 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 2022.**
- 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 in the Pre-Covid **years**
- 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.

. OFFICERS OF THE SOCIETY

PRESIDENT: Professor E B Peile

VICE PRESIDENTS: Mr J Sharp, Mr J Seaton, Mrs S Lipscomb.

CHAIR PERSON: Diane Kolonko VICE CHAIR PERSON: Chris Dunbar

SECRETARY: Maureen Ridler Tel: 01296 633376 **TREASURER:** Ken Halls Tel: 01296 631636

SPRING SHOW SECRETARY: Graham Thirkettle 01296 630115

Email:gathirkettle@gmail.com

SUMMER SHOW SECRETARY: Chris Dunbar

NEWS EDITOR: Ralph Weston Tel: 01296 630456

COMMITTEE (not mentioned above)

Ros Needham Janet Leech Rachel Mellor John Seaton

JUDGES

Daffodils (Classes 1-39b): Mr S Salt, & Mr Hilson Flowers (Classes 40-51a): Mrs R Burch & Mrs J Lear

Floral Art (Classes 52-56): Mr N Gurney
Domestic (Classes 57-67): Mrs G Newton
Children's (Classes 68-76): Mrs A Duggan
Handicraft (Classes 77-82): Mrs J King
Photography (Classes 83 to 87): Mr R Colebrook

Stewards and helpers:

Daffodils: Philip Bailey and	Flowers: Mary Bourne	Floral Art: Sue Bailey
Rachel Mellor		
Domestic: Maureen Ridler	Children: Marian Richards	Handicraft: Ros Needham
Sue Lipscomb	Gina Nicholls	Barbara Muston
Photography: Chris Dunbar		
Tom Allen		
Plant Sales Afternoon:	Teas:	Raffle:
Jacqueline Connell, Ralph Weston	Mary Bourne, Maureen Ridler and	Brenda Wheeler and
Carol Thirkettle & one other	Janet Leech	Claire Castle
Door: Mr & Mrs Katy Todd	Standby Stewards Ken Halls,	
	Diane Kolonko, & Phillip Wheeler	

PROGRAMME OF EVENTS

Welcome to our 24th 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

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 3 R A Scamp Vouchers donated by Mr and Mrs Graham Thirkettle to be awarded to the winners of Classes 31 & 32 and the winner of Violet Rolfe Shield £10 donated by Mr John Seaton £5, £3 & £2 to be awarded to 1st, 2nd & 3rd of class 73

THE SOCIETY WEB SITE IS http://www.astonclintonhorticulturalsociety.co.uk/

TROPHIES, DIPLOMAS & MEDALS

Section 1 The 'Grow for Show' Trophy	Junior Daffodil Shield Children aged 5 years & under class 2	
Exhibitor gaining most points in class 1		
Junior Daffodil Shield	The Doug Warr Novice Daffodil Trophy	
Children aged 6 to 14 years, Class 2A & 3	Exhibitor gaining most points in novice classes 4 5&6	
The Martin Johnston Daffodil Shield	The Violet Rolfe Daffodil Shield	
Best bloom in Division 11- classes 29 and 30	Exhibitor gaining most points in Section 1 classes 7-28	
The Pink Daffodil Trophy (Trophy for the 3	Six Daffodils Cup (Trophy for the 3 villages only)	
villages only) gaining most points in class 31	gaining most points in class 32	
The Pauline Rust Daffodil (<i>Trophy for the 3</i>	The Society's Bloom Daffodil Trophy	
villages only) gaining most points in class 33	Exhibitor gaining most points in class 34	
The Elizabeth Cup (Trophy for 3 villages	The White Daffodil Cup	
only) gaining most points in class 35	Exhibitor gaining most points in class 36	
The Frank Pullin Division 3 Daffodil Trophy	The Penrice Cup	
Exhibitor gaining most points in class 37	Exhibitor gaining most points in class 38	
The Master Daffodil Trophy	The Daffodil Society Bronze Medal and Diploma for	
Exhibitor gaining most points in class 39	Best Bloom in Show (to be kept by the winner)	
Best Bloom in Show, Division 1 (Certificate)	Best Bloom or Stem in Show, Division 5 to 11 (Certificate)	
Best Bloom in Show, Division 2 (Certificate)	Best Vase of 3 Daffodil Society Diploma Best Vase of 3 for Novince Daffodil Society Diploma	
Best Bloom in Show, Division 3 (Certificate) Best Bloom in Show, Division 4 (Certificate)	Best Vase of 3 for Novices Daffodil Society Diploma	
Section 2 The Spring Cup for Flowers	Section 2 The John Seaton Tulip Cup	
Exhibitor gaining most points in Section 2	Exhibitor gaining most points in classes 47 & 48	
Section 2 The Village Tulip Trophy	Section 2 The Stewkley Cup	
Exhibitor gaining most points in class 49	Exhibitor gaining most points in class 51a	
Section 3 The George White Floral Art Shield	Section 4 The Lorna Price Domestic Challenge Plat	
Exhibitor gaining most points in classes 53 to 56	Exhibitor gaining most points in Section 4	
Section 5 The Lorna Price Cup: Children 5	Section 5 The Lorna Price Cup: Children 6 to 8	
and under Child winning class 68	Child gaining most points in Section 5, classes 69 to 72	
Section 5 The Savigar Cup: Children 9 to 14	Section 6 The Park Farm Handicraft Challenge Plate	
Child gaining most points in Section 5, classes 73 to 76	Exhibitor gaining most points in Section 6	
Section 7 The Cup for the Best Photo in show		

SECTION 1 (Exhibitors, please see note on page 8)

- "Grow for Show" Pot size 12 inches or less. Cultivar Cheerfulness Division 4w/y (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's 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 2)

NOVICE SECTION (The Doug Warr Novice Trophy)

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

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

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.

(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)

Section 1 Daffodils continued

Classes 31,32, 33, & 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

(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

34. The Society's Bloom Daffodil Trophy

One bloom of Rainbow Div 2 w/wwp (This year's cut bloom)

- 35. **The Elizabeth Cup** Three daffodils Division 1 to 4 (*Exhibitor's choice*) stage in one vase any cultivar or cultivars
- 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 Sealing Wax Division 2y/r
- 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

Up to two entries allowed per exhibitor.

39b. Classified miniatures grown and shown in a pot no larger than 8 inches in diameter

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
- 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 page 2

 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 page 2.*
- 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. Floral Art In Celebration of the Queens Platinum Jubilee
- 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 9
- 65. Fruit Tea bread, as per recipe on page 9
- 66. Simnel Cake as per recipe on page 10
- 67. Victoria sandwich, as per recipe on page 10

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 your own recipe

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, your own recipe

Children please note:

All children can enter the adult classes but don't mark your age on the entry cards

SECTION 6 Handicrafts

- 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

Children 9 to 14 years

83. 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 1st, 2nd & 3rd

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*
- 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

Additional Notes for Daffodil Exhibitors –

Section one single bloom classes- Exhibitors May enter up to two exhibits, Single bloom classes which are 7,8,9,13,14,15,19,21,29,31,34, &38

Additional staging time will be available on Friday 8th between 7pm & 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

Entry Night is:

Thursday 7th April 6.00pm till 7.45pm at the Antony Hall Or in advance by post or email to Graham Thirkettle

Email: gathirkettle@gmail.com

Post: 29 Green End Street, Aston Clinton, Nr Aylesbury, Bucks. HP22 5JE

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

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. Cook in oven at 325°F, 170°C or gas mark 3 for 1½ hours

RECIPE FOR SIMNEL CAKE

Class 66 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 1b of mixed fruit

25g /1oz ground almonds

25g / loz 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 1½ 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 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